

BLU CULINARY CREATIONS HOST YOUR NEXT EVENT AT ODYSSEA AQUARIUM®



We Look Forward to Working With You & Hosting Your FINtastic Event at OdySea Aquarium

The Aquarium is taking additional safety measures to keep our Guests, Animals, and Team Members safe. Below is what you can expect on your visit during normal operating hours:

- Limited number of guests entering per hour to provide for social distancing.
- Social Distancing markers provided in the ticket line and at key exhibits to remind Guests and Team Members to maintain a safe distance.
- Additional hand sanitizers throughout the building.
- Frequent sanitizing of high touch points such as restrooms, counters, escalator railings, elevators, and benches.
- Rented wheelchairs and strollers will be sanitized before and after Guest use.
- Cashless payment options. Credit Card, Debit Card and Apple Pay payments only.
- Acrylic guards installed at all registers.
- All Team Members are wearing masks.
- All Vendors who enter the building are required to wear masks and have their temperature checked.
- Health and temperature checks are to be performed for all Team Members. Those that do not feel well are required to stay home.
- Temperature checks for all Guests as they enter the building. Guests with temperatures over 100.4 degrees will not be allowed to enter, and their tickets will be rescheduled for another day.

WHAT CAN YOU DO?

The Aquarium is asking for your help to promote a safe environment for other Guests, our Animals and Team Members. Please consider the items below during your visit:

- Consider wearing a mask.
- If you are sneezing, coughing, running a fever, or generally not feeling well, please visit OdySea Aquarium on a day when you are feeling better.
- Maintain CDC suggested social distance between parties and stay in groups of 10 people or less.
- Wash your hands frequently and for 20 seconds or more.
- Refrain from knocking on, tapping, or touching exhibit windows.
- Do not shake hands or engage in any unnecessary physical contact with Team Members or other Guests.

WHAT TO EXPECT AT YOUR NEXT EVENT

We will be adapting the same guidelines the Aquarium has implemented as recommended by the CDC and state and local officials. In addition, the following procedures will be in place:

EVENT OVERVIEW

- Online or pre-registration for your attendees is strongly recommended. If you need to have onsite registration we will use the aquarium's existing physical distancing markers to help safely queue your guests.
- There will be designated entry and exit points into event space.
- Physical distancing markers will be used for guests in line at any food or beverage service station.
- All employees will be wearing masks.
- Any collateral placed on the tables will be recycled or tossed after use.
- All tables will be spread out with a limited number of guests per table. Assigned seating is required to keep guests in one seat the entire event.

FOOD & BEVERAGE SERVICE

- All bars will be cashless. We can provide a hosted bar or individual drink tickets. Drink tickets will be single-use to avoid multiple touchpoints.
- Single-use eco cups will be available at the bar and beverage stations.
- All beverage stations will be attended. There will be no self-service.
- Hand passed hors d'oeuvres will be eliminated until further notice. Catering staff will serve hors d'oeuvres to guests on individual, single-use vessels.
- Acrylic guards will be used at all food stations and buffet lines.
- Buffets will have dedicated service staff build plates on behalf of each guest. This will alleviate having multiple guest touchpoints.
- Glassware will be removed from dining tables. Pre-set water glasses will be replaced with bottled water.
- Family style bread and butter will be removed from dining tables. Bread and butter will be served to each guest.
- Bulk condiments will be removed from tables. Servers will provide condiments to guests. This includes sugar, creamer, salt, pepper, dressing, etc.
- All catering equipment will be sanitized before, during and after each use. Staff will wash their hands frequently.

**For updated menus and current event space capacities,
please contact our Sales Team.**

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