

Bradshaws of York Ltd



**Caterers
of Distinction**

2018 Wedding Menus



Tel: 01904 780775

Email:

bradshawsofyork@btconnect.com

What is included in Our Prices

Please find listed below some guidance notes.

We have tried to make our menus as user friendly as possible.

1. **Canapés** served during your drinks reception. These are **Complimentary** when we supply **all** drinks for your Wedding. Please choose four. If we are not supplying all drinks, canapés are available at a cost of **£5.00 plus Vat** per guest.
2. The provision of all white crockery, cutlery, modern style tulip stemmed glassware and associated service equipment for your event.
3. Fully trained, uniformed staff to serve your meal and drinks, working under management supervision.
4. White linen tablecloths and white linen napkins.
5. Use of our square or round cake stands and cake knife.
6. The services of our Event Manager to act as an informal Master of Ceremonies.
7. A Cash Bar facility for your event, if required.
8. Jugs of iced water on each table.
9. Freshly Brewed Tea or Coffee with Handmade Chocolates served after your meal.
10. Locally Made Bread and Yorkshire Salted Butter.

The price given for each main course includes any one of our soups or starters, plus any one of our desserts. Therefore to calculate the total price for a three course menu, (excluding Vat and drinks) simply multiply the price of your chosen main course by the number of guests attending your event.

ALL PRICES GIVEN ARE PER PERSON AND EXCLUSIVE OF VAT

Canapés

Cold

Home Dried Cherry Tomato, Buffalo Mozzarella and Pesto Crostini (v)

Honey Roast Salmon, Cucumber, Lemon Crème Fraiche, Dill, Mini Oat Cake

Cajun Dusted Chicken Brochettes, Jack Daniels Dip

Yorkshire Goats Cheese, Beetroot, Raspberry Quince Jelly, Sour Dough (v)

King Prawn, Bob's Chilli Jam, Pak Choi, Coriander

Smoked Salmon, Cream Cheese, Lemon Jelly, Honey and Sunflower Bread,

Roasted Pepperonata, Garlic Foccacia, Tomato Concasse, Basil, (vegan)

Hot

Black Bomber Cheddar, Apple Relish, Cheese and Herb Scone (v)

Mini Cottage Pies, Chive Mash

Yorkshire Rarebit, Red Onion Marmalade Tartlet (v)

Garlic Stuffed Button Mushrooms, Herb Crumble (vegan)

Mini Yorkshire Puddings, Roast Beef, Fresh Horseradish, Baby Watercress

Spinach & Roast Cherry Tomato Stonebaked Pizzettes, Pesto (v)

Chorizo Baked in Red Wine in a Traditional Cazuelas

Starters

Cold

Yorkshire Goats Cheese, Marinated Beetroot, Golden Beetroot, Ginger Crumb,
Hazelnuts, Aged Balsamic Pearls, Aldborough Oil (v)

Pressing of Chicken and Ham Hock, Peashoots,
Pickled Cucumber, Plum Puree

Bleikers Traditional Smoked Salmon, Lemon Jelly, Pea, Dill,
Brown Bread and Butter

Baked Wensleydale Savoury Cheesecake, Marinated Golden Raisins,
Quince Preserve, Baby Herbs (v)

Home Smoked Chicken Breast, Mango, Pickled Radish, Yorkshire Fettle rolled in Mint,
Watercress, Dijon Mustard Dressing

A Shared Platter of Antipasti –
Continental Meats, Semi Dried Plum Tomatoes, Pepperonata, Olives, Caper Berries,
Baked Camembert, Focaccia Sticks, Rocket and Shaved Parmesan Salad

Harrogate Blue, Toasted Quinoa, Marinated Fennel,
Baby Onions, Coriander Cress (v)

Poached Salmon, Avocado, Smoked Salmon Risotto Cake,
Caper Paste, Pressed Cucumber

Chestnut Mushroom and Herb Pate, Mushroom Powder, Seeded Puff Pastry,
Roast Figs, Pickled Mushrooms (vegan)

Chicken, Chorizo and Pink Peppercorn Terrine,
Smoked Streaky Bacon, Spiced Thyme Blackberries

