

Celebrating at Gaynes Park
with
The Galloping Gourmet

"Stunning, vibrant and contemporary cuisine - expertly managed, elegantly served..."



The Galloping Gourmet at Gaynes Park

If you're planning to celebrate, then we will ensure you will feel comfortable, at ease and in control, but above all "at home".

Welcome to our catering portfolio designed, with you in mind, to explain precisely how we can assist with the planning, pricing and co-ordination of your own, bespoke celebration. We're flexible and we're resourceful too – so please feel free to discuss with us exactly how you would like us to organise your own Big Day.

Combining your personal input and contribution, along with the benefit of our experience and flair, we will together ensure an outstanding event for you and all your guests.

Please find enclosed some menus, prices and ideas. You may find exactly what you want already. If not, let us know and we'll be delighted to assist with designing something specifically for you.

OUR PRICES EXCLUDE VAT – EVERYTHING ELSE IS ALL INCLUDED!!

To keep things straight-forward initially, we have indexed our portfolio as follows:

Section One	Before your ceremony
Section Two	All inclusive packages: our menus
Section Three	Wines
Section Four	After your meal
Section Five	Important notes before booking



Section One

BEFORE YOUR CEREMONY

If your ceremony is taking place at the venue, you may wish to have your guests greeted by our friendly reception team who can serve them some welcoming hospitality.

Civil ceremony legislation actually forbids the service of alcohol at this stage, but we can offer the following alternatives:

Welcome One

£130 for up to 80 guests and £1.50 per head thereafter

Orange juice

Chilled sparkling and still mineral water

Welcome Two

£150 for up to 80 guests and £1.50 per head thereafter

Sparkling elderflower punch

Chilled sparkling and still mineral water



Section Two

ALL-INCLUSIVE PACKAGES

What is a Galloping Gourmet Package? It's an easy-to-budget and flexible solution that covers all of the various costs of food, wine and service on your Big Day. We offer four different packages and, within them, a wide variety of menus and drinks. The summary table below shows at a glance the general content of each package.

Each of our options provides unrivalled value for money and includes for each of your guests...

- Two to three pre-reception drinks
- Half a bottle of your chosen wine (additional bottles can be purchased at very reasonable prices from our wine list on sale or return)
- A glass of bubbly with which to toast your future happiness
- Mineral water and orange juice available throughout the reception drinks and dinner
- And, of course, a wonderful meal...

There are no hidden extras. For example, all of the following services and items are included...

- Full event organisation and service co-ordination from the moment you book right up until the Big Day itself
- A front-of-house director to ensure things run smoothly
- An excellent team of experienced service staff
- Crockery, cutlery, glassware
- All table linen (including napkins)
- Licensed bar facility post dinner with a complimentary tea and coffee service during the evening

A £600 non-refundable deposit is required to book Galloping Gourmet and secure current prices. This will be offset against your final invoice. Importantly, we are totally flexible and will happily work with you to tailor our packages to your precise needs.



The packages, at a glance.....

	STANDARD £46.00	DELUXE/WINTER £56.00/£56.00	PREMIER £62.00
Drinks	Bucks Fizz House wines Sparkling wine Tea/coffee	Bucks Fizz or Pimms or mulled wine (winter) Sparkling wine Tea/coffee	Bucks Fizz, Pimms or Bellinis Premier wines Champagne Tea/coffee
Canapes	Optional upgrade for just £7.00	With reception drinks	With reception drinks
Three Course Meal	Standard menu	Deluxe / winter menus	Premier menu
Chocolates / Cheese	Optional upgrade	Continental chocolates	Belgian chocolates and cheese board

Just take your package price and add the VAT – it's as simple as that. Only if you are having fewer than 80 adults do we charge a supplement in order to ensure that we can maintain our outstanding service. Smaller numbers are charged an additional £3.50 per head for every 10 guests below 80 (for example, £3.50 per head for 70–79 guests, £7.00 per head between 60–69 and so on).



STANDARD ALL-INCLUSIVE PACKAGE

Excellence, affordability, but above all, wonderful value for money, at just...

