



MEETING & EVENTS



\ Our Venues, Your Vision, Unforgettable
Events!

Welcome to
The Club Barbados

Why Choose us

- ✓ Ocean Front location
- ✓ 2 Dining venues
- ✓ Flexible indoor and outdoor event spaces
- ✓ Experienced conference and events team
- ✓ All-inclusive convenience in a resort setting

Big Ideas for Your Personalised Meetings

Our guests are at the center of every decision we make and so, our meeting experts are skilled at organising and planning events suited to our client's needs, with a focus on finding the right space and facilities, along with recommending the necessary technology and audiovisual tools.

Discover Our Meeting Spaces and Venues

A key element to hosting successful meetings and events is finding the right space based on the event type and deliverables. Our property offers a wide range of spaces and venues that are geared to private gatherings, from well-equipped meeting rooms that facilitate interactive discussions to a variety of table set-ups, including U-shape, T-shape and rounds that are ideal for teams and groups to sit comfortably for enhanced collaboration. We are versatile, and our expert planner will guide you in finding the ideal space to ensure a successful outcome.

Plan Your Meeting with Ease

Reserve your venue and accommodation with us! Our events team are in position to facilitate the entire process, from meeting set-up to catering and everything in between.

For the discerning business traveler, **The Club Barbados** offers an ideal blend of productivity and relaxation. Beyond the meeting room, guests can unwind in our tranquil, adults-only beachfront setting, enjoy a variety of leisure activities, indulge in exceptional dining experiences, or simply relax by the pool after a productive day.

Our dedicated hospitality professionals are committed to delivering exceptional service with the warm and genuine hospitality for which Barbados is renowned, ensuring a seamless and memorable stay for every guest.

This is who We are!

MEETING AND EVENT SPACES

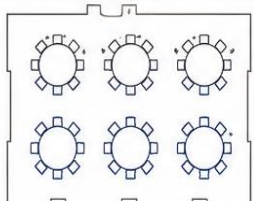
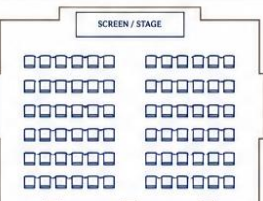
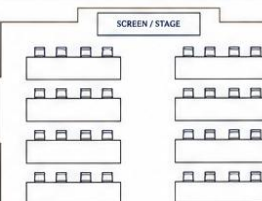
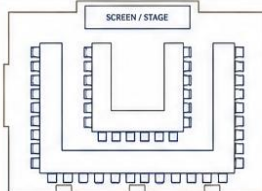
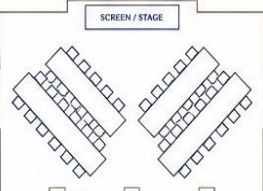
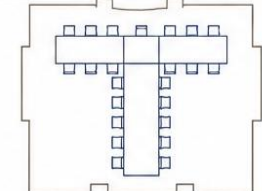
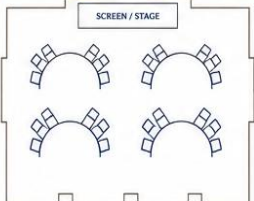
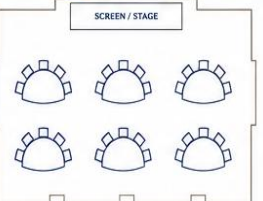
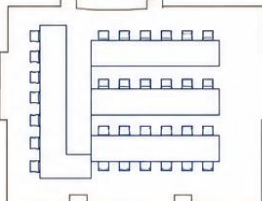
	Dimension Ft.	Sq Ft	BS	TH-S	CS	DBL-U	CHEV	TS	CabS	CR	ES
Conference room	33.6FT X32.8FT	102	60	65	40	NA	NA	30	NA	60	NA
Enids restaurant	Mainly day time activities		50	60	40	NA	NA	30	NA	40	NA
Piano Bar	Ideal for Standing Cocktail		40	NA	NA	NA	NA	NA	NA	NA	NA
Beach Terrace Under cover	Ideal for Standing Cocktail		30	NA	NA	NA	NA	NA	NA	NA	NA
Beach Terrace Ocean front	Ideal for cocktails and Private dinners		50	NA	NA	NA	NA	NA	NA	50	

