

BERRY BROS & RUDD
3, ST. JAMES'S STREET, LONDON

WINE & SPIRIT MERCHANTS

Winter Menus 2019

OUR EVENTS

Situated in the heart of London, our historic home at No.3 St James's Street is the ideal location for your next private event. With a selection of different rooms to choose from – including our classic cellars and dining rooms – Berry Bros. & Rudd can tailor each venue to fit your own needs. When you host an event with us, you'll have access to our Michelin star quality food as well as our Masters of Wine, to ensure your event is one your guests won't soon forget.



Napoleon Cellar



Sussex Cellar



Townhouse



The Kingsman Room

MENUS WINTER 2019

Our intention is to provide wines that perfectly complement your chosen menu; as such we offer banquet dining only, and not à la carte menus. However, we will cater for dietary requirements should they be provided in advance.



	Price per person
Menu A	£65.00
Moules frites with seaweed butter	£18.00
Pot-roasted pheasant on slow-cooked bacon and parsnip crumble	£36.00
Pumpkin pie with cinnamon meringue	£16.00
Menu B	£75.00
Partridge mulligatawny with crispy shallot rings and apple	£20.00
Seared pavé of seabream Bordelaise with creamed potatoes and smoked anchovy	£38.00
Coffee and walnut choux bun with coffee caramel	£18.00
Menu C	£85.00
Amuse-bouche	
Pavé of Cornish cod with salad of Jerusalem artichoke, leeks and truffle	£24.00
Saddle of fallow deer with savoy cabbage and chervil root	£44.00
Apple and rosemary crumble with vanilla custard and crème fraîche	£18.00
Menu D*	£98.00
Amuse-bouche	
Charred corn with poached lobster and crispy trompette mushrooms	£24.00
Garganelli with salsify and truffle butter sauce (V)	£18.00
Slow-cooked Roscoff onion with beef fat dressing and porcini parfait	£16.00
Roast mallard with braised lentils, game farce toasts and sprouts	£42.00
Brioche doughnut with poached pear and meadowsweet cream	£20.00

**Please note that 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.*

Berry Bros. & Rudd's selected coffee and chocolates are complimentary at the end of the meal.

Supplementary options

Cheese: An additional cheese course will be served, either before or after pudding according to your wishes (from £12.95 per person)

Digestifs: A selection of Berry Bros. & Rudd Cognac, whisky, rum and liqueurs can be offered alongside coffee and chocolates at the end of the meal (£8.95 per person)

CHEF'S SELECTION WINTER 2019

Our intention is to provide wines that perfectly complement your chosen menu; as such we offer banquet dining only, and not à la carte menus. However, we will cater for dietary requirements should they be provided in advance.



Price per person

Garden

Slow-roasted carrots with yoghurt, vadouvan and kale	£16.00/£24.00
Salt-baked celeriac with charred black cabbage and truffle custard	£18.00/£26.00
Pressed butternut terrine with Vacherin Mont d'Or and chestnuts	£18.00/£26.00
Seasonal truffle risotto with porcini cream	£18.00/£26.00

Please note all the above can be starters or main courses

Fish

Pavé of turbot with blanquette of shellfish and braised fennel	£25.00/£42.00
Fillet of bass with sesame prawns, oriental mushrooms and soy butter sauce	£24.00/£40.00
Supreme of Scottish salmon with cauliflower lettuce and savoury almond praline	£22.00/£38.00

Please note all the above can be starters or main courses

Meat

Roast cutlet of Herdwick lamb with rolled shoulder and haggis pie	£42.00
Gilled rib of Cumbrian beef, potato terrine, red wine garlic purée and sprouting broccoli	£44.00
Loin and belly of rare breed pork with peppered swede and apple	£38.00

Desserts

Parsnip and cumin cake with King's Ginger and white chocolate cream	£18.00
Bitter chocolate torte with caramelised banana ice cream	£20.00
Quince and blackberry trifle	£20.00

Berry Bros. & Rudd's selected coffee and chocolates are complimentary at the end of the meal.

