

Checklist for Oneg

What is an Oneg? An oneg happens after the service which usually ends at approximately 7:30 pm. Typically the oneg will last between 20 and 40 minutes. It gives congregants and guests a chance to socialize after the service with a little nosh. The oneg is not considered a meal!

Family: _____ Date: _____

Time for set up: _____ Time for Clean up: _____

How many people join an Oneg?

The number can be anywhere between 25 - 125 depending on our Friday night program. If a large event is happening, speak to the office first. During the winter months we generally have smaller crowds, of 15-25 depending on the weather.

Estimated for your event: _____

Food:

Challah (1 typically, 2 for large Shabbat evenings)

White grape juice - 1 large bottle

Kosher wine - 1 large bottle

Drinks are optional but may include lemonade, cider, seltzer, coffee & tea

(some families just put out water - we have pitchers)

Food suggestions for **oneg** include but are not limited to;

Cookies _____ Sweet breads _____ Brownies _____

Chips and dip _____ Cheese and crackers _____ mini-cupcakes or muffins _____

Fruit _____ Hummus _____

Please try to provide gluten free and nut free options for those with allergies

Finger foods are much easier than pies and cakes that need to be sliced and served. You are not expected to provide everything listed above, these are just suggestions.

Set up:

The family sponsoring the oneg is responsible for setting up the oneg. This is done as the service concludes, during the final song and announcements. The wine is passed out on trays and the food is placed on the tables in the back of the sanctuary. The Hamotzi will take place on the bema so be sure that the Challah is on the bema before the service begins. The building is open at 5pm. You are welcome to arrive early and plate your items on Hevreh's trays. Some families choose to plate everything at home which is fine, just make sure your platters are marked so if anything gets left behind we can return it promptly.

Hevreh supplies: table covers, doilies, serving trays, challah cover, candles & candlesticks, rabbis' kiddish cups and toothpicks.

cups, napkins and small plates and utensils (if needed)

When the oneg is part of a B'nai Mitzvah weekend, we ask the families to provide the paper good.

It is strongly suggested to stop by and become familiar with the kitchen prior to sponsoring your oneg. The kitchen is open Monday thru Friday from 9am - 4pm - on Fridays, the building often closes earlier so the staff can prepare for Shabbat.

Candles, candlesticks, & matches for bima - usually set up by Bill or Mike

Kiddish cups for Rabbis - also set up by Bill or Mike

Challah on tray & covered with challah cover should be placed near the bema

Food set up & ready to set out - prep area is right inside the kitchen doors

Tables set up - ready for food

Trays of portion cups of wine and white grape juice (50/50 on each tray)

Clean up:

The family/oneg sponsor is also responsible for cleaning up the oneg.

Tables cleared, table clothes removed and bagged for cleaning

All food in the refrigerator, freezer or in appropriate containers - please make sure to wrap up all food. Do not leave food out uncovered.

All trays and bowls washed and put in dry rack to air dry or the dishwasher

Wipe out sinks of any extra food

Extinguish Shabbat candles

Leave the kitchen the same way you found it - spills happen, but we ask that you help to clean them up.