



The Clifton Club
1818-2018

Wedding Brochure



2018

Facilities & Information

Thank you for your recent enquiry about the possibility of holding your forthcoming Wedding celebration here at The Clifton Club. I am enclosing all of the information you need to make decisions about venue hire, food and beverages, including various options and pricing information. We endeavour to offer as much flexibility as you require and this pack is designed to guide you through the decision making process.

We are a licensed ceremony venue, and have three beautiful regency rooms and can accommodate up to 100 guests for the ceremony and dining. The building can be hired for a ceremony only, wedding breakfast and reception or for the whole day.

We pride ourselves in the ability to accommodate the ideas and expectations of your special day and ultimately strive to provide the best possible experience for you and your guests. We will work with you and offer guidance where necessary to ensure that you are completely comfortable with your choices.

With this in mind, there are a number of points that I would like to draw your attention to as you read through the enclosed information pack.

1. Our menus can be adapted for any dietary requirements.
2. We try to use seasonal and local produce at all times, our menus are split into Spring/Summer from March through to September and Autumn/Winter October through to February.
3. If there are children in your party, you can choose either from the children's menu or have half portions of the adult choice for half the adult price.
4. If you would like your guests to choose from a pre-order menu, the choices will be restricted to 3 and a surcharge of £4 pp applies. We would insist on a full order prior to the day and for details to be included on your guest's place cards.
5. If you are having entertainment you will be required to hire the dance floor, we allow live bands, DJs and recorded music.
6. White Linen, Crockery, Cutlery and Glassware are included in the Room Hire Fee.
7. Balloons are allowed but please ensure they are weighted.
8. We have 12 Silver Candelabras that are available for you to use at no additional cost.
9. We can operate a Cash or Account Bar, we are licenced until 12 midnight, last orders at the bar will be 11.45pm and any Music should finish at 12 midnight.
10. You can bring in your own wines on a Corkage Basis, for Sparkling Wines the fee is £12.00 per bottle, for wines its £10.00 per bottle. You are charged on a consumption basis, deliveries can be made direct. We do not offer Corkage on beers, spirits or soft drinks.
11. We have a great deal of experience in wedding planning and can offer the best advice when choosing your timings, catering and drinks. We will give informed advice about the quantity and choices available within your budget.
12. Parking – we do not have any on-site parking available, Clifton Village is part of the RPS, you will see pay & display meters outside the building for up to 3 hours. Further away there are 5 hour meters both apply Monday – Saturday 9am-9pm, no restrictions on Sunday.

We are on hand to help through every step of the planning process. If you have questions about any of the information provided in this brochure, would like to make an appointment to view The Club or would like a quote based on your requirements please do get in touch by contacting Sarah Davidson on 01179745039 or email her sarah.davidson@thecliftonclub.co.uk.

**Prices are subject to change

Hire Prices

Without exception, couples who choose to hold their wedding at The Clifton Club are delighted with their choice and with the service provided from the point of first enquiry to the actual wedding day. Our team are highly skilled and experienced at helping with the small details that need to be considered as well as ensuring that everything runs perfectly smoothly on the day.

We limit the number of weddings we hold here at the Club to a maximum of 20 per year to maintain exclusivity and ensure that you receive the best service possible.

2018	Friday		Saturday		Sunday	
Ceremony & Reception All Rooms Exclusive Use	Not Available		£2400		£2100	
Reception Only All Room Exclusive Use	Not Available		£2000		£1700	
Ceremony Only	ONLY Available	After 4pm				
Main Room From 60-100 guests	£595		£825		£825	
Centenary Room From 15-60 guests		£475		£675		£675
Club Room Up to 15 guests		£295		£295		£295
Equipment						
Dance floor (required for band/dj)	N/A		£270		£270	
Pa System with Speakers	FOC		FOC		FOC	

Wedding Receptions

Our Hire Prices include Exclusive Use of the main rooms, full table set up with cutlery, crockery and white linen, an event manager and staff throughout the day.

Available to use our 12 silver candelabras with candles for your table centerpieces.

Wedding Ceremonies

When booking a ceremony at the Club we provide a floral display either one pedestal or long & low in the colour scheme of your choice.

One chair sash per chair for you to choose a colour from our supplier, plus set up.

Additional items can be hired at your request, please ask for details.

All of the above prices include VAT at 20%

Registrar's Fees

Fees quoted do not include registrar's fees you will need to contact them direct to check availability, and to book they will inform you of their current prices.

Contact details are

Bristol Registry Office: 0117 9222800, office@bristol.gov.uk

You can now book your preferred date and time 2 years in advance.

