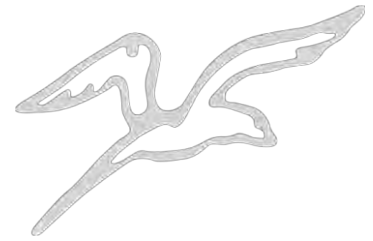


The Coral Beach & Tennis Club



Weddings at The Coral Beach and Tennis Club



Whatever you dream of 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 on 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 have a 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 an 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 on 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.

Accommodations

The Coral beach & tennis club would be pleased to provide accommodation 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 to inquire 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.

Rooms & 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.

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

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 socialize with fellow members and guests.

Fitness

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.

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.

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

Please note the price is intended for the bonfire only and it does not include food and beverage items.

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, main course, dessert)

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

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

Starters, Soups & Salads

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

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

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 & 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 Provençal, 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

Vanilla 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 the selected florist and to be delivered on the wedding date

Buffet Menu

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

Buffet Menu

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, white & 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

Homemade Potato Gnocchi, tossed with lobster, shrimp, oven cured tomatoes & asparagus slivers

Hand Carved Roast Beef Sirloin, 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

Buffet Menu

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 \$32

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

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 20 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	dfitz@ibl.bm	www.kennelboysbermuda.com
James Martinez	Entertainment (Steel Pan Player)	James Martinez	jamesmartinez@northrock.bm	N/A
DJ All Star	Entertainment (DJ)	Brian Purvey	dj_allstar@northrock.bm	www.djallstarproductions.com
Helen Sawden	Florist	Helen Sawden	info@helensawdenflowers.com	www.helensawdenflowers.com
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.amandatemple.com
Alexander Masters Photography	Photographer	Alexander Masters	info@alexandermasters.com	www.alexandermasters.com
Two & Quarter Photography	Photographer	Mark & Ally	hello@twoandquarter.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
Big Fish Events	Rentals & Event Designer	Nikki J Begg	nikki@bigfish-events.com	www.bigfish-events.com
Bermuda Bride	Wedding Planner	Nikki J 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 (BEO).

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.

Overnight Accommodations

The expectation is that a room block with a minimum of three (3) night's stay with discounted room rates 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.

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 the 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 to the wedding guests 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, the 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 in 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 Banquet event Order.

Dress Code

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

Age Limit

The 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 a 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 the event starts. The event contact is responsible for scheduling delivery to an 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 damage 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, our Chase account for us 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) will be required to confirm the location and date.

The deposit will be credited to the final bill and will appear on the Banquet Event Order.

30% of the estimated total cost is to be paid 90 days prior to the date of the event.

30% total cost is to be paid 60 days prior to the date of the event, and the remaining balance of the estimated total cost is 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 finishing.

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. CBC does not apply any rescheduling fees, and all deposit payments can be transferred to the new date (where applicable).

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, public health emergency/pandemic.

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.