



Safety Initiatives For Hosting Events

The wellbeing of guests and colleagues is at the heart of Hyatt's business and core to advance care. In response to COVID-19, Hyatt has developed new work procedures and mandatory trainings in an effort to ensure safety for colleagues and guests.

Overall Hotel Initiatives

- Colleague certification, trainings and recertification process for hygiene and cleanliness
- Increased frequency of cleaning with hospital-grade disinfectants on all high-touch surfaces, guestrooms and shared spaces
- Implementation of enhanced food safety and hygiene protocols for restaurants and group meetings and events
- Prominently placed hand sanitizer stations throughout hotel public and employee areas including at all entry points for event venues and buffets.
- Housekeeping services rooms daily. If you prefer not to have your room serviced, please let us know upon arrival.
- Protective masks required for hotel colleagues and recommended for Hotel guests. Per CDC guidelines, masks are required for guests that are not vaccinated. The Hotel does not require proof of vaccination.

Event Venues

- As of July 1st, space can be occupied at 2/3 occupancy of space. Beginning October 1st, space can be occupied at 100% occupancy. Social distancing not required effective July 1st, We will work with spacing based on group's comfort levels
- Discontinue providing items that cannot easily be sanitized such as pads and pens. Items available on request
- Increased frequency of cleaning and sanitizing for all high touch event venue equipment
- Provide virtual meeting attendance options in partnership with AVMS
- Recommending plated or boxed food options or attended stations based on group's comfort level
- If providing buffet service, plexi shields and pre-packaged items available upon client request
- Modified food and beverage offerings for receptions
- Individually packaged condiments upon client request
- Use of rolled silverware presentation upon request
- Additional temperature checks of dish machine to ensure proper sanitation.