Key:

BS - Banquet Style and/standing Cocktail Reception
TH-S – Theatre Style
CS – Classroom Style
Dbl-U - Double U Shape
Chev. – Chevron “V” shape
TS - T Shape
CabS – Cabernet Style
CR – Crescent Rounds
ES - E-Shape
NA – Not applicable

CONFERENCE ROOM SEATING LAYOUTS

Choose the ideal seating arrangement to create a successful and memorable event.

1 BANQUET STYLE  • Round tables seating 8 – 10 guests. • Encourages conversation and interaction. • Ideal for meals, galas and celebrations. • Creates a warm and inviting atmosphere.	2 THEATER STYLE  • Chairs arranged in rows facing the stage. • Maximizes seating capacity. • Ideal for presentations, keynotes and seminars. • Best for audience focus.	3 CLASSROOM STYLE  • Long tables with chairs facing the front. • Perfect for training and workshops. • Provides space for note-taking and laptops. • Encourages attendee engagement.
4 DOUBLE U-SHAPE  • Two U-shaped tables, one inside the other. • Ideal for large groups and training sessions. • Promotes interaction and participation. • Maintains clear sight lines to presenter.	5 CHEVRON (V-SHAPE)  • Tables arranged in a V-shape facing the presentation area. • Enhances visibility and sight lines. • Adds a dynamic and professional look. • Ideal for mid to large-sized groups.	6 T-SHAPE  • Tables arranged in a T-formation. • Ideal for executive meetings. • Facilitates leadership and presentation. • Encourages focused discussion.
7 CABARET STYLE  • Round tables with one side open toward the stage. • Combines dining with presentation. • Ensures all guests face the presenter. • Ideal for training events and dinners.	8 CRESCENT ROUNDS  • Round tables with all chairs on one side facing the stage. • Great sight lines to presenter. • Combines comfort with visibility. • Ideal for presentations with meals.	9 E-SHAPE  • Three sections extending from a main table, forming an "E". • Supports breakout discussions. • Encourages collaboration and interaction. • Ideal for workshops and committee meetings.

OUR VENUES. YOUR VISION. UNFORGETTABLE EVENTS.



Layout capacity may vary based on room size and setup requirements.

MEETING SPACES

- ❖ Room measurements and capacities are estimated.
- ❖ Reception capacities are estimated based on industry standard calculations to allow space for mixed seating and food and beverage service.
- ❖ For banquet style and crescent setting, numbers based on 60" tables.
- ❖ All room sets are maximum, please consider AV when suggesting maximum sets.
- ❖ Classroom sets are 3 seatings per 6 ft table – Set with 6" x 18" tables.
- ❖ Conference and U Shape are 3 seating per 6ft table – Set with 6' x 18" tables.
- ❖ A set-up fee will be charged for all meetings and events depending on location, size and requirements.

Standard Meeting Room Inclusion

- ✓ Use of selected meeting or event space for the duration of your event.
- ✓ Overhead projector with HDMI inputs and a 180" Screen
- ✓ Wireless and wired Private network connections
- ✓ Wireless PA audio system
- ✓ Smart TV
- ✓ 50b shared Internet Bandwidth
- ✓ Video conferencing capabilities
- ✓ Tables
- ✓ Chairs

- ✓ Lectern and 1 Microphone
- ✓ Fully Air-Conditioned Room
- ✓ Services of an Event Planner

Optional Items (available upon request at an additional charge)

