

## **Green Boundary Members,**

We thank you for your patience and understanding during these trying times while your Club continues to put the safety of its membership and staff at the very forefront of its focus. The below guidelines may help answer questions you might have about how things are being done at GBC.

- You may now bring guests to the Club with you, up to 2 persons per member, so long as they abide by the guidelines set for all individuals.
- We began to use china and glassware. We will continue to serve silverware in roll ups, but will not be bringing any glassware or plate ware to the table until you arrive.
- Bridge and Card play may be allowed – Groups of 6 or less, socially distanced tables
- Overnight accommodations will be allowed. Detailed questioning will be given to ensure that guests are not coming from hot spot areas
  - Palmetto Golf Club reciprocal dining may be used, but must follow our guidelines
    - Table size will continue to be limited to 6 only until further notice
      - Table spacing will continue to be spread a 8 feet
    - We will continue to control the volume of reservations per shift to 30 or less
  - The living room will continue to be used for dining only, with furniture removed
    - Condiments, salt & pepper will continue to be on request only
      - 1 time disposable paper menus will continue to be used
        - We will not drop member chits unless requested

### **Click the links below for current menu offerings:**

#### [Lunch Menu](#)

Available Wednesday through Saturday 11:30am – 2pm

#### [Dinner Menu](#)

Available Wednesday through Sunday 5pm – 8pm

#### [Brunch Menu](#)

Available Sunday 10am – 2pm

#### [Grocery Items](#)

Available Wednesday through Sunday for pickup 11am – 4pm

#### [To Go Only Menu](#)

Available Wednesday - Sunday

### **Other Guidelines and Information:**

#### **How your Staff is Preparing for table side service inside and out at your Club**

- The club has procured a sufficient supply of Momar Neutra-Dis sanitizing solution. Approved for multiple applications in killing the strands of Covid-19. The club will be cleaning our HVAC units with this solution on Tuesday, to help sanitize the air for Wednesday re-opening.

- Regular housekeeping protocol of sanitizing all touch points every hour, with a deep sanitizing of all indoor and outdoor furniture before member services in the morning and evening.
- We have a large tent covering, with lighting outside for shade, in addition to umbrellas.
- Posting signage at all entrances, restrooms & club walking areas, reminding of social distancing, and below member guidelines for outdoor dining
- Front of house uniforms will not include ties for sanitary reasons.
- The indoor restrooms are open for your use, and will be sanitized in between member use and or every half hour during member service times.
- Staff will be cleaning tables & chairs in between each use.
- "Sanitizing Stations" are being placed strategically around the club as well as on the patio, for quick easy staff and member use.
- Touchless soap dispensers have been installed in the Club's bathrooms and in the server's station and kitchen.
- We have large quantities of disposable masks. Your staff will be wearing them at all times when delivering food. The service team will not be wearing gloves, but will be following a strict sanitizing and hand washing protocol. Should you need a mask or gloves for your personal use, please ask.
- The kitchen team will be wearing gloves and masks.
- We will be using disposable only plates & glassware.
- There will be a PM attendant to open doors, and direct you directly to the table
- Signage will be placed in all entrances to club, front lobby area, and restrooms
- Detailed front of house, back of house, & housekeeping protocol for sanitizing, hand washing, and cleaning before during & after shifts.

### **Staff Protocol When Coming to Work**

- A manager is assigned as a "safety officer" per shift.
- All employees are to enter the same entrance, check in with safety office to run through question protocol, get temperature checked, log temperature and immediately wash hands following.
- Should employee fail question protocol, or have temperature of over 99.5, they will be immediately sent home, and all potential areas will be sanitized immediately.
- Uniforms will be cleaned in house, and staff will come to work in street clothes and change in a daily sanitized area
- Will put on mask immediately following before coming back downstairs to begin their shift.

### **Membership Guidelines for the Upcoming Week**

- Do not come to the club should you have a fever, cough or are generally not feeling well
- 6 Tables, will be placed in the patio area, with seating limited to **6 per table only!** Tables will be placed 8ft apart. No groupings or pushed tables will be allowed. Tables for indoor dining are also spaced for social distancing, and are limited to **6 per table**. There will be no cocktail area at this time, so please note that cocktailing will be at your individual tables.
- No more than 30 people per Lunch or Dinner shift on property, with 8 people per 30 minute reservation slot.
- Reservations are required.
- Salt & pepper and additional butter are on request only, we will not be pre-setting these items.
- Do no congregate in groups, and remain at social distance standards
- Trash cans will be available outside/inside for your convenience.
- Sanitizing wipes will be waiting outside/inside for your convenience.
- Men's Restroom - Will be located on the second floor, please follow the signage. This is done to manage the traffic flow and touch points from staff and membership. Those with difficulty navigating the stairs may use the downstairs men's room.