

Planning your wedding at Salomons in 2011

Venue hire charges

	Saturday	Friday/Sunday
January/February/March/November	£925	£750
April & October	£1450	£875
May to September	£1950	£1600
December	£1950	£1150

There is an additional £250 venue hire charge to hold your wedding ceremony at Salomons. (See page 2 for further details)

Please note on Sundays preceding a Bank Holiday the Saturday venue hire applies. Special rates may apply for weddings on Bank Holidays, please ask for details

The venue hire charge includes:

Sole use of the ground floor rooms plus the terrace & gardens

or

Your choice of our ground floor rooms plus the terrace and gardens for a drinks reception with the historic Victorian Theatre thereafter.

Also included is professional advice from your Wedding Host and the Head Chef and changing facilities for the Bride and Groom

HOW TO BOOK A date may be held provisionally for 2 weeks. To confirm the date a deposit will be required equal to the venue hire charge. Please complete the enclosed booking form on confirmation and return with your deposit.

PRICES/MINIMUM CHARGE For weddings on Saturdays & Bank Holiday Sundays from May to September and in December there is a minimum charge of £6,300 for food and beverages excluding bar drinks. Any venue hire applicable is in addition to this minimum charge. See page 8 for a costing example. At all other times there is no minimum charge applicable. Special rates may apply for Easter, Christmas Eve and New Year's Eve. Please ask for further details. All prices quoted in this information pack include VAT at 17.5%.

WHIRLWIND WEDDINGS Wedding receptions and ceremonies booked within 6 months of the required date will receive a 50% reduction from the venue hire applicable. For all Sunday bookings made within 6 months of the required date no venue hire charge will be levied for a minimum of 60 adult guests.

FRIDAY WEDDINGS During office hours Salomons is available for use by conference delegates and the level of activity will vary. Please bear this in mind when determining your arrival time which we would advise to be no earlier than 3.00pm. Generally the mansion is vacated by 4.30pm-5.00pm. The playing of live music before 5.00pm is not permitted.

Wedding Ceremonies

Salomons offers four areas licensed for civil wedding ceremonies

Gold Room	65 people
South Terrace*	100 people
Victorian Theatre	200 people
Conservatory	60 people

*This is an outdoor venue. In the event of inclement weather the Gold Room is the designated alternative. You may reserve the Victorian Theatre for larger parties for an additional £200 venue hire charge.

TIMINGS Ceremonies can be held at any time between 8am and 6pm. An official booking form will be issued to the local registry office by Salomons. The exact content of the ceremony can be planned by the couple and agreed with the Registrar. The venue hire charge does not include the fee for the wedding ceremony.

REFRESHMENTS These may be served in an alternative room either before or after the Ceremony. We can provide iced water or hot beverages.

MUSIC CD players and microphones are available in all licensed areas. The world famous Welte Philharmonic Organ is available in the Victorian Theatre and we can recommend an organist to play the music of your choice at a cost of £125.00. Please contact Kenneth Pont directly on 01892 835164.

REHEARSAL This may be arranged at an additional charge of £150.00 for the Conservatory/Gold Room/South terrace and £200.00 for the Victorian Theatre and will depend upon the availability of the room.

Additional Information

WEDDING HOST Couples will be assigned a wedding host 3 months before the date to be their personal point of contact throughout the planning stages of their wedding and on the day itself.

TOASTMASTER & USHERS We strongly recommend that you engage the services of our professional toastmaster who would be available to make any announcements, introduce the speeches and facilitate the gathering of guests at appropriate times. Please call Peter Thompson on 01634 841375. We suggest that you provide 2 ushers per 50 guests

FACILITIES FOR THE DISABLED We have a wheelchair available if required for guest use. The first and ground floor rooms are equally accessible for disabled guests and both areas have appropriate WC facilities. There is also an induction loop available on request. In addition two of our single bedrooms have been adapted for wheelchair access.

SMOKE-FREE ENVIRONMENT Salomons wishes to promote a healthy environment for visitors and staff, therefore the grounds as well as the buildings have been made smoke-free. Smokers will be able to use designated smoking areas on the estate which are conveniently located close to the entrance doors.

CONFETTI In line with our environmental policy bio-degradable confetti only may be thrown in the grounds but is not permitted within the mansion. We do not permit the use of confetti balloons & bombs or party poppers.