Supplementary options

Cheese: An additional cheese course will be served, either before or after pudding according to your wishes (from £12.95 per person)

Digestifs: A selection of Berry Bros. & Rudd Cognac, whisky, rum and liqueurs can be offered alongside coffee and chocolates at the end of the meal (£8.95 per person)

CANAPÉS WINTER 2019

	Price per person
Menu 1	£35.00
Cold	
Truffle and porcini gougères (V)	£4.00
Golden beetroot with smoked cods' roe and linseed	£4.00
Soy-glazed pork belly with kimchi and lettuce	£5.00
Mushroom blinis with wild mushroom parfait and pickled girolles(V)	£5.00
Avocado sushi with pickled ginger, wasabi mayonnaise and edamame (V)	£4.00
Hot	
Vacherin-stuffed new potatoes with charred grapes and chive (V)	£4.00
Miso cod bites with pickled ginger and black sesame	£5.00
Game sausage roll with apple purée and sage	£5.00
Menu 2	£43.00
Cold	
Filo of hot-smoked salmon with crème fraîche and keta	£5.00
Sweetcorn muffins with chive cream and artichoke crisps	£6.00
Grilled flatbread with hummus and merguez	£5.00
Pressed game terrine with apple and fig chutney	£6.00
Parsnip and Welsh rarebit tartlet with pickled walnut(V)	£6.00
Hot	
Courgette frites with smoked tomato ketchup (V)	£5.00
Venison burgers in toasted brioche with purple mustard mayonnaise	£5.00
Prawn spring rolls with sweet chilli gel	£6.00
Menu 3	£53.00
Cold	
Spiced venison carpaccio on grilled artichoke heart	£6.00
Butternut crostini with gorgonzola, sage and kale crisps (V)	£5.00
Lobster taco with guacamole and chipotle	£7.00
Seared tuna bites with charred broccoli, caper and olive	£6.00
Hot	
Crispy short rib hash with truffle crème fraîche	£6.00
Salsify and parmesan cigars (V)	£5.00
Monkfish bites with spiced aubergine purée	£6.00
Grilled octopus and chorizo skewers with lemon aioli	£6.00
Sweet*	
Chocolate tart with King's Ginger gel and toasted hazelnut	£3.00
Baked vanilla cheesecake with toffee apple	£3.00



ADDITIONAL BUFFET OPTIONS

Should you require more food following a canapé reception, a selection of three buffet dishes (listed below) can be offered, priced at £25 per person.

Vegetarian

Wild mushroom arancini with truffle and hazelnut pesto

Salt-baked artichoke tart with rosemary and thyme crumble

Crown Prince squash and sage sausage roll

Fish

Bream saltimbocca with Romesco sauce

Prawn Croque Monsieur with seaweed butter and radish

Lemon thyme scones with potted crayfish and pickled kohlrabi

Meat

Venison scotch eggs with date purée

Lamb scrumpets with mint gel and turnip

Crisp pork belly buns with sriracha mayonnaise, radish and coriander

Food allergies and intolerances

Some of our foods contain allergens. Please speak to a member of staff for more information. Please note that all food served at Berry Bros. & Rudd is prepared in our kitchens where nuts are used and traces of nuts can be found. We regret that we cannot provide a nut-free environment for the preparation of dishes.

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 & SPIRITS TASTING WINTER 2019

Our tastings form the backbone of our events, whether prior to a meal, a canapé reception and buffet, or as the main focus themselves. One of our Wine Advisors will guide you through each of the wines, covering any of the themes below. We also offer a quiz format for those with a competitive streak. A six-wine tasting lasts approximately an hour, while a three-wine tasting lasts approximately 30 minutes. Tastings for groups of 40 or fewer will be a tutored wine tasting, with one Wine Advisor hosting, but larger groups will be in walk-around format.



