

Royal Oaks Country Club Guidelines

Royal Oaks Country Club is currently following the guidelines below, per the city/state orders, and will update these as necessary as things progress.

- Royal Oaks can allow up to 75% capacity in each respective room/area.
 - Outside spaces can reach up to 100 people, as long as the guidelines below are still being followed.
- Royal Oaks will have a sanitizing station setup inside the Club at the front doors and encourage guests to use this upon entering and exiting the Club.
- Guests must wear masks inside throughout the event, unless they are at their table or eating/drinking.
 - There is more flexibility with outside events.
- Valet service will be unavailable. You will need to self-park.
 - While the state is now allowing valet service, Royal Oaks has not reinstated this service.
- Bar service is allowed, and we will ask guests to practice normal social distancing. If Royal Oaks notices people are starting to crowd in large groups or line up closely to one another, they will verbally ask the guests to social distance.
- Lunch outside on the driving range will be buffet style:
 - Royal Oaks service staff will be stationed at the buffets to serve you; nothing will be self-serve.
 - Tables can be seated for 10 or less people per table.
 - No use of bar high/standing cocktail tables; all tables will be a seated format of 10 or less.
 - Tables will be set 6' apart.
 - Nothing will be pre-set on the tables, such as silverware, glassware, salt & pepper, etc.
 - Royal Oaks will have pre-set rolled silverware for events, in order to avoid any significant delays during the event. Since they will be rolled in a linen napkin, this still abides by the restriction to have any "bare" silverware on the table. They will not be able to pre-set bread & butter plates, salt & pepper, etc. These items and all condiments will be available by request. We will also serve water as guests are seated, rather than pre-set on the tables.
 - Service staff will be wearing masks and gloves during the entirety of the event.
- Outdoor Evening Reception will be passed Hors' d'oeuvres during the reception.
 - There will be no self-serve displays of any kind, including fruit & cheese displays, desserts, beverage stations, etc.
- Bar service is allowed, and we will ask guests to practice normal social distancing. Royal Oaks does not want to have to put any markings on the floor, but if they notice people are starting to crowd in large groups or line up closely to one another, they will verbally ask the guests to social distance.
- Dinner will be on the patio of the Palm Grille:
 - Dinner will be served to you
 - Tables can be seated for 10 or less people per table.
 - No use of bar high/standing cocktail tables; all tables will be a seated format of 10 or less.
 - Table will be set 6' apart
 - Nothing will be pre-set on the tables, such as silverware, glassware, salt & pepper, etc.

- Royal Oaks will have pre-set rolled silverware for events, in order to avoid any significant delays during the event. Since they will be rolled in a linen napkin, this still abides by the restriction to have any “bare” silverware on the table. They will not be able to pre-set bread & butter plates, salt & pepper, etc. These items and all condiments will be available by request. We will also serve water as guests are seated, rather than pre-set on the tables.
- Service staff will be wearing masks and gloves during the entirety of the event.

Thank You!