

Planning your Partnership at Salomons in 2012

Venue hire charges

	Saturday	Friday/Sunday
January/February/March/November	£965	£780
April & October	£1510	£915
May to September	£2030	£1670
December	£1030	£1200

There is an additional £260 venue hire charge to hold your ceremony at Salomons. (See page 2 for further details)

Please note on Sundays preceding a Bank Holiday the Saturday venue hire applies. Special rates may apply for partnership on Bank Holidays, please ask for details

The venue hire charge includes:

*Sole use of the ground floor rooms plus the terrace & gardens
or*

Your choice of our ground floor rooms plus the terrace and gardens for a drinks reception with the historic Victorian Theatre thereafter.

Also included is professional advice from your Partnership Host and the Head Chef and changing facilities for the Bride and Groom

HOW TO BOOK A date may be held provisionally for 2 weeks. To confirm the date a deposit will be required equal to the venue hire charge. Please complete the enclosed booking form on confirmation and return with your deposit.

PRICES/MINIMUM CHARGE For partnership receptions on Saturdays & Bank Holiday Sundays from May to September and in December there is a minimum charge of £6,425.00 for food and beverages excluding bar drinks. Any venue hire applicable is in addition to this minimum charge. See page 8 for a costing example. At all other times there is no minimum charge applicable. Special rates may apply for Easter, Christmas Eve and New Year's Eve. Please ask for further details. All prices quoted in this information pack include VAT at 20%.

WHIRLWIND PARTNERSHIPS All Partnership receptions and ceremonies booked within 6 months of the required date will receive a 50% reduction from the venue hire applicable. For all Sunday bookings made within 6 months of the required date no venue hire charge will be levied for a minimum of 60 adult guests.

FRIDAY PARTNERSHIPS During office hours Salomons is available for use by conference delegates and the level of activity will vary. Please bear this in mind when determining your arrival time which we would advise to be no earlier than 3.00pm. Generally the mansion is vacated by 4.30pm-5.00pm. The playing of live music before 5.00pm is not permitted.

Partnership Ceremonies

Salomons offers four areas licensed for civil partnership ceremonies

Gold Room	65 people
South Terrace*	100 people
Victorian Theatre	200 people
Conservatory	60 people

**This is an outdoor venue. In the event of inclement weather the Gold Room is the designated alternative. You may reserve the Victorian Theatre for larger parties for an additional £205 venue hire charge.*

TIMINGS Ceremonies can be held at any time between 8am and 6pm. An official booking form will be issued to the local registry office by Salomons. The exact content of the ceremony can be planned by the couple and agreed with the Registrar. The venue hire charge does not include the fee for the partnership ceremony.

REFRESHMENTS These may be served in an alternative room either before or after the ceremony. We can provide iced water or hot beverages.

MUSIC CD players and microphones are available in all licensed areas. The world famous Welte Philharmonic Organ is available in the Victorian Theatre and we can recommend an organist to play the music of your choice at a cost of **£140.00**. Indeed for a free no obligation consultation at Salomons and the opportunity to hear the organ being played please contact Kenneth Pont directly on 01892 835164.

REHEARSAL This may be arranged at an additional charge of **£150.00** for the Conservatory/Gold Room/South terrace and **£200.00** for the Victorian Theatre and will depend upon the availability of the room.

Additional Information

PARTNERSHIP HOST Couples will be assigned a partnership host 3 months before the date to be their personal point of contact throughout the planning stages of their celebration and on the day itself.

TOASTMASTER & USHERS We strongly recommend that you engage the services of our professional toastmaster who would be available to make any announcements, introduce the speeches and facilitate the gathering of guests at appropriate times. Please call Peter Thompson on 01634 841375. We suggest that you provide 2 ushers per 50 guests

FACILITIES FOR THE DISABLED We have a wheelchair available if required for guest use. The first and ground floor rooms are equally accessible for disabled guests and both areas have appropriate WC facilities. There is also an induction loop available on request. In addition two of our single bedrooms have been adapted for wheelchair access.

SMOKE-FREE ENVIRONMENT Salomons wishes to promote a healthy environment for visitors and staff, therefore the grounds as well as the buildings have been made smoke-free. Smokers will be able to use designated smoking areas on the estate which are conveniently located close to the entrance doors.