Hot

Honey Marinated Salmon Fillet, Matcha Panko Breadcrumbs,
Spiced Mayonnaise, Cucumber and Lime Ribbons

Confit Chicken, Golden Raisins, Pinenuts, Spinach, White Bean and Tomato Broth

Brie and Caramelised Red Onion Filo Tart, Watercress,
Confit Cherry Tomato, Tomato Powder (v)

Flaked Smoked Haddock, Quails Egg, Light Curry Cream, Onion Bhaji, Coriander Cress

Mini Toad in the Hole with Swaledale Sausage,
Chargrilled Onion, Rich York Ale Gravy

Salmon Fishcakes, Oat Crumb, Rhubarb Chutney, Watercress, Tarragon Mayonnaise

Baked Black Bomber Cheddar Soufflé, Spring Onion, Apple,
Walnut and Watercress Salad, Cider Dressing (v)

Chick Pea and Carrot Fritters, Caponata, Green Tahini Dressing (vegan)

Soups

Leek and Potato, Chives, Truffle Oil (v)

Cider, Bean and Butternut Squash, Apple Dumplings (v)

Plum Tomato, Roast Red Pepper and Sweet Potato,
Goats Cheese Croute, Basil Oil (v)

Cream of White Onion, Garlic Ciabatta (v)

Main Courses

Skin On Chicken Breast, Bubble and Squeak,
Baked Stuffed Mushroom, Chicken and Tomato Sauce
£40.75 plus Vat

Roasted Chicken Breast with Basil and Parma Ham, Sundried Tomato, Red Wine Jus,
Potato Gratin (for the table)
£41.00 plus Vat

Chicken Pot Pies topped with Bacon and Leek Roly Poly,
Fondant Potato, White Wine and Tarragon Sauce
£40.75 plus Vat

Bacon wrapped Supreme of Chicken, Wensleydale and Potato Savoury Eccles Cake,
Wilted Spinach, Red Wine Glaze
£41.00 plus Vat

Traditional Loin of Pork with Crackling, Citrus Seasoning and Apple Puree,
Roast Potatoes and Red Wine Gravy
£40.75 plus Vat

Herb stuffed Pork Steaks with Honey and Apricot Crumble,
Dauphinoise Potatoes, Red Wine Jus
£41.00 plus Vat

Fillet of Pork wrapped in Smoked Streaky Bacon, 12 Hour Pork Belly,
Sage and Onion Potatoes, Roast Onion Cream Sauce
£41.75 plus Vat

Minted Slow Braised Lamb Shank, Dauphinoise Potato,
Pearl Barley and Pea Orzotto, Braising Juices
£42.00 plus Vat

Sliced Canon of Lamb, Pulled Shoulder and Cannellini Bean Stew,
Wild Mushrooms, Fondant Potato, Rich Lamb Glaze
£45.00 plus Vat

Baked Rump of Lamb, Roast Garlic Risotto Cake,
Wilted Spinach, Rosemary Red Wine Sauce
£43.75 plus Vat

Roast Sirloin of Yorkshire Beef, Onion Cooked in Dripping, Yorkshire Pudding,
Watercress, Roast Potatoes, Red Wine Gravy
£43.00 plus Vat

Carved by a nominated guest on each table who will be provided with a Chef's hat, apron and carving knife
£44.25 plus Vat

Traditional Carved Beef Wellington,
Prime Fillet of Beef topped with a Mushroom Duxelle and Rich Chicken Liver and Port Pate,
wrapped in Puff Pastry, Dauphinoise Potatoes, Rich Beef Jus
£46.00 plus Vat

Slow Braised Daube of Beef with Baby Onions, Smoked Bacon, Chestnut Mushrooms,
Potato and Horseradish Dumplings
£40.75 plus Vat

Steak and York Ale Pot Pie, Bacon and Pea Mash,
Traditional Gravy
£40.75 plus Vat

Roast Salmon Fillet, Spinach, New Potato Cake,
Warm Shallot, Tomato and Parsley Dressing
£42.00 plus Vat

Pan Seared Fillet of Sea Bream, Saffron and Pea Risotto, Rocket Pesto Oil
£42.50 plus Vat

Cod, Salmon and Smoked Haddock Pot Pie,
Mashed Potato and Parsley Topping
£41.00 plus Vat

