

adict for a copper face  
a bstein from all salt things all spices & fried  
meats & from onions mustard & garlick & from  
all wine as very euell but instead thereof  
eat quersly sorrell lettis & young kops  
bus rage suory & eadit in your guttoge  
& when you shope lay your head hee  
to perfume lining

2 oz of iris 30 gr of oyl of roddum mixt <sup>the</sup> rose  
with a knues playnt then put them in a lay  
bason of water & that with sprinkel your  
lining & let them be 24 ours

to make cakes of perfume  
take Damask rose waten & infuse in it dry  
red rose leues couer it with a bladder & set  
it in the sun till it is dry then betit so  
powder adra little bengimen powdered then  
take sun gunn dragant & stope it in rose wate  
& mix the roses & bengimen that with ading a  
little musk & ambergrece when it is beton  
a nose & make it into little cake putting  
a rose lefe under & a top & so dry then  
washing balls

take the best castle rope 2 oz mett it in a  
pan & put in a little more then a quarter of an  
oz of oyle of Rodium half an oz of ocingnell  
powdered & as much cloves & make it into  
balls over the fume of frankincense  
or ut you please

to make if goes perfume

take Damask rose leues & bengimen of each aqua  
of a pound 2 oz of whit sugar candy beat  
all together with a little siact & 3 grains of  
musk in to past then make them into little  
cake & put them between 2 rose leues & dry  
them in the sun

to make ased cake

take 2 pounds of fine flower & dry it by the fire  
1 pound & half of butter rub it well into the  
flower then take 1 pint of alle yest & a pt & half  
of cream a little rosewater 2 nutmegs mix it  
well together & set it before the fire to rise  
till your oven is almost hot then put in a  
pound & half of caraway camfis, halfe a  
pound of buket cumfitts then flower a sheet of  
white paper & lay your cake upon it & betit  
out as thin as you wold have it your oven must  
be quick & your cake must stand in a bace  
half an our

to make wigs

take a pottle of flower half a pound of butter  
one halfe rub in the flower & the other  
half mett in the milk put in 1 egge & 6  
spontals of yeast sun caraway sede & sun sugar  
& a little ginger & so bake then



# OVER 300 YEARS OF HISTORY

*Situated in the heart of London, 3 St James's Street has been home to Berry Bros. & Rudd, Britain's oldest wine and spirit merchant, for over 300 years.*

It is a venue rich with history, and an ideal location for intimate meals and large receptions, discreet meetings and lively parties.

Whether you choose our Cellars or our Townhouse, your guests will enjoy exceptional food and an unrivalled selection of wine from the company that has been supplying the Royal Family since the reign of King George III.

Our experts will help with every element of planning and preparation, and with hospitality options including wine tastings, dinners and receptions, you will be able to create a truly memorable event.





# OUR CELLARS

*An historic yet truly modern venue*

*The cellars beneath our wine shop date from the early Eighteenth Century. Louis Napoleon, later to become Emperor Napoleon III, held clandestine meetings here during his exile in the 1840s, plotting his return to France.*



The larger of our two cellars, The Napoleon Cellar is perfect for stand-up receptions and tastings, as well as sit-down lunches and dinners.

It combines the old with the new, with state-of-the-art audio-visual facilities discreetly presented next to historic original features.

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## **The Napoleon Cellar**

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Walk-around tasting for 100 people

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Seats 70 for lunch or dinner

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Tutored tastings followed by lunch or dinner for up to 36

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Tutored tastings and canapé reception for up to 40

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# OUR CELLARS



The Sussex Cellar is the most recent addition to our exceptional wine education and entertainment venues. Equipped with the latest technological gadgetry, it offers purpose-built convenience suited to receptions, tutored wine tastings, lunches and dinners.

After entering via a secret door in one of our historic Pickering Place townhouses, you will descend into a dual-level venue that combines modern architectural innovation with the feel of our historic cellars.



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## The Sussex Cellar

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Receptions, tastings, lunch or dinner  
and meals for up to 40

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Receptions and meals for up to 40

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# OUR TOWNHOUSE

*Perfect for more intimate events*



Tucked away behind St James's Street is Pickering Place, formerly a site of bearbaiting, cock fighting and duelling, and home to our Georgian Townhouse.

The Townhouse provides an elegant venue for more intimate occasions.

