

Weddings at The Coral Beach and Tennis Club



Whatever you dream for your wedding in Bermuda, we can make it a reality.

Here at The Coral Beach and Tennis Club, the possibilities are endless.

Our focus is you, your wedding and the special memories you will take away for a lifetime.



## Venues at the Coral Beach and Tennis Club

Whether you're looking for indoor or outdoor space, there are several ceremony and reception spaces to choose from that will fit your vision, budget and the number of guests. All venues offer a selection of food and beverage menus which can be personalized for your event. Outside spaces have indoor backup options in the event of inclement weather.

### The Longtail Terrace

The perfect setting for those functions entertaining the utmost of elegance. Situated beside the main club house and overlooking Bermuda's sparkling South Shore it offers a permanent Marble dance floor, patio bar with awning terrace for cocktails, umbrellas for daytime and electrical outlets to accommodate a band.

Banquet: 150 people

Reception: 200 people

Site Fee: \$3000

### The Coral Room

Offers a sophisticated and charming atmosphere for formal dining. A sweeping staircase carries guests from the second floor of the main club house into the decorous pink dining room. Windows look out, above the Longtail Terrace, to the ocean. Has central air conditioning/heating systems. The main bar and cocktail area upstairs, has fireplace, and can be used for after dinner dancing.

Banquet: 120 people

Site Fee: \$3000

### The Beach Terrace

Offering spectacular views of the South Shore during the day and a prime seat in the evening soft's moonlight. Lies just above our stunning private beach and can accommodate indoor and outdoor dining either formal or casual. Has indoor bar and cocktail area, fireplaces, permanent awnings and daytime umbrellas.

Banquet Outdoor: 60 people

Banquet Indoor: 40 people

Reception: 100 people

Site Fee: \$1000

### **The Beach\***

Tie the knot on what is arguably the island's most beautiful beach, complete with soft pink sand, bright blue water, and warm ocean breezes.

Banquet: 300 people

Reception: 2000 people

Ceremony: 200 people

Site Fee: \$3000

\*A nominal fee of \$10 per person will be applied to the final bill for set up and breakdown.

### **Wedding Lawn\***

Situated at the east side of the property, the wedding lawn is a lovely embodiment of the island's well-preserved natural beauty. True to its name, it frequently hosts both matrimonial ceremonies and receptions, but the site is equally exquisite for banquets and catering. Exclusive menus may be selected, the area can be tented, and electrical outlets provided.

Banquet: 300 people

Reception: 400 people

Ceremony: 400 people

Site Fee: \$3000

\*A nominal fee of \$10 per person will be applied to the final bill for set up and breakdown.

### **Croquet Lawn and Putting Green**

Immaculately kept lawns feature an elevated view of the ocean and can be used for ceremonies, cocktail events and BBQ's. Portable bars can easily be set up and tents used to provide shade, electrical power sockets provided.

Croquet Lawn Site Fee: \$600

Putting Green Site Fee: \$600

### **The Frozen Hut Deck**

A large beachside deck just steps from the sand that offers a bustling bar, a grill for beach BBQs, spectacular ocean views, and plenty of space for tables, a buffet, and even a live band.

Banquet: 50 people

Reception: 80 people

Site Fee: \$1000

**\*\*Please note all site fees are subject to change based on final negotiations.**

### **Linens & Tabletop Decors**

As our CBC standard, we offer elegant white cotton linens, silver-plated cutlery, china, glassware for all banquet tables. Special colors, patterns or designs may be obtained for a nominal rental fee.





*Coral Beach & Tennis Club*

BERMUDA





### **Accommodations**

The Coral beach & tennis club would be pleased to provide accommodations for any wedding guests. In addition to the 9 cottages interspersed throughout our lush gardens we also have 26 rooms and 5 suites adjacent to the clubhouse offering spectacular views of Bermuda's beautiful South Shore. All have air conditioning and private terraces. Please contact our Reservations Manager, Kelly Stockley, at [kellystockley@coralbeach.bm](mailto:kellystockley@coralbeach.bm) to inquiry about our room block package.

