

Eventos, Reuniones y Grupos

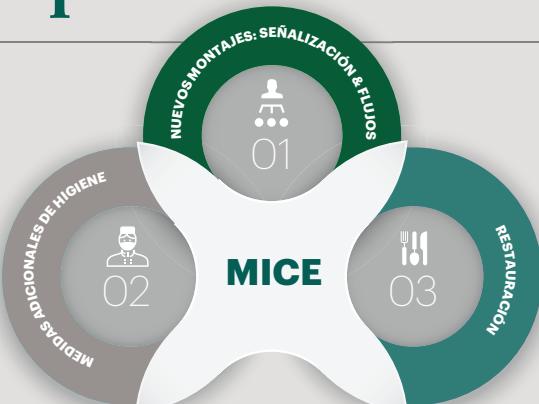
- Nuevos conceptos de espacio personal y distancia social respetando en todo momento las normativas legales de cada país.

- Flexibilidad y evolución de los nuevos montajes con nuestras Signature Meeting Rooms (Flexi & Tech Rooms).

- Sistemas de señalización que garantizan el correcto flujo de los grupos, y la separación entre ellos y el resto de clientes: pantallas digitales, direcciones de suelo y catenarias.

- Fomentar las aplicaciones digitales (web check-in, H-mobile o Stay) en la relación del meeting planner con el conference manager del hotel.

- Hospitality Desk montados con pantallas de protección y geles con soluciones hidroalcohólicas e informaciones sanitarias básicas.



EXPERIENCIAS DIGITALES:

Visitas de inspección Virtuales y previsualización de montajes a través de herramientas de diagramación en 3D acordes a la nueva normativa.



Events, Meetings and Groups

- New concepts of personal space and social distancing, always respecting the legal regulations in each country.

- Flexibility and new set-ups with our Signature Meeting Rooms (Flexi & Tech Rooms).

- Signage systems that guarantee the appropriate flow of groups, and separation between them and other customers: digital screens, signs on the floor, stanchions and ropes.

- Definition of new capacity limits and redistribution of furniture in the different public spaces (waiting rooms and foyer) ensuring social distancing between customers thanks to their larger size.

- Encourage the use of digital applications (web check-in, H-mobile or Stay) in the relationship between the meeting planner and the hotel conference manager.

- Digital experiences: Virtual site inspections and set-up previews using 3D diagramming tools and according to the new regulations.



- HACCP system (Hazard Analysis and Critical Control Points) updated for the COVID-19 context.

- Guarantee of catering services in a private dining room or in a reserved part of the restaurant for each group.

- Possibility of take-away options both for group menus and à la carte restaurants.

- Viricidal protocols and products for cleaning and air conditioning: Use of disinfecting mats for shoe soles and suitcases at the hotel entrance. Sealing of rooms after cleaning and disinfection.

- Self-service minimised as much as possible: single-use, alternatives, covered pre-served individual dishes, and eliminating food being handled by customers.

- Single covered portions, market-style coffee breaks and/or fully assisted services to avoid food being handled by customers.

- Elimination of all textiles and reduction of decorative items.

- Gel dispensers at the entrance to the rooms, public areas and toilets.

