Event Booking (Non-Private Session)

Time Options	
10:00-12:00	
15:00-17:00	

Rundown		
2 hours		
Preparation Time: 15 mins before the event	The host can arrive before 45 minutes and set up on the G/F Please see the following <space guidelines="" usage=""></space>	
Event: 60 mins	Guests can freely explore on 1/F of the museum	
Last 60 mins. of the event	Ask guests to move to G/F. (Host can start activities at G/F earlier) There will be no PA announcements.	
Cuests are required to leave the area of 1/F. 1/F will not open for the host and guests Host and all guests are limited to party activities on G/F. (Only restrooms are open for use.)		
Last 15 mins. of the event Guests leave. Restrooms are closed. Cleaning time: host to restore the venue to the state that it was in when the event started and leave the venue on time.		

Space Usage Guidelines	
CAN	Decoration is limited to: - Floor-mounted helium balloons - Decorations on the fixed glass portion of the sliding door - Please only use Blutack on non-painted surfaces - Birthday sign/stand to place around the entrance of the space
	Use G/F multipurpose space (within the partitioned area)
CANNOT	Cannot use the kitchen area. Only the fridge can be used to store cake/cupcakes and will require CDM staff to accompany the event host to take the cake out of the fridge.

Responsibilities of Host and CDM Staff				
	Host	CDM Staff		
Fridge Usage	Event host should arrange for any deliveries (ie. cake/cupcake or balloons) to be delivered during the preparation time. Event host must be present to sign for deliveries. Please ensure that the size of the cake box can fit inside the fridge. (Storage space size: H55cm X W35cm X D40cm)	If any deliveries arrive earlier than the event host, CDM staff will indicate where to put things. If it is a cake/cupcake delivery, the delivery person will be instructed to place it inside the fridge. CDM will not be responsible for any damages during storage. CDM staff will not sign to accept any deliveries.		
	36CM 57CM 80CM			
Cutlery, napkins and flatware	Prepare by event host	I		
Group photo	Event host to arrange the order and position of their guests to take photos	CDM staff can help to take the photos.		
Cleaning up food and decorations of G/F	By event host	/		
Site cleaning	1	By CDM		
Supervision of Children	Sufficient adult to child ratio (1:2) is required, especially on the 1/F.	CDM staff will be present to interact with all visitors on 1/F.		

Tips for the Event Host				
Guest Preparation	Share the following to your guests before the event: - "Plan Your Visit" graphic - Rundown of the event - Reminder guests that they must supervise their children on the 1/F - Adult guests should also explore with their children!			
Assistants	It is recommended to find at least two people as event assistants to help with coordination, such as: - Set up and decorating - Remind guests of the event rundown - Help move guests down from 1/F to G/F - Coordinate the order for taking photos - Hand out goody bags, if any			
Food and Beverage	Based on temperature and food hygiene considerations, it is recommended to prepare simple packaged snacks rather than hot food. It is recommended to have cupcakes instead of cake, as cupcakes are faster and easier to distribute.			