

Help For When It's Hot

Information for Event Coordinators



multco.us/help-when-its-hot

Schedule around weather

Consider rescheduling your event during a cooler part of the day. If your event must take place during the high temperatures, consider scheduling strenuous activities for cooler times of day. For events that involve a lot of production and setup, schedule load in, load out and set up times during cooler parts of the day.

Know your audience and prepare them in advance

It's important to clearly communicate to guests the event details including type of event, attire, guest restrictions, event timing, logistical details, etc., to ensure that all guests are prepared to enjoy your event safely. Pay particular attention to groups that are typically more vulnerable to the heat:

- Older Adults (Aged 65+)
- Infants and Children
- People with chronic medical conditions
- Athletes competing
- Outdoor workers
- Pets are also at risk

Keep Guests Cool

Discuss air conditioning with the venue staff when planning an indoor event during the summer.

All outdoor events require shade. Tents are a great way to keep an outdoor event open and cool. If that's not an option, try to use the landscape or set up overhead décor that provides shady relief. Provide plenty of resting places and seating in shady areas.

When temperatures soar, consider renting misting systems to gently spritz and cool the event area. Hand fans and chilled scented towels are a great alternative.

Ensure Food Safety

Summer menu items of cold, refreshing veggies, mango skewers and gazpacho shots are far more palatable in hot weather than heavier, cream-sauce dishes. Stay healthy and safe during warmer months by following these food safety recommendations:

- Use an insulated cooler filled with ice or frozen gel packs. Frozen food can also be used as a cold source. Keep the cooler out of the direct sun.
- Avoid opening the cooler repeatedly so that your food stays colder longer.
- Perishable food should not sit out for more than two hours.
- Serve cold food in small portions, and keep the rest in the cooler. After cooking meat and poultry on the grill, keep it hot until served – at 140 °F or warmer.

Stay Hydrated

Infused ice is so versatile, as citrus fruits, berries, and even herbs can be used to dress up and flavor your favorite drinks.

Summer demands stocking up on double the amount of water you might normally need. Keep water bottles chilled and continuously encourage attendees to stay hydrated.

Alcohol is very dehydrating, and when temperatures are high people tend to drink quickly out of thirst. Serve drinks with lower alcohol content and minimal sugar. Light beers and wine spritzers are excellent examples of how this can be easily applied.