



USER GUIDE

bookings@beechvillage.org.uk

ABSTRACT

Set in beautiful countryside but easily accessible from the major towns of Hampshire and Surrey, Beech Village Hall is a large and flexible space ideal for hosting a variety of events including; wedding receptions, meetings, parties, classes and fairs. This guide will step you through how to use the facilities to make your event a great success!



How to get more information or contact us

- 1. For more information on the village hall: https://www.beechvillage.org.uk/village-hall/
- 2. To check for availability or to review your booking details please follow this link, (the + symbol indicates availability on that date): https://v2.hallmaster.co.uk/Scheduler/View/9783
- 3. If you need more help:
 - o Email us at: bookings@beechvillage.org.uk, or phone us on: 07501 187496

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Before arrival

Plan for success!	
Changes to your	Please email us at: bookings@beechvillage.org.uk
booking	
Access	Access is provided by key which is in a number controlled key safe on the left
	hand side of the front door (adjacent to the post box). We will provide the number
	in advance of your event. We normally like to meet and greet new users!
Sound & lighting	If you have booked the Sound & Light system and/or the PA system let us know:
	O Planned arrival time so we can arrange to meet you and set up the system
	 Preferred connection method to the sound system Bluetooth
	o 3.5mm headphone jack
PA system	If you have booked the PA system please let us know:
	Microphone or Clip on
Projector	If you have booked the projector and screen please let us know:
•	○ VGA or HDMI
	O 3.5mm headphone jack
Digital Signage	If you have booked the digital signage system, the large TV screen in the main
	corridor and the smaller monitor in the lounge bar area are available for you to
	show your own material during your party or event. For example, you might want
	to show a static welcome page, a table plan or a scrolling selection of family
	photographs.
	You will need to provide us with:
	1. A Powerpoint or pdf file containing the material you wish to show, at least 7 days in advance of the hire date.
	2. By default, we will schedule your material so that it appears on the screen during the hours you
	have booked the Hall. If you only want it to show for a specific period of time, let us know.
	3. If you provide a multi page PDF or PPT file, each page will appear for 5 seconds by default.
	This can be adjusted if you let us know how long you want each page to appear for.
	Please note:
	 The TV screen is managed remotely by us and you will not be able to make any changes onsite. There is no provision for sound on this system.
	3. It is your responsibility to ensure that you have the appropriate approvals to use the material you
	send us. This may include copyright or a licence for images, and permission from people appearing
	in the pictures (or, where applicable, their parents or guardians).
	4. To deliver this service, we will upload the file you provide onto the platform of our service
Hall decoration	provider, Yodeck. We will delete all your materials from the platform shortly after your event.
material	We are happy for you to decorate the Main Hall. Please only affix decorations to
materiai	the wooden beams. You can use Sellotape, Blu Tack or pins to do this. Please do not affix decorations to the painted walls.
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Prepare for the wor	
List of attendees	Make sure you have a list of invitees and their contact details so that you can
	check off who attends. This is required:
	1. If you have to evacuate the hall
Assass material	2. If you have an infectious disease incident like a COVID case
Assess potential	You are responsible for the health and safety of your guests.
risks	You should undertake your own assessment of the risk of Covid-19 infection and
	other risks and implement the appropriate systems to manage this.
	In assessing the risk of infection, you should consider the ages and number of
	guests, their vulnerabilities, the degree of interaction and the possibility to mitigate
	the risk through ventilation, mask wearing, controlled or managed movement (eg a
	one way system), the use of pre-testing and ensuring all guests have a valid NHS
	COVID pass.



Plan for major	In the unlikely event of something going wrong it will easier to manage if you	
problems	have a plan and have delegated some of the work to your team!	
_	☐ Fire	
	☐ Accident	
	☐ Power outage	
	☐ Infectious disease incident like a COVID case	
	☐ Gate crashers	
	Please ensure you review our emergency procedures.	



