



TROXY COVID MEASURES

Here at Troxy, everything we do ensures your guests have an extraordinary time.

Whether you're hosting a concert, gala awards dinner or your company's AGM, we take the safety of all who visit us very seriously.

After a review of the safety risks currently posed from the COVID -19 pandemic, we have drawn up the following safety measures, in accordance with the latest advice from the World Health Organisation, the Meeting Industry Association's AIM accreditation and Public Health England.

We are constantly updating and evolving our policies, to ensure we are giving the best possible care at our events.

Of course we understand each event is different, which is why we will also work alongside you to carry out individual risk assessments and analysis for each and every event we host.

Temperature Checks

All guests will be required to undergo a temperature check upon arrival to the venue.

Anyone whose temperature is above that recommended by the WHO will not be granted access to the venue.

Cleaning

Through our cleaning partner, we are focused on a quality and thorough sanitation approach. As well as cleaning in between event, we are also increasing staff presence during events.

This allows us to carry out regular cleaning at Troxy's most frequented areas.

Track & Trace

All guests are now required to provide details prior to entry, to keep in line with the Government's track and trace policies. This information will be held for 21 days after the event and will be provided to all required government agencies.

Hybrid Events

If your numbers are above that which we can safely accommodate, the Troxy team and our AV partners are on hand to help you deliver a hybrid, or fully virtual event.

Room To Distance

With over 1,100 m2 of pillar free space we have room to spread out your guests, so everyone can enjoy a socially distanced event.

Troxy Teams

All our staff have received new training on the latest COVID secure policies and will be health screened prior to coming into work.

Catering

We are working with all our fabulous caterers to ensure all food offerings are in line with the latest governmental guidelines and regulations.

Bespoke Tailoring

All our COVID plans will be dynamically assessed in line with the requirements of each individual event.

Sanitisers

Hand sanitiser stations will be available throughout the venue and in all back-of-house areas.

