



SUMMER SENSES

LUXURY RESORT

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KEEPING YOU SAFE!

SUMMER SENSES 2020

KEEPING YOU SAFE!

YOUR PRIVATE HAVEN

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**Safety measures
for our visitors and
team**

2

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Arriving at Summer Senses
Safety Measures
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regulations**

1



SAFETY MEASURES

FOR OUR VISITORS AND TEAM



Body temperature to be measured imperatively.



A 24/7 collaboration with a medical doctor.

2

FRONT OFFICE INTERACTION

ARRIVING AT SUMMER SENSES



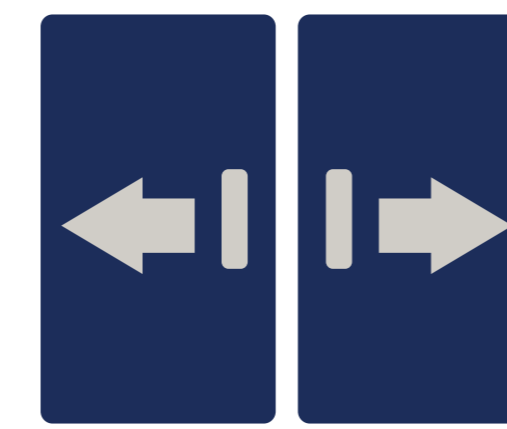
Check-in: Starting at 15:00. Body temperature to be measured imperatively.



Transfer services from airport/port available, with each vehicle being disinfected after every route. Guests residing in the same room are allowed to travel in the same vehicle according to protocol instructions.



Disinfection procedures employed for all guest suitcases prior to transfer to the hotel and prior to entering the room.



Doors to be opened through automated systems.



Door handles and public contact surfaces to be cleaned with professional disinfectants provided by Diversey® at regular intervals.



All common areas of our premises are air conditioned in accordance with official health protocols.

2

FRONT OFFICE INTERACTION

SAFETY MEASURES



Safe check-in after 3:00 pm with distancing maintained through the use of markers. You will receive an online registration card at least a day prior to your arrival.



All equipment exchanged between the front office team and guests (key cards, POS machines etc) thoroughly sanitised.



Constant staff briefings regarding the use of disinfection and safety equipment (masks, PPE etc).



Hand sanitiser stations placed in shared areas.



2

FRONT OFFICE INTERACTION DURING CHECK-OUT



CHECK-OUT

Check-out: By 11:00. Electronic payment of expenses related to your stay is recommended, whilst we can send you receipts and invoiced electronically.

FRONT OFFICE REGULATIONS

Office staff will be informing guests about the check-out procedure and guiding them to the respective reception desks.

CROWD SAFETY

Designated floor markings for safe distancing and to avoid overcrowding during peak time.

3

IN-ROOM HYGIENE MEASURES

ALL ROOMS DISINFECTED WITH PROFESSIONAL STEAM-CLEANER GEAR

Our housekeeping team makes sure that you are offered a completely safe experience by using professional steam cleaning gear and disinfectants as provided by Diversey®, global leader in hygiene technologies, and applying all necessary protocols as defined by the international and European health authorities.

THOROUGH SANITATION OF ALL ROOMS AND SUITES

Rooms and suites will be cleaned and disinfected every other day. If you wish for this to take place more often, please inform our team.

Please note that our turndown service is only available upon request.

Towels will be changed every other day, while sheets will be changed on the fourth day of your stay. If you wish the above to be changed more often, please inform our team.

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SUMMER SENSES

EXPERIENCE



RESTAURANTS

The culinary experience continues this year at the enchanting Gaia Restaurant, which follows all the necessary health measures for our guests' safety.

The restaurant, under the guidance of our experienced chef, presents a creative menu that will take you on a gastronomic journey around the Cyclades.

Galazia Hytra will remain closed this year, but will return with new high-level gastronomic experiences in 2021.



