



2026/27 WEDDING EVENTS
at Eléa Golf Club



Warm greetings from Elea Golf Club!

We are excited to extend our services to you for your upcoming wedding celebration. As a momentous milestone in your journey together, we understand the profound significance of this occasion and are committed to ensuring it becomes an unforgettable experience for you and your beloved guests.

At Elea Golf Club, we take pride in delivering exceptional service and crafting magical atmospheres for our clientele. Whether you dream of an intimate gathering or a lavish affair, our versatile venues provide the ideal setting for your wedding festivities.

Our devoted team is dedicated to manifesting your vision. With meticulous attention to detail and a deep-seated commitment to hospitality, we endeavor to surpass your expectations, curating an event that mirrors your distinct style and preferences.

To further elevate your celebration, we offer a range of customizable packages tailored to your desires and budget. From sumptuous menus featuring exquisite cuisine to seamless coordination of every aspect of your event, we are here to ensure every moment exudes perfection.

We cordially invite you to schedule a consultation with our event specialists to delve into your vision and explore how we can transform your wedding day into an extraordinary affair. Please feel free to contact us at events@eleagolfclub.com or restaurant@eleagolfclub.com to arrange a meeting at your convenience.

Thank you for considering Elea Golf Club for this momentous occasion. We eagerly anticipate the opportunity to serve you and craft everlasting memories together.

Warm regards,

George Atlagic
Food and Beverage Manager
Elea Golf Club



The Eléa Event Suite

As part of the beautiful Eléa Clubhouse, the Eléa Event Suite is the ideal venue for business meetings, small conferences, private parties, small weddings, and celebrations. By offering one of the best locations and views of the Mediterranean in all of Cyprus, Eléa combines beauty and privacy with bespoke, discreet, friendly, and professional service.

Opening to a private tiered terrace, which provides spectacular views of the Sir Nick Faldo designed golf course and the Mediterranean Sea, there is a combination of room and meeting set-ups including:

- cocktails for up to 100 persons or 150 persons (including Lower Event Suite Terrace),
- dinner for up to 30 people (indoor only) or 70 people (indoor and outdoor)



The Restaurant and Terrace

The Eléa Clubhouse Restaurant can also be selected as a private venue for events and celebrations. The exclusive capacity ranges from 70 guests up to 150 guests.



The Ceremony Terraces

The elegant clubhouse offers three terraces overlooking the beautiful gardens and golf course, which are ideal for private functions, ranging from 20 people up to 50 people.



The Eléa Library

The Eléa Library can also be selected as a cozy and private venue for events and celebrations. The exclusive capacity ranges from up to 100 guests for standing cocktails and up to 40 guests for dining on the Library Terrace.

The Events Lawn

The Events Lawn allows our guests to hold larger wedding ceremonies for up to 250 people.



The Tower

The Eléa viewing Tower is an ideal venue for a special private engagement and can host cocktails for up to 15 people. The tower also commands over a 360-degree view of the surrounding area.



Eléa
HOSPITALITY

2026 VENUE HIRE

INDIVIDUAL COSTING

Venue Hire:

Events Suite & Terrace	€ 500
Ceremony Terraces:	€ 350
Restaurant and Terrace	€ 900
Library & Terrace:	€ 800
Events Lawn (Ceremony Only):	€ 550

Note: Should closure of the venue be required for event preparation the day prior, an extra hire charge will be applied.

Venue Hire includes:

- White Table Linen
- Round Tables and chairs (up to 120)
- Silverware and crockery
- Standard Audio Equipment for speeches
- Background music
- Buggy to lake for sunset photos
- A round of golf for the wedding couple
- Complimentary lunch on your anniversary

Additional charges:

- Chair covers: € 4 per cover (if applicable)
- If the event extends beyond 12:00 AM, a supplementary charge of €500 will be applied per hour, regardless of the event's concluding time

We look forward to welcoming you to Eléa Golf Club and will ensure to make your event a memorable one



2026 FOOD and BEVERAGE OPTIONS

CANAPES

Cold Canapes (12pc)