Parking	Arrival	
Access	Parking	o Parking is available outside the Main Hall and on the main approach. Please
Inner Main Doors's should be in your possession. Please keep both doors CLOSED whilst the hall is in use to conserve energy. These doors should NOT be 'wedged' open as they are also fire doors. Light witches for the Main Hall are to the right of the Main Hall entrance doors.		do not park on the grass. Please note disabled parking spaces
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	Oser Guide	
Sound system	The appropriate connection cables will be on the right-hand side at the front of the	
for the main hall	hall alongside the switches for the sound and haze systems.	
	The Bluetooth device name is Adastra.	
Tables and	Chairs are stacked in the Main Hall and tables are in the right hand (unlocked)	
chairs	cupboard at the far end of the hall.	
During your booking	ng	
Sound	Please note:	
	o The Main hall has a Sound Pollution Control Unit which may cut off power if	
	an 85dB sound level is exceeded.	
	o The playing of music (recorded or live) must cease no later than 23:00 hours	
Smoking	Smoking is not permitted within the Village Hall. There is a smoking area to the right	
9	of the main entrance.	
Accidents	In the event of an accident or injury please:	
	 Check our instructions and contacts for accidents on the noticeboard in the 	
	Hallway	
	 Complete an accident report in our online reporting system: 	
	www.beechvillage.org.uk/problem-reporting/	
Breakages &	If you encounter anty faults or breakages please complete a problem report in our	
faults	online reporting system: www.beechvillage.org.uk/problem-reporting/	
Emergencies	In the event of an emergency please take immediate action as per the 'Emergency	
	information' on our noticeboard in the Main Hallway.	
FROM 11:00pm	All doors and windows MUST be kept shut (except for access and egress), playing of	
	live or recorded music MUST stop, no alcohol sales or consumption of alcohol	
	outside of the premises. These are LEGAL REQUIREMENTS. Breaking of any of	
	the conditions could result in the loss, in part or in full, of any SECURITY DEPOSIT	

paid.



Leaving

Pre-departure	
Cleaning	o The hall should be swept clean once you are finished (brooms and cleaning
	materials are in cupboards nearest the toilets)
Tables &	o Stack the chairs x 5 (6 stacks to left of end cupboards and 6 stacks top right
chairs	by locked access door) in the Main Hall without blocking the fire exits,
	Return (cleaned) tables to cupboard
	 Check all windows are closed.
Kitchen	 Leave kitchen as found (work surfaces/sink clean)
	o Ensure that the dishwasher is emptied (follow instructions) and turned off
	at wall.
	o Ensure that hot water heater, all appliances and lights are turned off
	(excluding fridge and freezer).
	 Check that taps are all turned off.
	 Ensure floor is clean.
	 Ensure that the kitchen hatch is back in place and doors are closed
	o Remove all RUBBISH OFF-SITE (external wheelie-bins are NOT to be
	used).
Lounge/Bar	o If hired, check area is clean and tidy (Village Hall glasses should not be
Area	used).
Toilets	 Check that all toilets are clean and that there are no running taps.
Outside	 Check that all rubbish and cigarette butts have been collected
seating area	
Departure	
Heating	 Ensure that thermostat in Entrance Hall is set back at 14c.
Lighting	 Switch off Main Hall / Lounge / Kitchen lights (where applicable).
	o Remember to turn off the fairy lights in the Main Hall
	 Corridor and toilet lights will remain on for a while, but will
	automatically switch off.
Security	Lock inner and outer main doors on exit. External lighting will
	operate automatically and car park lights are on timed to go off shortly
	after midnight.
Rubbish	Please take your rubbish with you
Noise	Please leave quietly!



After the event

KEYS	Return keys as instructed by Bookings Manager.	
REPORT ANY PROBLEMS TO US	Please go to our online reporting system to let us know of any problems, incidents or feedback on what went well and how we can improve:	Scan to complete online report
	 www.beechvillage.org.uk/problem-reporting/ttps:/ Or email bookings@beechvillage.org.uk 	

