



# LARGE GROUP PACKAGES

617-482-3473 • [WWW.FIRE-ICE.COM](http://WWW.FIRE-ICE.COM)

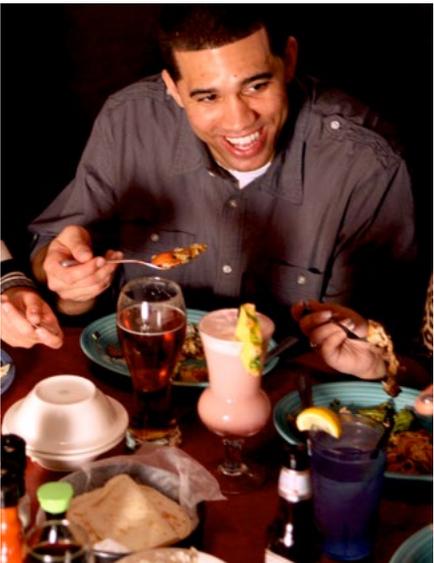
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Voted Best Restaurants for Large Groups! - Boston Globe



## Large Group Information & Pricing 2021



An endless array of FRESH ingredients



You pick it... We grill it!

### No Pre-Ordering!

We can accommodate any party size. No pre-ordering necessary.

### Something for Everyone!

We cater to any dietary restriction or allergy! Gluten-free, vegan, vegetarian, pescetarian, carnivore... the list goes on!

205 Berkeley Street  
 Boston, MA  
 617.482.3473  
 fire-ice.com  
 largegroupboston@fire-ice.com

## MEAL PACKAGES

Priced per person. Each price includes choice of coffee, tea, or fountain beverage.  
Tax + Gratuity is included in all pricing.

	Lunch	Dinner
<b>Silver</b> Signature Grill Experience	\$16 Brunch \$21	\$27
<b>Gold</b> Signature Grill Experience   Chef's Choice Dessert	\$19	\$30
<b>Platinum</b> Signature Grill Experience   Classic Ice Cream Sundae Bar	\$22	\$33

*Group pricing applies to parties of 20 or more. Menus and prices are subject to change.*

Contact our Large Party Concierge for more information!

[largegroupboston@fire-ice.com](mailto:largegroupboston@fire-ice.com)

# COVID-19 POLICIES & PROCEDURES

## FIRE + ICE HEALTH & SANITATION PROGRAM

We are closely monitoring government policy changes, Centers for Disease Control (CDC) guidelines, government mandates, and public health advancements and will continue to make changes as necessary or appropriate to our protocols and procedures.

## HEALTH & SANITATION GUIDELINES EMPLOYEE & GUEST HEALTH

The health and safety of our employees and guests is our number one priority.

**Temperature Readings.** Points of entry will be limited to allow our management team to conduct non-invasive temperature checks utilizing digital thermometers. Anyone displaying a temperature over 100.0°F will be taken to a private area for a secondary temporal temperature screening. Employees confirmed to have a temperature over 100.0°F will not be allowed entry to the property and will be directed towards appropriate medical care.

**Physical Distancing.** Guests will be advised to practice physical distancing by standing at least six feet away from other groups of people not traveling with them while standing in lines, or moving around the property. Restaurant tables, and other physical layouts will be arranged to ensure appropriate distancing. Employees will be reminded not to touch their faces and to practice physical distancing by standing at least six feet away from guests and other employees whenever possible. All restaurants will comply with, or exceed, local or state mandated occupancy limits.

**Hand Sanitizer.** Hand sanitizer dispensers, touchless whenever possible, will be placed at key points and employee entrances and contact areas such as driveways, reception areas, and restaurant entrances and back of the house.

**Front of the House Signage.** There will be health and hygiene reminders throughout the property including the proper way to wear, handle and dispose of masks.

**Back of the House Signage.** Signage will be posted throughout the property reminding employees of the proper way to wear, handle and dispose masks, use gloves (in positions deemed appropriate by medical experts), wash hands, sneeze and to avoid touching their faces.

**Employee & Guest Health Concerns.** Employees are instructed to stay home if they do not feel well and are instructed to contact a manager if they notice a coworker or guest with a cough, shortness of breath, or other known symptoms of COVID-19. Employees and guests who are exhibiting any of the symptoms of COVID-19 while at the restaurant are instructed to immediately notify their manager.

**Case Notification.** If we are alerted to a presumptive case of COVID-19 at the restaurant, we will work with the proper agencies to follow the appropriate actions recommended by it.

<sup>1</sup> <https://www.cdc.gov/coronavirus/2019-ncov/hcp/infection-control-recommendations.html>

## 1. EMPLOYEE'S RESPONSIBILITIES

**Hand Washing.** Correct hygiene and frequent handwashing with soap is vital to help combat the spread of virus. All FIRE + ICE employees have been instructed to wash their hands, or use sanitizer when a sink is not available, every 60 minutes (for 20-seconds) and after any of the following activities: using the restroom, sneezing, touching the face, blowing the nose, cleaning, sweeping, mopping, smoking, eating, drinking, entering and leaving the restaurant floor, going on break and before or after starting a shift.

**COVID-19 Training.** All employees will receive training on COVID-19 safety and sanitation protocols with more comprehensive training for our teams with frequent guest contact.

**Personal Protective Equipment (PPE).** Appropriate PPE will be worn by all employees based on their role and responsibilities and in adherence to state or local regulations and guidance. Training on how to properly use and dispose of all PPE will be mandatory. Every employee entering the resort will be provided a mask and required to wear that mask while at the restaurant. Gloves will be provided to employees whose responsibilities require them as determined by medical experts including BOH, FOH, Hostesses and all managers.