Audio Equipment (1 microphone amplifier & 2 speakers)	US\$150.00 per day
Additional Microphones	US\$40.00 each per day
Portable Stage	US\$150.00+ per day <i>(based on size)</i>
Laptop with Clicker	US\$250.00 per day
Flip Chart and Marker	US\$30.00 each
A4 Note Pad & Pen/Pencil	US\$15.00 each
Power Strip	US\$10.00 per strip
White Board and Easel	US\$30.00 per day
Lapel / Cordless Microphone	US\$25.00 ea. per day
Florals & Décor	Available and priced on request
Printing	US \$0.25 per sheet
Tabletop Microphone	US\$35.00 each per day

COFFEE BREAK



“SEIZE THE DAY”

Four International Teas (*Peppermint, Lemon and Ginger, Earl Grey, Black Tea*)
House Brewed Coffee (*Regular & Decaf*)
Orange and Apple Juice
Three Assorted Cookies
Filtered Water (*Still or Cucumber-Mint Infused*)

US\$17.00 per person per break

“JUST VIBES”

Four International Teas (*Peppermint, Lemon and Ginger, Earl Grey, Black Tea*)
House Brewed Coffee (*Regular & Decaf*)
Orange and Apple Juice
Chef's Assorted Pastries (*Danish, Banana Bread & Muffin*)
Filtered Water (*Still or Cucumber-Mint Infused*)

US\$20.00 per person per break

“ISLAND TIME”

Four International Teas (*Peppermint, Lemon and Ginger, Earl Grey, Black Tea*)
House Brewed Coffee (*Regular & Decaf*)
Orange and Apple Juice
Assorted Finger Sandwiches
Sliced Seasonal Fruits
Filtered Water (*Still or Cucumber-Mint Infused*)

US\$25.00 per person per break

“LIVELY UP YOURSELF”

Four International Teas (*Peppermint, Lemon and Ginger, Earl Grey, Black Tea*)
House Brewed Coffee (*Regular & Decaf*)
Local Ginger Beer, Fruit Punch, Lemonade

Island Favourite:

Bajan Fish cakes ,

Mini Beef Patties

Samoza Chicken

Sliced Seasonal Fruits

Filtered Water (*Still or Cucumber-Mint Infused*)

US\$35.00 per person per break

ADD ON BREAK OPTIONS

FROM THE BAR.....

San Pellegrino Water	US\$5.00 per bottle
San Pellegrino Water	US\$10.00 per bottle
Fresh Coconut Water	US\$10.00 per bottle
Soft Drinks <i>(regular or diet Coke, Sprite, Ginger Ale, Tonic Water)</i>	US\$2.50 per can
Local Ginger Beer	US\$11.00 per quart
Beer (Lager)	US\$3.00 per can

FROM THE BAKERY.....

Assorted Pastries <i>Danish, Croissants, Muffins with Butter and Jam</i>	US\$30.00 per dozen
Coffee Cupcakes	US\$30.00 each dozen
Macaroons	US\$48.00 per 2 dozen
Chocolate Brownies	US\$28.00 per 2 dozen
Chocolate Truffles	US\$24.00 per 2 dozen
Fresh Fruit Tartlets	US\$40.00 per 2 dozen

JUST SNACKS

Dried Fruit and Cheese Cup	US\$10.00 each
Finger Sandwiches	US\$20.00 per dozen
Local Assorted Yogurts	US\$2.50 each
Chef's Mixed Nuts	US\$5.00 each
Local Confectionary	US\$15.00 per dozen

