

## Safety measures

### Golden Tulip Hotel Central & Brasserie Cé

Naturally, we implement the measures set by the government and RIVM. We will continue to closely monitor the guidelines and, where necessary, we will change our policies accordingly. Due to the measures taken, a number of things have changed in our hotel and brasserie. In this overview, you will find our hygiene and safety measures.

These extra measures will not be at the detriment of our service and hospitality. If you want to know what changes we have made, we will happily show you. We look forward to seeing you again



#### DISPENSERS WITH DISINFECTING HAND GEL

Various sanitiser stations are spread throughout our hotel so that our guests and employees can always disinfect their hands.



#### MONITORING OF COMPLAINTS

Employees who have a cold or other complaints that may indicate the coronavirus stay at home.



#### PERSONAL HYGIENE MEASURES

Our employees observe personal hygiene measures. For example, they wash their hands more often, no hands are shaken and they maintain a distance from each other of one and a half metres.



#### HOUSEKEEPING INTENSIFICATION

Our cleaning services have been increased. This means that rooms, toilets, handles and other surfaces are cleaned even more often and housekeeping is always present.



#### ENSURE ENOUGH DISTANCE

Our staff will play an active role in keeping sufficient distance between guests and will point this out to them.



#### FLOOR MARKING

Throughout our hotel, we clearly indicate the required distance on the floor by means of markings in the form of a guest-friendly 'heart route'



#### SECURE CHECK-IN

The hotel reception where you and your guests can check in and out and register has various Plexiglas sections.



#### LIFTS

No more than 1 person at a time is allowed to use our lifts unless you belong to the same household as the other people in the lift.

#### TOILETS

All toilets are provided with extra hand soap and sanitiser. In order to guarantee sufficient space, a maximum of 2 guests may wait inside the toilet block.





### SCREENS & SECURE REGISTRATION

In our Brasserie Cé, we offer a generously laid out table plan with, where necessary, transparent screens at the tables. Upon arrival, a health check takes place at a shielded counter.



### AIRCONDITIONING

In Brasserie Cé and in the hotel, we naturally implement the measures set by the government and the RIVM. That is why there is air-conditioning with 100% fresh outside air.



### RESPONSIBLE WAY TO SERVE

When serving food and drinks, the rules are constantly taken into account such as the safe distance, extra hygiene and sign-posted walking routes in our brasserie, breakfast room and meeting rooms.



### CULINARY OFFER

Our kitchen team also works safely and according to the guidelines. Where necessary, we serve lunch in your room or we provide your own tongs during breakfast. We ensure that your safety can be guaranteed.



### MEETING S & EVENTS

We have standard set-ups in our rooms so that you can keep your distance from others.



### LIVE STREAMING

In collaboration with our live streaming provider partner, we can provide a live connection so that your guests in other rooms and/or at home can also participate in the meeting.



### SAFETYNESS WITH CLEAN & SAFE PROTOCOL

Louvre Hotels Group has selected NSF International to ensure that all safety and health measures are properly implemented in all hotels in the chain.

Do you have any questions about our hygiene and safety measures? Would you like to know how we can facilitate your meeting safely according to the guidelines? Don't hesitate and call us! We will be more than happy to answer your questions.

Room reservations  
E-mail

☎ 073-6.926.936  
✉ [info@hotel-central.nl](mailto:info@hotel-central.nl)

Banquet reservations ☎ 073-6.926.935  
E-mail ✉ [zaalreserveringen@hotel-central.nl](mailto:zaalreserveringen@hotel-central.nl)

## WE KEEP THINKING IN TERMS OF SOLUTIONS TOGETHER WITH YOU!