BARS

Hydor Pool Bar and Irida Lounge Bar are ready to welcome you this year, completely in tune with the updated health protocols, with attention to every detail and our guests' safety in mind.

Refreshing cocktails and unforgettable combinations create an ideal, relaxing environment, with a view to the sea and Piso Livadi, a picturesque seaside village.



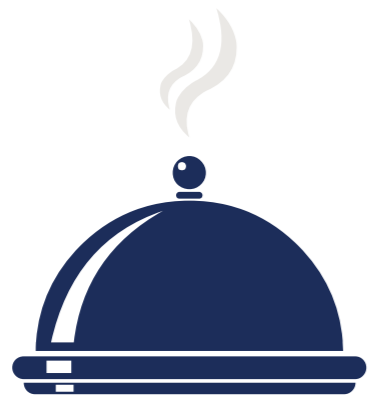
WELLNESS

Anassa Spa and our fitness centre will not be opening this year, but will return in 2021, with updated beauty treatments and wellness programmes.

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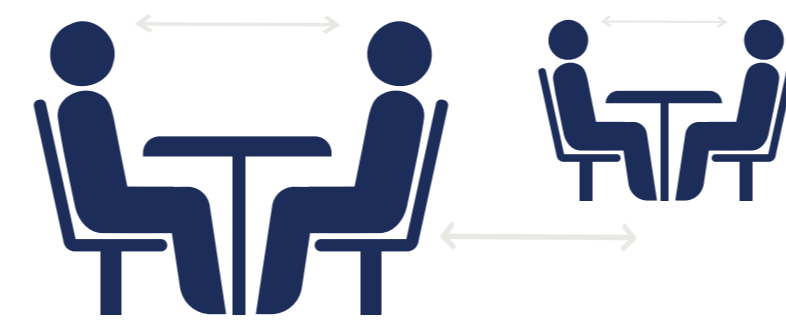
GASTRONOMY EXPERIENCE

F&B VENUES



ALL MEALS AVAILABLE AS
À LA CARTE OPTIONS

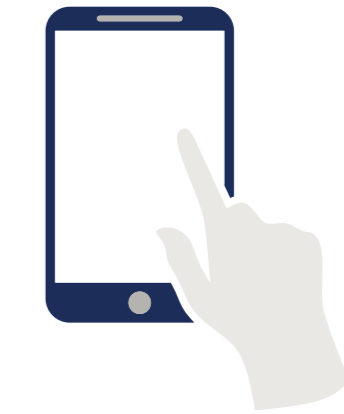
À la carte menus (breakfast, lunch, dinner) will be the only available options, while meals will be served by our staff under strict hygiene regulations (PPE).



SPACIOUS OUTDOOR
RESTAURANT AREA FOR
SAFE DISTANCING

Safe distance between tables will be maintained throughout the season.

Reservations are suggested so as to facilitate the arrangement of each space, while only one family is allowed per table setting.



MENUS AVAILABLE IN DIGITAL
FORM OR ONE-USE COPIES

To avoid contact our menus will be available in digital form and easily accessible through QR codes.

There will also be available single-use copies upon request.

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GASTRONOMY EXPERIENCE

F&B VENUES

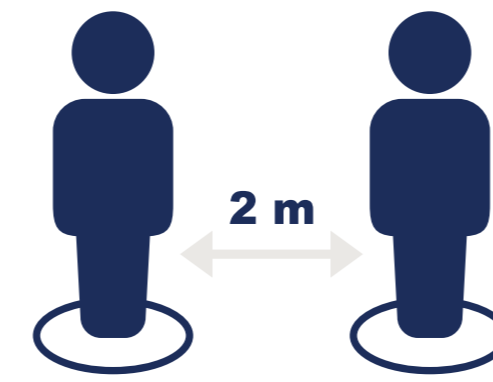


CONSISTENT SANITATION OF ALL RESTAURANT AREAS

Disinfection of shared contact points after the change of each reservation. Daily sanitation using high-technology aerial surfaces equipment.

