



www.bealesgourmet.com

The Victorian Barn Wedding Catering

Sample Catering Prices 2012/2013



By Beales Gourmet

Prices based on 90-100 adult guests

Drinks Reception with Canapés (optional)

Canapés from

2 hot + 2 cold £7.50pp +vat | 3 hot + 3 cold £10pp +vat

Sample 'Afternoon Tea' Wedding Breakfast £28 per person +vat

Food to be served on silver cake tiers in the centre of the tables
Waiting staff to replenish tiers during the afternoon tea service

Selection of 4 varieties of delicate afternoon tea sandwiches
Selection of 2 home-made afternoon tea savouries
Selection of 3 home-made bite sized cakes

The above menu price is based on 2 pieces of each item per guest
~ ~

Cafetiere coffee and selected teas available throughout the lunch service

Sample Wedding Breakfast Barbecue £34 per person +vat

Food to be presented on buffet stations from a choice of locations in the Barn
(To add a plated starter to the menu add £4pp +vat)

Custom menus to be devised consisting of

3 meat items | 1 fish item | 1 vegetarian item | 4 home-made salads | rustic breads
~ ~

Plated or buffet style desserts
~ ~

Tea & coffee with chocolates served at the tables

Sample Wedding Breakfast Hog Roast £34 per person +vat

Food to be presented on buffet stations from a choice of locations in the Barn
(To add a plated starter to the menu add £4pp +vat)

Menus to include

Hog roast slowly cooked at the Castle | sage & onion stuffing | a vegetarian option | 4 home-made salads
| rustic breads | home-made apple sauce | choice of mustards
~ ~

Plated or buffet style desserts
~ ~

Tea & coffee with chocolates served at the tables

Sample Plated Wedding Breakfast Menu 1 £38 per person +vat

Choose 1 starter + 1 main course + vegetarian & 1 dessert. For a pre-ordered choice menu add £5pp +vat

Warm tart of goat's cheese & caramelised red onion with chive oil and aged balsamic

Or

Salad of sun-kissed tomatoes, buffalo mozzarella and Parma ham with basil oil and micro herbs

Or

Seasonal soup with ciabatta croutons and flavoured oils
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Pan seared breast of Dorset chicken on fondant potatoes with pea, chestnut mushroom & sage fricassee

Or

Medium roasted fillet of salmon with crushed new potatoes, local asparagus,
slow roast cherry tomatoes and white wine cream

Or

Butternut squash & parmesan risotto with soft poached free range egg, blistered
cherry tomatoes and micro leaves
~ ~

Chocolate brownies with Chantilly cream and warm chocolate sauce shot

Or

Eton mess, served in a martini glass (summer months only)

Or

Home-made lemon tart with seasonal berry soup
~ ~

Coffee, tea infusions and chocolates

Sample Plated Wedding Breakfast Menu 2 £42 per person +vat

Choose 1 starter + 1 main course + vegetarian & 1 dessert. For a pre-ordered choice menu add £5pp +vat

Smoked salmon & Hampshire smoked trout terrine with horseradish cream, beetroot shoots and affilla

Or

Trio of ripe melon with Parma ham, fig compote, redcurrants & baby basil

Or

New Forest mushrooms on toast with garlic & herb butter
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Rump of Dorset lamb, cooked medium rare and served on fondant potatoes (or rosemary mash)
with seasonal vegetable bundles & rich red wine & rosemary reduction

Or

Roasted fillets of black bream on truffle mash crispy pancetta, asparagus bundle & vermouth cream

Or

Slow roast tomato, goat's cheese & pesto tart with dressed rocket and baby watercress salad
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Classic vanilla crème brûlée with raspberry shortbreads

Or

Heart shaped pavlova filled with summer berries and strawberry coulis shot

Or

Chocolate & raspberry tart with warm chocolate sauce and clotted cream
~ ~

Coffee, tea infusions and chocolates

Sample Plated Wedding Breakfast Menu 3 £70 per person +vat

Amuse bouche of Dorset scallop on cauliflower puree with crispy chorizo & truffle oil
~ ~

Duck liver parfait with brioche toast and fig chutney
~ ~

Lemon & basil sorbet
~ ~

Rare seared tornado of West Country beef with wild mushrooms, gratin potatoes,
baby vegetables & rich Madeira jus

