



COVID-19 UPDATE: Due to the additional health restrictions in place concerning COVID-19, Spectra has revised its policies to help protect our staff and guests. All items will either be served or covered to prevent cross contamination. All Spectra staff will be required to wear gloves and a face covering at all times during food service.

Please note we have updated our menus to meet the new guidelines below. These guidelines may be modified as certain health restrictions are lifted across the country and/or state depending on the date of your event. As always, we are happy to create a custom menu for your event if you prefer something different.

- Nothing will be pre-set on the banquet tables except non-edible centerpieces.
- All silverware will be wrapped in a linen napkin and given to each guest at the table.
- All salads will be individually wrapped and served. A portion cup of House Ranch Dressing will accompany each salad. Italian dressing will also be available if requested.
- All buffet meals will be served cafeteria style with guests maintaining six feet from buffet serving tables. Guests will be given their plate at the end of the buffet line.
- Wedding cakes/wedding desserts brought in by the client will be shielded and stanchioned with a 6' perimeter to keep guests 6 feet. All wedding cakes that need to be sliced will be taken to the service area, sliced, plated and wrapped. The wrapped slices will be returned to the reception room on a self-serve mobile buffet table for your guests to serve themselves.
- Meal beverages will be served to each guest during service. All iced glasses will be covered and served. Refills to be handled with a fresh sterile glass.
- Condiments will be served when requested, in wrapped or covered vessels.
- Entrees will be served covered with the entrée lid and removed by the server once they are on the dining table.
- Dinner rolls will be on the dinner plate with the dinner.
- Plated meal desserts will be served to each guest wrapped.
- Coffee breaks or breaks with by the gallon beverages will be served "Barista" style to each guest. Condiment packs will be available if applicable.
- For refreshment breaks, all prepared food will be served in the original packaging and any in house food will be served wrapped or covered.
- All bar and food/beverage break service will use disposable wares to minimize cross contamination.

During this unprecedented time, we ask for your patience and understanding as we strive to deliver the high standards the Owensboro Convention Center is known for while maintaining the new guidelines and CDC requirements to provide a safer environment.

Thank you!

