



**ASSET**  
A Seattle Special Events Team

# HEALTH & SAFETY GUIDELINES FOR RE-OPENING EVENTS, FESTIVALS, AND LARGE GATHERINGS IN WASHINGTON STATE.

PREPARED BY THE WASHINGTON FESTIVALS &  
EVENTS ASSOCIATION (WFEA) AND A SEATTLE  
SPECIAL EVENTS TEAM (ASSET). MAY 2020.



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# Washington Festivals & Events Association (WFEA) & A Seattle Special Events Team (ASSET)

Health & Safety Guidelines for Re-Opening Festivals, Events and  
Large Gatherings

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## Summary

This document lays out broad, blanket guidelines for consideration of the re-opening of live events and large social gatherings in Washington state. Many of the following standards outlined here have been kept deliberately broad due to the varied nature, size, and scope of the plethora of events and gatherings meant to be represented. However, this is intended to be a starting point for discussion and a catalyst towards the establishment of appropriate and responsible guidelines to be enacted in conjunction with city, county, and state officials.

We have had to make many assumptions about the progress and phases that will be made in the next several months which will allow large social gatherings to be considered again. We are hopeful that gatherings in small groups of trusted friends and family without social distancing will be the norm very soon, and many of our events will be reliant on attendance from those small groups who have a desire to enjoy



themselves together at a larger gathering. In this document we reference a group size of 6-8 individuals being allowed to gather within an event without physical distancing. This number will change based on the latest state and federal guidance.

Our primary concern is the health and safety of event volunteers, staff, vendors and attendees. Events are taking serious safety precautions, including:

- revising festival and event operations plans to include new, comprehensive health & safety standards;
- changing event layouts to reduce the number of vendors and high-density spaces;
- determining “healthy capacity” of venue spaces;
- directing volunteers, staff, vendors and attendees on how to abide by public health directives and new event rules;
- steering towards a cultural shift from being highly social to proactively limiting time at the event and maintaining physical distances

### **Top-down re-design of site plans**

*Washington State event organizers have made major changes to events for the future, trying to maximize health & safety for all staff, volunteers and attendees. Major changes include:*

- Determine “health capacity” of event space: Very much like the Fire Departments occupancy capacity formula using square footage of venue a health capacity allows for the latest distancing number based on the latest state and federal guidance and;
- Design for psychological comfort: allow for intuitive ways to move through space without feeling uncomfortable
- Consider selling tickets for time sessions vs. full days to limit crowds and control capacity and allow for cleaning between sessions
- Enlarge beer gardens and gated areas. Rethinking line management, limited seating for ADA needs only,, point of sale to move toward cashless
- Ingress and egress control, eliminate porous event egress and ingress



- Use pedestrian round-a-bouts in high density areas to provide crowd flow management in public events

## **Health & Safety**

*Current health & safety protocols are modified to adhere to best practices and increased awareness of personal responsibility.*

- Train staff vendors, and volunteers re: new health and safety guidelines
- Provide staff and volunteers with “healthy work kits” with PPE and training as needed per role
- Increased signage at key venue locations with current CDC guidance on personal sanitation
- Hand sanitizing stations in key locations
- Best practices in product handling/selling and booth layout for vendors
- Food and beverage serving materials and process updates
- Reduce and create a cleaning plan for high-touch points

## **Communication**

*New ways of promoting events and communicating with the public have been adapted, emphasizing community support and connection through gathering.*

- Promote everyday risk prevention
- Promote reducing size and travel risk
- Help staff, vendors and volunteers create a safe place.