Price per bottle

Tasting 1: International Grape Varieties - £35.00 per person

White

2017 Neudorf Nelson Sauvignon Blanc, Nelson, New Zealand	£17.50
2017 Riesling, Toreye, Alte Reben, Eymann, Pfalz, Germany	£19.95
2017 Meursault, Clos de la Velle, Olivier Leflaive, Burgundy, France	£55.00

Red

2017 Storm, Vrede, Pinot Noir, Hemel-en-Aarde Valley, South Africa	£38.50
2016 Penfolds Marananga Bin 150 Shiraz, Barossa Valley, South Australia	£50.00
2015 Frog's Leap Estate Grown Cabernet Sauvignon, Napa Valley, California, USA	£50.95

Tasting 2: Introduction to Wine Tasting - £40.00 per person

White

2016 Chablis, Forêts, 1er Cru, Domaine Louis Michel, Burgundy, France	£38.00
2017 DeSante, Old Vine Chardonnay, Napa Valley, California, USA	£39.95

Red

2017 Morgon, La Voûte Saint-Vincent, Domaine Louis Claude Desvignes, Beaujolais, France	£15.95
2015 Barolo, del Comune di La Morra, Marcarini, Piedmont, Italy	£33.00
2015 La Montesa, Crianza, Bodegas Palacios Remondo, Rioja, Spain	£17.95
2009 Vina Ardanza Reserva, La Rioja Alta, Rioja, Spain	£26.00

Tasting 3: France versus the New World - £45.00 per person

Please note that this tasting is also available with more prestigious wines, charged at £70 per head. Please contact us for details of the exact wines

White

2016 Chablis, Les Fourneaux, 1er Cru, Samuel Billaud, Burgundy, France	£35.95
2016 Au Bon Climat, Hildegard, Santa Maria Valley, California, USA	£38.95

Red

2016 Volnay, Clos de la Rougeotte, Domaine François Buffet, Burgundy, France	£60.00
2016 Neudorf, Tom's Block Pinot Noir, Nelson, New Zealand	£25.95
2012 Hermitage Rouge, Domaine Marc Sorrel, N. Rhône, France	£65.00
2015 Frankland Estate, Olmo's Reward, Frankland River, Australia	£44.00

WINE & SPIRITS TASTING WINTER 2019

Continued



Price per bottle

Tasting 4: France's Finest - £65.00 per person

Sparkling

Champagne Louis Roederer, Brut Premier	£42.00
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White

2015 Pouilly-Fumé Silex, Didier Dagueneau, Loire Valley	£130.00
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2016 Meursault, Les Tillets, Domaine Patrick Javillier, Burgundy	£55.00
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Red

2017 Mas de Daumas Gassac Rouge, Pays d'Hérault, Languedoc	£30.28
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2013 Châteauneuf-du-Pape, Cuvée Chaupin, Domaine de la Janasse, S. Rhône	£50.00
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2002 Ch. Lynch Bages, 5ème Cru Classé, Pauillac, Bordeaux	£125.00
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Tasting 5: A Tour of Italy- £50.00 per person

Sparkling

Franciacorta Biondelli, Satèn, Brut, Lombardy	£31.50
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White

2018 Gavi di Gavi, Bric Sassi, Roberto Sarotto, Piedmont	£13.50
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2018 Etna Bianco, Graci, Passopisciaro, Sicily	£22.95
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Red

2013 Brunello di Montalcino, Scopetone, Tuscany	£55.00
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2014 Barolo, Gramolere, Fratelli Alessandria, Piedmont	£76.35
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2014 Amarone della Valpolicella, Marion Marcellise, Veneto	£68.00
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Tasting 6: Famous Wines from around the World - £180.00 per person

White

2004 Champagne Krug, France	£250.00
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2016 Corton-Charlemagne, Grand Cru, Domaine Follin-Arbelet, Burgundy, France	£125.00
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Red

2015 Beaux Frères Pinot Noir, Upper Terrace, Beaux Frères Oregon, USA	£120.00
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2015 Barbaresco, Costa Russi, Angelo Gaja, Piedmont, Italy	£400.00
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2009 Único, Bodegas Vega Sicilia, Ribera del Duero, Spain	£390.00
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1995 Ch. Haut-Brion, 1er Cru Classé, Pessac-Léognan, Bordeaux, France	£423.00
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WINE & SPIRITS TASTING WINTER 2019

