

HEALTH & SAFETY PROTOCOLS

SUMMER 2021



WE ARE READY TO WELCOME YOU





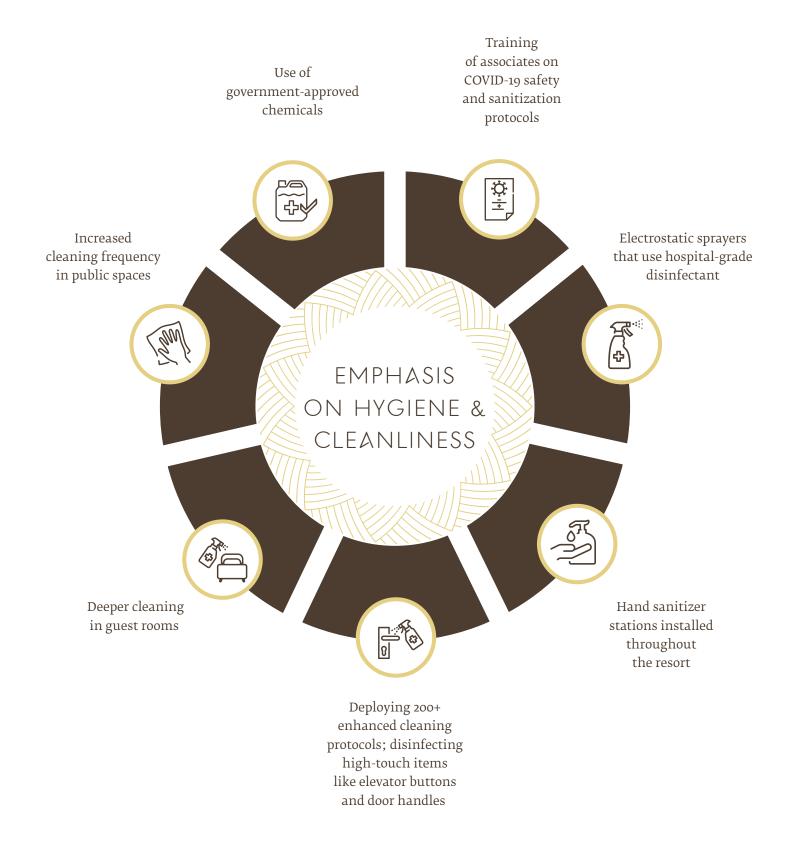
A LONGSTANDING COMMITMENT

Since our opening in 2010, health and safety have been at the heart of Costa Navarino's approach to hospitality. This commitment to our guests and associates continues to anchor us as we adapt to new challenges presented by COVID-19.



We have elevated our exacting standards and rigorous protocols to create a "new normal" to address the unique challenges presented by the current pandemic environment.

our plan



OUR PLAN



ADJUSTED CHECK-IN PROCEDURE FOR A SAFE AND SEAMLESS STAY

Guests will be asked to complete a health questionnaire upon check-in. We recommend that any guests who have not been vaccinated against Covid-19 or have not recovered from Covid-19, have a PCR test within 72 hours prior to arrival. Alternatively, a Rapid Antigen test, will be offered complimentary upon arrival (for all adults and children above 10 years old). Upon request, we can also arrange a PCR test by a medical services provider on-site, at a special rate of €50 per person.

our plan



LESS CONTACT, MORE CONNECTION



Costa Navarino Mobile App, mobile requests via WhatsApp chat and the Marriott Bonvoy™ App



Reduced allowable capacity in spaces, increased distance between furniture, and queuing areas managment



Physical Barriers (e.g. plexiglass shields)



Pre-arrival planning and communication



Protective masks part of associates' uniform. Personal face masks, disinfecting wipes and gel are provided in guestrooms



Signage to remind guests of social distancing guidelines and hygiene practices

COVID-19 CASE PROTOCOLS

WE HAVE ADDITIONAL PROTOCOLS IN PLACE IN THE EVENT THAT WE ARE ALERTED TO A CASE OF COVID-19. INCLUDING:

CASE NOTIFICATION

If a guest starts to feel ill, he or she will be encouraged to contact the resort's medical team. Extensive plans are in place, strictly following the Greek Authorities' health and safety instructions and protocols.



Appropriate quarantine procedures and cleaning protocols will be implemented.



OCCUPIED GUEST ROOM RECOVERY PROTOCOL

In the event of a guest with a confirmed case of COVID-19, his or her guest room will be removed from service to undergo a specific cleaning protocol. The guest room will not be returned to service until the room is deemed safe, and consistent with the guidance of local health authorities. Similar recovery protocols address public spaces, associate offices and work areas.