Vegetarian Options

Spiced Sweet Potato, Squash and Chick Pea Filo Parcel with Cherry Tomato Sauce (vegan)

Baked Barley and Root Vegetable Risotto, Goats Cheese, Herb Pistou

Ricotta & Spinach Cakes, Ratatouille, Rocket and Italian Fried Breadcrumbs

Vegetable Tagine with Chick Peas, Lemon and Coriander Cous Cous (vegan)

Creamed Leek, Mixed Bean, Mushroom and Wensleydale Wellington,
Wilted Spinach and Chunky Tomato Sauce

Baked Butternut and Mascarpone Ravioli, Fried Sage, Cream Sauce, Herb Crumb

Vegetable and Sun Blushed Tomato Lasagne, Garlic Ciabatta

All Vegetarian Dishes Priced £40.25 plus Vat

Vegetables

Please select two from the following,
taking into consideration the time of year

January, February, March

Thyme Roasted Root Vegetables (parsnips, carrots, celeriac, swede)

Braised Red Cabbage, Apple

Carrot and Swede Mash

Cauliflower in Cheese Sauce, Gratin Topping

Buttered Carrot Batons, Chives

Purple Sprouting Broccoli (Feb and March only)

Curly Kale and Greens, Smoked Bacon Lardons

April, May, June

Glazed Chantennay Carrots, Parsley

Broccoli and Cauliflower Cheese

Buttered Carrot Batons, Chives

Buttered Spring Greens, Walnut Butter

Roast Carrots, Thyme and Honey

Creamed Savoy Cabbage, Smoked Bacon Lardons

Broccoli and Asparagus, Herb Butter (May and June only)

July, August, September

Glazed Chantennay Carrots, Parsley

Fine Green Beans and Sugar Snap Peas

Green Beans, Caramelised Onion, Tomato and Fennel Seeds

Buttered Carrot Batons, Chives

Broccoli topped with Toasted Flaked Almonds

Courgettes and Chestnut Mushrooms, Tomato Sauce

Honey Roasted Chantennay Carrots

October, November, December

Buttered Baton Carrots, Chives

Braised Red Cabbage, Apple

Carrot and Swede Mash

Cauliflower in Cheese Sauce, Gratin Topping

Creamed Savoy Cabbage, Smoked Bacon

Curly Kale, Greens

Thyme Roasted Root Vegetables (parsnip, carrots, celeriac, swede)

Three Types of Cabbage

Desserts

Hot

Chocolate Brownie, Espresso Brownie, White Chocolate Blondie,
Hazelnut Praline, Candied Orange, Nutella Powder

Classic Tarte Tatin, Vanilla Seed Ice Cream, Apple Tuile

Sticky Toffee Pudding, Butterscotch Sauce, Whipped Cream, Freeze Dried Banana

Carrot Cake, White Chocolate Sauce, Candied Pistachios, Roasted Strawberry Ice Cream

Cold

Vanilla Cheesecake with a Tasting of Berries – Jelly, Powder, Coulis, Ice Cream

Chocolate and Salted Caramel Delice, Crushed Hazelnuts, Cappuccino Ice Cream

Crème Brulee, Crabbies Apple Jelly, Yorkshire Parkin, Apple Wafers

Lemon Tart, Orange Liqueur Syrup, Candied Lemon, Raspberry Madeleines

Chocolate Pavé, Mini Meringuettes, Cocoa Nibs, Glace Fruits, Chocolate Crumb

Prosecco Berry Jelly, Vanilla Mascarpone, Biscotti, Peach Coulis, Raspberry Sherbet

Hazelnut Sponge, Poached Pears, Star Anise Custard, Chocolate and Sea Salt Ice Cream

Trio of Chocolate Profiteroles – Flake, Orange, Raspberry

Chilled Arborio Rice Pudding, Cassis and Raspberry Jelly, Amoretti Crumble

Additional Courses

Soup or Starter

Any soup or starter from our menus
£5.00 plus Vat

Cheese and Biscuits

Selection of British Cheeses, Tomato Chutney:
Cropwell Bishop Blue Stilton, Somerset Brie, Black Bomber Cheddar
£5.25 plus Vat per person, £21.00 plus Vat per table of 8