- Bruschetta with Tomato & Basil € 22
- Bruschetta, Grilled Vegetables, Local Anari Cheese € 22
- Marinated Grilled Vegetables with Cheese and Mint € 22
- Cherry Tomato & Mozzarella Skewers € 25
- Roasted eggplant with Halloumi and Pomegranate € 25
- Chicken Caesar Salad Tortilla Wrap € 29
- Drunken Prawn with Wasabi Aioli on Bagel Crisp € 33
- Chilled King Prawn Gazpacho Shooters € 33

Hot Canapes (12pc)

- Grilled Italian Vegetable Tartlet with Dried Tomato and Pesto € 22
- Mediterranean Vegetable Quiche € 25
- Deep Fried Vegetable Spring Rolls with Sweet Chilli Sauce € 22
- Grilled Halloumi Cheese on Garlic Pita Bread with Dried Tomato € 25
- Mini Croque-Monsieur € 25
- Risotto Arancini with Mozzarella and Dried Tomato € 25
- Lamb Kofta with Tzatziki € 28
- Crispy Calamari with garlic Aioli € 28
- Satay (Chicken or Prawn) € 33
- Crispy Shrimps with Wasabi Aioli € 33

We suggest 5pc per person

BBQ MENU A

€ 57 PER PERSON

Salads

Green Salad with Chickpeas, Zucchini & Kefalotyri Cheese
Baby Spinach Salad with Sour Cream, Mushrooms & Croutons
Red Onion, Celery & Slices Tomato Salad
Ela Salad
Beetroot & Feta Cheese Salad
Cyprus Style Potato Salad
Mediterranean Rice Salad with Vegetables
Selection of Dips – Tahini, Tzatziki Moutabel
Olives, Capers & Pickled Vegetables
Assorted Dressings & Condiments

From the Grill

Chicken Souvla
Cajun – style Spiced Boneless Pork Chops
Lamb Kofta with Cumin
Rosemary Marinated Chicken
Sausages on Mushroom Ragout
Burger with Onions and BBQ Sauce

Side Dishes

Roasted Vegetables
Chunky Chips
Vegetable Pasta Bake

Desserts

Chocolate Brownie Cake
Vanilla Panna Cotta
Fruit Crumble
White and dark Chocolate Mousse
Vanilla Millefeuille
Fresh seasonal Fruits

BUFFET OPTIONS: Prices are based on a minimum of 40 adults. Regardless of guest count falling below 40 adults, the buffet will be prepared and charged based on a minimum of 40 adults. Alternatively, you may select a menu appropriate for a smaller guest count.

BBQ MENU B

€ 65 PER PERSON

Salads

Spinach, Rocket & Feta Salad with Citrus Dressing
Halloumi, Watermelon & Mint Salad
Baby Shrimp, Avocado & Mango Salad with Lime Dressing
Stir Fried Wild Mushroom salad with Garlic, Balsamic & Olive Oil Dressing
Tomato Shells with Goat Cheese
Pomegranate Tabbouleh
Potato Salad with Spring Onions, Parsley, Olive Oil & Lemon
Shredded Summer Slaw
Avocado Yoghurt
Selection of Dips – Tahini, Tzatziki Moutabel
Salad Bar: Green Salad, Black & Green Olives, Pickled Vegetables
Assorted Dressings & Condiments
Village & Olive Bread

From the Grill

Chicken Marinated with lemon & Thyme
Lamb Chops with Olive Oil & Rosemary
Beef Medallions with Garlic & Thyme
Grilled Sea Bass Fillets
Pork Souvla
Grilled Angus Burgers

Side Dishes

Roasted Vegetables
Chunky Chips
Vegetable Pasta Bake

Desserts

Mango Passion Crème Brulée
Strawberry Panna Cotta
Fresh Berry Tiramisu
Vanilla Mille-Feuille
Lemon Mousse
Warm Apple and Raisin Crumble with Vanilla Sauce
Chocolate Orange Tart

BUFFET OPTIONS: Prices are based on a minimum of 40 adults. Regardless of guest count falling below 40 adults, the buffet will be prepared and charged based on a minimum of 40 adults. Alternatively, you may select a menu appropriate for a smaller guest count.

