



POST COVID 19- GUIDELINES



More than Meets the Eye

MEETINGS & EVENTS



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Reflecting the expectations of a world-class business city, Grand Millennium Hotel Business Bay first floor is entirely dedicated to state of the art meeting facilities, comprehensive of:

- **BUSINESS CENTER**
- **10 MEETING ROOMS** equipped with the latest technology solutions
- **1 BALLROOM** that can accommodate functions for more than 600 guests

All the meeting rooms features:

- The latest audio-visual equipment
- Free high-speed internet access
- Individual climate control
- Abundance of natural light
- 7 of the rooms have direct access to an outside terrace with stunning views of Dubai Canal and the city
- Custom menu are prepared upon request by experienced chefs.

Capacity and Social Distancing Requirements	
<i>Minimum 1.5m Social Distancing corresponding into 1 Person per 2.25 Sqm gross</i>	
Theatre Style	Maximum of 10 people per block with a minimum of 2 vacant seats equivalent between each block.
Classroom style	Minimum 2m Distance between each table / Maximum of 2 People per Table.
Banquet Style	<ul style="list-style-type: none"> • Maximum of 4 people per table with a minimum 2m distance between each table. • Maximum of 10 people per table with a minimum 4m distance between each table or 2m distance if separated by physical dividers.
Boardroom Style and U Shape Style	Minimum of 2 vacant seats equivalent between each person/seat.
Cabaret Style	<ul style="list-style-type: none"> • Maximum of 4 people per table with a minimum 2m distance between each table. • Maximum of 10 people per table with a minimum 4m distance between each table or 2m distance if separated by physical dividers.
F&B SET UP	
In hall cafe requirements	<ul style="list-style-type: none"> • Take away is encouraged with pre-packaged containers and disposable cutleries and to be consumed in dedicated F&B areas. • No self-service is entertained and coffee and light refreshments to be served on the table. • Queuing to follow social distancing of 2m and to adhere with the floor markings.

PROCEDURES TO BE FOLLOWED

- Proper temperature screening of all individuals coming to the hotel for the respective meetings and events (Areas for the screening shall be decided and agreed with security).
- Mandated wearing of masks and keeping social distancing in all times.
- Any temperature above 37.5°C shall be restricted to enter venues based on the reference issued by DTCM
- Hotel employees shall abide with all mandatory protocols respect to COVID-19 SOP.
- A complete pre-registration of the delegates shall be filled with all details concerning contact number and corresponding address within the country /region.
- All events areas including equipment and assets shall be subjected to deep disinfection by Housekeeping prior to meeting and end of the event dates, such venues shall be accompanied by regular disinfections during the events as per HK SOP.
- Wash rooms and other lavatory facilities shall be cleaned and sanitized with respect to HK SOP during the events.
- Normal disinfection procedures shall be carried in non-event days and reopening date.
- Special bins shall be available for the disposal of gloves/masks and any other medical waste and shall be cleared in every two hours.
- Mandated availability of hand sanitizers in all areas must be in line.
- Sufficient disinfection process to follow during every frequent/multiple training with a time interval of 30 minutes for less than 25 pax and 60 minutes for above 25 pax of attendees.
- A dedicated training hygiene champion to be assigned during the events preferably from Housekeeping or Service staff.
- Hotel shall assign an isolation zone for suspected individuals.
- Separate entry and exit points.

