

Here are some of the measures we're putting in place to look after our teams and customers in our venues





Our teams have been working hard to redefine our venue experiences. We want to share the changes we're making to reassure you and your delegates.





Responding to our changing environments

- ✓ We have created virtual venue tours which which we'll be launching throughout June.
- Our new flexible event solutions include Hybrid events and video conferencing options.
- ✓ We're closely managing diaries to minimise cross over of event delegates.
- ✓ We've developed further rescheduling options and competitive rates across all venues.
- ✓ Our reception and registration teams are ready to welcome you into our venues ensuring your safety with hand sanitiser available and clear signage in place to assist you with physical distance.





Refuel and rehydrate

- ✓ We have developed new pre-packaged menus and offers for throughout the day, including boxed salads, sandwiches and Asian inspired noodle pots.
- ✓ Sustainability remains at the forefront through our use of compostable disposables.
- ✓ All cutlery will be individually provided with each meal.
- Our fresh and seasonal drinks offer will be served within physical distancing guidelines.
- ✓ All of our Venue teams will be on hand to reassure and answer our delegates questions.





We've got it covered



✓ All of our people will be fully trained on revised health and safety measures.



✓ Physical distancing will be in place in both kitchens and service areas.



✓ We've introduced heightened cleaning procedures including hand washing after every interaction.



And...



✓ All room capacities and set ups will be in line with physical distancing guidelines.



✓ We're staggering shifts to reduce team interaction and minimise contact points.



✓ We've ensured our teams have accessto PPE.



We look forward to seeing you soon!