CONFETTI In line with our environmental policy bio-degradable confetti only may be thrown in the grounds but is not permitted within the mansion. We do not permit the use of confetti balloons & bombs or party poppers.

ROOM DECORATION Customers may wish to decorate their chosen function rooms with flowers, balloons etc. Candles will be permitted at our discretion, although any damage to linen caused by candles will be chargeable. Access times for decorating rooms will only be confirmed 1 week prior to your celebration. Please note that for Friday partnerships, access to the Dining Room will not be permitted until after 3.00 p.m. Our staff will be happy however to position table decorations, etc. on your behalf. A choice of coloured or white rope lights are available for the pillars in the Theatre at a cost of **£86.80**.

The Drinks Reception

Alcoholic

Bucks Fizz (made with Champagne)	£44.75	per jug	(8 glasses)
Bucks Fizz (made with sparkling wine)	£27.10	per jug	(8 glasses)
Pimms No. 1 (made with lemonade)	£25.50	per jug	(6 glasses)
Wine & fruit punch	£24.00	per jug	(6 glasses)
Mulled wine	£27.60	per jug	(6 glasses)
Winter Pimms (made with warm apple juice)	£25.50	per jug	(6 glasses)
Kir Royale (Champagne & Crème de Cassis)	£41.65		(6 glasses)
Kir (sparkling wine & Crème de Cassis)	£20.80		(6 glasses)
Kir vin blanc (white wine & Crème de Cassis)	£17.70		(6 glasses)

Non-Alcoholic

Apple juice	£8.05	per jug	(6 glasses)
Orange juice	£8.05	per jug	(6 glasses)
Fruit punch	£12.50	per jug	(6 glasses)
Elderflower pressé	£8.05	per jug	(6 glasses)
Still/sparkling mineral water	£3.95	Ltr bottle	
Shloer (red or white grape drink)	£7.55	Ltr bottle	

Alternative drinks or cocktails are available on request, for example Mojito & Sangria
Beverage prices are subject to alteration

A selection of canapés to enjoy with your Drinks Reception

Cold

Tipiak mini vol au vents
Prawns wrapped in mange tout
Duck & black cherries
Pâté & cranberry crostini
Smoked salmon & caviar chequers
Smoked salmon & cream cheese roulades
 (2 pieces)

Hot

Mini duck cracker with a Hoi Sin sauce
 (2 pieces)
Miniature cheese straws (2 pieces)
Chipolatas in honey (2 pieces)
Prawn & sesame seed toast
Miniature pizzas
Mini vegetable spring roll
 with a sweet chilli sauce
Vegetarian dim sum

Select a total of 5 canapés each —£5.50 per person
Select a total of 8 canapés each —£8.05 per person
Select a total of 12 canapés each —£10.75 per person

Alternatively we can provide a selection of crisps, nuts & olives for £2.25 per person

The menu selector

You may compile your own menu by selecting your preferred options from the comprehensive range of suggested first courses, main courses/buffets and desserts. We are able to cater for most dietary requirements and would be happy to discuss these on request together with any other menu ideas you may have. Should you wish to offer a choice pre-ordering would be required. We are happy for you to select up to 3 options for each course, to include a vegetarian option, and advise us of the numbers for each dish no less than 14 days prior to the event. We will also require a table plan and name cards which must be marked with each guest's menu choices.

First course - £8.45

Beetroot Dauphinoise with a rocket and mustard leaf salad & poppy seed and black pepper croûte.

Chicken liver parfait accompanied by brioche, onion chutney and cornichon

Roasted vine tomato soup with crispy shallots, basil and rosemary

Leek and potato velouté with crème fraîche and smoked salmon

Breakfast salad with quails egg, black pudding, tomato jelly & shattered Parma ham

Seared fillet of hot smoke scented salmon with salad mignonette and tarragon dressing

Rillettes of Kentish pork with prune compote and lentil dressing

Pea, leek and cheddar tart with asparagus and herb salad

First course - £10.15

Baked goats cheese with grape compote and candied walnuts

Salad of wood pigeon, green beans and watercress served with béarnaise sauce

Trio of salmon with crème fraîche

Smoked haddock fishcakes with gribiche

Carpaccio of beetroot with horseradish cream, poached pear, Tornegus and beetroot sorbet.

Terrine of ham hock with pea foam and cucumber pickle.

Carpaccio of beef with Parmesan shavings, rocket salad and truffle oil.

