



Safe Events

Commitment to Clean



Our Health & Safety Commitment

For over 26 years we have ensured your safety and well being as you have enjoyed all of the amenities Deer Run has to offer.

We now enter the next phase, where we as a business, our employees and patrons all play an essential role in mitigating risk and ensuring public hygiene, distancing and health courtesies.

We are very mindful of the spread between people and that our individual efforts determine the cease of the spread. To ensure the safety and well-being of event attendees, we are closely monitoring official guidance from Federal, Provincial and Local Governments.

With our safety protocols in place, we approach this challenge with determination and resolve. We have laid the groundwork to welcome you into our spaces with health and safety practices upheld at every touch point of our business.

It is with cautious optimism that we enter the next phase. At the ready is our 27 Hole Golf Course, Event Venue, Kitchen & Bar, patio space, picturesque grounds, friendly atmosphere, a dedicated team of hospitality professionals obsessively preparing for your arrival, and a collective positive new mindset.

We've all changed, and the experience of golfing, dining and celebrating with us has too. What remains the same is Deer Run's vision to be a place that brings people together to experience great golf, food, drink and meaningful interactions. We are doing everything we can to still bring you each of these experiences in a safe way that suits our community's new normal.

Don't hesitate to reach out if you have any questions at all. When you plan an event at Deer Run, you are placing your well-being in our hands, and we take that responsibility seriously.

We're looking forward to collaborating with you on the perfect event!

Larissa LeGros-Vellinga
Events & Golf Course Operations



Menus

We are delighted to present you with a variety of menu items made with quality ingredients that reduce contact in preparation and production.

Catering Options

The government of Ontario has said we can return to Buffet Style Service. Our Buffet and Self Serve Stations will be staffed and served to guests.

For health and safety reasons, we will have to remove any communal foods, garnishes, and delicious condiments and sauces from the tables. We will have single use condiments available upon request.

Outside Food

No outside food will be allowed on premises that does not come from a vendor that has supplied proof of their rigorous health and sanitation practices. Including Food Safety Certification and a Copy of their Business's most recent health inspection from their local health department.

Room Layouts

We will work closely with you in the planning of your event space layout, including safe distance seating and orderly access per Provincial/ Local Guidelines and regulations.

Hand Sanitizer

We're pleased to provide you with hand sanitizing dispensers at the entrance of our building and event space.

Face masks

Please remind your attendees and outside event staff to provide their own face masks.

Associates

For meal service, our events team has been trained and will serve utilizing the appropriate personal protective equipment (PPE).

Linens

All soiled linens will be replaced after every event and cleaned. The linens will be removed and transported for your safety. Our off-site professional cleaners will also uphold enhanced sanitation guidelines.

Capacity & Regulations

In the page to follow you will find a guide from Step 3 Guidance of what is allowed by the Province. Our website will be updated weekly.

Physical Distancing

Though we will provide a gentle reminder to your guests during your event to practice safe physical distancing, we ask that you or your planner communicate the importance of physical distancing prior to their arrival

Cleaning and Sanitation

We have increased cleaning and sanitization with Health Canada Certified products. On soft surfaces we use UV-C lights to disinfect.

All staff are trained in new health and safety policies and practices including a wellness pre-shift screening.

Vendors

All vendors are required to complete the Ontario COVID-19 Screening Tool and present it to a staff member upon arrival.

Provincial Framework & Guidelines

STEP 3

- **Receptions - No Dancing, 50% Capacity Indoors** - Deer Run Banquet Room - **150 Guests Total**
- **Receptions - Dancing, 25% Capacity Indoors** - Deer Run Banquet Room - **75 Guests Total**
- Wedding Ceremonies, Religious & Funeral Services - Capacity Based on 2m Distance
- Patron Screening prior to entry
- A safety plan is prepared and available upon request
- Require patrons to be seated; 2 metres minimum required between tables
- Buffet style service is ok
- Line-ups and patrons congregating outside venues managed by venue; 2 metres distance and face covering required
- Face coverings required except when eating or drinking only
- Require contact information for every patron attending
- Performance dancing, singing and music is permitted, with restrictions. Eg. Bride/Groom, Father/Daughter, Mother/Groom "performance dancing" allowed - See Capacity for Guest Dancing

Sample Social Distancing Event Set-Up