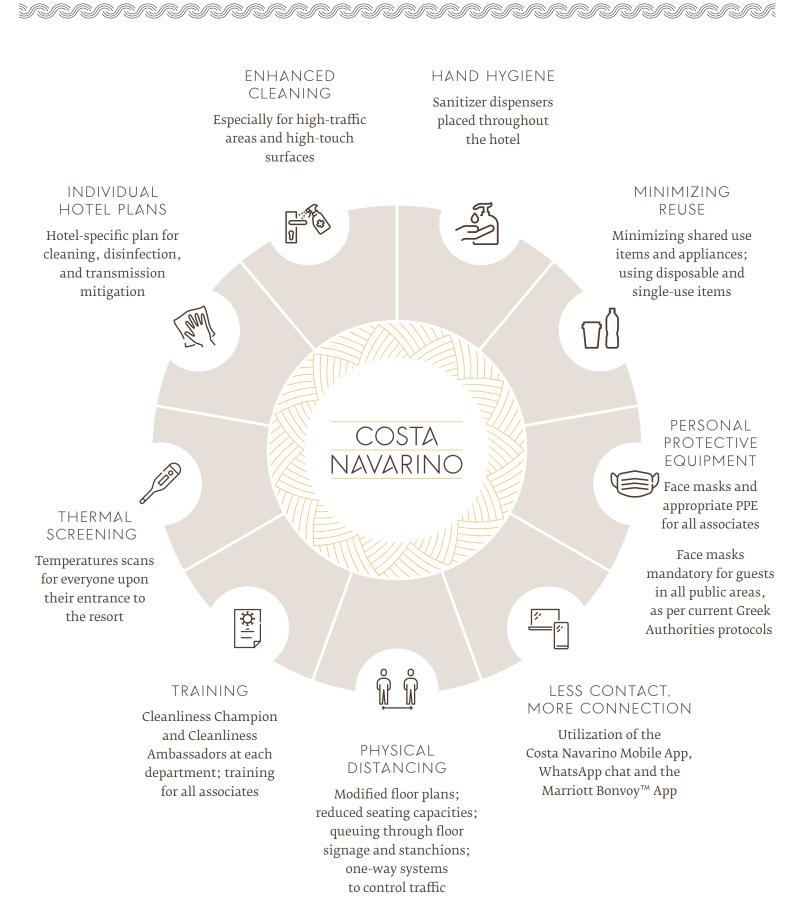
OUR SHARED RESPONSIBILITY

Guests are critical in preventing the spread of COVID-19. To fulfill this responsibility, we offer resources such as COVID-19 related signage and materials describing good health practices. Signage is posted to remind guests of social distancing guidelines and hygiene practices to prevent the spread of any disease.



Associates have been educated on the proper way to wear, handle, and dispose of PPE, and the appropriate way to wash hands, sneeze, and avoid touching their faces.

RESORT OVERVIEW



AIRPORT TRANSFERS



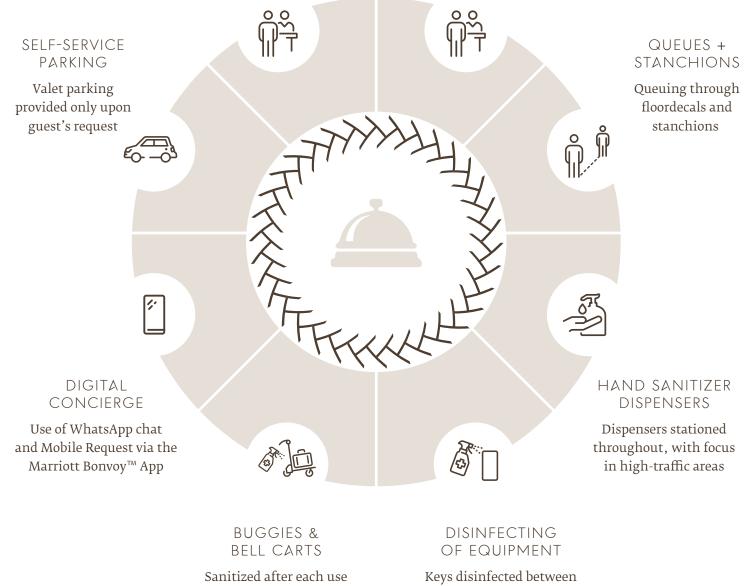
FRONT DESK

CHECK-IN

Contactless check-in, where possible; physical distancing with floor signage; polycarbonate shields between guests and associates. Guests will be asked to complete a health declaration form upon check-in. Rapid Antigen test offered complimentary, if not vaccinated or not holding 72-hour negative PCR test