Well of gala melon filled with prawns and a light lemon dressing

Sorbet course - £4.05

A selection of refreshing fruit sorbets – Champagne, mango, lemon or raspberry

Main course - £28.45

Pan fried breast of corn-fed chicken, with Parmesan and pancetta mash and a tarragon cream sauce

Rump of lamb served with bubble and squeak, pea purée and a redcurrant and balsamic jus

Pan seared salmon with colcannon mash & clam and saffron chowder

Loin of pork and thyme butter fondants served with roast baby apples and mead gravy

Fillet of beef with sautéed leeks, rouille and a caper beurre noisette

Thyme and orange marinated breast of duck with duck leg hash and roasted figs

Main course - £32.80

Sirloin of lamb - braised shoulder of lamb and butter fondants served with a rosemary jus

Roasted supreme of guinea fowl served with risotto of leeks and pearl barley and a cépe sauce

Smoked fillet of beef with roasted shallots and beets, lardons of pancetta and creamy mash

Steamed fillet of sea bass served with spaghetti of vegetables and citrus burre blanc

Roast loin of cod with a herb crust accompanied by pea purée and boulangère potatoes

Fillet of pork served with pork hash, boudin noir and roast baby apples with a sage and calvados jus

Stuffed leg of rabbit - rack of rabbit with a herb crust served with a mini goats cheese soufflé

The menu selector (continued)

Vegetarian main course - £28.45

Warm tomato charlotte with basil jelly and
Parmesan arancini

**Roasted red onion and Tornegus cheese
crumble** served with champ mash and a
horseradish buerre blanc

Potato, Parmesan and rosemary tart
accompanied by rocket and slow roasted plum
tomato salad

Mille feuille of Stilton, shallots and rosemary
with a mustard leaf salad

Dessert - £8.45

Coffee and mints included

Lemon syllabub

with lemon curd ice cream and shortbread

Apple crumble

with rum-soaked raisins and vanilla cream

Warm chocolate brownie,
served with caramel ice cream

Fresh fruit salad

in a lemon and cinnamon syrup

Custard tart

with nutmeg parfait

Vegetables

All main courses are served with a choice of **two** of
the following vegetables: broccoli, baton carrots,
sugar snap peas, mange tout, cauliflower Mornay,
courgettes Provençale or diced celery and swede in
brown butter

If a further vegetable or potato dish is required a
cost of **£2.10** per item will be levied

Further potato dishes available are: Dauphinoise,
Lyonnaise, croquette, duchesse, chateau,
Boulangère, savoury herb diced, sauté, roast or
new

Dessert - £10.15

Coffee and mints included

Dark bitter chocolate tart

served with orange sorbet

Strawberry shortcake tower

with Chantilly cream and mint sugar

Poached pears

served with vanilla ice cream and homemade
shortbread

Madagascan vanilla crème brulée

with almond biscuits

Sticky toffee pudding

with caramel ice cream & butterscotch and
hazelnut sauce

A selection of British cheeses

with grapes and onion relish

Wedding Cake as dessert served on fruit garnished plate **£2.30**

Assorted cheese platter (for tables of 8 to 10) **£53.95**

Selection of British or continental cheeses served with savoury biscuits, celery & grapes

Children's menu - £14.55

Fruit juice/fruit cocktail

Fusilli Bolognese; vegetarian pasta Neapolitan; sausages, fish fingers or chicken nuggets
served with chips & beans/peas

Ice cream

Alternatively for children under the age of 12 we can offer a half portion of your chosen adult menu at half the
adult price. Please note we do not charge for children under 5

Carved buffet menus

Carved Buffet A - £31.85

**Roast rib of beef
Roast smoked turkey
Honey roast gammon
Spanish flan (v)
Egg mayonnaise
Smoked trout fillet
Cheese platter**

*Seasonal green salad; tomato & basil salad;
cucumber; beetroot; Waldorf salad ; Napoli salami &
red pesto fusilli salad; hot new potatoes; coleslaw;
pasta salad (v); olive bruschetta
Tropical fruit display*

Carved Buffet B - £37.75

**Glazed whole Scotch beef sirloin
Dressed Scotch salmon
Port & honey roast smoked gammon
Smoked chicken
Egg mayonnaise
Cheese platter
Spanish flan (v)**