Continued



Price per bottle

Tasting 7: Whisky Tasting - £50.00 per person

Green Spot, Single Pot Still Whiskey, Ireland (40%)	£42.95
Nikka, From the Barrel, Blended Whisky, Japan (51.4%)	£39.95
Compass Box, Story of The Spaniard, Blended Scotch Whisky (43%)	£49.95
Glenfarclas, 15-year-old, Speyside, Single Malt Scotch Whisky (46%)	£59.95
Berry Bros. & Rudd Islay Reserve, Blended Malt Scotch Whisky (40%)	£32.00
Buffalo Trace, Kentucky Bourbon Whiskey, USA (40%)	£29.95

Tasting 8: Exploring England - £35.00 per person

Sparkling

Nyetimber, Blanc de Blancs, Brut, Sussex, England	£44.00
Hambledon, Classic Cuvée Rosé, Sparkling, Hampshire, England	£36.95

White

2014 Gusbourne Estate, Guinevere, Chardonnay, Kent, England	£25.00
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Red

2018 Flint Vineyard, Pinot Noir Précoce, Norfolk, England	£21.00
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Tasting 9: Classic French Trio - £45.00 per person

White

2016 Chassagne-Montrachet, Ch. de Puligny-Montrachet	£52.50
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Red

2013 Châteauneuf-du-Pape, Cuvée Chaupin, Domaine de la Janasse, S Rhône	£50.00
2002 Château Lynch-Bages, 5ème Cru Classé Classe, Pauillac, Bordeaux	£125.00

Tasting 10: Champagne Trio- £50.00 per person

Champagne Ruinart, Blanc de Blancs, Brut	£60.00
2009 Champagne Pol Roger, Brut	£69.00
2004 Champagne Moët & Chandon, Dom Pérignon	£145.00

The above tastings are just examples of what is possible. We can create a tasting to your exact requirements, whether that is a focus on a specific region, style or grape. Other popular choices include Classic Claret, Great Burgundy, A Tour of Italy and Old World tastings.

GIFTING AT EVENTS



Should you wish to provide a gift for guests at your event, here are some popular options.

Exploring and Tasting Wine: A Wine Course with Digressions

£30.00

Written by our in-house education team and featuring a foreword from Emma Thompson, our award-winning book caters both to novice and experienced wine-lovers, providing the tools to recognise, remember and enjoy wine.

Berry Bros. & Rudd Champagne Stopper (presented in a giftbox)

£5.75

For those rare occasions on which a bottle of sparkling wine goes unfinished, our stopper ensures it retains as much fizz as possible until the opportunity to polish it off arises.

Berry Bros. & Rudd Waiter's Friend Corkscrew

£5.50

Our bespoke double-lever corkscrew is light, compact and easy to use – a trusty, long-lasting waiter's friend.

The King's Ginger (miniature)

£5.00

The King's Ginger is the emphatically ginger liqueur that was specifically formulated by Berry Bros. & Rudd in 1903 for King Edward VII. Rich and zesty, it was created to stimulate and revivify His Majesty and has been appreciated by bon viveurs ever since.

No.3 London Dry Gin (miniature)

£8.50

Our award-winning gin is named after our historic home at No.3 St James's Street and was created to be the last word in gin for a Dry Martini. With juniper at its heart, it unashamedly celebrates the integrity and character of traditional London Dry Gin: three fruits and three spices distilled in traditional copper pot stills.

Berry Bros. & Rudd Champagne by Mailly, Grand Cru, Brut

£29.95

Sourced from the prestigious Grand Cru village of Mailly and benefiting from over three years' ageing, our non-vintage Champagne is a classic blend of 75 percent Pinot Noir and 25 percent Chardonnay. With notes of brioche, lemongrass, gingerbread and honeysuckle, it effortlessly combines structure and finesse.

Gift Voucher

£10-100

Gift vouchers are the perfect way to spread the enjoyment of fine wine and spirits – particularly when you aren't quite sure what to pick. Our gift vouchers can be redeemed in our UK shops and on bbr.com.

