



First and foremost, we would like to say a big thank you to our team, our guests and to our community. Since March we have felt an outpouring of support from all of you and we truly cannot overstate how much it has meant to our entire team this year. It is with this feeling of immense gratitude that we want to update you on what moving to Red means for Proof.

As we transition into the Red/Restrict category in the Waterloo Region, we know what we must do as a business to play our part in flattening the curve. This is not unprecedented; we have a framework and we have learned, adapted and pivoted several times to be able to continue being of service to our guests and community. This is something that we can take comfort in, we have done this before only a short time ago and we can do it again.

We have made some changes to our space to be able to better meet the needs of the community and the business as we weather through together. Just this past weekend we finished installing 5 tents complete with heaters to keep you warm while continuing to enjoy outdoor dining all year long! Our team is so excited to bring this idea to life this year! We are here to serve you hot, tasty drinks and soul warming food in a setting of softly falling snow while lights twinkle around you. Inside our restaurant we have installed 8 industrial grade HEPA air filters every 1500 square feet or more to augment air quality and air exchanges every hour.

Our operating hours are evolving too. We are opening at noon from Wednesday to Sunday starting this week. We hope that we can offer you a respite from working from home, or a daytime date spot, or just a day off from doing the lunch dishes.

When we launched our takeout program, Proof To Go, back in the early spring we had a newfound respect and admiration for a different type of service. We learned from asking questions from other restaurant operators, from running different models and from trial and error. We are proud of our new level of expertise in the takeout/delivery market. We are honored to serve our Chef's dishes to you at home every time you call or order online. Thank you so much. We look forward to continuing to offer you delicious options in the comfort of your own home.

As for Indoor Dining, Proof *will* remain open to serve up to 10 guests at a time in our beautiful lounge. Reservations for groups of up to 4 people are available and we are asking guests to respect the timing allocation of your reservation so we may offer as many dining experiences as possible. We will be conducting all necessary screening and contact tracing for each person sitting the restaurant or on the heated patio.

We will continue to adhere to the enhanced health and safety protocols that we have been committed to from day one. Our entire team at Proof are dedicated to continuing to be of service while upholding our promise of health and safety to you, to each other and to the community. Together we will get through this.

Sincerely,



LAURA UMBRIO

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