















Safety First & Business as Usual

We are committed to safety. The safety of our product. The safety of our team. The safety of our guests and customers.

With the current state of affairs unfolding with COVID-19 around the world, we are taking this opportunity to advise everyone about our additional precautions and solutions to ensure the continued safety of our clients, staff, suppliers and products.

We are currently operating Business as Usual. We have been monitoring the situation and staying up to date with all the official advise as provided by the Government Health professionals from the Australian Department of Health.

We are maintaining our existing strict hygiene practices, within our kitchens, our customer service counters, each of our venues and offices, and introduced additional measures to reduce health risks.

These measures include:

- Alcohol-based hand sanitiser available for both customers and staff in each department (Kitchen, front of house, offices)
- Sanitising and wiping down multiple times daily of staff handled POS systems, phones, computers and any other equipment that is used frequently
- Sanitising and wiping down multiple times daily of customer used tables, chairs, drink fridges, doors and door handles etc.
- We will also not be accepting the use of 'keep cups' until further notice.
- We are practising "Social Distancing" where possible.
- We have "Stop the Spread" posters at our venues advising of the correct way for people to wash their hands and maintain a healthy space.
- We have adjusted the tables at our venues to allow more distance between them.
- We have removed all "communal" water, cutlery and cup stations.

As news and regulations are continuing to change, we too will rise to this occasion and adapt our policies as required.

We will continue to monitor this situation and share any changing or additional information with you via our website, social media channels or email. Should you have any further enquiries about an existing booking, please do not hesitate to contact us and our venues directly to discuss.

We have many years of experience within the hospitality and catering industry and take this situation very seriously. Our venues will remain open and we will remain catering events. We welcome you, our valued customers, to our venues and encourage you to keep communication open with us, discuss your future event planning with us and show your support by visiting our venues, booking events and purchasing gift cards.

We look forward to hosting you soon at one of our Blanco Horner venues or events.