

# EVENTS @Nº6

## COVID-19 Safety Measures

In anticipation for when we re-open, our teams are working with experts in their fields on a series of Covid-19 secure standards that will be implemented in our venue



Our first priority has and always will be the safety of our guests and staff. This coupled with our excellent service will mean you will always have a memorable experience at our venue, for all the right reasons. We are taking Covid-19 extremely seriously. We will continue to monitor and act on advice from the government regarding precautions on Covid-19.

We are working with members of The Royal College of Pathologists to ensure a safe environment at Events@No6 for all our guests and members of our team before the reopening and during operating hours.

Our cleaning and hygiene protocols are even more rigorous, with our teams receiving ongoing briefings and enhanced operating protocols:

- We have increased the frequency of the cleaning of our public areas and specifically those areas that could accelerate any transferable infections such as door handles, plates and lifts.
- We have adapted our room setups to adhere to social distancing according to government guidelines.
- Provision of additional hand-sanitisers across the venue provided in all meeting rooms
- We have communicated general hygiene practices to all employees.
- We have introduced floor marshals to guide and advise visitors in order to safely move around the building.
- Introduction of a one-way flow systems for event spaces ensuring social distancing regulations are adhered to.
- Protective screens at reception, as well as Personal Protective Equipment provided to all staff.
- All staff and visitors arriving at our building will be required to have a temperature check to ensure they are well enough to enter the building safely.
- We will continue to adjust food and beverage service in accordance with current food safety recommendations.
- Catering service areas will be under strict control with additional information on signage to reduce cross contamination.
- Our food offer now includes pre-packed lunches in biodegradable packaging to help with social distancing.
- All AV equipment will be sanitised before and after use.
- All suppliers will have been contacted to ensure practicable controls are put in place to reduce any possible risk of infection.
- Live streaming and hybrid events are available.

.We look forward to welcoming our guests and hosting more fabulous events.