



## Plated and Buffet Dinners - What to Expect at your Event

The Saint Charles Convention Center (SCCC) continues to closely monitor impacts of COVID-19. We are working very closely with Saint Charles County and Saint Charles City Government implementing their recommendations as well as the best practices from the CDC & National Restaurant Association (NRA).

Dining tables will remain empty as guests sit down to eat. A decorative centerpiece may be added to each table.

### Receptions

- Guest will notice tables will have only a table cloth and centerpiece on them. At this time additional items will not be allowed on tables; including but not limited to: pens, paper pads, mints, marketing materials, guests' favors.
- Food offerings will be plated by F&B team members and then set on each table for guests to pick up
  - F&B staff will be wearing face coverings and gloves.
  - F&B staff will provide any silverware needed.
  - Silverware will be rolled in a napkin.
- Guests will social distance from service tables.
- All bars will have sneeze guards and bartenders will provide guest will all appropriate condiments (Stirrers, fruit, napkins etc.).
- All beverages will be served with a lid placed on top of the glass or cup.

### Buffet Meal Service

- As guests enter the room they will notice tables only have linen table cloth and centerpiece on them.
- Buffets will be single sided. F&B staff will serve all buffet items.
- Guests will be served while social distancing through the buffet lines as Food and Beverage Staff plate their meals.
  - F&B Staff will be wearing face coverings and gloves during service period.
- Food and Beverage Staff will place the plate down on a table for the guests to pick up and take with them.
  - Customers will be handed silverware rolls from the buffet table.
- Beverage Stations will be set-up for guests to get water, tea and coffee, to take back to their tables.
  - F&B team members will be filling beverages and placing covers on them.
- Tables will be set for either 4 or 6 guests. SCCC recommends 4 people to a table.
- Coffee stations will have sneeze guards and our wait staff will serve all guests.
- Dessert stations will have a sneeze guard and our wait staff will serve all guests.
- Dining tables need to be 10 feet away from the buffet tables.



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### Plated Meal Service

- All dining tables will only have linen and decorative centerpieces.
- Once guest are all seated meal service can begin.
  - The F&B team will begin by wave serving all silverware (rolled in a napkin) to each seated guest. Black linen napkins will be used, unless an upgraded color is purchased with appropriate silverware rolled inside.
  - If clients prefers all guests being served water or tea then those beverages will be waved out after the silverware service.
    - Note: This will require additional time, so SCCC F&B suggests having beverage stations in the room for guests to go to during the meal for additional water or tea.
  - Each beverage refill requires a new glass be served, no refills can be poured at the tables.
- Salads will be tossed with the dressing selected for the meal (a guest's salad may be served without dressing if requested up to one week prior).
  - Bread Service will follow salads being served to guests.
  - Bread Service will be French style.
- All condiments (salt and pepper, sugar etc.) will be kept in aprons of wait staff and handed to guest upon request.
- Entrée service will be wave served.
- Desserts will be wave served.

### Wine, Coffee, Service

- Wine service will be poured for guests to have with dinner either from a bar or butler passed at the table, offering white or red with lids on wine glasses.

### What we are doing?

- Staff will be constantly sanitizing all high touch point areas throughout the event.
- Food service employees will wear face coverings and gloves.
- All tables will have no more than 6 people. SCCC recommends 4 people per table.
- Bars will have handwashing stations.

**We ask all guests to practice physical distancing when standing in lines for buffets and bars.**

### Conferences and Meetings

- Groups that use the same space for meeting and eating must leave the space and allow for proper cleaning and sanitizing between meeting and eating.