

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



Early Spring Menus 2020

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 EARLY SPRING 2020

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	£75.00
Mushroom cream with potato dumplings and tarragon (V)	£22.00
Lemon sole meunière with brown butter hollandaise, green beans and fennel	£38.00
Passion fruit crème brûlée with coconut and lime sorbet	£18.00
Menu B	£85.00
Pavé of brill with caper sauce and prawn scotch egg	£25.00
Roast guinea fowl on risotto Bourguignon with shallot and parsley	£38.00
Mascarpone semifreddo with new season blood orange and honeycomb crumble	£22.00
Menu C	£95.00
Amuse-bouche	
Cured seabass with wasabi, radish, crispy shimeji mushroom and XO dressing	£26.00
Slow-cooked beef short rib with smoked bone marrow and parsnips	£45.00
Yorkshire rhubarb with Champagne sabayon, rhubarb jam and shortbread	£24.00
Menu D*	£105.00
Amuse-bouche	
Dressed Cornish crab with chipotle mayo, crushed avocado and crispy corn tortillas	£28.00
Pan-fried violet artichokes with truffle stuffed skins and pine nut purée	£26.00
Poached hen's egg with Morteau sausage, parsley and girolles	£22.00
Roast supreme of duck with braised duck leg pie and rhubarb chutney	£44.00
Rose, lychee, pistachio and white chocolate	£22.00

**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.*

(V) - Vegetarian

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 EARLY SPRING 2020

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

Tandoori cauliflower, lemon spinach and caper purée with charred grape vinaigrette	£16.00/£24.00
Sprouting broccoli with burrata, blood orange, green olive and fig leaf oil	£18.00/£26.00
Roasted and glazed salsify with black garlic and wild mushrooms	£20.00/£28.00
Salt-baked celeriac with stilton arancini, celery leaf, apple and walnut	£20.00/£28.00

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

Fish

Loin of monkfish and charred octopus with spiced carrot and lemongrass	£26.00/£42.00
Supreme of salmon with hazelnut pesto, grilled new potatoes, mushroom tea	£26.00/£42.00
Bream on slow-cooked bacon with lentils, gem lettuce and Caesar dressing	£30.00/£44.00

Meat

Loin and breast of venison with swede, pear and bitter chocolate	£46.00
Roast rump of lamb with hot-pot onions and haggis crumb	£45.00
Tasting of Creedy Carver chicken with Comté mac and cheese and jus gras	£40.00

Desserts

Pine nut parfait, chocolate, orange and pine nut praline	£20.00
Baked pineapple, honey crèmeux and spiced rum gel	£22.00
Tasting of Amedei nut brown chocolate	£24.00

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 EARLY SPRING 2020

Price per person

Menu 1

£35.00

Cold

Sweetcorn muffins with chive cream and artichoke crisps (V)	£4.00
Ballotine of ham hock, sauce gribiche and crackling	£5.00
Cheese straws with peppered pineapple	£4.00
Grilled courgettes with caponata and toasted pine nuts (V)	£4.00
Hot-smoked salmon choux buns with salmon caviar and crème fraîche	£5.00

Hot

Spinach, leek and feta bites with pomegranate and sumac (V)	£4.00
Prawn spring rolls with sweet chilli gel	£5.00
Mini haggis shepherd's pie with swede and turnip	£4.00

Menu 2

£45.00

Cold

Heritage carrots with smoked cod's roe, pistachio and carrot leaf	£5.00
Charred broccoli with burrata, blood orange and sourdough crumb (V)	£5.00
Pressed guinea fowl terrine with baby leeks and spring truffle	£6.00
Thai crab-stuffed mackerel with coconut and peanut	£6.00

Hot

Grilled tandoori chicken flatbread with mango chutney and lime pickle	£6.00
Persian-spiced sausage roll with cumin and coriander	£5.00
Celeriac and wild garlic arancini with parmesan purée (V)	£5.00
Bang bang cauliflower skewers (V)	£5.00

Menu 3

£55.00

Cold

Bresaola-wrapped salsify with grape must mustard	£6.00
Lobster and white radish rolls with XO sauce	£7.00
Crispy tortilla with cured mullet, mango salsa and seaweed	£6.00
Oriental mushroom sushi rolls with grilled hen of the woods and soy caviar (V)	£5.00

Hot

Duck wontons with plum sauce cucumber and spring onions	£6.00
Omelette "Arnold Bennett"	£6.00
Tartlet of Lincolnshire poacher and truffle rarebit (V)	£5.00
Rolled veal saltimbocca with masala aioli	£7.00

Sweet*

Parsnip cake with crème fraîche and blood orange	£3.00
Forced rhubarb crumble with Anglaise mousse	£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

Devilled eggs with truffle and mustard cress
Chickpea panelle with salsa verde
Spring mushroom parfait on porcini blinis with baby leeks

Fish

Curried monkfish with Bombay potato and puffed rice
Grilled prawn skewers with romesco dipping sauce
Potted salmon toasts with pickled cucumber, watercress and lemon

Meat

Spiced lamb filo rolls with mint yoghurt
Beef tagliata on grilled focaccia, parmesan and balsamic pearls
Grilled chorizo with Niçoise garnish and pepper purée

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.

