



# Omni Amelia Island Resort

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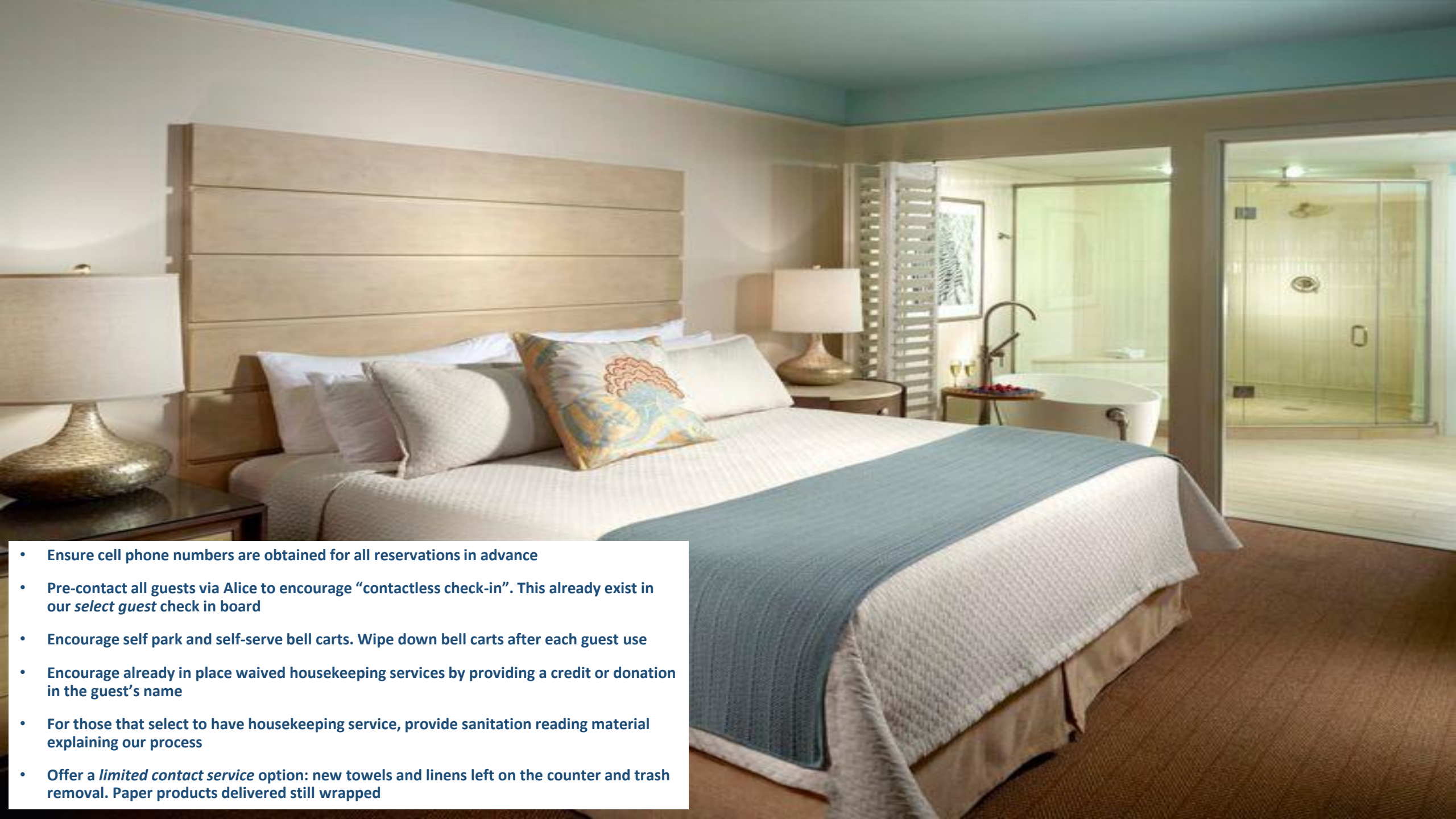
## Post COVID-19 Procedures