FACILITIES NOT PERMITTED

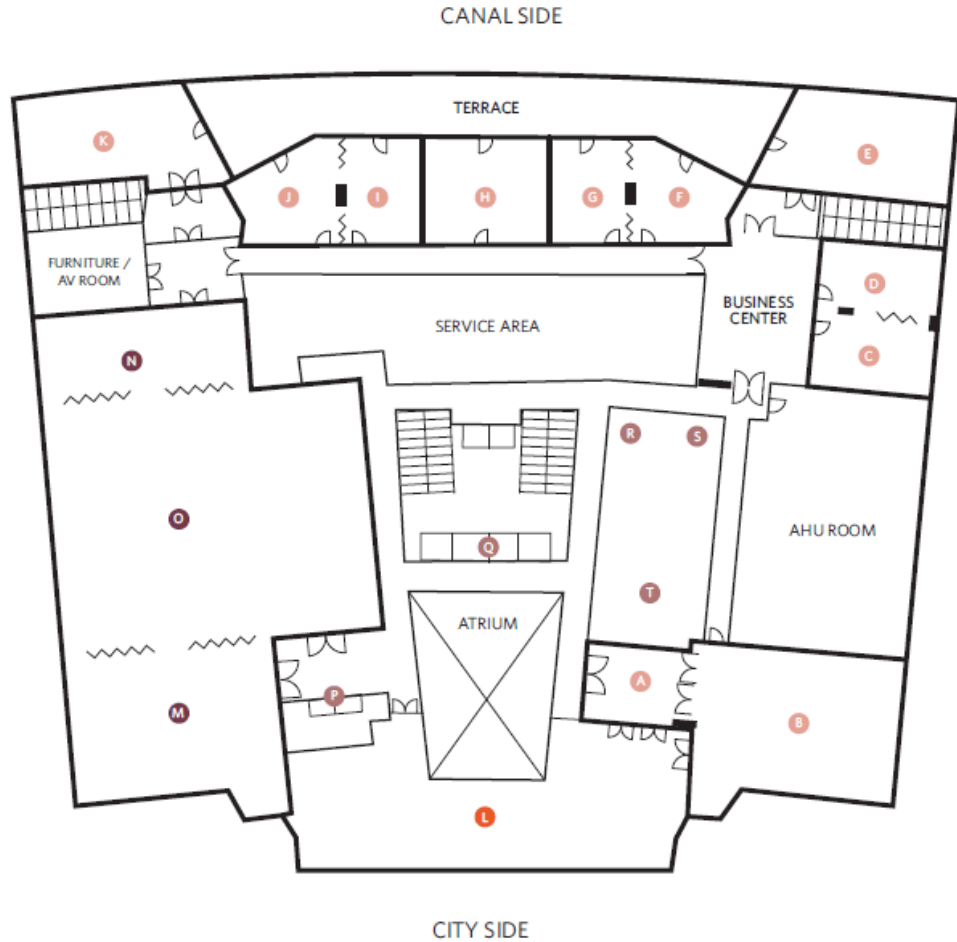
- Prayer Rooms
- Manual Water Dispensers (machine dispensers for water bottles are allowed).
- Nursing Rooms
- We Clean, We Care, We Welcome - <https://www.youtube.com/watch?v=aPCeiVegSGA&t=9s>
(Sanitization Steps taken during the Pandemic)

POST COVID CAPACITY CHART

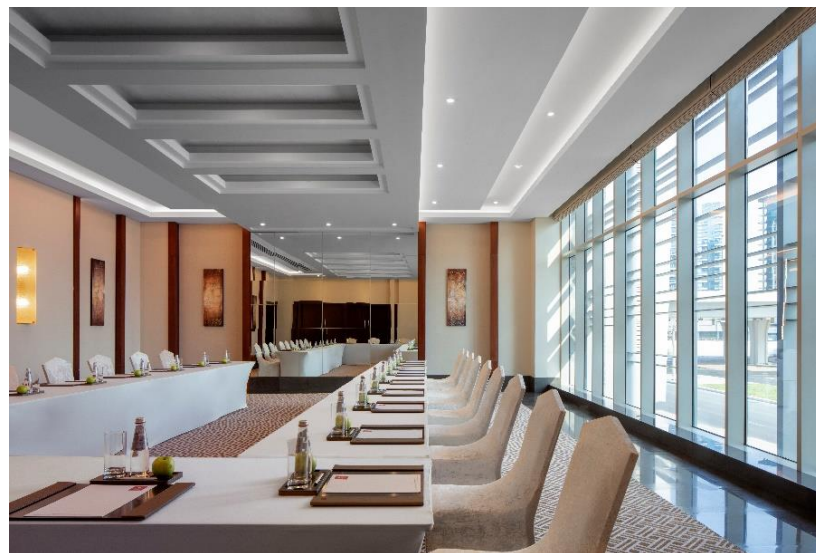
VENUE	AREA IN SQM.	THEATRE Social Distancing Capacity	CLASS ROOM Social Distancing Capacity	U SHAPE Social Distancing Capacity	BOARD ROOM Social Distancing Capacity	BANQUET Social Distancing Capacity	CABARET Social Distancing Capacity	COFFEE BREAK AREA
AMWAJ BALLROOM	455	200	144	45	42	144	152	Inside or Pre-function
PRE-FUNCTION AREA	108							Pre-function
AMWAJ-1	114	50	36	18	16	28	32	Inside or pre-function
AMWAJ-2	272	120	90	30	28	86	104	Inside or pre-function
AMWAJ-3	69	30	18	18	16	14	16	Inside or pre-function
Marasi Prefunction	30							Pre-function
Marasi	104	46	36	18	16	24	32	Meeting Room or Pre-function or inside
MARASI-1	30	13	9	8	8	8	8	Inside or Outside
MARASI-2	27	12	6	8	8	8	8	Inside or Outside
MARASI 1 & 2	57	24	10	10	10	16	16	
MARASI-3	40	17	15	13	13	8	12	Inside or Pre-function
MARASI-4	37	16	6	9	7	8	8	Inside or Outside
MARASI-5	31	13	9	10	10	8	8	Inside or Outside
MARASI 4 & 5	68	30	15			16	16	
MARASI-6	47	20	13	12	10	8	8	Inside or Outside
MARASI-7	33	14	9	12	10	8	8	Inside or Outside
MARASI-8	43	19	6	9	7	8	8	Inside or Outside
MARASI 7 & 8	76	30	15			16	16	
MARASI-9	43	19	15	13	13	8	12	Inside or Pre-function

