



We at Distinction have been busy preparing for your return and have come up with measures to deliver secure services. Following guidance from Provinces and Governments, we will continue to update our procedures as and when advice changes. Be assured we are ready to serve you again and can't wait to see you.

# BANQUETS



Distinction  
PARIBY *sodexo*

# WHAT THE FOOD AND BEVERAGE WILL LOOK LIKE?

## MENUS

- Minimum of guests has been decreased to accommodate smaller gatherings
- Tailored menu
- Pre-packaged and lunch boxes new options
- Range of disposable food containers
- Pre-packaged cutlery from sustainable materials

## STAFF

- Trained staff
- Staff in protective uniform (mask, visor)
- Plexiglass screen between serving staff and guests when needed (bars)
- Contactless payments for bars

## FOOD PREPARATION

- Regular disinfection of working areas
- Wearing mask and gloves
- Increased hand washing frequency
- Floor signage for circulation
- Distance of 2 meters in the kitchen

## SERVICE

- Regular disinfection of working areas each hour
- Wearing mask and visor
- Hand disinfection before and after each service
- New Standard Procedure Operation per each type of service

## NEW ADDITIONS

- Sanitation captain
- Back to event sanitary kit





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