

Harriet Island Event Details

*Be sure to send this document to your Harriet Island Event Coordinator at least 12 hours before your final meeting!

Contact Information					
Permit Holder (Client)	Currer	nt Address		<u>Pł</u>	hone Number
Date of Event	Type of Event Corporate Ev Community Total	vent	If other, please desc	cribe event	
Contact on-site during event ot		Relationship	to client	Cell ph	one number for contact
Event Details/Timeline					
Estimated Attendance	Guest arrival tim	ne	Cocktail hour tin	me	Event End Time
Set-Up Start Time					
Note: For rentals Monday-Thursday you can ac time on your permit application to have your all For Harriet Island Event C Alcohol Served? Lock Bathr ^O Yes ^O No Following license/insurance docu ^I MN State Liquor Catering Licen ^I Liability Insurance for bar servio ^I Temporary Class T License (if I ^I MN State Catering License Vendors	Coordinator's us room Time P uments received:	emoved from the pavi	Shift White ou	he there will be an	additional \$250 per hour charge. s (available for rental) ng used: Aicrophone
E-mail address			nber person be on-site du O _{Yes}		ed arrival time
Additional Information/Notes:			O _{No}		

Beverage Service

The Harriet Island Event Office must receive liquor licensing and insurance at least 30 days prior to the event in order to have alcohol at your event.

E-mail for beverage company Bar Start and End Time Types of beverages served *Last call is scheduled half hour before event ends. Last call can be no later than 11:30pm. Type of bar Open Cash, *If cash bar, the beverage service may need to obtain a Temporary Class T License in order to sell. Both Not: No Alcohol may be served to anyone under the age of 21 at your event. All alcohol must be brought on/off site and served by an insured/licensed beverage service. Vendors should not be drinking at the pavilion at any point throughout the event. Liquor Insurance Certificate and licenses must be sent to Harriet Island event coordinator at least 30 days prior to your event. Food Caterer Note: No Alcohol may be served to amyone under the age of 21 at your event. Food Caterer Phone number for day of event Ford Caterer Anticipated Arrival Time Seated Phintematic Phintemat	Beverage Service Company	Contact for day of event	Phone number	for contact	Anticipated Arrival Time
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Using the Harriet Island system for 1-pod hookup for background music/incrophone for speeches			"I nod bookup for l	a alkanound musi	a/microphone for checkles
Name of DJ/Company Contact Name/Phone Number for Day of Contact			^ ^	-	· ·
Email Address for Contact Anticipated Arrival Time Music Plays From (Timing):	Email Address for Contact	Anticipated Arr	ival Time	Music Play	s From (Timing):
Additional Information/Notes: Items the DJ is providing: Image: Information Informatio Informatio Information Information Information Informat	Additional Information/Notes:	[

Note: No music can be played past 12am. Live bands are NOT allowed at the pavilion. Small scale background live music may be approved before 8pm, contact the Harriet Island event coordinator for details.

Table Décor/Centerpiece	S			
Vendors Name or Client Supplied	Day of Event Contact Name/Phone	Number Contact Email Address		
	[
Anticipated Arrival Time	Name of person taking centerpieces/table décor at the end of the night			
*	for placing centerpieces, props, etc. on tables. Ar nt and need to be taken by the Client at the end o	•		
Dessert				
Name of Baker/Bakery	Contact Name/Phone Number	Anticipated Arrival Time of Delivery		
Type of Dessert:	Email Address for Bake	r/Bakery		
Cake Cupcakes Candy Ta	ble			
Note: Any dessert tray parts that need the end of the event.	to be returned to the Bakery are the responsibilit	y of the Client and must be taken by the Client at		
Rental Company				
Name of Company	Contact Name	Contact Phone Number		
Email Address for Contact	Anticipated Arrival Time	Pick-Up Time		
Itama haing brought in hy Dontal				
Items being brought in by Rental	Company			

Note: All set-up and takedown for vendors must take place within the permitted times requested by the permit holder. For every hour past the permitted time, an additional charge of \$250 will be billed to the permit holder.

Police Officer

City Staff will make arrangement for an on-duty Saint Paul Police Officer for your event. Police officers from other jurisdictions, friends, volunteers or family members are not permitted. The cost is \$108.38 per hour, payment is due 14 days prior to your event at the final meeting. Police must be present for the last 5 hours of your event. This payment must be paid via credit card.

Rules and Reminders

- □ No glitter, confetti, mylar, birdseed, fireworks, sparklers, balloons and aerial lanterns.
- No driving on grass or patios.
- Tape (masking, duct, scotch, etc.) is not permitted due to the historic nature of the building (3M Command hooks/strips are allowed).
- Caterer is responsible for clearing reception tables and cleaning kitchen.
- All items brought in must be removed by 1am. If not, an additional charge of \$250/hour will be billed to the permit holder for every hour over the allotted time.

Please submit this document at least one month prior to your event date! If you are holding your final meeting before this deadline, this document is due the day before that meeting. Your final meeting will be cancelled if this document is not submitted at least 12 hours before your meeting time.

You can email this document to Brittany at <u>Brittany.Williams@ci.stpaul.mn.us</u> or mail it to the Harriet Island Special Event Office at 85 W. Water Street Saint Paul, MN 55107.