

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

WINE & SPIRIT MERCHANTS

Summer 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 SUMMER 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
Goats' cheese parfait with white peach, smoked anchovy and basil	£18.00
'Creedy Carver' chicken with peas, runner beans, Jersey royals and preserved mushroom purée	£32.00
Summer berry mess with wild strawberry ice cream	£16.00
Menu B	£75.00
Smoked eel with pork croquette, apple and dandelion	£20.00
Salmon with walnut butter crust, grapes, braised celery and white beans	£38.00
Apricot with pistachio and honey	£18.00
Menu C	£85.00
Amuse-bouche	
Tuna tataki with nashi pear, yuzu mayonnaise and lotus root crisps	£20.00
'Herdwick' lamb loin with smoked tomato, basil, feta and courgette	£42.00
Peanut parfait with new season and preserved cherries	£18.00
Menu D*	£98.00
Amuse-bouche	
Cured scallop on creamed avocado with gazpacho dressing and sour cream	£24.00
Grilled baby artichokes with broad bean hummus, olive oil and lemon	£18.00
Roast veal sweetbread with pistachio, maple and turnip	£24.00
Five-spiced duck with bok choy, soya beans and aubergine purée	£38.00
Blueberry, elderflower and crème fraîche	£18.00

**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 SUMMER 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

Tabbouleh with a tasting of courgettes and crispy flowers, crème fraîche dressing	£18.00/£26.00
Cucumber with potato, olive, pine nut and parmesan	£16.00/£24.00
Charred broccoli with miso bagna cuda	£16.00/£24.00
Peas with prawns and lemon jelly	£16.00/£24.00

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

Fish

Fillet of red mullet, charred octopus and fennel	£24.00/£40.00
Roast pave of cod on squid ragu, garganelli and green beans	£20.00/£36.00
Lardo glazed monkfish with pancetta, borlotti beans and saffron	£22.00/£38.00

Please note all the above can be starters or main courses

Meat

Grilled fillet of Cumbrian beef with ratatouille toasts and black garlic	£46.00
BBQ Iberico pork, kolhrabi, radish, summer leaves and salsa Verde	£42.00
Roast guinea fowl, salt baked beetroot, cauliflower cheese and watercress	£36.00

Desserts*

Passion fruit with chocolate and yoghurt	£20.00
Mango tart with lime leaf ice cream	£20.00
Peach, raspberry, white chocolate and tarragon	£22.00

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 SUMMER 2019

	Price per person
Menu 1	£35.00
Cold	
Creamed pea tart with baked ricotta, lemon and chilli (V)	£4.00
Chorizo-stuffed gougères with piquillo pepper purée	£5.00
Salmon maki with soy caviar, keta and soya beans	£5.00
Blackened chicken taco with corn purée and chipotle	£4.00
Baked flatbread with grilled halloumi and smoked chilli jelly (V)	£4.00
Hot	
Chickpea fries with broad bean hummus (V)	£4.00
Smoked haddock with spinach and quail egg tart	£4.00
Spiced lamb kofta with Gordal olive and yoghurt	£5.00
Menu 2	£43.00
Cold	
Baby peppers stuffed with creamed feta, grilled fennel and olive crumb (V)	£4.00
Palm heart with sea bream ceviche, mango and lime	£6.00
Compressed melon and Parma ham with burrata and sumac	£6.00
Heritage tomato tartare with grilled aubergine, toasted focaccia and white balsamic gel	£5.00
New potatoes with smoked cod roe, radish and caviar	£6.00
Hot	
Gnocchi with confit tomatoes, courgettes and basil (V)	£5.00
Mini Rubens with crispy gherkins	£5.00
Salt, chilli and garlic fried prawn bites with prawn cracker nibs	£6.00
Menu 3	£53.00
Cold	
Beef carpaccio on grilled artichoke with wild garlic pesto	£6.00
Edamame falafel with cashew nut hummus (V)	£5.00
Golden beetroot with crab salad, apple and lemon	£6.00
Mushroom parfait with pickled mushroom, linseed cracker and watercress (V)	£5.00
Hot	
Lobster arancini with smoked rapeseed mayonnaise and gremolata	£7.00
Rose veal and foie gras burger with summer truffle mayonnaise	£7.00
Cauliflower satay with peanut crumb, coriander and lime (V)	£5.00
Crispy duck spring roll	£6.00
Sweet*	
Cherry Bakewell with white chocolate cream	£3.00
Baked vanilla cheesecake with strawberry and basil	£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

Spinach and feta filo parcels with sumac

Grilled focaccia and Provençale vegetables bruschetta

Crushed pea and mushroom scotch egg

Fish

Kedgerie cakes with curry mayonnaise, puffed rice and quail eggs

Potted salmon scones with watercress, radish and salmon keta

Salt and pepper squid with sriracha mayonnaise

Meat

Spring lamb and caper pasties with mint gel

Toasted ham hock muffin with sauce gribiche

Tagliata toasts with Parmesan and balsamic

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 SUMMER 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
2016 Schiefer Riesling, Van Volxem, Mosel, Germany	£15.00
2017 Meursault, Clos de la Velle, Olivier Leflaive, Burgundy	£55.00