CANAPÉS & HORS D'OEUVRES

Gold Cold Selection Cream Cheese & Chive Roulade <i>On Brochette</i> Parma Ham Wrapped <i>with Rosemary Grissini Sticks</i> Potted Ham Mousse on Herb Crostini Rare Seared Tuna, Crispy Rice <i>Pickle Ginger and Seaweed Salad</i> Eggplant & Goat Cheese Brochette <i>With Red Pepper Coulis</i> US\$2.75 per piece	Gold Hot Selection Mini West Indian Beef or Chicken Patties Vegetable Spring Rolls <i>with Plum Sauce</i> Crispy Cajun Chicken Wings <i>with Passion Jerk Sauce</i> Fish Cakes with Mango Chutney Sauce Mac & Cheese Bites, <i>Hot Pepper Mayo</i> Lamp Kofta US\$2.75 per piece
Diamond Cold Selection Vegetable Sushi <i>with Pickled Ginger and Wasabi</i> Tuna and Avocado Rolls <i>with Pickled Ginger and Wasabi</i> Coconut Island Shrimp Chicken Liver Pate on Toast <i>with Pear Marmalade</i> US\$3.75 per piece	Diamond Hot Selection Tempura King Prawn <i>with Sweet Chili Sauce</i> Mini Vegetable Quiche Island Salf Fish Bakes <i>with Devil Sauce</i> Mini Beef Kababs <i>with Yogurt and Mint Dip</i> US\$3.75 per piece
Platinum Cold Selection California Rolls with Pickled Ginger Wasabi <i>(Crab, Shrimp, Tuna, Smoked Salmon)</i> Smoked Salmon and Avocado Tartar Fresh Catch Ceviche <i>with a Root Chip</i> Chicken Liver Pâté <i>on Toast with Pear Marmalade</i> US\$4.25 per piece	Platinum Hot Selection Coconut Fried Shrimp Lobster Tempura with Plum Sauce Herbed Goat Cheese <i>in Mini Puff Pastries</i> Roasted Bacon Wrapped Sea Scallops Pork Bites <i>With Hoisin Sauce</i> US\$4.25 per piece

PRIVATE GROUP DINNER

BUFFET MENU - OPTION 1

SOUP

Seasonal Vegetable Soup

with Homemade Dinner Rolls

SALADS

Pasta Salad

Garden Salad

Chicken & Pineapple Salad

Cucumber & Feta Cheese Salad

Chef's Condiments and Assorted Salad Dressing

CARVING

Roasted Turkey with Red Onion Au Jus

HOT DISHES

Whole Roasted Chicken *Mushroom Sauce*

Stewed Lamb with Root Vegetables

Cajun Catch of the Day, *Coconut Cream Sauce*

Rice and Red Beans

Baked Pasta

Steamed Seasonal Vegetables

Au Gratin Potatoes

DESSERTS

Coconut Tarte

Mango Cheesecake

Mini Fruit Tartlets

Strawberry Mousse

Resident Guest - US\$45.00 per person

Non-Resident Guest – US\$80.00 per person

BUFFET MENU OPTION 2

SOUP

Chicken & Corn Chowder

with Homemade Dinner Rolls

SALADS

Green Banana and Salt Fish Salad

Tomato Salad with Pesto Black Bean & Corn

Medley of Green Leaves

Chef's Condiments and Assorted Salad Dressings

CARVING

Mustard and Honey Glazed Ham

HOT DISHES

Grilled Fish in Caper Butter Sauce

Roasted Pork Cutlet Grilled Pineapple Chutney

Grilled Mini Steak, Red Wine Sauce

Vegetable Fried Rice

Grilled Vegetable in Pesto Sauce

Garlic Roasted Potatoes

Eggplant Moussaka

DESSERTS

Red Velvet Cake

Granny Apple Pie with Pot Au Crème

Chocolate Mousse

Resident Guest - US\$45 per person

Non-Resident Guest – US\$95.00 per person

ENHANCE YOUR DINING

CHEF'S CREATIONS

COLD

International Fresh Fruit Platter	US\$150.00 <i>(serves 20)</i>
International Cheese & Fruit Platter	US\$285.00 <i>(serves 20)</i>
Fruit and Chocolate Fondue	US\$250.00 <i>(serves 50)</i>
Raw Vegetables with Hummus Dip	US\$90.00 <i>(serves 20)</i>