Yorkshire Cheese Platter, Fruit Chutney, Homemade Oat Cakes:
Harrogate Blue, Ye Olde Yorke, Mature Wensleydale, Swaledale Old Peculiar
£6.75 plus Vat per person, £27.00 plus Vat per table of 8

Children's Menu

Starters

Dough Balls with Garlic Butter (v)
Mini Yorkies, Onion Gravy
Junior Antipasti – Carrots, Mild Cheddar, Ham, Tomatoes, Grapes and Strawberries

Main Courses

Breaded Chicken Strips, French Fries, Beans
Cheese and Tomato Pizza, Potato Wedges (v)
Baby Cumberland Sausages, Mashed Potatoes, Peas, Gravy

Desserts

Sticky Toffee Pudding, Butterscotch Sauce, Ice Cream
Strawberry Jelly, Ice Cream
Chocolate Brownie, Chocolate Sauce, Ice Cream

Or ½ portions of Adult Meal

**Price per Child £17.00 plus Vat
including orange juice or apple juice**

Please select ONE Dish from each section for all children

Hot Buffet

£36.00 plus Vat

Select Three from the following

Chargrilled Chicken with Mushrooms, Smoked Bacon and Peppercorn Sauce

Steak, Mushroom and York Ale Pie

Cumberland Sausages with Rich Onion Gravy

Slow Roasted Shoulder of Lamb studded with Garlic and Rosemary and a Rich Tomato Sauce

Chicken and Ham Hock Pie topped with a Leek Cobbler

Rich Braised Beef with Smoked Bacon and Mustard Dumplings

Fajita Seasoned Chicken Fillets with Tomato and Coriander Salsa

Cod Baked with Spinach and a Cheese Sauce

Slow Cooked Pork Belly with Chorizo, Tomato and Cannellini Beans

Smoked Haddock and Leek Fishcakes with a Parsley Cream Sauce

Select Two Dishes from our Vegetarian Main Courses for your Vegetarian Guests

All the above served with the following:

Olive Oil Roast New Potatoes with Parsley

Braised Savoury Rice with Fennel Seeds, Onion and Garlic

Seasonal Vegetables

Selection of Locally Made Bread

A Choice of any Three Desserts from below

Classic Lemon Tart, Berry Compote

Whole Raspberry Pavlova, Grated Belgian Chocolate

Profiterole Tower, Chocolate Fudge Topping

Vanilla and Strawberry Cheesecake

Chocolate and Strawberry Roulade, Red Berry Coulis

Sticky Toffee Pudding, Butterscotch Sauce

Chocolate Brownie, Chocolate Sauce

Plate Apple Pie

All the above served with Yorvale Vanilla Ice Cream and Double Cream

Freshly Brewed Tea or Coffee with Handmade Chocolates

Evening Food

Please note these menus are designed to eat after an earlier substantial meal

Finger Buffet

Assorted Sandwiches and Wraps on Locally Made Bread

Onion Bhajis, Fresh Mint and Coriander Raita (v)

Homemade Puff Pastry Sausage Rolls

Local Pork Pies, Fruit Chutney

Caramelised Onion and Wensleydale Quiche (v)

Brie, Cranberry and Spring Onion Filo Baskets (v)

Chicken Tikka Kebabs

Complimentary Yorkshire Crisps

£8.50 plus Vat per person

Light Bites

Please choose Two plus a Vegetarian Option

Jumbo Sausage, Caramelised Onions in a Hot Dog Bun

Fish Finger Sandwich in Crusty White Bread, Proper Mushy Peas, Tartare Sauce

Hummus and Falafel Pittas, Red Onion, Coriander, Cucumber Yoghurt (v)

Stonebaked Margarita Pizza, Roasted Cherry Tomatoes, Mozzarella and Basil (v)

Back and Smoked Streaky Bacon in a Floured Bap

Price per Sandwich

£9.50 plus Vat

Hot Pork Roast

Slow Roast Pulled Shoulder, Loin, Crackling, Apple Sauce,

Homemade Sausage Stuffing, served in a Soft White Bap

Price per Person

£11.25 plus Vat

Light Bites and Hot Pork Roast are served with Roast New Potatoes and Garlic Mayo, Coleslaw, Bistro Leaves, Cucumber and Sliced Tomato, Mustards, and Sauces

Cheese Wedding Cakes

£5.00 plus Vat per person

Choose from our extensive list of British and Continental cheeses and Bradshaws will build and decorate your "Cheese Cake" and when the time comes, cut and serve it with the traditional accompaniments of Grapes, Celery, Figs, Biscuits, Home-made Oatcakes and Home-made Chutney.