Beautifully decorated by celebrated interior designer Nina Campbell, The Long Room has a sophisticated atmosphere ideal for dinner parties, family get-togethers and business lunches and dinners. Enjoy drinks beforehand in The Green Room, before sitting down to a meal prepared to your specifications.

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## The Long Room

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Seats 14 people for lunch  
or dinner

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Wine tastings for up to  
14 people

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Audio-visual facilities  
for presentations

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# OUR WINE

*Unrivalled experience and expertise*



As Britain's oldest wine and spirit merchant, with more Masters of Wine than any other company, we will help you pick bottles that surprise and delight your guests.

We have more than 4,000 wines and spirits to choose from, and our experts will work with you to select the right ones for your event.

There is no restaurant mark-up – you only pay the retail price, plus service at £15 per bottle.



# OUR FOOD

*Fine dining to complement fine wines*



*“I want guests to have a complete dining experience, with food that is as good as the wine. Our menus are designed to work in harmony with the wines, creating a marriage that brings out the best in both.”*

**Stewart Turner, Head Chef**

Our Catering team is led by Stewart Turner, previously of The Connaught Hotel, The Wolseley, and the three Michelin-starred Waterside Inn.

We create seasonal menus to the same high standard as our wine, using the finest, freshest ingredients. You can choose one of our specially prepared set menus, or pick dishes from across our range.





# OUR HOSPITALITY



Good hosting is crucial to a successful event, and our experienced team will do everything they can to ensure your guests have the best possible time. As well as providing you and your guests with attentive service throughout your event, we offer a range of hospitality options.

## **Tutored tastings**

Explore different regions, grape varieties and styles with one of our experts in a fun but informative hour-long session.

## **Walk-around tastings**

Perfect for larger groups, this more informal style of tasting allows your guests to try a selection of wines at three different stations, manned by our experts.

## **Canapé and wine pairing**

Learn about the art, and the science, of food and wine matching, while enjoying delicious canapés and wines. Cheese and wine pairing is also available as an option.

## **Quizzes and blind tastings**

Bring out your guests' competitive sides, and sort out who knows their Burgundies from their Bordeaux, with a fun quiz or blind tasting.





# TOWNHOUSE CAPACITY & PRICES

## Capacity

Type of event	Number of attendees
Reception and tasting	14
Wine tasting and lunch/dinner	14
Lunch or dinner	14

	Lunch or lunch reception	Evening reception	Dinner
Minimum spend	£1,500	£2,500	£2,500
Venue hire	£525	£1,050	£1,050
Cancellation within 8 weeks of event	Venue hire	Venue hire	Venue hire
Cancellation within 4 weeks of event	Minimum spend	Minimum spend	Minimum spend
Timing	12 noon to 4pm	6:30pm to 9:30pm	6:30pm to 11 pm