# Arrival & Guestroom Experience





- Ensure cell phone numbers are obtained for all reservations in advance
- Pre-contact all guests via Alice to encourage “contactless check-in”. This already exist in our *select guest* check in board
- Encourage self park and self-serve bell carts. Wipe down bell carts after each guest use
- Encourage already in place waived housekeeping services by providing a credit or donation in the guest’s name
- For those that select to have housekeeping service, provide sanitation reading material explaining our process
- Offer a *limited contact service* option: new towels and linens left on the counter and trash removal. Paper products delivered still wrapped





# Meeting & Event Set-Up Guide





We offer a variety of unique outdoor venues in a place you'll never forget.





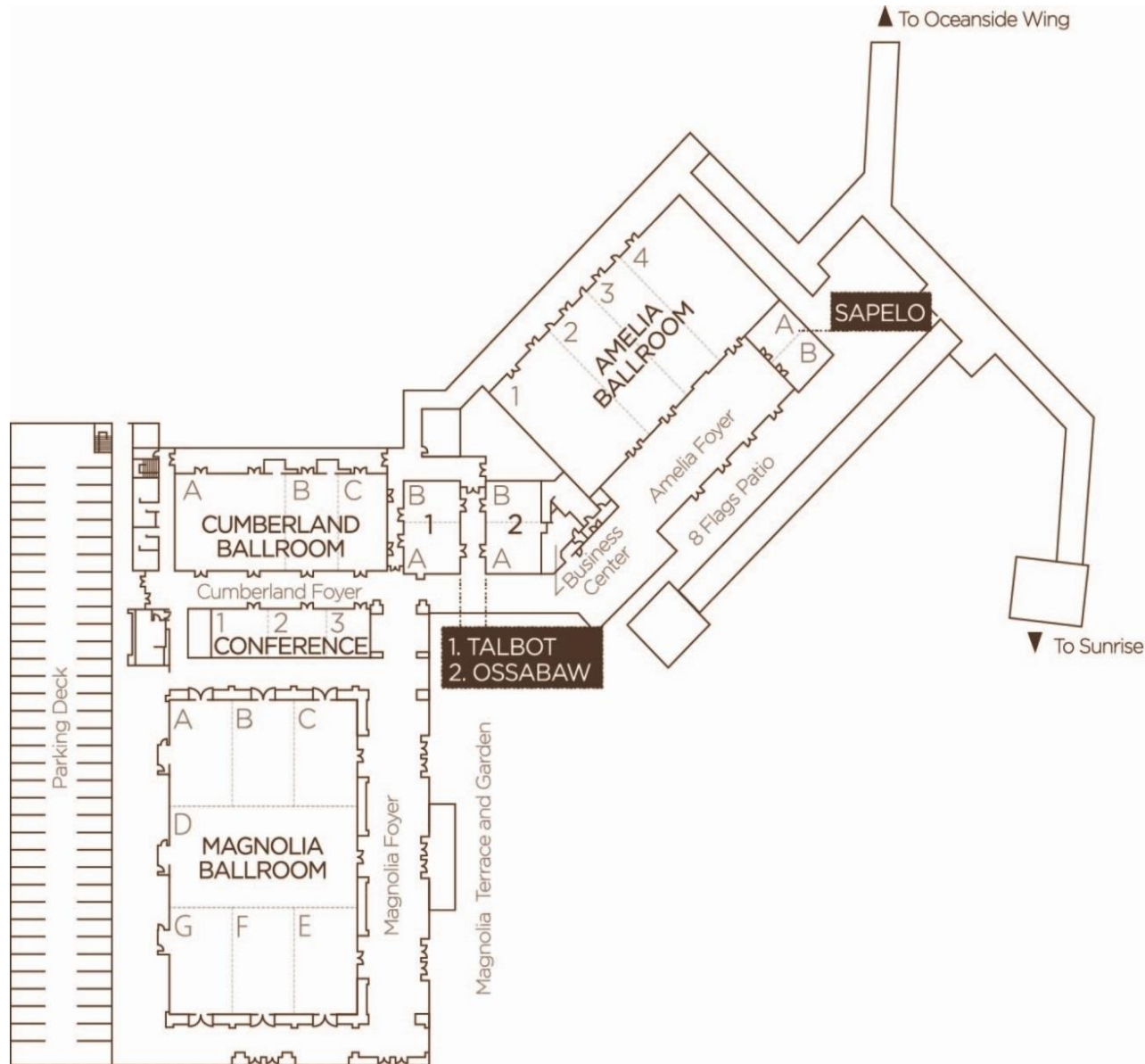
# Reception Seating

- 2 Chairs per Cocktail Round
- Highboys a minimum of 10' apart



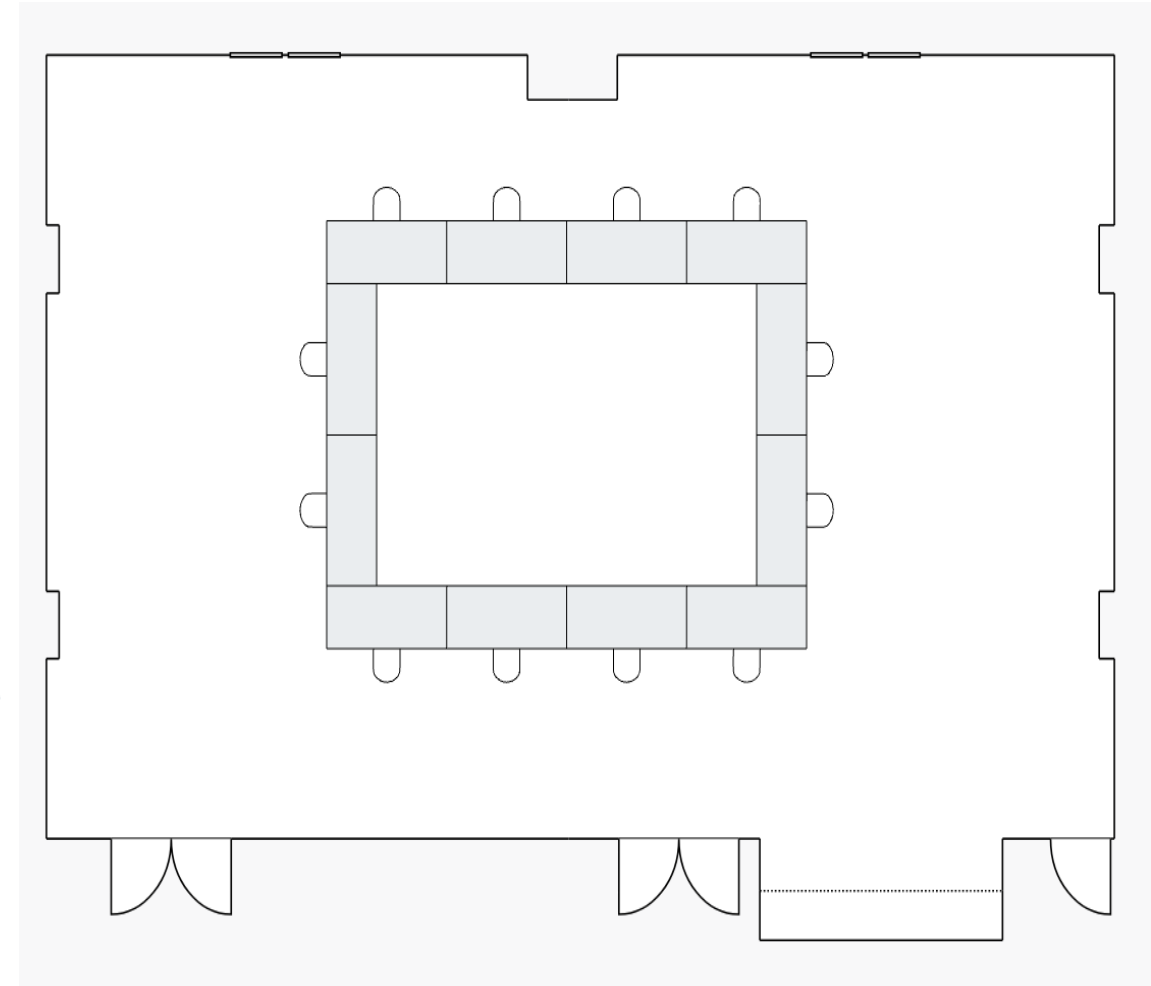


# Outdoor Corridor Walkways to Meeting Space

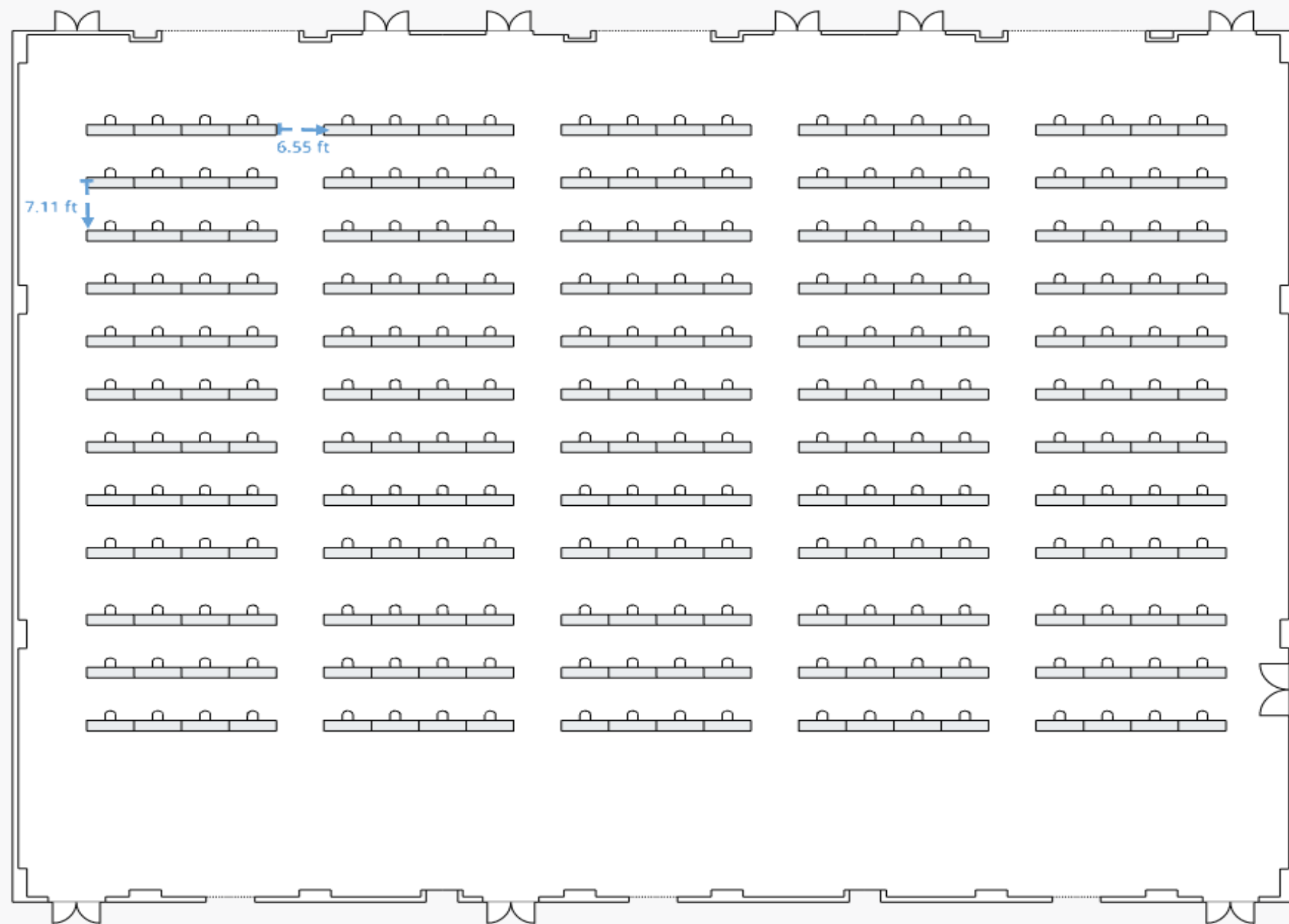


# Classroom, Hollow Square & U-Shape Seating

- 1 guest per 6' table
- Cross Aisles minimum of 6'
- Center Aisles minimum of 6'
- Reminder tip: Start to move all groups into larger spaces to accommodate









# Theater Seating

- In certain markets , in order to adhere to fire code, theater chairs must be set to touch each other so that they can be locked.
- Over set rooms so that all guests can leave a minimum of (2) seats in between each other.
- Provide signage upon entering room requesting guests sit spaced out as well as place on screens. You can mark chairs with a “ X” to indicate as well.
- Have staff to assist and remind to maintain space as attendees enter the room