ROOM DECORATION Customers may wish to decorate their chosen function rooms with flowers, balloons etc. Candles will be permitted at our discretion, although any damage to linen caused by candles will be chargeable. Access times for decorating rooms will only be confirmed 1 week prior to your wedding. Please note that for Friday weddings, access to the Dining Room will not be permitted until after 3.00 p.m. Our staff will be happy however to position table decorations, etc. on your behalf. A choice of coloured or white rope lights are available for the pillars in the Theatre at a cost of £85.00.

The Drinks Reception

Alcoholic

Bucks Fizz (made with Champagne)	£43.00	per jug	(8 glasses)
Bucks Fizz (made with sparkling wine)	£26.00	per jug	(8 glasses)
Pimms No. 1 (made with lemonade)	£24.50	per jug	(6 glasses)
Wine & fruit punch	£23.00	per jug	(6 glasses)
Mulled wine	£26.50	per jug	(6 glasses)
Winter Pimms (made with warm apple juice)	£24.50	per jug	(6 glasses)
Kir Royale (Champagne & Crème de Cassis)	£40.00		(6 glasses)
Kir (sparkling wine & Crème de Cassis)	£20.00		(6 glasses)
Kir vin blanc (white wine & Crème de Cassis)	£17.00		(6 glasses)

Non-Alcoholic

Apple juice	£7.75	per jug	6 glasses)
Orange juice	£7.75	per jug	(6 glasses)
Fruit punch	£12.00	per jug	(6 glasses)
Elderflower pressé	£7.75	per jug	(6 glasses)
Still/sparkling mineral water	£3.75	Ltr bottle	
Shloer (red or white grape drink)	£7.25	Ltr bottle	

Alternative drinks or cocktails are available on request, for example Mojito & Sangria
Beverage prices are subject to alteration

A selection of canapés to enjoy with your Drinks Reception

Cold

Tipiak mini vol au vents
Prawns wrapped in mange tout
Duck & black cherries
Pâté & cranberry crostini
Smoked salmon & caviar chequers
Smoked salmon & cream cheese roulades
 (2 pieces)

Hot

Mini duck cracker with a Hoi Sin sauce
 (2 pieces)
Miniature cheese straws (2 pieces)
Chipolatas in honey (2 pieces)
Prawn & sesame seed toast
Miniature pizzas
Mini vegetable spring roll
 with a sweet chilli sauce
Vegetarian dim sum

Select a total of 5 canapés each —£5.30 per person
Select a total of 8 canapés each —£7.75 per person
Select a total of 12 canapés each —£10.35 per person

Alternatively we can provide a selection of crisps, nuts & olives for £2.15 per person

The menu selector

You may compile your own menu by selecting your preferred options from the comprehensive range of suggested first courses, main courses/buffets and desserts. We are able to cater for most dietary requirements and would be happy to discuss these on request together with any other menu ideas you may have. Should you wish to offer a choice pre-ordering would be required. We are happy for you to select up to 3 options for each course, to include a vegetarian option, and advise us of the numbers for each dish no less than 14 days prior to the event. We will also require a table plan and name cards which must be marked with each guest's menu choices.

First course - £8.15

- Sun-blushed tomato, feta & clam salad**
with a roasted pepper lemon vinaigrette
- Roasted butternut, coriander and sweet chilli soup** topped with fine chives
- Honeyed parsnip, Spanish pepper and courgette soup** with herb croûtons
- Vegetable minestrone soup**
with Parmesan croûtons
- Marbled smoked Wiltshire bacon and corn-fed chicken gateau**
bound in a light coriander dressing
- Summer melon pyramid**
complemented by a duo of apricot and strawberry coulis
- Vegetarian oriental dim sum**
with a sweet and sour Canton dip (served hot)
- King prawns encased in a tempura batter**
and served with a garlic-scented remoulade sauce
- Vine tomato and buffalo mozzarella**
on a seat of rocket and red chard leaves
with a balsamic syrup

First course - £9.75

- Crown of Galia melon**
filled with blackcurrant marinated fruits of the forest and laced with Malibu
(also served with Peach Schnapps or Cointreau)
- King prawn, crab and salmon parfait**
with marinated mussels on a bed of lollo rosso and lambs lettuce
- Trio of smoked mackerel, smoked trout and smoked salmon**
on a cushion of forest leaves with a spring onion and lemon vinaigrette
- Smoked breast of corn-fed chicken and sun-blushed tomatoes**
tossed with rocket and lollo rosso lettuce with a balsamic and red wine vinegar dressing
- Goats cheese, leek, spinach, gem tomato and basil tartlet**
served on a bed of forest greens with a sweet bell pepper dressing (served hot or cold)
- Salomons Caesar salad**
baby gem and cos lettuce with crispy bacon, smoked chicken, wholewheat croûtons
bound in a classic Caesar dressing