HOT

Whole Suckling Pig with Rolls and Ginger Sauce	US\$500.00 <i>(serves 50)</i>
Whole Roast Tenderloin with Rolls & Peppercorn Sauce	US\$300.00 <i>(serves 50)</i>
Whole Baked Snapper with Rolls and Creole Sauce	US\$300.00 <i>(serves 50)</i>
Grilled Jumbo Shrimp Provencal	US\$650.00 <i>(100 pieces)</i>

A LA CARTE GROUP DINNERS

Menus can be curated to suit your group and experience you want to create

Private Group Dinner:	US\$80.00+ per person <i>(based on 3 course menu selection option)</i>
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PRIVATE BAR PACKAGES

Our private Bar package, is an open bar concept with your selection of options with our house celebratory sparkling wine house spirits. Premium level liquor and upgraded wines are available at an additional charge. Guests requesting alcohol must be 18 years or older and we reserve the right to decline service at any time.

STANDARD BAR - US\$10.00 per person per hour

House Vodka
House Gin
House Dark and Light Rum



House Coconut and Spiced Rum
Jose Cuevo Tequila
Banks Beer (Made in Barbados)
House White Wines (Chardonnay and Sauvignon Blanc)
House Red Wines (Merlot and Cabernet Sauvignon)
House Spiced Rum
Assorted Soft Drinks
Assorted Non-alcoholic Juices
No Blended Drinks

PREMIUM BAR – US\$20.00 per person per hour

Specialty Themed Cocktail (Guest Choice or Bartender's choice)
Grey Goose Vodka
Bombay Sapphire
Johnny Walker Black
Mount Gay Black Barrel Dark & Light Rum
House Coconut and Spiced Rum
Hennessy
Jameson Whiskey
Jose Cuevo Tequila
Assorted Soft Drinks
Assorted Non-alcoholic Juices
Banks Beer (Made in Barbados)
House White Wines (Chardonnay, Pinot Grigio and Sauvignon Blanc)
House Red Wines (Merlot, Cabernet Sauvignon)
House Sparkling Wine for Toast

THEMED BARS

If you prefer, create your signature themed bar for your event

Martini
Margarita
Tequila
Caribbean Rum Shop

Pricing varies based on the options select

Corkage Fee US\$5.00 per bottle

NON-RESIDENT DELEGATE SERVICES

Delegate Full Breakfast:	US\$40.00 per person per day
Delegate Lunch Pass:	US\$50.00 per person per day
Delegate Day Pass:	US\$130.00 per person per day <i>(applicable to non-resident guests)</i>

**Meeting break and other group fees applies.*

DÉCOR & SPECIAL SERVICES

Tabletop Florals	US\$10.00+ each
Head table floral	US\$55.00+ each
Backdrop design services	(based on requirements)
Photography	US\$250 per hour
Private Security Detail	US\$100.00 per hour

MEETING AND EVENTS DETAILS

MINIMUM REQUIREMENTS

Private event functions are subject to a minimum attendance requirement of ten (10) guests. Guest count reductions may be made up to fourteen (14) days prior to the scheduled event date, provided that the revised attendance does not reduce the total estimated event revenue by more than ten percent (10%) of the original contracted value.

No reductions in guaranteed attendance, event scope, or associated charges will be accepted within thirteen (13) days of the event. The final guaranteed guest count provided by the Client shall be used for all staffing, preparation, purchasing, and billing purposes.

GRATUITY, TAXES & SERVICE CHARGES

All food and beverage items, venue rentals, event services, equipment rentals, and related charges are quoted in United States Dollars (USD) unless otherwise specified.

All charges are subject to a mandatory ten percent (10%) Service Charge and the applicable Barbados Government taxes in effect at the time of the event. Should government taxes or statutory levies change between the date of booking and the event date, the revised rates shall apply and be payable by the Client.

PAYMENT & DEPOSIT SCHEDULE

To secure event space and services, the following payment schedule shall apply:

- **At Time of Booking:** A deposit equal to fifty percent (50%) of the total estimated event value is required.
- **Fourteen (14) Days Prior to the Event:** Payment of the remaining balance, including estimated taxes, service charges, and all confirmed event services, is due in full.

