A close-up, low-angle shot of a chef in a dark suit and white shirt, focused on plating a dish. The chef's hands are visible, carefully arranging ingredients on a white plate. The background is a busy kitchen with stainless steel surfaces and blurred lights, creating a warm, professional atmosphere. The lighting is soft and directional, highlighting the textures of the food and the chef's hands.

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

WINE & SPIRIT MERCHANTS

Autumn 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 AUTUMN 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

Masala mackerel with lightly pickled cucumber, spiced red onions and yoghurt	£16.00
Creedy Carver chicken and truffle Wellington on buttered baby leeks	£36.00
Burnt bay leaf panna cotta with apple and shortbread	£16.00

Menu B

£75.00

Pressed duck leg and pistachio terrine with mustard mayonnaise	£20.00
Line-caught plaice schnitzel with shrimp, potato and dill	£38.00
Brown butter tart with crème fraîche Chantilly	£18.00

Menu C

£85.00

Amuse-bouche	
Cured and charred salmon with heritage beetroot, sour cream and caviar	£24.00
Grilled Cumbrian beef rump cap with short rib hash and porcini ketchup	£44.00
Pain perdu with preserved apricots and Sauternes ice cream	£18.00

Menu D*

£98.00

Amuse-bouche	
Dorset crab and brioche toasts with radish cooked in seaweed butter	£24.00
Lightly curried parsnip pastille with cumin, pomegranate and coriander (V)	£18.00
Smoked eel with pork croquette, apple and dandelion	£20.00
Roast grouse with a tasting of celeriac and blackberry jus	£45.00
Passion fruit with chocolate and yoghurt	£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 AUTUMN 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

Roast cauliflower satay with spiced cauliflower fritters, chilli and peanut crumb	£16.00/£24.00
Salt-baked kohlrabi with black cabbage and truffle custard	£18.00/£26.00
Mushroom parfait with crispy shallots and linseed cracker	£18.00/£26.00
Courgettes with smoked burrata and charred balsamic onions	£18.00/£26.00

Please note all the above can be vegetarian, starters or main courses

Fish

Roast pavé of Cornish cod on "moules frites"	£20.00/£36.00
Seared fillet of seabass with shellfish and sea vegetable minestrone	£26.00/£45.00
Supreme of salmon with coco beans, fennel, peppers and tapenade	£24.00/£38.00

Please note all the above can be starters or main courses

Meat

Loin of Herwick lamb with miso-glazed shoulder, barley risotto and ewes' cheese	£44.00
Crispy Tamworth pork belly with XO sauce, charred greens and butternut	£38.00
Haunch of venison with roast salsify, black garlic and braised red cabbage	£42.00

Desserts

Lemon meringue and Earl Grey éclair	£18.00
Pear and walnut with pear brandy crème diplomat and sorbet	£20.00
Milk chocolate and hazelnut	£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 AUTUMN 2019

Price per person

Menu 1

£35.00

Cold

Hummus filo tart with baby carrots, carrot top and sumac salad (V)	£4.00
Truffle and porcini gougère	£4.00
Avocado sushi with pickled ginger, wasabi mayonnaise and edamame	£5.00
Palm heart with seabream ceviche, mango and lime	£5.00
Grilled flatbread with halloumi and smoked chilli jelly (V)	£4.00

Hot

Vacherin-stuffed new potato with charred grapes and chive (V)	£4.00
Miso cod bites with pickled ginger and black sesame	£5.00
Mini merguez hot dogs with cucumber and mint	£4.00

Menu 2

£43.00

Cold

Blackened chicken taco with corn purée and chipotle	£5.00
Glazed pork belly and kimchi lettuce cups	£5.00
Mushroom parfait with pickled mushroom, linseed cracker and watercress (V)	£4.00
Seared tuna bites with caponata, caper purée and pine nuts	£6.00
Smoked salmon blinis with crème fraîche and golden beetroot	£6.00

Hot

Courgette frites with smoked tomato ketchup (V)	£5.00
Venison burgers in toasted brioche, mustard mayonnaise	£5.00
Fried prawn bites with salt and pepper squid	£6.00

Menu 3

£53.00

Cold

Veal carpaccio on grilled artichoke with tuna sauce, capers and burnt onion powder	£6.00
Butternut crostini with gorgonzola and sage, kale crisps (V)	£5.00
Lemon thyme scones with potted crab	£6.00
Pressed duck and foie gras with fig chutney	£6.00

Hot

Lobster arancini with smoked rapeseed mayonnaise and gremolata	£7.00
Pancetta-wrapped salsify with truffle crème fraîche	£5.00
Crispy potato hash with crushed avocado and grilled tomato (V)	£5.00
Roast fillet of beef with Béarnaise	£7.00

Sweet

Mini chocolate choux buns	£3.00
Apple crumble tart with vanilla Chantilly	£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

Mushroom arancini with truffle Pecorino
Rolled parsnip, sage and onion pithivier
Couscous and feta fritters with grilled courgettes

Fish

Tuna and noodle rice paper rolls with Thai dipping sauce
Cajun prawn skewers with mango and red onion salsa
Cod bites with curry sauce, chips and peas