# Event Operations

Modify the Event Layout	<ul style="list-style-type: none"> <li>• Perform a “health capacity” assessment of the event space to determine event capacity with the latest CDC guidelines in physical distancing.</li> <li>• Prevent visitors from gathering in groups by removing tables and chairs in customer seating areas and providing adequate visual markers in high-traffic areas and service areas where lines will form.</li> <li>• Define and limit entrances and exits with signage and physical barriers.</li> <li>• Provide adequate space between vendor booths, food and beverage service areas, points of sale, and restrooms. Limit the overall number of spaces for vendors and service areas.</li> </ul>
Adopt single-use materials for food and beverage service	<ul style="list-style-type: none"> <li>• Single-use cups or cans of beer at beer gardens and beverage service areas adopted.</li> <li>• All food items to be individually plated and served.</li> </ul>
Ask your vendors and service providers to complete a safety plan.	<ul style="list-style-type: none"> <li>• Each vendor and service provider should complete a thorough safety plan following your health and sanitation plan guidance prior to arrival on site, detailing how their operations and staff management will adhere to best practices.</li> </ul>
Anticipate and communicate change	<ul style="list-style-type: none"> <li>• Keep a log with notes on what works well and what needs to change before the next event.</li> <li>• Prior to making major changes, communicate with the local health department for guidance.</li> <li>• Use social media, email, or other methods to share updates on operating standards and expectations at the event.</li> </ul>
Implement management practices to reduce crowding and maintain social distancing	<ul style="list-style-type: none"> <li>• Create a plan for how to respond when people aren’t in compliance with social distancing measures.</li> <li>• Train event staff on social distancing requirements and ways to educate or correct others to maintain a safe environment.</li> <li>• Ask vendors and service providers to help ensure social distancing plans are followed.</li> </ul>
Create a role within your operations team to ensure cleaning and sanitation procedures are	<ul style="list-style-type: none"> <li>• Establish procedures for cleaning and sanitizing touchpoints, temporary handwashing stations, merchandise, shelving and displays, and other surfaces</li> <li>• Use routine soap and water to clean surfaces with visible dirt.</li> </ul>



completed and documented	<ul style="list-style-type: none"><li>• Use an EPA-registered disinfectant</li><li>• Daily audits with event staff to make immediate corrects to plan</li></ul>
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## Health Capacity Assessment

Healthy Capacity determination	<ul style="list-style-type: none"><li>• Event producers will complete an assessment of the overall event space (indoor vs outdoor) to determine the appropriate number of attendees and staff that can safely be on site, based on current guidelines from local, state, and federal officials.</li></ul>

## Employee and Attendee Health

Temperature Checks  Compliance on how to self-screen for symptoms prior to arrival	<ul style="list-style-type: none"><li>• All staff, vendors, and service providers will be sent reminders prior to showing up to work that they are expected to perform a temperature check at home within 24 hours of the first day they show up to work, and every day thereafter of continued work on site. Anyone reporting a temperature of 100°F or above will not be allowed on site for the remainder of the event.</li><li>• All staff, vendors, and service providers who will be in service areas with high-touch public interaction will undergo a temperature check prior to event opening with a non-contact infrared thermometer. Anyone displaying a temperature over 100°F will be taken to a private area for a secondary screening. Those with a secondary reading confirming a 100°F or higher temperature will not be allowed entry to the property and will be directed towards appropriate medical care.</li><li>• Event producers will use a written checklist to assess the health of event staff and vendors before they enter the event venue.</li></ul>
Physical Distancing	<ul style="list-style-type: none"><li>• Attendees will be advised to practice physical distancing by standing at least six feet away from other groups of people not part of their group while standing in lines or moving around the event space. The physical layout will be arranged to ensure appropriate distancing. Employees will be</li></ul>

	<p>reminded not to touch their faces and to practice physical distancing by standing at least six feet away from attendees and other employees whenever possible.</p>
Hand Sanitizer	<ul style="list-style-type: none"> <li>● Install temporary, portable handwashing stations or hand-sanitizing dispensers for staff, volunteers, and visitors.</li> <li>● Hand sanitizer dispensers will be placed at key attendee and employee entrances and high-contact areas such as restrooms, vendor booths, and beer gardens.</li> <li>● Handwashing stations must have soap, running (potable) warm water, and single-use towels</li> <li>● Antiseptic hand rubs must have at least 60% ethyl alcohol.</li> <li>● Designate staff to check and replenish hygiene supplies</li> <li>● Use posters, flags, and announcements to ensure vendors and attendees are aware of sanitation stations</li> <li>● Consider requiring vendors to provide their own individual handwashing stations or antiseptic hand rubs for their own personal use.</li> </ul>
Front of House Signage	<ul style="list-style-type: none"> <li>● There will be health and hygiene reminders throughout the property including the most up to date recommendations from the CDC regarding personal protection and best practices.</li> <li>● Post signs at entrances that outline the symptoms of COVID-19 with a reminder not to enter if they have symptoms.</li> <li>● Define and limit entrances and exits by posting signs.</li> <li>● Provide signs or spacing markers to promote 6 feet of distance between visitors</li> <li>● Use signage or visual markers to identify sanitation stations.</li> </ul>
Employee and Guest Health Concerns	<ul style="list-style-type: none"> <li>● Employees will be given clear instruction on how to report any potential cases of COVID-19, and a clear protocol for handling potentially sick individuals will be created, including clear guidelines and responsibilities for different team members.</li> <li>● Employees will be instructed to stay home if they do not feel well and are instructed to contact a manager if they notice a coworker or guest with a cough, shortness of breath, or other known symptoms.</li> </ul>