Or

Vegetarian dish of the season
~ ~

Local Dorset cheeses with red onion & chilli relish and artisan breads
~ ~

Trio of miniature seasonal desserts with raspberry coulis
~ ~

Coffee with assorted teas & organic chocolates

Custom menus available but may carry additional charges

All staff costs, cutlery, crockery, white or cream table cloth & white or cream linen napkins are
incorporated with the above menu prices per person



Drinks

A corkage fee of £6.00pp +vat will apply should you choose to supply your own drinks

To include, chilling, glass hire, serving & bottle disposal of drinks until the wedding meal as been cleared

Bar set up charges

To serve drinks provided by the clients £500.00 +vat

Paying bar (cash only) £350.00 +vat

To include: mobile bar unit, ice, chilling, 2 bar staff from 7pm until midnight and glass hire

Drinks Packages

Lulworth Cove £15.00 per guest

1 glass of Prosecco, Pimms or Bucks Fizz for the Drinks Reception (choose 1 type of drink)

2 glasses of House Red or White Wine with your meal

1 glass of House Prosecco for the toast

Durdle Door £20.00 per guest

2 glasses of Prosecco or 1 glass of House Champagne for the Drinks Reception

Half a bottle of House Red or White Wine with your meal

1 glass of Prosecco for the toast

Kimmeridge Bay £26.00 per guest

2 glasses of House Champagne for the Drinks Reception

Half a bottle of House Red or White Wine with your meal

1 glass of House Champagne for the toast

Prices are subject to Vat at the current rate



Wine List

White

Pieno Sud Bianco (Sicilia)	£14.00
Estate Sauvignon Blanc Siete Soles (Central Valley Chili)	£16.50
Anterra Pinot Grigio Mezzacorona, Veneto (Italy)	£18.00
Deakin Estate Chardonnay Victoria (Australia)	£22.00
Chablis JM Brocard (France)	£30.00

Rosé

Pieno Sud Rosato (Sicilia)	£14.00
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Red

Pieno Sud Rosso (Sicilia)	£14.00
Candidato Barrica 3 Tempranillo (Spain)	£16.50
Estate Cabernet Sauvignon Siete Soles (Central Valley Chile)	£18.00
Deakin Estate Merlot (Victoria Australia)	£22.00
Chateau Montaguillon Montagne St Emillion (France) 2009	£30.00

Dessert Wine

Sauternes La Fleur d'Or (375ml)	£16.00
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Champagne & Prosecco

Prosecco Di Valdobbiadene (Italy)	£18.00
House Champagne	£40.00
Premium Champagne	£50.00

Bottled New Forest Water (Sparkling or Still)	£3.00 (750ml)
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Evening Buffets

Prices based on 100-120 guests

Evening Snack Buffet £10 per person +vat

Mini bacon rolls | cones of fish & chips | cheese & tomato toasties | chipolata hot dogs with onions

To be passed around by the waiting staff for 1 hour (or until the food has finished)

Evening Hog Roast for up to 120 guests £1500 +vat

Local free range pig, cooked in a traditional hog roaster, carved by our chef with plenty of crackling, sage stuffing, a choice of mustards & bramley apple sauce

Chunky coleslaw | new potato & chive salad

Continental Buffet £10 per person +vat

Chef's extensive local cheese selection with artisan breads, crackers, chutneys and sliced fruits

Locally made pate selection with soft breads and mixed pickles

Deli cuts with antipasti and marinated olives

Sliced ripe fruits

Light Finger Buffet £8.50 per person +vat

Sliced vegetables, assorted dips, crostini & marinated olives

Chef's selection of freshly made sandwiches & soft rolls

Assorted quiche selection

Stuffed mini gem lettuce

Sliced ripe fruits

Custom evening buffet menus available but may carry additional charges

Travel charges to go to the Victorian Barn are £150 +vat

Site kitchen hire charges are subject to your chosen menu

Catering staff included in all the above menus (for 80-100 adult guests)

1 events manager

2 chefs

2 kitchen assistants

5 plate waiters

Glasses included in the corkage (for the drinks reception & dining tables) per person