### **Cottages**

Each of the cottages is unique in design. All have fireplaces, living rooms, and dining rooms. Cottage sizes range from one-bedroom to five-bedroom.

### **Suites**

Each of our spacious suites is different in decor and furnishing, yet all exude the same Bermudian charm. All suites have living rooms and either an ocean terrace or a private garden.

### **Rooms**

Our 31 spacious and cheerful guest rooms are located in the "wings" of the clubhouse overlooking the ocean. Our rooms vary in size, décor, and furnishing, but all feature full modern conveniences and panoramic views.

### **Salon, Spa & Beauty Service**

A wedding can be a stressful time, and CBC offers so many ways to help you relax. Our Spa offers restful massages and body treatments – as well as hair and makeup services for your wedding day.

You may also wish to unwind in our extensive on-site fitness facilities. You can find many ways to enjoy yourself and become involved at the Club.

### **Tennis**

Coral Beach & Tennis Club offers eight championship clay tennis courts for guests to enjoy.

Members and guests can participate in our various tennis events throughout the year, including clinics, tournaments and socials.

This provides an excellent way to stay in shape and socialize with fellow members and guests.

### **Fitness**

There are plenty of ways to stay in shape at the Coral Beach Club. On top of our tennis and squash courts, we also offer a fitness center with cardio and strength-training equipment available to guests 24 hours a day. and weekly yoga classes.

### **Squash**

Coral Beach Club offers two state-of-the-art international squash courts for members to enjoy. Members can also participate in our various squash events throughout the year, including various tournaments and socials. This provides an excellent way to stay in shape and socialize with fellow members and their guests.

### **Gardens & Walking**

Our spacious grounds display a variety of native Bermuda plants and trees, as well as internationally exotic fauna. Take a stroll along the cliff walk and discover one of Bermuda's last unspoiled coastlines or explore the Alfred Blackburn Smith Nature reserve, conveniently located on the west end of the property.



## Food & Beverage

At the Coral Beach and Tennis Club, we pride ourselves on our culinary creativity, and we offer an extensive menu of options. Or we can completely custom design your menu, including your preferred wines and cocktails. Impress your guests with delicious CBC cuisine, whether authentically Bermudian or reflecting any style or culture you desire. It is a memorable highlight of your wedding in Bermuda.

## Beverage Selection

Hosted on consumption. A per drink price, based on the actual number of drinks dispensed over a specified period of time and totaled at the event's conclusion.

We offer a large selection of international brands of spirits & beers as well as an extensive wine list with more than 200 labels which are all stored in one of our temperature-controlled wine cellars.

## Host Bar Service

House Brands • \$14

Premium Brands • \$16

Beers • \$10

Juices & Sodas • \$4.50

House Champagne • \$120 bottle

House Wines • \$70 bottle

## Rehearsal Dinner

Whether you are planning a beach BBQ or a sit-down dinner, we can assist in planning your rehearsal dinner the night before the wedding

## Beach Bonfire

We pride ourselves as we host the best beach bonfire with tiki torches you can ever dream of. A custom-built dinghy filled with chilled beers and wines, late night snacks to delight your guests and of course, it wouldn't be a bonfire without s'mores.

Price: \$1000

## Catering Menus

### Canapes

\$30 per person based on a selection of 3 hot and 3 cold

\$20 per person based on a selection of 2 hot and 2 cold

### Cold

BBQ duck spring rolls in rice paper with cucumber dipping sauce

Smoked salmon cannelloni and caviar

Stilton and grape truffle, pistachio

Ferrero Rocher pate with spiced apple chutney

Shrimp caprese skewers

Yellow tomato gazpacho

Pickled peppers stuffed with goats' cheese mousse

Tuna tartar on crispy rice cake and wasabi aioli

Medjool dates filled with brie and wrapped in Parma ham

### Hot

Shrimps Gyoza with sesame-ginger sauce

Untraditional scallops & bacon in a spoon with Hollandaise sauce

Butternut squash arancini and cranberry mayo

Profiteroles "parmesan explosion"

