

## Exhibit Building

**Entire Facility Area:** 9,600 SF  
**Bay Meeting Area:** 8,500 SF  
**Kitchen Area:** 800 SF



### **Exhibit Building Rental Includes:**

- Restrooms
- Full Kitchen
  - Griddle
  - 6 Burner Stove
  - Double Oven
  - Industrial Refrigerator
  - Ice Machine
  - Freezer
  - Counters
  - Industrial Wash Basin
- Tables and Chairs to seat approximately 250 people
- Stage & Podium
- PA and Sound System
- Projector Screen
- Bleacher seating if arranged prior to event

### **Exhibit Building Cleaning Procedures:**

(The supplies closet is located in the north end of the men's restroom.)

- Make sure thermostat is set to 50 degrees before leaving.
- Put all tables and chairs back on racks and return to storage room.
- Remove all decorations from walls, ceilings and floors.
- Sweep and mop all areas of exhibit hall used.
- Empty all trash cans and place bags in provided dumpsters.
- If you moved the stage, please return it to the north end of the building.
- Remember to put key ring back into the lock box.

### **If the kitchen was used:**

- Clean stove and griddle area, scraping off all grease.
- Clean ovens if used and messed.
- Wipe down all counter area and tables used.
- Empty refrigerators and freezers of all your belongings.
- Wipe down refrigerators if anything spilled inside.
- Sweep and mop the floor.
- Make sure scoop is not left in ice machine.
- Empty trash and put bags in provided dumpsters.
- Detailed cleaning procedures can be found on exit doors in the building.

**Decorations:**

- All decorations must be removed at the end of the event.
- If any decorations are to be suspended from the ceiling approval must be granted by the fairgrounds manager for said decorations before the event.
- Event holder may not alter the building in any permanent manner for decorating purposes.

**Restrictions:**

- Smoking is not permitted in this building.