£46.00 per person

Included in your all-in price:

Bucks fizz, orange juice and mineral water served before dinner
Maison Cuvee Philippe Blanc/ Rouge (France) and chilled mineral
water throughout your meal
Chilled Marquis de la Cour for your celebratory toast

Standard menu...choose a set menu from:

Fan of assorted seasonal melon drizzled with
a fresh mango sauce
Filo basket of prawns served with a mixed leaf salad and
slice of lime
Terrine of duck and apricots with a caramelised onion chutney
Home-made soup of your choice

Supreme of chicken in a white wine and wild mushroom sauce
Saddle of Norfolk turkey served traditionally with chipolata and
bacon, home-made stuffing and cranberry sauce
Roasted British beef with Yorkshire pudding or roasted Welsh lamb
with rosemary and mint sauce
Delice of Scottish poached salmon, served warm with a beurre-
blanc or chilled with a green herb mayonnaise, salads and hot
minted new potatoes
Individual tart of roasted vegetables with red onion and
mozzarella
All main course items are served with your choice of potatoes
and seasonal fresh vegetables, garnished with parsley and
cracked black pepper

Chocolate torte
Lemon bavois with whipped creme Chantilly
Tarte aux pommes
Home-made profiteroles with a warm chocolate sauce

Coffee or tea



DELUXE ALL-INCLUSIVE PACKAGE

Based on the Standard All-Inclusive Package with a more sophisticated selection of meals and wines and the addition of an elegant canape reception.

£56.00 per person

Included in your all-in price:

Pimms or Bucks fizz, along with orange juice and mineral water for service pre-dinner

Your choice from the following wines for service throughout your meal:

White: Broken Earth Semillon Chardonnay (Australia), Muscadet Sevre et Maine Sur Lie (France), Pinot Grigio Ca'd'Oro (Italy), Hidden River Chenin Blanc (South Africa)

Red: Carlos Serres Rioja Tempranillo (Spain), Broken Earth Shiraz (Australia), Claret Reserve (France), Hidden River Cape Red (South Africa)

(Other recommendations available upon request)

Chilled still and sparkling mineral water throughout dinner

Chilled Marquis de la Cour for your celebratory toasts

Your canape reception...

A unique, colourful and delicious selection served to your guests alongside their reception drinks



Deluxe menu...choose a set menu from:

Warm salad of sauteed woodland mushrooms sprinkled with smoked crispy bacon, shaved Parmesan and croutons served on a bed of rocket with a mustard vinaigrette

Char-grilled Mediterranean vegetable terrine with a pool of roasted tomato coulis

Pillows of smoked trout mousse, draped with smoked salmon

Tricolore salad of vine-ripened tomato, avocado and mozzarella garnished with fresh basil and drizzled with extra virgin olive oil

Fillet of prime British beef, served on a toasted crouton, topped with a caramelised onion marmalade and served with a jus of Corbières

Individual filo parcel of lamb, stuffed with redcurrants, spinach and shallots and served with a red wine and rosemary sauce

Burgundy chicken, served with button mushrooms, baby onions, turned baby carrots and maple-cured bacon in a herb-infused traditional French style sauce

Salmon en croute filled with a mousseline of prawns on a watercress sauce and garnished with fresh dill and lime

Home-made rustic filo tart of roasted red peppers, sauteed leeks, aubergine, spinach and goat's cheese

Chilled and char-grilled breast of chicken, marinated in coriander, chillies and lime, served with salads and hot new potatoes

All the main courses are served with your choice of potatoes and a selection of fresh vegetables garnished with parsley and cracked black pepper

Rendezvous of desserts including a miniature chocolate cup, strawberry tartlet, baby eclair and a miniature mille feuille with a pool of raspberry coulis

Individual chocolate truffle cake served with caramelised oranges

Heart shaped individual pavlova filled with summer berries and whipped cream

Roulade of chocolate and raspberries

Summer pudding served with a compote of blackcurrants

Coffee or Tea and a selection of chocolate mints



PREMIER ALL-INCLUSIVE PACKAGE

The confidence of knowing that virtually all your essential costs are covered, with the provision of a superlative choice of food and wines for the main part of the service and a canape and drinks pre-meal reception. Also included within this package is a sumptuous selection of cheese, which can either be incorporated within your meal or, if you prefer, be presented later on as part of an evening buffet.

