



# Leigh Court

Corporate and private price list: January 2009 – December 2009

## ROOM HIRE (PER EVENT OR PER DAY)

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Lounge	£298.00
Individual rooms (each)	£371.00
Morning Suite (Morning Room + Lounge)	£601.00
Library	£611.00
Garden Suite (Salon/Tapestry or Drawing/Salon)	£737.00
Library Suite (Library + Great Hall/Morning room)	£988.00
Tapestry Suite (3 small ground floor rooms)	£988.00
Miles Suite (Library + 2 rooms)	£1233.00
Terrace Suite (Library + 3 rooms)	£1520.00
Ground Floor (exclusive use)	£2127.00
Grounds (per allocated area)	POR
Marquees	POR

All prices exclude VAT and 10% Event Management

**Members of GWE Business West benefit from a 20% discount on room hire – please ask for details**

***If you have a specific requirement or budget please do discuss this with us as we are always happy to tailor our quotations to try and meet our client's needs***

## EVENT MANAGEMENT

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The Event Management charge, shown separately, is made in respect of the organisation and management prior to and during your event.

## DAY DELEGATE RATES

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Day delegate rates are subject to a minimum of 10 delegates and include the following:

- Meeting room hire and area for catering and refreshments
- Tea, coffee and Danish pastries on arrival
- Tea, coffee and biscuits mid morning
- Tea, coffee and cake mid afternoon
- Lunch
- 2 x flipcharts, with pads & pens
- 1x tripod screen
- Bottled water throughout the day and with lunch
- 1 glass fruit juice per person with lunch
- Event management

If you have a requirement for any additional equipment or breakout rooms we can supply costs on request

DDR with Lunch buffet	£39.00
DDR with 2 course formal buffet	£44.00
DDR with 3 course formal buffet	£50.00
DDR with 3 course meal	£56.00

All day delegate prices exclude VAT

## AUDIO VISUAL EQUIPMENT

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### PROJECTION SCREENS

- 5' or 6' Tripod screen £13.50
- 8' Tripod screen £33.50
- 8' x 6' fast fold screen (for front or back projection) £40.25

### COMPUTER DATA PRESENTATIONS

- LCD Projector (1024 x 768) £100.00
- Data projector stands £13.50

### SOUND EQUIPMENT

- Conference PA system (2 speakers) £80.00
- 1 pair additional speakers £44.00
- Table stand for microphone £6.80
- Hand held radio microphone £46.00
- Neck tie/lapel radio microphone £46.00
- Table top microphone (3 persons) £27.00

### FLIPCHART

- Flipchart with pad and pens £24.00

### LECTERNS

- Unicol lectern (consists of pole and place for papers) £17.50
- Lectern with light £50.00

### OTHER ITEMS

- Technician per hour (minimum 3 hours) £40.00
- Staging (2m x 1m block) per block £53.50

All prices are per day and exclude vat

If you have any specific requirements, please ask you Event Co-ordinator, who will supply you with a quotation.

### WiFi

WiFi internet access is available in all function rooms

## MENUS

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We have worked carefully with an experienced team of chefs to create delicious contemporary menus, stylishly presented, using the finest local & seasonal produce. In order that we do this we make regular changes to salads and vegetable dishes as well as the content of our sandwich fillings and buffet items. We ask that you leave the choices for these items to our chefs. If you have any specific requirements please discuss these with your Event Coordinator, who would be delighted to offer help and advice if required.

All Menus can be produced using only organic ingredients – please ask for details

## BREAKFAST

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*Tea, Coffee and herbal infusions – £1.12 per serving + vat*

*Tea, Coffee and biscuits – £1.40 per serving + vat*

### **MINI DANISH PASTRIES (£1.90 per person + vat)**

2 per person – ideal to serve at your coffee breaks

### **INDIVIDUAL BREAKFAST ITEMS (each + vat)**

Regular Danish pastries	£ 1.90
Croissant with butter and little jars of preserves	£ 1.70
Pain au Chocolate	£ 1.60
Pain au Raisin	£ 1.60
Individual 5oz fruit pots/ cereal/ yoghurts	£ 1.60
Fruit platter	£ 1.60
Fruit bowl	£ 1.60

### **BACON OR SAUSAGE OR EGG FILLED ROLLS (£3.20 each + vat)**

Rolls filled with British thick cut back bacon, British sausages or free range egg

### **CONTINENTAL BREAKFAST (£8.50 per person + vat)**

Danish pastries, croissants, freshly baked bread preserves & butter

Tea, coffee & orange juice

Additional items: cereals, yoghurts, individual fruit pots can be added to this.