CYPRUS BUFFET

€ 70 PER PERSON

Starters

Elea Salad
Tomato Shells with Goat Cheese
Roasted Artichoke Salad
Green salad with Chickpeas, Zucchini & Kefalotyri Cheese
Quinoa & Feta Salad with Roasted Vegetables
Octopus with Olive Oil & Parsley
Mediterranean Rice Salad with Vegetables
Selection of Olives, Capers & Pickled Vegetables
Selection of Dips – Tahini, Tzatziki Moutabel
Strained Yoghurt
Grill Vegetables
Selection of Dressings

Hot Dishes

Pork Souvla
Stuffed Chicken with Halloumi & Sundried Tomatoes
Sea Bass with Lemon Butter Sauce
Marinated Grilled Lamb Chops
Moussaka
Sheftalia

Side Dishes

Cyprus Style Roast Potatoes
Roasted Market Vegetables
Vegetable Pasta Bake

Dessert

Famagusta Orange Cake
Mixed Fruit Tartlets
Lemon Meringue Tart
Chocolate Brownies
Variety of Macaroons
Assorted Baklava
Sliced Seasonal Fruits

BUFFET OPTIONS: Prices are based on a minimum of 40 adults. Regardless of guest count falling below 40 adults, the buffet will be prepared and charged based on a minimum of 40 adults. Alternatively, you may select a menu appropriate for a smaller guest count.

INTERNATIONAL BUFFET

€ 75 PER PERSON

Starters

Yellow Noodles with Seafood and Asparagus
Tomato and Mozzarella Salad with Pesto Dressing
Chicken and Papaya Salad with Spring Onion
Selection of Cold Meze – Hummus, Eggplant, Tahini, Tabbouleh
Fennel, Cucumber and Orange Salad
Thai Beef Salad
Grilled Octopus Salad with Potato, Olive Oil and Spanish Paprika
Pumpkin, Halloumi & Rocket Salad
Baby Spinach Salad with Sour Cream, Mushrooms and Croutons
Chilled Gazpacho Soup

Hot Dishes

Teriyaki Chicken
Grilled Lamb Chops with Rosemary Sauce
Spanish Style Pork Stew and Bayildi
Grilled Sea Bass Fillet with Garlic Herb Butter
Cheese Gratin Vegetable Lasagne
Roast Potatoes with Rosemary & Thyme
Rice Pilaff
Stir-fried Vegetables with Fresh Herbs
Seafood Fried Rice

Carving Station (additional € 8 Per Person)

Roast Pork or
Roast Leg of Lamb or
Roast Beef & Yorkshire Pudding

Desserts

Warm Apple and Raisin Crumble with Vanilla Sauce
Mango Passion Crème Brûlé
Strawberry Panna Cotta
Cheesecake with Forest Fruits
Chocolate Orange Cake
Vanilla & Strawberry Mille-Feuille
White and Dark Chocolate Mousse
Fresh Fruit Salad

BUFFET OPTIONS: Prices are based on a minimum of 40 adults. Regardless of guest count falling below 40 adults, the buffet will be prepared and charged based on a minimum of 40 adults. Alternatively, you may select a menu appropriate for a smaller guest count.

MEDITERRANEAN BUFFET

€ 80 PER PERSON

Starters

Grilled Vegetable Antipasto
Seafood Salad with Saffron Potatoes in Lemon-Garlic Dressing
Black Mussels with Wine and Parsley
Beef Carpaccio Cipriani
Salad of Herb Frittata in Orange Dressing
Tuna Salad with Dried Tomatoes, Olives, Peppers, and Spring Onion
Marinated Calamari and Artichoke Salad in Spicy Olive Vinaigrette
Grilled Wild Mushrooms
Pork Tonnato Marinated Olives, Tomato & Mozzarella
Assorted Cold Cuts – Parma, Mortadella and Salami
Salad Bar with Assorted Dressings & Condiments