*Seasonal green salad; tomato & basil salad;
cucumber; beetroot; Waldorf salad ; Napoli salami &
red pesto fusilli salad; minted potato salad; mixed bean
salad; hot new potatoes; coleslaw; pasta salad (v)
olive bruschetta
Tropical fruit display*

BBQ buffet menus

BBQ Menu A - £29.00

Comprising of a selection of:

**Lamb koftas with mint dressing
A variety of sausages
Charred chicken satay
Chargrilled sardines with gribiche sauce
Salmon pan-fried in Chinese five spice and
plum sauce
Vegetable kebabs on rosemary skewers
Vegetarian sausages brushed with a herb oil**

*mini jacket potatoes crusted with salt, served with
chive sour cream; coleslaw; mixed leaf & herb salad*

BBQ Menu B - £33.00

Comprising of a selection of:

**Peppered steak with horseradish cream
Marinated razor clams with olive oil and lemon
Chicken spatchcock with herbs and lime
Lamb koftas with mint dressing
Stuffed aubergine flavoured with lemon,
thyme and buffalo mozzarella
Vegetable kebabs on rosemary skewers**

*mini jacket potatoes crusted with salt, served with chive
sour cream; coleslaw; mixed leaf & herb salad*

SERVICE Some or all of the menu can be silver served, however we recommend family service where the main course is served pre-plated and dishes of vegetables are placed on the tables

LINEN We provide white linen cloths and napkins. Coloured table linen is available at an additional charge of £1.95 per napkin, £8.00 per slip cloth and £14.00 per tablecloth. We will endeavour to match your chosen colour scheme.

PRICES Food items may be subject to an increase of no more than 5%. We will be able to confirm definite prices by 1st December 2010.

MENU TASTERS These can be organised in conjunction with your assigned partnership host and full details will be given upon confirmation of your partnership booking

The Evening Party

Finger buffets (total 12 pieces per person)

Finger buffet A £14.55

Vegetable pakora
Tempura prawns
Sausage rolls
Assorted petit crolines

Plus any 3 items from the list below

Finger buffet B £16.95

Thai battered prawns
Sesame seed toast
Vegetarian oriental dim sum
Onion bhajis

Plus any 3 items from the list below

Finger buffet C £18.25

Mango and brie parcels
Thai vegetable money bags
Mini Moroccan lamb sashlik
Chicken satay

Plus any 3 items from the list below

Vegetable satay; Cheddar puffs; vegetarian sausage rolls; vegetable samosas; cheese and onion lattice; mini pizzas; mini pork pies; Bombay prawn cakes; Danish open sandwiches; assorted bridge rolls; redcurrant and rosemary pigs in blankets; cottage cheese & courgette barrels; crudités and ocean pearl crab claws.

Further items can be added at a cost of £1.70 per item.

A variety of dips, relishes and sauces are available. Please select any **five** of the following dips to accompany your buffet selection:

Onion relish; BBQ sauce; red pepper tapenade; apple, apricot and sage chutney; sweet chilli dip; Hoi sin sauce; gooseberry and coriander confit; minted yoghurt; sweet and sour sauce; coriander yoghurt aioli; Mexican salsa; peanut sauce; red pesto dip; thai green curry; remoulade sauce.

Evening Barbecues

BBQ A £15.70

Select 3 main items

Texas beef burgers
Special herb sausages
Chicken drumsticks
Breaded garlic & herb Quorn fillets
Vegetarian sausages

BBQ B £18.35

Select 3 main items

Marinated chicken pieces
Thai styled pork skewers
Special herb sausages
Minute steaks
Vegetarian burgers

BBQ C £21.75

Select 3 main items

Sirloin steaks
Salmon steaks
Special herb sausages
Chicken tikka
Stuffed aubergines
Breaded garlic & herb Quorn fillets

Served with jacket potatoes, barbecue sauce, coleslaw, mixed leaf salad, tomato & cucumber salad and soft rolls

DISCO/ENTERTAINMENT We reserve the right to the exclusive use of our resident DJs who are able to cater for all musical tastes. The fee is £410.00 until midnight and £480.00 until 1.00am. Please contact Simon Webb at Abacus Disco directly on 01959 574426/07906 238388 or email Simon at abacus.disco@ntlworld.com www.abacusdisco.co.uk. Alternatively, or in addition, we would be happy to accommodate a band of your choice for which the Theatre is recommended. Discos and bands playing in the Dining Room are subject to strict conditions and must use the installed noise limiter set at 97 db. Further details can be obtained from the Sales & Reservations Office.

