ENHANCED CLEANING
Each private event space will be cleaned and disinfected prior to load-in and after load-out. This includes the kitchen, ballrooms, restrooms, service hallways.

TOUCHLESS ENTRY
A pre-marked queue outside will allow for proper social distancing upon arrival and through guest check-in. Guest check-in, including ticket scanning when applicable, will be a touchless experience.

FACE MASKS
All staff, vendors, and guests are required to wear a proper face mask unless actively eating or drinking. Please plan accordingly and thank you for your cooperation as our Health and Safety protocols continue to develop.

REDUCED CAPACITY
For seated events, no table should be seated with more than ten (10) people and ‘parties’ or ‘households’ should be seated together. Each room layout will allow for proper social distancing in physical setup and the addition of equipment or barriers to assist, ie. rope and stanchion, signage, staff, etc. This includes layouts with dance floors, stages, risers, stairs, etc.

FOOD & BEVERAGE
All caterers must follow guidelines provided to restaurants or food service at the most restrictive level and as maintained by the Fulton County Health Department. Food service should be provided via a served dinner instead of a buffet when applicable. Utensils should be pre-rolled silverware and not pre-set. Plexi-glass, plastic dividers, or frames will be used at all food stations.

The abovementioned health and safety measures are subject to change in response to evolving guidelines from the city, state, federal government, and Centers for Disease Control and Prevention.