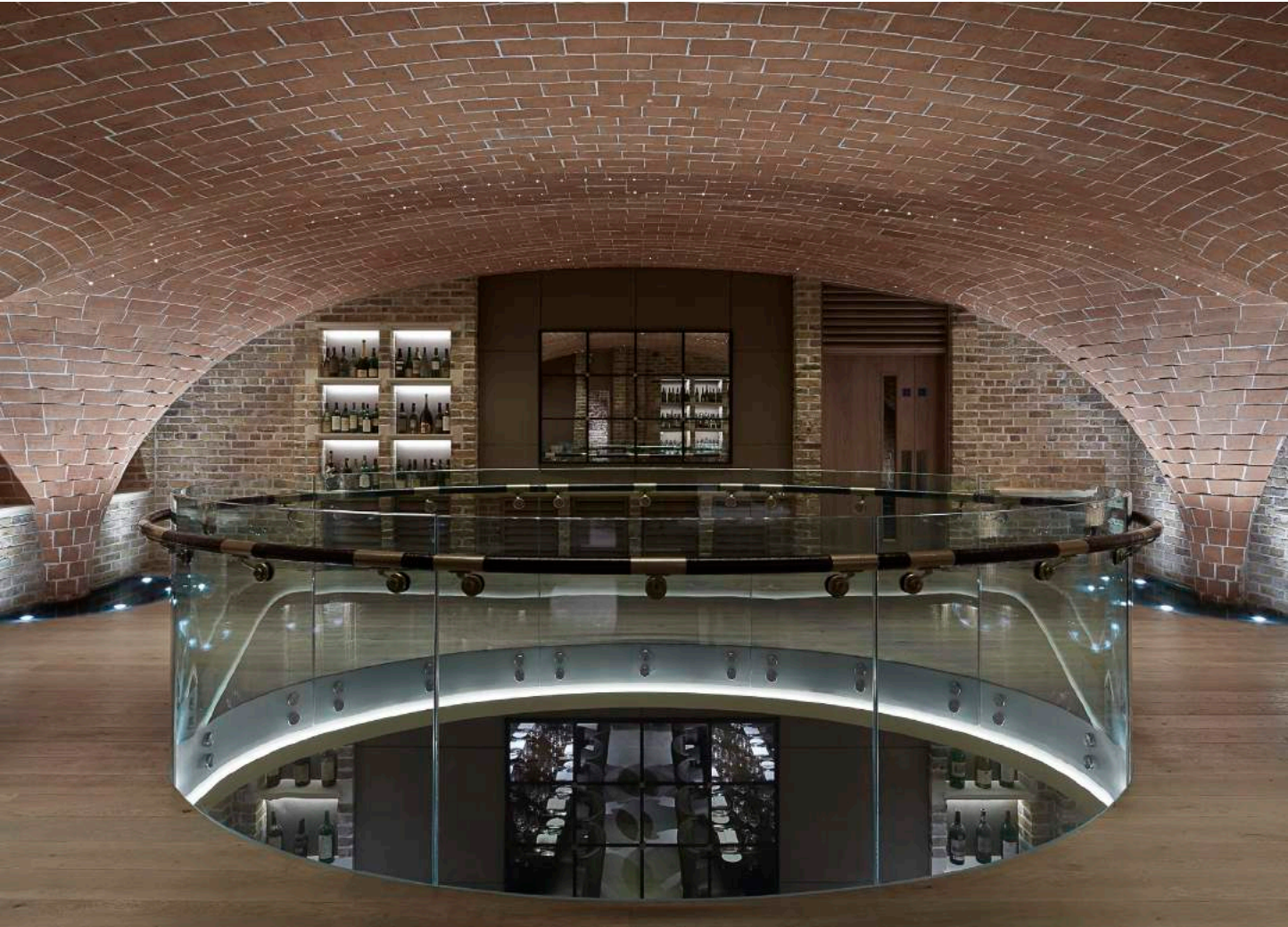




# SUSSEX CELLAR CAPACITY & PRICES

Capacity	
Type of event	Number of attendees
Reception and tasting	40
Wine tasting and lunch/dinner	40
Lunch or dinner	40

	Lunch or lunch reception	Evening reception	Dinner
Minimum spend	£2,500	£4,500	£4,500
Venue hire	£775	£1,550	£1,550
Cancellation within 8 weeks of event	Venue hire	Venue hire	Venue hire
Cancellation within 4 weeks of event	Minimum spend	Minimum spend	Minimum spend
Timing	12 noon to 4pm	6:30pm to 9:30pm	6:30pm to 11pm





# NAPOLEON CELLAR CAPACITY & PRICES

Capacity	
Type of event	Number of attendees
Reception and walk-around tasting	100
Reception and tutored tasting	40
Reception, wine tasting and lunch/dinner	36
Reception, lunch or dinner	70

	Lunch or lunch reception	Evening reception	Dinner
Minimum spend	£2,500	£6,000	£6,000
Venue hire	£775	£1,750	£1,750
Cancellation within 8 weeks of event	Venue hire	Venue hire	Venue hire
Cancellation within 4 weeks of event	Minimum spend	Minimum spend	Minimum spend
Timing	12 noon to 4pm	6:30pm to 9:30pm	6:30pm to 11pm





# BUSINESS EVENTS

*Hire either our Townhouse or the Sussex Cellar for a meeting or conference in truly unique surroundings. Our business package includes:*

- Exclusive use of the Townhouse or the Sussex Cellar from 9am to 4.30pm
- Tea, coffee, orange juice and pastries on arrival
- Mid-morning and afternoon coffee, tea and chocolates
- Still/sparkling water and elderflower cordial (available throughout the day)
- AV equipment
- Headed paper and pencils
- Buffet lunch

## Sample buffet lunch menu (please note that our menus vary according to season)

Asparagus with smoked rapeseed mayonnaise and fennel pollen
Comté tart with pickled walnut and rhubarb chutney
Flaked salt cod, courgette, blood orange and olive
Spiced tuna with miso crème fraîche and charred spring onions
Bresaola, aged parmesan custard, smoked artichoke and rocket pesto
Roast chicken, garlic crisps and grilled gem lettuce and Caesar dressing
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A selection of cheeses
Platter of seasonal fruit
Chocolate brownie with burnt citrus jelly and caramelised white chocolate

If you would like wine with your lunch, then this can be pre-ordered up to five working days in advance at our retail bottle price plus a £15 service charge per bottle consumed.

