

Safer Meetings at Hotel Adeline

ADVANCED PROTOCOLS FOR SAFE MEETINGS

Your well-being is our highest priority and we have implemented enhanced cleaning and sanitation protocols designed to keep you safe during your time with us.

TRAINING

Partnering with industry experts, such as Ecolab®, to ensure we have training on hygiene and infection prevention expertise. Ecolab, a global leader in hygiene and chemical products, is a trusted industry partner.

Training hotel staff on cleaning and sanitizing procedures developed by AIMClean, our proprietary robust cleaning and sanitizing certificate program that includes best practices from in-house and outside experts, such as Ecolab.



STAFF WELLNESS

Hotel associate use of PPE such as face coverings, temperature checks, and increased personal hygiene protocols including frequency of hand washing and wearing of gloves.



CLEANING & SANITIZING

Increasing the frequency of cleaning and special sanitizing using EPA-approved products throughout all public areas of the hotel, meeting spaces, guestrooms and work areas with a focus on high-touch areas and hard surfaces.



EPA-APPROVED PRODUCTS



INCREASED CLEANING FREQUENCY



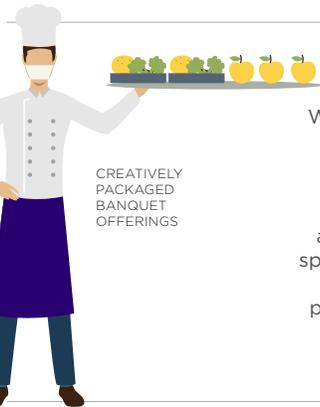
FOCUS ON HIGH-TOUCH AREAS

ALLOWING FOR PHYSICAL DISTANCING

Physical distancing throughout all areas of the hotel including in public areas, fitness centers, meeting spaces, lobby, and work areas. Training associates on physical distancing in interactions with guests and with each other.



PHYSICAL DISTANCING



CREATIVELY PACKAGED BANQUET OFFERINGS

FOOD & BEVERAGE

We adhere to public health department code regulations and CDC guidance on food safety practices, cleaning and sanitizing, and service delivery methods, throughout all public spaces and service/work areas to mitigate the spread of viruses. Our banquet offerings will be creatively packaged and presented, in a phased approach based on public health and safety standards

LEVERAGING TECHNOLOGY FOR BROADER ENGAGEMENT

We can offer resources, innovative ideas and partnerships to create an experience that combines in-person and virtual components to broaden your audience reach and engagement.



SAFE SERVICE IN FOOD & BEVERAGE

Food and beverage offerings in a grab and go format or touchless delivery to your door; rigorous food and beverage staff training; and adhering to local health department guidelines along with guidance from the CDC, such as the use of personal protective equipment and food safety.



HEALTH GUIDELINES



TOUCHLESS FOOD DELIVERY



PPE EQUIPMENT



RIGOROUS STAFF TRAINING

Safer Meetings at Hotel Adeline

PHYSICAL DISTANCING EVENTS

capacity chart

SPACE	SQUARE FOOTAGE	LENGTH & WIDTH	CEILING HEIGHT	THEATER	ROUNDS	CONFERENCE	U-SHAPE	CLASSROOM	RECEPTION
INDOOR									
Basil Boardroom	345	23' x 15'	9' 6"	—	—	6	—	—	—
Hayden Ballroom (Full)	1,708	31' x 55'	12'	50	40	20	40	75	120
Hayden Ballroom A	854	31' x 27' 6"	12'	25	20	10	20	35	60
Hayden Ballroom B	854	31' x 27' 6"	12'	25	20	10	20	35	60
OUTDOOR									
Multipurpose Deck	784	38' x 16'	—	40	30	20	—	—	40
Restaurant Patio	2,562	76' x 28' 6"	—	—	150	—	—	—	75
Lawn 1	470	15' 6" x 30'	—	30	20	15	—	—	30
Lawn 2	930	31' x 30'	—	50	40	30	—	—	50

Pool & Patio (2200sq.ft, 236'L x 86'W) area for full buyout available contact sales at 480.284.7700 for more information.

property map