Hot Dishes

Prawns with Pancetta, Garlic Confit in Balsamic Jus
Pork Piccata with Pine Nuts, Mushrooms and Parmesan in Masala Sauce
Chicken Breast in Red Vermouth, Olive, and Fennel Seed Sauce
Grilled Salmon Fillets
Beef Stroganoff
Lasagna
Pizza with Tomato, Basil & Mozzarella

Side Dishes

Roasted Vegetables with Herbs
Green Beans with Pancetta, Cherry Tomatoes
Garlic Potatoes with Rosemary

Desserts

Profiteroles Filled with Cream
Mixed Fruit Tartlet
Lemon Meringue
Mixed Berry Crumble
Apricot Clafoutis
Chocolate & Orange Panna Cotta
Tiramisu

BUFFET OPTIONS: Prices are based on a minimum of 40 adults. Regardless of guest count falling below 40 adults, the buffet will be prepared and charged based on a minimum of 40 adults. Alternatively, you may select a menu appropriate for a smaller guest count.

SET MENU

MAXIMUM 50 PERSONS

Appetizers

- Grilled Vegetables € 18
Goat Cheese | Tomato Salsa
- Scottish Smoked Salmon €22
Garden Greens | Red Onion Capers | Lime Aioli
- Caesar Salad € 18
Romaine Lettuce | Garlic Croutons | Parmesan | Anchovies | Traditional Dressing
- Sauteed Mushrooms € 18
Creamy Garlic Sauce
- Smoked Duck Breast € 22
Chicken Liver Pate | Apple & Mango Chutney | Balsamic Pomegranate Jus
- Jumbo Prawn Cocktail € 22
Tomato Caviar | Micro Cress | Marie Rose Sauce
- Baked Calamari Stuffed with Feta Cheese € 22
Tomatoes | Peppers Coulis
- Breaded Brie € 20
Micro Salad | Cranberry Jelly
- Sliced Beef Fillet € 22
Balsamic Glaze | Radish | Celery | Fruit Chutney

Main Course

- Mushroom Risotto € 29
Parmesan | Truffle Oil
- Stuffed Aubergine € 29
Tomatoes | Gratinated Cheese | Mixed Leaf Salad
- Salmon Fillet € 38
Creamy Risotto | Asparagus | Baby Carrots | Baby Spinach
- Sea Bass € 36
Sweet Potatoes | Asparagus | Baby Spinach | Lemon Sauce
- King Prawn Linguine € 35
Spinach | Chili | Garlic | Rocket
- Chicken Breast € 32
Roast Sweet Potatoes | Seasonal Vegetables | Lemon-Butter Sauce
- Sous Vide Duck Breast € 44
Celery Choucroute | Roasted Potato

Lamb Shank € 36
Fondant Potatoes | Vegetables | Sweet Garlic Reduction

Rib Eye Steak (300gr) € 52
Potato Cake | Braised Root Vegetables | Jus

Beef Fillet (270gr) € 52
Potato Cake | Braised Root Vegetables | Mushroom Sauce

Dessert € 14

Chocolate Fondant | Vanilla Ice Cream
Crème Brule

Tiramisu | Chocolate Ice Cream
Vanilla Panna Cotta | Berry Compote
Sticky Toffee Pudding | Butterscotch Sauce
Lemon Meringue Tart | Fresh Cream

Please note that you may select up to two dishes per course for your guests to choose from, with the third option being a vegetarian dish.

We kindly ask that you provide the final guest selections one month prior to your wedding, including each guest's name, chosen dish, and table number.

Please also inform us in advance of any food allergies for you or your guests, so we can ensure a safe and enjoyable dining experience for everyone.

