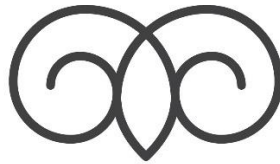


The Rizzo Dining Experience



RIZZO

CENTER

As Rizzo welcomes our guests, we are guided by our commitment for safety and care for each guest and colleague.

Learning and idea exchange is the cornerstone of a Rizzo Experience and our team is committed to providing the safest environment for everyone. As we welcome our guests, please find the following information as examples and guidelines for your events culinary experience. While this is not the norm, it is designed with the safety of each group in mind with the southern hospitality Rizzo is known for. These are guidelines and will be adjusted according to local government guidelines at the time of your event. Our planners will work with each group on timing and group size to make all our guest comfortable and happy with their dining experience.

We are all in this together!

Food and beverage safety protocol include the following updates to best practices:

All culinary associates to wear masks and gloves at all times with certain job duties requiring eye protection. Dish machines checked every four hours to ensure proper operation and sanitation. All workstations sanitized every two hours. Regardless of the task, all culinary associates will wash hands every 30 minutes, no bare hand contact with ready to eat food. Kitchen is restricted to essential personnel only.

The culinary leadership team completed the [Count on Me NC](#) initiative. This initiative includes evidence-based COVID-19 training developed by public health officials and food safety experts.



RIZZO
CENTER

The Rizzo Dining Experience

Dining Capacity

capacity based on 6 feet physical distancing of guests and use of table dividers

McLean Hall

- Indoor space to seat 50
- Outdoor space to seat 138



DuBose Home

- Indoor space to seat 123
- Outdoor space to seat 24



Sample table dividers.
We will have similar on select dining tables.

Loudermilk Hall

- Outdoor space to seat 12



The Rizzo Dining Experience

Conferee Concept *Sample menus:*

Breakfast for hotel guests

(Rizzo staff serving guests behind sneeze guards)

- Packaged sliced fruit
- Individual yogurt
- Oatmeal
- Bacon, turkey sausage
- Breakfast potato
- Scrambled eggs

Lunch

(Salads individually wrapped – entrées and sides served in an individual box)

- Salads (One green salads, one composed)
 - Mixed green salad, cucumbers, grape tomato, shredded carrots
 - Grilled Mediterranean vegetable cous cous salad
- Salad finish (always two options)
 - Herb marinated chicken
 - Blackened shrimp
- Micro selections (always two options – vegan/vegetarian option upon request)
 - Grilled beef sirloin, mushroom demi
 - Seared salmon, beurre blanc
- Accompanying vegetable and starch
- Dessert (always two options & fruit)
 - Gluten free almond cake, strawberry sauce
 - German chocolate cake

Dinner

(Salads individually wrapped – entrées and sides served in an individual box)

Salads (One green salad, one composed)

- Mixed green salad, cucumbers, grape tomato, shredded carrots
- Quinoa with fire roasted tomatoes and green beans
- Salad finish (always two options)
 - Seared Salmon
 - Grilled Sirloin
- Micro selections (always two options – vegan/vegetarian option upon request)
 - Fried chicken
 - Blackened shrimp
- Accompanying vegetable and starch
- Dessert (always two options & fruit)
 - Peanut butter pie
 - Chocolate cheesecake



The Rizzo Dining Experience

Sample vessels & trays for lunch and dinner service



6" x 8" x 3" MEDIUM
VENTO® BOX
sku TG-BB-6X8



6" x 8" x 3" MEDIUM
VENTO® BOX W/
WINDOW LID



4" x 10" TRAY
sku 01-22-18B
Qty:300



4.6" x 6" TRAY
sku 01-22-12B
Qty:300

Private meals outside meeting rooms:

\$7 additional price per person if serving chefs menu of the day

Additional menu options:

Vegetarian and Vegan proteins are always available for guests. Chef will work directly with all other specialty dietary requirements. Safety and service will be our priority and additional menu options will be limited so it is our recommendation that the Chefs menu of the day be the only menu served. Your planner will work with you to determine any special requests and determine appropriate pricing.

All break items are individually wrapped for guests to Grab 'n Go!

Sample break menus

AM break

- Blueberry muffin
- Granola
- Sliced fruit
- Yogurt (Chobani Greek yogurt)

Hot add-on- available mid-morning

- Chipotle breakfast burrito

Coffee/Tea/Soda/Water

- Served by Rizzo staff

The Rizzo Dining Experience

PM break

- Candy in portion control cups
 - M&M's, Reese's Pieces, Jelly Belly
- Trail mix in portion control cups (*made in house*)
- Smoothies of the day
 - Banana Strawberry
- Snack
 - Caramel and pecan popcorn
 - Lemon blueberry cookie