

PICNICS

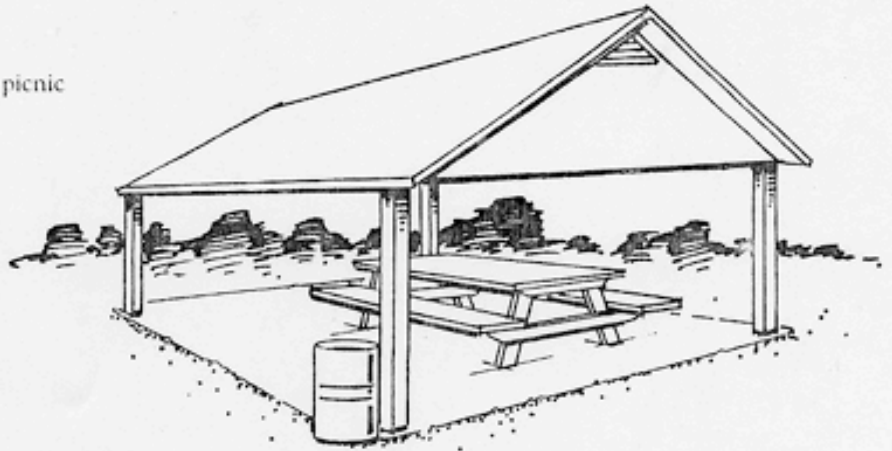
Orchestrate a corporate picnic, family reunion or church picnic with this checklist.

Date:

Location:

Committees:

Menu Selection	Accounting
Shoppers	Cooks
Pickup	Servers
Storage	Cleanup
Rental	Entertainment



Menu Suggestions:

Make it "All-American" or Choose an Ethnic Theme

Breakfast: Coffee, tea, danish, bagels, donuts, eggs, bacon, sausage, potatoes

Lunch/Dinner: Hamburgers, hot dogs, chicken, salads (macaroni, cole slaw, potato), corn, rolls, condiments, desserts, beverages

Equipment

Paper goods	Serving Spoons-	Tablecloths
Eating utensils	Garbage Bags	Chafing Dishes
Grills	Knives	Ice Containers for Soda/Beer
Charcoal	Corn Pots	Shovel
Spatulas	Serving Trays	Water Buckets
Ice	Thermal Containers	Canned Fuel

Entertainment

Organization	Committee to Arrange Outside Entertainment
Supplies	Music
Schedule	Magic
Committee to Operate Games & Children's Activities	Mime
	Dunk Tanks

Make it an event for everyone to remember and look forward to next year!

Consult your rental center for additional equipment and accessories for your event.



UNDERSTAND YOUR RENTAL CONTRACT KNOW YOUR RESPONSIBILITY FOR THE EQUIPMENT YOU HAVE RENTED

These guidelines and tips are common-sense suggestions designed to promote picnic safety and efficiency. Compiled from literature of leading experts in the field, they are believed to be reliable, and are offered as suggestions and illustrations to deal principally with common practices and conditions encountered in picnic planning. The guidelines are not intended to be all-inclusive, complete descriptions of safe practices, or to supplant or replace other additional precautionary measures to cover usual or unusual conditions or situations where common sense might otherwise dictate. Accordingly, the American Rental Association and its member firms disclaim all liability for, and make no warranty or guarantee of, the accuracy or applicability of this information in any situation.