Mini chicken melts with provolone, caramelized onions & peppers

Avocado fries with sweet chili and lime dressing

Medjool dates with goat's cheese mousse

Mini fish & chips with tartar sauce

BBQ chicken quesadilla rollups with calypso dipping sauce

Rueben sandwich bites with yellow mustard mayo





## **Plated Menu**

\$100 per person based on a 3 Course Menu (choice of starter/soup, main course, dessert)

\$110 per person based on a 4 Course Menu (choice of starter, soup, main course, dessert)

Please Choose two Dishes from Each Course (starters, soups and salads can be combined)

## **Starters**

**Burrata**, tomato tartar, avocado mousse, micro basil

**Scottish Smoked Salmon**, horseradish and potato terrine, caper dressing

**Bermuda Tuna Tartar**, ginger dressing, puffed rice, avocado and mango

**Twice Cooked Parmesan Souffle**, apples, grapes and walnuts, honey mustard dressing

**24 Hour Braised Pork Belly**, apple vanilla puree, cider gastrique, apple salad

**Wild Mushroom Agnolotti**, Madeira sauce, toasted almonds, brown butter soil

**Bermuda Fishcake “Deconstructed”**, tartar sauce, banana relish, raisin bread

**Local Tuna Crudo**, preserved ginger, red onions, sesame-soy dressing, micro croutons

## **Soups**

**Classic Lobster Bisque**

**Butternut Squash Velouté and Apple Brown Butter**

**Chilled Tomato Gazpacho with Guacamole Tian and Extra Virgin Olive Oil**

**Traditional Bermuda Fish Chowder enriched with Outerbridge Sherry Pepper And Gosling’s Black Seal Rum**

## **Salads**

**Farmer Tom’s Greens**, pickled shallots and radish, cucumber carpaccio, truffled parmesan, micro croutons

**Caesar Salad**, parmesan dressing, baby gem lettuce, roasted garlic croutons

**Watermelon Greek Salad**, oregano dressing, cucumber, olives, feta, tomatoes

**Local Beetroot Salad**, goats’ cheese fondue and pickled walnuts

**Bibb Lettuce**, orange, almonds, bell peppers, honey mustard dressing



**Main Course**

Duo of Chicken, ballantine and breast duo, roast carrots, smoked potato puree, crackled black pepper sauce

Pan Fried Salmon, baby potatoes, asparagus, oven dried tomatoes, bitter orange Hollandaise sauce

Snapper Provencal, vegetable mosaic, olive tapenade and tomato beurre blanc

Blackened Local Bermuda Catch, braised fennel, potato, olives and tomatoes

Grilled Lamb Chops, crispy feta cheese, pea puree, eggplant caponata, sauce Provençale

Seared Bermuda Tuna, curried cauliflower puree, cauliflower tabbouleh, apple salad

NY Prime Filet Mignon\* slow cooked tomatoes, potato fondant, caramelized onion puree, red wine jus  
(subject to \$10 supplement)

CBC Surf and Turf, 5oz filet mignon, garlic shrimp, seasonal vegetables, red wine sauce  
(subject to \$15 supplement)

Healthy Lifestyle Alternatives ♣ Vegetarian                      ♦ Vegan                      • Plant Based

**Starters**

Harvest Bowl, white bean hummus, grilled vegetables, pickled red onions ♣ ♦ •

Halloumi Nuggets, smoked eggplant and tomato salad ♣

Quinoa Buddha Bowl, roast sweet potato, apples and cranberries, lentils ♣ ♦ •

Roasted Bermuda Beets, beetroot hummus, cherry tomatoes, pita croutons ♣ ♦

**Main Course**

Sweet Potato Chili, crème fraiche, avocado, braised rice ♣ (vegan option available upon request)

Roasted Cauliflower, golden raisins and caper dressing, curried cauliflower puree ♣

Grilled Zucchini, pickled red onions, Greek yoghurt, Harissa ♣

Wild Mushroom & Leek Risotto, parmesan snow and truffle ♣

## Your Wedding Cake

Expect something delicious! Our talented in-house pastry chef can design a beautiful, tailored wedding cake in the flavor of your choice. If you have a photo of a cake you love, we will be happy to create it for you.

