

FOOD SERVICE DURING A PANDEMIC



SO YOU WANT FOOD SERVICE AT YOUR EVENT

The safety and well-being of our guests and staff is a service standard priority at Meydenbauer Center. In fact, it's one of our core values and the most important part of our customer service training. In light of COVID-19, we are strictly following the Washington State guidelines and CDC's best practices for hosting meetings and events. Food and beverage services are an essential part of our business and, while COVID-19 is not a foodborne illness, we are taking precautionary measures that may impact the services. We hope to provide you with peace-of-mind for food service at your event.

REIMAGINING FOOD SERVICE

Challenging as it may be, our current situation actually gives us a chance to flex our creativity and find new solutions to address the global pandemic and its impact on events.

PLATED MEALS

- Overtures, salads, and desserts will always be served rather than placed on the table for guest arrival.
- Clean, disinfected silverware will be provided in roll-ups rather than set individually on the table.
- Guests will also be informed disposable options are available as a further precaution should they prefer it.
- Coffee, wine, and water will be served throughout the meal rather than left on the table for self-service.

BUFFET MEALS

- Buffet services will be discontinued until further notice.
- Prepackaged grab-and-go meals will be available in their place. Hot options will be available from a staffed station.
- Clean, disinfected silverware will be provided in roll-ups rather than set individually on the table.
- Guests will also be informed disposable options are available as a further precaution should they prefer it.

RECEPTION AND BREAK SERVICES

BREAKS

- All break services will now feature prepackaged grab-and-go items.
- Coffee stations will be staffed by a server.

PASSED APPETIZERS

- Appetizers will be individually packaged in sealed containers which can be collected from a manned station.

BARs

- Alcohol service, delivery, and consumption must end at 11:00 pm.
- Queuing will be labeled with 6' feet of distance between guests.
- Only cashless forms of payment will be accepted.
- Beer will be served in bottles and cans.
- Guests will be offered the choice of disposable glassware.

ROOM SETUP OPTIONS

- Traditional banquet seating with four people per 72" round
- Individual cocktail round seating for one person
- Returning to your original seat in the meeting room
- Having food stations set up for smaller groups and spreading them further apart
- Making food stations one directional and creating queues with social distancing

THINGS TO CONSIDER

There are plenty of options for meeting planners to consider when it comes to incorporating food service into your event. You could start by preassigning seating to keep guests from the same household or office together. If you're looking for something more organic, set up topics at banquet rounds to stimulate conversation amongst groups. Try structuring your program to keep people returning to their seat for continued programming over meals. Establish a dedicated pickup station for guests with dietary restrictions. These are just some of the things you can do to keep your food service safe and seamless for attendees. All of this is part of delivering an exceptional experience for your event and we want to work with you to achieve that.

A good venue takes pride in their food & beverage for your sake and theirs. During this unprecedented time, it's important to work with your venue to produce creative solutions. When venues and planners collaborate, different perspectives and ideas can rise to the occasion for an exciting, strong attendee experience.