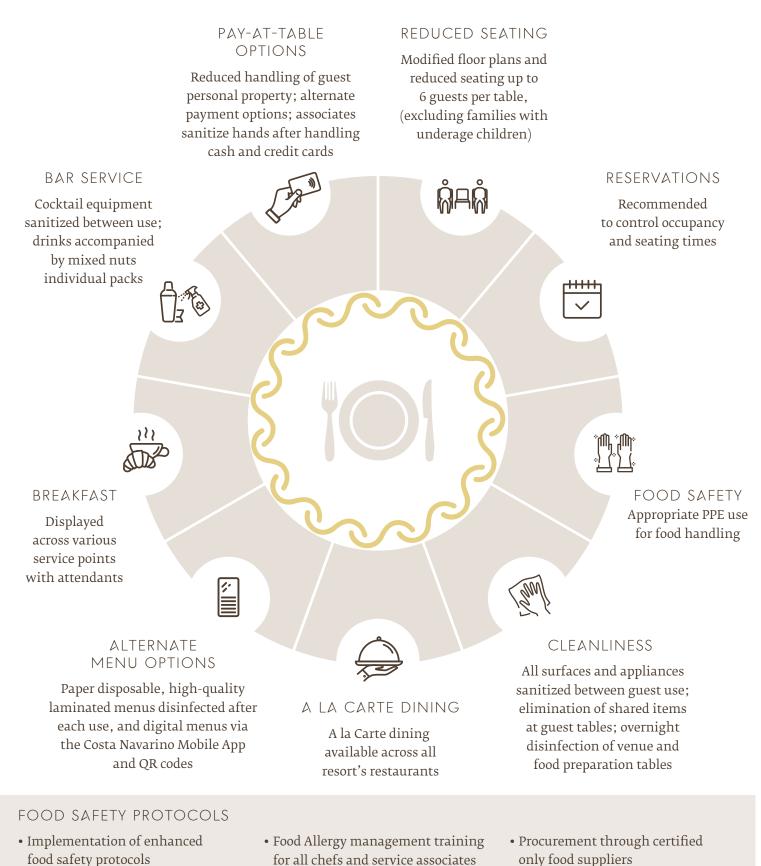
CHECK-OUT

Contactless check-out, where possible; alternative contactless payment options available



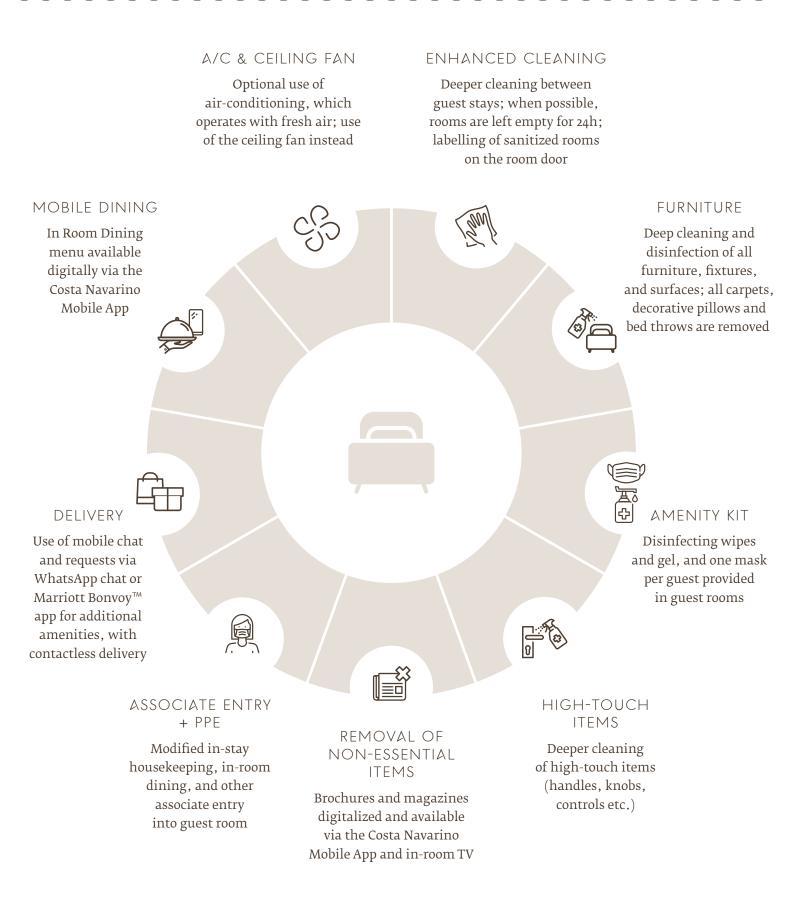
Keys disinfected between stays and sanitized prior to handover to guests; disinfection of POS and ATM points

