

Celebrate Safely

Guidelines, Recommendations, Resources and Ideas to Celebrate Safely

As private event professionals we're here to give you answers. "I don't know", "we're not sure", "we hope to know more soon" are not responses we are used to giving clients. Dealing in unknowns and uncertainty these past months has been hard for all of us. Though guidelines and best practices continue to evolve and develop as we learn more, we are happy to provide you greater clarity with protocols Ohio has prescribed and best practices we are implementing.

Governor DeWine has put Ohio on a reopening path including the private event industry. We have and will continue to look to the guidance of our state officials in how we celebrate safely. Governor DeWine's response to COVID-19 has been widely praised throughout the country by Politico, New York Times, Washington Post, Washington Examiner, BBC News and others. The New York Times stated, "Perhaps no single governor has done more in the fight against coronavirus than DeWine."

Following you will find Ohio's guidelines and best practices for the private event industry along with our own best practices and ideas on how we can celebrate safely. Know that we continue to learn, and things continue to develop, so these will be updated over time. In the meantime, please do not hesitate to reach out as we work to create and execute an unforgettable event for you.



Responsible Restart Ohio Guidelines

There are a couple documents and resources with regard to events that we are following. Because we have a Food Service Operator's License, we follow all guidance and guidelines for Responsible Restart Ohio – Restaurants, Bars, and Banquet and Catering Facilities/Services.

The link to that guidance is below.

<https://coronavirus.ohio.gov/static/responsible/Restaurants-and-Bars.pdf>

In addition, there is a Dine Safe Ohio Order that we are following.

The link to that Order is below.

<https://coronavirus.ohio.gov/static/publicorders/dao-Reopens-Restaurants-Bars.pdf>

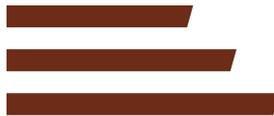
Please note the Dine Safe Ohio Order is set to expire on July 1st.

The Order was updated and reissued June 5th 2020 with section 2 stating "The open congregate areas in restaurants, bars, banquet and catering facilities (billiards, card playing, pinball games, video games, arcade games, dancing, entertainment) are permitted to open but business must follow all social distancing guidelines as well as sanitation guidelines as provided in this and other orders."

It will expire or be modified, extended or rescinded prior to that date.

In addition, the Ohio Department of Health and our local health department continues to publish clarifications and answers to frequently asked questions on a weekly basis entitled COVID-19 Restaurant and Food Establishment Best Practices.

We continue to incorporate these updates into our standard operating procedures. Please now these operating procedures continue to be updated as ODH provides updates.



Frequently Asked Questions

Note, these FAQ's are based on current guidance and guidelines and will be updated as more information is available.

How many people can I have at my event?

Responsible Restart Ohio permits up to 300 people at tables of 10, 6 feet apart. Our current maximum capacity based on 10 guests per table, 6 feet apart is 175. If you wanted to be a little more creative with the size of your head table, that number could increase to 190.

If you wanted to include tables on the dance floor, that could increase as well.

Is the bar permitted at my event?

Bars are permitted to be open. A socially distanced open bar is permitted. Drinks are to be consumed without congregating.

How are you going to keep my guests safe?

There are a number of measures we are taking with regard to guest safety. These include facility protocols, employee protocols and operating protocols that go above and beyond Ohio requirements that are more fully described in our Best Practices following. Some of these measures include but are not limited to:

1. Visual reminders with regard to how we can all help prevent the spread of viruses including COVID-19 will be present. All of us have a personal and collective responsibility to commit to social distancing, hand washing, and not touching our face frequently.
2. Staff will take affirmative measures to prevent excessive congregating and mingling.
3. Additional Staff will be present to frequently disinfect high touch surface areas multiples times throughout the evening.
4. The venue is professionally deep cleaned prior to each event.
5. Multiple sanitizing stations will be readily available.
6. As a food service establishment, we have signed on to the Ohio Restaurant Promise

<https://www.ohiorestaurant.org/ohio-restaurant-promise>



Will employees wear masks/face coverings?

