



FINES BAYLIWICK

Country House Hotel

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Binfield

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Thank you for your enquiry

At the Fines Bayliwick House we understand that a special event day is one of the most important days of your life, and you are trusting that this special time is in the right hands.

Our brand new package has been carefully created to work with the specific requirements you may have for your function, from the style of the flower arrangements to the layout of your reception.

Our coordinators are committed to creating a day and night to remember for you and your guests. We would be delighted to meet with you and discuss your requirements and provide a tour of our beautiful building and grounds.

To arrange an appointment, please contact us on, Telephone: 01344 860126



Email: enquiry@finesbayliwick.com or Website: www.finesbayliwick.com

Once again, many congratulations,

Fines Bayliwick House

Estimate for a Function

Following estimate is approximately based on a **3-course meal** or **Buffet** menu.




-  ** 3-Course meal £39.50 per person
-  ** Evening Buffet £27.95 per person

** Please note additional charges will apply for Wine, Beverages and Beers

Menus

These menus are compiled as suggestions; we can also offer menus to suit your individual requirements. Vegetarian dishes can be supplied if requested in advance. Please feel free to discuss your requirements with us.

Reception Drinks




-  House Champagne or
-  Bucks Fizz
-  Fresh Squeezed Orange Juice

Canapés

Charged per item, menu available upon request.



Starters

Based on 1 items from the following list

-  Soup of your choice
-  Prawn cocktail
-  Parma Ham and Melon





Main Courses

Based on 1 item from the following list

-  Rack of Lamb, Roast mint Potatoes, Rosemary, seasonal vegetables
-  Corn-fed Chicken Breast Stuffed with Mozzarella, Green Bean Slaw, Kumera

Deserts

Based on 1 item from the following list

-  Black forest Kirsh torte
-  Fruit cocktail Torte
-  Lemon & Ginger deep & Creamy Cheese Cake
-  Toffee flavor crunch pie

Coffee with mint

Evening Buffet Menu

Based on 10 items from the following list

- ✚ Vegetable Spring Rolls
- ✚ Open & Closed Sandwiches
- ✚ Vegetable Samosas with Mint Raita
- ✚ Spicy Marinated Chicken Wings
- ✚ Tomato, Mozzarella and Pesto Pizza Fingers
- ✚ Parmesan Breaded Chicken Strips
- ✚ Assorted Quiche/Bruchetta
- ✚ Selection of Crudites, mixed Dips
- ✚ Chicken Tikka Fajitas/Wraps
- ✚ Scotch Eggs
- ✚ Pasta Salad
- ✚ Potato, Egg and Onion Salad
- ✚ Rice Salad
- ✚ Green Salad
- ✚ Seafood and Pasta Salad
- ✚ Roast Mediterranean Vegetable Salad
- ✚ Tomato Red Onion and Basil Salad
- ✚ Fresh Fruit Salad
- ✚ Sliced Fruit Platter
- ✚ Lamb Kebabs
- ✚ Mini Reception Pastries

Honeymoon Suite

£145 per night

(includes a 4 Poster bed and Champagne breakfast served in a private conservatory)

Guests requiring accommodation

If your guests would like to stay on after celebrations we have a selection of tastefully decorated bedrooms and suites offering our guests style and elegance with convenience, efficiency and sensational service.

The individually created rooms possess a blend of colour, texture and atmosphere. Our rooms all have elegantly designed en-suite bathrooms and free 24 hour wireless internet access.

A double room with full English breakfast is offered at £75.00

Wine List



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Wine List

House Wine, white

By the Glass £ 4.50

1. **LL Blanc Chardonnay NV P. Marchand 12% Vol. - France** £ 13.95
Made by a well known house in Chambertin Philippe Marchand A weighty palate, mineral texture combined with a slightly toasty Edge. Crisp flavours with a touch of apples and apricots.
2. **Pinot Grigio Villa Borghetti 2007, 12% Vol. - Italy** £ 14.95
Produced in the Verona region using 1005 Pinot Grigio grapes. The wine is a pleasant style, balanced, harmonious, fruity, crisp, fresh and easy drinking with food or as an aperitif.
3. **Laroche Sauvignon Blanc 2007, 12% Vol. - Australia** £ 14.95
This wine come from the Laroche winery in the Languedoc area. Aromatic and full of freshness. Clear and very pale yellow, with hints of elderflower and gun flint. Vivacious and refreshing

House Wine, Red

By the Glass £ 4.50

4. **LL Rouge 12% Vol. - France** £ 13.95
Marchand produces all Burgundy wines and these grapes are for this Pinot Noir as well. Fine nose of strawberry and raspberry with floral notes. Well-balanced acidity and subtle tannins.
5. **Miralvalle Tempranillo 2005, 13.5% Vol., - Spain** £ 14.95
Part of the El Coto winery. This red wine has a ripe reddish colour. A sensation of vanilla and fresh tobacco under an elegant base of spices and ripe black fruits.
6. **Merlot Laroche 2007, 13.5% Vol., - France** £ 15.95
100% Merlot from the region of Montpellier. deep purple, Well rounded, powerful and spicy with hints of ripe pepper And fruits. structured, soft tannins and a delicate hint of oak.

House Wine, Rose

7. **El Coto Rose 2007, 12.5% Vol. - Spain** £ 14.95
Made from Tempranillo and Grenache fro the Rioja Alavesa. Strawberry and raspberry flavours, powerful aroma with hints Of petals. Refreshing fruit flavours with subtle nuances.