2 x champagne glasses

1 x water glass

1 x red wine glass

1 x white wine glass

Linen included in the quotation

132" round white or cream table cloths

Folded linen napkins

On the tables

Wine bucket x 1

Salt & pepper x 2 sets

Butter x 3 dishes

Canapé Selection

Cold Selection

Rare roasted beef crostini, micro rocket & shaved parmesan
Oak-smoked salmon on warm blini with chive cream & caviar
Crispy duck pancakes with spring onion & hoi sin sauce
Dorset lobster cocktail spoons with mango salsa (Supplement of £2 pp)
Parma ham, melon skewers with fresh parmesan
Mudford crab, avocado & fresh herb tartlets
Trio of tomato bruschetta with baby basil
Smoked salmon & dill mousse on toast

Warm Selection

Cumberland sausage & mash on toast with red onion chutney
Sesame glazed beef skewers with a Chinese hot chilli dip
Grilled chicken skewers with spicy Thai style dip
Goat's cheese & red onion tartlets with micro herbs
Cocktail salmon cake, chunky tarragon tartare
Soup of the season served in espresso cups
Baby baked potatoes with chive cream
Wild mushroom, garlic & thyme bouchées

Prices based on 90-100 Guests

2 hot + 2 cold £7.50pp +vat

3 hot + 3 cold £10pp +vat

Custom menus available but may incur additional costs
Prices are inclusive of catering equipment, chefs and service staff



Beales Gourmet Menu Tasting Frequently Asked Questions

Are we entitled to a 'free' menu tasting?

A free menu tasting for 2 people will be offered to you once your booking confirmation for your event has been received if you have booked the following venues;

- Highcliffe Castle
- Lulworth Castle
- Guildhall, Winchester (menus tasting only offered at our premises in Poole)
- The Lighthouse
- Marquee events
- The Italian Villa, Compton Acres (weekend bookings during the peak season only)

If a free menu tasting is not included within your package price a charge of £50 per couple will apply. If you would like to have more than 2 people attending your tasting please let us know prior to your arrival. Your menu can be shared or supplementary food can be pre-booked.

When can we come for our menu tasting?

We offer the menu tasting service from Tuesday – Friday from 12.30 – 5.30pm; last tasting is at 4.30pm subject to availability. We try to limit the time for the tasting to 1 hour as we often have several tastings booked on the same day. Tastings are not offered during the months of July, August & September.

We work in the week and can't come at 5pm, what can we do?

In exceptional circumstances, we can provide a 'late' tasting; however we often have late events on ourselves so this service is rarely available.

Can we have our tasting at the weekend?

Tastings are not available during the weekend as we reserve this time and are busy with events.

Where do we go for our menu tasting?

Tastings are hosted in the Italian Villa at Compton Acres by the Events Manager. If you go to the front of the Villa at the arranged time, you will be met and welcomed in by the Manager. If you are running late, please call and let us know so we can prepare and cook the food accordingly.

What is offered at our menu tasting?

Your 3 course wedding breakfast menu for 2 people. Canapés & evening buffets are not included in tasting, should you wish to try these items supplementary costs will apply.

Can we try our wine at the tasting?

If we are providing the wines for your event, you will be able to try your wines at your tasting.

General information

Menu tastings are not only for you to try your chosen menu, the following factors are also considered

- You will meet your function Manager so you know who will be looking after you during your event
- Your table linen colour and napkin folds can be discussed and viewed
- You will see the crockery and glass ware used on your event
- You will be able to ask questions about the service and staffing for your event
- The duty chef will be on hand to discuss any menu changes and requirements

Terms & Conditions



For Outside Catering Events

for Catering Services to be provided by Beales Gourmet Ltd, ('Company' or 'we')

These Terms and Conditions (including the Booking Form) apply to the following as may be applicable:-

The Company's supply of catering services to other persons or firms either within a 5 mile radius from Compton Acres, Poole ("Local") or outside of that 5 mile radius ("External").

The contract will be between the Company and the Customer (stated below and hereinafter referred to as 'Customer', 'you', 'your'). These Terms and Conditions do not affect your statutory rights.

PRICES AND SERVICES

1. All prices listed are exclusive of VAT, except where stated.
2. Prices include crockery, cutlery and professional uniformed waiting staff where stated on your catering package.
3. Table cloths and linen napkins may be included in your catering package, however if additional linen is required for cake tables and/or present tables a supplementary charge may apply.
4. If the number of guests attending exceeds the numbers originally booked, and we are able to cater for them, we will charge, at the prevailing rate, for the greater number.
5. If the number of guests is less than originally booked, we will still charge for the numbers ordered.
6. Final numbers of guests must be notified to us in writing no later than 14 days prior to the event. After this time if the numbers increase this can normally be accommodated, but this is not guaranteed and allowances can not be made if the numbers drop.
7. For a function at an External venue there will be an additional charge at the rate of £1.00 per mile, per vehicle to cover staff travelling and fuel costs. (except when catering at Winchester Guildhall, Lulworth & Highcliffe Castle)
8. Gratuities are at your discretion.
9. Unless agreed otherwise in writing the only services that the Company agrees to provide to you are the services specified in your catering package which you have agreed to in writing.
10. Our contract with you for the provision of services will be concluded when you complete the Booking Form and send us your deposit.