MEZE MENU

MAXIMUM 50 PERSONS

€ 60 Per Person

Cold Starters

Fried Black Olives | Onions | Fresh Coriander
Melitzanosalata | Houmous | Tzatziki
Elea Salad
Beetroot & Feta Salad
Cyprus Style Potato Salad
Octopus Salad

Hot Starters

Grilled Halloumi and Lounza
Fried Cyprus Sausage | Olive Oil | Lemon | Spinach
Hot Pita Bread

Main Course

Fried Calamari
Chicken Tights | Olive Oil | Lemon | Thyme
Pork Souvlaki
Lamb Chops
Rosemary Sheftalia
Sea Bass Fillets

Sides

Roast Potatoes | Tomato | Oregano
Grilled Vegetables | Herbs | Olive Oil

Dessert

Lemon Tart
Cypriot Orange Cake
Baklava
Sliced fresh Fruits

CHILDREN MENU

Children aged 2 and under: Free Kids Menu

Children aged 3 to 12: €22 per person

Menu is suitable if adults have the Set menu or Meze Menu.

In the case of Buffet Menu choice, children are charged half price for Buffet Menu.

Main Course

Spaghetti Bolognaise

Grilled Pork Sausages on Mashed Potatoes with Peas and Gravy

Black angus Beef or Cheeseburger with Rainbow Slaw and French Fries

Breaded Fish Squares with French Fries and Peas

Breaded Chicken Nuggets with French Fries and Rainbow Slaw

Dessert

Chocolate Brownie with Vanila Ice Cream

Ice Cream Cup

BEVERAGE PACKAGES

COCKTAIL RECEPTIONS (1 HOUR)

Sparkling Wine Package € 20 Per Person

Sparkling Wine (Served with Orange Juice, Crème de Cassis), Water, Soft Drinks
Add € 10 / hour

Exotic Fruit Punch Package € 20 Per Person

Selection of Alcoholic (Vodka or Rum Based) & Non-Alcoholic Fruit Punch
Add € 10 / hour

House wine Package € 20 per Person

Selected House Wines, Local Beers, Water, Soft Drinks and Juices
Add € 10 / hour

International Wine Package € 25 Per Person

Selected International Wines, Prosecco, Beers, Water, Soft Drinks and Juices
Add € 13 / hour

Premium Beverage Package € 35 Per Person

Selected International Wines, Crémant d'Alsace, Beers, Regular Spirits, Water, Soft Drinks and Juices
Add € 17 / hour

DINNER DRINK PACKAGES (3 HOURS)

Dinner House Package 1 € 35 Per Person

Selected House Wines, Local Beers, Soft Drinks, Juices, Mineral Water
Add € 17 / hour

Dinner House Package 2 € 37 Per Person

Selected House Wines, Local Beers, Soft Drinks, Juices, Mineral Water, Filter Coffee
Add € 17 / hour

Dinner International Package € 47 Per Person

Selected International Wines, Draught Beers, Imported Regular Spirits, Soft Drinks, Mineral
Water, Juices, Filter Coffee
Add € 22 / hour



Eléa

HOSPITALITY

TERMS & CONDITIONS

- 1.0. DEFINITION:

“The Company” means Lakena Holding Ltd. “The Client” means the person or company reserving the services as described in the Eléa Hospitality Booking Form attached. “The Club” means the Eléa Golf Club.
- 2.1. CHARGES & PAYMENT:
- 2.2. Full payment of Venue Hire or 20% of event fee, subject to event will book the event on the requested date.
- 2.3. 50% payment of all Food and Beverage within 3 months prior to the event taking place.
- 2.4. Final 50% payment including payment of all additional costs over and above food and beverage services 4 weeks prior to the event taking place.
- 2.5. Any additional costs on the date of the event to be settled on the day of the event, or 15 days following the date of invoice. Credit card details need to be supplied prior to the event to guarantee payment after the event.
- 2.6. In the event of payment becoming overdue, the guaranteed credit card may be charged with the outstanding amount. If both parties agree on an extension of the payment terms, Eléa Golf Club reserves the right to add a charge of 2% above the current payable bank base rate to the invoiced outstanding amount, per month overdue.
- 3.1. CONFIRMATION BY THE CLIENT:
- 3.2. All bookings are considered as provisional until both the Client and the Company sign the contract. Once both parties have signed the contract, all such provisions reserved on the Client's behalf will be subject to the terms & conditions of the contract.
- 3.3. The contract must be returned by the Client and received by the Company by the due date on the contract. If the contract is not received within this period, the Company reserves the right to release the provisional booking and re-let the facilities.
- 4.1. AMENDMENTS BY THE CLIENT:
- 4.2. Amendments to guest numbers and/or arrangements must be confirmed to the Company in writing or email. Reduction of numbers or contracted value of the booking will be subject to the Company's cancellation policy, as set out in clauses 5 and 6. Billing will be based on contracted numbers. Final timings, menus and any special requests must be confirmed to the Company at least 14 days prior to the event. Any exceptions to the above to be mutually agreed.
- 5.1. CANCELLATION:
- 5.2. If the Client has to cancel or postpone a confirmed booking the Company will make every effort to re-sell the facilities on the Client's behalf, however, if unsuccessful full cancellation charges will apply.
- 5.3. If the contract is terminated within the following time periods the Client will be required to pay the following:
 - 6.1. TIME FRAME CANCELLATION CHARGE
 - 6.2. One – 14 days prior to event 100% of the total contracted event cost.
 - 6.3. 15 – 30 days prior to event 60% of pre booked activity, golf 60% of food, beverage and room hire.
 - 6.4. 31 – 90 days prior to event 45% of pre booked activity, golf 45% of food, beverage and room hire.
 - 6.5. 91 – 120 days prior to event 30% of pre booked activity, golf 30% of food, beverage and room hire.
 - 6.6. 120 days or more prior to the event, there is no cancellation charge.
 - 6.7. Should the Company for reasons beyond its control need to make any amendments to the Client's booking, the Company reserves the right to offer an alternative choice of facilities.
 - 6.8. Should the Client make significant changes to the program, in terms of numbers and/or dates, this may result in amendments in the applicable rates and/or facilities offered by the Company in relation to the new criteria.
 - 6.9. This agreement may be cancelled by the Company without penalty or liability, if in the sole discretion of the Company the presence of the Client would pose a risk to the safety of the guests at the Club or the public at large.
- 7.1. ARRIVAL/DEPARTURE:
- 7.2. The meeting rooms and events suites are available at the times shown in the contract. Any extension will incur additional charges. A reduced time will not result in any reduction of the charges being levied and the Client will be charged on the basis of the time shown in the contract.
- 8.1. HEALTH & SAFETY:
- 8.2. Exhibitions & Displays: The Client will not erect any exhibitions, stands or displays within or outside the Club nor make any alterations without the Company's consent.
 - 8.2.1. Displays, exhibits, presentation sets and other similar items have to conform to local Area Fire Regulations. Accordingly, full details must be provided no less than 28 days prior to the event to enable the Company to obtain any special approvals, consents or licenses. If any such consent, approval, or license is refused, the Client shall not bring the relevant item to the Club. If considering the use of smoke machines, the Company must be advised in writing 28 working days prior to the event. Details of the Fire Certificate Regulations are available on request. If such displays, merchandise or exhibits are to be used, the Company's prior approval must be obtained and prior arrangements for their arrival, unloading, security and storage must be made with the Events Department. The Company accepts no responsibility for the security or loss or destruction or damage to the items whilst at the Club, regardless of cause. Valuable or rare items should be insured separately and/or guarded. It is at the Company's discretion to request evidence that the items are adequately insured and that the policy includes a public liability clause. All scenery and other stage effects are to be of an acceptable fire-resistant standard and treated with fire resistant products prior to arrival. All equipment will be of an approved standard by the Chief Engineer. Where connection to the Club power supply is by other than 13-amp plugs, the Chief Engineer must be consulted. Where practicable all electrical equipment will be switched off at the termination of each day.