We recommend your cake should offer a portion size of 100 grams per guest so for a party of 75 we would recommend 7.5kg of cheese.

Camembert Rustique
Swaledale Old Peculiar
King Richard iii pre-war Wensleydale
Barncliffe Brie
Bluestones Goats
Blue D'Auvergne
Port Salut
Mature Wensleydale (green waxed)
Dove Dale Blue
Smoked Wensleydale
Somerset Brie
Harrogate Blue
Wensleydale with Cranberries
Blacksticks Blue
Windyridge Mature Cheddar with Apple and Cider
Grandma Singletons Lancashire
Double Gloucester
Websters Blue Stilton
Sage Derby
White Cheshire
Wensleydale

WINE LIST 2018

Below is a selection of wines which we can offer.

If you have any particular favourites which are not listed, please feel free to let us know

Sparkling Wines and Champagnes

	£ per bottle plus Vat
Pure Prosecco Spumante, Veneto, Italy	22.00
This delightful Prosecco of pale yellow colour with green hue, symbol of the region of the Veneto, is admired for its freshness and fruity notes. It is full bodied, with a harmonious palate of grapefruit and lemon.	
Castell d'Olerdola Brut Reserva, Cava, Spain	22.00
This excellent dry Cava has fine delicate aroma, slightly lemony nose, with touches of butter and yeast from ageing. It is very fruity, creamy and silky on the palate with a streak of acidity.	
"S" Brut Sandford Estate, Australia	22.00
This makes for a superb aperitif. The nose is elegant and complex with yeasty aromas and citrus notes. On the palate plenty of fresh acidity but with a mouth-filling texture. Flavours of lemon peel and orchard apple.	
Baron de Beaupré Brut, Ellner, France	29.50
A youthful style, fresh and vivacious, yet nicely ripe and round. Has an appealing lightness of touch too, making for an excellent aperitif and party Champagne.	
Gardet Brut Tradition	31.50
White summer fruits, with a full-bodied consistency, bolstered by a fine acidity and a balance between creamy and bold. A Champagne that offers exceptional quality and value.	

White Wines

£ per bottle plus Vat

Sauvignon Blanc Finca el Piccador, Chile	16.50
Aromas of light summer green fruits and cut grass, light straw colour with green notes. The wine is crisp and fresh with a lively finish and overtones of ripe gooseberries. Great to eat with mild cheese, chicken and cream sauce dishes.	
Le Charme Chardonnay, IGP Pays de Gers	17.00
An everyday, easy to drink wine, it is an ideal aperitif and also a spectacular match with seafood, light pasta dishes, Asian influenced cuisine, spicy dishes and also desserts.	
Pure Pinot Grigio, Veneto, Italy	17.00
A delightful and expressive dry white wine with refreshing apple and citrus flavours which appeals to all palates. Finishes with a hint of almond. Superb with seafood, chicken and spicy dishes	
Pleno Blanco, Principe de Viana, Navarra, Spain	17.00
A lovely hint of aromatic spice to this medium bodied wine. Makes a perfect match with salmon and smoked salmon, also mild cheeses.	
Red Cliffs Chardonnay Semillon, Victoria, Australia	18.50
Showing that not all Chardonnay-based wines have to be big and oaky, this is full of crisp citrus flavours. Recommended for drinking with white meat dishes and salmon.	
Kuraka Sauvignon Blanc, Marlborough, New Zealand	20.00
A lively, intense wine bursting with flavours of capsicum, gooseberry and citrus. Refreshing to drink and ideal with seafood and light meat dishes.	
Chablis Domaine Philippe Testut, Burgundy, France	22.75
Brilliant clarity, pale yellow-gold in colour. Makes a great accompaniment to pork, poultry and salmon. Rich and powerful with good weight and classic chalky dry finish.	

