

Venue Reopening

2020 PLAN

A PICTURE IS WORTH A THOUSAND WORDS

As venue managers are putting plans together for reopening, it can be difficult to describe in writing the expectations of stakeholders.

As the adage goes, a picture is worth a thousand words.

The drafting technology architects use allows for both 2D and 3D drawings. The 2D diagrams are traditional overhead schemes you are likely used to seeing when building a show or setting up queues. 3D imaging now takes you to the floor level and allows the viewer to experience their surroundings, such as wall color, placement of concessions, or points of reference in a venue.

tvsdesign, an architectural and interior design firm, will work with venue's COVID-19 reopening teams

to take their plans and turn them into visual appealing diagram to help promote expectations. All diagrams are unique to your facility and are drawn to scale with a list of equipment being used. We hope these images can be used in your presentations to stakeholders. You can even use these diagrams to share with the media to promote expected behavior of guests coming into the venue. To even further promote expected behavior, images can be blown up and posted in high traffic areas.





**WE UNDERSTAND
THAT THE
STAKEHOLDERS
COMING INTO
YOUR VENUE ARE
THE PRIMARY
FOCUS.**

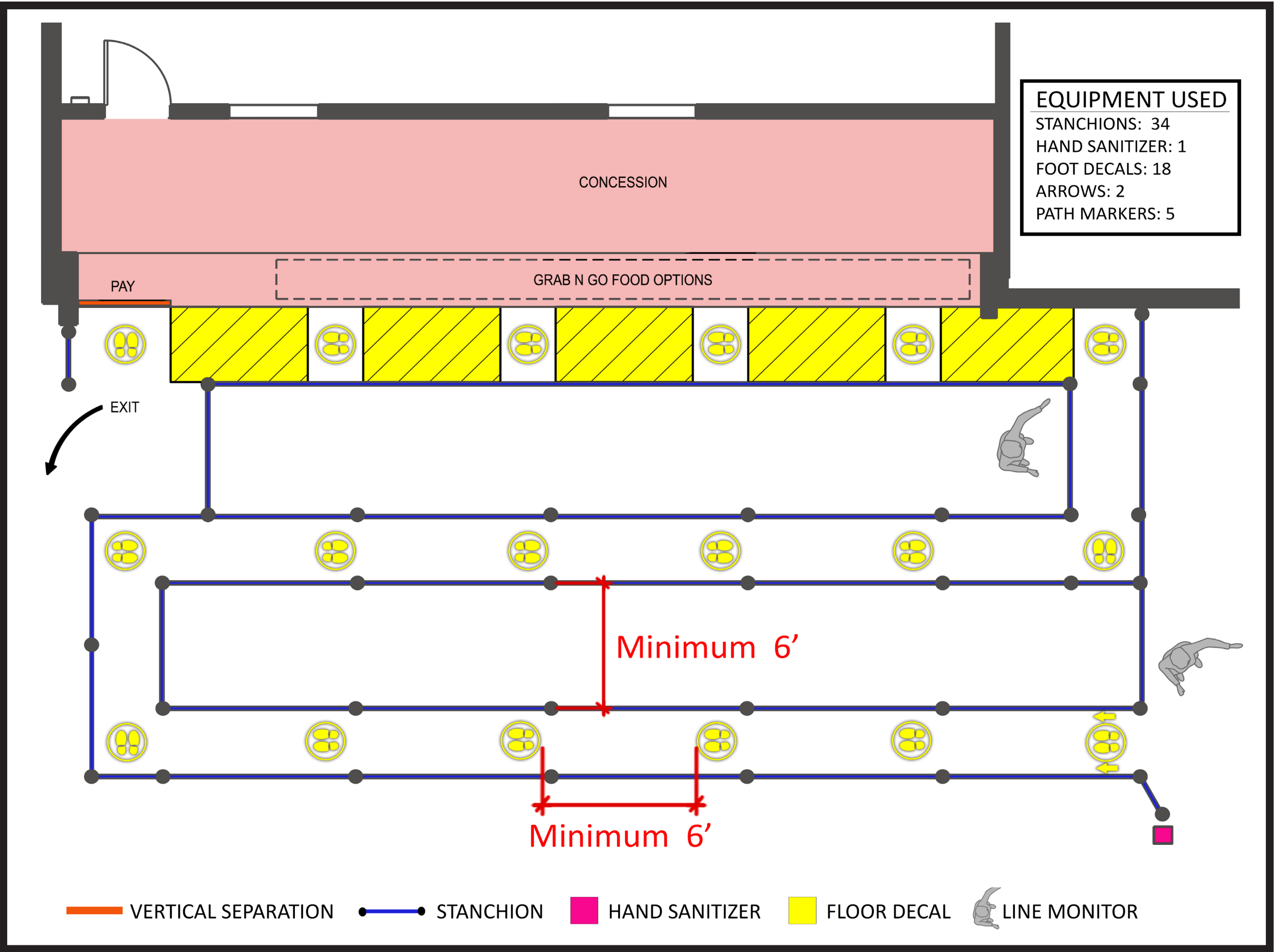
From team members to guests, it is the venue's responsibility to keep everyone safe. These diagrams are designed to help promote your reopening efforts by visually communicating the new policies.

