



Covid-19 Safety Procedures and Protocol - Banquets

- In accordance with Local Governmental Regulations all guest will be required to wear mask when not eating or consuming beverages
- Encouraging physical distancing by posting signage to ensure proper separation in lines and common areas, discouraging congregating, and limiting the number of employees and customers in various areas according to Government guidelines.
- Adopting and implementing enhanced sanitation procedures designed to combat the transmission of Covid-19.
- Promoting frequent and thorough handwashing and providing workers, customers and visitors a place to wash their hands along with Purell standing hand sanitizing stations spread throughout the banquet areas.
- Increasing regular housekeeping practices, including routine cleaning and disinfecting surfaces, equipment and other elements of the work environment with high touch.
- All staff will wear masks and use gloves to pick up dirty dishes in the service of the banquet.
- All guests will have their temperature taken at every function.
- All employees will have temperature taken as well as health screening by their supervisor.
- Utilizing personal protective equipment (PPE) such as masks and gloves as mentioned above.
- Flatware in protective napkin fold with sanitizing wipe.








Cleaning and Sanitizing Protocol

- All equipment placed in the room, including chairs sanitized prior to customer usage with ***Karcher Electrostatic disinfectant misting sprayer.***
- Clean and soiled linens to be transported in sealed single use plastic bags into and out of the Banquet rooms
- Room set to facilitate proper social distancing in line with CDD Guidelines.
- All condiments served individually.

Host Bar:

- (1) Bar per 75 people.
- Plexi-glass barriers for bars.

Breakfast/Lunch:

- Plated: Standards for plated meals same as dinner.
- Buffets:
 -  Guests required to wear mask through buffet line.
 -  Server to be assigned to stations as needed. Cost is \$35.00, plus tax, per hour with a (2) hour minimum per server.
 -  Masked Server will offer food from chafing dishes keeping it touchless for guests.
 -  Foods normally trayed or salads will be offered in individual containers or pre-plated.
 -  Salad bars or build your own items are no longer permitted.
 -  Desserts served pre plated.
 -  Beverages will be offered at the table or pre-poured into glasses.



Dinner:

- Butter/Condiments/Rolls, served to individuals once they sit down. No food will be preset.
- Flatware in protective napkin fold with Sani-Wipe.
- Tables distanced.
- All guests will be encouraged to wear mask when not eating or consuming beverages.

Breaks/Water Stations:

- Coffee will be placed in urns and offered with paper coffee cups and plastic cups for cold beverages or water.
- All food on break stations will be served in individual containers or pre-wrapped.
- Drinks offered on ice with additional ice in bowls with ice scoop.
- Purell sanitizing stations or bottles of Purell to be available at each station.

Covid Testing

- We have experience with a company that will set up a lab and provide Covid-19 testing with results within 15 minutes. Please feel free to inquire direct.



Lennie Alvarez

Dedicated to providing COVID testing for all.

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