



Covid 19 Safe Event Policy & Procedures

Rocky Mountain Catering + Events wants to thank you so much for your continued support during these unprecedented times. Though many things have been uncertain our dedication to you, and our industry remains number one.

The new processes and procedures that we have put in place currently abide by the CDC guidelines and are in place to keep everyone safe, including our team, the client, our venue partners, and any additional vendors.

- Employees instructed to stay home if they meet any of the health/symptom criteria set by CDPHE or CDC, and to notify Captain if they develop any symptoms while on site
- Team members have been trained in the proper use and disposal of personal protection equipment (PPE)
- We will strive to keep our "service teams" together on events and move from event to event as a "team pod"
- All our team members will be masked and gloved for the entirety of the event
- All staff will have their temperature taken and recorded by the event Captain before starting their shift, and again at the end of their shift.
- Signage suggesting the use of a mask will be provided at all food & Beverage service locations.
- Hand sanitizer and signage will be stationed at all food & beverage service locations provided by RMC+E.
- All equipment will be sanitized prior to arrival and again at departure from each event
- Our staff will serve from behind plexiglass barriers for any existing buffet menu requests, to meet the CDPHE and CDC guidelines.
- Guests will not handle serving utensils, equipment, etc.
- Any passed food item will be served in individual portions and in their own vessel
- No plate, vessel, or glass will be reused or refilled
- Floor plans will represent the social distancing mandates and our staff will adhere to the six feet of separation rule throughout the event.
- Single direction traffic flow in and out of entrances, exits, seating areas, and food service areas will be established.
- Surface sanitizing, hand washing, and sterility have always been our top priority and we will continue to maintain our high standards.

We thank you for your understanding.

Robin Berhost

General Manager | Rocky Mountain Catering + Events