

What is the Barn at Hamner Ridge doing to lessen exposure during gatherings?

The Barn will abide by all required gathering guidance offered by the CDC and Indiana Dept of Health. This includes things like...

Inside the Barn:

- sanitizing surfaces between events (which is part of our normal course of business)
- sanitizing door handles and items frequently touched by guests hourly during an event
- adding hand sanitizing stations at the entrance and bar
- adding wash your hands reminder signs in the bathrooms
- adding reminder signs about social distancing.
- working with clients to implement strategies for social distancing that meet guidelines and meet their needs, which could include strategies like grouping guests by household spacing tables more than 6 ft apart, using porches for additional spacing, using lawns for picnic style dining...
- adding social distancing markers for bar line
- bartender will use a face mask
- no disposable cups will be re-used
- encourage canned or bottled drinks instead of self-serve drink stations
- encourage individually packaged snacks or served appetizers in lieu of self-serve spreads.
- encourage disposable dinnerware instead of place-settings – if place settings are used ... individuals setting the tables will be required to use fresh gloves and masks and tables won't be allowed to be set until the day of the event.

Ceremony Site options:

- working with clients to implement strategies for social distancing guest seating in outdoor ceremony sites.
- Working with clients to modify processions for social distancing.
- LIVE streaming for guests that are not able to attend due to being high risk or due to travel bans.
- Drive in style wedding with guests in parking lot and ceremony on porch.
- Discourage guestbooks that all guests would touch, instead encourage options that don't require people to touch something. Perhaps a snap-chat geofilter or use a hashtag and encourage people to use that to help document your guests. Or set up a cute back drop and assign one person to take polaroid pics – instead of individuals handling the camera.

We will also encourage clients to consider and talk with their guests and vendors about the following measures.

- Encourage guests that are at risk not to attend the event.
- Don't allow individuals who are sick or showing any symptoms to attend the event.
- If using the porch or lawn for seating... having the DJ use extra speakers (for outdoor seating – so everyone can hear). – barn will make their speakers available for use also.
- For dining consider these options:

- If using a buffet, release groups by family, keeping 6 ft between families. Use servers to dish the food, instead of allowing guests to handle serving utensils. Servers would use fresh gloves and masks during serving times.
- In lieu of a buffet, do a picnic style meal. Meals are packaged individually whereby one member of the family can gather food for their household. Those guests gathering meals for their household, would stand in line 6 ft apart and the person distributing meals, would wear fresh gloves and a mask. This would minimize exposure for guests.
- Consider canned or bottled drink options instead of self serve drink station. Dinner drinks could be distributed with meals and additional drinks could be distributed by the bartender (instead of many hands in a cooler).
- Consider cupcakes or a pre-packaged desert option, instead of traditional cake – to minimize handling.
- For appetizers consider individually packaged snacks, as to minimize handling and exposure.