



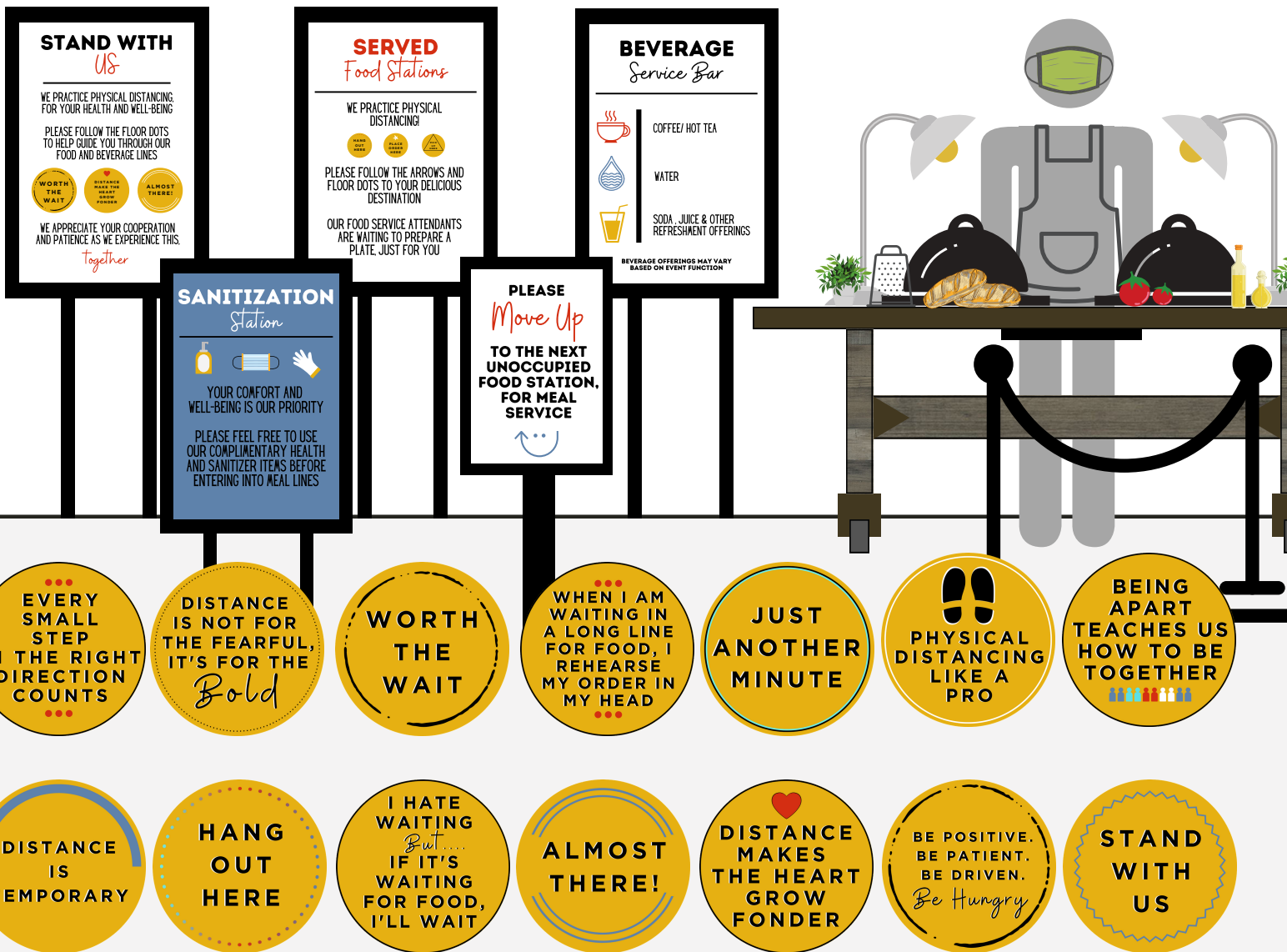
ELEVATING THE EXPERIENCE WHILE ADAPTING TO CHANGE

Catering
Approach

EXPERIENCE

FROM THE BOTTOM OF OUR HEARTS (AND BEELIES), IT IS OUR HIGHEST PRIORITY TO SERVE AS YOUR TRUSTED CATERING PARTNER AND PROVIDE YOUR GUESTS WITH THE SAFEST PROCESSES WHILE UPHOLDING A MEANINGFUL ANED DELICIOUS EXPERIENCE

We feel confident that our daily awareness, newly implemented procedures, attention to detail and passion for what we do, will not only meet your catering expectations, but leave you feeling like "even a pandemic can't get in the way of a great time". Though the processes might be different than what we are used to, the end result in satisfaction should be the same. We are here. We are with you. We are ready.

