

To our Valued Guests,

We wanted to let you know of the initiatives we have implemented to keep our guests and Team safe and healthy. As recommendations from state and federal authorities change, we will be updating this page to reflect those changes.

Our enhanced procedure regarding the health and safety of our Guests and Team hinge on 4 basic principles:

- Personal hygiene
- Social/Physical Distancing
- Monitoring of One's Health
- Cleaning and Sanitation

SERVING OUR GUESTS SAFELY

When dining with us you will notice a few new procedures as recommended by the State's [Re-Opening Advisory Board](#). You can read more about the Board's Restaurant Safety Standards by [CLICKING HERE](#)

- We ask that guests refrain from dining with us if they are experiencing flu like symptoms
- We request that if you would like to dine with us you make a reservation. This can be done, thru our website, Open Table or by calling us. We will have limited walk-in space available – we will be collecting 1 name and phone number for our walk-in parties
- Please try to arrive as close to your reservation time as possible as we will not be able to have parties wait inside. Guests will be asked to wait for their table by forming a line down State Street while maintaining physical distancing rules
- All guests are required to wear a face mask at all times while at Bostonia except when seated at your table
- Guests will be encouraged to wash their hands when they arrive at the restaurant. – we will also have extra hand sanitizer stations around the restaurant for your use
- We will be limiting party size to 6 people
- We are introducing contactless menus and payment by QR Code (single use menus and in person payment will be available)
- Tables will be spaced 6 ft apart
- Tables will not be preset with service ware, rather they will be brought over when you arrive at your table (plastic wrapped single use flatware will be available upon request)
- All tables and chairs will be cleaned and sanitized between parties
- We have implemented an enhanced cleaning and sanitization program to cover all high touch surfaces in the restaurant
- There will be specific entrances and exits in the restaurant to control the flow of traffic and promote physical distancing

TAKING CARE OF OUR TEAM

We have implemented the following policies in conjunction with the safe operating standards we have always followed

- We have enhanced our strict policy of Team Members staying home if sick.

- Along with the sick time Bostonia already extends to our Team, we have reminded all Team Members that there is additional sick time available to them if recovering from COVID, taking care of someone with COVID or have been asked to quarantine for an exposure to COVID.
- All Team Members will have a Wellness Screening conducted before each shift where temperatures will be taken
- All Team Members are required to wear face coverings in all areas of the restaurant
- All team members have been trained on safe operating procedures as it pertains to COVID
- We are tailoring our scheduling and staffing to best promote physical distancing
- All Team Members have been instructed to maintain 6 ft physical distance from others to the greatest extent possible when in the restaurant
- Team Members will be required to wash their hands with soap and water at least every 30 minutes or use the hand sanitizer stations in the restaurant

CONTINUING TO SUPPORT OUR COMMUNITY

We have been fortunate to be able to provide the following programs with the continued support of our service partners and the larger community

- Bostonia understands that not everyone can visit us in person to dine, so we will continue to offer take-out and delivery with in-house online ordering for pick-up and delivery thru our partners Uber Eats, Door Dash, Grub Hub and Caviar.
- In conjunction with Fuel the Fight we have been able to provide meals to front line workers.
- Qith the generous support of Beam Suntory we were able to offer “shift meals” to food service workers.
- The community at large has been a wonderful supporter of Bostonia during this time when we have only been able to offer take-out and delivery. All gratuities collected from take-out and delivery, across all platforms, have been divided among our team to support them while they have not been working. We can't thank you enough

This page will continue to be updated as guidelines are revised on the state and federal level. We are so fortunate to have a talented and passionate Team and the support of you, our guests, as we have navigated the last few months. We so look forward to seeing you soon.

Last updated June 4, 2020