### **FULL ENGLISH BREAKFAST (£15.75 per person + vat)**

British thick cut back bacon and sausages

Free range eggs

Grilled tomatoes

Mushrooms

Fresh bread croissants and preserves

or

Smoked salmon with scrambled free range eggs served with all butter croissant

Tea, coffee and orange juice

## SANDWICHES AND FINGER BUFFETS

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*Sandwiches and finger buffets are served from buffet tables, no formal seating is required so food can be eaten whilst standing.*

As all of our ingredients are locally sourced and seasonal, we make regular changes to salads and vegetable dishes as well as the content of our sandwich fillings and buffet items. We ask that you leave the choices for these items to our chefs. If you have any specific requirements please discuss these with your Event Coordinator, who would be delighted to offer help and advice if required.

### **SANDWICHES (£4.00 per person + vat)**

One round per person

### **SANDWICH LUNCH (£8.50 per person + vat)**

- A selection of substantially filled rustic rolls, breads and wraps  
(3 sandwich items per person; all sandwich fillings are seasonal and change regularly)
- Crisps
- ½ fruit pots & ½ freshly baked cake

### **FINGER BUFFET A (£11.70 per person + vat)**

- 2 sandwich items
- 3 finger food items
- ½ fruit pots & ½ freshly baked cake

### **FINGER BUFFET B (£15.65 per person + vat)**

- 2 sandwich items
- 5 finger food items
- ½ fruit pots & ½ freshly baked cake

*You may add additional items to your finger buffet at a cost of £2.00 per item + vat*

*Tea, Coffee and herbal infusions – £1.12 per serving + vat*

*Tea, Coffee and biscuits – £1.40 per serving + vat*

## BUFFET LUNCHES

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*Buffet lunches are served from a buffet table, we recommend that some seating is made available, please discuss your requirements with your Event Coordinator*

### **COLD BUFFET LUNCH (£21.50 per person + vat)**

- Cheese board – a selection of 3 local cheeses
- Italian and Spanish Charcuterie  
or
- Whole West Country baked ham  
or
- Whole cold rare topside of roast beef
  
- Salads – please select 2 options or our chef would be happy to choose on your behalf:
  - Vegetable nicoise: mange tout, peas, new potatoes, black olives, egg and fine green beans
  - Tabbouleh: bulgur wheat with cucumber, cherry tomatoes, mint, cumin and fresh herbs
  - Fruity nutty cous cous
  - New potato salad: finely sliced red onion, cornichon, parsley and mustard mayonnaise dressing
  - Cherry tomato, baby mozzarella and fine green beans

- Wild rice with sun dried tomato and spring onion dressing
- Crunchy vegetable coleslaw
- Rocket, parmesan and toasted pine nut
- Black bean, mango and spring onion salad

Rustic bread and mixed green salad

### **HOT BUFFET LUNCH (£21.50 per person + vat)**

Please select one main dish two side dishes:

- Main dishes – please select one option:
  - Pork, duck and bean cassoulet
  - Layered potato and oak smoked salmon torte
  - Mediterranean roast vegetable lasagne
  - Honey and sesame pork loin chops
  - Smoked haddock fish pie
  - Italian meatballs with pasta
  - Moroccan lamb and chickpea stew
  - Chicken and ham pie
- Side dishes – please select two options or our chef would be happy to choose on your behalf:
  - Cous cous
  - Potato gratin
  - Crunchy mange tout and green beans
  - Tuscan roast potatoes
  - Baked jacket potatoes
  - Roast Mediterranean vegetables
  - Cauliflower and broccoli cheese

Rustic bread and mixed green salad

***Tea, Coffee and herbal infusions – £1.12 per serving + vat***

***Tea, Coffee and biscuits – £1.40 per serving + vat***

## **TEA TIME**

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***Tea, Coffee and herbal infusions – £1.12 per serving + vat***

***Tea, Coffee and biscuits – £1.40 per serving + vat***

Cakes – 1 item per person from the selection below £1.80 per person + vat

You do not need to choose which cake you would like as the varieties change daily and a selection will be provided

- Chocolate orange brownies
- Sticky apple flapjack
- Lemon poppy seed
- Banana rum and sultana
- Chocolate fudge cake
- Coffee and walnut
- Cherry slice
- Chocolate cherry and raisin biscuit cake
- Carrot cake
- Fruit scones
- Shortbread rounds
- Chocolate and raisin cookies

## **AFTERNOON TEA (£14.20 per person + vat)**

Please select 5 items:

- Little scones, jam and cream
- Cake from the above list – 2 pieces of cake per person
- Cocktail size sandwiches – 2 per person
- Fruit pots
- Fruit skewers
- Little filled croissants with gruyere cheese and ham
- Savoury muffins: goats cheese pine nut and spinach
- cream cheese, and bacon

Served with tea, coffee and herbal infusions

# CANAPÉS

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*For pre-dinner please select 4 items. For a canapé and drinks reception please select 8 items.*

## **SIMPLE CANAPÉS (£1.50 per item + vat)**

- Oatmeal crackers with Roquefort and strips of celery
- Filo triangles with soft ricotta, spinach and pine nuts
- Fiery parmesan biscuits with sesame and onion seeds
- Crostini:
  - Butternut squash, goats cheese and pine nut
  - Caramelised red onion and blue cheese
  - Feta, olive and cherry tomato
  - Smoked trout and cream cheese
  - Chicken liver parfait
- Honey mustard sausages
- Sticky barbecue chicken wings
- Pitta breads with hummus and guacamole
- Squares of potato tortilla
- Mini goats cheese and red pepper muffins
- Vegetable pakoras with mint and yoghurt dipping sauce
- Pesto chicken, pepper and rocket pepper sauce
- Harrissa chicken skewers with roast pepper sauce
- Sage and pancetta scones with creamy blue cheese and radicchio
- Rice paper rolls with glass noodles, shredded vegetables and bean sprouts
- Lamb kofta with cucumber and mint dip

## **SPECIAL CANAPÉS (£1.85 per item + vat)**

- Parmesan crusted chicken skewers with basil and yoghurt dressing
- Smoked chicken filo triangles
- Thai chicken skewers marinated in lime and coconut
- Little shredded duck wraps with plum sauce
- Pork and ginger kebabs
- Game terrine with pickled damsons on little toasts
- Spiced orange duck filo parcels
- Mini chorizo sausages
- Herbed pikelets with gravadlax, crème fraiche/cream cheese
- Mussels with tomato salsa
- Herbed pancakes rolled with salmon watercress and cream cheese
- Smoked salmon, beetroot and horseradish cream cheese
- Smoked salmon, dill and cream cheese tortilla wrap
- Crab cakes with sweet harrissa pickle
- Spicy Thai fish cakes
- Crab and coriander palmiers
- Horseradish pancakes with smoked trout and chives
- Salmon teriyaki skewers with ginger and soy dipping sauce
- Mozzarella risotto cakes
- Wild mushroom tartlets
- Parmesan and olive biscuits
- Tomato and basil pizette
- Roast Mediterranean vegetable, cherry tomato and pesto dressed mozzarella skewers
- Red pepper, caramelized onion and goats cheese tartlettes
- Bowls of marinated green and black olives
- Stilton and butternut tartlets
- Courgette and halloumi fritters
- Californian sushi rolls with pickled ginger

## **SIT DOWN FORMAL BUFFET – SPRING/SUMMER (APRIL – SEPTEMBER)**

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*Plated starters and puddings will be served to the dining tables and guests/delegates will be invited to a buffet to be served main course.*

### **STARTER**

Please select one option:

Bruschetta with tomato, mozzarella and basil

Summer soups – Tomato and basil, Courgette and mint, Watercress and lemongrass, Spicy carrot and coconut

Smoked trout, horseradish and cucumber parfait

Savoury summer vegetable tart

Smoked salmon and dill tartlette

### **MAIN DISHES**

Please select three options:

West country baked gammon

Charcuterie: A selection of continental cured meats

Rare roast beef

Lamb leg with salsa verde

Chargrilled chicken breasts with lemon and thyme

Tenderloin of pork with caramelised apple

Baked herb salmon fillet

Swordfish medallions with lime and coriander

Grilled sardines with capers and tomatoes

Mediterranean vegetable and mozzarella strudel

Courgette and rosemary savoury tart

Caramelised red onion, goats cheese and thyme savoury tart

Stuffed peppers with lemon and parsley risotto

Spanish potato tortilla with feta and red pepper

### **SIDE DISHES**

Please select three options:

Crunchy Tuscan roast potatoes

Warm new potatoes with mint

Crushed potatoes with garlic and parsley

Potato salad with a mustard mayonnaise dressing

Green bean salad with red onion

Cous cous with fresh herbs, apricot and almond

Wild rice salad with sun dried tomato

Broad bean, pea and mange tout salad

Tomatoes with basil, capers and mozzarella

Rocket and parmesan salad

Greek Salad

## **PUDDINGS**

Please select one option:

Eton mess

Lemon and strawberry tart

Berry brulee

Chocolate caramel tart

Berry baked cheesecake with coulis

Chocolate brownie with raspberries

Individual fruit trifle

Passion fruit and lime tart with cream

Tea, coffee and herbal infusions

**2 course – £26.50 per person + vat**

**3 course – £35.00 per person + vat**

## **SIT DOWN FORMAL BUFFET – AUTUMN/WINTER (OCTOBER – MARCH)**

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*Plated starters and puddings will be served to the dining tables and guests/delegates will be invited to a buffet to be served main course.*

### **STARTER**

Please select one option:

Bruschetta with butternut squash, feta and tomato

Soups – Parsnip and apple, Tomato and basil, Pumpkin, celeriac and sage

Game terrine with port and fig chutney

Smoked trout pate with mixed leaves and horseradish cream

Goats cheese, caramelised red onion and thyme tart

### **MAIN DISHES**

Please select three options:

West country baked gammon

Confit duck legs

Rare roast beef

Lamb leg with persillade crust

Chargrilled chicken breasts with garlic and rosemary

Tenderloin of pork with honeyed parsnips

Baked herbed salmon fillet

Traditional fish pie

Oven baked sea bass

Roasted pepper and goats cheese cannelloni

Stilton and leek savoury tart

French onion tart

## **SIDE DISHES**

Please select three options:

Dauphinoise potatoes

Roast potatoes with rosemary and sea salt

Bubble and squeak cakes

Roasted autumn root vegetables with thyme

Seasonal steamed vegetables

Fine green beans and cannellini beans with a lemon and parsley dressing

Wild rice salad with sun dried tomatoes and feta cheese

Warm salad of Autumn greens

Butternut squash and spicy wild rice salad

## **PUDDINGS**

Please select one option:

Vanilla roasted pears with berry coulis, crème fraiche and sable biscuit

Tiramisu

Classic crème brulee with shortbread biscuit

Chocolate mousse with orange sauce

French apple flan with crème anglaise

Baked butterscotch apples with double cream

Lemon tart and berry coulis

Treacle tart with cream

Banoffee pie

Sticky toffee pudding with toffee sauce

Tea, coffee and herbal infusions

**2 course – £26.50 per person + vat**

**3 course – £35.00 per person + vat**

## DINNER – SPRING/SUMMER (APRIL – SEPTEMBER)

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*Please choose one item from each course for a pre-selected 3 course menu*

*If you wish to pre-select more than one choice, a surcharge will apply*

### STARTERS

• Bruschetta with tomato, mozzarella and basil	£8.05
• Summer soups – Tomato and basil, Courgette and mint, Watercress and lemongrass, Spicy carrot and coconut	£8.05
• Smoked trout, horseradish and cucumber parfait	£8.05
• Savoury summer vegetable tart	£8.05
• Smoked salmon and dill tartlette	£8.05
• Pork and sage terrine with home made chutney	£9.65
• Charcuterie plate with pickles	£9.65
• Lemon pancakes with courgettes, basil and feta	£9.65
• Smoked chicken, mango and spring onion parcels	£9.65
• Duck with soy and honey dressed sesame noodles and crispy wonton	£9.65
• King prawns with balsamic red peppers and tarragon crème fraiche	£11.80
• Parma ham with asparagus, roast cherry tomatoes and parmesan	£11.80

### MAIN COURSE

• Pork tenderloin with a warm potato and caper salad	£19.85
• Chicken with butternut squash, bacon lardons, peas and herb oil	£19.85
• Smoked haddock and salmon fishcakes with spinach salad and home made tartare sauce	£19.85
• Chicken with cream and mustard and bubble and squeak cake	£19.85
• Spinach, ricotta and mushroom tarte tatin with roast vine tomatoes	£19.85
• Roasted vegetable, smoked mozzarella and rosemary ravioli with sun dried tomato pesto	£19.85
• Spiced lentil and spinach cakes with tomato salsa and onion pakora	£19.85
• Horseradish roast topside of beef with roast garlic mash and mushrooms	£22.75
• Salmon with watercress sauce, asparagus and Lyonnaise potatoes	£22.75
• Herb crusted lamb leg steak with new potatoes and green beans	£22.75
• Duck with caramelised apple, new potatoes and spring onion	£22.75
• Swordfish steak with tomato, saffron, prawns and crispy leeks	£27.80
• Whole sirloin of beef with asparagus, roast cherry tomatoes and balsamic dressing	£27.80

