



Now Hiring: Caterer / Event Cook (Redwing Ranch — Gardner, CO)

We're looking for a cook who loves good food, crafts high-quality dishes and enjoys building community to support our small-group ranch workshops (14–25 women). Workshops are 3–5 days long, on the 3rd weekend every other month (April, June, August, October), plus opportunities to cater other occasional ranch events. Ideally a caterer is able to commit to all four workshops, but there is flexibility to contract for some or all of the events.

2026 Season Schedule & Group Sizes

- **April 17–19, 2026 (Buckin' Babes):** Fri Dinner – Sun Lunch | **23 People**
- **June 17–21, 2026 (Stockmanship):** Wed Dinner – Sun Lunch | **14 People**
- **August 21–23, 2026 (Grit & Grazing):** Fri Dinner – Sun Lunch | **20 People**
- **October 16–18, 2026 (Buckin' Babes):** Fri Dinner – Sun Lunch | **23 People**

The Role

- Present a menu ahead of time for approval by Redwing
 - Menu style: family-style or buffet works great (big salads, plenty of protein, chili & cornbread, hearty pastas, enchiladas, stews, breakfast burritos, etc).
 - Meat should be included at every meal
 - Vegan, vegetarian, gluten-free, dairy-free, and specific allergy-free options may be required based on the registrant's food restrictions - this will be communicated in advance.
 - Anticipate hunger levels to be high and continue to increase over the course of the workshop, as these are physically demanding workshops. Larger-than-average meal portions are required.
 - Diverse cuisines are desired, and locally sourced supplies, as much as possible, are encouraged.

Redwing Ranch
Gardner, Co
redwingranch.us

- Coordinate and execute coffee bar, breakfast, lunch, and dinner in our ranch headquarters kitchen. The caterer is responsible for:
 - Menu planning (with consultation)
 - Food shopping
 - Food prep
 - Clean up after meals
- Use of our kitchen appliances and kitchenwares.
 - Kitchen includes: Dedicated standard fridge and freezer, induction range & oven, microwave, toaster oven, and reliable and potable well water (images and details available), and fully appointed kitchenwares.
- Follow food-safe practices and keep a clean, organized, & tidy kitchen.
- Provide a list in advance of the required plates, bowls, and cutlery required for each meal so the ranch can provide.

What We Offer

- On-site lodging during events.
- Welcoming, team-oriented environment.
- Predictable cadence (every other month, 3rd weekend) with opportunity for additional ranch events.
- Target budget of \$20-\$40 per plate (depending on meal, workshop type, and menu complexity).

What We Are Looking For

- Comfortable cooking for up to 25 people.
- Reliable, organized, and capable of managing specialized dietary needs (GF/DF/VG/V/Allergy options).
- Food safety-minded (ServSafe or equivalent).
- Gardner, CO
- Typical rhythm: Wed/Thu prep to Sunday wrap

Please include a per-person or per-weekend project bid, 2-3 sample menus, past event photos, and references.

Contact: info@redwingranch.farm