Red

2017 Richard Kershaw, Clonal Selection Pinot Noir, Elgin, South Africa	£46.00
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 Régnié, Domaine Julien Sunier, Beaujolais	£23.50
2013 Barolo, Trediberri, La Morra, Piedmont, Italy	£40.00
2011 Château Rauzan-Ségla, Margaux, Bordeaux	£78.20
2001 Château Rauzan-Ségla, Margaux, Bordeaux	£81.00

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 Côte-Rôtie, Cuvée du Plessy, Domaine Gilles Barge, Rhône	£55.00
2014 Richard Kershaw, Deconstructed Syrah SH22, Lake District, South Africa	£52.95

WINE & SPIRITS TASTING SUMMER 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, Château de Puligny-Montrachet, Burgundy	£62.50
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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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2006 Château Beychevelle, St Julien, Bordeaux	£102.00
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Tasting 5: Famous Wines from around the world- £155.00 per person

Sparkling

2002 Champagne Louis Roederer, Cristal, Brut	£390.00
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White

2016 Corton-Charlemagne, Grand Cru, Olivier Leflaive, Burgundy	£140.00
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Red

2011 Brunello di Montalcino, Riserva, Biondi Santi, Tuscany, Italy	£355.00
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2000 Vega Sicilia, Único, Ribera del Duero, Spain	£330.00
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2006 Vérité, La Joie, Sonoma County, California, USA	£410.00
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2003 Château Cheval Blanc, St Emilion, Bordeaux	£400.00
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Tasting 6: Whisky Tasting - £50.00 per person

Green Spot, Single Pot Still Whiskey, Ireland (40%)	£42.95
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Nikka, From the Barrel, Blended Whisky, Japan (51.4%)	£39.95
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Compass Box, Story of The Spaniard, Blended Scotch Whisky (43%)	£49.95
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Glenfarclas, 15-year-old, Speyside, Single Malt Scotch Whisky (46%)	£59.95
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Berry Bros. & Rudd Islay Reserve, Blended Malt Scotch Whisky (40%)	£32.00
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Buffalo Trace, Kentucky Bourbon Whiskey, USA (40%)	£29.95
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Tasting 7: Summer Trio - £35.00 per person

Sparkling

Nyetimber, Classic Cuvée, Sussex, England	£31.95
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Rosé,

2018 Miraval, Rosé Côtes de Provence, France	£19.95
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Red

2014 Tablas Creek, Esprit de Tablas Red, Paso Robles, California, USA	£48.95
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WINE & SPIRITS TASTING SUMMER 2019

Continued



Price per bottle

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, Clos de la Maltroye, Jean-Noël Gagnard, Burgundy	£82.50
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Red

2013 Châteauneuf-du-Pape, Cuvée Chaupin, Domaine de la Janasse, Rhône	£50.00
2003 Château Lynch-Bages, Pauillac, Bordeaux	£147.00

Tasting 10: Champagne Trio - £50.00 per person

Champagne

Champagne Pierre Péters, Cuvée de Réserve, Blanc de Blancs, Brut	£45.00
Champagne Billecart-Salmon, Rosé, Brut	£65.00
2006 Champagne Louis Roederer, Cristal, Brut	£195.34

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

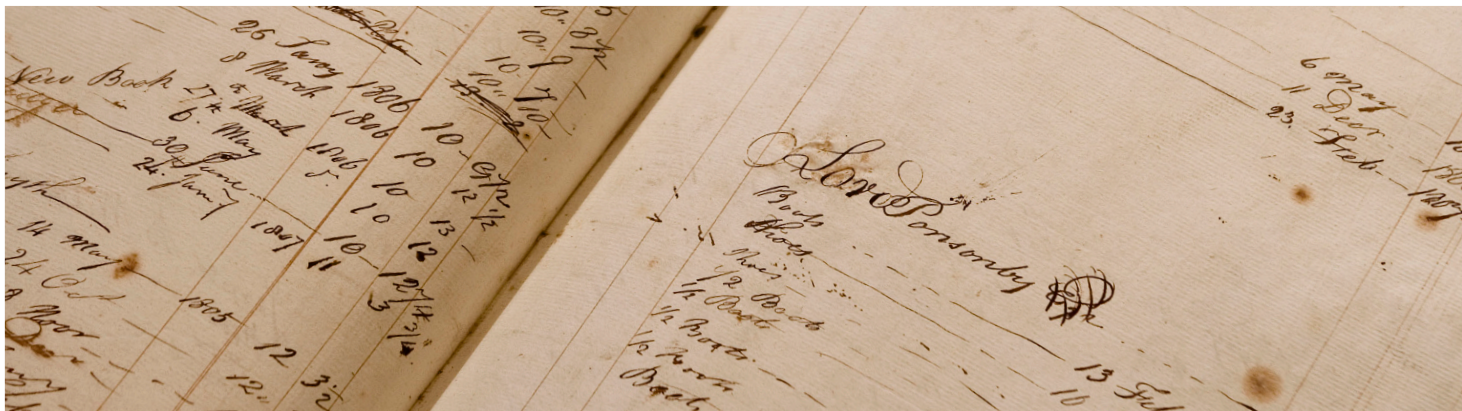
Gift vouchers are the perfect way to spread the enjoyment of fine wine and spirits – particularly when you aren't quite sure what to pick. Our gift vouchers can be redeemed in our UK shops and on bbr.com.

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 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

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bbr.com/private-events



Photography:
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