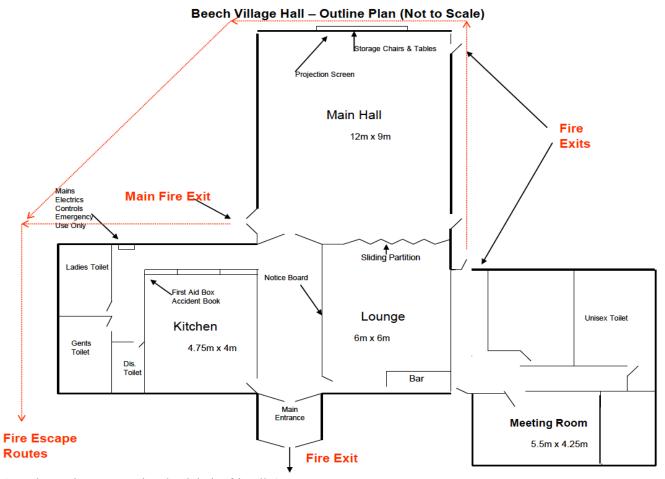


Beech Village Hall

Beech Village Hall is a sought-after venue for the surrounding area. It is popular for wedding parties and other family celebrations, and plays host to a wide range of clubs, classes, recitals, talks and indoor fairs, as well as regular village social events. Check Hall availability

The Hall can seat up to 120 guests and the locally made oak entrance porch now features in many wedding photograph albums. Regular clubs and classes include Pilates, Body Moves, Yoga, Dance, Bridge, Baby Sensory and Art Classes. Social events include quiz nights, seasonal parties and a monthly Village Social with drinks and a home-cooked meal.

Floor plan



- 1. The Main entrance is wheelchair 'friendly'
- 2. The Annexe Meeting Room has no wheelchair access or kitchen facility
- 3. The toilet labelled as 'Dis.Toilet' has wheelchair access and baby changing facilities but the door opens outwards
- 4. The store rooms are not available for hire
- 5. WiFi with high-speed Internet access



Frequently Asked Questions	
What if we need more parking space, can we park on the street?	The road outside the Village Hall grounds is not suitable for parking.
	We normally find that the space we have is sufficient especially
	as guests can double park within the grounds.
	In addition, subject to agreement and appropriate weather we can open up the village green for additional parking.
Can we leave our cars overnight?	Yes, if you have booked for the following morning we are happy for you to leave cars overnight.
Can we decorate the hall?	Yes, we ask you to only fix decorations to the wood frames and not the painted walls. You can use Blu Tack, Sellotape or pins with the wood.
Is there anywhere local we can stay?	The nearest hotels are in Alton which is just over 2 miles away. Alternatively, there are several B&B's and AirBnB properties within a 10-minute driving distance.
Can I put up my own Gazebo on the	Yes, if you have booked the Main Hall. Just let us know.
Village Green?	
Can I use my own BBQ on the Village	Yes, if you have booked the Main Hall. There is an ideal space
Green?	just outside the main entrance for a BBQ. Just let us know.
Where can I put up a Bouncy Castle?	The Main Hall has a high ceiling with wooden beams. Bouncy
Where can I put up a Bouncy Castle?	Castle height is not normally an issue if the castle is positioned
Where can I put up a Bouncy Castle?	Castle height is not normally an issue if the castle is positioned at the partition end of the hall between the cross beams.
Where can I put up a Bouncy Castle?	Castle height is not normally an issue if the castle is positioned at the partition end of the hall between the cross beams. The gap from partition to cross beam is 4 meters (13' 1.5").
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Who is responsible for insurance for a	Castle height is not normally an issue if the castle is positioned at the partition end of the hall between the cross beams. The gap from partition to cross beam is 4 meters (13' 1.5"). The Height of the cross beam from floor is 9'3". You will need to check with the supplier of the Bouncy Castle.
Who is responsible for insurance for a Bouncy Castle?	Castle height is not normally an issue if the castle is positioned at the partition end of the hall between the cross beams. The gap from partition to cross beam is 4 meters (13' 1.5"). The Height of the cross beam from floor is 9'3". You will need to check with the supplier of the Bouncy Castle. We do not cover this.
Who is responsible for insurance for a Bouncy Castle? We understand we have to tidy up,	Castle height is not normally an issue if the castle is positioned at the partition end of the hall between the cross beams. The gap from partition to cross beam is 4 meters (13' 1.5"). The Height of the cross beam from floor is 9'3". You will need to check with the supplier of the Bouncy Castle. We do not cover this. We provide the tools (brooms and brushes) and cleaning
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Who is responsible for insurance for a Bouncy Castle? We understand we have to tidy up, who provides the tools and materials? Can we smoke?	Castle height is not normally an issue if the castle is positioned at the partition end of the hall between the cross beams. The gap from partition to cross beam is 4 meters (13' 1.5"). The Height of the cross beam from floor is 9'3". You will need to check with the supplier of the Bouncy Castle. We do not cover this. We provide the tools (brooms and brushes) and cleaning materials! Smoking is not permitted within the building. We do have an outdoor smoking area. Access is provided by key which is in a number controlled key safe next to the front door. We will provide the number in
Who is responsible for insurance for a Bouncy Castle? We understand we have to tidy up, who provides the tools and materials? Can we smoke? How do we get in, will you provide	Castle height is not normally an issue if the castle is positioned at the partition end of the hall between the cross beams. The gap from partition to cross beam is 4 meters (13' 1.5"). The Height of the cross beam from floor is 9'3". You will need to check with the supplier of the Bouncy Castle. We do not cover this. We provide the tools (brooms and brushes) and cleaning materials! Smoking is not permitted within the building. We do have an outdoor smoking area. Access is provided by key which is in a number controlled key



