



We are excited to begin the reopening of The Red Antler – needless to say, these are different times; we look forward to welcoming you back when you are ready.

At SilverStar, Health and safety is of paramount importance. We will continue to implement measures in order to provide the safest possible environment for our patrons, staff and suppliers.

Our staff have been and will continue to be briefed of the changing circumstances and subsequent policies. We are following Provincial & State Health Orders along with all other regulations regarding Covid-19.

We have implemented the following precautions, controls and protocols:

- Screening every staff member for Covid-19 symptoms before they start their shift
- The use of contact tracing logs with all of our guests
- Enhanced sanitizing and disinfecting routines throughout our restaurant space, supported by checklists and logs
- Logs in place identifying all outside deliveries
- Suppliers must display their own enhanced protocols, at their facilities and with their delivery personnel that come to our restaurants
- Guests will be refused entry if they are displaying Covid-19 symptoms
- Staff training sessions were held to introduce the new normal; daily pre-shift meetings will continue to reinforce all new protocols
- Removed common contact items from our tables
- Reorganized areas where lines can form or congestion can occur
- Plexiglas partitions in high contact service areas & washrooms
- Updated Seating plans in place to insure 2m of separation between tables / bar seating
- Cutlery is pre-rolled and brought to your table when you sit down
- Menus will be laminated and sanitized after every use
- Menus are available on mobile devices
- We are encouraging Tap to Pay whenever possible
- Additional hand sanitizing stations for guests have been installed

If you prefer not to come in in person there is one shining light – you can enjoy some tasty meals in the comfort of your own home as we will continue to provide TAKEAWAY MEALS.

