

# Planning your wedding at Salomons in 2011

## Venue hire charges

	Saturday	Friday/Sunday
January/February/March/November	£945	£765
April & October	£1480	£895
May to September	£1990	£1635
December	£1990	£1175

*There is an additional £255 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*

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**H**OW 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.

**P**RICES/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 20%.

**W**HIRLWIND 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.

**F**RIDAY 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 £205 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 **£135.00**. Indeed for a free no obligation consultation at Salomons and the opportunity to hear the organ being played 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.

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## 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 **£86.80**.

## **The Drinks Reception**

### Alcoholic

<b>Bucks Fizz</b> (made with Champagne)	£43.90	per jug	(8 glasses)
<b>Bucks Fizz</b> (made with sparkling wine)	£26.55	per jug	(8 glasses)
<b>Pimms No. 1</b> (made with lemonade)	£25.00	per jug	(6 glasses)
<b>Wine &amp; fruit punch</b>	£23.50	per jug	(6 glasses)
<b>Mulled wine</b>	£27.05	per jug	(6 glasses)
<b>Winter Pimms</b> (made with warm apple juice)	£25.00	per jug	(6 glasses)
<b>Kir Royale</b> (Champagne & Crème de Cassis)	£40.85		(6 glasses)
<b>Kir</b> (sparkling wine & Crème de Cassis)	£20.40		(6 glasses)
<b>Kir vin blanc</b> (white wine & Crème de Cassis)	£17.35		(6 glasses)

### Non-Alcoholic

<b>Apple juice</b>	£7.90	per jug	6 glasses)
<b>Orange juice</b>	£7.90	per jug	(6 glasses)
<b>Fruit punch</b>	£12.25	per jug	(6 glasses)
<b>Elderflower pressé</b>	£7.90	per jug	(6 glasses)
<b>Still/sparkling mineral water</b>	£3.85	Ltr bottle	
<b>Shloer</b> (red or white grape drink)	£7.40	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

Ardèche goats cheese and caramelised  
onion tarts  
Smoked duck on Parmesan shortbread with  
onion chutney  
Baked figs with Stilton and walnuts  
Andra fried chicken with coconut relish  
Watermelon with Balsamic vinegar

### Hot

Coulubiatic of salmon with dill risotto  
Basil and Parmesan arancini  
Chorizo and prawn skewers with saffron  
mayonnaise  
Crispy Japanese chicken with mirin and chilli dip  
Sticky baby sausages with potato pancake  
Mint and lamb koftas  
Thai fish cakes with chilli and ginger dip  
Pan fried scallops, black pudding and minted  
pea purée  
Crab cakes with sweet corn chutney  
Courgette and pea beignet with chilli dip  
Miniature beef wellington

**Select a total of 5 canapés each —£5.40 per person**  
**Select a total of 8 canapés each —£7.90 per person**  
**Select a total of 12 canapés each —£10.55 per person**

*Alternatively we can provide a selection of crisps, nuts & olives for £2.20 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 - £8.30

- 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 - £9.95

- 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 - £3.95

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

### Main course - £27.90

- 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 - £32.15

- 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 - £27.90**

**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 - £8.30**

**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 **£2.30**

**Assorted cheese platter (for tables of 8 to 10) £52.90**

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

## **Children's menu - £14.25**

**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 two seasonal  
vegetables to complement the dish

If a further potato dish is required a cost of  
**£2.05** per item will be levied

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

### **Dessert - £9.95**

**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 - £31.85

**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 - £37.75

**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*

## BBQ buffet menus

### BBQ Menu A - £28.00

**Comprising of a selection of:**

**Lamb koftas with mint dressing**  
**A variety of sausages**  
**Charred chicken satay**  
**Chargrilled sardines with gribiche sauce**  
**Salmon pan-fried in Chinese five spice and plum sauce**  
**Vegetable kebabs on rosemary skewers**  
**Vegetarian sausages brushed with a herb oil**

*mini jacket potatoes crusted with salt, served with chive sour cream; coleslaw; mixed leaf & herb salad*

### BBQ Menu B - £32.00

**Comprising of a selection of:**

**Peppered steak with horseradish cream**  
**Marinated razor clams with olive oil and lemon**  
**Chicken spatchcock with herbs and lime**  
**Lamb koftas with mint dressing**  
**Stuffed aubergine flavoured with lemon, thyme and buffalo mozzarella**  
**Vegetable kebabs on rosemary skewers**