Meat

Spiced game sausage rolls with pear purée
Crisp pork belly buns with sriracha mayonnaise, radish and coriander
Chicken spring rolls with smoke chilli jelly

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 AUTUMN 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, 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	£55.00

Red

2017 Storm, Vrede, Pinot Noir, Hemel-en-Aarde Valley, South Africa	£38.50
2016 Penfolds, Marananga Bin 150 Shiraz, Barossa Valley, 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	£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, Samuel Billaud, Burgundy	£35.95
2015 Domaine Drouhin, Roserock Chardonnay, Eola-Amity Hills, Oregon, USA	£31.00

Red

2016 Volnay, Clos de la Rougeotte, Domaine François Buffet, Burgundy	£60.00
2016 Neudorf, Tom's Block Pinot Noir, Nelson, New Zealand	£25.95
2015 2013 Hermitage, Monier de la Sizeranne, Maison Chapoutier, N. Rhône, France	£65.00
2016 Mullineux Syrah, Swartland, South Africa	£28.95

WINE & SPIRITS TASTING AUTUMN 2019

Continued



Price per bottle

Tasting 4: France's Finest - £50.00 per person

Sparkling

Champagne Louis Roederer, Brut Premier	£42.00
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White

2013 Blanc Fumé de Pouilly, Didier Dagueneau, Loire	£67.00
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2016 Puligny-Montrachet, Olivier Leflaive, Burgundy	£62.00
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Red

2013 Le Soula, Rouge, Côtes Catalanes, Roussillon	£39.95
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2013 Châteauneuf-du-Pape, Cuvée Chaupin, Domaine de la Janasse, Rhône	£50.00
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2001 Château Gruaud Larose, 2ème Cru Classé, St Julien, Bordeaux	£81.00
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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

2016 Pinot Grigio, Lis Neris, Friuli	£21.85
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2016 Etna Bianco, Contrada da Arcuria, Graci, Passopisciaro, Sicilia	£47.00
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Red

2011 Brunello di Montalcino, Scopetone, Tuscany	£55.00
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2014 Barolo, Gramolere, Fratelli Alessandria, Piedmont	£76.35
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2013 Amarone Scarnocchio Classico, Lena di Mezzo, Monte del Frà, Veneto	£50.00
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Tasting 6: Famous Wines from around the World - £180.00 per person

White

1996 Champagne Moët & Chandon, Dom Pérignon, France	£330.00
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2016 Clos Blanc de Vougeot, 1er Cru, Domaine de la Vougeraie, Burgundy, France	£110.00
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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 Château Haut-Brion, 1er Cru Classé, Pessac-Léognan, Bordeaux, France	£423.00
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WINE & SPIRITS TASTING AUTUMN 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

2013 Nyetimber, Blanc de Blancs, Brut, Sussex	£44.00
Hambledon, Classic Cuvée Rosé, Sparkling, Hampshire	£36.95
2014 Gusbourne Estate, Guinevere, Chardonnay, Kent	£25.00
2018 Pinot Noir Précoce, Flint Vineyard, Norfolk	£21.00

Tasting 9: Classic French Trio - £45.00 per person

2016 Chassagne-Montrachet, Ch. de Puligny-Montrachet	£52.50
2013 Châteauneuf-du-Pape, Cuvée Chaupin, Domaine de la Janasse, S Rhône	£50.00
2003 Château Lynch Bages, 5ème Cru Classé, Pauillac, Bordeaux	£147.00

Tasting 10: Champagne Trio - £50.00 per person

Champagne

Champagne Gosset Blanc de Blancs	£57.50
2009 Champagne Pol Roger, Brut	£69.00
2006 Taittinger, Comtes de Champagne	£104.00

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.

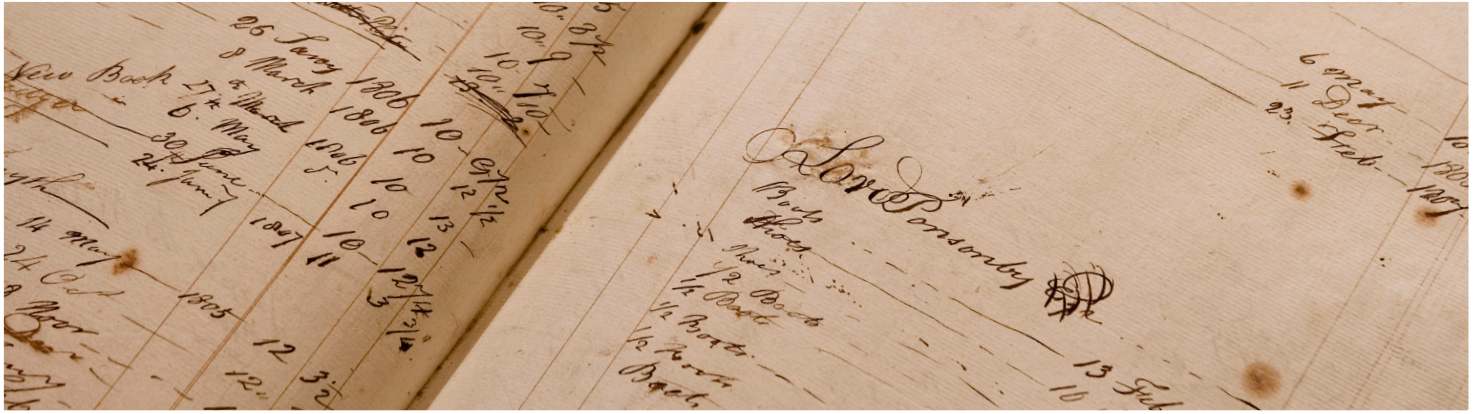
Gift Voucher

£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.