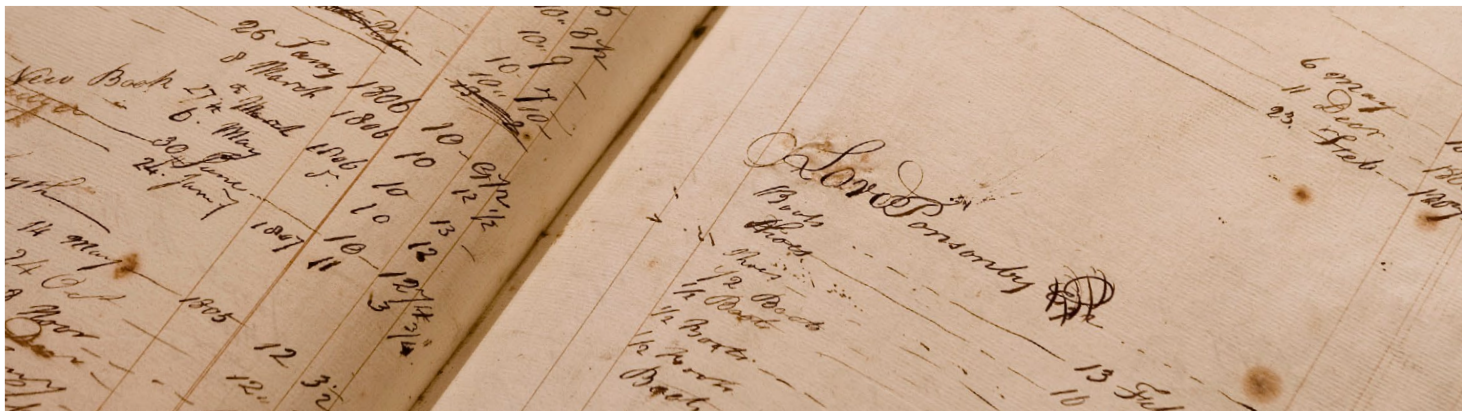
The above is merely to provide an idea of the possibilities; if you would rather give your guests something different, then this can be arranged. Please just contact our team to advise how much you would like to spend per person and we can provide some suitable options.

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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.

INFORMATION



Provenance

Where possible, we aim to use local suppliers for all our produce; this helps reduce food miles and wastage. For example, cheese for our Wine Schools are sourced from Paxton & Whitfield and deliveries are undertaken by foot.

Sustainability

We are committed to operating in a sustainable way. To help promote sustainability, all our event menus are updated seasonally.

Animal Welfare

We only work with suppliers who support and promote high standards of animal welfare. All our fish products are sourced from suppliers who adhere to The Marine Conservation Society's sustainability structure. In addition, all our meat is certified as "safe and local supplier approved" and must be sourced from Soil Association or Red Tractor certified suppliers.

Recycling

As part of our commitment to recycling, we aim to reuse wooden wine crates throughout the business. Alongside this, our reusable bags for life have eliminated the need for plastic bags. We also aim to minimise food waste wherever possible; any food waste is collected by Paper Round and provided to Biogen to be turned into biogas and liquid biofertilizer.

Accreditations

We are accredited by a number of bodies that are committed to sustainability and provenance. All our coffee is sourced from certified Fair Trade Association suppliers, and tea from suppliers that adhere to the Ethical Tea Partnership. We only work with fish suppliers who use sustainable seafood ratings from The Marine Conservation Society (MSC). Additionally, all our meat, poultry, fruit, flour, cereals and vegetables are from Soil Association or Red Tractor certified suppliers.

PRIVATE WINE EVENTS

Booking form

Force majeure

Except where otherwise expressly stated in these Terms and Conditions, we regret that 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 our control.

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 eventsandeducation@bbr.com; or by post to Events & Education, Berry Bros. & Rudd, 3 St James's Street, London SW1A 1EG.

