

adict for a copper face
abstain from all salt things all spices & fried
meats & from onions mustard & garlick & from
all wine as very euell but instead thereof
eate quersy sorrell lettuce & young beets
busrage suory & eadit in your guttoge
by when you slepe lay your head hey
to perfume lining

2 oz of iris 30 gr of oyl of roddum mixt ^{ther} base
with a knives point then put them in a lay
bason of water & that with sprinkel your
lining & let them be 24 ours

to make cakes of perfume
take Damask rose water & infuse in it dry
red rose leues couered with a blather & set
in the sun till it is dry then bet it so
powder ad a little benjamin powdered then
take gum gumm dragan & store it in rose wa
& mix the roses & benjamin that with ading a
litta musk & ambergree when it is bet on
a knife & make it into little cakes putting
a rose lefe wider & atop & so drye them
washing balls

take the best castile sope 2 oz melt it in a
pan & put in a little more than a quarter of an
oz of oyle of Rodium half an oz of orange
powdered & as much cloves & make it into
balls over the fire fume of frankincen
oribanum or wt you please

to make if queens perfume
take Damask rose buds & benjamin of each a quare
of a pound 2 oz of whit sugar candy beat
all together with a little siact & 3 grains of
musk in to piast then make them into litta
cakes & put them between 2 rose leues & dry
them in the sun

to make ased cake
take 2 pounds of fine flower & dry it by the fire
1 pound & half of butter rub it well into the
flower then take 1 pint of alle yest & 1 pt & half
of cream a little rosewater 2 put my mixt
well together & set it before the fire to rise
till your oven is almost hot then put in a
pound & half of caraway cumfid, halfe a
pound of biscot cumfid, then flower a sheet
whit paper & lay your cake upon it & bet it
out as thin as you wold have it your oven must
be quick & your cake must stand in a baw
halfe an oure

to make wigs
take a pottle of flower half a pound of butter
one halfe rub in the flower & the other
half melt in the milk put in 1 egge & 6
spontals of yeast sun caraway sede & sun sugar
& a little ginger & so bake them

OVER 300 YEARS OF HISTORY

Situated in the heart of London, 3 St James's Street has been home to Berry Bros. & Rudd, Britain's oldest wine and spirit merchant, for over 300 years.

It is a venue rich with history, and an ideal location for intimate meals and large receptions, discreet meetings and lively parties.

Whether you choose our Cellars or our Townhouse, your guests will enjoy exceptional food and an unrivalled selection of wine from the company that has been supplying the Royal Family since the reign of King George III.

Our experts will help with every element of planning and preparation, and with hospitality options including wine tastings, dinners and receptions, you will be able to create a truly memorable event.



OUR TOWNHOUSE

Perfect for more intimate events



Tucked away behind St James's Street is Pickering Place, formerly a site of bearbaiting, cock fighting and duelling, and home to our Georgian Townhouse.

Inside The Townhouse, the newly refurbished Long Room and The Green Room provide an elegant venue for more intimate occasions.

Beautifully decorated by celebrated interior designer Nina Campbell, The Long Room has a sophisticated atmosphere ideal for dinner parties, family get-togethers and business lunches and dinners. Enjoy drinks beforehand in The Green Room, before sitting down to a meal prepared to your specifications.

The Long Room

Seats 14 people for lunch or dinner

Wine tastings for up to 14 people

Audio-visual facilities for presentations

OUR WINE

Unrivalled experience and expertise



As Britain's oldest wine and spirit merchant, with more Masters of Wine than any other company, we will help you pick bottles that surprise and delight your guests.

We have over 4,000 wines and spirits to choose from, and our experts will work with you to select the right ones for your event.

We cater for all budgets, and there is no restaurant mark-up – you only pay the retail price, plus service at £10 per bottle.

OUR FOOD

Fine dining to complement fine wines



“I want guests to have a complete dining experience, with food that is as good as the wine. Our menus are designed to work in harmony with the wines, creating a marriage that brings out the best in both.”

Stewart Turner, Head Chef

Our Catering Team is led by Stewart Turner, previously of The Connaught Hotel, The Wolseley, and the three Michelin-starred Waterside Inn.

They create seasonal menus to the same high standard as our wine, using the finest, freshest ingredients. You can choose one of our specially prepared set menus, or pick dishes from across our range.



OUR HOSPITALITY



Good hosting is crucial to a successful event, and our experienced team will do everything they can to ensure your guests have the best possible time. As well as providing you and your guests with attentive service throughout your event, we offer a range of hospitality options.

Tutored tastings

Explore different regions, grape varieties and styles with one of our experts in a fun but informative hour-long session.