Leaving checklist:

	Tables & chairs stacked Floors swept clean Toilets clean and taps off
	Dishwasher is emptied Taps turned off
All karfreezen	itchen appliances are turned off (excluding fridge and r): Water heater Hot cupboard Oven
	Heating thermostat set back to 14C All windows closed Lights switched off: Main hall Lounge Kitchen (Corridor and toilet lights are automatic)
	All rubbish should be taken off site.

Thank you & have a safe journey home!



User Guide Safety instructions for hirers during COVID-19 Pandemic

(updated July 2021)

We ask everyone using Beech Village Hall to help keep everyone safe. We ask that all hirers review the government guidance on Covid-19:

www.gov.uk/guidance/covid-19-coronavirus-restrictions-what-you-can-and-cannot-do#businesses-and-venues

The key principles of infection prevention are:

- 1. Risk assessment
- 2. Prevention
- 3. Good ventilation
- 4. Personal hygiene and responsibility
- 5. Decontamination
- 6. Contact tracing
- 1. Risk assessment: Plan and manage the potential risks
 - In assessing the risk of infection, you should consider:
 - the ages and number of guests,
 - their vulnerabilities,
 - the type of activity
 - the degree of interaction
 - The possibility to mitigate the risk through
 - ventilation,
 - mask wearing,
 - controlled or managed movement (eg a one way system),
 - the use of pre-testing and ensuring all guests have a valid NHS COVID pass.
- 2. **Prevention:** Ensure guests do not bring the virus with them.
 - Please **DO NOT COME** to Beech Village Hall if you have Coronavirus symptoms or feel unwell in any other way. Make sure your group follow this rule.
 - If any of your group members are shielding, over 70 or have medical conditions that put them at greater risk, please ask them to consider carefully the government advice on visiting indoor spaces before they use the Hall.
 - We suggest you consider using the **NHS COVID Pass** and/or pre-testing where appropriate, for example if you have a large group using the Hall

3. Good ventilation:

• To encourage dispersal of viral droplets, open as many windows and doors as possible whilst keeping the hall at a comfortable temperature. Ensure they are closed before leaving unless another group will be using the hall straight afterwards. Please remember to clean handles before and after, as described below.

Subject to our terms and conditions: https://www.beechvillage.org.uk/booking-the-hall/Registered Charity 301738 / VAT registration number: 937 6019 08 / Ver 1.6 15-Oct-21



4. Personal hygiene and responsibility

- Face masks: Face coverings are seen as a way of reducing droplet spread and virus infection. We would recommend you ensure your guests or users wear masks to reduce the spread of the virus, especially in congested areas.
- Hand washing / sanitising: Government advice is that frequent hand washing / sanitising is necessary. All your users should bring their own sanitiser. For convenience we will provide sanitiser at the entrance and exit. Please ensure all users sanitise their hands before and after entering the hall.
- Paper tissues: Coughing and sneezing are the commonest ways the virus is spread.
 Therefore, please ensure your guests bring paper tissues (even if they don't think they'll need them) and a bag for used tissues. Used tissues should be taken home for disposal.
- Use of the toilets: The corridor to the toilets is narrow so consider wearing masks. Please keep the toilets clean and sanitise after use as our professional Hall cleaner will only be coming in once per week.

