





## Arrivals



## **Upon Your Arrival**

All Guests are required to fill in the Visitor Body Temperature Check List and submit a Health Screening Declaration Form for Visitors.

Only fresh sanitised stationary are presented for use and used items are sanitised for the next guest.

All contact surfaces are sanitised after use.



Venues and miscellaneous equipment are thoroughly sanitised before and after set up in preparation for Your Event.

All Tables are set in adherence to the 2m Table to Table Rule.

Table occupancy is enforced with a 1m minimum Chair to Chair Rule.

Controlled capacity is practiced in compliance with the New Norm Standards.

All Rooms are equipped with Hand Sanitisers.

Registration Desks come with the Visitor Body Temperature Check List.

Dedicated Staff on duty assigned to Your Room.

## **Meetings with Us**





All Tables within our restaurants are set according to the 2m Table to Table Rule.

Table seating is at a minimum 1m Chair to Chair distance.

Designated Staff to table service.

All tables are sanitised and alternated before being offered to the next Dining Guest.

Menus are thoroughly sanitised and rotated before being used again.

Hospitality Team's Work Stations are sanitised after each use.

All dining ware are high temperature washed before being issued for use by Diners.

## Dining with us