Red Wines

£ per bottle plus Vat

Merlot, Finca El Piccador, Chile 16.50

This deep red is full of lush warming Merlot fruit with ripe plum flavours and hints of spice. Easy on its own, and great with all red meats and also poultry.

Le Charme Shiraz, IGP Pays d'Oc, France 17.00

Fantastic stuff! A wine that is rich and ripe with sweet peppery fruit and well balanced tannins. Great to drink with beef and strong cheese.

Pinot Noir, Turi, Valle Central, Chile 18.50

Violets and sweet red berries on the bouquet, ripe cherry fruit with well-integrated oak. The palate is rich, velvety and full. Especially good to drink with lamb dishes, also pork.

Red Cliffs Shiraz Cabernet, Victoria, Australia 18.50

This Shiraz Cabernet has a great concentration of fruit, ripe blackberry and cassis which combine delightfully. Goes really well with roast beef dishes, and even chocolate!

Malbec, Pampas del Sur, Argentina 18.50

Deep and inky, the wine exhibits ripe raspberry, plum and bramble on the nose, followed by vanilla and toast from 12 months in French oak. Superb with all red meats, tomato based sauces and full flavoured cheeses.

Rioja Vega Crianza, Rioja, Spain 19.75

A soft, fruity wine with plum and blackcurrant flavours, vibrant and juicy. A perfect match with all red meats, especially good with lamb and beef.

Fleurie Domaine Pardon, Beaujolais, France 22.75

Black fruits, cassis and blackberries. Perfect with any roast red meat as well as poultry and white meats.

Rosé Wines

£ per bottle excluding Vat

Pure Pinot Grigio Rosé, Veneto, Italy 17.00

Quench your thirst with a few sips of this gem and you will soon have summer on the mind. Perfect when served with fish or even accompanied with a roast. Medium to dry.

Boulevard Blush Route 66 17.00

Appealing sweetish rose, rounded with aromas of dried strawberries and cream soda.

Other Drinks

All prices excluding Vat

Mulled Wine	£ 3.50 per 125ml glass
Bucks Fizz	£ 3.50 per 125ml glass
Kir Royale	£ 5.50 per 125ml glass
Pimms	£ 4.75 per 10oz glass
Bottled Peroni	£ 3.50 per 330ml bottle
Bottled Yorkshire Terrier	£ 3.50 per 500ml bottle
Orange Juice	£ 4.00 per litre
Apple Juice	£ 4.00 per litre
Elderflower Presse	£ 5.50 per litre
Sparkling Harrogate Spa Mineral Water	£ 4.30 per 750ml bottle
Raspberry and Cranberry Fizz	£ 5.50 per litre

EVENT BOOKING FORM

Please complete this form and return to:-

Bradshaws of York Ltd
Unit 3
London Ebor Business Park
Millfield Lane
Nether Poppleton
York
Yo26 6PB
Tel: 01904 780775

Email: bradshawsofyork@btconnect.com

Name _____

Address _____

Email Address _____

Tel No. Day _____ Mobile Tel No _____

Date of Event _____

Type of Event _____

Location of Event _____

Number of Guests (Approx) _____

Non Refundable Deposit Enclosed £ _____

I confirm that I have read the Conditions of Trading enclosed and agree to them

Signature _____

Please Print Name _____ **Date** _____

Important Information

Menu

Menu Choices

We recommend only one choice per course (plus a vegetarian option) to be selected for all your guests. If however, you would like to give your guests a choice prior to your Wedding, this can be arranged at the supplementary cost below:

Main Course Only £1.75 plus Vat per person – Any 3 choices to include a vegetarian option

Starter Only £1.20 plus Vat per person – Any 3 choices to include a vegetarian option

Dessert Only £1.20 plus Vat per person – 3 Choices

Full Menu £3.80 plus Vat per person

We would then ask you to provide us with a detailed seating plan showing where people are sitting and their menu choices.

Vegetarians

Our menus include a large selection of vegetarian options that can be chosen as an alternative to the main course or starter prior to the event. **Please choose one option for all your vegetarian guests.** If vegetarian meals are not pre-booked, we will try to accommodate them on the day, but unfortunately this cannot be guaranteed. Those starters followed by a (v) are suitable for vegetarians. If a meat/fish starter is chosen, then a vegetarian alternative starter will be made available to any guests who have booked a vegetarian main course prior to the event.