The models we designed for this brochure are based on operating at a reduced capacity. Our diagrams take into account that guests will have to wear a mask and go through some form of health screening.

All diagrams will be built to your specific needs. We understand that venues are unique and there isn't a one-size-fits-all approach. This solution will instill confidence in all your stakeholders that you are taking the appropriate steps to reopen.

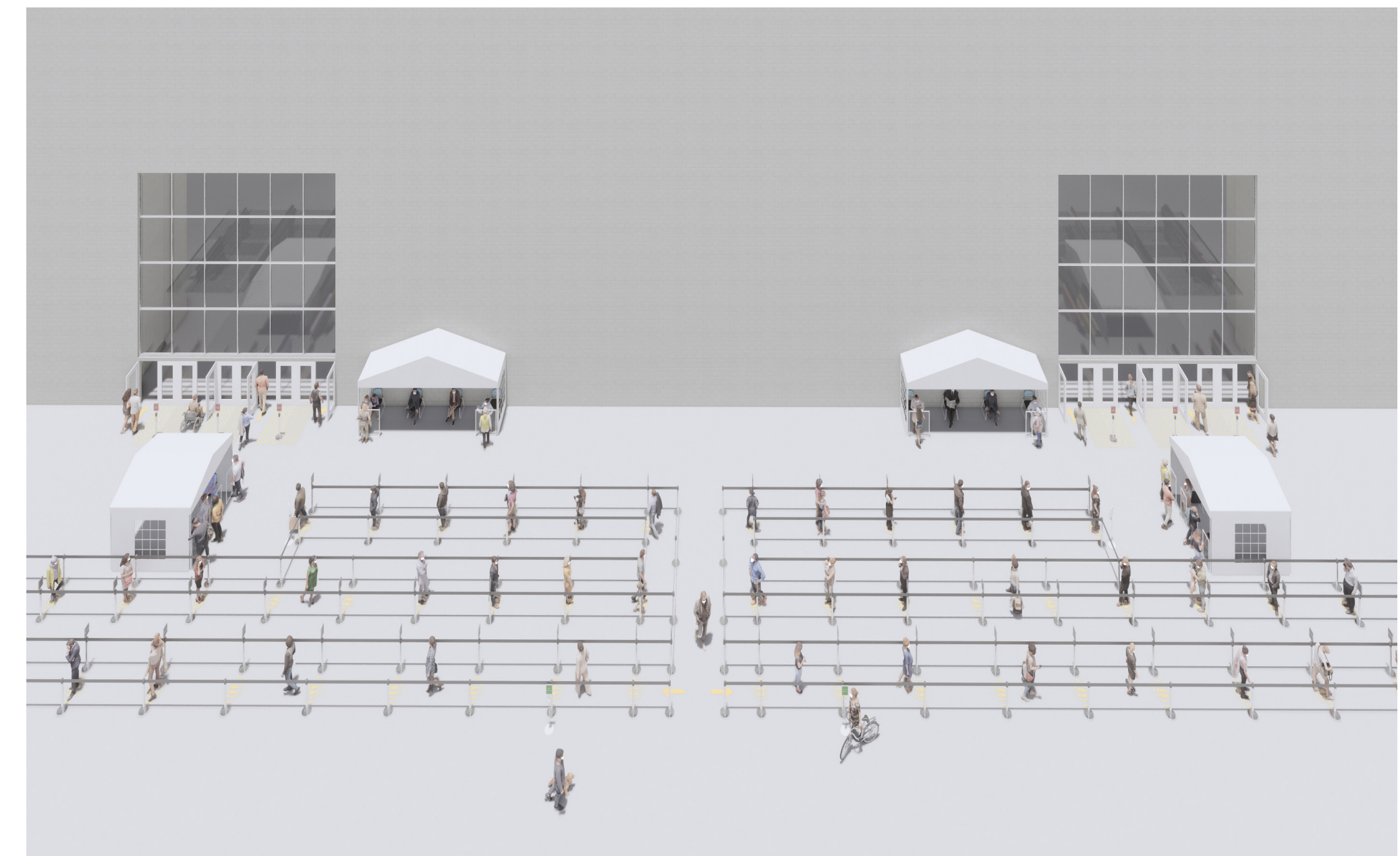
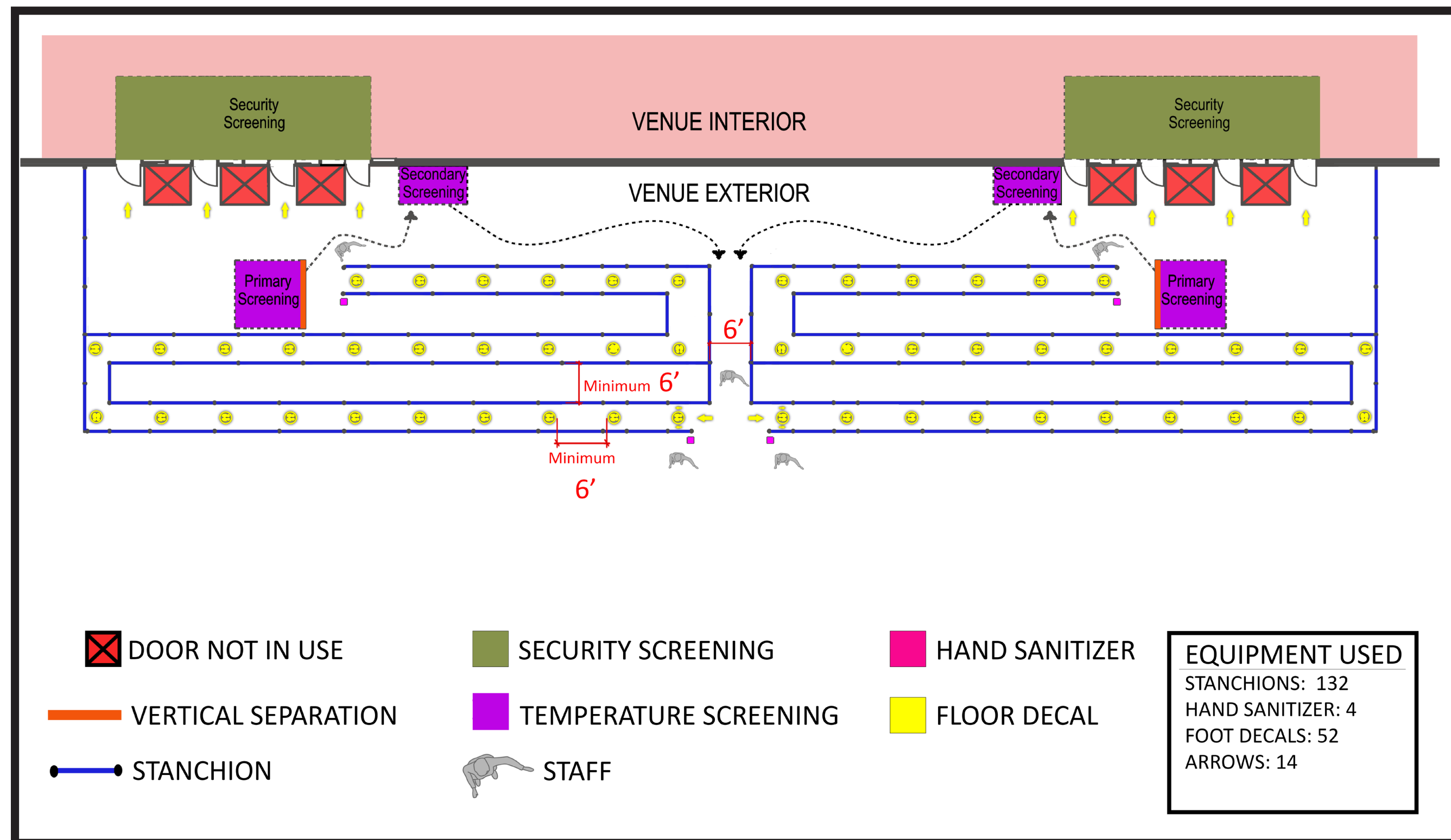
CONCESSIONS

