

VinoVenue

ENHANCED SAFETY. ENHANCED SERVICE. ENHANCED EXPERIENCE.

We commit to these elevated standards for the safety and well-being of our guests and team members.

ENHANCED SANITATION

- ✓ Restaurant sanitized 3 times daily in compliance with CDC standards.
- ✓ Frequent cleaning of restrooms and high contact surfaces such as door handles.
- ✓ Silverware sanitized and rolled in napkins by staff wearing gloves and masks.
- ✓ Menus sanitized after use.
- ✓ Tables and chairs sanitized after each use.
- ✓ Easily accessible hand sanitizing stations.



NO TOUCH OPTIMIZATION

- ✓ A no-touch check in system implemented for classes.
- ✓ Touchless payment.
- ✓ Staff-only use of wine machines on guests' behalf.
- ✓ Contactless to-go and retail experience will continue.

SOCIAL DISTANCING

- ✓ Minimum of six feet between seating in restaurant area and classroom, communicated with floor stickers and signage.
- ✓ Reservations strongly encouraged to aid staff in managing social distancing.
- ✓ Walk in availability will be limited.
- ✓ Wine and cooking classes limited in size.
- ✓ Class seating arranged by reservation. Ensure all guests in your reservation are sheltering together or make separate reservations.
- ✓ Class attendees asked to wait outside of facility until class start time, unless dining in restaurant.



ENHANCED EMPLOYEE POLICY / EDUCATION

- ✓ Servers to wear masks at all times.
- ✓ Staff temperature-checked daily prior to work and assessed for illness.