Hand sanitiser stations available in all public spaces as well as sanitising wipes to be used upon guests' discretion.

POS machines thoroughly cleaned after each use.



HEALTH MEASURES TAKEN BY ALL GUESTS AND STAFF MEMBERS

Restaurant staff is obliged to wear masks and gloves upon serving meals, which are frequently changed to secure the safety of guests.

Training and consistent staff briefing about hygiene protocols will also be carried out.



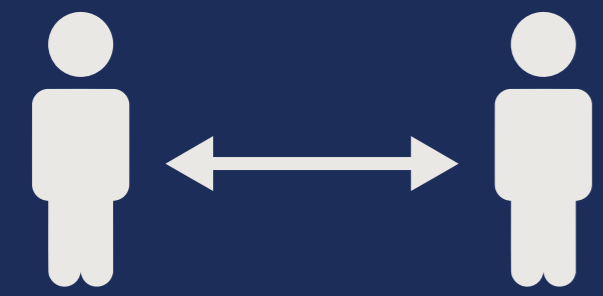
CERTIFIED KITCHEN

Certified kitchen procedures based on HACCP protocols.

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GASTRONOMY EXPERIENCE

KITCHEN PROTOCOLS



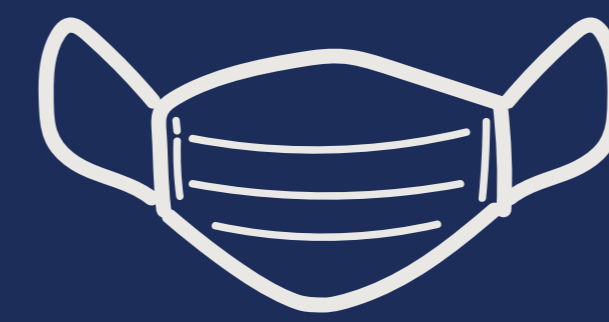
SAFE DISTANCE

Distances are kept within the kitchen premises to avoid face-to-face contact.



RAW MATERIALS

All ingredients used are thoroughly sanitised, according to health regulations.



HYGIENE EQUIPMENT

Professional disinfection gear and products will be used in all areas of the kitchen.



UTENSILS

In-depth cleaning of all utensils (tablecloths, hand towels, cutlery), even the ones that have not been used.

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RELAXATION

TIME

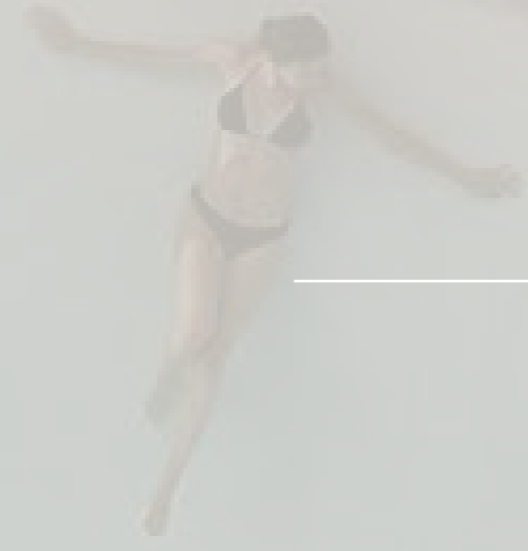


A safe distance will be kept with one person allowed per 5 sqm inside the pool, while quality controls will be often completed.

All sunbeds, tables, equipment and shared pool areas will often be disinfected.

It is imperative that all visitors use the pool showers before entering the pool.
Hand sanitiser station will also be placed near the pool showers.

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EXTRA SAFETY REGULATIONS



SANITATION OF PUBLIC AREAS

Public spaces are disinfected often, using the professional equipment and sanitisers as provided by Diversey®.



CLEANING OF ALL SURFACES

Regular sanitation of public surfaces across the resort during the day.

Contact points like elevator buttons, reception counters and metallic surfaces will remain clean at all times.



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