FIREWORKS These must be provided by our nominated contractor, Pyrovision Ltd. Further details including the firework policy can be obtained from the Sales & Reservations Office.

Costing example of minimum charge

(see page 1 Prices/Minimum Numbers)

Based on a Saturday Reception in July on the ground floor for 80 adult guests for the Partnership breakfast plus an evening buffet for 100

QTY	ITEM	UNIT PRICE	TOTAL PRICE
	<u>Drinks Reception (2 glasses per person)</u>		
27	Jugs of Pimms	25.50	688.50
	<u>Menu</u>		
80	Summer melon pyramid on a bed of kiwi fruit complemented by a duo of apricot and strawberry coulis	8.45	676.00
80	Cornish corn-fed chicken supreme with a Parma ham, sun-blushed tomato and tarragon mousse with small croquette potatoes and finished with a pink peppercorn sauce.....	28.45	2,276.00
80	A choice of two vegetables	<i>Included</i>	<i>Included</i>
80	White chocolate and hazelnut cheesecake	8.45	676.00
80	Coffee & mints	<i>Included</i>	<i>Included</i>
	<u>Wines (3 glasses per person)</u>		
20 btls	Baron D' Arignac white wine (subject to price increase)	14.60	292.00
20 btls	Baron D' Arignac red wine (subject to price increase)	14.60	292.00
10 btls	Mineral water (subject to price increase)	3.95	39.50
	<u>Sparkling wine for toasts (1 glass per person)</u>		
13	Kraemar, Blanc de Blancs, Brut (subject to price increase)	17.70	230.10
	<u>Evening function for 140 guests</u>		
100	Finger buffet (a) Catering for all the extra guests and half the original guests	14.55	1,455.00
TOTAL FOOD & BEVERAGE COST: £6,625.10			
1	Venue hire charge (For Reception only) (Not included in minimum charge of £6,425.00)	1,990.00	1,990.00

TOTAL COST: £8,486.05
(Including venue hire charge)

Guest Bedroom Rates

<i>Room Type</i>	<i>Price</i>	<i>No. of Rooms</i>
Single	£40.00	6
Double	£80.00	7
Twin	£80.00	11

Prices are per room and include full English breakfast served between 8.30 am – 9.30 am in the Main House

All rooms are en-suite with showers, direct dial telephones, colour TV, tea/coffee facilities & hairdryers

Some rooms can accommodate an additional single bed or air bed for which a £11.50 supplement applies to include breakfast. Travel cots are available on request at no extra charge.

HOW TO BOOK Contact Sales & Reservations on 01892 515152 or e-mail reservations@salomons.org.uk. Room bookings are subject to availability.

PAYMENT is required 1 month prior to arrival unless charges are to be added to the partnership invoice, in which case a letter of confirmation will be required from the partnership organiser.

CHECK-IN TIME is normally 1.00 p.m. Earlier times can be arranged on request subject to availability. Check out time is 10.00 a.m.

DISABLED ACCESS Two single rooms have been adapted for wheelchair access.