Vintages may be liable to change and this may also apply to the % Vol. of Alcohol

White Wine

8. **Chablis Simonnet Febvre 2006, 13% Vol. - France** £ 24.50
Part of Louis Latour. A harmoniously clean and handsome wine. Robust notes of citrus fruits, apples and pears. An excellent balance between fruity characters and fresh acidity.
9. **Pouilly Fume Château Langlois 2007, 12.5% Vol. - France** £ 27.50
The Bolinger family invested in Château Langlois in the 1970s. Made from white Sauvignon only, pale yellow with green reflects. Fresh and intense citrus, fruits, almond with a note of gunflint.
10. **Pinot Gris Adam 2006, 13% Vol. - Alsace** £ 23.50
Fruity dry white. A full bodied white with rich honeyed character and an enticing smoky flavour. A wonderful wine with food, in Alsace served with all kinds of meat dishes.
11. **Ravanel Sauvignon Blanc 2007, 13.5% Vol. - Chile** £ 18.50
A wonderful intense herbaceous character complimented by the delicate tropical flavours typical of the Sauvignon Blanc grape. Balanced fresh and elegant, Delicious with seafood.
12. **Pinot Grigio Santa Rosa 2006, 13.5% Vol.- Argentina** £ 17.50
A light, gentle nose. Crisp, attractively zingy example filled with Ripe apple and pear like

Champagne

13. **Castellane Brut NV, 12% Vol. Laurent Perrier- France** £ 34.00
Pale gold in colour with a steady stream of fine bubbles fresh fruits and brioche nose. Rich and crisp clean finish and part of the famous house of Laurent Perrier.
14. **Castellane Rose NV, 12% Vol. Laurent Perrier - France** £ 41.00
This wine is a blend of pinot Noir, Chardonnay and Pinot Meunier. It has a marvellous salmon colour and a fruity and flowery bouquet with delicate aromas of strawberries. Fresh and full.
15. **Prosecco Castello 4357 Brut NV, 11.5% Vol., - Italy** £ 17.00
Castello 4357 is the address of Fabiano and now relates to the 'Extra Dry Label'. Straw yellow with extra green hints, soft and persistent. Floral and fruity perfume and a soft round palate.

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Red Wine

16. **Fleurie Caves de Fleurie 2006, 13% Vol., - France** £ 24.50
The wines of Fleurie very quickly develops a fresh, floral and fragrant style. Not as light and delicate as some suggest, the wine has a vivid and intense red robe with aromas of raspberry and strawberry
17. **Cune Reserva Rioja 2004, 14% Vol., - Spain** £ 23.50
Intense, ruby red in colour with rich, deep aromas of bramble, autumn fruits and fine oak. The palate is fine, complex and long with balanced tannins and excellent bright finish.
18. **Valpolicella Classico Ripassato 2003, 13.5% Vol.-Italy** £ 23.50
Full bodied and harmonic. Good ruby colour with an intense fruity bouquet reminiscent of ripe cherries and figs. Well structured with a long and persistent finish.
19. **The Very Sexy Shiraz Cloof 2006, 15% Vol. -S. Africa** £ 22.50
Grown in vineyards that have been described as 'Shiraz Heaven', This wines luscious fruit was accessorised with the very best French oak making a package, so appealing and seductive.
20. **Paper Road Pinot Noir 2006, 13.5% Vol.- New Zealand** £ 25.50
Pinot Noir with a good bouquet of cherries and plums. Flavour of tobacco and spice complement a rich silky palate with a purity of fruit and finely integrated tannin structure.
21. **Bobby Burns Shiraz 2005, 14.5% Vol. - Australia** £ 24.50
Plum and black berry fruits with hints of mint ground spice and soy. Complex characters of leather and tobacco. Well integrated oak and soft tannins, lingering finish.
22. **De Martino Legado Syrah Reserva 2004, 14.5% Vol.-Chile** £ 23.50
A wonderful nose of blueberries and black cherries making notes of chocolate and cedar. This leads to black fruit, cinnamon and a long concentrated finish. Well integrated oak
23. **Châteauneuf du Pape La Bastide 2004, 12.5% Vol. France** £ 33.50
The powerful nose shows aromas of intense cassis and damsons. The medium to full-bodied palate has flavours of garrigue spice, liquorice, cherry jam and red currants

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Fines Bayliwick Booking Conditions

Deposits

A provisional booking may be made at any time, and will be held for 10 days. To secure your booking, a non-returnable deposit of £250 is required in addition to the completed booking form.

Minimum Numbers

Our menus are suitable for all parties and we usually require a minimum number of adult guests to secure the use of the Conservatory Dining Area. We will agree minimum numbers with you at the time of booking and in writing. If your numbers fall short of those agreed we reserve the right to apply room hire charges.

Discos/Bands

We recommend the use of our Disco whose charges are very reasonable and who are familiar with working with us. If you book another Disco or Band we suggest they visit the Hotel prior to the event to check layout and requirements. We will require sight of their Public Liability Insurance Certificate and must be assured that all equipment carries portable appliance test stickers. In all cases the Hotel reserves the right to control the volume of the music and the finish times.

Final Numbers

We need confirmation of final numbers 1 week in advance. Your final invoice will be for this number or for the actual number of guests attending, whichever is the greater.

Cancellations

In the event of your having to cancel your function for any reason the following conditions will apply:

More than 90 days before function	Loss of deposit
Between 30 and 90 days before function	50% of estimated final invoice
Less than 30 days before function	75% of estimated final invoice

Payment

We will invoice 100% of the estimated final invoice 90 days prior to your function, to be paid in full 30 days prior to the function. Any outstanding balance will be invoiced after the event and is payable within 7 days. A credit card guarantee is required for this and any extras incurred on the day