

EVENTS & MEETING SPACES



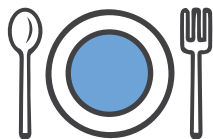
CLEANLINESS

Repetitive disinfecting and cleaning of high-touch areas. Frequent cleaning of public area restrooms. Use of electrostatic technology for additional disinfecting. Deep cleaning of venue space after group departs.



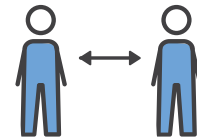
EMPLOYEE SCREENING

Daily health screenings. Masks required. Equipped with additional personal protective equipment. Ongoing training for safety and cleanliness protocols.



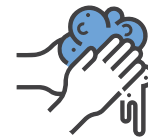
CULINARY EXPERIENCES

Modified presentations to serve safely. Strict food handling protocols. Alternative menus for maintaining high-quality meals with safe execution.



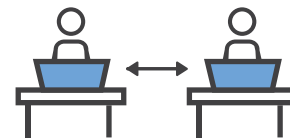
PROTECTIVE MEASURES

Follow 6-foot social distancing standards. Hand sanitation stations throughout hotel. Masks required as per county guidelines.



FREQUENT HAND WASHING

Hand sanitizer available for all guests throughout the hotel and at entrance of venue space.



GATHERING RESPONSIBLY

Expansive room set-up. Customized layout for intimate and large gatherings.