



OUTRIGGER'S CLEAN COMMITMENT SAFE MEETINGS AND EVENTS

Outrigger Hotels and Resorts is dedicated to providing the highest standards in health and safety at each of our properties. We have taken these additional protocols to provide a safe environment for your next event.

PHYSICAL DISTANCING PROTOCOLS FOR EVENTS

- Physical distancing reminders are posted throughout the property. Attendees are advised to practice physical distancing by standing at least six feet away from other groups of people not traveling with them
- Any area where attendees may queue will be clearly indicated with floor markers for appropriate physical distancing at six feet
- Meeting and banquet set-up arrangements will allow for physical distancing between attendees in all meetings and events and comply with state mandated occupancy limits

MEETING & FUNCTION ROOMS CLEANING PROTOCOLS

- Prior to every event, the entire room including tables, chairs, machine surfaces, equipment and hard surfaces is sanitized using Ecolab approved products. A UV wand and electrostatic spray are used for larger event spaces.
- Podiums including all associated equipment are sanitized at least once per hour
- When meetings include food and beverage, appropriately timed cleaning and sanitizing will be conducted

FOOD SERVICE PROTOCOLS

- Open air/outdoor dining are used whenever possible
- All buffet style dining use proper sneeze guards and serving utensils are replaced every 10 minutes
- Boxed meals and small plates are available
- Condiment bottles and containers are removed after each event
- Food preparation stations are sanitized at least once per hour
- Kitchens are deep cleaned and sanitized at least once per day
- Food and beverage items are transferred using contactless methods

HEALTH PROTOCOLS

- The frequency of cleaning and sanitizing have increased in all public spaces and communal areas
- High volume public areas are cleaned a minimum of three times per day
- Hand sanitizers are placed in high contact areas