## Employee, Vendor, & Service Provider Responsibilities

Hand Washing & Sanitizing	<ul style="list-style-type: none"> <li>All employees, vendors, and contracted staff will be instructed to wash their hands or use sanitizer every 60 minutes or after any of the following activities: using the restroom, sneezing, touching the face, blowing the nose, cleaning, sweeping, smoking, eating, drinking, handling garbage, going on break and before or after starting a shift.</li> </ul>
COVID-19 Training	<ul style="list-style-type: none"> <li>All staff, vendors, and partners will receive information on COVID-19 safety and sanitation protocols with more comprehensive training for our teams with frequent guest contact.</li> </ul>
PPE	<ul style="list-style-type: none"> <li>Appropriate PPE will be worn by all employees based on their role and responsibilities and in adherence to state or local regulations and guidance. Every staff member will be provided a mask and required to wear that mask while on property. Gloves will be provided to employees whose responsibilities require them to be in direct contact with guests.</li> </ul>

## The Guest Journey

Prior to Arrival	<ul style="list-style-type: none"> <li>All guests will receive communications prior to the event with guidance on how to self-screen for symptoms prior to arrival and expectations regarding social distancing and personal sanitation best practices.</li> <li>Attendees will receive the event Code of Conduct with expectations around acceptable behavior on site. This will include rules around the acceptable number of people allowed to congregate in groups on the event site.</li> </ul>
Attendee Arrival	<ul style="list-style-type: none"> <li>Attendees' arrival time at the event will be designated and communicated to avoid overcrowding at event entrance and ticketing locations in adherence to current safe gathering guidelines in your region.</li> </ul>
On-site shopping (where applicable)	<ul style="list-style-type: none"> <li>Attendees will be informed to/or not to bring their own bags for shopping.</li> </ul>





	<ul style="list-style-type: none"><li>• When possible, mobile, credit, or cash-free payment options will be available.<ul style="list-style-type: none"><li>○ Cash payments will be collected in a container rather than passed between hands.</li><li>○ Vendors will ask for exact change when possible to limit additional handling.</li><li>○ Vendors may designate a money handler separate from the worker handling products.</li></ul></li></ul>
Person-to-Person Interaction	<ul style="list-style-type: none"><li>• Attendees will be asked to practice social distancing of six feet (or current recommended space between themselves and other guests.</li><li>• Gathering in close physical proximity will be allowed for groups up to 6-8 people (known associates) if attending the event together.</li></ul>
PPE	<ul style="list-style-type: none"><li>• The Washington State Department of Health and the Centers for Disease Control and Prevention recommend that people wear cloth face coverings when they are in public settings where they cannot maintain 6 feet of distance from others.</li><li>• It will be recommended that all attendees bring their own cloth face coverings (not surgical masks or N-95 respirators) and gloves.</li></ul>

## Staff and Volunteer Journey

Prior to Arrival	<ul style="list-style-type: none"><li>• All staff and volunteers will be sent materials to ensure compliance with the sanitation and health program prior to arrival including:<ul style="list-style-type: none"><li>○ Role-specific PPE guidelines</li><li>○ Hand washing and hygiene protocols</li></ul></li><li>• All staff and volunteers will be given direction to monitor personal health of themselves and those they have been in contact with leading up to arrival on site</li><li>• Pre-event training will be conducted virtually prior to arrival as possible.</li></ul>
Arrival on site	<ul style="list-style-type: none"><li>• Receive "Healthy Work Kit"<ul style="list-style-type: none"><li>○ All staff will receive a kit with necessary training/operations documentation and necessary PPE (may differ by job function and location)</li></ul></li></ul>
Back of house/base protocols	<ul style="list-style-type: none"><li>• Shared tools and equipment will be sanitized before, during, and after each shift or anytime the equipment is transferred to a new employee.</li></ul>