Special Diets/Allergies

In order to ensure that all your guests equally enjoy both our food and the event as a whole, we strongly recommend that you gain as much information as possible from your guests regarding any special diets (for example vegans, coeliacs, wheat free, dairy free, lactose intolerant, diabetics). As a specialist outside caterer, we do operate under certain restrictions. If we are informed about special diets prior to the event then we will do all we can to accommodate them, if we do not know about them, this cannot be guaranteed. Due to the methods used in our kitchen, we cannot guarantee that any of our dishes are entirely free from traces of allergens. We have a list of all ingredients including the 13 main allergens. Please feel free to speak to our office if you have any concerns.

Children's Menus

Children between the ages of 3 and 12 can be catered for with a ½ portion of the adult meal. Alternatively, if you would prefer to offer younger guests a specific Children's Menu, please see our menu pack for details.

Drinks/Bar

Corkage

If you prefer, you are able to provide your own wines and Champagne for your Wedding and for a charge of **£11.00 plus Vat** per bottle, we will handle, chill and serve them together with providing all glassware. This also includes the disposal of all empty wine bottles.

Reception Drinks

There are a selection of drinks suitable to use for your Drinks Reception. Please see our enclosed Drinks Package for details. Allow approximately 1½ – 2 glasses per person. A variety of soft drinks will be made available to non-drinkers and are charged on consumption.

Cash Bar

We can operate a cash bar at no extra cost to yourselves. This can be open during your drinks reception, during the meal and afterwards for your Evening Reception. Bar closing times vary depending on the day of the week and the venue. Please feel free to ask for a copy of our up to date Cash Bar Price List.

Speeches/Toasts

A glass of sparkling wine or Champagne is suggested to enjoy during the speeches/toasts. When calculating quantities, please allow 6 glasses per bottle.

Wines with the Meal

Please allow approximately ½ to ¾ bottle of wine per adult guest to be served with the meal, usually an equal amount of red and white wine. Our staff will pour the first glass for your guests and then replenish bottles up to the agreed amount.

Timings

Reception Drinks

Please allow between 1 and 2 hours for your reception drinks and canapés. This will give you the opportunity to meet your family and friends as well as having time to take photographs prior to sitting down for your meal.

Receiving Line

Some couples like the opportunity to formally greet their guests after the reception drinks and before the meal. Please note, however, that this can take between 30 minutes and 1 hour depending on the number of guests and this should be considered when planning timings.

Duration of Your Meal

A 3 Course Meal, whether a buffet or served at the table takes approximately 2 – 2¼ hours
2 Course Meals take approximately 1½ – 1¾ hours, this includes the formal cutting of the wedding cake.

Speeches

These take between 30 minutes and 1 hour, depending on how many speakers there are and how much they have to say! We suggest that speeches take place after the meal, while guests are enjoying coffee. We do not recommend having speeches before the meal, as it is hard to be certain how long they will last, and this may affect the quality of your food.

Extras

Seating Plan, Name Cards and Menus

Please provide a seating plan for your chosen venue and we ask that you also forward to copy of this to ourselves 3 days before your Wedding Day.

Your seating plan and name cards should be delivered to the venue on the morning of the Wedding, along with any favours, cameras, menu cards etc for the tables.

Name cards should be arranged in table order with simple instructions so our staff can lay the tables appropriately.

Flowers

Flowers should be delivered to the venue on the morning of the Wedding and our staff will be happy to place any simple arrangements on the tables.

If your floral decorations are any more complex please liaise with your florist.

Cake

We are unable to provide **Sweet** Wedding Cakes, for example fruit, sponge or cupcakes. However we are happy to cut up and portion your Wedding Cake for your guests to enjoy with coffee or as part of an evening buffet. Your cake should be delivered to your venue on the morning of the wedding. We can supply a square or round cake stand on which to place the cake. If you require a more elaborate tiered stand, this should be organised with your cake supplier. We can also provide a knife for the cutting of the cake at no extra charge.