### PUDDINGS

• Eton mess	£8.05
• Lemon and strawberry tart	£8.05
• Berry brulee	£8.05
• Chocolate caramel tart	£8.05
• Berry baked cheesecake with coulis	£8.05
• Grilled pears, summer berries, mascarpone with shortbread	£8.05
• Bakewell tart with cream	£8.05
• Chocolate brownie with raspberries	£8.05
• Individual fruit trifle	£8.05
• Passion fruit and lime tart with cream	£8.05

Tea, coffee and herbal infusions

Ice creams:

We have an extensive range of ice cream recipes which we can produce in house to complement any of our puddings – please ask for details

## DINNER – AUTUMN/WINTER (OCTOBER – MARCH)

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*Please choose one item from each course for a pre-selected 3 course menu*

*If you wish to pre-select more than one choice, a surcharge will apply*

### STARTERS

- Bruschetta with butternut squash, feta and tomato £8.05
- Soups – Parsnip and apple, Tomato and basil, Pumpkin, celeriac and sage £8.05
- Smoked trout pate with mixed leaves and horseradish cream £8.05
- Goats cheese, caramelised red onion and thyme tart £8.05
- Game terrine with port and fig chutney £9.65
- Gravadlax with pickled cucumber salad £9.65
- Marinated artichoke, feta and olive salad £9.65
- Crispy duck salad with noodles, teriyaki sauce and crispy wonton £9.65
- Wood pigeon breast with smoked garlic croutons, mixed leaves and balsamic dressing £11.80
- Tiger prawns with lemon, herbs and crème fraiche £11.80

### MAIN COURSE

- Chicken breast with bacon, mushroom, red wine sauce and dauphinoise potatoes £19.85
- Venison sausages with mashed potatoes and caramelised red onion £19.85
- Chargrilled pork loin chop with caramelised apples and dauphinoise potatoes £19.85
- Spinach, mushroom and ricotta strudel with roast tomato sauce £19.85
- Baked salmon fillet with herbs, cream sauce and leek and potato cake £19.85
- Confit duck leg with braised red cabbage £19.85
- Winter vegetable hot pot topped with layered potatoes £19.85
- Chicken breast wrapped in Parma ham with a wild mushroom sauce £22.75
- Sea bass with rosemary roast potatoes, spinach and bacon lardons £22.75
- Braised autumn lamb with celeriac and sweet potato mash £22.75
- Horseradish roast topside of beef with roast garlic mash and mushrooms £22.75
- Roast monkfish tails wrapped in Parma ham with chive butter sauce £27.80
- Whole sirloin of beef with prosciutto, porcini and herbs £27.80

### PUDDINGS

- Vanilla roasted pears with berry coulis, crème fraiche and sable biscuit £8.05
- Tiramisu £8.05
- Classic crème brulee with shortbread biscuit £8.05
- Chocolate mousse with orange sauce £8.05
- French apple flan with crème anglaise £8.05
- Baked butterscotch apples with double cream £8.05
- Lemon tart and berry coulis £8.05
- Treacle tart with cream £8.05
- Banoffee pie £8.05
- Sticky toffee pudding with toffee sauce £8.05

Tea, coffee and herbal infusions

Ice creams:

We have an extensive range of ice cream recipes which we can produce in house to complement any of our puddings – please ask for details

## **BARBECUE MENUS – SPRING/SUMMER (APRIL – SEPTEMBER)**

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### **BARBECUE MENU A**

All of the items listed below will be available for guests choice:

Traditional free range large pork sausages  
Steak burgers  
Home made bean burgers (v)  
Mixed leaf salad  
Caramelised onions  
New potato and spring onion salad  
Ketchup, mayonnaise and mustard

Served with rustic bread

### **PUDDING**

Please select one option from the list below.

Freshly brewed coffee or tea

**£31.30 per person + vat**

### **BARBECUE MENU B**

All of the items listed below will be available for guests choice:

Spicy lamb burgers OR steak burgers  
Butterflied chicken breasts  
Vegetable skewers  
Swordfish steaks  
Crunchy summer coleslaw  
Fine green bean tomato salad  
Mixed leaf salad  
Relishes

Served with rustic bread

### **PUDDING**

Please select one option from the list below.