	<ul style="list-style-type: none"> <li>○ This includes radios and other communications devices, payment terminals, keys, tools, etc.</li> <li>● Physical distancing protocols will be used in employee dining areas, training areas, shared office spaces, employee service areas, and other high-density areas.</li> </ul>
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## Physical Distancing

General	<ul style="list-style-type: none"> <li>● Adequate space will be provided in event design/layout process to allow for social distancing</li> <li>● Attendees will be allowed to gather in small groups inside the event space of up to 6-8 people. Larger groups will be asked to split up.</li> <li>● Any area where attendees queue will be clearly marked for appropriate physical distancing. This includes entrances, food and beverage service stations, restrooms, vendor booths, sponsor activations, etc.</li> </ul>
Concert & performance-primary events	<ul style="list-style-type: none"> <li>● Events with artistic performances where the audience will be expected to sit or stand in one place for an extended period of time are recommended to have sufficient ground marking or other physical markings to provide guidance that allows for social distancing, while leaving room for safe movement throughout the space.</li> </ul>
Events with live music & performance, non-primary	<ul style="list-style-type: none"> <li>● Events that are not specifically concerts but include live musical or artistic performances will produce plans which demonstrate an ability to provide sufficient space while allowing for the continuous flow of people through the space and alleviate congestion and density.</li> </ul>

## Location-Specific Policies

<b><i>All event spaces</i></b>	Organizers will provide a plan detailing the considerations being made for all operational areas of the event, broken out into the following areas:

	<ol style="list-style-type: none"> <li>1. Cleaning &amp; Sanitizing Protocol           <ol style="list-style-type: none"> <li>a. What surfaces and/or materials will be cleaned/sanitized/switched out</li> <li>b. Who will be responsible</li> <li>c. How often and how it is confirmed</li> </ol> </li> <li>2. Physical Distancing Protocol           <ol style="list-style-type: none"> <li>a. How people are expected to be spaced out in this area</li> <li>b. How space expectations/rules and procedures will be displayed and made clear to attendees and staff</li> <li>c. What staff and/or volunteers will be doing to ensure rules are followed and people are aware</li> </ol> </li> <li>3. Attendee Considerations           <ol style="list-style-type: none"> <li>a. What changes to normal procedures will occur that will expect customer experience and/or require new behaviors?               <ol style="list-style-type: none"> <li>i. For example: Cash not accepted at vendor booths, come prepared with a valid credit card</li> </ol> </li> </ol> </li> </ol>
<b>Example:</b> Event Entrance and Check-in	<p><i>Cleaning &amp; Sanitizing Protocol</i></p> <ul style="list-style-type: none"> <li>• Supervisors to sanitize tables, poles, barricades, and other potential touch points once every hour.</li> </ul> <p><i>Physical Distancing Protocol</i></p> <ul style="list-style-type: none"> <li>• Event entrance lines will include proper spacing between lines with hard barrier or clear demarcation.</li> <li>• Lines will include markers every six feet</li> </ul> <p><i>Attendee Considerations</i></p> <ul style="list-style-type: none"> <li>• Check-in to be completed via electronic scan or visual confirmation. Tickets will not be passed between staff and attendees.</li> <li>• Goal of providing touchless payment for all on-site purchases/transactions.           <ul style="list-style-type: none"> <li>○ Where cash or non-credit payments are necessary, a plan should be in place to minimize person-to-person contact.</li> </ul> </li> </ul>
<b>Example:</b> Beverage service areas - Beer festival model (beverage sampling)	<p><i>Cleaning &amp; Sanitizing Protocol</i></p> <ul style="list-style-type: none"> <li>• Counters and equipment sanitized at least once per hour.</li> <li>• Receptacles for disposal of cups and beverage containers will be easy to find and placed throughout beverage service areas. Receptacles will have bags for emptying to avoid contact with drinking containers by waste management personnel.</li> <li>• Staff will wear masks and gloves. New gloves will be required any time a staff member</li> </ul>

