



Meeting & Event Safety



Physical Distancing

- Adhering to Federal, State & Local Guidelines and Restrictions
- Increased Space Between Tables & Chairs
- Reduced Room Capacities
- Increased Isle Width
- Meeting Diagrams Provided in Advance
- Public Space Furniture Spacing Increased
- Increased Physical Distancing Signage



Cleaning + Disinfecting

- WHO / CDC Approved Disinfectants Used
- Hilton EventReady with CleanStay protocols followed in all areas
- Tables + Chairs Disinfected Prior to Meeting Start & During Lunch
- Frequent Cleaning & Disinfecting of All Rooms, Public Spaces & Equipment
- Hand Sanitizer Stations Available in Public Spaces
- Doors Opened During High Traffic Times to Reduce Touch Points



Catering Service

- All Food Prepared Following Strict Food Safety Protocols
- Food Service Employees In Appropriate PPE
- Silverware Pre-Rolled
- Single Serve Condiments Used When Possible
- Interval Break Service Options To Reduce Crowding
- Cash Bars Require Separate Cashier
- Single Serve Beverages at Break Stations
- Outdoor Event Space Available

