



Piedmont Room & Piedmont Garden Tent Covid-19 Safety Protocol:

Weddings and Private Events: Effective May 1, 2021

Our top priority during the COVID-19 pandemic has been to keep our guests and staff healthy. We continue to follow state-issued guidelines related to restaurant service and have also implemented additional precautions to keep our venue as safe as possible. In addition to the daily sanitizing of our kitchen, we have increased frequency of disinfecting floors, surfaces, restrooms, and kitchen areas throughout the day. While it is not required to have even one ServSafe certified employee, we have 18 certified employees including the entire management team to ensure vigilance in proper food handling.

Additionally, our event team is also trained in personal cleanliness and hand washing; and have also been instructed to not come to work with even the slightest of symptoms. We also remain in constant contact with the Georgia Department of Public Health and the Centers for Disease Control to stay current with the latest updates and recommendations.

As many restrictions ease, we have modified some of our policies and practices:

Current Piedmont Room Safety Measures:

- PR will screen event team at the start of the shift to ensure that they do not display any symptoms of illness
- Team Members that are handling or serving food must wear gloves
- PR will provide hand sanitizer placed at bars and food stations
- Effective March 26, 2021, self-serve food stations and buffets are permitted according to the State of Georgia guidelines
- For self-serve buffet service, serving utensils are changed each time a dish is replenished and hand sanitizer is set at each buffet
- Beverages will be butler-passed during cocktail hour to encourage social distancing and minimize foot traffic to/from the bar
- PR staff to sanitize high-touch areas during event

Optional Measures:

- There is no longer a statewide mask mandate. Our Clients may choose whether they prefer for our event staff to wear masks while on the Event Floor. Even if a Client decides they prefer the staff not to wear masks, individual staff members are permitted to wear a mask should they feel more comfortable doing so.
- Clients can choose to have a Modified Ceremony Layout: Chairs to be set in pairs with spacing between each pair. This setup allows couples to sit together without social distancing but each couple or pair is social distanced. Additionally, the rows themselves are also spaced twice as far apart.
- For events with stations/buffets, Clients can choose to have the guest tables released to facilitate social distancing. Your Sales Rep can advise if this is recommended for your event based on head count and number of food stations.
- For self-serve buffets/stations, a Client may opt to have a Staff Attendant serve food at a station in lieu of it being self-service. A \$150 fee applies per Attendant needed. Your Sales Rep can advise on how many attendants will be needed for your event.