	<p>goes on break.</p> <p><i>Physical Distancing Protocol</i></p> <ul style="list-style-type: none"> <li>• No seating or tables will be provided.( ADA consideration)</li> <li>• Beverages will be served in single-use containers/cups or in cans.</li> <li>• All beverages serving stations will accept only tickets/tokens for drinks and will not accept any form of payment at serving stations.</li> <li>• Drink tickets be placed in receptacle rather than passed person-to-person</li> <li>• Lines will have clear marking on ground to achieve appropriate spacing</li> </ul> <p><i>Attendee Considerations</i></p> <ul style="list-style-type: none"> <li>• Beverage tickets/tokens will be purchased pre-event as possible and distributed at the event entrance, and/or will be available for sale on site with contactless payment.</li> <li>• Single-use disposable tickets will be used to pay for drinks at bar. If using reusable tokens, a plan for disinfecting tokens before reuse will be completed.</li> </ul>
<p><b>Example:</b> Vendor booths/spaces</p>	<p><i>Cleaning &amp; Sanitizing Protocol</i></p> <ul style="list-style-type: none"> <li>• Any high-touch areas or surfaces will be cleaned once every hour.</li> <li>• Vendors will agree to provide adequate sanitizing materials and ability to adhere to cleaning guidelines as part of their vendor agreement</li> </ul> <p><i>Physical Distancing Protocol</i></p> <ul style="list-style-type: none"> <li>• Maximum of one vendor/representative at each 10x10 booth counter/table interacting with attendees</li> <li>• Any display or browsing items will be placed a safe distance from where vendor will generally be stationed</li> <li>• Attendees will be encouraged to “shop with their eyes, not their hands”</li> <li>• Everywhere possible, only vendors will handle and package goods</li> </ul> <p><i>Attendee Considerations</i></p> <ul style="list-style-type: none"> <li>• Encourage customers to pre-order/pre-pay when possible.</li> <li>• Encourage mobile, credit card, or other cash-free payment options.             <ul style="list-style-type: none"> <li>○ Vendors who cannot comply with cash-free will need to produce a plan to minimize person-to-person contact.</li> <li>○ When handling cash, tokens, checks, or change:                 <ul style="list-style-type: none"> <li>■ Designate a money handler separate from the worker handling products.</li> <li>■ Ask for exact change to help limit additional handling.</li> <li>■ Collect payment in a container rather than directly into hands.</li> </ul> </li> </ul> </li> </ul>



	<ul style="list-style-type: none"><li>● All vendors on site must complete a safety plan, detailing:<ul style="list-style-type: none"><li>○ How they plan to protect their own health (such as hand hygiene and sneeze barriers)</li><li>○ How they plan to protect customers from exposure while at their booth.</li><li>○ Plans to reduce touchpoints in the booth, including<ul style="list-style-type: none"><li>■ Designated “Display Only” items for customers to view or handle</li><li>■ Pre-packaging food or consumables</li><li>■ Discontinuing all product sampling and self-serve areas</li></ul></li></ul></li></ul>
Additional	<p>Additional event spaces &amp; processes that will need to be considered include but not limited to:</p> <ul style="list-style-type: none"><li>● Food trucks and food service areas</li><li>● Beer gardens - point of sale beverage service</li><li>● Restrooms</li><li>● Back of house/operational spaces</li><li>● Waste management</li><li>● Business/office services, lost &amp; found</li><li>● Medical operations and HQ</li><li>● Public areas</li><li>● Performance areas</li><li>● Sponsor &amp; partner activations</li></ul>



**RESOURCES**  
**Attachment 1**

**VENDOR SAFETY PLAN**

Name: \_\_\_\_\_

Business: \_\_\_\_\_

**1. What service are you providing?**

- ☐ Food
- ☐ Supplies needed to maintain health, safety, and sanitation
- ☐ Other

**2. How do you plan to protect your own health and that of your employees?**

- ☐ hand hygiene, hand washing station in booth
- ☐ barriers such as sneeze guards
- ☐ signs
- ☐ Remember to and remind employees to wash their hands or use hand gel often, and to avoid touching eyes, nose, and mouth.