*mini jacket potatoes crusted with salt, served with chive sour cream; coleslaw; mixed leaf & herb salad*

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**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 1<sup>st</sup> 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 £14.25

Vegetable pakora  
Tempura prawns  
Sausage rolls  
Assorted petit crolines

#### Finger buffet B £16.60

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

#### Finger buffet C £17.90

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

Plus any 3 items from the list  
below

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below

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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 £1.70 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 £15.40

Select 3 main items

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

#### BBQ B £18.00

Select 3 main items

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

#### BBQ C £21.30

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

## Alternative Evening Menus

#### Hog Rog £11.00

(minimum 90)

Floured bap filled with carved  
pork, rocket and chunky apple sauce

#### Paella £12.00

(minimum 40, maximum 120)

Classic Spanish style paella—  
calasparra rice slowly cooked with  
prawns, chicken, chorizo, onions,  
tomato, garlic, butter beans,  
herbs, sweet paprika and saffron

**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](mailto:abacus.disco@ntlworld.com) [www.abacusdisco.co.uk](http://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
	<b><u>Drinks Reception (2 glasses per person)</u></b>		
27	Jugs of Pimms	25.00	675.00
	<b><u>Menu</u></b>		
80	Summer melon pyramid on a bed of kiwi fruit complemented by a duo of apricot and strawberry coulis	8.30	664.00
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.....	27.90	2,232.00
80	A choice of <b>two</b> vegetables	<i>Included</i>	<i>Included</i>
80	White chocolate and hazelnut cheesecake	8.30	664.00
80	Coffee & mints	<i>Included</i>	<i>Included</i>
	<b><u>Wines (3 glasses per person)</u></b>		
20 btls	Baron D' Arignac white wine (subject to price increase)	14.50	290.00
20 btls	Baron D' Arignac red wine (subject to price increase)	14.50	290.00
10 btls	Mineral water (subject to price increase)	3.85	38.50
	<b><u>Sparkling wine for toasts (1 glass per person)</u></b>		
13	Kraemar, Blanc de Blancs, Brut (subject to price increase)	17.35	225.55
	<b><u>Evening function for 140 guests</u></b>		
100	Finger buffet (a) Catering for all the extra guests and half the original guests	14.25	1,425.00
<b>TOTAL FOOD &amp; BEVERAGE COST: £6,504.05</b>			
1	Venue hire charge (For Reception only) ..... (Not included in minimum charge of £6,300)	1,990.00	1,990.00

**TOTAL COST: £8,486.05**  
(Including venue hire charge)

## Wedding Guest Bedroom Rates

<i>Room Type</i>	<i>Price</i>	<i>No. of Rooms</i>
Single	£40.00	6
Double	£80.00	7
Twin	£80.00	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 £11.00 supplement applies to include breakfast. Travel cots are available on request at no extra charge.*

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**H**OW TO BOOK Contact Sales & Reservations on 01892 515152 or e-mail [reservations@salomons.org.uk](mailto:reservations@salomons.org.uk). Room bookings are subject to availability.

