



www.bbr.com

adiet for a copper face  
abstain from all salt things all spices & fried  
meats & from onions mustard & garlick & from  
all wine as very euell but instead thereof  
eate gressly sorrell lettuce & young herbs  
bus rage suory & eadit in your guttoge  
& when you slepe lay your head hee  
to perfume lining

2 oz of iris 30 gr of oyl of roddum next to  
with a knives point then put them in a lay  
bason of water & that with spinkel by your  
lining & let them be 24 ours

to make cakes of perfume  
take Damask rose waten & infuse in it dry  
red rose leues couered with a bladder & set  
in the sun till it is dry then betit so  
powder ad a little benjamin powdered then  
take sun gum dragant & stope it in rose wate  
& mix the roses & benjamin that with ading a  
little musk & ambergree when it is beton  
a nose & make it into little cakes putting  
a rose leafe vnder & a top & so drye then  
washing balls

take the best castle soap 2 oz melt it in a  
pan & put in a little more than a quarter of an  
oz of oyle of Rodium half an oz of atinpell  
powdered & as much cloves & make it into  
balls ouer the fume of frankincense  
or ut you please

to make if queens perfume

take Damask rose buds & benjamin of each a quarter  
of a pound 2 oz of whit sugar candy beat  
all together with a little siuel & 3 grains of  
musk in to past then make them into little  
cakes & put them between 2 rose leues & dry  
them in the sun

to make ased cake

take 2 pounds of fine flower & drye it by the fire  
1 pound & half of butter rub it well in the fire  
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 ouen is almost hot then put in a  
pound & half of caraway camfis, half a  
pound of biskeet camfis then flower a sheet of  
whit paper & lay your cake upon it & betit  
out as thin as you wold haue it your ouen must  
be quick & your cake must stand in a bace  
half an oure

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 seede & 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 £10 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	12.00 - 16.00	18.30 - 21.30	18.30 - 23.00





# 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	£3,500	£3,500
Minimum spend (1st September to 25th December)	£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	12.00 - 16.00	18.30 - 21.30	18.30 - 23.00





# 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	£5,000	£5,000
Minimum spend (1st September to 25th December)	£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	12.00 - 16.00	18.30 - 21.30	18.30 - 23.00





# BUSINESS EVENTS TOWNHOUSE & SUSSEX CELLAR

## Capacity & Prices

	Townhouse	Sussex
Maximum capacity & minimum chargeable number of attendees	14 (minimum booking of 10)	40 (minimum booking of 20)
Prices	£115 including VAT per person	£115 including VAT per person
Cancellation within four weeks	£1,150	£2,300

## The Business Package

- Exclusive hire of either the Townhouse or the Sussex Cellar from 9.00am to 4.30pm
- Tea, coffee, orange juice and pastries on arrival
- Mid-morning & afternoon coffee, tea and chocolates
- Still/sparkling water and elderflower cordial (available throughout the day)
- AV equipment
- Headed paper and pencils
- Buffet lunch

## Sample Lunch Menu (please note that our menus alter accord to season)

Asparagus with smoked rapeseed mayonnaise and fennel pollen

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Comté tart with pickled walnut and rhubarb chutney

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Flaked salt cod, courgette, blood orange and olive

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Spiced tuna with miso crème fraîche and charred spring onions

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Bresaola, aged parmesan custard, smoked artichoke and rocket pesto

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Roast chicken, garlic crisps and grilled gem lettuce and Caesar dressing

A selection of cheeses

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Platter of seasonal fruit

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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 £15.00 service charge per bottle consumed.

For further information, please contact [isobel.watsonsmith@bbr.com](mailto:isobel.watsonsmith@bbr.com)



# MENUS

## SUMMER 2016

Price per person

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### Menu A

£62.50

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Summer vegetable minestrone, poached egg and summer truffle pesto (V)

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Braised pork cheek tagine with pork pastille, apricot and olive

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Chocolate mess

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### Menu B

£65.00

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Beef carpaccio, Stilton, Waldorf flavours and pickled shallots

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Pavé of halibut, marchand de vin with bone marrow and cauliflower

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Yoghurt mousse with mandarin sorbet, citrus and meringue

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### Menu C

£72.50

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Amuse-bouche

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Crab with smoked haddock jelly and Granny Smith apple

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Roasted cutlet of lamb, summer beans à la française and smoked lamb bacon

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Strawberry cheesecake and wild strawberry ice cream

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### Menu D

£85.00

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Amuse-bouche

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Cured mullet with nori mayonnaise

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Peas with ricotta and mint (V)

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Miso-glazed scallops with sweet corn, bacon and mushroom carpaccio

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Supreme of duck with carrot, star anise and fig

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Pistachio and cherry sundae

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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. Please refer to [bbr.com](http://bbr.com) for allergen information.*



# CHEF'S SELECTIONS

Price per person

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## Garden

Brassicas with cockle and lemongrass dressing and fennel pollen	£16.00/£28.00
Jersey Royal risotto with sweetbread, artichoke and Parmesan	£20.00/£32.00
Asparagus with avocado and hazelnut mayonnaise	£18.00/£30.00
Heirloom tomato and strawberry gazpacho with guanciale	£16.00/£28.00
Courgette panzanella with burrata and pesto	£18.00/£30.00
Baba ganoush parcels, giant couscous, saffron and pomegranate	£16.00/£28.00

