



FAIRFIELD
CATERING GROUP

EVENT SAFETY PLAN

Our Commitment



As we all navigate a world that has changed in light of COVID-19, the entire team at Fairfield Catering Group is dedicated to ensuring a safe environment for your event. In our 30+ years in catering, we have built our reputation on excellence: excellence in service, staff and experience. As we navigate a “new normal” for life’s celebrations, you and your guests can have confidence that excellence remains our lodestar. We will fully embrace and execute all of our state and local safety guidance, all while maintaining an environment of warm hospitality.

Our state government and local health department are our primary resource for guidance on COVID-19 rules and service modifications. This guide outlines our current plan, practices and recommendations for executing safe and responsible events. We plan to continually reevaluate and update it as the situation continues to evolve. We look forward to welcoming you to one of our venues soon.

Health & Safety



All staff will complete a mandatory safety & sanitation training session and will receive continuous education as protocols evolve.

All staff and vendors will complete and pass a health screening prior to starting their work/shift at the venue.

All staff and vendors will wash hands upon entering venues and staff will continue to wash their hands thoroughly thereafter at designated handwashing stations.

High contact surfaces such as handrails, elevator buttons, door handles, tables, chairs, and sinks will be regularly disinfected and sanitized.

PPE



Our service staff will wear CDC approved masks at all times, and gloves as required for food service.

Culinary staff will wear masks and gloves at all times. PPE will be changed frequently throughout the event.

Masks will be available for any guest who requests one. Signs will be posted at the entrance to remind unvaccinated guests to wear their masks.

Hand sanitation stations will be available at the event entrance, throughout the venue and in the kitchen.

Style of Service



Station attendants will manage food stations to alleviate lines and encourage social distancing.

Food items at our stations may be staff served to limit cross contamination.

Hand sanitizer will be available throughout the venue.

Passed hors d'oeuvres will include skewers, lollipop sticks, spoons, forks, shot glasses and small vessels to limit cross contact.

Guest Experience



Restrooms will include touchless soap and hand towel dispensers. Sanitizing stations will be available as well.

Dedicated entrances and exits will be made available for guests. Our staff will be available to greet and direct guests upon arrival and departure.

Guests are asked to refrain from attending should they have a fever, cough, shortness of breath, and/or are awaiting results of a COVID-19 test and/or have serious underlying medical issues.

Gratitude



As we look ahead, we are happy to say:
Celebrations are not cancelled. Love is not cancelled.

Gathering together, sharing a special meal, dancing,
and creating memories is what makes us human, and is
what we missed so deeply in 2020.

We have emerged from this past year stronger, and
even more committed to helping our clients celebrate
their most special moments. Excellence will always be
our guide, and layered on top will be all of the extra
safety protocols outlined in this guide.

As we move forward with this “new normal” for host-
ing safe events, we are so grateful for the grace and
support our clients have shown to us during a most
challenging time. Thank you.



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