RESTAURANTS, BARS & LOUNGES

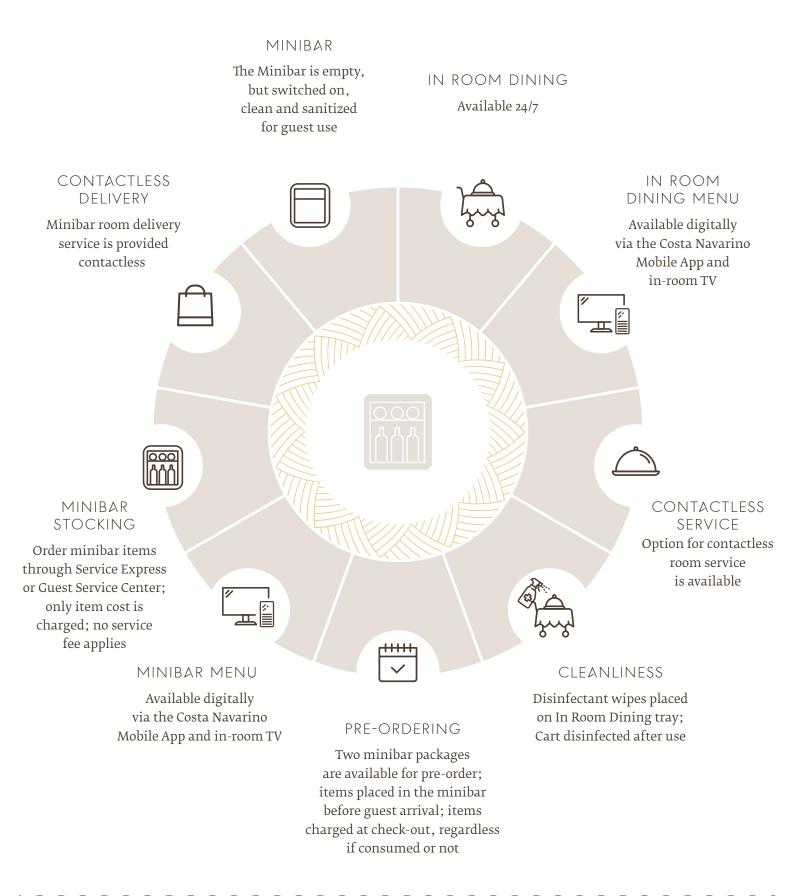


- Rigorous cleanliness standards
- Food safety training for all Chefs and Service associates
- Dedicated hygiene team ensuring strict standards through daily audits
- Monthly food, water and surfaces microbiological tests to ensure highest food safety standards

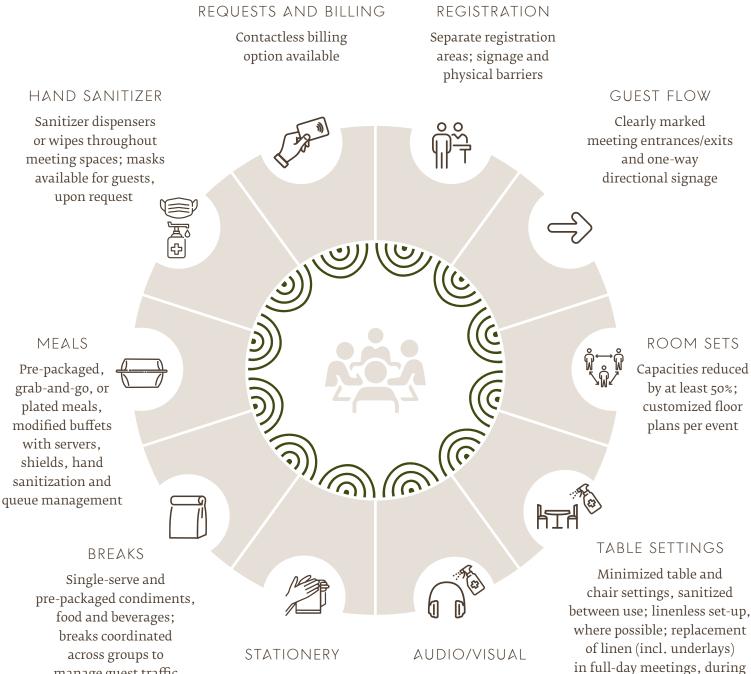
GUEST ROOMS



IN-ROOM DINING & MINIBAR



MEETINGS



Sealed pens and individual antiseptic wipes

CLEANLINESS

Sanitized equipment; live-streaming support to facilitate hybrid meetings with virtual attendees

