



The Coronavirus (COVID-19) pandemic is impacting everyone around the world. Piedmont Park Conservancy places the safety and health of all clients, guests, patrons, and staff first. Therefore, here is what you can expect as the new normal for an event at Piedmont Park Conservancy.

Parking:

Sage Parking Deck (operated by Pinnacle Parking)

Each ticket machine is sanitized every 15 minutes. Upon exit - non-contact payment is offered when paying with a card

Piedmont Park Conservancy event staff: Including PPC Event Manager, PPC Administrative staff, private event security, bartenders, and golf cart drivers are required to wear face coverings.

Event Hall:

- Cleaning company sanitizes the venue before EVERY use.
- The most recent CDC, Governor and Mayor guidelines will be posted in each venue.
- Signage reminding everyone of social distancing and hand hygiene in each venue.
- Masked security guard to greet each guest (at the only open guest door). Take a non-contact temperature of EACH guest (if requested by Client).
- Hand sanitizer station at entry of each sanitized building.

Bar service:

- All bar equipment washed/sanitized before and after each use.
- Hand sanitizer at every bar for bartender use.
- Masked bartender will pour and place drink for guest to retrieve – make as contactless as possible.
- Stanchions (no tape) placed 6ft apart to remind people of social distancing.
- Event Manager to relieve bartender every 30 minutes to wash hands.

Golf Carts (if applicable):

- Golf carts are sanitized before every use and every thirty minutes during use.
- Masked golf cart driver will have client hand sanitizer available (upon request).
- Golf cart signs reminding of hand hygiene upon arrival to event (Please wash your hands upon event arrival).
- Limit of 4 guests on each cart (unless immediate family is more than 4).

Event Manager:

- Event manager will consistently sanitize frequently touched surfaces including the restrooms, doors, staff and guest areas.
- Event manager has been trained of the PPC – COVID protocol.
- Event manager will have Public Authority contact Information available for anyone asking COVID questions the EM cannot answer.

CATERERS:

- To abide by State and CDC COVID-19 guidelines for restaurants.
- Each caterer's policy is on file in the PPC office.
- Please check with your hired caterer for any catering related protocol questions.