



**PebbleCreek Homeowners Association**  
**POLICY PERTAINING TO POTLUCK EVENTS**

Revised 01/19/2011

Effective January 1, 2011 all Potluck events held after February 1 will be required to comply with the following:

**Definition:** A potluck is a social gathering of people where each person or group of people contributes a home-cooked or prepared dish of food to be shared among the group. Potlucks will not be scheduled when the purpose is to have a meeting whereby you are being allowed to bring in refreshments.

1. Potlucks will be allowed only on Sundays and only in the Eagles Nest ballroom.
2. Potluck events must be scheduled with the Activities Department.
3. A set-up fee payable to the PCHOA 10 days prior to scheduled event date is required or event will be canceled. The fee is as follows: Under 50 participants will be a \$50 fee; 50 or more participants will be \$100.
4. Additional Food and/or Beverage services such as: bar, water stations, coffee, tea, snacks or any other food can be arranged only through the PebbleCreek Food & Beverage Dept. Outside caterers are not permitted.
5. All beverages containing alcohol are prohibited unless obtained directly from HOA F & B Dept.
6. Each group or individual who schedules a Potluck event will be responsible for the clean-up and removal of all waste or unused items brought into the room. However events utilizing the service of the Food & Beverage Dept. will not be required to clean-up or dispose of any items unused.
7. Any group or individual will be allowed to schedule only one event at a time and the event must occur prior to the scheduling of additional Potluck events by that same group or individual. Note: this is due to the limited number of Sundays available at this one venue.
8. Any Potluck event scheduled may be canceled by the PCHOA at anytime up to 30 days prior to the scheduled date of that Potluck event.
9. An exemption from the set-up fee may be waived by the Board of Directors for special circumstances such as a community wide, one time or annual special event.

**NOTE:** All Potluck events already scheduled for a date after 1/31/2011 will need to be re-scheduled as per the new policy.

  
John Spogler, President PCHOA

## Rationale for Pot Luck Policy

There are a number of issues regarding the new pot luck policy that led to its recent revision including:

- Some clubs were reserving multiple Sundays for the upcoming year for their group. When we looked at bookings for 2011 we found 31 in total with 14 from 1 Club. This was not fair to others since we only have a limited number of Sundays in a year.
- There is a cost to set-up chairs, tables, etc. and to rearrange the room after the event and a cost for wear and tear on our furniture, and the facility itself. It was felt that the concept of a user fee was fairer than these costs being absorbed by all homeowners. After receiving input from residents the Board has significantly reduced the fees from stated in the policy revision dated 01/03/2011.
- We are trying to limit any liability to our F&B health department license with the county which could become an issue if any sicknesses occurred because we allowed home cooked food into our facilities. Since our ballrooms also adjoin the kitchens at both clubhouses and there is access in and out of the kitchen we could be dragged into any possible outbreak of sickness that occurred at a potluck. Because of this no other RCI communities allows food to be brought in that was not purchased, cooked and served by F&B staff.
- It is strictly against our Rules and Regulations (**Section 12: CLUBHOUSE FACILITIES 12.1 c**) for any one person, club or group to bring in food to our Clubhouse facilities other than commercially packaged snacks or celebratory cakes. Pot lucks have been the only exception to this rule.
- We are trying to support our F&B operations and make them more successful and beneficial to residents and groups. The Catering Manager is very flexible and can customize offerings to satisfy most budgets. By working with her we find that many groups are very satisfied. We along with F&B managers will be holding a Community Meeting in February to discuss services and offerings and to find ways to better serve Unit, Club, State and other parties and social functions. Functions booked via Food & Beverage using their catering services are exempt from any room or set-up fees.