Walkaround tastings

Perfect for larger groups, this more informal style of tasting allows your guests to try a selection of wines at three different stations, manned by our experts.

Canapé and wine pairing

Learn about the art, and the science, of food and wine matching, while enjoying delicious canapés and wines. Cheese and wine pairing is also available as an option.

Quizzes and blind tastings

Bring out your guests' competitive sides, and sort out who knows their Burgundies from their Bordeaux, with a fun quiz or blind tasting.



TOWNHOUSE CAPACITY & PRICES

Capacity

Type of Event	Number of Attendees
Reception and tasting	14
Wine tasting and lunch/dinner	14
Lunch or dinner	14

	Lunch or Lunch Reception	Evening Reception	Dinner
Minimum spend	£1,500	£2,500	£2,500
Venue hire	£525	£1,050	£1,050
Cancellation within 8 weeks of event	Venue hire	Venue hire	Venue hire
Cancellation within 4 weeks of event	Minimum spend	Minimum spend	Minimum spend
Timing	12:00 - 16:00	18:30 - 21:30	18:30 - 23:00



SUMMER MENUS 2014

Price Per Person

Menu A

£60.00

Smoked haddock Vichyssoise with baby leeks and chive oil

Moroccan-spiced chicken with lemon and almond crust, couscous and harrisa jus

Queen of puddings with poached apricot and burnt honey ice cream

Menu B

£62.50

Seared salmon on potted shrimps with pickled cucumber

Crispy pork belly with red pepper ketchup, spinach and Roscoff onion

Frozen chocolate mousse with orange, passion fruit and whisky granita

Menu C

£65.00

Amuse-bouche

Buffalo bocconcini, panzanella, ciabatta crisps, basil and pine nuts

Roasted monkfish on grilled Morteau sausage with peas, lentils and girolle mushrooms

Summer berries with clotted cream and elderflower sorbet

Menu D

£70.00

Amuse-bouche

Sole ballotine with lobster on cauliflower Polonaise

Roast saddle of lamb with a Niçoise garnish

English raspberries with white chocolate, tarragon and cookie dough

Menu E

£80.00

Amuse-bouche

Cheddar custard, pickled summer vegetables and an oat crumble (V)

Fillet of mullet with agua dulce sauce

Ham and egg with broad beans and tomato

Roasted fillet of beef with fennel kimchi and soy jus

Violet crumble

Menu F

£85.00

Amuse-bouche

Razor clam, gazpacho granita and basil crust

Parmesan macaroni with lettuce, peas and ricotta (V)

Seared foie gras with sweet and sour plums

Pavé of brill with sprouting broccoli, smoked anchovies and red wine sauce

Roasted and confit pigeon with pastille, avocado chutney and summer radish

Kir royale

CHEF'S SELECTIONS

Starters

Asparagus velouté with summer truffle and cheddar straws (V)	£15.00
Iberico ham with tomato toasts, aioli and garlic crisps	£20.00
Heirloom tomato tart with tapenade and tomato essence (V)	£16.00
Lightly-spiced cod with mango salsa, mint yoghurt and crispy onions	£18.00
Steak tartare, sweetbread popcorn, barbecue mayonnaise and smoked anchovy	£20.00
Crab and prawn-stuffed courgette flower and lemongrass cream	£22.00

Intermediate courses

Veal Carpaccio, seared tuna, confit egg yolk and charred ciabatta with tonnato dressing	£20.00
Skate cheek and clam minestrone with clam croquette	£16.00
Cured sea scallop, lime, avocado and pomegranate	£18.00

Mains

Brill with tomato, squid and fregola ragout and baby fennel	£36.00
Seared sea bass with grilled white asparagus, carrot and orange butter	£35.00
Roasted rack of lamb with crispy scrumpets, ricotta dumplings and spiced tomato chutney	£32.00
Glazed quail breast with quail schnitzel, crispy egg and jus chasseur	£30.00
Supreme of duck, braised duck and lentil stew, sour cherry gel and sage jus	£32.00
Grilled rib of beef with crispy beef Bourguignon and Dauphinoise flavours	£35.00

Vegetarian options

Gnocchi Romaine, fricassée of summer vegetables and salsa verde	£18.00
Stuffed Romano peppers with spiced couscous, balsamic gel and romesco dressing	£20.00
Sweet potato and lime pickle with cauliflower fritters	£16.00

Desserts

Chocolate crèmeux with macadamia mousse and calamansi sorbet	£18.00
Peanut butter and cherry	£16.00
Slow-baked apple, salted butter sable, butterscotch and vanilla foam	£14.00
Poached pineapple, coconut rice pudding croquettes and palm sugar ice cream	£12.00
Toffee cheesecake with caramelised banana	£15.00
Poached peach with vanilla and lavender baba and peach Chantilly cream	£18.00