Sorbet course - £3.85

A selection of refreshing fruit sorbets – Champagne, mango, lemon or raspberry

Main course - £27.30

- Pink sirloin of prime British beef**
with traditional Yorkshire pudding, chateau potatoes and a rich pan jus
- Escalopes of veal saltimbocca**
napped with a mushroom and Madeira sauce
with Lyonnaise potatoes
- Traditional roast turkey breast**
with sage, onion and garden herb stuffing
accompanied by chipolatas wrapped in bacon and savoury herb chateau potatoes
- Pot-roasted rosemary & garlic-scented rump of lamb**
with Boulangère potatoes and finished
with a garden mint pan jus
- Cornish corn-fed chicken supreme**
with a Parma ham, sun-blushed tomato and tarragon mousse with croquette potatoes and finished
with a pink peppercorn sauce
- Oven baked medallions of pork fillet**
served on a cushion of celery, leek and apple ragoût
with a wild mushroom sauce & provençale potatoes

Main course - £31.50

- Roasted Gressingham duck supreme**
with caramelised shallots and walnut confit
with duchesse potatoes
- Tournedos of British beef fillet**
pan seared, oven baked and napped with a porcini and shallot port sauce with chateau potatoes
- Roasted sea bass, salmon and king prawn tower**
with a crisp white wine, dill and saffron sauce
accompanied by cracked pepper & paprika potatoes
- Pan seared lemon and lime encrusted monkfish**
with chorizo napped with basil infused olive oil
and parsley potatoes
- Four rib rack of lamb**
encrusted with Dijon mustard, garlic and garden herbs
on a shoulder of rosemary & smoked bacon
creamed mashed potato

The menu selector (continued)

Vegetarian main course - £27.30

Wild mushroom arborio rice and pine kernel risotto
with Parmesan shavings

Spinach, sun-blushed tomato, leek and basil tartlet
served on a bed of rösti potato with celery and coriander sauce

Pasta filled with roasted pesto vegetables
and topped with goats cheese

Butternut, sweet potato and fresh asparagus mille feuille
topped with Emmenthal cheese and roasted pepper sauce

Dessert - £8.15

Coffee and mints included

Tropical Pavlova
a crisp meringue nest piped with cream, filled with mango, orange and kiwi fruit and topped with a passion fruit glaze

Triple chocolate bavarois
set on a bed of chocolate sponge topped with chocolate shavings and a cream twist

White chocolate and hazelnut cheesecake
infused with Cointreau and topped with zest of lemon and lime

Fresh fruit salad
freshly prepared selection of soft seasonal fruits in a light anise and clove syrup

Dark chocolate cup
filled with raspberries and topped with a white chocolate mousse

Wedding Cake as dessert served on fruit garnished plate **£2.25**

Assorted cheese platter (for tables of 8 to 10) **£51.80**

Selection of British or continental cheeses served with savoury biscuits, celery & grapes

Children's menu - £13.95

Fruit juice/fruit cocktail

Fusilli Bolognese; vegetarian pasta Neapolitan; sausages, fish fingers or chicken nuggets
served with chips & beans/peas

Ice cream

Alternatively for children under the age of 12 we can offer a half portion of your chosen adult menu at half the adult price. Please note we do not charge for children under 5

Vegetables

All main courses are served with a choice of **two** of the following vegetables: broccoli, baton carrots, sugar snap peas, mange tout, cauliflower Mornay, courgettes Provençale or diced celery and swede in brown butter

If a further vegetable or potato dish is required a cost of **£2.00** per item will be levied

Further potato dishes available are: Dauphinoise, Lyonnaise, croquette, duchesse, chateau, Boulangère, savoury herb diced, sauté, roast or new

Dessert - £9.75

Coffee and mints included

Orange and Grand Marnier torte
on a chocolate sponge base, topped with mandarins and a cream swirl

Multi chocolate torte
a smooth serving of Swiss white, Belgian brown and Albany dark chocolate flavoured with Caribbean rum on a ginger biscuit base

Woodland fruits cheesecake
on a shortbread biscuit base topped with seasonal forest fruits and napped with a wild berry coulis