FLOOR PLAN

	MEETING ROOMS	Size (sq m)
A	Meeting Room	30
B	Marasi	104
C	Marasi 1	30
D	Marasi 2	27
E	Marasi 3	46
F	Marasi 4	41
G	Marasi 5	32
H	Marasi 6	47
I	Marasi 7	34
J	Marasi 8	36
K	Marasi 9	41
FUNCTION AREAS		
L	Prefunction Area	108
	Amwaj Ballroom	455
M	Amwaj Ballroom Hall 1	114
N	Amwaj Ballroom Hall 2	69
O	Amwaj Ballroom Hall 3	281
SERVICE AREA		
P	Dedicated Lifts (1st - 3rd Floor)	
Q	Lifts	
R	Male Prayer Room	
S	Female Prayer Room	
T	Male & Female Washrooms	



MEETING ROOMS



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Demo Coffee Break Menus

Morning coffee break

Cheese Croissant and plain Croissant
Apple Danish
Vanilla Muffin
Seasonal sliced fruit
Go Berries yoghurt shots

Chilled Juices and Mineral Water
Freshly Brewed Coffee and Selections of Teas

Mid – morning coffee break

Ham and cheese croissant
Mini smoked salmon sandwich
Berry cake
Chocolate muffin
Bircher Muesli
Seasonal sliced fruit

Chilled Juices and Mineral Water
Freshly Brewed Coffee and Selections of Teas

Afternoon Coffee Break

Carrot cake
Red velvet brownies
Mini Grilled and pest vegetables sandwich
White baguette, turkey and cheese sandwich
Chill cucumber & mint shots

Hot

Cheese Sambousek, minted tahina sauce
Chilled Juices and Mineral Water
Freshly Brewed Coffee and Selections of Teas

Morning coffee break

Plain Croissant, pain au chocolate
Strawberry Danish
Banana yoghurt
Chocolate chip muffin
Seasonal sliced fruit

Chilled Juices and Mineral Water
Freshly Brewed Coffee and Selections of Teas

Mid – morning coffee break

Croissants with smoked turkey and cranberry
Eggs mayo Salad Sandwich
Cherry crumble
Vanilla muffin
Date Cake
Seasonal sliced fruit

Chilled Juices and Mineral Water
Freshly Brewed Coffee and Selections of Teas

Afternoon Coffee Break

Mini Chocolate Brownies
American Fruit Cake
Grilled and pest vegetables sandwich
White baguette, chicken Salad sandwiches
Gazpacho chilled shots

Hot

Spring roll with sweet chili sauce
Chilled Juices and Mineral Water
Freshly Brewed Coffee and Selections of Teas

Demo Lunch – Set Menus

Leeks & Potato soup

Pita croutons

OR

BRB Greek Salad

kalamata olives & Bulgarian feta

OR

Cajun Spiced chicken salad

Vine tomato, Cucumber, quail egg & garlic croutons

Oven Roasted Corn fed Chicken breast

Buttered vegetables, creamy truffle essence turkey jus & mash potatoes

OR

Rigatoni Arrabiatta

Spicy tomato sauce with basil and shaved parmesan

OR

Lemon & garlic marinated Pan seared Seabass fillet

Country potatoes with mushroom, green beans & citrus sauce

chocolate brownie with caramelized hazelnut

OR

Fruits salad with orange & mint

Choice of chilled water, soft drink & tea or coffee

Cream of Chicken Soup

Garlic croutons

OR

BRB Summer Salad

Mix Lettuce, Baby Beetroot, Puy Lentil & lemon vinaigrette

OR

Classic Cobb Salad

Mixed greens topped with grilled chicken, veal bacon, tomatoes, boiled eggs, crumbled feta served with balsamic dressing

Chefs Special Grilled Chicken Sandwich Caprese

Grilled marinated boneless breast of chicken on a toasted ciabatta bun with sliced tomato, cheese cheddar and pesto mayonnaise, served with French fries

OR

Italian Risotto & Slow cooked pulled Beef ribs

Parmesan chips

OR

Farmers Fish & Chips

Mushy peas & tartare sauce

Cheese Cake

Vanilla cheese cake with Mix Berry compote

OR

Medley of fresh slice fruits platter

Choice of chilled water, soft drink & tea or coffee

BALLROOM

Covering a total space of 455 sqm the Amwaj ballroom is one of the largest venue of this type in Business Bay area, with a theater-style capacity of more than 200 people(POST COVID). The ballroom can be divided into 3 distinct spaces with autonomous entrances, able to accommodate different groups and types of functions.



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BALLROOM



AMWAJ BALLROOM

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PRE FUNCTION



PRE FUNCTION AREA

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GRAND
MILLENNIUM

BUSINESS BAY

THANK YOU

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