The concession diagram shows a stand that has been transformed to a grab and go concept. All food is prepackaged and placed on the counter for guests to take. Payment is at the end of the line before guests are directed to exit around the queue. All condiments will be distributed from behind the counter.

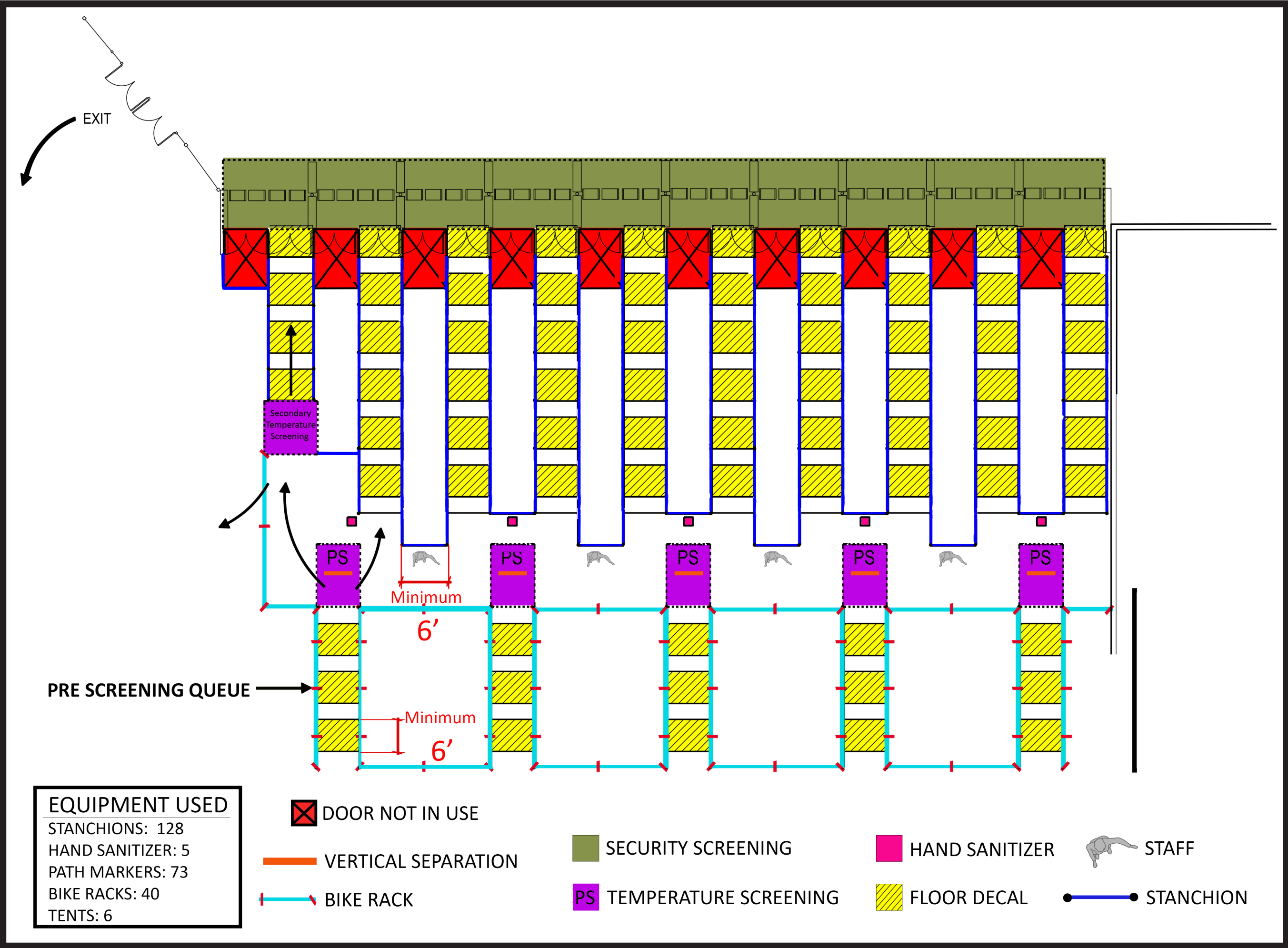


GATES/ENTRANCES

The entry experience into a facility sets the expectation for the guest. With the understanding that there could be an emergency egress at any time, we selected stanchions closest to the venue to allow the queue lines to be easily disassembled. To keep guests at the desired six feet of distance, floor decals are used to let guests know where they can stand. Prior to entering the security screening, a guest's temperature is taken to ensure it is not elevated. A guest with an elevated temperature is directed to a secondary screening where medical professionals will conduct further testing and determine if entry into the venue is permitted.