£62.00 per person

Included in your all-in price:

Pimms or Bellinis or Kir Royale along with mineral water and orange juice for service pre-dinner

Your choice from the following wines for service throughout your meal:

White: Caballeta Sauvignon Blanc (Chile), Gavi Antario (Italy), High Altitude Chardonnay (Argentina), Cotes du Rhone Blanc (France)

Red: Ventisquero Cabernet Sauvignon Classico (Chile), Cotes du Rhone la Dive (France), Merlot Ca'd'Oro (Italy), Reserva de Peron Malbec (Argentina)

(Other recommendations available upon request)

Chilled still and sparkling mineral water throughout dinner
Cuperly Brut Reserve Champagne for your celebratory toasts

Your pre-meal reception:

Your chosen drinks served alongside a stunning and contemporary range of delicious and colourful canapes



Premier menu...choose a set menu from:

Warm Thai fish cakes, served on a spring onion, lemon-grass and herby salad with a sweet chilli dipping sauce

Chilled gazpacho with garlic croutons

Soy marinated duck breast on a bed of rocket garnished with orange segments

Char-grilled Mediterranean salad of peppers, courgette, aubergine, asparagus & chorizo on a bed of herby leaves

Herb-crusted rack of lamb (add £2.00) served with a red wine and rosemary jus

Beef Wellington served with a duxelle of mushrooms in puff pastry and a Crozes Hermitage sauce

Corn fed chicken wrapped in Parma ham with a fresh asparagus sauce

Fillet of salmon on a bed of spinach with a lemon and tarragon sauce

Roasted poussin served with home-made bread sauce and game chips

Wild mushroom tortellini served with fresh basil and shaved Parmesan

Tarte au citron served with fresh mint and clotted cream

Individual vanilla cheesecake served with a compote of forest fruits

Filo tart of raspberries and redcurrants

Chocolate basket filled with creme fraiche laced with Cointreau and topped with strawberries

Creme brulee

Coffee or Tea and a selection of Belgian chocolates

A wonderful range of delicious cheese from around the world, dressed with fresh fruit, celery & walnuts served with a variety of savoury biscuits (service during meal or later on)



WINTER PACKAGE

All our other packages are available throughout the twelve months of the year, but should you wish to look at something specifically designed for winter celebrations, you may find the following ideal for you!

THIS PACKAGE IS AVAILABLE AT THIS SPECIAL RATE DURING NOVEMBER, JANUARY AND FEBRUARY ONLY...

£56.00 per person

Included in your all-in price:

Traditional mulled wine with cloves, oranges and cinnamon or Bucks Fizz or Kir Royale, along with orange juice and mineral water for service pre-dinner

Your choice from the following wines for service throughout your meal:

White: Mosel Riesling Halb Trocken (Germany), Carlos Serres Rioja Viura (Spain), Amor Vini Bianco (Italy), Muscadet Sevre et Maine Sur Lie (France)

Red: Saumur Rouge Domaine des Salaises (France), Crystal Brook Shiraz (Australia), Cotes du Rousillon (France), Castillo de Betera Rosso (Spain)

(Other recommendations available upon request)

Chilled still and sparkling mineral water throughout dinner

Chilled Tosti Pinot Grigo for your celebratory toasts

Your canape reception:

Our delicious warm canapes chosen together to reflect a cosy winter wedding and to complement your main meal choices...



Winter menu...choose a set menu from:

Cock-a-leekie soup with torn freshly baked loaves

Terrine of pork, calvados and apple, served with a herb salad
and cranberry vinaigrette

Warm Tomato tatin with a roasted pepper salad

Filo purse of prawns marinated in coconut, chilli and lemon grass
served with a rocket salad and a sweet chilli sauce

Braised lamb shank, served Bistro style, in a hearty sauce of
rosemary, red wine and winter vegetables

Traditional Boeuf Bourguignon with roasted vegetables

Breast of Thai chicken in a coriander, and chilli sauce, served on
a bed of Hoi Sin noodles with Gand Dang Pok

Barbary duck marinated in soy and cherries, stacked
on a potato rosti

Mushroom stroganoff – served Bistro style

All of the main courses are served with your choice of potatoes
and a selection of suitable Winter vegetables garnished with
parsley and cracked black pepper.

Morello cherry pie with home made custard

Home-made bread and butter pudding with a compote of
fruits and cream

Tarte Tatin with creme fraiche

Home-made tiramisu

Coffee or tea with chocolates



ALTERNATIVES WITH A CONTEMPORARY TWIST...

You may wish to serve the latest in contemporary style cuisine – and we are delighted to assist if this is your preference. Combining style with irony, you are very welcome to introduce any, some or all of the following options into any package...