5. **Decontamination**

- The Corona virus can hang about on surfaces for up to 3 days, so careful sanitisation is required when you leave. The virus has a fatty capsule which will be quickly dissolved by any good household degreasing product such as a Mr Muscle kitchen spray. We suggest you wear a pair of kitchen gloves or similar plastic gloves, spray all surfaces you will be touching, leave for at least 30 seconds and then wipe down with paper towels or a clean cloth. Keys can be cleaned with an alcohol wipe.
- Surfaces that will need sanitising:
 - Key safe
 - Keys
 - Door and window handle's and door plates
 - Tables and chairs
 - Toilet and taps
 - Plug sockets
 - And anything else you touch

6. Contact tracing

- 1. As the hall hirer you should keep a record of all attendees or guests and their contact details for at least 3 weeks. We recommend you keep a list of names and phone numbers and use this as an attendance sheet at the event.
- 2. In addition, your guests can sign in using the Hall QR code displayed in the entrance using their NHS Covid-19 App.
- 3. Please note if the NHS Covid-19 App is triggered the Hall Booking Manger will be informed and we will contact you



Possible COVID-19 infection

Should anyone become unwell during your event, you must finish immediately and ask everyone except the casualty to leave. The casualty should remain where they are until others have departed and then either leave or remain until help arrives.

If you think a group member might have the virus they MUST self isolate for 10 days. Other household members MUST self isolate for 14 days from the beginning of the symptoms. More details at:

https://www.nhs.uk/conditions/coronavirus-covid-19/self-isolation-and-treatment/how-long-to-self-isolate/

They must seek a test immediately at www.nhs.uk/coronavirus or call 119.

If the test is negative no need to self-isolate further. If positive all members of the group must self-isolate for 14 days from the date they last met. They will be contacted by the NHS Contact Tracing department.

More details at:

https://www.gov.uk/guidance/nhs-test-and-trace-how-it-works

You must contact the hall manager, so that the Hall can be closed for 3 days while a deep clean is carried out:

REPORT ANY PROBLEMS TO US Please go to our online reporting system to let us know of any problems, incidents or feedback on what went well and how we can improve:

- www.beechvillage.org.uk/problemreporting/ttps:/
- o Or email <u>bookings@beechvillage.org.uk</u>





Possible letter to individual guest or attendees

Beech Village Hall Safety instructions during the COVID-19 Pandemic

Dear Guest

Thank you for supporting [Name of Event].

It is vital that careful steps are taken to minimise the risk of spreading the COVID-19 Virus.

Please ensure that you do not bring Covid 19 with you.

- 1. Please **DO NOT COME** if you have Coronavirus symptoms or feel unwell in any other way.
- 2. Please ensure you are either fully vaccinated and have the NHS Covid pass
- 3. Or have a valid negative test

If you are shielding, over 70 or have medical conditions that puts you at greater risk, please consider carefully the government advice on visiting indoor spaces.

In the unlikely event that you feel unwell during our event please let me know immediately. I will ask everyone else to leave first. If you are not well enough to get home yourself I will call for help.

Possible Corona Virus

If you think you have the virus you MUST self-isolate for 10 days. Other household members MUST self-isolate for 14 days from the beginning of symptoms. More details on isolation times at:

https://www.nhs.uk/conditions/coronavirus-covid-19/self-isolation-and-treatment/how-long-to-self-isolate/

You must seek a test immediately at www.nhs.uk/coronavirus or call 119.

If your test is positive tell all members of your group and your household to self-isolate for 14 days from the date you met. You will be contacted by the NHS Contact Tracing department who will also contact members of the group. If you test negative there is no need to self-isolate further and please let me know so I can tell the others.

More details at https://www.gov.uk/guidance/nhs-test-and-trace-how-it-works



Contact Tracing

Effective contact tracing is vital to reduce COVID-19 virus spread. Therefore:

- 1. PLEASE SIGN OUR ATTENDANCE SHEET.
- 2. You may also wish to scan the QR code that is displayed in the entrance using the NHS Covid App on your mobile phone (if you have one).

Good ventilation

Windows and doors will be open. On cooler days wear enough warm clothing. If you are feeling cold let me know.

Face Coverings

Increasingly face coverings are seen as a way of reducing droplet spread. Please consider wearing a mask when you move around the hall and especially in crowded areas, specifically:

- 1. When using the toilets
- 2. When standing at the bar
- 3. When in the kitchen

Many thanks *Group organiser*