## Capacity & Pricing

	Townhouse	Sussex
Capacity	14	40
Price per person	£115 (including VAT)	£115 (including VAT)
Minimum spend	£1,150	£2,300
Cancellation within 4 weeks of event	£1,150	£2,300
Timing	9am to 4.30pm	9am to 4.30pm



# TOURS & TASTINGS AT NO.3



Join one of our expert Wine Advisors for a tour of Berry Bros. & Rudd’s historic cellars at No.3 St James’s Street, followed by a private tasting. We will create an experience to your exact requirements; finding the time that suits you and tailoring the tour and tasting to your personal preferences.

*Please note that our tours and tastings are only available for groups of up to six people.*

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## Sample Wine Tasting

### White

- 2011 Penfolds Yattarna Chardonnay, Australia
- 2012 Meursault, Genevrières, 1er Cru, Philippe le Bon, Hospices de Beaune, Burgundy

### Red

- 2013 Greystone The Brothers’ Pinot Noir, Waipara, New Zealand
- 2001 Chambolle-Musigny, 1er Cru, Domaine Louis Remy, Burgundy
- 2011 Dominus, Napa, California, USA
- 2000 Ch. Pichon-Longueville-Baron, Pauillac, Bordeaux

*Cheese and charcuterie platters can be provided on request (prices start at £18.95 per head)*

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## Capacity & Prices

Maximum capacity	6
Price	From £1,000 (including VAT) for a 90-minute tour and six-wine tasting



# MENUS

## WINTER 2016

Price per person

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### Menu A

£62.50

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Cèpe velouté with truffle crème fraîche and caramelised onion tart (V)

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Roast pheasant with confit leg, Brussels sprouts choucroute

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Caramelised apple, streusel biscuit, Granny Smith sorbet, blackberry and maple syrup

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### Menu B

£65.00

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Ballotine of partridge and foie gras, apple purée with pickled girolles

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Roasted pavé of salmon, brioche-crustend endive, prosciutto di Parma and fig

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Salted caramel tart with buttermilk Chantilly cream

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### Menu C

£72.50

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Amuse-bouche

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Pavé of salt cod with lightly curried cauliflower purée, golden raisins, coriander and lime

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Venison Wellington with glazed quince and roasted Japanese artichoke

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Chocolate and ginger crémeux with passion fruit and banana sorbet

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### Menu D

£90.00

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Amuse-bouche

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Cured and charred mackerel, compressed melon and dashi reduction

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Glazed salsify and Scottish chanterelles, smoked butter and parsley crumb

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Smoked eel, poached egg, sweetcorn and bacon

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Roast wild duck, lentils, celeriac and charred clementine purée

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Citrus with lemongrass jelly and sable crumble

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*An additional cheese course is available at a supplement of £12.95 per person. Berry Bros. & Rudd's selected coffee and chocolates are complimentary at the end of the meal. Menu D is designed to have a different wine with each course, therefore we recommend choosing this menu only if you are not planning on having a wine tasting prior to your meal.*



# CHEF'S SELECTIONS

Price per person

## Garden

Seasonal truffle risotto (V)	£16.00/£28.00
Seasonal truffle risotto with Alba truffle (V)	£35.00/£45.00
Salt-baked beetroot, caraway and horseradish (V)	£14.00/£22.00
Heritage potatoes with baked Vacherin, hazelnuts, apple and whey (V)	£16.00/£24.00
Wild mushroom macaroni, butternut and sage (V)	£18.00/£25.00

All of the above are available as starters or main courses.

## Sea

Seared pavé of brill, brassicas, beurre noisette and trompette tapenade	£24.00/£36.00
Pan-fried scallop, pavé of cauliflower, Welsh rarebit and caper	£22.00/£38.00
Grilled mullet with squid ragù, artichoke and black garlic	£22.00/£36.00

All of the above are available as starters or main courses.