*Please note all of the above can be vegetarian and are available as starters or main courses.*

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## Fish

Charred mackerel with sea vegetables, horseradish and sauce vierge	£18.00/£30.00
Salmon saltimbocca with fresh borlotti beans, tapenade and fennel	£20.00/£32.00
Roasted John Dory, light curried mussel broth, raisin dressing and crispy onions	£22.00/£36.00

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

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## Meat

Grilled sirloin of beef, watercress salad, charred onions, miso and broccoli	£42.00
Poached chicken in a broth with tortellini and stuffed morels	£36.00
Tasting of veal with pine nut purée, hay emulsion, cauliflower and runner beans	£40.00

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## Desserts

Caramelised white chocolate and apricot millefeuille	£14.00
Peach flaugnarde with vanilla mousse and peach sorbet	£16.00
Raspberry, chocolate and rose délice	£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. 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. Please refer to [bbr.com](http://bbr.com) for allergen information.*



# CANAPÉS

Price per person

## Menu 1

£30.00

### Cold

Parmesan shortbread and hazelnut honey (V)	£3.00
Tuna sushi stack with soy caviar and wasabi crème fraîche	£3.00
Chicken zhoug on plantain crisp with pine nut purée	£4.00
Grilled chorizo, olive and peri-peri tomato skewer	£4.00
Pesto wafer with petite ratatouille	£3.00

### Hot

Lamb pasty with piccalilli and mint	£4.00
Falafel with broad bean hummus	£4.00
Fennel croquette with salt cod and orange aioli	£5.00

## Menu 2

£40.00

### Cold

Pepper and summer vegetable torte with tapenade (V)	£4.00
Chicken liver parfait with crispy skin and peach chutney	£5.00
Seared salmon with compressed watermelon	£5.00
Weeping tiger, mint, coriander and Thai basil with crispy chilli	£6.00

### Hot

Asparagus and ricotta ravioli with chervil emulsion (V)	£5.00
Crispy pork with radish and sriracha	£5.00
Grilled tiger prawn bun	£6.00
Talleggio bread box with summer truffle (V)	£4.00

## Menu 3

£46.00

### Cold

Pea salad on lettuce cup with mozzarella and salsa verde (V)	£4.00
Charred octopus with citrus dressing and fennel	£5.00
Moroccan lamb wrap with baba ganoush	£5.00
Lobster noodle roll	£5.00

### Hot

Crispy duck gyoza with pickled mouli, hoi sin and shiso	£5.00
Spinach, feta and pomegranate parcel (V)	£4.00
Grilled beef sirloin, mushroom ketchup and salsify chips	£6.00
Crab cake with spicy tomato salsa	£6.00

### Sweet\*

Strawberry and vanilla macaron	£3.00
Chocolate tart with cherry and pistachio	£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 C then please do feel free to substitute them with savoury canapés from an alternative menu.



# WINE TASTINGS

## SUMMER 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 on a per head basis.*

	Price per head	Price per bottle
<b>Tasting 1: The Summer Tasting</b>	<b>£30.00</b>	
Champagne R&L Legras, Rosé		£39.95
2013 Churton Sauvignon Blanc, Marlborough		£15.95
2012 Il Montino, Colli Tortonesi, La Colombera, Piedmont		£22.50
2011 Blaufränkisch Reserve, Moric, Burgenland		£34.95
2013 Circe Hillcrest Road Pinot Noir, Mornington Peninsula, Victoria		£44.95
2006 Matallana, Telmo Rodriguez, Ribera del Duero		£75.00
<b>Tasting 2: The International Grape Varieties</b>	<b>£30.00</b>	
<b>White wines</b>		
Sauvignon Blanc – 2014 Sancerre, Caillottes, Domaine François Cotat, Chavignol, Loire, France		£24.00
Riesling – 2011 Zeltinger Schlossberg, Bomer Riesling, Trocken, Selbach-Oster, Mosel, Germany		£23.95
Chardonnay – 2010 Neudorf Vineyards Nelson Chardonnay, New Zealand		£29.95
<b>Red wines</b>		
Pinot Noir – 2012 Au Bon Climat Sanford & Benedict Pinot Noir, Santa Ynez Valley, California,		£44.50
Shiraz – 2010 Giaconda, Warner Vineyard Shiraz, Victoria, Australia		£70.00
Cabernet Sauvignon blend – 1999 Ch. Branaire-Ducru, St Julien, Bordeaux, France		£75.00
<b>Tasting 3: France versus the New World</b>	<b>£40.00</b>	
<b>White wines</b>		
2013 Chablis, Vaudésir, Grand Cru, Domaine Louis Michel, Burgundy		£49.00
2013 Au Bon Climat Sanford & Benedict Vineyard Chardonnay, Santa Ynez, California, USA		£32.50
<b>Red wines</b>		
2011 Vosne-Romanée, Les Damaudes, Domaine Vigot, Burgundy		£49.00
2011 Ostler Caroline's Pinot Noir, Waitaki River, Otago, New Zealand		£33.00
2011 Almaviva, Maipo Valley, Chile		£92.00
1996 Ch. Calon-Ségur, St Estèphe, Bordeaux		£95.00