(V) - Vegetarian

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 EARLY SPRING 2020

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 - £40.00 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	£55.00

Red

2018 De Martino, Legado, Pinot Noir, Limari Valley, Chile	£15.95
2016 Mullineux Syrah, Swartland, South Africa	£28.95
2013 Acaibo Sonoma County Red, Acaibo Trinité Estate, USA	£50.95

Tasting 2: Introduction to Wine Tasting - £45.00 per person

White

2017 Chablis, Montée de Tonnerre, 1er Cru, Dom G Duplessis, Burgundy	£36.50
2015 El Molino, Chardonnay, Rutherford, Napa Valley, California, USA	£38.95

Red

2017 Morgon, Côte du Py, Jean-Marc Burgaud, Beaujolais	£18.95
2015 Barolo, Fratelli Alessandria, Piedmont, Italy	£53.00
2016 Viña Amézola Crianza, Rioja, Bodegas Amézola de la Mora, Spain	£16.50
2006 Viña Tondonia Tinto Reserva, Bodegas R. López de Heredia, Rioja, Spain	£34.50

Tasting 3: France versus the New World - £50.00 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

2017 Chablis, L'Homme Mort, Vieilles Vignes, 1er Cru, Le Domaine d'Henri, Burgundy	£35.00
2016 Red Shoulder Ranch, Chardonnay Shafer Vineyards, Carneros, Napa, USA	£36.28

Red

2017 St Aubin, Derrière Chez Edouard, 1er Cru, Rouge, Domaine Hubert Lamy, Burgundy	£50.00
2016 Neudorf, Tom's Block Pinot Noir, Nelson, New Zealand	£25.95
2016 Côte-Rotie, La Giroflarie, Domaine Patrick Jasmin, Northern Rhône	£60.00
2016 Mullineux Syrah, Swartland, South Africa	£28.95

WINE & SPIRITS TASTING EARLY SPRING 2020

Continued



Price per bottle

Tasting 4: A Tour of Italy- £55.00 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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2016 Chardonnay, Isole e Olena, Tuscany	£42.00
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Red

2014 Brunello di Montalcino, Lisini, Tuscany	£57.00
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2014 Barolo, Gramolere, Fratelli Alessandria, Piedmont	£76.35
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2015 Amarone della Valpolicella, Marion Marcellise, Veneto	£68.00
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Tasting 5: France's Finest - £70.00 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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2017 Meursault, Clos de la Velle, Olivier Leflaive, Burgundy	£55.00
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Red

2017 Mas de Daumas Gassac Rouge, Pays d'Hérault, Languedoc	£30.28
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2015 Châteauneuf-du-Pape Rouge, Château La Nerthe, Northern Rhône	£50.00
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2002 Ch. Lynch Bages, 5ème Cru Classé, Pauillac, Bordeaux	£125.00
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Tasting 6: Famous Wines from around the World - £185.00 per person

White

2004 Champagne Krug	£201.43
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2017 Beaune Clos des Mouches, Blanc, 1er Cru, Joseph Drouhin, Burgundy	£98.68
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Red

2017 Nicolas Jay, Montazi Pinot Noir, McMinnville, Oregon, USA	£95.00
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2014 Barbaresco, Angelo Gaja, Piedmont, Italy	£160.00
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2014 Valbuena 5º, Bodegas Vega Sicilia, Ribera del Duero, Spain	£148.00
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2001 Château Latour, 1er Cru Classé, Pauillac, Bordeaux	£536.00
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WINE & SPIRITS TASTING

EARLY SPRING 2020

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 - £30.00 per person

Sparkling

Nyetimber, Classic Cuvée, Sparkling, Sussex	£31.95
2014 Gusbourne Estate, Blanc de Blancs, Sparkling, Kent	£59.00
2015 Rathfinny, Blanc de Noirs, Brut, Sussex	£37.00

White

2018 Bacchus, Flint Vineyard, Norfolk	£18.50
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Tasting 9: Classic French Trio - £50.00 per person

White

2011 Pouilly-Fuissé, Vieilles Vignes, Château-Fuissé	£40.00
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Red

2015 Châteauneuf-du-Pape Rouge, Château La Nerthe	£54.00
2002 Château Lynch-Bages, 5ème Cru Classé Classe, Pauillac, Bordeaux	£147.00

Tasting 10: Champagne Trio- £55.00 per person

Champagne Ruinart, Blanc de Blancs, Brut	£60.00
2006 Champagne Gosset, Grand Millesime, Brut	£52.00
2007 Champagne Taittinger, Comtes de Champagne Rose, Brut	£140.00

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.