lunch and after meeting

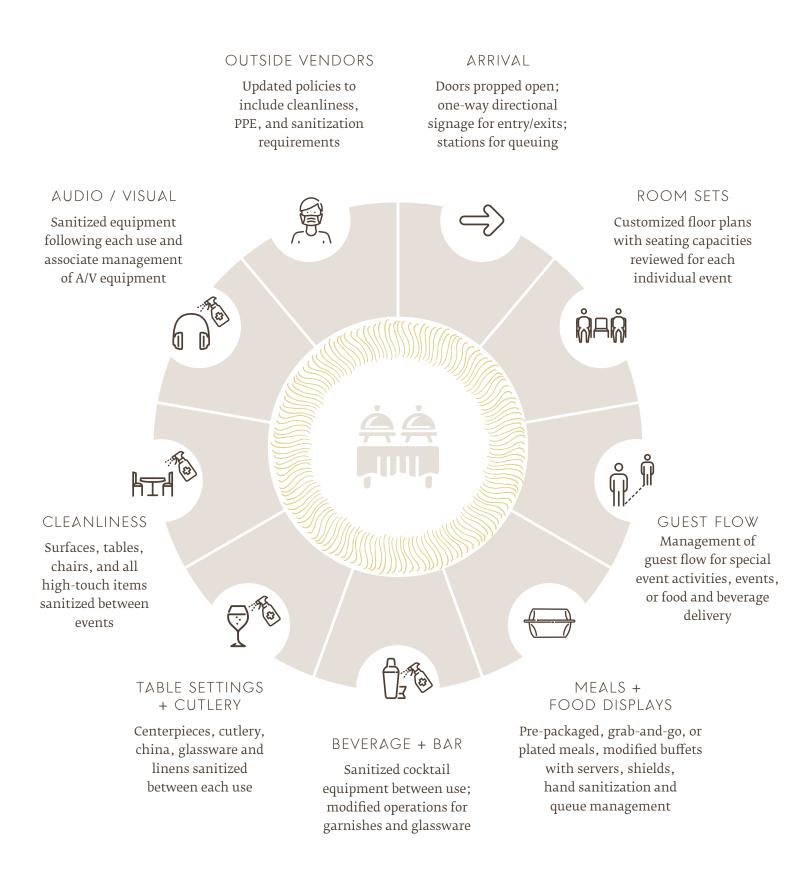




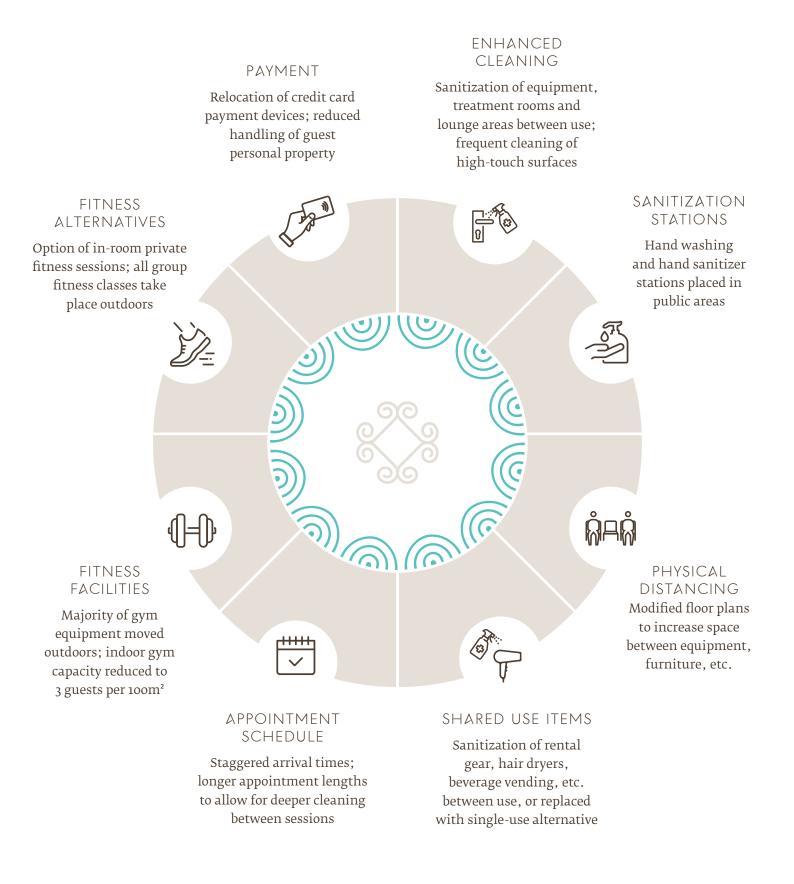
manage guest traffic

Disinfection of rooms at end of meeting day; frequent cleaning in high-traffic areas and during breaks; shared equipment and amenities sanitized before/after use; single-use items, if cannot be sanitized

