

Safe events, post Covid-19

Our experienced conference and catering team have been reviewing and updating our customer care and safety protocols, to minimise risk so that when the time is right, we can welcome back clients.

Hygiene & cleanliness

- Increased cleaning frequency and new cleaning protocols in place
- Sanitising stations at entry and exit points and outside meeting rooms
- Extra cleaning and disinfection of all equipment and touchpoints



Safe meeting rooms

- Reduced room capacities to ensure social distancing governmental guidelines are followed
- Flow signage introduced
- Extra cleaning and disinfection of all equipment and touchpoints

Contact free catering

- New buffet safety measures and grab and go options available
- Allocated meal times for each conference to avoid queues and well spaces seating areas
- Breakfasts delivered to your door
- Cashless payments across outlets



Our customer journey

- High standard of customer service delivered by fully trained and experienced staff
- Designated event manager
- New event pack with hygiene and safety measures
- Revised client journey

Our AV facilities

- Recording, editing and post production service
- State of the art AV inc wide-angle webcams and high speed wi-fi
- Virtual conference platform
- Resident AV technician



Our green policies

- All our disposable items are compostable
- Removal of unnecessary single use items from bedrooms
- Work with you to reduce food waste and where to recycle waste