## Land

Braised neck of pork, sweet potato, plum and almond crumble	£36.00
Grilled and glazed rib of beef, crisp parsley root cannelloni and thyme jus	£42.00
Lamb suet pudding, grilled fillet, heritage carrots and capers	£40.00

## Desserts

Baked custard with gingerbread crumb, poached quince and Earl Grey sorbet	£14.00
Vanilla rice pudding with preserved cherries	£16.00
Charred pumpkin cream, chestnut biscuit and maple syrup	£18.00

An additional cheese course is available at a supplement of £12.95 per person. Berry Bros. & Rudd's selected coffee and chocolates are complimentary at the end of the meal.



# CANAPÉS

Price per person

## Menu 1

£30.00

### Cold

Wild mushroom sushi with crispy shiitake (V)	£3.00
Smoked-salmon rillettes with celeriac and horseradish	£3.00
Butternut squash tart with savoury pine-nut praline (V)	£4.00
Gorgonzola, rocket and Parma ham wrap with pear purée	£4.00
Venison toast, quail's egg and truffle	£4.00

### Hot

Crisp panisse, broccoli, chilli and garlic with seasoned yoghurt	£3.00
Thai pork croquette with radish and sriracha	£4.00
Kedgeriee filo roll with curry mayonnaise	£5.00

## Menu 2

£40.00

### Cold

Truffle-stuffed gougère (V)	£4.00
Seared tuna, confit potato with olive saffron aioli	£5.00
Beef carpaccio and vegetable roll, soy sauce and wasabi	£6.00
Crisp artichoke with whipped brie and hazelnut (V)	£5.00

### Hot

Spiced cauliflower, caper and raisin dressing with pomegranate powder (V)	£5.00
Lamb pastille with feta, red onion, parsley and mint	£5.00
Squid ink bun with chilli prawn and salt and pepper squid	£6.00
Fish pie with creamed potato and dill oil	£4.00

## Menu 3

£46.00

### Cold

Aubergine wrap with cashew nut hummus (V)	£4.00
Crab cocktail in crisp brioche with avocado and lemon	£6.00
Game sausage roll, black garlic and thyme	£5.00
Charred smoked eel with apple, caviar and watercress	£5.00

### Hot

Osso bucco arancino, roasted sweetbread and gremolata	£5.00
Mushroom tortellini with truffle emulsion (V)	£4.00
Scallop and prawn wonton with black rice vinegar	£6.00
Ploughman's bread box with crisp celery and pickle (V)	£5.00

### Sweet\*

Chocolate brownie bite and spiced orange gel	£3.00
Apple crumble marshmallow	£3.00



Prices quoted allow for two of each canapé per person, which is sufficient for a reception of one to two hours.

\*If you would prefer not to have the sweet canapés from Menu 3, please do feel free to substitute them with savoury canapés from an alternative menu.



# WINE TASTINGS WINTER 2016

*Groups of 20 or fewer will be charged the individual bottle prices, plus a £250 tuition fee. Groups of 21 or more will be charged per person.*