Wine List

WHITE			Taste Guide	RED			Taste Guide
France Bin 1	Baron D' Arignac, Vin de Pays de Gers <i>Fresh, medium-dry wine from the Gascogne region</i>	2	£14.50	France Bin 9	Baron D' Arignac, Vin de Pays de d'Oc <i>Fresh light fruit with a mellow finish, a great value country wine</i>	B	£14.50
Chile Bin 2	Volandas Sauvignon Blanc, Valle Central <i>A fresh, lively wine with a delicious medium bodied style of ripe fruit</i>	2	£14.50	Chile Bin 10	Volandas, Merlot Valle Central <i>Juicy plummy fruits on the nose & ripe raspberries on the palate</i>	C	£14.50
America Bin 3	Gold County, Colombard Chardonnay <i>West Coast, sun-ripened grapes give a refreshing vibrant wine</i>	3	£14.50	America Bin 11	Gold County, Cabernet Sauvignon <i>A soft approachable wine with loads of ripe berry fruit</i>	C	£14.50
Germany Bin 4	Piesporter Michelsberg, Konigs Cup <i>A fresh grapey, medium wine from the steep vine- yards of the Mosel valley</i>	4	£14.00	Argentina Bin 12	Finca Vieja Shiraz Malbec <i>A lovely blend of both grapes combining red berry fruits & soft spices</i>	D	£16.50
Italy Bin 5	Altana di Vico, Pinot Grigio <i>Fresh, full flavoured, aromatic wine from the Alpine slopes of north east Italy</i>	2	£15.50	Italy Bin 13	La Borgata Montepulciano d' Abruzzo <i>A dark, rich and robust, spicy wine from the Adriatic coast</i>	D	£16.50
France Bin 6	Baron Philippe de Rothschild, Chardonnay <i>Soft peach & tropical fruit flavours with a light creamy texture</i>	2	£15.50	Australia Bin 14	Geoff Merrill, Cabernet Merlot <i>A rich & plummy mix of Bordeaux tradition from Down Under</i>	C	£18.50
South Africa Bin 7	Neil Joubert, Chenin Blanc <i>A lovely apple-fresh, medium wine, filled with ripe tropical flavours</i>	2	£16.00	Spain Bin 15	Rioja Vega, Crianza <i>Oak aged for the required minimum 6 months. Gentle vanilla & toast aromas with dark black fruits</i>	D	£18.00
New Zealand Bin 8	Fairfields, Sauvignon Blanc, Marlborough <i>Quintessential Marlborough Sauvignon Blanc awash with limes, green peppers & capsicum flavours</i>	3	£19.50	Australia Bin 16	Mountbridge Reserve Shiraz <i>Rich, warm & spicy with all the up-front fruit you would expect from an Aussie wine</i>	C	£17.50

**Taste Guide: White Wines 1 = Dry to 7 = Sweet
Red Wines A = Light to E = Full**

*Please note that wine prices and vintages are subject to alteration
If a wine or vintage is unavailable a suitable alternative will be offered*

		Taste Guide				Taste Guide	
SPARKLING				CHAMPAGNE			
	Kraemer, Blanc de Blancs, Brut				Jules Feraud, Cuvee de Reserve		
France Bin 17	An easy drinking, medium-dry wine made by the Cuvee Close method to give a refreshing, natural sparkle	2	£17.50	France Bin 22	A stylish Champagne with a pronounced biscuity flavour and a fine elegant bouquet	1	£38.00
	Asti, Santini				Moet & Chandon, Brut Imperial		
Italy Bin 18	Rich, grapey Muscat flavours abound in this famous Italian sparkler	6	£22.50		Blended from vast vineyard resources and with the addition of 17% older reserve wines to yield a consistent 'Brut' with a distinctive flowery aroma and yeasty character	1	£49.50
	Portacelli Cava N.V.						
Spain Bin 19	The cream of Spanish sparkling, made in the traditional Champagne method	3	£18.50	France Bin 23			
	Angas Brut				Also available to order in Rosé		
Australia Bin 20	Chardonnay & Pinot Noir grapes from north of Adelaide give a delicious creamy texture	4	£20.50		Bollinger, Special Cuvee		
	Beringer Sparkling Rosé				Absolutely Fabulous! A family-run House fiercely guarding their reputation for full-bodied, Pinot dominated quality	1	£56.50
America Bin 21	Lovely in pink, a medium wine to suit all tastes, awash with summer fruits	5	£18.50	France Bin 24			
NON-ALCOHOLIC				ROSE			
	Eisberg Chardonnay				Gold Country Blush		
Germany Bin 26	This alcohol free wine is made from quality Chardonnay wines & has a fresh, fruity taste	5	£13.00	America Bin 25	A soft fruity Rosé wine with hints of strawberries & raspberries	4	£15.00

Taste Guide: White & Rose Wines 1 = Dry to 7 = Sweet

Please note that wine prices and vintages are subject to alteration
If a wine or vintage is unavailable a suitable alternative will be offered

WINE & LICENSING Each 75cl bottle of wine yields 6 x 12.5cl glasses. Consumption on the day will determine the actual mix of red and white wine. Our bar can remain open until 11.30pm (function close midnight) Sunday - Wednesday with an optional extension, at a cost of £86.80, until 12.30 am (function close 1.00am) on Thursdays, Fridays and Saturdays. The bar can operate on a cash or a credit basis or a mixture of the two. Pre-arranged bar tabs may be added to the final invoice if required. We do not allow corkage.