

# ▶ We Care

## NEW PRECAUTIONS FOR EVENTS AND CATERING

To ensure the well-being of our visitors, we are using the following procedures. Please let us know if you have any additional concerns that we can address.

- ▶ Our employees undergo temperature scanning before their shifts every day.
- ▶ All chefs and servers will be wearing masks and food-handling gloves at all times, changing them at regular intervals.
- ▶ There will be hand sanitizer and wipes at bar areas and serving stations.
- ▶ We have altered our dishwashing method with additional procedures and products that are certified to kill the Covid-19 virus.

### ***We have also improved the food serving experience with new safety precautions:***

- ▶ Buffet lines and stations will be single-sided and guests will be served by staff members.
- ▶ Most food items will be served in individual cups or plates, or be prepackaged.
- ▶ Appetizers will be served in individual dishes for guests to pick up.
- ▶ At check-in, disinfectant wipes will be provided to guests for personal belongings such as handbags and briefcases.
- ▶ Tables, food stations, and bars will be arranged at safe distances.
- ▶ Elevators will be operated by gloved employees, and fewer guests will be allowed in at one time.
- ▶ All bars and food stations will be frequently disinfected/sanitized during the service by our team members.
- ▶ Plated entrées will be brought to the table with a plate cover, which will be removed by the server.
- ▶ All silverware will be rolled for service.
- ▶ Beverages will be offered tableside with plated meals.