	Price per head	Price per bottle
<b>Tasting 1: The Winter Tasting</b>	<b>£30.00</b>	
<b>Sparkling</b>		
Champagne R&L Legras, Blanc de Blancs, Brut		<b>£27.50</b>
<b>White</b>		
2013 Keermont Terrasse, Stellenbosch, South Africa		<b>£22.50</b>
<b>Red</b>		
2009 Savigny-lès-Beaune, Les Hauts Jarrons, 1er Cru, Domaine de Bellene, Burgundy		<b>£24.50</b>
2009 Craiglee Shiraz Viognier, Victoria, Australia		<b>£35.95</b>
2008 Carmen, Gran Reserva, Bodega Contador, Rioja, Spain		<b>£58.50</b>
<b>Fortified</b>		
1985 Graham's, Vintage Port		<b>£63.34</b>
<b>Tasting 2: The International Grape Varieties</b>	<b>£30.00</b>	
<b>White</b>		
2013 Sancerre, Cuvée Marcel Henri, Brigitte et Daniel Chotard, Loire		<b>£22.95</b>
2011 Zeltlinger Schlossberg, Bomer Riesling, Trocken, Selbach-Oster, Mosel, Germany		<b>£23.95</b>
2013 Pandolfi Price Los Patricios Chardonnay, Valle del Itata, Chile		<b>£19.50</b>
<b>Red</b>		
2012 Au Bon Climat Sanford & Benedict Pinot Noir, Santa Ynez Valley, California, USA		<b>£44.50</b>
2012 Torzi Matthews Frost Dodger Shiraz, Eden Valley, Australia		<b>£26.50</b>
2001 Ch. Rauzan-Ségla, Margaux, Bordeaux		<b>£82.90</b>
<b>Tasting 3: France versus the New World</b>	<b>£40.00</b>	
<b>White</b>		
2014 Chablis, Fourchaume, Vieilles Vignes, 1er Cru, Le Domaine d'Henri, Burgundy		<b>£32.50</b>
2012 Craiglee Chardonnay, Victoria, Australia		<b>£32.50</b>
<b>Red</b>		
2010 Nuits-St Georges, Clos des Argillières, 1er Cru, Michèle & Patrice Rion, Burgundy		<b>£59.00</b>
2011 Joseph Swan Trenton Estate Pinot Noir, Russian River Valley, California, USA		<b>£47.25</b>
2010 William Murdoch The Guardsman, Hawkes Bay, New Zealand		<b>£55.00</b>
1998 Clos du Marquis, St Julien, Bordeaux		<b>£49.30</b>



# WINE TASTINGS WINTER 2016

*Continued*



	Price per head	Price per bottle
<b>Tasting 4: An Old World Tasting</b>	<b>£40.00</b>	
<b>Sparkling</b>		
Champagne Billecart Salmon, Brut Réserve		<b>£39.95</b>
<b>White</b>		
2012 Pouilly-Fuissé, Clos des Quarts, Château des Quarts, Burgundy		<b>£44.00</b>
2013 Riesling, Wachstum Bodenstein, Smaragd, Prager, Wachau, Austria		<b>£46.00</b>
<b>Red</b>		
2012 Centgrafen Spätburgunder, Rudolf Furst, Franconia, Germany		<b>£26.60</b>
2011 Barolo, Santo Stefano di Perno, Giuseppe Mascarello, Piedmont, Italy		<b>£68.70</b>
2004 Clos de l'Obac, Estate Red, Costers del Siurana, Priorat, Spain		<b>£78.00</b>
<b>Tasting 5: France's Finest</b>	<b>£45.00</b>	
<b>Sparkling</b>		
Champagne Charles Heidsieck Rosé Réserve, Brut		<b>£55.00</b>
<b>White</b>		
2015 Sancerre, Les Monts Damnés, Domaine François Cotat, Loire		<b>£29.50</b>
2012 Chassagne-Montrachet, Les Ambazées, 1er Cru, Benjamin Leroux, Burgundy		<b>£65.00</b>
<b>Red</b>		
2005 Ch. Beychevelle, St Julien, Bordeaux		<b>£98.50</b>
2008 Hermitage, Domaine du Colombier, Rhône		<b>£55.00</b>
2011 La Pèira en Damaisela, Coteaux de Languedoc		<b>£64.67</b>
<b>Tasting 6: Great Burgundy</b>	<b>£60.00</b>	
<b>White</b>		
2013 Puligny-Montrachet, Les Folatières, 1er Cru, Benjamin Leroux		<b>£85.00</b>
2012 Chassagne-Montrachet, Les Macherelles, 1er Cru, Jean-Yves Devevey		<b>£55.00</b>
2012 Meursault, Clos du Cromin, Patrick Javillier		<b>£47.50</b>
<b>Red</b>		
2008 Gevrey-Chambertin, Les Champeaux, 1er Cru, Olivier Bernstein		<b>£125.00</b>
2010 Clos de la Roche, Grand Cru, Maison Roche de Bellene		<b>£120.00</b>
2000 Latricières-Chambertin, Grand Cru, Domaine Louis Remy		<b>£120.00</b>



