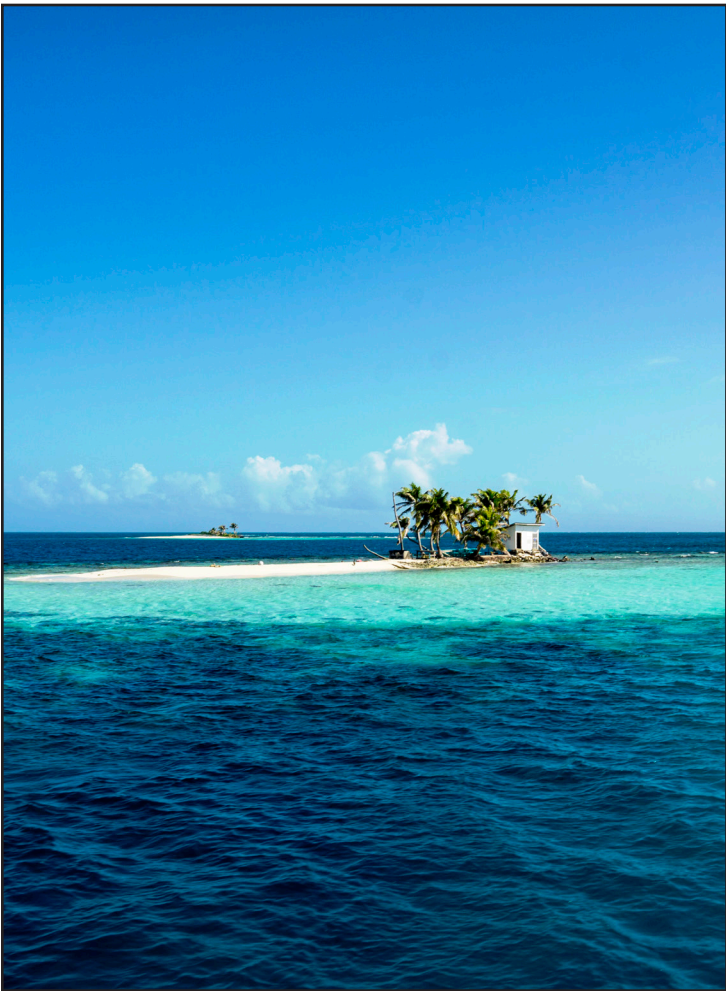


Chabil Mar began with ten employees and today has 45. “As our inventory grew and occupancy became greater and greater, we added staff in order to cover the essential needs of high-end tourists,” says France. “We had to expand all the food and beverage operations immensely, as well as the front desk and concierge. And, of course, the grounds are something that we had to maintain at a very high level. We expanded the pier so that we could provide lounges for people so they could sun out on the pier, and it gave us more space for dining activities and private reservations. The area that we call Café Mar, which is a decked area right on the beach, seated about 20 people when it was originally built, and we doubled the size of it, so it seats close to 40, with one area carved out as lounge. Last year, we added outdoor showers. We also expanded our bar and lounge area that originally seated just eight people and we expanded it to a seating of 15 and then added a lounge attached to the bar. Those were the major projects.”

France says that Chabil Mar closes down, each year, for the month of October, which, along with September, are the two slowest months for tourism in Belize. But that doesn’t mean that the staff goes home; employees are kept on the payroll and shifted into other jobs, including major maintenance work – painting, or rebuilding, or expanding different amenities of the property. “Every two years, we have power-washed all the buildings; repainted them, refinished all the woodwork and wood furniture,” he reports. “Every villa has a personal veranda, so we end up sanding those down and refinishing all of our verandas every other year. Inside the villas, we have various types of tile so we have to clean all the floors and re-polish all of them. So, although we’re cleaning every single day with our housekeeping staff, it’s important for us to do heavy maintenance once a year.”

Chabil Mar’s clientele mirrors that of Belize’s overall



A close-up photograph of a wine bottle being poured into a glass. The wine is a deep red color and is captured in mid-pour, creating a dynamic splash in the glass. The background is a blurred wooden surface.

A collage of three images related to wine and spirits. The top image shows a bar with shelves stocked with various bottles of wine and spirits. The bottom left image shows a wine cellar with racks of wine bottles. The bottom right image shows a close-up of a wine bottle being poured into a glass.

**PREMIUM**  
Wines & Spirits

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Premium Wines and Spirits is the leading supplier of a wide selection of imported wines, champagnes, port, spirits and mixers together with locally produced wine, rums, brandy and more. Our range notably features our Undurraga wines from Chile, Beringer wines from the USA, Calvet and Louis Jadot lines from France, Alamos and Catena From Argentina, Rosemount and Lindeman's from Australia and many more from Spain, Italy and South Africa.

Fresh coffee beans, ground to your preference, are also available.

Join us on the first Thursday of each month at 7:00 pm for the Premium Wines/Radisson Fort George Hotel Wine Club.

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BELIZE CITY: Monday to Friday 8:00 am to 12:00 noon & 1:00 pm to 5:00 pm.  
Saturdays: 9:00 am to 1:00 pm  
SAN PEDRO: Monday to Saturday 9:00 am to 6:00 pm