Baileys and Belgian chocolate cheesecake
on a biscuit base with chocolate shavings

Profiteroles
with toffee infused Chantilly and drizzled with a rich white chocolate sauce

Cheese Selection
Selection of British or continental cheeses served with savoury biscuits, celery & grapes

Carved buffet menus

Carved Buffet A - £31.20

**Roast rib of beef
Roast smoked turkey
Honey roast gammon
Spanish flan (v)
Egg mayonnaise
Smoked trout fillet
Cheese platter**

*Seasonal green salad; tomato & basil salad;
cucumber; beetroot; Waldorf salad ; Napoli salami &
red pesto fusilli salad; hot new potatoes; coleslaw;
pasta salad (v); olive bruschetta
Tropical fruit display*

Carved Buffet B - £37.00

**Glazed whole Scotch beef sirloin
Dressed Scotch salmon
Port & honey roast smoked gammon
Smoked chicken
Egg mayonnaise
Cheese platter
Spanish flan (v)**

*Seasonal green salad; tomato & basil salad;
cucumber; beetroot; Waldorf salad ; Napoli salami &
red pesto fusilli salad; minted potato salad; mixed bean
salad; hot new potatoes; coleslaw; pasta salad (v)
olive bruschetta
Tropical fruit display*

SERVICE Some or all of the menu can be silver served, however we recommend family service where the main course is served pre-plated and dishes of vegetables are placed on the tables

LINEN We provide white linen cloths and napkins. Coloured table linen is available at an additional charge of £1.95 per napkin, £8.00 per slip cloth and £14.00 per tablecloth. We will endeavour to match your chosen colour scheme.

PRICES Food items may be subject to an increase of no more than 5%. We will be able to confirm definite prices by 1st December 2010.

MENU TASTERS These can be organised in conjunction with your assigned wedding host and full details will be given upon confirmation of your wedding

The Evening Party

Finger buffets (total 12 pieces per person)

Finger buffet A £13.95

Vegetable pakora
Tempura prawns
Sausage rolls
Assorted petit crolines

Plus any 3 items from the list below

Finger buffet B £16.25

Thai battered prawns
Sesame seed toast
Vegetarian oriental dim sum
Onion bhajis

Plus any 3 items from the list below

Finger buffet C £17.55

Mango and brie parcels
Thai vegetable money bags
Mini Moroccan lamb sashlik
Chicken satay

Plus any 3 items from the list below

Vegetable satay; Cheddar puffs; vegetarian sausage rolls; vegetable samosas; cheese and onion lattice; mini pizzas; mini pork pies; Bombay prawn cakes; Danish open sandwiches; assorted bridge rolls; redcurrant and rosemary pigs in blankets; cottage cheese & courgette barrels; crudités and ocean pearl crab claws.

Further items can be added at a cost of £1.65 per item.

A variety of dips, relishes and sauces are available. Please select any **five** of the following dips to accompany your buffet selection:

Onion relish; BBQ sauce; red pepper tapenade; apple, apricot and sage chutney; sweet chilli dip; Hoi sin sauce; gooseberry and coriander confit; minted yoghurt; sweet and sour sauce; coriander yoghurt aioli; Mexican salsa; peanut sauce; red pesto dip; thai green curry; remoulade sauce.

Evening Barbecues

BBQ A £15.10

Select 3 main items

Texas beef burgers
Special herb sausages
Chicken drumsticks
Breaded garlic & herb Quorn fillets
Vegetarian sausages

BBQ B £17.65

Select 3 main items

Marinated chicken pieces
Thai styled pork skewers
Special herb sausages
Minute steaks
Vegetarian burgers

BBQ C £20.85

Select 3 main items

Sirloin steaks
Salmon steaks
Special herb sausages
Chicken tikka
Stuffed aubergines
Breaded garlic & herb Quorn fillets

Served with jacket potatoes, barbecue sauce, coleslaw, mixed leaf salad, tomato & cucumber salad and soft rolls

DISCO/ENTERTAINMENT We reserve the right to the exclusive use of our resident DJs who are able to cater for all musical tastes. The fee is £410.00 until midnight and £480.00 until 1.00am. Please contact Simon Webb at Abacus Disco directly on 01959 574426/07906 238388 or email Simon at abacus.disco@ntlworld.com www.abacusdisco.co.uk. Alternatively, or in addition, we would be happy to accommodate a band of your choice for which the Theatre is recommended. Discos and bands playing in the Dining Room are subject to strict conditions and must use the installed noise limiter set at 97 db. Further details can be obtained from the Sales & Reservations Office.