We can also provide a **“Cheese Wedding Cake”**. Please find details of this in the Wedding Menu Pack. If you choose to source your own **“Cheese Wedding Cake”** this will attract a charge of **£4.50** plus Vat per person. This is to cover staff costs, cutlery, crockery and for us to provide traditional accompaniments to go with your cheese, when you serve it to your guests.

Chair Covers

We have our own white Lycra chair covers which are available to you for **£1.80** plus vat per chair, this includes laundering and fitting. We do not at present have coloured bows or sashes, however we are happy to help you dress your chairs with your own sashes if you have hired our covers at no extra charge.

Conditions of Trading

1. Prices

All menu prices are per person, Exclusive of Vat and have been calculated on a minimum of **30 guests attending your Wedding**. Parties of less than 30 may attract a supplementary charge, which will be quoted upon request. We reserve the right to amend food and beverage prices. Wine prices may be amended to allow for any Government Taxes and Currency fluctuations.

2. Menus

Whilst every effort is made to keep within the menu description we reserve the right to suggest alternatives should there be any major fluctuation in market prices or shortages in certain commodities.

3. Confirmation/Deposits

A booking is subject to availability at the time of confirmation and will only become confirmed upon receipt of a completed and signed Event Booking Form and a non-refundable deposit of **£500**. If you would like a meeting to discuss the broad details of your Wedding before paying the deposit, please contact us to arrange this. A non-refundable interim deposit of **£1500** is required 12 weeks before the event, and a further non-refundable **£1500** will be requested 4 weeks prior to your Wedding. Deposits may be paid by Cheque (Cheques payable to "Bradshaws of York Ltd.) or Bank Transfer; we **do not** accept Credit or Debit Cards.

4. Wedding Event Planner Meeting

Approximately 9 months before your Wedding Day we will contact you to arrange a meeting at our office. At this meeting we can discuss all requirements for the day in detail. We will then send you an Event Planner, which will contain all the details. However, if you wish to meet earlier than 9 months before your Wedding Day, please feel free to contact us and this can of course be arranged.

5. Final Details and Numbers

4 weeks prior to your Wedding, we ask that you provide us with your final numbers (to the nearest 10) and any details not confirmed on your Event Planner. 10 days before your Wedding, we will then send you a **Final Event Planner** and ask that you confirm that all details are correct, and any changes, however small need to be notified to us in writing as soon as possible. A final number must be given not later than 3 working days before the event. This number, or the actual number served on the day, (whichever is the greater) will be charged to your invoice.

6. Circumstances Beyond our Control

We accept no liability for a breach of these terms and conditions caused by circumstances beyond our control, which will include (but not be limited to) industrial action, fire, flooding, adverse weather conditions, accidents, riots, civil unrest or war. In the case of such events we will endeavour to work with you to find a suitable alternative but if this does not prove possible we will terminate this contract and refund any monies paid to us by you.

7. Cancellation (of previously confirmed bookings)

If your booking is cancelled with us, your £500 deposit and your two £1500 interim deposits are **non-refundable**.

Under normal circumstances, the following scale of charges will be made. These charges take into account potential losses incurred in declining other bookings due to our commitment to your event. These calculations would also include any goods, services or equipment that we may have ordered from Sub-Contractors whose additional terms may also apply.

- i. 2-4 weeks prior to the event - 75% of gross event value minus deposit.
- ii. Less than 2 weeks prior to the event - 100% of gross event value minus deposit.
- iv. The cancellation fee will be based on the minimum chargeable numbers on the Event Booking Form/Planner.

8. Settlement of Account

All invoices will be despatched within 7 days of the event. Payment of our final account is due 21 days from the date of invoice. Cheques should be made payable to '**Bradshaws of York Ltd**'. Unfortunately we are unable to take payment by Credit or Debit Cards, Should you wish to arrange a Bank Transfer please contact our office we will be happy to provide our bank details. Any accounts unpaid after this time will be placed in the hands of our solicitors and therefore attract supplementary costs.

9. Customer Property

Bradshaws of York Ltd and its staff cannot be responsible for property belonging to guests. Whilst every effort is made to safeguard guests' property, we cannot accept liability for any loss or damage arising, however caused.

10. Left Over Food

It is our company policy not to let guests take any leftover food with them from a venue. Please discourage guests asking for "doggy bags".