Caesar salad

Kos and iceberg leaves with shaved Parmesan, optional anchovies, croutons and tossed with our creamy Caesar dressing

Prawn cocktail (add in £1.50)

delicious plump Med prawns served on an iceberg salad with a tart cocktail sauce, torn ciabatta and a slice of lime

Smoked salmon (add in £1.50)

Loch Fyne smoked salmon with chunks of granary bread and Normandy butter, cracked black pepper and freshly squeezed lemon juice

Charcuterie (add in £1.50)

platter of Parma ham, bressola, salami and chicken pate, served with torn leaves, silverskin onions and gherkin

Steak and chips (add in £2.95)

6oz-8 oz rib eye steak served with garlic butter, mushrooms, beef tomato and chunky chipped potatoes

Beer battered cod and chips

large fillet of fish served with a tartare sauce, chipped potatoes and traditional mushy peas

Coq au vin

corn-fed chicken slow-cooked with red wine, thyme, bacon, mushrooms and shallots served in large bistro bowls

Bangers and mash

a trio of bespoke sausages, served on a bed of mashed potato and leek, with a caramelised onion gravy, bistro style

Shepherd's pie

ground best lamb cooked in a rosemary and red wine stock with chopped vegetables and finished with creamy mashed potato. Served bistro style. Glass of Krug optional!



Bread and butter pudding
layers of buttered brioche, sultanas and double cream

Apple pie and custard
traditional, simple and delicious served with creme Anglaise

Black forest gateau
to banish forever those bad memories of the Berni Inn!
Wonderfully indulgent and laced with kirsch

Tiramisu
- Tuscany brought to the table with our zabaglione and marsala
soaked sponge finished with Tia Maria

Banoffee pie
enough said!



MAIN MEAL BUFFETS, SPIT ROASTS AND INDIAN OPTIONS...

You may prefer the choice and informality of buffet style-service, and we will be delighted to accommodate this. Any of the following options can be fitted into either our deluxe or premier package. Use the following as a starting point if you wish - we are always very happy to tailor something to your exact requirements.

Spit roast main course (add in £6.00)

Choose a starter and pudding from any package, and then replace the main course option with the following:

Spit roasted pig, traditionally displayed and carved to order, with lashings of crackling and Bramley apple sauce, served from a carvery area, buffet style

(Prices on lamb, beef and chicken available upon request)

Garlic roasted potatoes with cracked black pepper and coarse-grain sea salt

Roasted seasonal vegetables

This main course can also be served very successfully, if you prefer, with an array of colourful salads instead of vegetables - the choice is yours!



Bombay Banquet (add in £5.00)

Replace the entire food content of either our deluxe or premier package with this style of menu. We have an excellent in-house chef who prepares superb and authentic Indian food. We are particularly experienced and adept at combining Anglo-Indian influences if this better suits your day, so please do talk through your specific requirements with us...

Extended canapes of miniature Indian savouries with mango and
brinjal dips

Followed by a buffet service of:

Chicken Passanda

Lamb Dhansak

Vegetable curry with murg dhaal

Bindhi bhaji

Pilau rice

A selection of naans and poppadums with raita, mango, lime
and brinjal pickles

Gulab jamon and Kulfi



Carvery buffet 1 (add in £6.00)

Simply choose any of the starters or puddings from our deluxe or premier package, and replace the main course with the following, or a similar, buffet...

Whole Scottish salmon
poached and garnished with gravadlax, dill and king prawns

Ham on the bone
honey-roasted and studded with cloves

Fanned breast of marinated char-grilled chicken
served with a lime and coriander mayonnaise

Roasted Mediterranean vegetable tart

Mixed green leaves with cherry tomatoes and red onions in a
balsamic dressing

Pasta salad Provençal

Waldorf salad with red apples and cracked walnuts

Hot new potatoes with bacon and chives

Baskets of torn loaves and mixed Mediterranean rolls

Carvery buffet 2 (add in £6.00) – HOT

Simply choose a starter and pudding from either our deluxe or premier package and Replace the main course with the following...

Salmon and prawn gratin

Chicken in a wild mushroom sauce

Ratatouille of courgette, aubergine, peppers and red onions

Hot pilau rice with sultanas

Mixed tossed leaves with roasted seeds and a walnut oil dressing



CANAPE – ONLY RECEPTIONS

You may like the idea of a two hour reception, where we serve say, Bucks Fizz for forty five minutes, then provide wine and a glass of bubbly for the remaining hour and a quarter. During this period, instead of a sit down meal, we would provide a delicious selection of the following canapes. This can work extremely well. Of course this isn't the equivalent of an entire meal, but for those wanting a very informal, light and sophisticated affair, or perhaps having a late wedding, it can be a very good solution.

