R	FN	VΤ	Ά	L	W	O	R١	S	н	EE.	Г



Vendor Information			Checklist	Completed	Date
Name of company			Outline initial rental needs		//
Contact person			Schedule site walkthrough		//
Phone number			Discuss initial setup with vendor		_/_/_
Alternate contact			Obtain estimate		//
Alternate phone			Obtain schematic outlining setup		//
"Day of" phone			Ensure vendor has adequate		//
Cell phone			insurance		
Fax number			Establish purchase order/PAC #		//
Email			Confirm order		//
Things to ask:			Deposit paid	□ \$	//
Cancellation policy	Yes	No □	Ensure fire marshal has		//
Deposit required	Yes	No □	approved setup/tent permits		//
Deposit due date	//		Finalize setup with vendor		//
Insurance certificate	Yes	No □	Final site walkthrough		//
Setup time	From	To	_ Grand total	□ \$	_/_/_
Event time	From	To	_ Balance paid	□ \$	_/_/_
Strike time	From	To			

Notes/Suggestions

- Carefully walk through your event and note every conceivable rental item you will need.
- Discuss with your rental company the various rental equipment options they have inventory changes all of the time.
- Make sure your rental company provides a site schematic showing the placement of all rentals within the venue.
- Once equipment is ordered, double-check the rental order to ensure the vendor has noted all of your equipment on his paperwork. Confirm delivery and strike times and make sure they are noted on the order.

 Be aware that the order total may not be the final cost. The client generally assumes any breakage or loss occurring after delivery.
- Confirm whether the rental company will be setting up the equipment, or if it is a drop-off only. Generally they charge extra for setup. Make sure to include your rental vendor at any logistical walk through you may have before the event.
- Upon delivery, inspect the equipment to make sure everything you ordered is delivered and in serviceable condition.
- Ensure that delivered rental equipment will be safe and secured. You may need to hire security to watch equipment if it is in an exposed/unsupervised area to prevent loss/vandalism.

Equipment specifics

- When renting outdoor heaters, kitchen tables or trash bins, have the rental company wrap them in velon or provide a covering.
- Verify if trash cans need to be rented for event space and/or kitchen and request trash liners if the caterer does not provide
- Make sure someone on site for the event knows how to light the heaters.
- Make sure there are an adequate number of heaters in cold weather and table umbrellas in hot weather to ensure guest comfort. When renting easels, always rent sandbags to steady them if they are to be placed outdoors.
- When renting tables, press down on the tables once they are set up to make sure their locking mechanism is in place to prevent collapse.
- If renting a riser, ask the rental company to top and skirt the platform with Astroturf. Don't forget to order steps, if needed
- Make sure any lecterns ordered are in good condition they are often photographed during program shots.

 Your caterer can advise you on any rentals, such as kitchen equipment and table service, they need for food service.
- Don't forget to rent tables and chairs for any staff or vendors who will be working your event, such as registration volunteers, audiovisual technicians, disc jockeys, etc.
- When renting coat racks for coats, don't forget to order hangers and coat check tickets.
- Approximately 10 guests can sit at a 60" round table; 10 to 12 may sit at a 66" round table; 5 may sit at a 36" cocktail table.
- Always try to rent table linens that go to the floor your rental contact can advise you on the appropriate size to order.

- Do not use a clear tent for a daytime event. Heat is magnified under them. Clear sidewalls are okay.
- Tent flooring is encouraged if there is any chance high pedestrian traffic could create unsafe, muddy conditions on grass.
- When discussing tenting and outdoor setups, call the UCLA Events Office, (310) 825-8980. There are weight restrictions in certain areas and anchoring methods that need to be factored in. There are also permits necessary, especially when temporary kitchens are setup. They work closely with the fire marshal and Facilities to ensure campus guidelines are safety are met.