

Meet Safer

The well being of our guests and associates is our highest priority, and we remain diligent in our commitment to provide a safer, hospitable environment for all who visit our hotel. We are closely monitoring updates on the novel coronavirus (COVID-19) from local and international health authorities, and encourage our guests to do the same.

As Michigan restrictions lift and the events industry is allowed to gradually resume, we aim to welcome back our clients and attendees in a comfortable environment that will meet the needs of each individual event. Our goal is to provide guidance and support as we begin to re-imagine what our industry could look like when we meet face-to-face again.



EPA approved disinfectant products are used on hard surfaces and high touch points in guest rooms, meeting rooms, public spaces, and back of house.



Touchless hand sanitizer stations placed at meeting space entrances, public spaces, and food service areas.



Meeting room and AV equipment will be disinfected before and after each use.



Portable sneeze guards for use at service locations such as front desk, restaurants, registration, banquet bars, chef-served stations and cart-passed hors d'oeuvres.



Proper hand washing and other infection control measures posted in public restrooms and conference areas.



We will follow local social distancing regulations as it relates to meeting room capacities, flow and appropriate distance. Should local regulations change, we'll work with the meeting planner to personalize safety and social distancing protocol.



Current limit of 2 people per elevator.



Grab and go and/or no contact meal service options available for all meal and break services. Staff manned buffets, break service and coffee service will be encouraged. **Disposable options are biodegradable.*



Indoor/Outdoor spaces can be used whenever possible with our off site catering capabilities.



We have ample bandwidth, virtual equipment, easels, rope and stanchion and tables and chairs to assist with new meetings guidelines.



Experienced Event Managers and CSMs that have gathered information surrounding COVID-19 needs and protocols are available to offer suggestions on menus, food service, social distancing efforts and resources.



We have worked closely with our local partners and vendors to ensure safer, consistent and open communication and supply lines.



Our properties follow all requirements for staff screening and proper PPE.

Details subject to change.