### Cake Flavors:

Vanilla cake with butter cream frosting  
Lemon cake with lemon butter cream frosting  
Carrot cake with cream cheese frosting  
Red velvet cake with cream cheese frosting  
Chocolate cake with chocolate frosting or chocolate mousse  
Vanilla and chocolate cake layered with vanilla mousse  
Traditional Bermuda Cake (Pound Cake and Fruit Cake)

### Icing of Cake:

Massa Grishuna (Sugar Fondant)  
Butter Cream  
Naked Wedding Cake

### Cake Size:

2 tier cake real cake  
3 tiers or more= the cake will be made of one real tier for cutting  
Traditionally, top tier cake to be kept for one-year anniversary celebration

### Decoration of Cake:

Details, flavors and decorations can be discussed with our in-house pastry chef.  
Final instructions must be given 3 weeks' notice prior to the wedding date.  
Flowers must be provided by selected florist and to be delivered on the wedding date



## **Buffet Menus**

### **Locally Inspired (\$75 pp)**

#### **Cold Section**

Gombey chilled shrimp traditional shrimp cocktail with cocktail sauce, horseradish, lemon & hot sauce

Bermuda potato salad green beans, eggs, carrots, mayonnaise

Tom's farm organic bibb salad oranges, almonds, honey-mustard dressing

Duo of salmon display smoked & poached salmon, red onion, horseradish cream, capers, lemon wedges

Italian style antipasto prosciutto di Parma, capicola and salami, pecorino, artichoke hearts, tomato and buffalo mozzarella salad, olive medley, balsamic peppers, grilled vegetables

Bermuda fish chowder sherry pepper vinegar and black seal rum

#### **Hot Section**

Island spiced chicken light coconut curry sauce, pineapple and mango salsa

Bermuda fishcakes tomato salsa, tartar sauce

Grilled Bermuda wahoo caramelized bananas, almonds, lemon butter sauce

Bermuda peas n rice portobello mushrooms tossed with English peas, cherry tomatoes & rosemary

#### **Sweet Ending**

Banana Rum Cake

Fresh Fruit with Lemongrass Drizzle

Chocolate Mousse Cake

Mini Strawberry Cheesecake

**Longtail Menu (\$95 pp)**

**Cold Section**

**Chilled Shrimp**

traditional shrimp cocktail with cocktail sauce, horseradish, lemon & hot sauce

**Grilled Broccolini**

lightly grilled with roasted peppers, garlic, balsamic, shaved parmesan

**Watermelon & Tomato**

fresh mint, basil & feta cheese, light balsamic drizzle

**Duo of Salmon Display**

smoked and poached, red onion, horseradish cream, capers, lemon wedges

**Sushi & Sashimi Station**

hand rolled variety with wasabi, pickled ginger & soy sauce

**Asian Chicken Salad**

Chinese & red cabbage, carrots, scallions, crispy wontons & sweet & sour hoisin dressing

**Artisan Bread Rolls & Butter**

**Hot Section**

**Slow Braised Chicken Curry**

gently spiced tender chicken with basmati rice & roasted cauliflower

**Lobster & Shrimp Gnocchi**

home-made potato gnocchi tossed with lobster, shrimp, oven cured tomatoes & asparagus slivers

**Hand Carved Roast Sirloin of Beef**

pan juices, horseradish cream, mustard, roast potatoes, vegetable medley

**Grilled Mahi-Mahi**

roast vegetable succotash, mango relish

**Mushroom Basmati Rice**

portobello mushrooms with green peas & rosemary

**Sweet Ending**

Homemade crème brûlée, fresh fruit with lemongrass drizzle, mini strawberry cheesecakes

warm apple-peach crumble with crème anglaise, chocolate ganache cake



**CBC Seafood Buffet (\$125 pp, minimum of 50 people guaranteed)**

**Cold Section**

Oysters on the half shell

Fresh imported Maine lobster

Sushi selection with pickled ginger & wasabi, sashimi assortment with yuzu dipping sauce