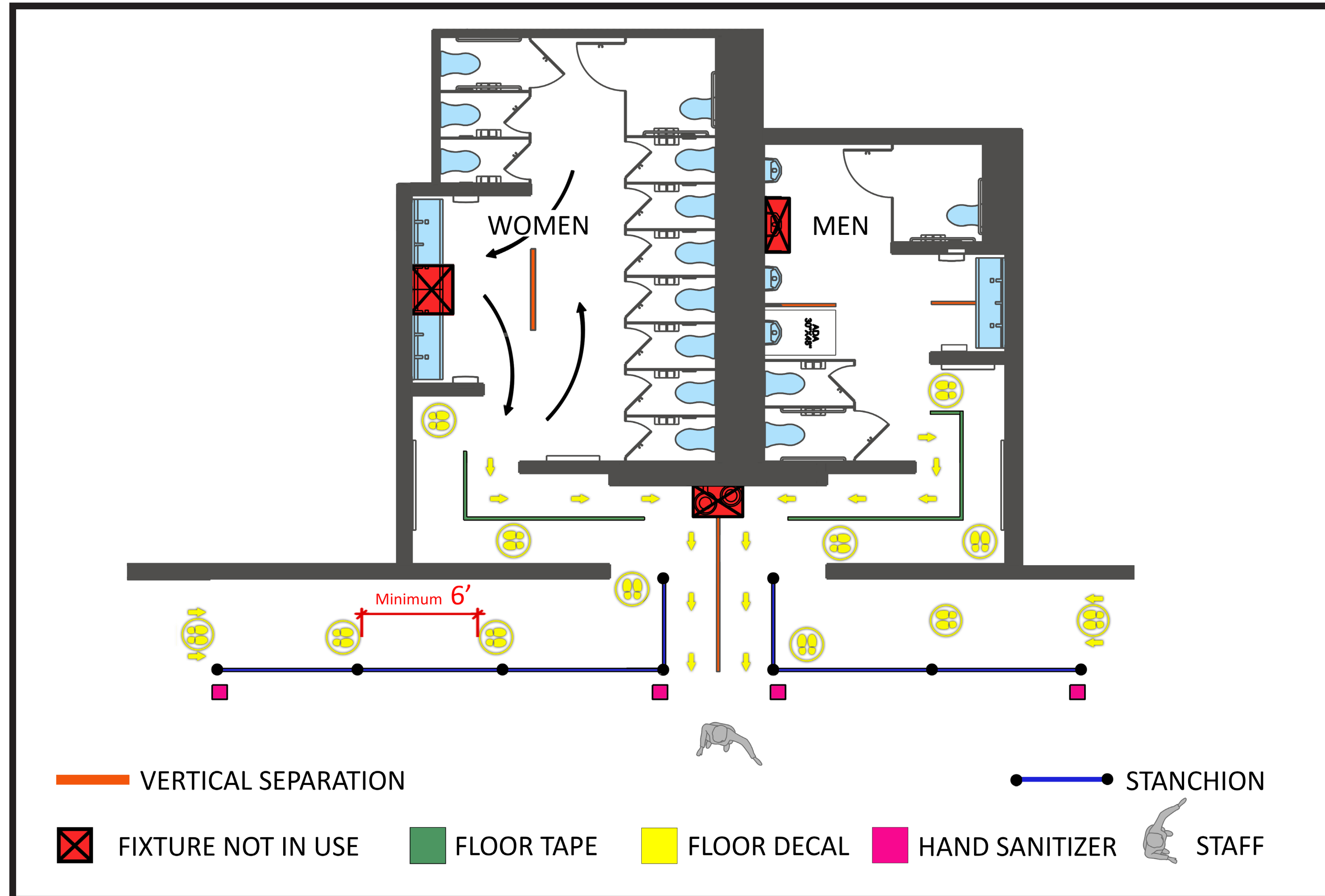


GATES/ENTRANCES



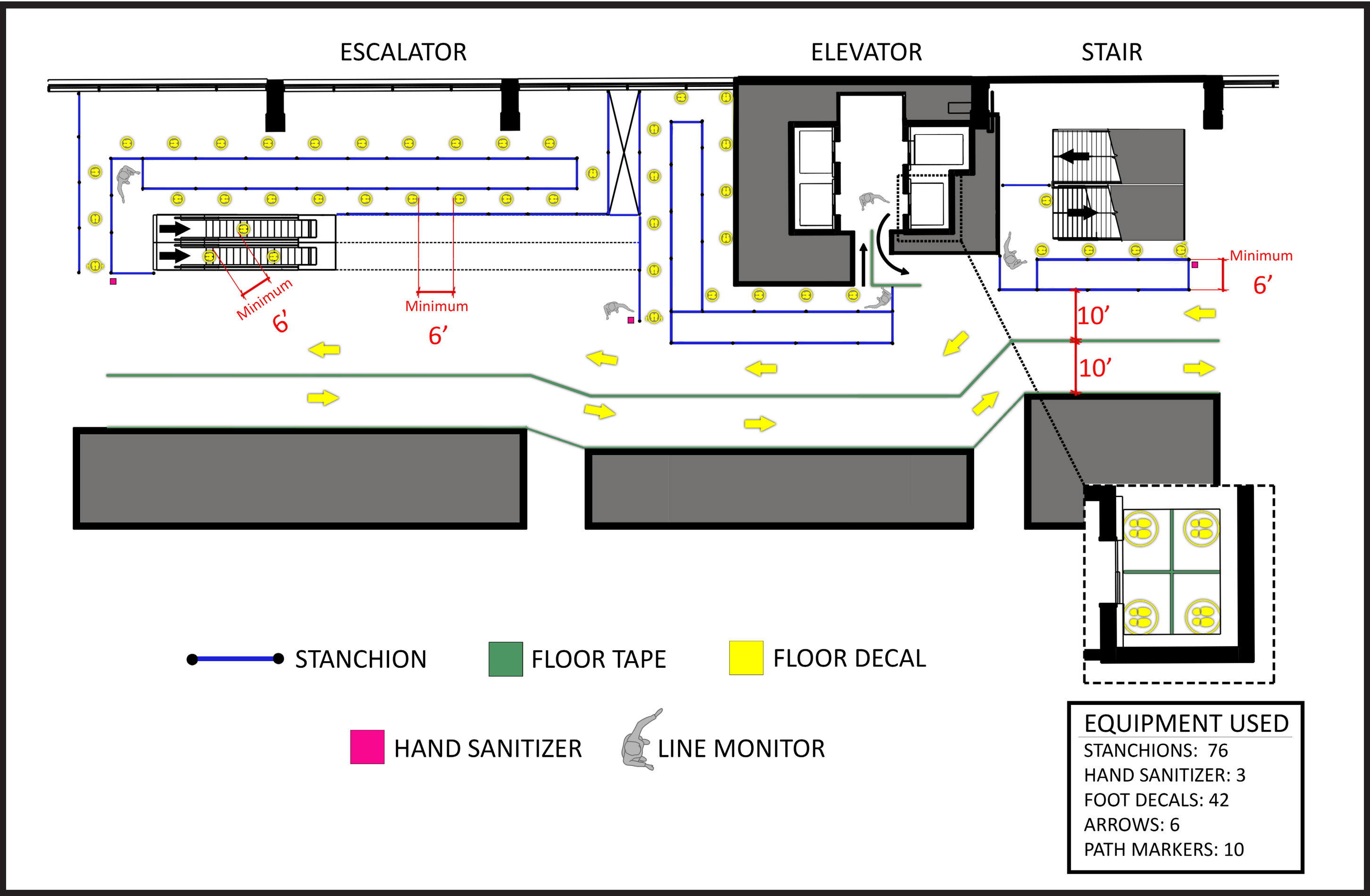
RESTROOMS

Whether in a break during a conference or halftime at a sporting event, the restroom is a place where many guests congregate. Similar to our other diagrams, we're using stanchions and floor decals to help keep physical distance.