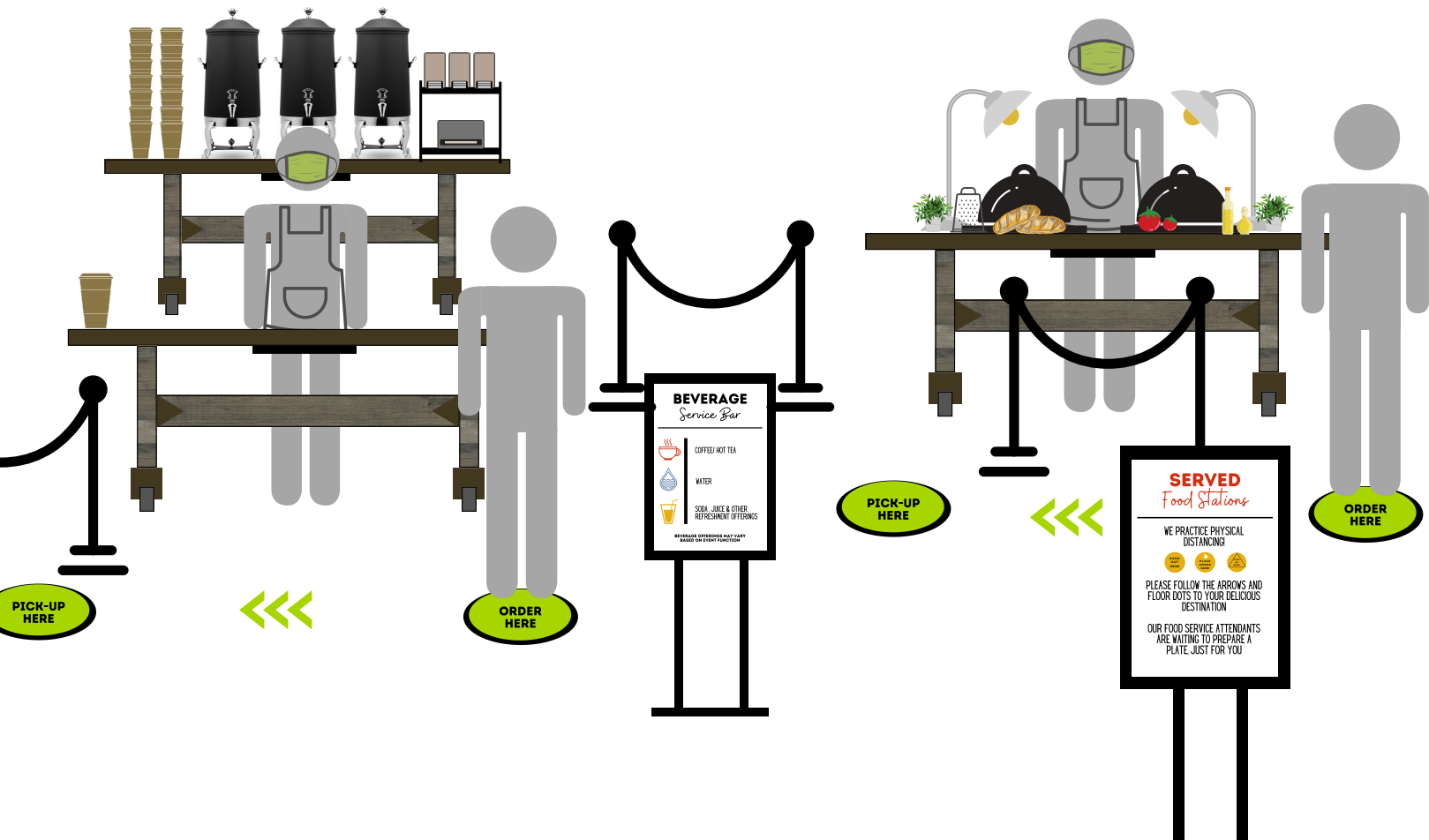


EXECUTION

MODIFICATIONS TO SERVICE STYLES AND CATERING EVENT EXECUTION WILL BE IMPLEMENTED

THE DURATION, MAGNITUDE AND CEILING TO THESE CHANGES ARE UNCERTAIN AT THIS TIME. WHAT WE ARE CERTAIN OF, IS OUR ABILITY TO ADAPT AND COMMUNICATE EFFECTIVELY AS WE IMPLEMENT THESE CHANGES AND CONTINUE TO EVOLVE AS NECESSARY

We not only will provide descriptive detail regarding catering event function execution to you in the planning process, but we will provide your guests with informative direction and outline the safety procedure expectations as it relates to them

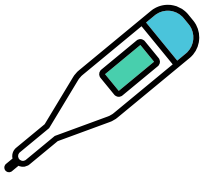


PRECAUTION

AT THIS POINT, IT IS NO SECRET THAT INCREASED HEALTH RELATED PROCESSES ARE NOT ONLY IMPERATIVE, BUT SHOULD BE EXPECTED

It is important that when guests walk in our doors, they feel protected and that our operation has prepared in full, for their arrival. Equally, it is important that you as the planners, are equipped with the back-end knowledge on how our team members are contributing to the health and wellness of our practices

HEALTH SCREENINGS



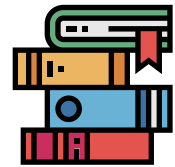
Every Levy employee will receive temperature checks prior to each shift and must show no signs of illness

PPE



All Levy employees will wear proper Personal Protective Equipment including and not limited to face masks & gloves, which must be changed out frequently

TRAINING



Every Levy employee will receive an in-depth training on all current & newly implemented safety measures

INCREASED SANITATION PRACTICES



All food & beverage outlets & stations will be sanitized regularly and equipped with proper sanitation products

HAND WASHING



It will be mandatory for all employees to wash their hands according to the CDC standards. In areas where a hand-washing sink is not available, alcohol based sanitizer may be used

PROVIDED SANITATION PRODUCTS



In some cases, we will be able to offer PPE and sanitizer products to your guests. This may incur an additional cost

**ALL PLANNING DETAILS
AND SPECIFIC QUESTIONS
ABOUT CATERING SERVICES
CAN BE DISCUSSED IN
THEIR ENTIRETY WITH THE
LEVY CATERING SALES
DEPARTMENT**

PLEASE CONTACT:

**ROSEMARY MACEY
SENIOR CATERING SALES MANAGER
PHONE: 216-928-1555
EMAIL: RMACEY@LEVYRESTAURANTS.COM**



**GREAT LAKES
Science Center**
Stay Curious.