Steamed chilled shrimp & cocktail sauce

Smoked Scottish salmon & garnishes

Devilled eggs

Selection of ceviche's and wahoo carpaccio

Superfood salad, lentils, quinoa, mint dressing

Traditional caprese salad, Bermuda potato salad

Spicy Asian peanut coleslaw

Trio of melon with parmigiano and Parma ham and assorted selection of cold cuts

**Hot Section**

Pasta station with a trio of sauces

Steamed Prince Edward Island mussels with garlic, basil & capers

Blackened rockfish with lemon caper butter, micro croutons

Chicken Swiss with leeks, bacon, white wine sauce

Hand carved roast rib of beef with horseradish cream, Dijon mustard, roast jus

Pomme Chateaux with rosemary and garlic

Panache of vegetables

Fresh artisan baked breads

**Sweet Ending**

Chef Sabines Selection of Petit Desserts and International Cheese Display

## Action Stations

Minimum 30 guests guaranteed, priced per person

### **CEVICHE STATION \$24**

Traditional Peruvian ceviche mahi-mahi, cilantro, lime, onion, Peruvian corn, sweet potato, aji amarillo

Spicy marinated octopus, fresh lime juice, rocoto pepper, onion, cilantro, avocado, teriyaki

Crema de Pisco snapper, lime juice, orange, onion, tomato, cilantro, touch of pisco

Fresh gulf shrimp marinated in orange and Madagascar vanilla, peppers, lime, onion, diced mango

### **THE TACO BAR \$25**

Build your own taco with shrimps, cajun chicken, grilled rockfish with soft flour tortillas, fresh guacamole, sour cream, chunky salsa, cheddar cheese

### **SLIDER STATION \$32**

Build your own slider with mini burger, cajun chicken, grilled wahoo with applewood smoked bacon cheddar,

Swiss and American cheeses sliced plum tomatoes, pickles ketchup, mustard, remoulade sauce,

relish, caramelized onions, freshly baked brioche buns

### **CORAL BEACH'S FAMOUS GIANT PAELLA \$30**

Authentic Spanish paella, fresh clams, mussels, shrimp, chicken, chorizo

### **BISQUE & SANDWICH BAR \$23**

smoked tomato bisque, grilled truffle gruyere cheese sandwich

sweet corn bisque, spicy BBQ pulled pork sandwich

### **RICE MARKET \$23**

Cantonese fried rice, shrimp, egg, scallions, English peas, asparagus,

chicken jambalaya, green beans, andouille sausage

### **SUSHI BAR \$25 (based on 5 pieces per guest)**

**Minimum 30 guests guaranteed, Sushi chef @ \$75/hour minimum 2 hours**

Selection of classic and signature rolls, nigiri sushi (Hamachi, ahi tuna, salmon, cream cheese and vegetables)

### **Carving Stations**

Minimum 30 guests guaranteed, priced per person  
All carving stations require a chef attendant @ \$50/hour

**PRIME RIB OF BEEF \$35**

dry spice rubbed and slow roasted for 3 hours, slider buns, natural jus  
Dijon, mustard, horseradish cream & condiments

**PEPPER CRUSTED WHOLE BEEF FILET \$38**

assorted dinner rolls, mushrooms ragout, red wine demi

**BLACKENED MAHI-MAHI \$26**

coconut & cilantro rice, pineapple salsa

**MOROCCAN SPICED LEG O' LAMB \$25**

mint cucumber raita, spiced couscous salad, pita bread

**WHOLE ROASTED TURKEY \$22**

traditional potato puree, cranberry chutney, gravy  
(serves approximately 22 people)

