

WHAT YOU WILL SEE

From the day we opened our door, we have been dedicated to providing our guests with a fun, memorable and safe experience.

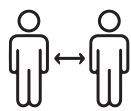
We have always held a high standard for cleanliness, and we have instituted new protocols that strength our measures in accordance with expert recommendations.

We are excited to re-open our restaurants as local governments allow, and want to assure you that we are extremely careful and measured in all aspects of our operations. The health and safety of guests and our team members is a top priority.



MANDATED MASKS ARE ALWAYS WORN BY ALL EMPLOYEES AND PATRONS

Employees and patrons are required to wear a mask at all times in the restaurant.



SOCIAL DISTANCING PROTOCOLS FOR EMPLOYEES AND GUESTS

Staff and guests are asked to follow physical distance protocols allowing for 6 feet or 2 metres from others.



SPECIFIC FLOORPLANS CREATED FOR EACH RESTAURANT TO COMPLY WITH SOCIAL DISTANCING

Each of our restaurants have a physically distanced floor plan that provides the required spacing between tables and guests.



TOUCHLESS MENUS

We have created QR code versions of our menus that can be easily downloaded or viewed on site to reduce the use of paper menus which are considered high touch point items.



HAND SANITIZING STATIONS

Stations are supplied at each restaurant where guests can use hand sanitizer to help prevent the spread of the virus.



WE GATHER CONTACT INFORMATION FOR ALL GUESTS FOR POSSIBLE CONTACT TRACING

We gather guest information for use if required for possible contact tracing.



INCREASING THE FREQUENCY OF ALL SANITIZING AND CLEANING MEASURES

All surfaces are cleaned with increased frequency, with additional focus placed on high touch and public spaces.



MANDATORY CASHLESS PAYMENT

We only accept cashless payments.



ROLLED UP CUTLERY

Cutlery is individually rolled into a napkin as an added pre-caution.

WE ARE EAGER TO HAVE YOU DINE WITH US ONCE AGAIN, AND LOOK FORWARD TO WELCOMING YOU.