Failure to make payments by the specified deadlines may result in cancellation of the event reservation, and applicable cancellation charges may apply in accordance with the resort's Cancellation Policy.

POST-EVENT CHARGES

Any additional charges incurred during or after the event, including but not limited to additional food and beverage consumption, overtime charges, equipment rentals, damage repairs, deep cleaning, vendor-related expenses, taxes, service charges, or other incidental costs, will be charged to the credit card on file within forty-eight (48) hours following the conclusion of the event.

The Client authorises **The Club Barbados** to process such charges against the payment method provided and agrees to remit payment for any outstanding balance upon demand.

CANCELLATION POLICY

The Client acknowledges that **The Club Barbados** may incur financial losses resulting from the cancellation of an event, including the loss of potential business opportunities and revenue. Accordingly, the following cancellation charges shall apply and shall be considered liquidated damages, representing a reasonable estimate of the losses likely to be incurred by the resort.

Cancellation fees will be calculated based on the total estimated event value as follows:

Notice of Cancellation	Cancellation Charge
45 to 15 days prior to the event	30% of the total estimated event value
14 to 4 days prior to the event	50% of the total estimated event value
3 days or less prior to the event	100% of the total estimated event value

All cancellations must be submitted in writing and will be effective only upon written acknowledgment by **The Club Barbados**.

Any deposits, payments, or cancellation fees paid are non-refundable and may not be transferred to another event, function, individual, or future booking unless otherwise agreed in writing by the resort.

The resort reserves the right to apply any deposits or payments received toward outstanding cancellation charges due under this policy.

MENU SELECTION GUIDELINES

This final attendance figure shall be considered the guaranteed guest count for billing purposes. If no updated attendance confirmation is received by the deadline, the attendance estimate stated in the original agreement shall be deemed the guaranteed count and will be used for planning and billing purposes.

Final menu selections, beverage requirements, dietary accommodations, and all related food and beverage arrangements must be submitted and confirmed no later than fourteen (14) days prior to the event. Menu pricing and availability are subject to change until selections have been finalised and confirmed on the applicable Event Order or Banquet Event Order (BEO).

Any requests for changes to guest counts, menus, beverage selections, event timing, room set-ups, or other event arrangements made after the fourteen (14) day deadline will be accommodated only at the discretion of the resort and subject to operational feasibility. Approved changes may incur additional charges, including but not limited to administrative fees, service fees, menu substitution charges, and increased food and beverage costs.

FOOD ALLERGIES AND DIETARY RESTRICTIONS

We pride ourselves on maintaining the highest standard in food safety. Please ask your event coordinator for a copy of our company policy in this regard.

VENDORS & SPECIAL SERVICES

All third-party vendors, contractors, entertainers, photographers, decorators, audio-visual providers, and other service providers must receive prior written approval from **The Club Barbados Resort & Spa** no less than fourteen (14) days prior to the scheduled event date.

Approved vendors will be granted access to the property only during designated set-up and breakdown periods, subject to resort operations, security requirements, and space availability. The resort reserves the right to deny access to any vendor who has not received prior approval or who fails to comply with resort policies and procedures.

Outside vendors may be required to provide evidence of Comprehensive General Liability Insurance, naming **The Club Barbados** and its owners, operators, and affiliates as additional insured parties. Additional documentation, permits, licenses, indemnification agreements, or damage deposits may also be required at the resort's discretion.

The client shall provide a valid credit card authorisation prior to vendor load-in and event commencement. The client accepts responsibility for any structural, cosmetic, landscaping, furnishing, equipment, or deep-cleaning costs resulting from damage caused by the client, event attendees, invitees, agents, or contracted vendors. Any such costs incurred by the resort will be charged to the client accordingly.