PAYMENT

1. A non-refundable booking deposit for all events - refer to the booking form for required amount - is required to be made to us in cleared funds before your booking is confirmed. The balance of the Price will be due 4 weeks prior the event unless a credit arrangement has been made.
2. Payment can be made by cash, cheque, payment cards and BACS transfer. (Credit card payments subject to 2.6% charge)
3. Please make cheques payable to Beales Gourmet Ltd and send to Beales Gourmet Ltd, Compton Acres, 164 Canford Cliffs Rd, Poole, BH13 7ES
4. The Company reserves the right to charge interest (at the higher of the rate of 8% and the rate specified from time to time in the Late Payment of Commercial Debts Act on late payments).

CANCELLATION

Beales Gourmet Ltd reserves the right to cancel any function or event for any of the following reasons:

- a) If the client or Beales Gourmet Ltd becomes insolvent or enters into liquidation or receivership.
- b) If the event may prejudice the reputation or cause damage to Beales Gourmet Ltd.

In any of these situations Beales Gourmet Ltd will refund any payments made in advance, but will have no further liability to the client.

CONTINUED ON NEXT PAGE

CANCELLATION CONTINUED

The following cancellation charges will be applied, which reflect the costs and expenses we may incur on your behalf as the function date nears, and the reduced time available to us to obtain any alternative bookings:

1. The deposit paid is non-refundable regardless of the length of time prior to the event you decide to cancel.
2. Cancellation between twelve and seven months prior to the event – you will owe us 25% of the total contract package price.
3. Cancellation between six and three months prior to the event – you will owe us 75% of the total contract package price.
4. Cancellation 3 months prior to the event -you will owe us 100% of the total contract package price.
5. All cancellations must be confirmed in writing. Only once written cancellation is received will the cancellation become effective.

MENU

1. Whilst every effort will be made to ensure the accuracy of quotations, prices quoted only become binding once agreed in your catering package and once the Terms and Conditions come into force. The Company reserves the right to charge more for the food to be provided and / or for labour in the event that the cost of such items increases between the time of conclusion of the contract and the time of the event. In this case the price increase will only be the amount of additional cost directly incurred by the Company and any price change will be notified to you in writing as soon as possible, and in any case, prior to the event.
2. All food which is not consumed within four hours at room temperature should be disposed of. Any person subsequently consuming food, or taking food home for consumption, does so at their own risk. Beales Gourmet Limited cannot accept responsibility for food consumed otherwise than at the location at which the food is supplied, or after the initial four hour period.

LIMITATION OF LIABILITY

Our liability for losses you suffer as a result of us breaking this agreement including deliberate breaches is strictly limited to the contract package price and any losses which are a foreseeable consequence of us breaking the agreement. Losses are foreseeable where they could be contemplated by you and us at the time your order is accepted by us.

This does not include or limit in any way our liability:

- (a) for death or personal injury caused by our negligence;
- (b) under section 2(3) of the Consumer Protection Act 1987;
- (c) for fraud or fraudulent misrepresentation; or
- (d) for any deliberate breaches of these Terms by us that would entitle you to terminate the contract between us.
- (e) for any matter for which it would be illegal for us to exclude, or attempt to exclude, our liability.

We are not responsible for indirect losses which happen as a side effect of the main loss or damage and which are not foreseeable by you and us including but not limited to:

- (a) loss of income or revenue;
- (b) loss of business;
- (c) loss of profits or contracts;
- (d) waste of management or office time however arising and whether caused by tort (including negligence), breach of contract or otherwise, even if foreseeable.

EQUIPMENT

1. Any equipment lost or damaged by you or any guest will be charged at the full replacement cost.
2. Additional charges may apply for the hiring of site kitchens and specialist equipment and, if so these will be stated in your catering package. (except at Lulworth Castle)

LABOUR

The Company reserves the right to charge (including for any applicable increased or overtime rates) more for staffing costs should any function run on longer than initially planned or detailed in the catering package through no fault of the Company or the caterers.