The following would fit into our standard package, but without provision of tea and coffee.

Cocktail Canapes

served hot...

Roast beef with horseradish on a miniature Yorkshire pudding

Miniature Peking duck pancakes with hoi sin sauce, shredded spring onion and cucumber

King prawns in tempura batter with a soy, ginger and lime dip

Hot chicken satay with a peanut sauce

Spinach and feta filo parcel

Hot miniature bhajji, samosa and pakora

served cold...

Smoked salmon blini with creme fraiche and dill

Avocado, red pepper and mozzarella tartlet

Croustade of duck mousse with a cranberry relish

Miniature kebab of feta cheese, olive and sun dried- tomato

Blue cheese tartlet topped with red onion marmalade

followed by...

Tiny strawberry tartlets with cream cheese and Cointreau

Baby chocolate eclairs



Section Three

WINES

We have included a wonderful selection of wines with all of the packages. You may also wish to purchase some additional supplies on a sale or return basis to ensure that your event does not 'run dry'. Listed below are the prices per 75cl bottle of any additional wine. Many of our wines are sourced ex-cellar from vintners in France and Europe so that we can bring them to you at a price you would not find in restaurants or hotels. These wines have been expertly selected in partnership with our suppliers who strive to have exclusivity or own label wherever possible. Consequently, they are not available in high street wine merchants or supermarkets. If you would like a tasting, please contact us and we would be happy to arrange it.

You may wish to serve any alternative wine within the packages as well, perhaps upgrading the standard of wine supplied. This is an extremely cost effective way of upgrading your package at minimal cost; we will simply bill you per head for the difference in the half bottle cost that is included within your chosen package.

For example: Within the standard packaged we include half a bottle of house wine, which we would supply individually at £13.00 per bottle. If you chose to upgrade to, say, the Pinot Grigio at a per bottle cost of £15.00 the difference would be £2.00, resulting, at the included rate of half a bottle per head, in a price difference of £1.00 per head. Therefore, in this example, you would pay £46.00 standard package price plus £1.00 (half bottle per head) upgrade, which would equal £47.00 per head.

WHITE

France

Cuvee Philippe Blanc	£13.00
Muscadet de Sevre et Maine "Sur Lie"	£15.00
Cotes du Rhone Blanc	£17.00
Macon Blanc Villages Pierre Andre	£21.50
Petit Chablis Durup	£21.50
Sancerre Domaine Millet	£24.00



Italy

Amor Vini Bianco	£14.50
Pinot Grigio Ca'D'Oro	£15.00
Gavi Antario	£16.50

Spain

Castillo de Betera Blanco	£14.50
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Other

Broken Earth Semillion Chardonnay <i>Australia</i>	£15.00
Mosel Riesling Halb Trocken <i>Germany</i>	£15.00
High Altitude Chardonnay <i>Argentina</i>	£16.50
Cabaletta Sauvignon Blanc <i>Chile</i>	£16.50
Stoneleigh Sauvignon Blanc <i>New Zealand</i>	£21.40

RED

France

Maison Cuvee Philippe Rouge	£13.00
Claret Reserve	£15.50
Saumur Rouge Domaine des Salaises, Loire	£16.50
Cotes du Rousillon Chateau Du Parc	£16.50
Cotes du Rhone la Dive	£16.50
Bourgogne Pinot Noir Pierre Andre	£21.00
Chateau Tarreyots Bordeaux	£21.50
Moulin A' Vent Burgundy	£24.00

Italy

Amor Vini Rosso	£14.50
Merlot Ca'd'Oro	£16.50



Spain

Castillo de Betera Rosso	£14.50
Carlos Serres Rioja Tempranillo	£15.00
Carlos Serres Reserva Rioja	£21.50

Other

Broken Earth Shiraz Cabernet <i>Australia</i>	£15.00
Hidden River Cape Red <i>South Africa</i>	£15.50
Crystal Brook Shiraz <i>Australia</i>	£16.50
Ventisquero Cab Sauvignon Classico <i>Chile</i>	£16.50
Reserva de Peron Malbec <i>Argentina</i>	£16.50

ROSE

Amor Vini Rose <i>Italy</i>	£14.50
Old Station Zinfandel <i>California</i>	£16.50
Cotes du Provence Domaine De Fontany	£17.50

SPARKLING WINES AND CHAMPAGNE

Marquis de la Cour	£18.50
Monluc Rose	£17.50
Tosti Pinot Grigio	£21.00
Cuperly Brut Reserve	£31.00
Cuperly Cuvee Prestige	£41.00
Mumm Cordon Rouge	£41.00
Bollinger NV	£45.00

Dessert wines and ports are available upon request.