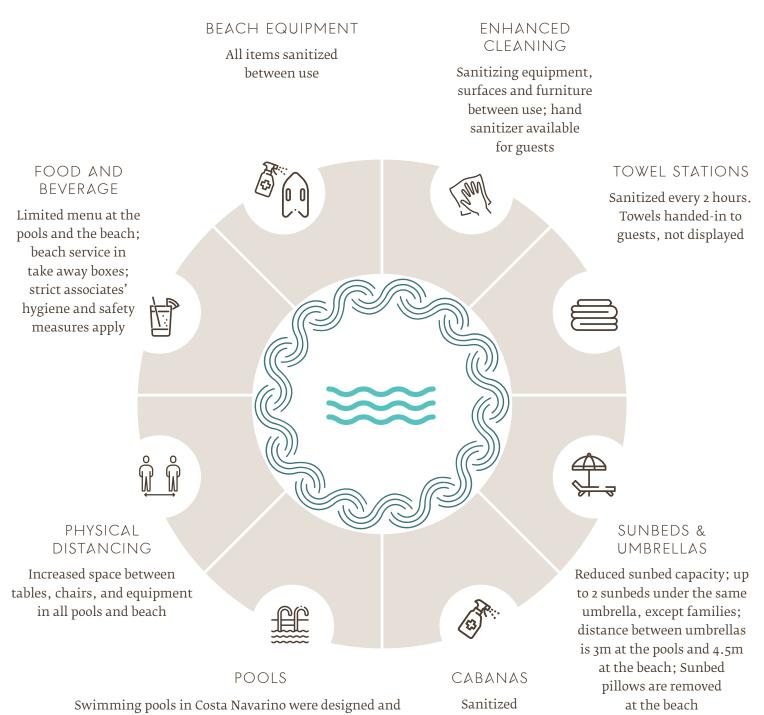
BANQUET EVENTS



SPA + FITNESS

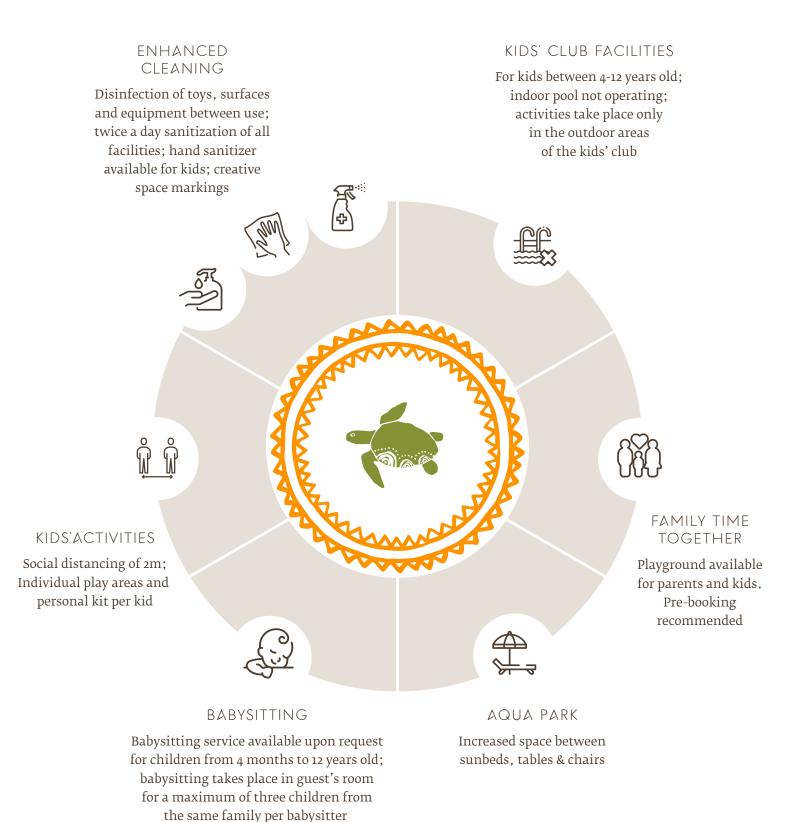


POOLS + BEACH



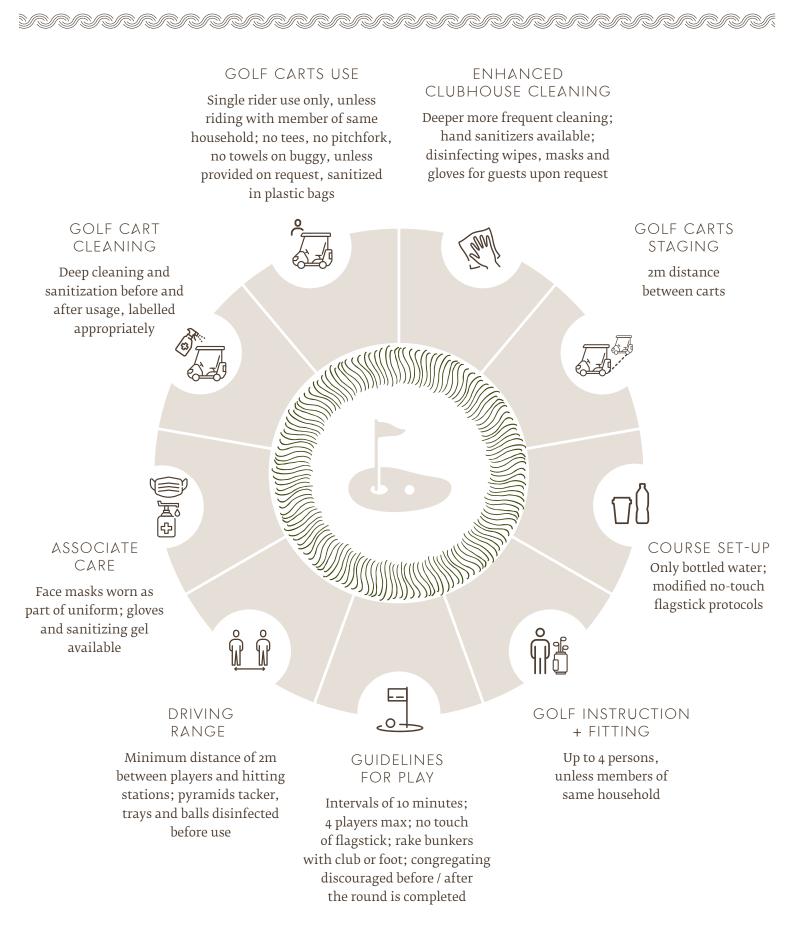
Swimming pools in Costa Navarino were designed and constructed following the most demanding European standards (DIN19643, PWTAG code of practice). All water treatment processes as filtration, coagulation and disinfection are constantly monitored in real-time and automatically precisely adjusted. Very high circulation and disinfection rates (Low turnovers up to 1 hour depending on bathing load) assure the best water quality and excellent hygiene conditions, making the always safe bathing a real pleasure Sanitized between use

KIDS' FACILITIES



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GOLF



SPORTS + ACTIVITIES









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NAVARINO OUTDOORS

- Booking in advance for all activities highly recommended and required for indoor climbing wall, group biking excursions and individual hiking excursions.
- Sanitization of equipment and fitting room between use; cloth steaming after fitting; frequent cleaning of high-touch surfaces
- Maximum 10 participants in group biking excursions; 5m distance between bikers
- Maximum 10 participants in group hiking excursions; 2m distance between hikers
- Indoor Climbing wall: 1 person per 15m²; max 4 persons; mandatory use of mask by guests and instructors
- When vehicle transfer needed for guests, specific rules apply

MOURATOGLOU TENNIS CENTER COSTA NAVARINO

- Booking in advance highly recommended
- Sanitization of equipment between use
- Modified operations to singles play only, not switching sides of court, not touching the fillet; limited court capacity
- Recommended use of own equipment
- Mandatory use of mask by instructor

NAVARINO SEA ON-WATER BY SURF SALAD

- Booking in advance highly recommended
- Sanitization of equipment, lifejackets and fitting room between use; cloth steaming after fitting; frequent cleaning of high-touch surfaces
- Limited capacity at Surf Club and Surf Retail Shop
- No group sports requiring physical contact
- Mandatory use of PPE by instructors
- When vehicle transfer needed for guests, specific rules apply

NAVARINO SEA WATERSKI AND WAKEBOARD

- Booking in advance highly recommended
- Sanitization of equipment and lifejackets between use
- Reduced number of participants
- Certain watersports like fun tubes require a distance of 1.5m between participants
- When vehicle transfer needed for guests, specific rules apply