**GRILLED CARIBBEAN LOBSTER TAIL \$40**

saffron rice, drawn butter, garlic lemon bastes

## Vendor Information

Provider	Service	Name	Contact	Website
Tempo Entertainment	Entertainment (Band or Solo)	Randi Lambert	randy@temple.bm	N/A
Working Title	Entertainment (Band)	Lamont Robinson	moments@workingtitleband.com	www.workingtitleband.com
DJ Danger Don	Entertainment (DJ)	Donavon Furbert	mvm@logic.bm	N/A
Kennel Boys	Entertainment (Rock Band)	David Fitzsimmons	dftiz@ibl.bm	www.kennelboysbermuda.com
James Martinez	Entertainment (Steel Pan Player)	James Martinez	jamesmartinez@northrock.bm	N/A
Select Site Group	Event Planning & Rentals	Starla Williams	starla@selectsitegroup.com	www.selectsitesgroup.com
Suzan Sickling	Florist	Suzan Sickling	dsickling@icloud.com	N/A
Flowers by Gimi	Florist	Sally Sedgwick	sally@flowersbygimi.com	www.flowersbygimi.com
Gavin Howarth	Photographer	Gavin Howarth	info@gavinhowarth.com	www.gavinhowarth.com
Amanda Temple	Photographer	Amanda Temple	amanda@amandatemple.com	www.amanfdatemple.com
Alexander Masters Photography	Photographer	Alexander Masters	info@alexandermasters.com	www.alexandermasters.com
Two & Quarter Photography	Photographer	Mark & Ally	hello@towandquarter.bm	www.twoandquarter.bm
Exclusive Events	Rentals	Sharon Bean	exclusiveevents@northrock.bm	www.eebermuda.com
Class Act Designs	Rentals	Donna Lindo	info@classactdesignsbermuda.com	www.classactdesignsbermuda.com
Undercover Tents	Rentals (Tenting and Chairs)	Mark Bell	undercover1@northrock.bm	N/A
Alexandra Mosher	Sculptural Heirloom Jewelry	Alexandra Mosher	hello@alexandramosher.com	www.alexandramosher.com
Bermuda Bride	Wedding Planner	Nikki Begg	nikki@bermudabride.com	www.bermudabride.com
Bermuda Event Solution	Wedding Planner	Emily Boden	emily.boden@eventsolutions.bm	www.eventsolutions.bm
All The Trimmings	Wedding Planner	Katie Trimmingham	katie@allthetrimmings.bm	www.allthetrimmings.bm
Dasfete	Wedding Planner & Rentals	Selange Gitschner	selange@dasfete.com	www.dasfete.com
Steve Crawford	Entertainment (Guitarist and Vocals)	Steve Crawford	stevie.strings@gmail.com	N/A



## **Terms and Conditions**

### **Program of Events**

To be detailed and confirmed on the Banquet Event Order.

### **Club Rules**

All members, guests, visitors and vendors are subject to and will abide by the Governing Constitution and House Rules of the Coral Beach & Tennis Club.

### **Sleeping Rooms**

The expectation is that a room block with a minimum of three (3) night's stay will be part of this contract, subject to final negotiations. All reservations must be made individually through the Club's Reservation Department by calling 441-236-2233 or email [kellystockley@coralbeach.bm](mailto:kellystockley@coralbeach.bm)

### **Food & Beverage Policies**

All food and beverage items purchased or consumed by the attendees during the event must be supplied and prepared by CBC, unless prior and written authorization is given by the management.

A confirmation of the final number of the guaranteed attendance for set up, food and beverage consumption must be submitted by latest 2 weeks prior to the event. If the catering office is not advised by this time, the original estimated figure automatically becomes the guarantee.

A confirmation of the food and bar choices must be submitted 30 days prior to the event but no less than 15 days prior to the event. The Client is responsible for informing CBC of any special dietary requirements (e.g., allergies or intolerances) when the menu choice is submitted.

The food and beverage consumption during the event will be subject to gratuities, currently 17%, but subject to change without notice.

### **Beverage Selection**

Hosted on consumption: A per drink price, based on the actual number of drinks dispensed over a specified duration of time and totaled at the event's conclusion.

### **Weather Call**

Due to the complexity of outdoor set ups, CBC reserves the right to move the function indoors in the case of inclement weather conditions or ocean tides. This decision will be discussed with the Primary Contact for the Client; however final decision will remain with the Club.

The back up space for the events in case of inclement weather conditions will be discussed in the planning stage and will appear on the Banquet Event Order ("BEO").

### **Equipment & Tent Rentals**

Equipment and rentals must be approved by CBC prior to arriving on property.

**Music**

Music needs to end by midnight unless otherwise specified on the BEO.