Section Four

AFTER YOUR MEAL

Be assured, you're never on your own with The Galloping Gourmet.

We'll be there to guide you through the speeches, traditional cake-cutting and any room change-over promptly and with the minimum of fuss.

EVENING BAR DRINKS

We offer the full licensed bar facility in-house at no extra charge. You may wish to put money behind the bar or simply have us open for the full purchase of beverages by your guests. A full range of draught beers, fine wines, spirits and minerals is available throughout.

EVENING COFFEE/TEA SERVICE

We can provide a tea and coffee service during the evening party for all your guests to enjoy alongside your evening food and wedding cake.

EVENING FOOD

We believe that this is where our expert guidance is particularly helpful. It's important that we provide neither too little nor too much! Let us help you assess how much provision you should make, by our discussing times, numbers and so on. Quite often one would look at providing food for between half and two thirds of the total evening attendance...

Cheese Board – £7.00

Ideal for an evening party, a selection of mature English Cheddar, Brie and Stilton, served with a selection of biscuits, garnished with fresh fruit and celery.

International Cheese Board – £8.00

Made to specific order, a selection of a wider variety of cheeses, (up to seven different types), served with chunks of granary bread, biscuits and a fresh fruit garnish.

Continental Platter – £10.00

Made to specific order, a selection of charcuterie, pates, pickles, chutneys and cheeses, served with chunks of granary bread, biscuits and a fresh fruit garnish.



Finger Buffet – £14.00

Finger sandwiches
Prawns in a filo parcel
Chicken goujons with a spicy dip
Bite-sized quiches
Lincolnshire miniature sausages with a chutney dip
Chicken and vegetarian satay with a peanut dip
Selection of Indian savouries with mango chutney
Spring rolls and chilli dip
Selection of pastry crolines

Hot Cornish Pasties – £6.00 (allow for everyone!)

Delicious traditional or vegetarian hand-held pasties

Spit roasts – from £9.50 (allow for everyone!)

Spit roasted pig and crackling, served expertly straight from the spit by chef in big, crusty traditional baps (prices for lamb and mint sauce, rib of beef marinated in Dijon mustard or Cajun style chicken available on request)

Hot-dogs and steak sandwiches – £11.50 (allow for everyone!)

Minute steaks with herby butter in giant baps and jumbo hot-dogs in French batons served with fried onions and relishes



Section Five

IMPORTANT NOTES BEFORE BOOKING

We certainly move with the times, and aim to offer 'cutting edge' food and service whilst employing the very best values of first class guidance before, during and after your celebration. We truly offer maximum flexibility with the minimum of fuss. If you would like us to quote on something specific, be it food or wine, please just ask. It has always been our policy to be completely clear and straightforward regarding pricing, so please bear in mind the following:

- 1) Prices herein exclude VAT
- 2) Prices in our all-inclusive menus include table linen and napkins.
- 3) The packages include provision of a licensed bar, if required.

Finally....

- 1) We cannot guarantee the absence of nuts or nut products in any of our food. We will endeavour to ensure that any other item that might cause a particular individual a dietary complication will be omitted from their meal; however, we cannot guarantee that trace elements may not be present in the food.
- 2) Whilst we will always endeavour to seat your guests for your meal at a pre-arranged time, we cannot absolutely guarantee this.
- 3) We are very happy to incorporate some of your personal touches into the plans for the day (cake decorations, bridal gifts etc) but we cannot be held responsible for their safe-keeping.
- 4) All deposits are non-refundable; cancellation of an event will incur a sliding scale of charge based on projected final invoice. Our full terms and conditions are available upon request.
- 5) If at any stage during our service you are in any way concerned about any aspect of your day, please do bring it to our immediate attention in order that we may resolve matters for you there and then. We are largely unable to resolve any such problems after the event.
- 6) In extreme situations, we reserve the right to make any suitable menu substitution we consider necessary should the need arise.