**3. How do you plan to protect customers from exposure while at your booth?**

Reduce touchpoints in the booth. Suggestions include:

- ☐ Keeping designated "Display Only" items for customers to view or handle, when possible.
- ☐ Pre-bagging/pre-packaging/food when possible.
- ☐ Discontinuing all product sampling and self-serve areas.

Signed: \_\_\_\_\_

Date: \_\_\_\_\_ Time: \_\_\_\_\_

**Payment Handling Guidelines from the Wa Department of Health (April 21, 2020)**

After handling payment, a person should not touch their eyes, nose, or mouth until they have washed their hands.

When possible, allow mobile, credit card, or other cash-free payment options. Encourage customers to pre-order/pre-pay when possible.



- When handling cash, tokens, checks, or change:
- o Designate a money handler separate from the worker handling products.
  - o Ask for exact change to help limit additional handling.
  - o Collect payment in a container rather than directly into hands.

## Attachment 2

**[NAME] EVENT**

### HEALTH STATUS ASSESSMENT

To stop the spread of COVID-19, it is critical that anyone experiencing any of the symptoms should stay home or return home immediately. This includes festival and event staff, volunteers, vendors, shoppers, or other visitors.

**NAME:** \_\_\_\_\_ **DATE:** \_\_\_\_\_

1. Do you have a fever (100.4F or higher) or a sense of having a fever?	Yes	No
2. Do you have a new cough not caused by another health condition?	Yes	No
3. Do you have any new shortness of breath not caused by another health condition?	Yes	No
4. Do you have any new shortness of breath not caused by another health condition?	Yes	No
5. Do you have a new muscle ache not caused by another health condition or physical activity?	Yes	No

[ ] Self assessment. I attest that I have responded honestly to the above to the best of my knowledge:

Signed: \_\_\_\_\_ Date: \_\_\_\_\_  
Time: \_\_\_\_\_

[ ] Event assessment conducted by: \_\_\_\_\_

Signed: \_\_\_\_\_ Date: \_\_\_\_\_  
Time: \_\_\_\_\_



Please contact [NAME] at [contact info] if you have any questions. Please file completed health assessments [in secure spot].

WaDOH "Recommended Guidance for Daily COVID-19 Screening of Employees and Visitors"  
(3/21/2020)

<https://www.doh.wa.gov/Portals/1/Documents/1600/coronavirus/Employervisitorscreeningguidance.pdf>

## Recommended Guidance for Daily COVID-19 Screening of Employees and Visitors

The Washington State Department of Health recommends that all employers put COVID-19 screening protocols in place.

You can help prevent the spread of COVID-19 in your facility by screening employees and visitors on a daily basis. The screening protocol outlined below is based on the following:

- A review of screening protocols from multiple agencies
- Recommendations by the CDC
- A literature review of the most common signs and symptoms of COVID-19

### COVID-19 screening protocol: What to do

Screen **everyone** who enters your facility, including:

- All employees before the start of each work shift
- All visitors ??

### Ask the following questions when you screen employees, volunteers and visitors:

"YES or NO, have you had any of the following:"

- A new fever (100.4°F or higher), or a sense of having a fever?\*
- A new cough that you cannot attribute to another health condition?\*
- New shortness of breath that you cannot attribute to another health condition?\*
- A new sore throat that you cannot attribute to another health condition?\*
- New muscle aches (myalgias) that you cannot attribute to another health condition, or that may have been caused by a specific activity (such as physical exercise)?\*

To request this document in another format, call 1-800-525-0127. Deaf or hard of hearing customers, please call 711 ([Washington Relay](#)) or email [civil.rights@doh.wa.gov](mailto:civil.rights@doh.wa.gov).





\*If an employee or visitor answers **YES** to any of the screening questions, immediately activate your agency's emergency protocol for COVID-19. The designated screener should consider:

- A review of the screening results
- Recommendations for possible exclusion of the employee or visitor from the venue
- Recommendations for medical follow-up

### Additional COVID-19 Resources

- [DOH Coronavirus \(COVID-19\) webpage](#) – updated information and resources daily

## CONTRIBUTORS

The following organizations, businesses and community event organizers contributed to these guidelines:

- Bruce Skinner - Washington Festivals and Events Association (<http://www.wfea.org>)
- Phil Megenhardt, John Thorburn - Bold Hat Productions (<http://www.boldhatproductions.com>)
- Beth Knox - Seattle Sports Commission
- Eric Corning - Seafair (<http://www.seafair.com>)
- Jason Lajeunesse - Capitol Hill Block Party (<https://www.capitolhillblockparty.com/>)
- David Doxtater - The Workshop (<http://www.workshopevents.com/>)



## MEMBERS

The following organizations, businesses and community event organizers are members of WFEA and or ASSET:

247 Events NW	Bellingham SeaFeast	Charles Rainey
ACOMA	Benton Franklin Fair & Rodeo	Chinatown Seafair Parade
Afton Tickets	Blue Ink	Chocolate on the Beach Festival
Agency M	Bold Hat Productions	Chump Change
Alaska Weathervane Scallop Food Truck	Borealis	Churchome
Alexander Party Rentals	Boston Scientific	City of Auburn -Auburn Parks, Arts & Recreation
Alki Art Fair	Boundless Northwest	City of Bonney Lake
American Cancer Society	Brennan & Company, LLC	City of Buckley
Anacortes Arts Festival	Bruce Skinner & Associates	City Of Covington
AndEvents, Inc	Bumbershoot	City of Federal Way
Aperture Ocean Productions LLC	Burien Independence Day Parade	City of Fircrest
Arthritis Foundation	Butler Seattle	City of Kenmore
Arts Northwest	Capitol Hill Block Party	City Of Kent Parks, Recreation & Community Service
AVR Productions, LLC	Capitol Office of Film and Music	City of Lacey Parks & Recreation
Ballard Alliance	Caravel Marketing Inc.	City of Mount Vernon
Ballard SeafoodFest	Cascade Bicycle Club	City of North Bend
Beatitude, LLC	Castle Rock Festival of Lights	City of Oak Harbor
Bell Harbor	CEA Partners	
Bellevue Downtown Association	Celebrate Shoreline	



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City of Olympia Parks, Arts and Recreation  
City of Renton  
City of Sammamish  
City of Seattle  
City of Seattle Special Events Office  
City of Seattle, with Seattle Center  
City of Sequim  
City of Shoreline  
City of Spokane Valley  
City of Tacoma  
City of Tukwila Parks & Recreation  
City of Tumwater Parks and Recreation  
City Of Vancouver  
Clark County Recycled Arts Festival  
Communications Northwest  
Compass Group at Microsoft  
Contract Publishing/Pamplin Media Group  
CORT Party Rental  
Creative Celebrations  
Cypress Advantage ATMS  
D Zines  
David Douglas  
Davis Amusement Cascadia, Inc

Deldrige Day  
Des Moines Waterland Festival  
Discover Burien  
Dover Entertainment  
Downtown Pasco Development Authority  
Dungeness Crab & Seafood Festival  
Emergency Management Group - WA  
Enchant Christmas LLC  
EnMotive / RAM Racing  
Entercom Seattle  
Epic Events & Promotion, Inc.  
Event Hub  
Event Management Services  
Events Creative LLC  
EvyDesign  
Extreme Sports Park  
Fastbar Technologies  
Festa Italia  
Festivals, Inc  
FISH  
Fizz Events  
Flame Production  
Forks Chamber of Commerce

Fort Worden PDA  
Fourth of July Food Truck Family Festival  
Fred Hutch  
Freeway Park Assoc.  
Fremont Arts Council  
Friday Harbor Film Festival  
Friends of Little Saigon  
Friends of Waterfront  
Full Circle Vending, LLC  
Gender Justice League  
Gig Harbor Film Festival  
GIGS4U, LLC  
Grand Event Rentals  
Greater Edmonds Chamber of Commerce  
Greater Gig Harbor Foundation  
Green Latrine Portable Toilets  
Greenwood Car Show  
Greenwood Seafair Parade  
Greg Flakus  
Hempfest Seattle  
Hillyard Festival  
Hollywood Lights Inc  
Honey Bucket