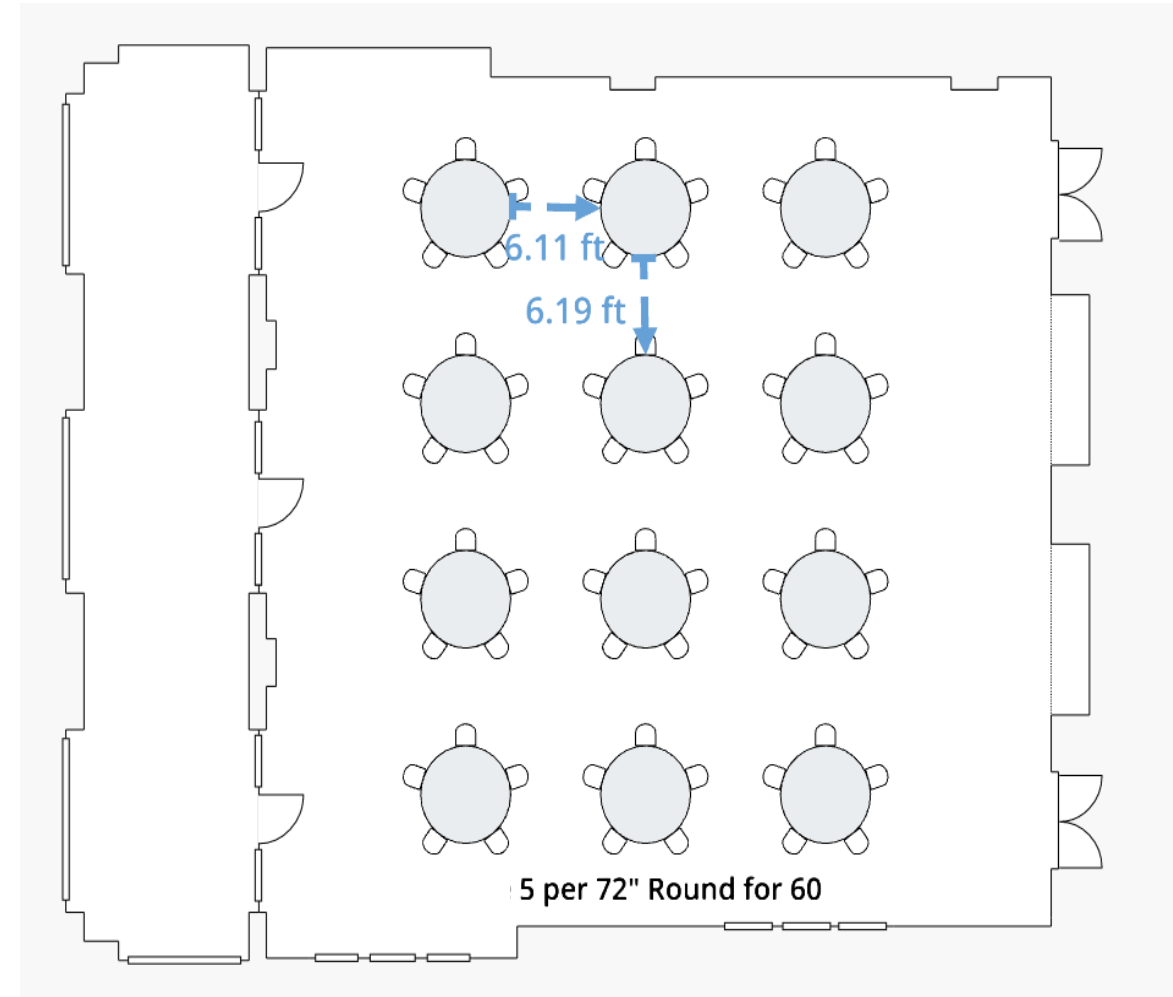
# Rounds & Crescent Rounds

Re-do your sets your groups in social tables

- 4 Guests per 72" Crescent Round
- 3 Guests per 60" Crescent Round
- 5 Guests per 72" Dining Round
- 4 Guests per 60" Dining Round

**Reminder Tip: Re-do your sets for your groups in social tables.**

- Local laws may differ at time of execution





# Registration

- Move name badges to the front desk contactless check in
- Mail badges to attendees in advance
- Move badges and QR codes to cell phones to avoid lanyards
- Offer *Omni Link* through Encore to all groups
- Add “live chat” features on attendee device to avoid keeping the registration desk



# Meeting Amenities

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- Remove all Pads/Pens/Candy Dishes. If pens are needed offer a pre-wrapped pen.
- Remove Water Stations
- Provide (1) complimentary bottled water per seat
- Encourage Attendees to come prepared with Pads/Pens or Planners to distribute individual notebooks





# Room Refreshes/Turns

- All linens to be changed completely with each room turn
- All chairs to be sprayed with sanitizing spray during each turn
- All doorknobs to be sprayed with sanitizing spray during each turn
- Doors to remain propped open while meetings are on breaks or all meeting if guest prefer
- Encourage Meeting planners to re-use same classroom for all attendees throughout one day/all days and assign specific seating, rather than rotating rooms





A wide-angle photograph of a large, empty conference hall. The room features a high ceiling with recessed lighting and several large, ornate chandeliers. The walls are light-colored with dark wood paneling and multiple doorways. The floor is covered in a blue and gold patterned carpet. A white rectangular box is overlaid on the bottom right of the image, containing the title 'Audio Visual' and a list of guidelines.