Freshly brewed coffee or tea

**£36.50 per person + vat**

### **PUDDING**

Eton mess  
Lemon and strawberry tart  
Berry brulee  
Chocolate caramel tart  
Berry baked cheesecake with coulis  
Grilled pears, summer berries, mascarpone with shortbread biscuit  
Plum and frangipane tart with cream  
Chocolate brownie with raspberries  
Individual fruit trifle  
Passion fruit and lime tart with cream

**HOG ROAST – Please ask for details of our locally sourced, organic hog roasts**

## DRINKS

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Pimms – Pimms no. 1 and lemonade served chilled in a tall glass with cucumber and mint garnish	£3.20
Bucks Fizz – Sparkling wine and orange juice	£3.20
Kir Royale – Champagne with a blush of cassis	£3.80
Mulled Wine – A warm infusion of red wine, mixed spice and citrus fruits	£3.20
Bottled Beers/Cider – 330ml bottles of Corona, Budweiser or Gaymers cider	£2.55
Fruit Punch – A blend of chilled fruit juices and lemonade	£1.70
Fresh Fruit Juice – Apple, Orange, Cranberry or Pineapple	£5.33/Litre

Any Champagne or Sparkling wine from the wine list can be served as a welcome drink, these will be charged per bottle (5 glasses per bottle) based on the number of guests.

## NIBBLES

Served with welcome drinks – A selection of salted pretzels, pistachio nuts, cashew nuts, cheese straws, bread sticks and olives

**£2.40 per person + vat**

**Tea, Coffee and herbal infusions – £1.12 per serving + vat**

**Tea, Coffee and biscuits – £1.40 per serving + vat**

## WINE LIST

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### CHAMPAGNE & SPARKLING WINE

Bin

1	<b>Louis Dornier et Fils Brut</b> <i>France</i> Very stylish with a pronounced, biscuity flavour and a fine, elegant bouquet. A result of good bottle maturation.	<b>£35.00</b>
2	<b>Moet &amp; Chandon Brut Imperial</b> <i>France</i> A well know blend of older reserves with young wines to ensure a consistency of this flowery aroma and warm biscuit hints	<b>£40.00</b>
3	<b>Pigalle Brut</b> <i>France</i> Soft and fruity with a touch of crisp apple and nectarine on the palate. This easy-drinking, sparkling wine is made by the 'cuve close' method so that it produces a natural sparkle.	<b>£13.65</b>
4	<b>Berri Estates Cuvée Brut, SE Australia</b> <i>Australia</i> Soft and sparkling with a lively effervescence, a perfect combination of fruit and acidity. Approachable and easy-drinking with a good length.	<b>£15.00</b>
5	<b>Hardys Stamp of Australia Chardonnay-Pinot Noir, SE Australia</b> <i>Australia</i> Crisp, with lifted citrus Chardonnay and strawberry-like Pinot Noir, soft and flavoursome with a creamy texture.	<b>£15.40</b>
6	<b>Codorniu Pinot Noir Brut Rose, Cava</b> <i>Spain</i> A delicious style of ripe summer fruit aromas so typical of a well made Pinot Noir	<b>£17.60</b>

## WHITE WINE

Bin

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|----|---|---------------|
| 7  | <b>Kumala Chenin Blanc-Chardonnay</b> <i>South Africa</i><br>A crisp, easy-drinking, dry white with lots of fresh citrusy flavours from the Chenin, to match the butteriness of the Chardonnay  | <b>£13.10</b> |
| 8  | <b>Hardys 'The Riddle' Chardonnay-Semillon, SE Australia</b> <i>Australia</i><br>A popular blend, combining a soft creamy texture with lime flavours and subtle oak characters that deliver a crisp dry white wine.   | <b>£13.00</b> |
| 9  | <b>Pinot Grigio Provincia di Pavia, Collezione Marchesini</b> <i>Italy</i><br>Lovely buttery style with typical pear fruit. Grapes are fermented in stainless steel tanks with a long fermentation to enhance the rich style.   | <b>£13.10</b> |
| 10 | <b>Touraine Sauvignon, Domaine Trotignon</b> <i>France</i><br>Deliciously prominent gooseberry fruit flavours and an appealing freshness. This wine has a long finish and is an excellent example of Loire Sauvignon Blanc.   | <b>£13.70</b> |
| 11 | <b>Faustino VII Rioja Blanco</b> <i>Spain</i><br>Pure Viura, cool fermented in stainless steel. Crisp, apple flavour with a delicate spicy aftertaste.  | <b>£13.65</b> |
| 12 | <b>Dos Hermanos Fair Trade Sauvignon Blanc, Curico</b> <i>Chile</i><br>Fresh and zesty, bottled young to capture the natural, aromatic characteristics and acidity typical of this variety. Made from grapes from growers paid according to FairTrade Organisation principles | <b>£13.85</b> |
| 13 | <b>Vidal Estate Sauvignon Blanc, Marlborough</b> <i>New Zealand</i><br>A classic crisp, herbaceous style of Sauvignon Blanc, mingled with passion fruit & melon flavours. A complex wine with great intensity and length  | <b>£16.50</b> |
| 14 | <b>Bourgogne Chardonnay Couvent des Jacobins, Louis Jadot</b> <i>France</i><br>This mainly Côte d'Or sourced wine is matured in oak barrels. It has a full rich, buttery Chardonnay nose and a crisp, well balanced palate  | <b>£17.30</b> |