# WINE TASTINGS SUMMER 2016

*Continued*



	Price per head	Price per bottle
<b>Tasting 4: An Old World Tasting</b>	<b>£40.00</b>	
<b>White wines</b>		
2006 Champagne Pol Roger, Brut		£56.00
2013 Deidesheimer Kalkofen, Riesling, Dry, Grosses Gewächs, Von Winning, Pfalz, Germany		£36.00
<b>Red wines</b>		
2009 Barolo, Serra, Giovanni Rosso, Piedmont, Italy		£54.95
1998 Rioja Gran Reserva 890, La Rioja Alta, Spain		£115.00
1997 Ch. Gruaud Larose, 2ème Cru Classé, St Julien, Bordeaux, France		£62.00
Malvasia, 20-year-old, Lote 14050, Vinhos Barbeito, Madeira, Portugal		£115.00
<b>Tasting 5: France's Finest</b>	<b>£45.00</b>	
<b>White wines</b>		
2013 Vouvray Sec, Vincent Carême, Loire		£19.50
2012 Riesling de Rorschwihr, Cuvée Yves, Domaine Rolly-Gassmann, Alsace		£21.95
2011 Clos Blanc de Vougeot, 1er Cru, Domaine de la Vougeraie, Burgundy		£72.00
<b>Red wines</b>		
2011 Vosne-Romanée, Les Rouges, 1er Cru, Domaine Alain Burguet, Burgundy		£51.35
2011 Côte-Rôtie, Rose Pourpre, Domaine Pierre Gaillard, Rhône		£85.00
1998 Ch. Léoville-Las Cases, St Julien, Bordeaux		£147.00
<b>Tasting 6: Great Burgundy</b>	<b>£60.00</b>	
<b>White wines</b>		
2011 Puligny-Montrachet, Champgains, 1er Cru, Domaine Antoine Jobard		£89.00
2011 Chassagne-Montrachet, La Boudriotte, 1er Cru, Domaine Jean-Noël Gagnard		£59.00
2011 Meursault, Tête de Murger, Domaine Patrick Javillier		£65.00
<b>Red wines</b>		
2011 Volnay, Les Fremiets, 1er Cru, Henri Boillot		£57.00
1998 Clos de la Roche, Grand Cru, Domaine Louis Remy		£135.00
2001 Griottes-Chambertin, Grand Cru, Domaine Ponsot		£170.00



# WINE TASTINGS SUMMER 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 Yattarna Chardonnay, South Australia		£120.00
2011 Meursault, Charmes, 1er Cru, Olivier Bernstein, Burgundy		£135.00
<b>Red wines</b>		
2012 Greystone Wines The Brothers' Reserve Pinot Noir, Waipara, New Zealand		£52.50
2008 Nuits-St Georges, Clos St Marc, 1er Cru, Michèle & Patrice Rion, Burgundy		£63.00
2011 Dominus Estate, Napa Valley, California, USA		£150.00
2004 Ch. Lafleur, Pomerol, Bordeaux		£296.00
<b>Tasting 8: Classic Clarets</b>	<b>£90.00</b>	
2000 Ch. Latour-Martillac, Pessac-Léognan		£54.00
2001 Ch. Giscours, 3ème Cru Classé, Margaux		£59.00
2007 Ch. Trotteville, 1er Grand Cru Classé (B), St Emilion		£66.00
1996 Ch. Calon-Ségur, 3ème Cru Classé, St Estèphe		£95.00
1998 Ch. Léoville-Las Cases, 2ème Cru Classé, St Julien		£147.00
2002 Ch. Latour, 1er Cru Classé, Pauillac		£396.00
<b>Tasting 9: Prestige Cuvée Champagne</b>	<b>£95.00</b>	
2006 Vilmart & Cie, Coeur de Cuvée, Brut, Premier Cru		£95.00
2003 Moët et Chandon, Dom Pérignon Rosé		£252.00
1998 Gosset, Celebris, Brut		£120.00
1995 Charles Heidsieck, Blanc des Millénaires		£145.00
2002 Dom Ruinart Rosé		£215.00
1998 Billecart-Salmon, Cuvée Le Clos Saint Hilaire		£295.00
<b>Tasting 10: Famous Reds from around the World</b>	<b>£120.00</b>	
2000 Chambertin, Grand Cru, Domaine Louis Remy, Burgundy, France		£195.00
2009 Vega Sicilia, Valbuena 5º, Ribera del Duero, Spain		£106.00
2009 Colgin Cellars IX Estate Red, Napa Valley, USA		£335.00
2005 Barbaresco, Crichèt Pajé, Roagna, Piedmont, Italy		£382.00
2008 Henschke Hill of Grace Shiraz, Eden Valley, Australia		£398.00
1989 Ch. Latour, 1er Cru Classé, Pauillac, Bordeaux, France		£360.00



# 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, i.e. 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.