TOWNHOUSE WINE TASTINGS SUMMER 2014

Price Per Bottle

Tasting 1: The International Grape Varieties

White wines

Sauvignon Blanc - 2011 Churton Sauvignon Blanc, Marlborough, New Zealand	£15.95
Riesling - 2011 Roxheimer Höllenpfad Riesling, Dönnhoff, Nahe, Germany	£29.50
Chardonnay - 2009 Puligny-Montrachet, Domaine Jean-Claude Bachelet, Burgundy	£44.00

Red wines

Pinot Noir - 2009 Centgrafenberg Spätburgunder GG, Rudolf Fürst, Franconia, Germany	£63.75
Shiraz - 2008 Mount Edelstone Shiraz, Henschke, Australia	£65.00
Cabernet Sauvignon blend - 2000 Ch. Giscours, 3ème Cru Classé, Margaux, Bordeaux	£92.00

Tasting 2: A Tour of Italy

White wines

2011 Fiano di Avellino, Ciro Picariello, Summonte, Campania	£19.95
2009 Mirum, Verdicchio di Matelica Riserva, La Moncesca, Marche	£20.95

Red wines

2010 La Signora, Primitivo, Morella, Puglia	£37.00
2008 Barolo Santo Stefano di Perno, Monforte d'Alba, G. Mascarello et Figlio, Piedmont	£74.95
2008 Brunello di Montalcino, San Giuseppe, Tuscany	£69.00
2007 Amarone Classico della Valpolicella Monte dei Ragni, Fumane, Veneto	£79.95

Tasting 3: France versus the New World

White wines

2011 Puligny-Montrachet, Les Aubues, Domaine Jean-Claude Bachelet, Burgundy	£46.50
2010 Kumeu River, Coddington Chardonnay, New Zealand	£29.00

Red wines

2009 Nuits St Georges, Aux St Juliens, Domaine de Montille, Burgundy	£43.50
2010 Au Bon Climat, Knox Alexander Pinot Noir, Santa Maria Valley, California	£36.95
2008 Giaconda, Warner Vineyard Shiraz, Victoria, Australia	£69.60
2009 Côte-Rôtie, Château d'Ampuis, Domaine Etienne Guigal, Rhône	£110.00



Price Per Bottle

Tasting 4: An Old World tasting

White wines

2000 Billecart-Salmon, Cuvée Nicolas François, Champagne, France	£78.00
2012 Schlossberg Riesling QbA, Eva Fricke, Rheingau, Germany	£42.50

Red wines

2008 Barolo, Pira Vecchie Vigne, Roagna, Castiglione Falletto, Piedmont, Italy	£93.00
1995 Rioja Gran Reserva 890, La Rioja Alta, Spain	£150.00
2000 Ch. Gloria, St Julien, Bordeaux, France	£67.00
1977 Graham, Portugal	£78.00

Tasting 5: The Summer Tasting

White wines

2002 Gosset, Celebris, Brut, Champagne, France	£125.00
2011 Riesling Ried Kellerberg Smaragd, Emmerich Knoll, Wachau, Austria	£45.00

Rosé wines

2013 Bastardo Rosado, Mazza Wines, Donnybrook, Australia	£17.50
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Red wines

2009 Chambolle-Musigny, Les Lavrottes 1er Cru, Olivier Bernstein, Burgundy, France	£135.00
2001 Chianti Classico Riserva, Badia a Coltibuono, Monti in Chianti, Italy	£73.00
2004 Clos de l'Obac, Estate Red, Gratallops, Priorat, Spain	£120.00

Tasting 6: France's Finest

White wines

2011 Vouvray Sec-Tendre, Le Peu Morier, Domaine Vincent Carême, Loire	£21.50
2011 Riesling Muenchberg, Grand Cru, André Ostertag, Alsace	£36.50
2010 Meursault, Les Tillets, Domaine Antoine Jobard, Burgundy	£52.50

Red wines

2002 Gevrey-Chambertin, Vieilles Vignes, Domaine Christian Sérafin, Burgundy	£85.00
2008 Châteauneuf-du-Pape, Château de Beaucastel, Rhône	£63.00
2001 Ch. l'Évangile, Pomerol, Bordeaux	£129.00