## ROSE WINE

Bin

- |    |  |               |
|----|--|---------------|
| 15 | <b>Hardys Riddle Cabernet-Grenache, SE Australia</b> <i>Australia</i><br>Aromas of ripe strawberry with floral, rose petal overtones. Light bodied on the palate, with soft, sweet berry fruit flavours. | <b>£13.10</b> |
| 16 | <b>Vidal Estate Merlot Rose, Hawkes Bay</b> <i>New Zealand</i><br>Vibrant rose colour and off-dry style, with crisp acidity and fresh lingering summer-fruit aromas and flavours.                        | <b>£16.50</b> |

## RED WINE

Bin

- |    |  |               |
|----|--|---------------|
| 17 | <b>Kumala Pinotage-Shiraz, Western Cape</b> <i>South Africa</i><br>Rich and plummy with good fruit, spicy character and a touch of vanilla-oak in the finish.<br>From two of South Africa's most popular varieties.  | <b>£12.60</b> |
| 18 | <b>Finca Flichman Malbec, Mendoza</b> <i>Argentina</i><br>Full-bodied and well structured, with a typically strong, peppery nose and a slight earthy palate  | <b>£13.00</b> |
| 19 | <b>Hardys 'The Riddle' Shiraz-Cabernet, SE Australia</b> <i>Australia</i><br>A classic Australian blend, spicy pepper, raspberry and cherry fruit of the Shiraz and the blackcurrant, capsicum and mint of the Cabernet. Lightly oaked, a soft finish with mellow tannins.                                     | <b>£13.00</b> |
| 20 | <b>Don Jacobo Crianza Rioja Tinto, Bodegas Corral</b> <i>Spain</i><br>A rich, full-bodied red made in the traditional way, with at least one year of oak ageing. It has a bright raspberry and cherry fruit character and a silky smooth finish.   | <b>£13.40</b> |
| 21 | <b>Château Haut Roudier, Bordeaux</b> <i>France</i><br>Deep cherry red with coulis-style berry fruit. The nose shows finesse and freshness and the palate is characterised by soft berry fruit picked at optimal maturity. Soft on the palate with a fine balance and full finish.                             | <b>£13.65</b> |
| 22 | <b>Torres Coronas Tempranillo</b> <i>Spain</i><br>From mostly Tempranillo grapes with a small amount of Cabernet Sauvignon to add structure, aged in American oak for 9 months, producing a medium-bodied and rich wine.   | <b>£15.00</b> |
| 23 | <b>Dos Hermanos, Fair Trade Carmenere, Curico</b> <i>Chile</i><br>Full and flavoursome with rich, spicy fruit and good structure using the unusual Carmenere grape, a Bordeaux variety now found only in Chile. The grapes are sourced from growers paid in accordance with FairTrade Organisation principles. | <b>£16.00</b> |
| 24 | <b>Vidal Estates Merlot, Hawkes Bay</b> <i>New Zealand</i><br>Fully ripe plum aromas coupled with soft, smoky oak from the barrique maturation, combine with rich, black cherry and red berry fruit flavours and fine-grained tannins on the finish.   | <b>£16.90</b> |

## CORKAGE

Leigh Court does not offer corkage. If you would like a particular variety of wine that is not available on our list please discuss your requirements with us and we will endeavour to accommodate your requests.

## NON-ALCOHOLIC ALTERNATIVES

Ame is a non-alcoholic alternative to welcome drinks, table wine or toast drinks; it is a refreshing sparkling fruit drink with eastern herbal extracts. Available in white or red @ £3.00 per 330ml bottle.

Bottled water @ £3.00 per 70cl bottle

All prices excl. VAT

# TERMS AND CONDITIONS FOR THE BOOKING OF A CONFERENCE/EVENT

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*Leigh Court Events & facilities are operated by Bristol Chamber of Commerce, Industry & Shipping TIA Business West, hereafter referred to as LC.*

## ESTIMATES

Estimates are based on current prices and guaranteed for 30 days from date of issue. All tariffs and charges are subject to change without prior notice.

## DEPOSIT

A non-refundable deposit, as agreed at the time of enquiry, is required on written confirmation of the Client's booking. Should the Client fail to pay such a deposit within 14 days of receipt of quotation, LC may treat the booking as having been cancelled by the Client.

