



Venue Cleaning and Hygiene

Our new measures developed in collaboration with Rentokil and Steritech.

Across all etc.venues, clients and delegates can expect enhanced cleaning and hygiene standards that exceed the guidance outlined by the local government and health organizations.

We commit to:

1. Close collaboration with Rentokil, including enhanced Covid -19 protocols.
2. Each venue audited by Steritech an industry leader in food and venue operation, health and safety.
3. New Hygiene Guru – team member appointed at each venue to ensure standards are met.
4. Liquid dispersal disinfection techniques using EPA registered products.
5. Cleaned every hour – all high touch items, door handles, switches and AV controls will be cleaned every hour.
6. Both back and front of house – 15-point cleaning plan for both areas in the venue carried out daily.
7. Touch free soap – dispensers upgraded in all toilets.
8. Trained team – new modules completed by all event team members.
9. Free sanitizers – mini sanitizers offered to delegates as part of the package.
10. Discrete signage – informative but not imposing throughout the venues.

* Please note these are subject to change and availability.