

To: Brookline School Committee  
From: Ben Stern, Chair Innovation Fund Board of Directors and Anne Le Brun, Gala-Rama Chair  
CC: Anthony Meyer  
Re: School Committee Approval

The BHS Innovation Fund is requesting approval to serve beer, wine, and pre-mixed margaritas at our annual GALA-RAMA, a fundraising event which will be held on the BHS campus's STEM wing lobby. This event will take place on Thursday, November 6 from 7:00pm - 10pm. We are requesting permission to have a number of students present for this event. We have approval and support from the BHS administration (the Head of School will be in attendance as will teachers and staff).

Two to three students will reflect on their experience with Innovation Fund-sponsored programming, in particular with the Culinary Pathway. Many additional students involved in the restaurant will be present, as Tappan Green (the BHS restaurant) is catering the event. This is a key way in which we hope this event will showcase some of the fruits of Innovation Fund sponsorship. Students will be involved in preparing and serving food, and in the preparation of a non-alcoholic margarita mix (which licensed bartenders will then mix with liquor before serving). We are presenting Beth Ricardelli, David Pazmino, Garth Clingingsmith, Divonne McCoy, and Brittany Stevens, with our third annual Champion of Innovation Award. This award recognizes leadership in engaging the BHS community through innovative curricula that address current issues. Through their Fund-supported work, these teachers made a significant contribution to the culture of innovation at BHS. They have consistently inspired our students to think beyond the conventional and prepared them for success at BHS and beyond.

The speaking program will run approximately 8:15-8:45. While the student speakers will be out of the space by 9PM, those involved in catering for the evening will remain on the premises for the duration of the event. The Innovation Fund Gala Planning Committee is working with our event planner, S.H. Events, to make sure to keep students away from the bar where beer, wine, and pre-mixed margaritas will be served to adult (over age 21) guests only. Our hired bartenders, from Premier Bar Service + Catering, hold a comprehensive 12c License and all bartenders are TIPs certified, meaning that they have participated in alcohol server training. Food will be passed by student servers and available at food stations. All alcohol will be served from the bar by the TIPs-certified bartenders and will not be passed by servers. To differentiate students from adult guests, the student guides will be identified by a t-shirt, a bracelet, or a hand stamp. Bartenders will all be informed that students will be present and instructed not to serve any student. Many BHS staff and teachers will be on hand to provide oversight over the students. We will request a security detail to be present before, during and after the event. The security detail can be placed near the bar when alcohol is being served and students are in the building. S.H. staff will support the security officer and the TIPs certified bartenders to keep students away from the bar.