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IEG, LLC

Ironman/Rock 'n' Roll Marathon Series

Jayne Powers

JBLM Special Events Office

JD Fulwiler & Company

J-Fell Presents

Joule Case

Juan De Fuca Foundation for the Arts

K&K Insurance

Kittitas County Chamber of Commerce

Kla Ha Ya Days Festival

Knox Executive Productions

KRC & Associates LLC

Lake City Summer Festival & Parade

Lakewood Parks & Rec Department

LeMay Family Collection

Lyte Inc

MACK Event Rentals

Magnolia Summerfest & Seafair Parade

Maple Valley Farmers Market

Mark Williams

Mercer Island Summer Celebration

Merry Makers

Michelle Edwards

MLA Events, LLC

Monroe Chamber of Commerce

Monumental Undertaking

Morgan Community Association

Morgan Sound

Museum of Flight

Nintendo

Northwest Colonial Festival / Washington  
Lavender Festival

Northwest Maritime Center

NW Folklife Festival

Ocean Park Area Chamber of Commerce

Olympia Harbor Days Maritime Festival

Olympic Medical Center Foundation

Olympic Peninsula Visitor Bureau

One Reel

OPUS Agency

Oroville Chamber of Commerce

Othello Park Alliance

Outdoors NW Magazine

Pacific Rim Talent, Inc.

Pamplin Media Group/Contract Publishing

Peninsula Adventure Sports LLC

Peter Metz

Pike Place Market Foundation

Pista Sa Nayan

Port Angeles Marathon Association

Port Angeles Regional Chamber of  
Commerce

Port Angeles Waterfront Center

Port of Seattle

Port Orchard Chamber of Commerce

Porter Productions

Pridefest

Print NW, LLC

Promotion Events

Pullman Chamber of Commerce/National  
Lentil Festival

Puyallup Main Street Association/Meeker  
Days Festival

Puyallup Parks & Recreation

Pyramid Staging & Events

Queen Anne Farmers Market

Rainier Chamber of Commerce

RAM Racing

Raucous Band



**ASSET**  
A Seattle Special Events Team

Red Lion Port Angeles	Seattle Summer Music Games	Susan G Komen Puget Sound
Redhook & Brewlab	Seattle Symphony	Tacoma Events Commission
Renton River Days	Seattle Tennis Club	The Afterparty Band, LLC
Rotary Club of West Seattle	Seattle Uncorked	The cuff complex
Run for Good Racing Co.	Sequim Irrigation Festival	The Northwest Museum of Arts & Culture
Russian American Cooperation Initiative (RACI)	Sequim Lavender Growers Association/Sequim Lavender Festival	The Point Casino
Sden Services, Inc.	Seven Cedars	The U District Partnership
SE Productions	SH Worldwide	The World is Fun
Sea Mar CHC	Shanna Paxton Photography	Three Rivers Convention Center
Seafair Festival	Shark Raving Rad Pro.	Thurston Economic Development Council
Seattle Art Museum	Skagit Valley Tulip Festival	Ticket Tomato
Seattle Bon Odori	Skamania County Chamber of Commerce	T-Mobile Park
Seattle Center	Sky Valley Chamber of Commerce and Visitor Center	Tolo Events LLC
Seattle Chamber Music in the Park	Snohomish Running	Trish Pfingsten
Seattle Events - A Non-Profit Corporation	Sparkwood Events	U-Cool Refrigeration
Seattle Haunts LLC	Spokane Hoopfest Association	UmojaFest African American Heritage Festival
Seattle Humane	Stages Northwest	United Indians Of All Tribes Foundation
Seattle Mariners	St Jude	University District Partnership
Seattle Market Haunts	St. Patrick's Parade	Upper Skagit Bald Eagle Festival
Seattle Pride	Starline Luxury Coaches	US Navy
Seattle Sports Commission	State Fair Park - Home of the Yakima Valley SunDome and Central WA Fair	Valleyfest
Seattle Spring Opener		Viation



VIP Production Northwest

Vision Marketing

Visit Seattle

Vulcan

Wallingford Family Parade

Washington Chamber of Commerce  
Executives

Washington Food Trucks

Washington Recreation & Park Association

Washington State Apple Blossom Festival

Washington State International Kite Festival

West Seattle Grand Parade

West Seattle Summerfest

Western Display Fireworks, Ltd.

White Center Jubilee Days

Whiting's Foods (Dippin Dot Ice Cream)

Wing Luke Museum

Winthrop Music Association

Workshop Events

World Trade Center

WSU Extension

Yakima Valley Sports Commission

Zena Courtney - Swim Defiance