



So you want to make a kiddush....

Welcome to the Agudah of STL's guide to making a kiddush. Below are the simple steps you need to take from deciding the type of kiddush you want through cleaning up from your kiddush, as well as the different policies to be aware of.

Please be aware that any public event at the Agudah is nut free. This means no tree nuts OR peanuts should be brought into the kitchen for public consumption purposes.

Step 1-Deciding Your Kiddush Level:

The first thing you want to decide is what type of kiddush you are organizing. There are 3 levels:

- a. Sponsor a regular weekly kiddush AKA "*weekly kiddush*" (price-\$300)-this includes at least 3 different cakes/cookies, one large cholent, herring, crackers, potato chips, 8 bottles of soda and basic paper goods.
- b. Add on to the regular weekly kiddush AKA "*weekly kiddush+*" (price-\$300+your additions)-this includes a regular weekly kiddush plus whatever additions you choose to add (nicer tablecloths, paper goods, extra food, decor, etc.).
 - i. **Please note**-anything extra is your responsibility to set up. If you would like the weekly volunteers to help out, feel free to reach out to Chana Bregman in advance to confirm that the volunteers can help out and to avoid any misunderstandings.
- c. DIY kiddush-(\$200 social hall rental)-this includes use of the kitchen in advance of the simcha (see below for kitchen access guidelines), use of the simcha hall for the kiddush, and clean up help after the kiddush.
 - i. **Please note**-volunteers are not provided for this level kiddush. All set up is your responsibility to arrange

Step 2-Scheduling the kiddush:

Now that you've decided what level kiddush you are organizing, it's time to schedule with the shul office. Send an email to office@agudastl.com to reserve the date and type of kiddush you are organizing. The shul will send an invitation out on your behalf.

Step 3-Using the Shul Kitchen:

*****All food/dishes served during a function at the shul MUST be certified under an accepted kashrus agency or baked in the shul kitchen using the guidelines found in the attached kashrus booklet*****

To schedule access to the kitchen, call Rabbi Muser at 314-277-4979. (If Rabbi Muser is not available, call Chana Bregman at 347-531-6546.)

Please make sure to leave the kitchen AT LEAST as clean as you found it.

Below are a list of basic supplies you can find in the kitchen:

- Cookie sheets/muffin tins

- Silver foil
- Parchment paper
- Baking spray
- Peeler
- Sharp knives
- Large mixing bowls and whisks
- Measuring cups and spoons
- Large convection oven
- Stove top
- Various size pots
- 2 large sinks, soap, and sponges
- Paper towels

Step 4-Preparing on Friday:

If you need access to the kitchen on Friday or early Shabbos morning for last minute prep, be in touch with Rabbi Muser to work out details.

If you need a blech set up on Friday, let Rabbi Muser know before noon on Friday.

Step 5-Setting up on Shabbos:

- a. Timing-the kiddush can be set up once the early minyan has ended. This is typically around 9:30 AM.
- b. Table format-there are 2 different directions the tables can be set.
 - a. Across the room the long way (tables extend from the direction of the kollel stairs side to men's stairs side)
 - b. Across the room the short way (tables extend from the direction of the women's stairs side to the kitchen side)

For a regular weekly kiddush and for a weekly kiddush+, the tables will ONLY be set up across the room the short way.

For a fully DIY kiddush, the tables can be set either way.

- c. Volunteers-as mentioned above, volunteers are available for a sponsored kiddush or sponsored kiddush plus. If you would like volunteers to help out with the extra items, they need to be asked in advance to avoid misunderstandings.

Step 6-During the kiddush:

Making sure food trays are refilled is your responsibility. Many people have hired serving staff to take care of this so they can enjoy their simcha. (During a sponsored/sponsored+ kiddush, all food is put out at the beginning and no refill is necessary.)

Step 7-Cleaning up:

A clean up crew is included through the fee you are charged. They are responsible for clearing the tables and setting them up for shalosh seudos, putting away extra food, cleaning dishes/utensils in the sink.



Please note:

- a. Any food left out on the island or “Shalosh Seudos” labeled shelf in the fridge is assumed to be donated for shalosh seudos use.
- b. Any food you’d like to save for personal use should go on the shelf below the island or on the bottom shelf of the fridge. This food (as well as any personal utensils/dishes/tablecloths, etc.) needs to be removed from the kitchen by Sunday evening.
- c. If you are hosting lunch in the simcha room after your kiddush, the shul will provide clean up from your lunch in preparation for shalosh seudos. You are responsible for the kiddush clean up/lunch set up.
- d. The simcha room needs to be available for cleanup by 3 PM to ensure it is ready in time for shalosh seudos.

Step 8-Providing feedback:

It is important to us that your kiddush experience is as smooth and enjoyable as possible. We appreciate feedback in the form of constructive guidance in how we can improve this process for future simchas. Please send your thoughts to Chana Bregman at 347-531-6546