



The Event Industry has been forever changed by the current COVID-19 pandemic. This gives us time to reflect and ensure we are committed to a safe environment for your event to take place. During our years of service – we have always been dedicated to keeping your trust to deliver on unparalleled service and cuisine.



Declaration Photography

Our protocol is based on the Centers for Disease Control (CDC), Federal, State and Local health organizations. We are extremely diligent about taking the upmost sanitary precautions – as our most important role in any event is the health, safety and enjoyment of our guests and team. The following highlights our current standards. We continuously reevaluate and update as necessary as our community continues to adjust. We thank you for your trust in Simply Gourmet. It is an honor to be a part of your event and memories.

### Health and Safety

- Safety and Sanitation Training for our entire team.
- All Captains are currently trained as “Safety All Stars” and oversee each event with proper cleaning and sanitation standards.
- Staff must be asymptomatic; temperature readings and health checklist must be completed prior to EVERY event by EVERY event staff member.
- Non-essential personnel and outside vendors shall not be allowed in the food preparation or storage areas.

### PPE

- All food handling staff members wear masks at all times.
- Hand sanitizing stations will be available throughout the event.
- Face Shields will be present if necessary, at all station/buffet style areas to prevent cross contact.







## Style of Service

- Buffets & Stations will be served by our team to avoid cross contamination and encourage social distancing.
- Passed Hors d'oeuvres will be presented with skewers, spoons, shot glasses or spaced out appropriately to limit cross contact.
- Additional stations/bar areas may be encouraged to limit lines and have greater distancing capabilities.
- Water goblets will be filled prior to guests sitting down and carafes will be utilized per table to limit staff contact with guest's glassware during dinner service.
- Community Shared items such as salt & pepper, bread baskets, creamers, etc. will be available upon request.

## Guest Experience

- Floorplans will be created with client adhering to proper Venue, CDC and local guidelines to encourage social distancing.
- Sanitizing Stations available throughout event.
- Clients are required to review and sign a pre-event form outlining proper protocol for guests to not attend should they have any symptoms of fever, cough, shortness of breath, waiting on a COVID-19 test or has been in the presence of anyone who has tested positive for COVID-19.

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The goal of Simply Gourmet is to provide a safe and enjoyable environment for our clients to experience their much-anticipated event. We will work with the client and all vendors to ensure proper protocols for that specific venue, guest count and comfort of the guests. Despite all of the challenges we have faced. We remain committed to providing each and every guest an unforgettable experience created around unforgettable cuisine and service.



Chef Larry Barrett