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

PRIVATE WINE EVENTS

Terms & Conditions of Hire

1. No public functions

Berry Bros. & Rudd, St. James's Street, may only be used for private functions. Therefore, any organiser arranging a function at St. James's may only distribute tickets by invitation and on no account should such tickets be made available to the general public by any advertisements in the media or by other means.

2. Numbers

The number of people invited to the function may not exceed the maximum number stated by Berry Bros. & Rudd without prior consent, in writing, from the company. If numbers fall below the contracted minimum, Berry Bros. & Rudd reserves the right to review the terms of the Contract. The final number of guests attending must be given 72 hours before an event, for invoicing purposes.

3. Invitation

A sample of the guest invitations should be submitted to Berry Bros. & Rudd for approval. The title of a function must not include the words 'Berry Bros. & Rudd' unless specific permission is first obtained in writing from The Head of Events & Education.

4. Deposit

Berry Bros. & Rudd reserves the right to require payment of the following deposits:

- **1st Deposit:** 10% of the estimated cost of the event upon confirmation of the booking.
 - **2nd Deposit:** 50% of the estimated cost of the event will be requested 3 months prior to the event date.
 - **3rd Deposit:** full prepayment of the estimated value will be due for payment 2 weeks before the event date.
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5. Payment

Terms of payment are within 30 days of the invoice date. A query on an invoiced item shall not affect the immediate payment of other outstanding amounts.

6. Cancellation charges

A percentage of the estimated cost of the function as booked will be charged to the hirer in the event of a cancellation, using the following scales:

- | | |
|-----------------------------|------|
| • 4 months before function | 10% |
| • 2 months before function | 50% |
| • 2 weeks before function | 75% |
| • Within 7 days of function | 100% |
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7. Licensing

The permitted sale of alcohol within the event spaces is as follows;

Monday-Sunday, 10am to 10:30pm

An extension of the licence may be available with a charge.

8. Health & Safety

Berry Bros. & Rudd require the necessary Risk Assessments, Method Statements & Public Liability Insurance for £5,000,000.00 from any contractors at least two weeks prior to the event. This is in line with prescriptive legislation & Berry Bros. & Rudd's Health & Safety policy. Failure to provide these documents could result in the cancellation of the event.

PRIVATE WINE EVENTS

Rules for Events

1.

The Hirer shall be responsible for any damage caused to any spaces within Berry Bros. & Rudd, furnishing or furniture and equipment in it by the wilful acts or default of the Hirer or the Hirer's guests or any other person on the premises (other than the Berry Bros. & Rudd's employees or contractor) by reason of the function and shall pay Berry Bros. & Rudd, on demand, the amount required to make good, remedy or replace any such damage (see insurance cover).

2.

The Hirer is requested to inform all guests, by including a prominent notice in invitations or programmes, that they will be expected to respect the peace of the neighbourhood, especially by leaving quietly at the conclusion of the event.

3.

The booking of an event does not enable the Hirer or his/her guests to use or enter the event space at any time other than the specified hours of the function unless prior permission has been given by your Event Manager.

4.

All guests must provide documentary evidence of participation (programmes, invitations etc) in order to enter our premises. An alphabetical list of those attending must be supplied to your event office contact. Berry Bros. & Rudd reserves the right to refuse entry and the right to eject any guest whose behaviour is unsatisfactory.

5.

Photographs may be taken either in the area reserved for the event or, if outside, in an area agreed with the Floor Manager.

6.

All decoration must be agreed by the Event Manager. Sellotape may not be used on the walls

7.

The removal of any Berry Bros. & Rudd property, including flowers, will be charged to the Hirer.

8.

No aerosols, dry ice machines or smoke effect machines of any description may be used.

9.

Any form of music played at functions should not be audible outside the premises. If the level is deemed to be higher than the permitted, the Floor Manager has the authority to reduce the volume. In order to assess the volume level, a noise controlling device must be used.

FIND OUT MORE

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bbr.com/private-events



BY APPOINTMENT TO
H.M. THE QUEEN
WINE & SPIRIT MERCHANTS
LONDON



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H.R.H. THE PRINCE OF WALES
WINE & SPIRIT MERCHANTS
LONDON

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