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Meetings and Events Health & Safety Plan

Station Casinos Meetings & Events -Guidelines

Meetings and Events are a cornerstone of our business at Station Casinos and we are committed to their success. We value each meeting, wedding, bar mitzvah and celebration that we are honored to host and create memorable experiences. We are pleased to share this supplemental Meetings and Events Safety Plan, which complements our existing protocols. As a Company, we are committed to the health and well-being of our team members, guests and the entire Las Vegas community and that remains our number one priority.

As we welcome meetings and events, the following guidelines contain material that pertains to operating Meetings and Events within our properties. These revised and modified policies and procedures incorporate our best practices on gatherings. While we understand that the landscape has changed, we firmly believe in being transparent about what you can expect during your planning process and event execution all the while delivering on our guest service standards.



STATE MANDATES

On February 10, 2022, the Governor of Nevada has lifted the State's mask mandate.

GENERAL PROPERTY PROTOCOLS

FACE COVERINGS/HAND SANITIZER

- **Face Coverings.** Properties will not require guests to wear face coverings or masks.
- **Hand Sanitizer.** Touchless dispensers have been placed throughout our properties for our guests' safety and convenience. Sanitizer stations may be found at each entry point, the front desk, all elevator lobbies (including each guest room floor), on the casino floor, and in key areas of the Meeting Space.

CLEANING & SANITATION PROTOCOLS

- **Cleaning.** Our properties use EPA List N disinfectants for Coronavirus (COVID-19). The EPA expects all products on List N to kill the Coronavirus SARS-CoV2 (Covid-19) when used according to label instructions
- **Guest Rooms.** Industry leading cleaning and disinfecting protocols are used to clean guest rooms, with particular attention paid to high-touch items. Upon check out, each room is thoroughly cleaned and disinfected using *EPA List N* approved products.
- **Laundry.** All bed linens and laundry continue to be washed at a high temperature and in accordance with CDC guidelines.
- **HVAC and Air Filtration.** The frequency of air filter replacement and HVAC system cleaning has been increased and fresh air exchange is maximized as much as possible without affecting guest comfort.



HEALTH SCREENING & INCIDENT RESPONSE

- **Case Notification.** Anyone feeling sick is requested to remain in place, our Security personnel is available 24 hours a day to address.
- **Guest Room Recovery.** In the event of a guest confirmed with COVID-19, their room is removed from service and quarantined at least 24 hours. The room is then thoroughly cleaned and disinfected with electrostatic spray technology which meets the SNHD's *Enhanced Cleaning of Guestrooms During COVID-19 Pandemic* protocol.
- **Employee Preparedness.** Team members have been given clear instructions on how to respond swiftly and appropriately to all presumed cases of COVID-19 on property. Team members are reminded to stay home if they do not feel well. Team members have been provided testing and vaccination options at no cost and over 70% of our team members are vaccinated, numbers vary by property.

MEETING & EVENT PROTOCOLS

For purposes of consistency and implementing all recommendations across the company, the following guidelines have been implemented for all Meeting and Events at our properties. For additional property specific information please contact your assigned Catering and Conference Manager:

1. GUIDELINES FOR MEETING & EVENTS

- **Capacity.** Gatherings limitations are not in place at this time, our team will work closely with all Group organizers to ensure a safe and effective set up based upon the Event needs.
- **Face Coverings.** Properties will not require guests to wear face coverings or masks.
- **Public spaces**
 - In order to mitigate congestion of attendees in public areas, Station Casinos recommends opening meeting / event doors fifteen (15) minutes prior to event start time.
 - If a queue is required, it must be communicated during the planning process to the property in order to allow for stanchions and/or floor markers to be setup in advance. In addition, it is required that the Group staff appropriately to ensure compliance with physical distancing.
 - The frequency of cleaning and disinfecting has been increased in all public and meeting spaces including an emphasis on high touch surfaces.
- **Cleaning and Sanitation**
 - Hand sanitizers are placed throughout the meeting space, in addition, there will be frequent cleaning and sanitizing of public areas with attention paid to high-touch points.
 - The frequency of cleaning and disinfecting meeting and convention areas has been increased.
 - Our hotels use cleaning products and protocols that meet EPA guidelines and are approved for use and effective against viruses, bacteria and other airborne and blood borne pathogens. We work with our vendors, distribution partners and suppliers to ensure an uninterrupted supply of these cleaning supplies and the necessary PPE is available.
- **Meeting Rooms and Event Venues**
 - We do recommend events designate a separate entrance and exit to prevent congestion among attendees.
 - Meeting room sets can return to full capacity however, our staff will accommodate any specific event needs as they are requested.

- Event Organizers are permitted to provide attendees with handouts / giveaways but this practice is discouraged.
- All linen will continue to be washed at a high temperature and with appropriate cleaning products in order to eliminate viral and bacterial pathogens.
- The frequency of air filter replacement and HVAC system cleaning has been increased and the amount of air exchange has been maximized to increase external airflow into the building.

2. GUIDELINES FOR CATERED FOOD & BEVERAGE

This section will guide you through the meal planning process and what to expect during your scheduled meeting or event.

- **Cleaning and Sanitation.** All Team Members will sanitize hands through food service. Hand Sanitizer is available for all guests.
- **Water Station.** We will be utilizing water stations
- **Break times and meal periods.**
 - Buffets are permitted to operate and food may be presented in traditional buffet style
- Preset Items are allowed

3. GUIDELINES FOR VENDORS

As we create exceptional events, this does not happen alone. In this section, we will address our requirements for all vendors.

- All Vendors will be required to comply with Station Casinos health and safety protocols and applicable operating guidelines
- Vendors' staff must sanitize hands
- All Vendors must use designated entrances and exits only

Additional Questions

Our team is here to assist. If you have any additional questions about an upcoming program, please reach out to your assigned Catering and Conference Manager.