FIREWORKS These must be provided by our nominated contractor, Pyrovision Ltd. Further details including the firework policy can be obtained from the Sales & Reservations Office.

Costing example of minimum charge

(see page 1 Prices/Minimum Numbers)

Based on a Saturday Wedding Reception in July on the ground floor for 80 adult guests for the
Wedding breakfast plus an evening buffet for 100

QTY	ITEM	UNIT PRICE	TOTAL PRICE
	<u>Drinks Reception (2 glasses per person)</u>		
27	Jugs of Pimms	24.50	661.50
	<u>Menu</u>		
80	Summer melon pyramid on a bed of kiwi fruit complemented by a duo of apricot and strawberry coulis	8.15	652.00
80	Cornish corn-fed chicken supreme with a Parma ham, sun-blushed tomato and tarragon mousse with small croquette potatoes and finished with a pink peppercorn sauce.....	27.30	2,184.00
80	A choice of two vegetables	<i>Included</i>	<i>Included</i>
80	White chocolate and hazelnut cheesecake	8.15	652.00
80	Coffee & mints	<i>Included</i>	<i>Included</i>
	<u>Wines (3 glasses per person)</u>		
20 btls	Baron D' Arignac white wine (subject to price increase)	14.00	280.00
20 btls	Baron D' Arignac red wine (subject to price increase)	14.00	280.00
10 btls	Mineral water (subject to price increase)	3.75	37.50
	<u>Sparkling wine for toasts (1 glass per person)</u>		
13	Kraemar, Blanc de Blancs, Brut (subject to price increase)	17.00	221.00
	<u>Evening function for 140 guests</u>		
100	Finger buffet (a) Catering for all the extra guests and half the original guests	13.95	1,395.00
TOTAL FOOD & BEVERAGE COST: £6,363.00			
1	Venue hire charge (For Reception only) (Not included in minimum charge of £6,300)	1,950.00	1,950.00

TOTAL COST: £8,313.00
(Including venue hire charge)

Wedding Guest Bedroom Rates

<i>Room Type</i>	<i>Price</i>	<i>No. of Rooms</i>
Single	£42.50	6
Double	£85.00	7
Twin	£85.00	11

Prices are per room and include full English breakfast served between 8.30 am – 9.30 am in the Main House

All rooms are en-suite with showers, direct dial telephones, colour TV, tea/coffee facilities & hairdryers

Some rooms can accommodate an additional single bed or air bed for which a £10.00 supplement applies to include breakfast. Travel cots are available on request at no extra charge.

HOW TO BOOK Contact Sales & Reservations on 01892 515152 or e-mail reservations@salomons.org.uk. Room bookings are subject to availability.

PAYMENT is required 1 month prior to arrival unless charges are to be added to the wedding invoice, in which case a letter of confirmation will be required from the wedding organiser.

CHECK-IN TIME is normally 1.00 p.m. Earlier times can be arranged on request subject to availability. Check out time is 10.00 a.m.

DISABLED ACCESS Two single rooms have been adapted for wheelchair access.

