What To Expect When You Visit

To ensure the safety and health of everyone who enters the Club, we have instituted a number of new procedures based on best practices from clubs and restaurants around the country.

1. You must make a reservation for ALL visits to the Club.
   - Phone: 410-727-7788
   - Website: login to the member side at centerclub.org and click on “dining reservations”
   - Mobile App: click on the “dining” box

   Identify the location you are visiting:
   - Main Dining Room
   - Bar100
   - Hackerman Business Center
   - Leaders Lounge
   - 15th Floor Private Rooms (call or email Ashley Ratliff at 667-217-3547; aratliff@centerclub.org to arrange)

2. Once you make a reservation, you will receive a confirmation by email along with a link to a health screening form. You need to complete the form no more than 24 hours from your reservation.

3. If you are bringing a guest(s), you should forward the questionnaire to your guests for completion no more than 24 hours prior to the reservation. (If you provide their name and email, this will automatically be emailed to your guests.)

4. Approach the Center Club valet desk in the parking garage (B3) with masks on and maintain 6’ distancing to check in with a Center Club manager. Your reservation and receipt of your health screening form will be confirmed. Once you’ve had your temperature checked (100.4 or below), you may proceed to the elevators.

5. All elevators are available to go to the Club’s 15th floor, so please limit the number of people in each cab to 2.

6. At the Club’s reception area, please form a line and continue to maintain 6’ distancing. You will be escorted to your table in the Main Dining Room, Bar100 or Leaders Lounge upon arrival. Your guests will be escorted separately upon their arrival.

7. If you have a reservation for the Business Center, please join the line and check in with the receptionist. You will be asked if you would like a beverage. Please plan to leave the Business Center within 2 hours unless no one else has a reservation.

8. Masks may be removed at your table to eat and drink (an envelope will be available for you to store your mask during the meal period).

9. Offering exceptional service remains our goal as we reconfigured our steps of service. To limit exposure, the service team will be more efficient in the number of times they approach your table. In the Main Dining Room, water carafes will be placed on the table, menus will be one-time use, silverware will be wrapped, and bread and condiments will be presented upon request.

10. Cocktails are available in both Bar100 and the Leaders Lounge with plenty of space to enjoy the views but reservations are required. Table service only.

11. If you require a receipt, one will be emailed by logging into the member website or request one from the billing department.

12. At the conclusion of your meal, your table and chairs will be totally cleaned and sanitized and reset so the next person is assured a clean and safe environment.

We anticipate that this will be a work in progress, so your input is welcomed.