

## DWEB - All Hotels, misc - PSS #105

### BBQ Rental Area - Process / Procedures

04/27/2026 01:15 PM - Sieu Ngo

<b>Status:</b>	New	<b>Start date:</b>	04/27/2026
<b>Priority:</b>	Medium	<b>Due date:</b>	
<b>Assignee:</b>		<b>% Done:</b>	0%
<b>Category:</b>		<b>Estimated time:</b>	0.00 hour
<b>Description</b>			
<u>Build out</u> BBQ Areas - P1, P2, P3, P4, PIT. Will need signs for all 5 areas. Even though the PIT is significantly bigger, with a large picnic table, it is close to the front street with no cover, so price will be the same as the covered area.			
<u>Reservations</u> Use Calendy. Will need a calendar per room. Note that P4 is Charcoal only - the charcoal would be provided by Guest. Cost is \$10 for every 90 minutes. For units with propane, cost is \$15 for every 90 minutes. Must have a valid Credit Card - or will require \$30 deposit.  Rental will include "Grill Caddy" that includes a brush, long-handled tongs, a spatula. Guests return this at "check out" of their session. Staff will provide lighter if needed.  Time Blocks: Limit sessions to 90 minutes. This prevents one group from "homesteading" the covered area all evening.  Daily Staff Reset: Even with guest cleaning, a staff member should do a 5-minute "wipe and check" every morning—checking the grease trap is the most important part to prevent grease fires. Must check grease traps daily during summer - especially on weekends.			
<u>Process</u> For Staff, just basic \$5 fee, 3 hr time limit. No cost for P4 as long as cleaned. For LTR, same price as staff, but 1.5 hr limit. STR: \$10 for P4, \$15 for units with propane. Every 90 minutes.  Ask Guest for Hours, Dates, expected number of people, Charcoal or Propane, Payment Method (Always push for venmo, Zelle, Cashapp, cash to staff who will drop into FD safe). If over 5 people, push them to get a 2nd grill area or use the Pit - the large paved area at the front of the parking lot. If Charcoal, they must supply their own (thus the cheaper fee). If propane, ask if if guest wants unit preheated at their specified time. For Major Holiday Weekends, during hours of 11am until 8:30pm - add an additional \$10 fee - Put the reservation on calendly.com, collect fee .. fine with refunds if given 30 minute notice. In the calendly app, notate payment status, if grill kit was provided. Send staff to "unlock" the tank. Light grill/preheat as appropriate. Send staff again, once 90 minutes is up, to check for cleanliness and lock tank back up Sample Text Msg to guest: BBQ [P2] has been reserved for you between [9am-10:30] on [date]. Everything must be cleaned up and ready for the next guest by 10:30am. You can reserve for multiple timeslots as needed. Pls inform us once done so that we can secure the propane tank [and pick up grill kit]. Pls text us if anything else is needed.			
<u>Full Page Poster To Be Displayed</u>			
GRILL USE GUIDELINES			
Hours: 9:00 AM – 8:30 PM Each Session: 90 minutes. To reserve, Text/Call 928.367.3167 Cost Varies - from \$10 to \$20 Plus Any Required Cleaning.			
<ul style="list-style-type: none"><li>• Grills must never be left unattended at any time.</li><li>• All grilling activities and cleanup must be completed within your reserved time.</li><li>• After use, please set the grill to high heat for 5 minutes to burn off food residue. Once complete, turn off the grill and brush the grates. Dispose of all trash and leave the area clean for the next guest.</li><li>• Guests using the BBQ grills acknowledge that they are familiar with proper grill operation. The hotel is NOT responsible for any</li></ul>			

injuries, damages, or illnesses resulting from grill use or food preparation.

- A \$50 deep-cleaning fee will be charged to the room if the grill area is left with excessive grease or trash.

## History

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### #1 - 04/27/2026 01:27 PM - Jill Cape

- Description updated

### #2 - 04/27/2026 01:40 PM - Jill Cape

- Description updated

### #3 - 04/27/2026 04:30 PM - Sieu Ngo

The Canva file for Front Desk Marketing along with a separate "Guidelines" flyer is located at: <https://canva.link/v4tsczmg3shmb44>

The Marketing File:

- 1 copy placed on bulletin board
- 1 copy on the table in the mini-lobby
- 1 by the PIT, close to the Grill.

For the Guidelines File:

ask Anthony to place a few at P1 to P4 stations and one by the Pit... so total of 5

All printouts must be laminated since placed outside.