CORKAGE

Corkage for wine & champagne is charged at the rate specified in your catering package. This will cover the chilling, serving, glass hire and recycling of empty bottles. A fee can be agreed upon before the event (and if so this will be stated in the quotation) so there are no hidden charges or unexpected invoices after the event.

INSURANCE

It is strongly recommended that clients arrange adequate Event & Cancellation Insurance to protect against cancellation, costs, damage, public liability.

BAD WEATHER

Beales Gourmet Ltd cannot be held responsible in any way for any unsuitable weather conditions that may arise. The normal cancellation fee will be applicable in these situations.

CONTACT

Please feel free to contact us for further information.

Telephone: 01202 700992

Address: Compton Acres, 164 Canford Cliffs Road, Poole, Dorset BH13 7ES

Email: info@bealesgourmet.com Website: www.bealesgourmet.com

LIMITATION OF LIABILITY AND INDEMNITY

The Company shall not be liable for events beyond its control or for indirect or consequential loss or damage, and the Company's maximum liability (whether in Contract Tort or otherwise, shall not exceed the price paid for the Services and the Customer shall indemnify the Company in respect of any loss or damage to the Company or its property that is caused by the Customer.

MISCELLANEOUS

These Terms and Conditions shall be governed by the Laws of England and Wales and the parties submit to the jurisdiction of the courts of England and Wales. Any notice shall be in writing, including by email, to the recipient's email address as provided herein or otherwise as provided to the other party from time to time.

Beales Gourmet Limited

Registered number: 06542324

Registered office address (Not Postal Address): 21 Church Road, Parkstone, Poole, Dorset, BH14 8UF

www.bealesgourmet.com

2nd May 2012

Booking Form



Full terms and conditions can be viewed online www.bealesgourmet.com
Provisionally booked dates will be held for 14 days and can only be confirmed once the deposit and booking form have been received.

Payment Terms & Booking Deposit

Wedding Bookings

Please return the booking form with a £1000 (inc VAT) non-refundable booking deposit

The final balance is due one month before the wedding.

Corporate & Private Bookings

Please return the booking form with the appropriate booking deposit as outlined below:

Overall spend

£0 – £1000 spend	£250 (£208.33 + VAT) booking deposit
£1001 – £3000 spend	£500 (£416.66 + VAT) booking deposit
£3001 – £6000 spend	£1500 (£1250 + VAT) booking deposit
£6001 + spend	£2500 (£2083.33 + VAT) booking deposit

The final balance is due 1 month prior to the event.

All booking deposits are non-refundable.

Cancellation Charges

Notice of cancellation periods and percentage charged upon cancellation

12 to 7 months prior to the event: 25% of total event costs (inc deposit)

6 to 3 months prior to the event: 75% of total event costs (inc deposit)

3 months prior to the event: 100% of total event costs (inc deposit)

All cancellations must be confirmed in writing. Only once written confirmation is received, will the cancellation become effective.

Payment details:

All cheques are made payable to Beales Gourmet Ltd.

Bank transfers can be made to:

Beales Gourmet Ltd, Lloyds TSB Bank Plc

Sort code: 30.94.90, Account No: 00859863

For bank transfers please put your name and invoice number as a reference.

Debit/Credit cards payments are accepted over the phone (credit card payments are subject to a charge of 2.6% of the total amount).

Please complete and return the booking form below with your deposit. On receipt of your booking form and deposit we will send you confirmation of your booking and arrange a meeting to discuss the next steps. Thank you.

I/We wish to book the services of Beales Gourmet as detailed below

Type of Event:

Venue/Event Location:

Location & time of ceremony:

Guest arrival time to venue:

Event Date: Day:

Contact details

Client Full Name(s):

Correspondence Address:
 Postcode:

Email:

Tel:

How did you hear about us:

Booking deposit payable by: Cheque BACS Debit Card Credit Card

I AGREE TO ALL THE TERMS AND CONDITIONS AS SET OUT ON THE BEALES GOURMET WEBSITE. PLEASE TICK BOX

Signature: Date:

Please return this form to: **Beales Gourmet, Compton Acres, 164 Canford Cliffs Road, Poole, BH13 7ES**
or by email info@bealesgourmet.com (if paying by card or BACS transfer)