INFORMATION



AV equipment

Audio-visual facilities are available in the Townhouse, Napoleon Cellar and Sussex Cellar.

Menus and wine tastings

We have included a number of suggested wine tastings and food menus but remain fully flexible and happy to tailor both wine tastings and menus to your tastes, 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.

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 regret that we cannot provide a nut-free environment for the preparation of dishes. If you or one of your guests has an allergy, food intolerance or special dietary requirement, please let us know no later than five working days prior to your event.

Smoking

Smoking is not permitted anywhere on our premises.

Water and cordials

As part of Berry Bros. & Rudd's sustainable policy, we offer complimentary filtered still and sparkling water. Sparkling Elderflower or Ginger & Lemongrass cordials are also offered free of charge.

Using wine stored with us

If you have wine stored with Berry Bros. & Rudd, you may withdraw bottles from your Reserves to use at your event. Please note a £17.50 handling charge will apply per bottle opened.

Responsible drinking

As a business it is our policy to encourage responsible drinking. We would refer you to Drinkaware's website, 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.

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.

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.

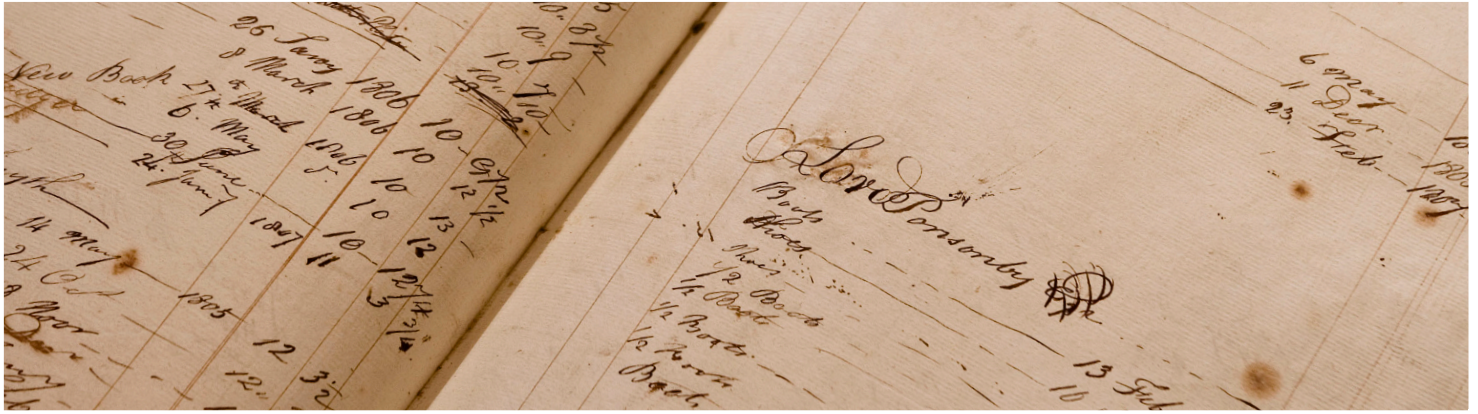
Timings	Earliest arrival time	Final pour	Guests' departure
Lunch	12 noon	3.30pm	4pm
Evening wine tasting and/or reception	6.30pm	9pm	9.30pm
Dinner	6.30pm	10.30pm	11pm

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. Due to licensing limitations, guests must depart at the times detailed above.

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.

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 and conditions

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 pricing tables in this brochure.

All bookings are subject to availability.

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 a £17.50 handling 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.

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 the charges detailed in this brochure are current but are subject to change without notice.

Once a booking has been confirmed we will require the minimum spend charge in advance of the event. This is payable a minimum of eight weeks before the event. If payment is not made, Berry Bros. & Rudd reserves the right to cancel your booking. For businesses, the balance is due within 30 days of the date on our invoice; for private individuals, payment is due upon receipt of invoice.

Agency bookings

Agency bookings are eligible for a commission which must be agreed upon booking, otherwise it will not stand. The commission will be 10 percent of the venue hire and food charges. Invoices must be raised no later than 30 days after the event to qualify.

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 of the event. For details of these charges please consult the capacity and pricing tables in this brochure.

Confirmation of numbers and menus

The format of your event and menus must be confirmed no later than five 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.

FIND OUT MORE

eventsandeducation@bbr.com

0203 301 1515

bbr.com/private-events



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



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

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