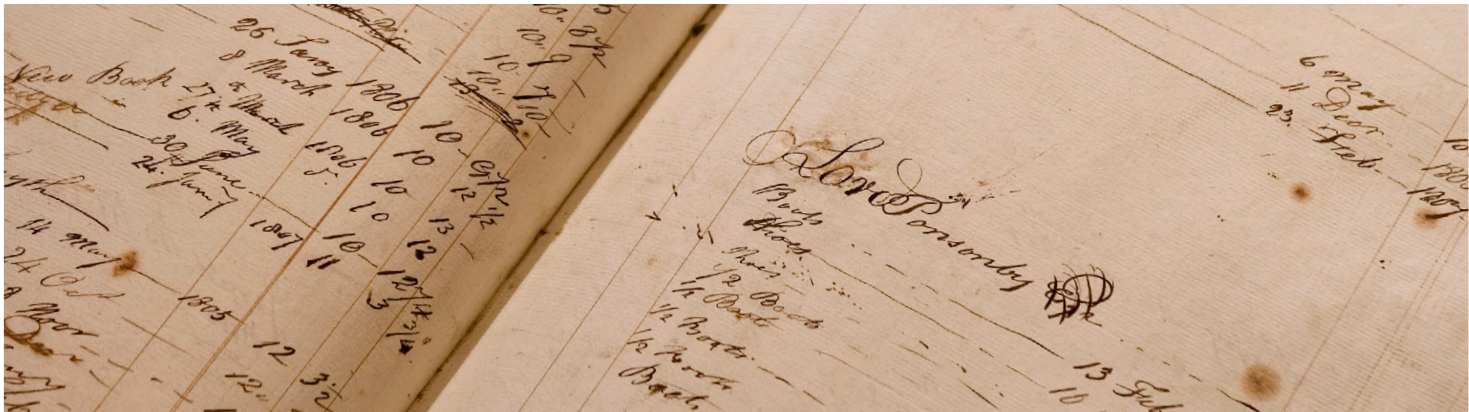
Gift Voucher

£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

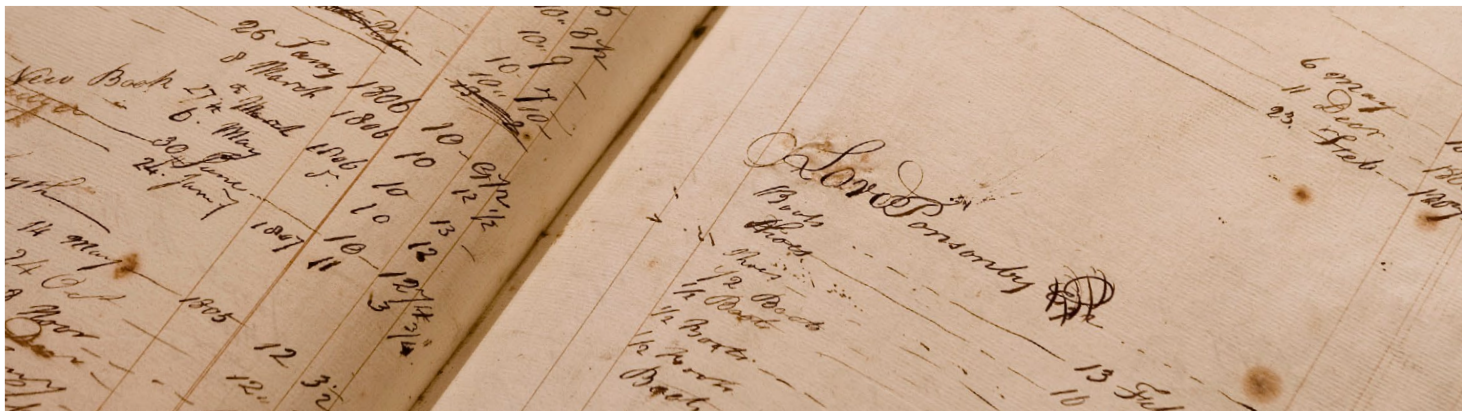
	Earliest arrival time	Final pour	Guests’ departure
Lunch	12 noon	3.30pm	4pm
Evening wine tasting and/or reception	6.30pm	9pm	9.30pm
Dinner	6.30pm	10.30pm	11pm

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 & 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.

3. 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.

4. 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.

5. 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.

6. 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.

7. 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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8. Licensing

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

Monday - Saturday, 10am to 10:30pm

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

9. 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

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

Photography:
www.jasonlowe.eu
Alistair Jones
Joakim Blockstrom