Presently, all employees are required to wear masks/face coverings unless they state they are unable to do so due to a medical reason.

Are my guests required to masks/face coverings?

Guests are currently required to wear masks/facing coverings unless actively eating or drinking per the statewide order from Governor DeWine that began July 23 at 6:00 p.m. We will have some supplemental masks on site, & at the bar, but we encourage our couples to also provide additional masks for guests.

Masks must be worn to order & receive a drink at the bar.

Will dancing be permitted at my event?

Yes, as per the revised Dine Safe OH Order revised and signed June 5th, 2020

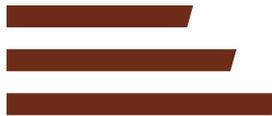
This Order is set to expire July 1 currently unless extended, modified or rescinded prior. Please call us regarding specific questions with regard to dancing.

Will the Photo booth be permitted at my event?

If you have contracted for the Photo booth we will provide it. It will be disinfected, and high touch props will not be available. The photo booth will be provided with the expectation it is used following social distance guidelines.

Are DJ's permitted?

Yes.



FOOD SERVICE SPECIFIC FAQ'S

Please note the Ohio Department of Health continues to provide answers and guidance weekly regarding food service. Therefore, these FAQ's are subject to that guidance

How will appetizers be handled for my event?

It is our intent to serve appetizers to guests. In addition, we are considering have individual appetize platters per table. This may take some creativity as cocktail hour is typically where people congregate. Clients could also choose to still pass an appetizer if they wanted. A server would just visit each table with a platter.

Will the beverage station be available?

The Ohio Department of Health published further guidance the last week of May, stating that beverage stations are permitted. Our beverage stations will be available following ODH guidelines with social distancing.

How will dining service be handled?

Presently we will not have family style dining service. Clients who have chosen family can choose to either have a server serve the buffet or plated buffet food served (every guest gets the same meal).

This does not apply to clients who have already chosen a plated meal service. This meal and service remains unchanged.

How will salads be served?

Plate individual salads are served to each guest. Salads will be pre-dressed with one dressing of client's choice. Dressing boats are not currently permitted.



How will wedding cake be served?

Cake cutting and the traditions associated with the bride and groom are certainly permitted. Our staff is serving wedding cake/dessert to each table to minimize the need for socially distanced lines for wedding cake/dessert.

Will Servers wear gloves?

Directives, guidance, and webinars from the Franklin County of Health specifically address this specific topic. They are concerned that gloves create a “false sense of security” and decrease the frequency of good hygiene practices such as frequent hand washing. Servers will wear gloves to serve buffet style meals but overall our food service safety practices are more focused on health department guidance of sanitizing stations and frequent hand washing.



Venue Best Practices and Protocols

Employees (Personnel Controls)	Venue (Facility Controls)	Food and Beverage Service (Operations Controls)
<ul style="list-style-type: none"> ✓ All state guidelines followed ✓ Required to take temperature prior to work ✓ Required to take temp upon arrival at facility ✓ Required to go to sanitizer station after temperature taken ✓ Frequent hand washing (every other hour) for twenty seconds required 	<ul style="list-style-type: none"> ✓ All state guidelines followed ✓ Building professionally cleaned and sanitized prior to each event ✓ All high traffic areas sanitized before event ✓ High traffic areas and items sanitized frequently during the event (bathrooms, doorknobs, bar area) ✓ Sanitizer stations available in multiple locations ✓ Visual protocol reminders for guests posted ✓ Lower guest count per table permitted without additional charge (guest tables to increase social distancing no centerpieces unless cost included) ✓ Encouragement of designated wedding ceremony seating according to dining seating 	<ul style="list-style-type: none"> ✓ All state guidelines followed including Franklin County Health Department food service guidelines ✓ Chefs are ServSafe trained and certified ✓ Buffet meals will be either served buffet by event staff or served as plated meal ✓ Wedding cake will be served to guests ✓ Ohio Restaurant Promise signed