TOWNHOUSE WINE TASTINGS SUMMER 2014

Continued

Price Per Bottle

Tasting 7: Great Burgundy

White wines

2009 Puligny-Montrachet, Clos de la Garenne 1er Cru, Joseph Drouhin	£68.00
2009 Chassagne-Montrachet, Les Blanchots 1er Cru, Domaine Jean-Claude Bachelet	£75.00
2009 Meursault, Perrières 1er Cru, Bouchard Père et Fils	£69.00

Red wines

2008 Volnay, Taillepieds 1er Cru, Domaine de Montille	£72.50
2008 Clos de Vougeot Grand Cru, Domaine Thibault Liger-Belair	£95.00
2000 Clos de la Roche Grand Cru, Vieilles Vignes, Domaine Ponsot	£180.00

Tasting 8: France versus the New World - Prestige

White wines

2008 Penfolds Yattarna, South Eastern Australia	£80.00
2010 Chassagne-Montrachet Les Caillerets 1er Cru, Domaine Jean-Noël Gagnard, Burgundy	£75.00

Red wines

2004 Felton Road Pinot Noir, New Zealand	£49.95
2006 Gevrey-Chambertin, Le Fonteny 1er Cru, Domaine Christian Sérafin, Burgundy	£90.00
1990 Dominus, Napa Valley, California	£225.00
1985 Ch. Léoville-Las Cases, 2ème Cru Classé, St Julien, Bordeaux	£267.00

Tasting 9: Classic Clarets

1998 Clos du Marquis, St Julien	£58.00
1996 Ch. Haut-Bages Libéral, 5ème Cru Classé, Pauillac	£53.00
1997 Ch. Gruaud-Larose, 2ème Cru Classé, St. Julien	£62.00
2003 Cos d'Estournel, 2ème Cru Classé, St Estèphe	£175.00
2000 Ch. La Conseillante, Pomerol	£223.00
1990 Ch. Haut-Brion, 1er Cru Classé, Pessac-Léognan	£580.00

Tasting 10: Prestige Cuvée Champagne

1996 R&L Legras, Cuvée Exceptionnelle, St Vincent	£75.00
2002 Billecart-Salmon, Cuvée Elisabeth Salmon, Brut Rosé	£150.00
2005 Louis Roederer, Cristal	£140.00
2000 Krug	£184.00
2003 Moët et Chandon, Dom Pérignon Rosé	£250.02
1995 Bollinger R.D.	£312.00

Tasting 11: Famous Reds from around the world

1990 Gevrey-Chambertin, Les Cazetiers, 1er Cru, Domaine Christian Sérafin, Burgundy, France	£185.00
2008 Vega Sicilia, Valbuena, Ribera del Duero, Spain	£105.00
1990 Ridge Vineyards, Monte Bello, Santa Cruz Mountains, California, U.S.A.	£264.00
2008 Brunello di Montalcino, Cerbaiona, Tuscany, Italy	£122.50
2009 Penfolds St Henri Shiraz, Australia	£59.00
2002 Ch. Margaux, 1er Cru Classé, Margaux, Bordeaux, France	£350.00



Wine tastings will be charged at Berry Bros. & Rudd's usual retail cost of the wine plus a £250 fee for a Berry Bros. & Rudd expert to conduct the tasting. The above wines are offered subject to availability. Any substitutes will be of similar quality and value. ALL PRICES INCLUDE VAT. These prices are correct as of 1st June 2014 and subject to change without notice.

CANAPÉS SUMMER 2014

Menu 1

£29.00

Onion bhajis with mango salsa (V)	£3.00
Crispy lamb bites with spiced tomato chutney and pea salsa	£4.00
Salmon tartare with pickled cucumber, honey and soy dressing	£4.00
Greek salad skewers with basil pesto (V)	£3.00
Ballotine of salt cod with orange and fennel	£5.00
Grilled courgette with spiced couscous and apricot (V)	£3.00
Confit chicken wings with charred spring onions and barbecue sauce	£3.00
Chorizo tarts with pepper purée	£4.00

Menu 2

£34.00

Chicken liver parfait, balsamic strawberries and crispy shallots	£4.00
Garlic mushroom skewers with smoked paprika (V)	£3.00
Smoked haddock egg wraps with curried mayonnaise	£5.00
Grilled prawn with gazpacho jelly	£4.00
Fried mussel and chip cones with tartare sauce	£5.00
Cauliflower fritters with lime yoghurt (V)	£4.00
Caponata toasts with salsa verde crème fraîche and balsamic onions (V)	£4.00
Ham hock terrine with Charentais melon	£5.00