## CONFIRMATION

All bookings must be confirmed in writing. Written confirmation and a signed copy of the LC agreement for the hire of premises and equipment will be deemed as acceptance of these Terms and Conditions. The organisation and/or individual in whose name the booking is made will be considered the Client, and shall be jointly and severally liable in respect of the booking and related costs. The final number of guests must be notified to LC not less than 5 working days prior to the event. The amount payable by the Client shall be calculated on this final number or the number actually attending, whichever is the greater.

## PAYMENT

A final VAT invoice will be sent immediately after the event. Any amount representing the supply of additional services, goods or damage to premises, furnishings and equipment not covered by the estimate will be invoiced immediately after the event. Payment will be required within 14 days. Any outstanding balance remaining unpaid after 14 days may attract additional charges.

## CANCELLATION

Any cancellation or postponement by the Client must be in writing. If made within the timescales set out below, the following charges will be made:

### ***Time before the Event***

Less than two months	25% of estimate
Less than one month	50% of estimate
Less than two weeks	100% of estimate

LC may cancel any booking at any time not later than three calendar months prior to the event date. LC may do so without stating a reason and shall refund any deposit paid but shall not be liable to pay any compensation to the Client in respect of any such cancellation.

## DELEGATES

An estimate of the number of guests must be given at time of booking together with details of any special requirements such as diet. LC reserves the right to refuse admission at all times at its discretion at any point during the event.

The Client shall be responsible for all persons who attend the event and for their behaviour at all times and shall be responsible for any damage caused to the premises, its furnishings or equipment. The Client will be made aware either immediately or not later than 48 hours after the event, of any chargeable damage and an invoice will be raised. The Client may be required to ask any guest or guests to leave the premises at the request of the Event Manager or any other senior member of LC staff. LC reserves the right at all times to remove any person whom in its view, is not behaving appropriately.

**LIABILITY**

LC shall not be responsible for any loss or damage to any property belonging to or brought onto its premises by any person. Save as required by law, LC is not responsible or liable for any injury or any other loss or claim whatsoever by or to any person on its premises.

LC shall not be responsible for any loss due to mechanical breakdown, failure in electricity supply, flood, fire, Government restriction or Act of God which may cause the premises to be temporarily closed or the event interrupted.

No signs or other items shall be placed outside or affixed to any part of LC's premises by any means without the prior consent of LC. The client shall be responsible for any damage caused to the allocated rooms by any act, default or neglect of the Client, subcontractor or guests, and the Client shall pay to LCA on demand the amount required to make good any such damage. A damage deposit will be added to the estimate of expenditure, this will be £300 for events with under 250 guests and £500 for more than 250 guests.

The Client shall indemnify LC, its agents and employees and assigns from and against all/any liabilities, losses, damage, claims and expenses (including but not limited to legal expenses) of any nature relating to or arising out of any failure of the Client to perform or comply or procure compliance with the terms of the booking and its legal obligations generally.

**SUBLETTING**

The Client shall not sub-let the hired rooms.

**TIMES OF HIRE**

Unless otherwise stated the hire of all rooms is for the following periods:

**Day Hire: 9.00 am – 6.00 pm      Evening Hire: 6.00 pm – 11.00 pm**

Events are required to finish at the times agreed when the booking was confirmed. Extensions to these times, should they be possible, will incur additional charges at an hourly rate of 20% of the room hire cost.

**BAR OPENING TIMES**

Without exception, a chargeable bar licence may be applied for until 12 midnight with half an hour 'drinking up' time. All guests will be requested to vacate Leigh Court premises by this time.

**SMOKING POLICY**

Smoking is not permitted in any part of Leigh Court

**FIREWORKS AND NOISE NUISANCE**

Due to restrictions imposed by North Somerset Council and the Environment Protection Act 1990 – Section 80, Leigh Court will only permit fireworks to be fired prior to 10pm by our authorised supplier (details available on request). Noise from amplified music must be kept at an acceptable level.

**GENERAL**

LC reserves the right to assign any booking as it may determine. The Client will not be guaranteed exclusive use of the premises or grounds of Leigh Court unless otherwise purchased on that basis and confirmed by LC in the contract letter. LC shall not be responsible for any charges relating to services booked directly by the Client or any third party whatsoever.

Event Ref. \_\_\_\_\_

I/We confirm our booking for the above and have read, understood and accept your Terms and Conditions of Trading

Signed \_\_\_\_\_ Date of event \_\_\_\_\_

Print Name \_\_\_\_\_ Company Name \_\_\_\_\_

Leigh Court Events, GWE Business West, Leigh Court, Abbots Leigh, Bristol BS8 3RA Tel: 01275 373393