Wine List

WHITE			Taste Guide	RED			Taste Guide
France Bin 1	Baron D' Arignac, Vin de Pays de Gers <i>Fresh, medium-dry wine from the Gascogne region</i>	2	£14.00	France Bin 9	Baron D' Arignac, Vin de Pays de d'Oc <i>Fresh light fruit with a mellow finish, a great value country wine</i>	B	£14.00
Chile Bin 2	Volandas Sauvignon Blanc, Valle Central <i>A fresh, lively wine with a delicious medium bodied style of ripe fruit</i>	2	£14.00	Chile Bin 10	Volandas, Merlot Valle Central <i>Juicy plummy fruits on the nose & ripe raspberries on the palate</i>	C	£14.00
America Bin 3	Gold County, Colombard Chardonnay <i>West Coast, sun-ripened grapes give a refreshing vibrant wine</i>	3	£14.00	America Bin 11	Gold County, Cabernet Sauvignon <i>A soft approachable wine with loads of ripe berry fruit</i>	C	£14.00
Germany Bin 4	Piesporter Michelsberg, Konigs Cup <i>A fresh grapey, medium wine from the steep vine- yards of the Mosel valley</i>	4	£13.50	Argentina Bin 12	Finca Vieja Shiraz Malbec <i>A lovely blend of both grapes combining red berry fruits & soft spices</i>	D	£15.50
Italy Bin 5	Altana di Vico, Pinot Grigio <i>Fresh, full flavoured, aromatic wine from the Alpine slopes of north east Italy</i>	2	£15.00	Italy Bin 13	La Borgata Montepulciano d' Abruzzo <i>A dark, rich and robust, spicy wine from the Adriatic coast</i>	D	£16.00
France Bin 6	Baron Philippe de Rothschild, Chardonnay <i>Soft peach & tropical fruit flavours with a light creamy texture</i>	2	£15.00	Australia Bin 14	Geoff Merrill, Cabernet Merlot <i>A rich & plummy mix of Bordeaux tradition from Down Under</i>	C	£18.00
South Africa Bin 7	Neil Joubert, Chenin Blanc <i>A lovely apple-fresh, medium wine, filled with ripe tropical flavours</i>	2	£15.50	Spain Bin 15	Rioja Vega, Crianza <i>Oak aged for the required minimum 6 months. Gentle vanilla & toast aromas with dark black fruits</i>	D	£17.50
New Zealand Bin 8	Fairfields, Sauvignon Blanc, Marlborough <i>Quintessential Marlborough Sauvignon Blanc awash with limes, green peppers & capsicum flavours</i>	3	£19.00	Australia Bin 16	Mountbridge Reserve Shiraz <i>Rich, warm & spicy with all the up-front fruit you would expect from an Aussie wine</i>	C	£17.00

**Taste Guide: White Wines 1 = Dry to 7 = Sweet
Red Wines A = Light to E = Full**

*Please note that wine prices and vintages are subject to alteration
If a wine or vintage is unavailable a suitable alternative will be offered*

SPARKLING		Taste Guide		CHAMPAGNE		Taste Guide	
France Bin 17	Kraemer, Blanc de Blancs, Brut <i>An easy drinking, medium-dry wine made by the Cuvee Close method to give a refreshing, natural sparkle</i>	2	£17.00	France Bin 22	Jules Feraud, Cuvee de Reserve <i>A stylish Champagne with a pronounced biscuity flavour and a fine elegant bouquet</i>	1	£37.00
Italy Bin 18	Asti, Santini <i>Rich, grapey Muscat flavours abound in this famous Italian sparkler</i>	6	£22.00	France Bin 23	Moet & Chandon, Brut Imperial <i>Blended from vast vineyard resources and with the addition of 17% older reserve wines to yield a consistent 'Brut' with a distinctive flowery aroma and yeasty character</i>	1	£48.00
Spain Bin 19	Portacelli Cava N.V. <i>The cream of Spanish sparkling, made in the traditional Champagne method</i>	3	£18.00		<i>Also available to order in Rosé</i>		
Australia Bin 20	Angas Brut <i>Chardonnay & Pinot Noir grapes from north of Adelaide give a delicious creamy texture</i>	4	£20.00	France Bin 24	Bollinger, Special Cuvee <i>Absolutely Fabulous! A family-run House fiercely guarding their reputation for full-bodied, Pinot dominated quality</i>	1	£55.00
America Bin 21	Beringer Sparkling Rosé <i>Lovely in pink, a medium wine to suit all tastes, awash with summer fruits</i>	5	£18.00				
NON-ALCOHOLIC				ROSE			
Germany Bin 26	Eisberg Chardonnay <i>This alcohol free wine is made from quality Chardonnay wines & has a fresh, fruity taste</i>	5	£12.50	America Bin 25	Gold Country Blush <i>A soft fruity Rosé wine with hints of strawberries & raspberries</i>	4	£14.50

Taste Guide: White & Rose Wines 1 = Dry to 7 = Sweet

**Please note that wine prices and vintages are subject to alteration
If a wine or vintage is unavailable a suitable alternative will be offered**

WINE & LICENSING Each 75cl bottle of wine yields 6 x 12.5cl glasses. Consumption on the day will determine the actual mix of red and white wine. Our bar can remain open until 11.30pm (function close midnight) Sunday - Wednesday with an optional extension, at a cost of £85.00, until 12.30 am (function close 1.00am) on Thursdays, Fridays and Saturdays. The bar can operate on a cash or a credit basis or a mixture of the two. Pre-arranged bar tabs may be added to the final invoice if required. We do not allow corkage.