## Audio Visual

- Lavalier microphones only
- Any audience response questions must be generated through an App( Slido) not on a multi-use device or asked live on a handheld mic
- Panel tables follow 1 per 6' guideline
- Discussion chairs placed 6' apart
- Limit use of podiums and sanitize during breaks between speakers





## “Social Distancing” In Harmony With Nature







# Food & Beverage Guidelines



# Coffee Breaks

- All break items to be individually packaged items – Snacks & Beverages
- All drip coffee & hot water to be poured by server wearing gloves
- Any items not individually packaged to be offered by server.
- Coca-Cola Brand Refrigerator to be displayed with breaks to include pre-chilled beverages
- No attendee accessible ice, cups or condiments







# Meal Functions

- **Buffets**
  - Traditional self-serve buffets unavailable
  - When required, separate stations to be managed by banquet staff to serve all food with gloves.
  - Items from stations to be placed in individual, covered vessels.
  - Individually wrapped upgraded disposable flatware only
- **Plated Events**
  - No Food/Beverage Items Pre-Set on the Tables
  - Beverages to be served sealed with the lids on
  - Servers to maintain gloves at all times
  - New silverware provided with each course – not pre-set on the table





# Contactless Breakfast

- BREAKFAST BURRITO

Flour tortilla, cage-free eggs, pepper jack cheese, bell peppers, onions, sausage, served with sour cream and salsa