STANDARD TERMS AND CONDITIONS

1. No beverages or food of any kind may be brought onto **The Club Barbados** property by guests or their invitees for any function without prior written approval from the resort.
2. All displays, exhibits, decorations, and related materials must conform to the resort's rules, regulations, and standards. The resort does not permit the affixing of any items to walls, floors, ceilings, furniture, or fixtures using nails, tape, staples, adhesives, or any other fastening materials unless prior written approval has been granted.
3. In the event of damage to the property, grounds, furniture, fixtures, equipment, or décor resulting from non-compliance with these terms or negligence by the guest or their invitees, the cost of repair and/or replacement will be charged to the guest. The resort reserves the right to conduct a post-event inspection to assess any damages.
4. **The Club Barbados** assumes no responsibility for loss of or damage to merchandise, equipment, displays, or personal belongings left on the property before, during, or after any function. Any freight, handling, storage, or shipping charges associated with materials sent to the resort shall remain the sole responsibility of the guest or shipping party.
5. The resort maintains 24-hour security; however, should additional security services be required by either the resort or the guest, such arrangements will be made by the resort and charged accordingly.

6. All function arrangements must be discussed and confirmed with the resort's designated Events Coordinator or Food & Beverage Manager. Additional charges may apply for special equipment rentals, audio-visual services, meeting facilities, venue rentals, specialty set-ups, or other requested services. A set-up fee may be charged for private functions. Unless otherwise agreed, private functions require a minimum of ten (10) guests.
7. The resort reserves the right to assign alternative function space should attendance estimates, event requirements, weather conditions, or venue configurations necessitate such changes.
8. All special equipment, entertainment, décor, and related services must be arranged through or approved in writing by the resort. Any outside vendors, contractors, entertainers, audio-visual providers, photographers, or other service providers must receive prior written approval before accessing the property. The resort reserves the right to require proof of insurance, permits, licenses, damage deposits, indemnification agreements, or other documentation deemed necessary.
9. To preserve the ambiance and exclusivity of the resort for all guests, signage, banners, promotional materials, displays, or other visual materials may not be placed in public areas without prior written approval from management.
10. Space reservations and event bookings shall not be considered confirmed until a signed agreement and any required deposits have been received and accepted by **The Club Barbados**.
11. The resort's ability to fulfill this agreement is subject to circumstances beyond its reasonable control, including but not limited to labor disputes, accidents, government regulations, travel restrictions, shortages of supplies, adverse weather conditions, natural disasters, public health emergencies, utility interruptions, or other force majeure events. Under such circumstances, the resort shall not be liable for loss of profits, consequential damages, or other claims arising from non-performance.
12. The resort does not guarantee specific indoor backup facilities for outdoor functions unless such arrangements have been confirmed in writing as part of the event agreement.
13. Guests are responsible for ensuring that all functions are conducted in an orderly manner and in compliance with all applicable laws, regulations, and resort policies. Guests assume full responsibility for the conduct of all attendees, invitees, contractors, and agents associated with their event.
14. The guest agrees to indemnify and hold harmless **The Club Barbados**, its owners, management, officers, directors, employees, affiliates, and agents from and against any claims, liabilities, losses, damages, costs, or expenses arising from the function or related activities, except to the extent caused by the negligence or willful misconduct of the resort.
15. Neither party shall be liable for failure to perform its obligations where such failure results from acts of God, war, terrorism, government actions, natural disasters, epidemics, pandemics, civil disturbances, transportation disruptions, utility outages, or any other event beyond the reasonable control of the affected party. In such circumstances, the resort will make reasonable efforts to reschedule the event where feasible. Unless otherwise agreed in writing, deposits paid remain non-refundable to cover administrative, planning, and preparatory expenses incurred.

16. Any amendments, modifications, or variations to this agreement must be made in writing and signed by authorised representatives of both the guest and **The Club Barbados**.
17. Requests for use of function space beyond the agreed event hours are subject to availability and prior approval by the resort. Additional venue rental, staffing, security, and service charges may apply.
18. These Terms and Conditions shall be governed by and construed in accordance with the laws of **Barbados**.



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