SPORTS + ACTIVITIES









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NAVARINO SEA UNDERWATER BY AQUA DIVERS CLUB

- Booking in advance highly recommended
- Sanitization of all equipment between use; equipment transferred in separate boxes, marked for each guest and instructor
- Recommended use of own equipment
- Reduced number of participants
- Access to Diving centre allowed only to participating guests, keeping a distance of 1.5m between one another
- When vehicle transfer needed for guests, specific rules apply
- Boat transfer for up to 12 people with a distance of 1.5m between one another and mandatory use of mask
- Mandatory use of PPE by instructors and staff handling diving equipment

NAVARINO YACHTING & SAILING

- Booking in advance highly recommended
- Cleaning and disinfection of all vessel areas between guests' trips; providing disinfecting wipes/gel for guests
- Up to 12 people onboard with a distance of 1.5m between one another
- Access onboard allowed only to participating guests and crew
- When vehicle transfer needed for guests, specific rules apply

NAVARINO SPEED EXPERIENCE PARK

- Booking in advance highly recommended
- Sanitization of all equipment and lockers between use; disinfection of helmets, steering wheels, pedals, seats and all touch points in the cart before use; mandatory use of disposable gloves and mask by driver
- Minimum space for each cart driver is 9m²
- Rest area seats and benches placed in 2m distance and sanitized between guest use



- Reduced capacity; by appointment only
- Surfaces, tables and chairs sanitized between guest use; frequent disinfection of high-touch items; hand sanitizer station
- Mandatory use of mask or face-shield by staff
- Mandatory use of face mask by guests, as per current Greek Authorities protocols

Shopping

- Reduced capacity
- Surfaces, tables/chairs and fitting room sanitized between guest use; frequent disinfection of high-touch items; hand sanitizer station; cloth steaming after fitting
- Mandatory use of mask or face-shield by staff
- Mandatory use of face mask by guests, as per current Greek Authorities protocols

MESSINIAN AUTHENTICITY

Cultural experiences offered on a private or household basis

our partners

Marriott International Inc.

(NASDAQ: MAR) is the world's largest hotel company with over 7,000 properties in 131 countries and territories. Marriott operates and franchises hotels and licenses vacation ownership resorts. The company's 30 leading brands give people more ways to connect, experience and expand their world. As Marriott welcomes back guests, is committed to provide a safe environment for guests and associates that aligns with expert protocols for working to defeat COVID-19. Consisting of in-house and outside experts in food and water safety, hygiene and infection prevention, and hotel operations, Marriott's "Commitment to Clean" initiative is redefining cleaning and safety standards. On 15 June 2020, Marriott launches global Commitment to Clean Certification. a self-evaluation which focuses attention on the most critical standards that must be executed consistently during this time.

Bioiatriki Healthcare Group

is a privately-owned company in the field of diagnostic centers, with an extensive presence across Greece. The Group cooperates with many private sector companies, insurance companies and public insurance funds, having received a significant number of prestigious awards and quality certifications.

CrossBorderMedCare Hellas S.A.,

is the International Patient Center (IPC) of BIOIATRIKI Healthcare Group and offers a range of healthcare services. Through its on-site representative, our guests can have 24/7 access to the expertise of its in-house medical team, which includes contagious disease specialists.

Bureau Veritas, a world leader in Testing, Inspection and Certification, supports players across the hospitality industry in meeting the highest safety and quality standards. With a range of certification and auditing services, companies demonstrate the safety and quality of their products, enabling them to meet regulatory requirements and consumer expectations who want to know where food comes from, what it is made of and how it is processed. The ISO 22000 Certification of our Food Safety Management System to ISO 22000 proves that our commitment to food safety exceeds regulatory requirements and incorporates Good Manufacturing Practices (GMP) and Hazard Analysis Critical Control Points (HACCP).

TÜV Hellas, a leader in the field of Inspection-Certification, 100% subsidiary of the German TÜV NORD Group, provides Third Party Inspection-Certification services for all types of enterprises, in both the private and public sector, having linked its name with the quality and safety of products of the largest projects in Greece. TÜV HELLAS offers services with prestige, reliability, visibility and added value. The newly launched "Safe Restart" guides companies to safely return to operation in the after COVID-19 era.

Ecolab is the global leader in water, hygiene and infection prevention solutions and services that protect people and vital resources. Around the world, customers in the food, healthcare, hospitality and industrial markets choose comprehensive Ecolab solutions, data-driven insights and personalized service that advance food safety, maintain clean and safe environments, optimize water and energy use, and improve operational efficiencies and sustainability.