**Signs & Displays**

All signs and displays must be approved by CBC, placement and location of these signs must be approved prior to the event day.

**Decoration, Music & Entertainment**

Music, Entertainment, Flowers and décor must be approved by CBC prior to the event day.

All decoration must be removed from the premises immediately after the event is finished unless otherwise specified in the BEO.

**Additional Staffing**

Additional staffing that is required for either Parking Attendants or Security will be provided by the Club and the Client will be billed as specified in the BEO.

**Dress Code**

Club Dress Code Policy of the House Rules for the Club apply.

**Age Limit**

Minimum age for the consumption of alcoholic beverages is 18 years. CBC reserves the right to refuse alcohol service to guests that are not able to produce a valid ID.

**Package Handling**

All material shipped for event purposes must have contact name, date of arrival, and name of event and be addressed to the Catering Manager responsible for your account. Due to our limited storage facilities and the liabilities involved, the Club cannot accept large amounts of materials or equipment any sooner than three (3) days prior to your event. Shipments arriving prior to the three days before the start of your event may be subject to storage fees. Material will be stored until event starts. The event contact is responsible for scheduling delivery to appropriate Club location. All unclaimed material will be returned at the expense of the addressing contact.

**Damages or Lost Property**

CBC takes no responsibility for personal items or decorative elements that are brought on the premises before or during an event or the items left on premises for collection after an event. The Client is accountable for any damages incurred to the premises or any other area of the Club by the host, their guests, independent contractors or other agents that are under Client's direction or control.

The client will hold blameless CBC for any injury suffered by him or any of his guests, except in the instance where negligence is recognized to have been caused by a member of the CBC Staff.

**Method of Payment**

All events will be charged to a master account for the function and will require a guarantee CBC member sponsor in good standing.

Only local Bermuda checks, or Bank Wire Transfers (in Bermuda or US dollars) are an acceptable means of making a deposit or settling the balance due. Credit cards may be used, but the total amount charged is subject to a 5% service charge.

**Advanced Payments**

A non-refundable deposit equal to the Site Fee(s) to be incurred will be required to confirm the location and date. The deposit will be credited to the final bill and will appear on the BEO.

50% of the estimated total cost to be paid 90 days prior to the date of the event.

The balance of the estimated total cost to be paid 30 days prior to the date of the event.

All extras will be guaranteed by the CBC member sponsor (where applicable) and will be paid within 3 days of the event finish.

**Cancellation**

In the event of cancellation of the function at any time, the initial deposit is nonrefundable.

Refund of all other payments received, or balances owed in accordance with the deposit schedule above are subject to the sole discretion of the Club, taking into consideration the length of time between the date of cancellation and the event date and expenses incurred to date by the Club, and the ability to rebook the event date.

**Force Majeure**

In the event of a cancellation deemed a "Force Majeure" by CBC management, any amount paid to date over and above the initial booking deposit will be refunded. This includes acts of God, war, terrorism, government regulations, disaster or civil disorder.

This Contract may be terminated without liability pursuant only for any of the above reasons by written notice from either party to the other within three (3) days after learning of such basis.

In the event that a Hurricane is predicted by the Bermuda Weather Service to approach within 200 miles of Bermuda and within 72 hours of the event date, the Guest will be permitted to cancel the function without penalty although we will charge for the cost of any food already purchased or other non-refundable deposits we may have had to pay.

**Electronic Signatures**

This signature page may be signed by the indicated parties and sent by electronic transmission. The receipt of this signed agreement shall be acceptable to the Club to hold the space; provided, however, that if the Club does not receive the Agreement executed by the Client with the original signature without any further changes within seventy-two (72) hours of the date shown on the signature page, the Club reserves the right not to hold the space and to avoid any obligations under this Agreement.

When signed by representatives of both parties, this Agreement, constitutes a binding agreement between the Client and the Club.

Signature: \_\_\_\_\_ Signature: \_\_\_\_\_

Print Name: \_\_\_\_\_ Print Name: \_\_\_\_\_

Date: \_\_\_\_\_ Date: \_\_\_\_\_