# WINE TASTINGS WINTER 2016

*Continued*

	Price per head	Price per bottle
<b>Tasting 7: France versus the New World – Prestige</b>	<b>£70.00</b>	
<b>White wines</b>		
2011 Penfolds Bin 144 Yattarna Chardonnay, Australia		<b>£87.70</b>
2012 Corton-Charlemagne, Sylvain Loichet, Burgundy		<b>£110.00</b>
<b>Red wines</b>		
2012 Côte-Rôtie, Les Grandes Places, Domaine Jean-Michel Gerin		<b>£100.00</b>
2012 Giaconda Warner Shiraz, Victoria, Australia		<b>£70.00</b>
2011 Almaviva, Maipo Valley, Chile		<b>£78.10</b>
1988 Ch. Léoville-Las Cases, St Julien, Bordeaux		<b>£176.50</b>
<b>Tasting 8: Classic Clarets</b>	<b>£90.00</b>	
2009 Ch. Figeac, St Emilion, Bordeaux		<b>£221.00</b>
2009 Ch. la Conseillante, Pomerol, Bordeaux		<b>£152.50</b>
2009 Ch. Pape Clement, Pessac Léognan, Bordeaux		<b>£138.10</b>
2008 Ch. Lynch Bages, Pauillac, Bordeaux		<b>£114.10</b>
2001 Ch. Rauzan-Ségla, Margaux, Bordeaux		<b>£82.90</b>
1996 Ch. Sociando-Mallet, Haut-Médoc, Bordeaux		<b>£62.50</b>
<b>Tasting 9: Prestige Cuvée Champagne</b>	<b>£100.00</b>	
2000 Clos de Goisses, Philipponnat		<b>£88.40</b>
2004 Pol Roger, Sir Winston Churchill		<b>£160.00</b>
2002 Ruinart, Dom Ruinart Rosé		<b>£171.21</b>
2003 Jacques Selosse, Millésime		<b>£449.00</b>
1995 Charles Heidsieck, Blanc des Millénaires		<b>£130.55</b>
2007 Louis Roederer, Cristal		<b>£136.00</b>
<b>Tasting 10: Famous Reds from around the World</b>	<b>£125.00</b>	
2011 Dominus, Napa, USA		<b>£127.30</b>
2000 Chambertin, Grand Cru, Domaine Louis Remy, Burgundy		<b>£195.00</b>
1996 Unico, Bodegas Vega Sicilia, Ribera del Duero, Spain		<b>£283.30</b>
2005 Barbaresco, Crichët Pajé, Roagna, Piedmont, Italy		<b>£382.00</b>
2007 Penfolds Grange, Australia		<b>£303.70</b>
2005 Ch. Margaux, Margaux, Bordeaux		<b>£659.00</b>



# INFORMATION

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## Capacity

	Napoleon	Sussex	Townhouse
Reception	100	40	14
Lunch/Dinner	70	40	14
Wine Tastings	36	40	14

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## Menus and Wine Tastings

We have included a number of suggested wine tastings and food menus but remain fully flexible to tailoring both wine tastings and menus to your taste and style of entertaining. It is our intention to offer wines to complement your chosen menu; as such we do not offer choice menus but will cater for pre-notified dietary requirements should they be required.

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## Special Dietary Requirements and Nut Allergy Information

All food served at Berry Bros. & Rudd is prepared in our kitchens where nuts are used and traces of nuts can be found. We cannot provide a nut-free environment for the preparation of dishes. If you have an allergy, food intolerance or special dietary requirements please confirm these no later than five working days prior to your event.

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## Smoking

Smoking is not permitted anywhere on our premises.

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## Water and Cordials

As part of Berry Bros. & Rudd's green policy we offer complimentary filtered still water. Hildon Sparkling Water is available at £2.95 per bottle. Sparkling Elderflower or Ginger and Lemongrass cordials are available at £5.95 per 2-litre jug.

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## Responsible Drinking

As a business it is our policy to encourage responsible drinking. We would refer you to Drinkaware's website, [www.drinkaware.co.uk](http://www.drinkaware.co.uk), for further information. Furthermore, it is a stipulation of the Licensing Act 2003 that we do not serve alcohol at our in-house events to people who appear to be intoxicated.

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## External Speakers

Should you wish to bring in an external wine speaker for your event, please contact the Private Wine Events team as special conditions apply.

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## Staff Gratuities

We believe you reserve the right to recognise good service and do not add a fixed amount to your final invoice for staff gratuities. Should you wish to recognise the staff's service, we will distribute any gratuity according to your instructions.

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## Carriages

Luncheon 3.30pm; evening wine tasting and/or canapé reception 9pm; dinner 10.30pm.

Guests must depart within half an hour of these times, ie 4pm, 9.30pm, 11pm.