- BREAKFAST CROISSANT

Cage-free egg, Swiss and country ham

- BREAKFAST PASTRY

All butter croissant, vanilla-hazelnut Danish and raspberry Danish

PAIRED WITH INDIVIDUAL YOGURT AND BOTTLED JUICE





# Contactless Boxed Lunch

## **HOUSE ROAST BEEF**

*Granny Smith apple, blue cream cheese, spinach and pickled onions*

## **HONEY HAM SANDWICH**

*Green Hill camembert, pineapple jam and wild arugula*

## **STACKED SAGE TURKEY**

*Pecanwood smoked bacon, leaf lettuce, black pepper roasted tomatoes and house made ranch*

## **TUNA STEAK SANDWICH**

*Roasted bell peppers, olive tapenade and lemon mayo*

## **GRILLED ZUCHINNI**

*Red pepper romesco, feta and arugula*

## **COLD FRIED CHICKEN**

*Pickled green tomatoes, shredded lettuce and hot sauce ranch*

## **TUSCAN**

*Salami, pepperoni, prosciutto, provolone, tomatoes, giardiniera and oregano*

# Contactless Lunch Action Stations

## THE DELI COUNTER

Red bliss potato salad | Dill, cucumber and fennel  
Pasta salad | Ham, red onions, broccoli, peas, basil and mayo  
Chefs fruit salad | Grapes, melon, strawberries, pineapple, cherries and sweet cream  
Slicer meats | Roast round of beef, turkey, country ham and Genoa salami  
Smoked chicken salad | Scallions, corn, pecans, and tarragon aioli  
Artisan breads | Sourdough, nine-grain, rye and everything bagel  
Slicer cheese | Cheddar, Swiss, provolone and pimento  
Spreads | Datil pepper mustard, mayo and boiled peanut spread  
Filler | Leaf lettuce, heirloom tomatoes, red onions and house pickles  
House made chips | Salt and vinegar  
Cookie jar | Oatmeal raisin, chocolate chunk and peanut butter

## SUBS, SANDWICHES AND SALADS

Black and blue hoagie | Roast beef, blue cream cheese, caramelized onions and arugula  
Ham and cheese hero | Sesame seeds, country ham, honey mustard and pickles  
Godfather grinder | Provolone, pepperoni, prosciutto, turkey, lettuce, tomato, olive relish, Italian dressing  
Tomato basil torpedo | Basil ricotta spread, heirloom tomatoes, mozzarella and extra virgin olive oil  
Fresh baked pretzel sticks  
Sweets | New York cheesecake and Florida orange pound cake





# Contactless Dinner Stations

## **SLIDERS**

FRIED GREEN TOMATO SLIDER

Hot sauce aioli

CRAB CAKE SLIDER

Buttermilk aioli, house sweet pickle and radish

HOUSE GRIND BEEF SLIDER

Grilled green onion mayo and black pepper tomato

HAND-CUT CHIPS

Thyme, salt and pepper

## **TACO TRUCK**

MOJO PORK

Cabbage slaw, cilantro and lime

LOCAL FISH

Pickled green mango slaw and sweet summer heat

GROUND BEEF

Lettuce, tomatoes, cheddar and sour cream

SALSA

Voodoo, tomatillo and golden tomato

HOT SAUCE

Chef's all natural and magma

TORTILLA

Chips





## Bar Service

- All bottled/canned beverages to be served in original container, chilled.
- Encourage use of bottled cocktails
- Bar ratio to be increased to 1 per 25 to reduce any lines



# Traffic Flow

- If more than one ( set) of escalators consider moving to one way traffic on each set
- Signage in the elevators directing guests to exit at the Lobby Level to reach the Ballrooms
- Sanitation station at all elevators and ballroom entries
- All Breakout Rooms/ Ballrooms to have designated entrance & exit doors. We can flex which these are based on the groups needs and how they set up the rooms.
- Directional arrows and 6' spacing hash marks to be taped in Foyers