**Daily Pre-Shift & Timekeeping.** Employee pre-shift meetings will be conducted virtually or in areas that allow for appropriate physical distancing between employees. We will stagger employee arrival times to minimize traffic volume in back of house corridors. Hand sanitizer will be available at each throughout the restaurant. Our management team will ensure constant communication and proper PPE and sanitation procedures are followed and updated per the latest expert guidance.

## 2. CLEANING PRODUCTS AND PROTOCOLS

Cleaning products and protocols which meet EPA guidelines<sup>2</sup> and are approved for use and effective against viruses, bacteria and other airborne and blood borne pathogens. We are working with our vendors, distribution partners and suppliers to ensure an uninterrupted supply of these cleaning supplies and the necessary PPE.

**Public Spaces and Communal Areas.** The frequency of cleaning and sanitizing has been increased in all public spaces with an emphasis on frequent contact surfaces including, but not limited to, check-in counters, elevators and elevator buttons, door handles, bathrooms, stair handrails, dining surfaces and seating areas.

<sup>2</sup> <https://www.epa.gov/pesticide-registration/list-n-disinfectants-use-against-sars-cov-2>

<sup>3</sup> <https://www.cdc.gov/coronavirus/2019-ncov/community/disinfecting-building-facility.html>

**Back of the House.** The frequency of cleaning and sanitizing will also increase in high traffic back of house areas with an emphasis employee entrances, employee rooms, employee restrooms, offices and kitchens.

# COVID-19 POLICIES & PROCEDURES

**Shared Equipment.** Shared tools and equipment will be sanitized before, during and after each shift or anytime the equipment is transferred to a new employee. This includes phones, radios, computers and other communication devices, payment terminals, kitchen implements, engineering tools, safety buttons, cleaning equipment, keys, and all other direct contact items used throughout the restaurant.

**Air Filter and HVAC Cleaning.** The frequency of air filter replacement and HVAC system cleaning has been increased and fresh air exchange will be maximized.

## 3. LOCATIONS FOR THE DISTRIBUTION OF PERSONAL PROTECTION EQUIPMENT (PPE)

Front of the House	Back of the House
Entrances & Exits	Employee Entrances
Host Desk, Market	Kitchen, Prep, Dishwashing area

## 4. PHYSICAL DISTANCING

Throughout the restaurant we will meet or exceed state and local health authority guidelines on proper physical distancing.

**Queuing.** Any area where guests or employees queue will be clearly marked for appropriate physical distancing.

**Restaurants and Bars.** Restaurants and bars will reduce seating capacities to allow for a minimum of six feet between each seated group/party of guests.

## DEPARTMENT SPECIFIC SANITIZATION POLICIES

Additional protocols are under review and will be added/modified as developed

## EMPLOYEE SERVICES & HUMAN RESOURCES

### 5. UNIFORM CONTROL

#### Cleaning & Sanitizing Protocol

1. In accordance with CDC guidelines<sup>5</sup>

#### Physical Distancing Protocol

2. A uniform control employee will be stationed at the entry to control maximum occupancy of the space
3. Clearly defined lines and waiting areas to be clearly marked on the floor
4. Locker room floors to be clearly marked with available and unavailable spaces to be used for dressing

## 6. RESTAURANT

### Cleaning & Sanitizing Protocol

1. Host Podiums including all associated equipment to be sanitized at least once per hour
2. Service stations, service carts, beverage stations, counters, handrails and trays to be sanitized at least once per hour and logged by a manager
3. POS terminals to be assigned to a single server where possible and sanitized between each user and before and after each shift. If multiple servers are assigned to a POS terminal, servers will sanitize their hands after each use
4. Dining tables, bar tops, stools and chairs to be sanitized after each use
5. Condiments to be served in single use containers (either disposable or washed after each use)
6. Check presenters, pens and all other reusable guest contact items to be either sanitized after each use or single use
7. Menus to be single use and/or disposable
8. Sanitize trays (all types) and tray stands sanitized after each use
9. Storage containers to be sanitized before and after each use
10. Food preparation stations to be sanitized at least once per hour
11. Kitchens to be deep cleaned and sanitized at least once per day
12. Food and beverage items being prepared to be transferred to other employees using contactless methods (leaving on expediting tables, conveyors, )

### Physical Distancing Protocol

1. Hostesses and managers to manage physical distancing at entries and waiting areas (in addition to signage)
2. Peak period queuing procedures to be implemented when guests are not able to be immediately sat
3. Tables and booths to be utilized with appropriate physical distancing between each family or traveling party (six feet or as otherwise advised by local authorities)
4. Reduce bar stool count to provide appropriate physical distancing
5. Manage the line flow at quick serve outlets to ensure coffee and food pick up areas.

### Guest Considerations

1. All self-serve condiments and utensils to be removed and available from servers
2. All straws to be wrap
3. Single use cups for beverage (no refills)
4. One employee at a time will be allowed into Locker room areas

# HOW IT WORKS

We need to do things a bit differently to keep everyone safe, but don't worry – you can still create your own perfect meal – just follow these steps:



1

## CHECK THE CHECKLIST

Find everything to make your perfect meal



2

## MARK YOUR SELECTIONS

Choose your proteins, veggies, pastas, etc. Don't forget the sauce!



3

## WE'LL GRILL IT UP

and deliver your meal to you!

OR



1

## WE'LL FILL IT UP!

Tell our server at the market exactly what you'd like and we'll fill up your bowl to your liking.



2

## WE'LL GRILL IT UP!

Have a seat back at your table - we'll bring your bowl to the grill to be cooked to perfection.



3

## WE'LL SERVE IT UP!

Before you know it, your masterpiece will be delivered to your table for you to enjoy!

TO LEARN MORE, VISIT