 - 8.2.2. Cables have to be secured across floor areas and cannot obstruct exits but may be carried around door frames or as directed.
 - 8.3. Lasers/Lighting/Fireworks: If it is the Client's intention to utilise laser equipment/stroboscopic lighting at the Club the Client is obliged to apply for a laser certificate from the relevant authorities and submit a copy to the Company at least 14 days prior to arrival. All fireworks displays must be organised by a licensed pyrotechnic handler and the appropriate certificates must be approved in advance of the event by the Club.
 - 8.4. Vehicles: If the Client is displaying motor cars/motorcycles, such requests must be notified to the Company in writing 6 weeks in advance, and can only be approved by the Company or Club. Prior to vehicle(s) being brought to the Club, the filler caps must be locked or sealed. The vehicles shall not be installed or removed during the event & must be secured to ensure they cannot be moved from their approved position.
 - 8.5. Waste: 8.4.1. All waste, e.g. packaging must NOT be left anywhere outside the confines of the designated area of use for an event and must be cleared from the Club as no storage can be offered by The Client. The level of noise, especially that produced by Sound Equipment must be kept at a reasonable volume, exclusively determined by the Company. The Client must advise any exceptions in advance.
 - 8.6. Fire: The Client shall ensure that all persons attending the Club and/or Event will use such entrances as designated by the Company. Club exits and gangways must be kept free from obstruction & the fire signs must be always visible. In the event of the alarm sounding all guests should vacate the specific function room and assemble at the designated meeting point. Whilst the Club is equipped with both fire detection and fire fighting equipment, the Client, if using sophisticated equipment, may require a specific type of extinguisher to prevent any additional damage and should arrange to have his own on hand.
- 9.1. GENERAL:
- 9.2. The Company reserves the right to approve or reject externally arranged entertainment, services or activities and cannot accept liability for any resultant cost.
- 9.3. The Company reserves the right to eject any persons from the Club who are considered objectionable.
- 9.4. The Client must reimburse the costs of repairing any damage caused to the property, contents or grounds of the Club by any of its guests or sub-contractors.
- 9.5. The Club's name/logo may be used in publicity, once the Company has agreed a copy of the promotional material.
- 9.6. The Client shall not bring, or allow to be brought, liquor from outside the Club for consumption during an event at the Club, unless previously agreed by the Club.
- 9.7. A liquor license extension is necessary for all events taking place outside all normal licensing hours. Depending upon the closing time of the event, an extra charge may be made for such an extension of € 500 per hour.
- 9.8. The Club provides no guarantee an extension will be granted and whilst we will use our own reasonable endeavors to obtain such an extension, any refusal shall not entitle the Client to terminate this contract.
- 10.1. LIABILITY:
- 10.2. The Company will not be liable or responsible for any jewelry, luggage, clothing or other property of the Client brought inside the Club boundaries by the Client.
- 11.1. CLAIMS:
 - 11.2. The Company and managers of the Club shall not be liable for any claim for personal injuries (including death) to any person employed by the Client at or in connection with any event. The Club will also not be liable for any loss or damage of any kind whatsoever which may be attributable to any property belonging to the Company or managers of the Club or third parties on, in or upon the banqueting areas occupied by the Client or which may arise out of or in consequence of any activities or operations whatsoever carried on by the Client in or upon the banqueting area nor for any claim, demand, proceedings, cost, charges and expenses whatsoever in respect thereof or in relation thereto excepting any claims which may arise as a result of the negligence of the Company or managers of the Club or their representatives. Declaring that it shall be the sole responsibility of the Client to affect what insurance or insurances they think fit in respect of the employment of any performer, entertainer or otherwise and such equipment as is required during their occupation of the banqueting areas. The Client agrees to indemnify the Company and managers of the Club against any claims arising for such personal injuries.
- 12.1. FRUSTRATION OF THE CONTRACT:
- 12.2. If the Company is prevented or hindered from carrying out any of its obligations by circumstances beyond its reasonable control, including but not limited to government interventions, strikes or labour disputes, actions, Acts of God, national or local disasters or War, then the Company's liability to the Client shall be no greater than the amount actually paid by the Client to the Company in respect of the event.
- 12.3. The contract is non-transferable and shall be governed by Cypriot law.

I hereby agree to the Terms & Conditions of Eléa Hospitality, as per the contract.

REF NO:

SIGNATURE:

DATE:

SIGNATURE FOR AND ON
BEHALF OF ELÉA GOLF CLUB:

DATE:
