



Our Covid-19 internal protocols have been in place since March 2020 and meet the current requirements by the State and Tarrant County as of February 5, 2021. We take our policies very seriously and make every effort to create an environment so that our guests may enjoy their visit to PalmWood.

Facial Coverings

Face masks are required in all Tarrant County businesses. The requirement of a face covering does not apply if covering the nose and mouth poses a significant mental or physical health risk to the individual. Face coverings include masks, scarves, bandannas or a handkerchief. While in PalmWood and Frost Tower Fort Worth, guests should wear a mask when walking in and keep it on until they are seated. Guests can take the mask off while dining or drinking at their table, but if they get up to walk around or go to the restroom, they should put the mask back on. Our team will not serve (from the bar or buffet stations) anyone who is not wearing a mask. PalmWood will have disposable masks for those who come and do not have one. Guests must wear masks while on the dance floor or engaging in any activity, even if they are maintaining a 6-foot distance from others. If a guest will not comply, we will ask the guest to leave the premises.

Social Distancing

PalmWood will seat up to eight guests at one table, and each table will be 6 feet away from any other tables or entrance. We ask guests to stay 6 feet away from others while in line for stations, bars or in general situations.

Employee Pre-Screen and General Policies

Each employee must pass a daily Covid-19 symptom checklist. Employees may not work while showing symptoms or if they test positive for Covid-19. PalmWood also has quarantine protocols in place in the event of a direct exposure situation. Employees will wash or sanitize their hands upon entering the facility and between interactions with customers. All employees are trained on appropriate cleaning and disinfection, hand hygiene and respiratory etiquette.



Sanitization

Hand sanitizing stations will be available to all customers and employees, including upon entry.

We clean and disinfect common areas and surfaces (doors, restrooms, elevator kiosks, etc.) every hour or more each day. We also clean and disinfect each private event space before & after each use. We hire an outside cleaning company who deep cleans our spaces every evening.

Food Service

We provide single-use portions of condiments upon request. Silverware will be rolled in a napkin and preset. Food items are not preset unless they are covered. If a buffet is offered, catering team members will serve the food to attendees.

All employees are certified in safe food handling as required by Texas law and at least one certified Safe Serv Manager will be on duty for an event.

[See the Open Texas Checklist for Wedding Venues by clicking here.](#)