**P**AYMENT 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.

**C**HECK-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.

**D**ISABLED ACCESS Two single rooms have been adapted for wheelchair access.



## Wine List

WHITE			Taste Guide	RED			Taste Guide
France Bin 1	<b>Baron D' Arignac, Vin de Pays de Gers</b> <i>Fresh, medium-dry wine from the Gascogne region</i>	2	£14.50	France Bin 9	<b>Baron D' Arignac, Vin de Pays de d'Oc</b> <i>Fresh light fruit with a mellow finish, a great value country wine</i>	B	£14.50
Chile Bin 2	<b>Volandas Sauvignon Blanc, Valle Central</b> <i>A fresh, lively wine with a delicious medium bodied style of ripe fruit</i>	2	£14.50	Chile Bin 10	<b>Volandas, Merlot Valle Central</b> <i>Juicy plummy fruits on the nose &amp; ripe raspberries on the palate</i>	C	£14.50
America Bin 3	<b>Gold County, Colombard Chardonnay</b> <i>West Coast, sun-ripened grapes give a refreshing vibrant wine</i>	3	£14.50	America Bin 11	<b>Gold County, Cabernet Sauvignon</b> <i>A soft approachable wine with loads of ripe berry fruit</i>	C	£14.50
Germany Bin 4	<b>Piesporter Michelsberg, Konigs Cup</b> <i>A fresh grapey, medium wine from the steep vineyards of the Mosel valley</i>	4	£14.00	Argentina Bin 12	<b>Finca Vieja Shiraz Malbec</b> <i>A lovely blend of both grapes combining red berry fruits &amp; soft spices</i>	D	£16.50
Italy Bin 5	<b>Altana di Vico, Pinot Grigio</b> <i>Fresh, full flavoured, aromatic wine from the Alpine slopes of north east Italy</i>	2	£15.50	Italy Bin 13	<b>La Borgata Montepulciano d' Abruzzo</b> <i>A dark, rich and robust, spicy wine from the Adriatic coast</i>	D	£16.50
France Bin 6	<b>Baron Philippe de Rothschild, Chardonnay</b> <i>Soft peach &amp; tropical fruit flavours with a light creamy texture</i>	2	£15.50	Australia Bin 14	<b>Geoff Merrill, Cabernet Merlot</b> <i>A rich &amp; plummy mix of Bordeaux tradition from Down Under</i>	C	£18.50
South Africa Bin 7	<b>Neil Joubert, Chenin Blanc</b> <i>A lovely apple-fresh, medium wine, filled with ripe tropical flavours</i>	2	£16.00	Spain Bin 15	<b>Rioja Vega, Crianza</b> <i>Oak aged for the required minimum 6 months. Gentle vanilla &amp; toast aromas with dark black fruits</i>	D	£18.00
New Zealand Bin 8	<b>Fairfields, Sauvignon Blanc, Marlborough</b> <i>Quintessential Marlborough Sauvignon Blanc awash with limes, green peppers &amp; capsicum flavours</i>	3	£19.50	Australia Bin 16	<b>Mountbridge Reserve Shiraz</b> <i>Rich, warm &amp; spicy with all the up-front fruit you would expect from an Aussie wine</i>	C	£17.50

**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*

<b>SPARKLING</b>		<b>Taste Guide</b>		<b>CHAMPAGNE</b>		<b>Taste Guide</b>	
<b>France Bin 17</b>	<b>Kraemer, Blanc de Blancs, Brut</b> <i>An easy drinking, medium-dry wine made by the Cuvee Close method to give a refreshing, natural sparkle</i>	2	£17.50	<b>France Bin 22</b>	<b>Jules Feraud, Cuvee de Reserve</b> <i>A stylish Champagne with a pronounced biscuity flavour and a fine elegant bouquet</i>	1	£38.00
<b>Italy Bin 18</b>	<b>Asti, Santini</b> <i>Rich, grapey Muscat flavours abound in this famous Italian sparkler</i>	6	£22.50	<b>France Bin 23</b>	<b>Moet &amp; Chandon, Brut Imperial</b> <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	£49.50
<b>Spain Bin 19</b>	<b>Portacelli Cava N.V.</b> <i>The cream of Spanish sparkling, made in the traditional Champagne method</i>	3	£18.50		<i>Also available to order in Rosé</i>		
<b>Australia Bin 20</b>	<b>Angas Brut</b> <i>Chardonnay &amp; Pinot Noir grapes from north of Adelaide give a delicious creamy texture</i>	4	£20.50	<b>France Bin 24</b>	<b>Bollinger, Special Cuvee</b> <i>Absolutely Fabulous! A family-run House fiercely guarding their reputation for full-bodied, Pinot dominated quality</i>	1	£56.50
<b>America Bin 21</b>	<b>Beringer Sparkling Rosé</b> <i>Lovely in pink, a medium wine to suit all tastes, awash with summer fruits</i>	5	£18.50				
<b>NON-ALCOHOLIC</b>				<b>ROSE</b>			
<b>Germany Bin 26</b>	<b>Eisberg Chardonnay</b> <i>This alcohol free wine is made from quality Chardonnay wines &amp; has a fresh, fruity taste</i>	5	£13.00	<b>America Bin 25</b>	<b>Gold Country Blush</b> <i>A soft fruity Rosé wine with hints of strawberries &amp; raspberries</i>	4	£15.00

**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 **£86.80**, 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.