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## Cloakroom Facilities

We provide staff to run cloakroom facilities at the client's request but we do not, by doing so, accept responsibility for guests' possessions. These are left at the owner's own risk.



# PRIVATE WINE EVENTS

## Terms & Conditions

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### Venue Hire and Minimum Spend

*All events are subject to a venue hire charge and a minimum spend requirement. The venue hire is a charge and is not a refundable deposit. The minimum spend amount includes the venue hire.*

*For prices please consult the capacity and prices table in this brochure.*

*All bookings subject to availability.*

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### Timings

*Daytime 12.00 – 16.00*

*Evening 18.30 – 23.00 (tasting and reception finish time is 21.30)*

*Earlier start times may be available by prior arrangement only. Under normal circumstances we ask that hosts arrive no earlier than 20 minutes before the start of an event.*

*For events in the Napoleon Cellar, please be aware that our main shop floor at No.3 St James's Street is open to the public until 6pm and unavailable for the start of evening events until 6.30pm.*

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### Berry Bros. & Rudd's Fine Wine Selection

*We can help you choose the right wine for your event from our list of more than 4,000 different wines. There is no restaurant mark-up on our wines, which we charge at our full retail bottle price plus £15 service charge per bottle consumed regardless of the format or value of the bottle. All purchases of wines and spirits and other goods and services from Berry Bros. & Rudd are subject to Berry Bros. & Rudd's standard terms of sale in addition to any terms stated in this brochure. You may view a copy of the standard terms and conditions of sales on our website at [www.bbr.com/terms](http://www.bbr.com/terms).*

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### Payment

*The person or company who completes the booking form is the only party who will be invoiced for payment (it is not divisible between different parties). The person or company to whom the invoice is addressed will be deemed responsible for the payment. If your accounting system requires a Purchase Order number to be quoted for the venue hire invoice, please supply this information on the booking form. All of our charges are relevant for 2016 but are subject to change without notice. Once a booking has been confirmed we will require the venue hire charge in advance of the event. This is payable a minimum of eight weeks before the event. The balance is due, without exception, within 30 days of the date on our invoice.*

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### Cancellation Charges

*Once a booking has been confirmed it is subject to our terms of cancellation. Any bookings cancelled within eight weeks of the event will be subject to paying either the venue hire or the minimum spend, depending on the proximity to the date. For these charges please consult the capacity and prices table in this brochure.*

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### Confirmation of Numbers and Menus

*The format of your event and menus must be confirmed no later than 10 working days prior to the date of the event. Final chargeable numbers must be confirmed no later than five working days before each event. Your invoice will be calculated in accordance with confirmation of numbers. If we do not receive your confirmed details five working days prior to the event, we reserve the right to choose your menu and wines on your behalf. We endeavour to provide the named ingredients; however, should an item not be available due to market conditions, we will provide the most suitable alternative.*



# PRIVATE WINE EVENTS

## Booking Form

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### Force Majeure

*Except where otherwise expressly stated in these Terms and Conditions, we regret we cannot accept liability or pay compensation where the performance of our contractual obligations is prevented or affected by 'Force Majeure.' In these Terms and Conditions 'Force Majeure' means any event which we or the supplier(s) of the service in question could not, even with all due care, foresee or avoid. Such events are likely to include war, civil strife, riot, industrial dispute, terrorist activity, natural disaster, fire, adverse weather conditions, volcanic ash disruption and all similar events outside of our control.*

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**By signing this contract, I agree with these Terms and Conditions** (to be completed by the party responsible for the payment of the invoice)

Venue\_\_\_\_\_

Signed\_\_\_\_\_

Print Name\_\_\_\_\_

Date\_\_\_\_\_

Telephone Number\_\_\_\_\_

Email\_\_\_\_\_

(Company) Name and Billing Address (Block Capitals)

\_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

Date of Event\_\_\_\_\_Time\_\_\_\_\_

Estimated Number of Guests\_\_\_\_\_

Purchase Order Number (if required)\_\_\_\_\_

Please sign and return by email to [privatewineevents@bbr.com](mailto:privatewineevents@bbr.com); by fax to 0203 301 1601; or by post to Private Wine Events, Berry Bros. & Rudd, 3 St James's Street, London SW1A 1EG.

Please keep a copy of these Terms and Conditions for your records.