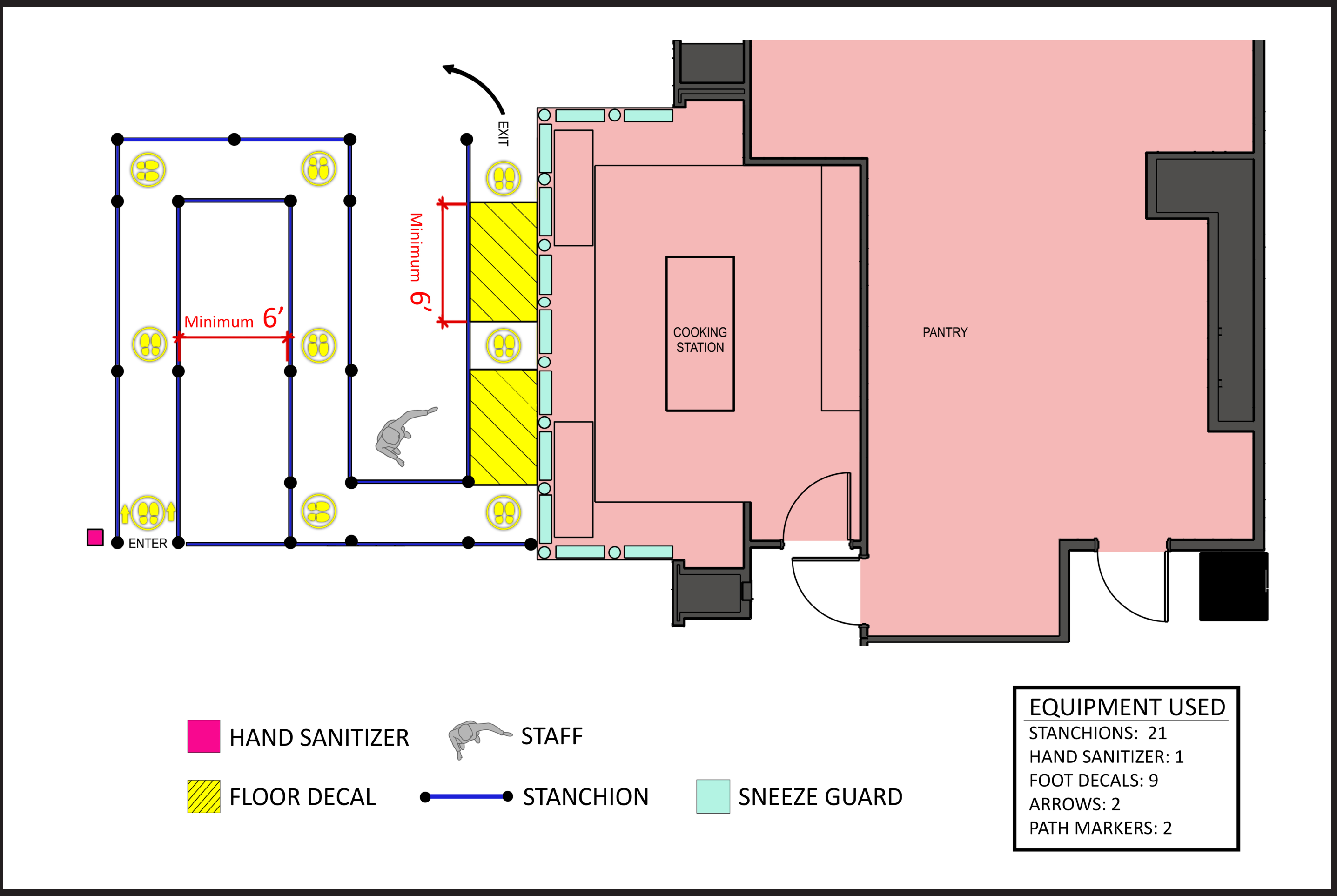
VERTICAL/CONCOURSE CIRCULATION

When maneuvering through the concourse, it's going to be important to establish lanes to avoid people from bumping into each other. With vertical circulation, we took into account that the escalators will be in the up position for ingress and down for egress. They would be loaded keeping guests six feet apart. We also recommend that elevators give priority to guests with disabilities. Once inside a cab, we would use floor markings to define where guests may stand. The flow direction of stairs would also be clearly defined.



PREMIUM

The premium model shows a buffet style queuing system. To take into account the spread of germs, the food services team will plate all meals from behind the counter at the guest's request. Once the meal has been plated, the food services team will cap the plate before handing over to the guest.



WE LOOK FORWARD TO WORKING WITH YOU ON REOPENING PLANS.

These diagrams will be what help tie together your months of planning for easy communications. While all the models in the 3D diagrams are dressed in professional attire, we can customize outfits with your staff uniforms or fan gear.

In addition to 2D and 3D diagrams, we can also assist in putting together videos from the customer's perspective that walk through these new spaces. These videos will clearly define the steps stakeholders will come to expect when coming back to the venue for the first time.





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