

HEALTH & SANITATION PRACTICES

(Group/Catering Events)

OVERVIEW

Employee Training & Guidelines:

- Reinforce safety and sanitation standards
 - Hygiene directives, with Frequency & Consistency
 - Sanitizing schedule for high contact areas and equipment
 - Response & Reporting protocol, in regards to employees and guests with health concerns

Meeting Space:

- Touchless Hand Sanitizer Dispensers
 - Strongly encouraged as attendees enter all conference and dining areas. (Hotel Conference Concierge to supervise.)
- Hand Wipe Dispensers
- Timed sanitizing schedule in all public spaces, with emphasis on frequent contact surfaces and all equipment
- Individual Bottled Water Service (at prevailing prices) /Stations versus Pitcher Service
- Designing meeting sets and allotting meeting space with a 1 per 6ft concept versus a 2 per 6ft
- Create and post signage with current distancing and gathering guidelines, with group approval

Group Banquet Venues:

- Hand Wipe Dispensers
- Pre-wrapped or rolled silverware
- Individual water bottle service at each place setting
- Disposable/Recyclables versus glass
- Servers in natural or white gloves at times in guest areas, creating a sanitary and elevated environment
- Coffee Stations to be attended, eliminating self-service
- Present creative and inviting ways to accommodate social distancing. (Example: Long tables for dining offer more flexibility for social distancing)

Thoughtful Experiences & Mindful Menus

- Offer the grab & go elevated picnic basket concept for casual outdoor events.
- Covered Plated breakfast / Bento Box inspired lunch for quick meal service (limiting contact) versus traditional buffets
- Pre-set menu items and individual / single use condiments on tables
- Enclosed and displayed Canapés versus traditional passed canapés.
- Individual vessels for menu items to avoid the multiple touches of serving utensils
 - Example: Chinese To-Go Boxes utilized versus open and displayed food.