

**Texas A&M Hotel and Conference Center**

Signage placed throughout hotel with 6 feet social distance guidelines	
Large signage reminding guests about practicing safe social distancing in common areas	
Elevated cleanliness procedures by housekeeping in guest rooms and public spaces	
Additional sanitation stations for hotel guests and team members	
Wear appropriate PPE for hotel team members in conjunction with state/local guidelines	
Establish forms of contactless service through enhanced grab and go options, self-pick-up food stations and room service offerings	
Experiential meeting packages created with health and wellbeing elements	
Meeting space and F&B outlets will see diminished capacities to support social distancing efforts with tables placed at least 6 feet apart	
Staggered meeting breaks and event entry/exit timing with increased number of entry/exit points	
Separation of continuous coffee breaks for individual meeting groups	
Multiple stations to support social distancing for food	
Leading culinarians and skilled mixologists to craft menus tailored to surprise and delight attendees with nutrition and wellness in mind	
Continue to offer sustainable foods that are produced without hazardous pesticides and chemicals, non-essential antibiotics or growth promotion supplements	
Partner with local food and beverage vendors for responsible and local sourcing	
Provide teambuilding recommendations that involve community and charitable activities for social impact	