GREAT CATERING FOR A GREAT CAUSE

L.A. Catering Event Center



12 things to let your guests know before your next event

- All associates will have masks and we recommend that your guests do too
- L.A. associates will undergo wellness checks prior to your event
- If you are feeling symptomatic, please be respectful of other guests and do not put them in danger by attending
- A list of COVID-19 symptoms will be on display at the entrance
- All guests will be seated at 72" round tables that will comfortably seat 10 guests per table
- Make sure your guests know who they will be seated with ahead of time
- For your safety and ours, guests will be asked to remain seated for the duration of the event and not congregate
- Guest tables will have a minimum of six feet between – complying with the updated COVID-19 compliant floor plans
- An increased use of single use items
- Guests will have access to hand washing stations within each bathroom facility
- Hand sanitizing products will be available in high-contact areas
- All high touch areas will be cleaned every two hours by a sanitation staff member

L.A. Catering will continue to follow guidance as set forth by the Ohio Department of Health and CDC

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