Menu 3

£40.00

Jersey Royal croquettes with broad bean purée (V)	£4.00
Parma ham and pea blinis	£5.00
Char-grilled octopus with roasted watermelon and pepper crumb	£6.00
Olive, feta and herb muffins with tapenade mayonnaise (V)	£4.00
Seared skate with caper dressing and brown butter	£6.00
Cassoulet of confit duck ballotine with white beans and crispy bacon	£6.00
Asparagus tart with mimosa dressing (V)	£5.00
White anchovies with confit tomatoes and saffron vinaigrette	£4.00

Menu 4

£49.00

Foie gras sandwich with sour cherry gel	£6.00
Cheddar scones with pickled celery and grilled fig (V)	£4.00
Veal sweetbread popcorn with black garlic and gremolata	£6.00
Lobster quiche	£6.00
Spring lamb en croûte with summer truffle and mint	£6.00
Tuna sushi and sashimi with soy and yuzu dressing	£5.00
Yellow beetroot with goats' cheese beignets (V)	£4.00
Breaded Dover sole bites with caviar and cauliflower	£6.00
Strawberry shortcake with vanilla Chantilly cream	£3.00
White chocolate and peach tart with raspberry coulis	£3.00



INFORMATION

Capacity

	Napoleon	Townhouse
Reception	100	14
Lunch/Dinner	60	14

Menus and Wine Tastings

We have included a number of suggested wine tastings and food menus but remain fully flexible to tailoring both wine tastings and menus to your taste 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 should they be required.

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 cannot provide a nut-free environment for the preparation of dishes. If you have an allergy, food intolerance or special dietary requirements please confirm these 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 green policy we now offer complimentary filtered still water. Berrys' Own Selection Gently Sparkling Water is available at £2.95 per bottle. Sparkling Elderflower or Ginger and Lemongrass cordials are available at £5.95 per 2 litre jug.

Responsible Drinking

As a business it is our policy to encourage responsible drinking. We would refer you to Drinkaware's website, www.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.

Carriages

Luncheon 3.30pm; Evening wine tasting and/or canapé reception 9pm; Dinner 10.30pm.

Guests must depart within half an hour of these times, i.e. 4pm, 9.30pm, 11pm.

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.

TOWNHOUSE TERMS & CONDITIONS

Venue Hire and Minimum Spend

All events are subject to a venue hire charge and a minimum spend requirement. The venue hire is a charge and is not a refundable deposit. The minimum spend amount includes the venue hire. For prices please consult the capacity and prices table in this brochure.

Timings

Please consult the capacity and prices table to see the timings applicable for events in the Townhouse. Earlier start times may be available by prior arrangement only. We ask that hosts arrive no earlier than 20 minutes before the start of the event, unless agreed by prior arrangement.

Berry Bros. & Rudd's Fine Wine Selection

We can help you choose the right wine for your event from our list of over 4,000 different wines. There is no restaurant mark-up on our wines, which we charge at our full retail bottle price plus £10 service charge per bottle consumed. All purchases of wines and spirits and other goods and services from Berry Bros. & Rudd are subject to Berry Bros. & Rudd's standard terms of sale in addition to any terms stated in this brochure. You may view a copy of the standard terms and conditions of sales on our website at www.bbr.com/terms.

Payment

The person or company who completes the booking form is the only party who will be invoiced for payment (it is not divisible between different parties). The person or company to whom the invoice is addressed will be deemed responsible for the payment. If your accounting system requires a Purchase Order number to be quoted for the venue hire invoice, please supply this information on the booking form. All of our charges are relevant for 2014 but are subject to change without notice.

Once a booking has been confirmed we will require the venue hire charge in advance of the event. This is payable a minimum of eight weeks before the event. The balance is due, without exception, within 30 days of the date on our invoice.

Cancellation Charges

Once a booking has been confirmed it is subject to our terms of cancellation. Any bookings cancelled within eight weeks of the event will be subject to paying either the venue hire or the minimum spend, depending on the proximity to the date. For these charges please consult the capacity and prices table in this brochure.

Confirmation of numbers and menus

The format of your event and menus must be confirmed no later than ten 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. Should an item not be available due to market conditions, we will provide the most suitable alternative.

TOWNHOUSE TERMS & CONDITIONS

Force Majeure

Except where otherwise expressly stated in these Terms and Conditions, we regret 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 of 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)

Signed _____

Print Name _____

Date _____

Telephone Number _____

Email _____

(Company) Name and Billing Address (Block Capitals)

Date of Event _____ Time _____

Purchase Order Number (if required) _____

Anticipated number of attendees _____

Please sign and return by email to privatewineevents@bbr.com; by fax to 0203 301 1601; or by post to Private Wine Events, Berry Bros. & Rudd, 3 St James's Street, London SW1A 1EG.

Please keep a copy of these Terms and Conditions for your records.