Canapés

For Pre Dinner Drinks Receptions we recommend 4 items per person, for longer party's 6-8 items per person

Meat & Poultry

Chicken liver & mushroom pate crouste, pancetta crisp
Mini chicken skewer, satay sauce
Spiced confit duck bon bon, wasabi mayonnaise
Petit croque monsieur (H)
Mini beef burgers
Seared beef, pesto & manchego skewers (gf)

Fish

Smoked & marinated salmon, pine nut & crème fraiche croustade
Chilli prawn brochette
Mini crayfish cocktail, lime aioli
Naturally smoked haddock, lemon & dill arancini (H)
Smoked salmon bellini, kata caviar
Prawn toast

Vegetarian & Vegan

Bloody Mary granita shots (gf)
Melon skewers, fresh mint (gf)
Exotic mushroom & garlic croustade
Mini bruschetta, marinated Mediterranean vegetables
Quails egg & asparagus spear croustade
Truffled goats cheese mousse & red onion marmalade crouste (H)

Nibbles

Served in bowls and baskets for guests to help themselves, please select 3 items from below

Marinated mixed olives
Assorted kettle chips
Mixed nuts selection
Vegetable crisps
Chinese rice crackers
Roasted rosemary almonds

Key (gf) Gluten Free, (V) Vegetarian, (Vg) Vegan, (H) Hot item

Spring/Summer Menu

Please select 1 starter, 1 main and 1 dessert from the list below for your set menu.

Starters

Meat, Fish & Poultry

Chicken 'pot au feu' terrine, sauce Gribiche, fermented beetroot
Smoked pork tenderloin, mustard sauce, fermented vegetables, charcoal oil
Herb crusted caramelized onion & rocket tart fine, pea shoot, bacon Tuille
Tempura monkfish, mango chili salsa, Belgian end dive
Crab salad, spring onion toast, pickled cucumber, micro coriander

Vegetarian

Vine tomato, Buffalo mozzarella salad, aged balsamic, basil (V)
Wye valley asparagus, parmesan Reggiano, lemon oil & aged balsamic (V)
Goats cheese mousse, honey & thyme marinated golden beets, roasted hazelnuts, ruby chard (V)

Soup

Tomato consume, baby vegetable (V)
Chilled melon, mint, crème fraiche (V)

Main Courses

Meat, Fish & Poultry

Chicken breast, roasted red pepper & tomato, fondant potato, cep fume
Pork tenderloin, Parma ham, potato & sage compression, green vegetable panache, cider reduction
Herb crusted lamb chump, Summer vegetable ragout, fondant potato, balsamic jus
Confit duck, peas, beans, smoked bacon, tomato, fondant potato, red wine reduction
Monkfish tail, Nori seaweed, potato lattice, asparagus, braised Bok Choi, aromatic fish broth
Contra steak of Ashdale beef, herb crust, confit potatoes, green beans, sauce Antiboise & thyme jus

Vegetarian & Vegan

Mushroom risotto, cep powder, shaved Spenwood & truffle oil (V)
Sweet potato, butternut squash & goats cheese Galette (V)
Spinach & goats cheese Mille Feuille, chickpea ragout, mushrooms, sun blushed tomato (V)
Roasted aubergine with Mediterranean vegetables & tomato coulis, filled pepper with ratatouille (V)(Vg)
Smoked tofu with Summer vegetables & soy roasted cashew nuts (V)(Vg)

Desserts

Glazed lemon tart, lemon curd and raspberry sorbet
English Summer pudding terrine, soft fruits and clotted cream
Raspberry Eton mess with raspberry Tuille
Lemon posset, raspberries, crème fraiche, lavender shortbread
Frozen white chocolate & vodka parfait, strawberry cordial
Dark chocolate Panacotta, crème fraiche ice cream, pepper Tuille

Artisan cheese sharing board, homemade chutney, grapes & celery
Freshly filtered coffee, tea & herbal infusions with homemade chocolates

Key (V) Vegetarian, (Vg) Vegan

Autumn/Winter Menu

Please select 1 starter, 1 main and 1 dessert from the list below for your set menu

Starters

Meat, Fish & Poultry

Chicken liver parfait, peppered pineapple, toasted brioche
Home sweet cured salmon, potato & crayfish salad, keta caviar vinaigrette
Ham hock compression, deconstructed piccalilli, toasted sourdough
Crayfish cocktail, watercress & lime aioli
Nori & salmon roulade, hot smoked salmon, mixed radish & micro herb salad

Vegetarian

Whipped goats cheese, spiced bread crisps, macadamia nuts, honey (V)
Roasted squash & Cropwell blue risotto, Spenwood Tuille (V)

Soup

Mixed wild mushroom velouté, Sep oil
White Onion & Rosemary Soup, Parmesan Reggiano Soup (V)

Main Courses

Meat, Fish & Poultry

Chicken & wild mushroom balotine, Parma ham, Pomme Anna, Sep & spinach
Cider braised belly pork, apple rosemary sauce, Piccolo parsnips & mashed potato
Guniea fowl breast, Shitake mushrooms, Pomme Parisienne, candied red cabbage
Slow cooked feather blade of beef, buttered mash, celeriac puree, glazed Chantenay carrots, thyme & red wine jus
Bacon wrapped breast of pheasant, Pearl onion ragout, mushrooms & tomatoes, with creamed garlic potatoes
Roasted hake, cockle & pulley Nage, champ mash, roasted Chantenay carrots
Saffron cured tranche of cod, champ mash, long stem broccoli, carrot Puree, fish Nage

Vegetarian & Vegan

Mushroom risotto, cep powder, shaved Spenwood & truffle oil
Sweet potato, butternut squash & goats cheese Galette
Roasted vegetable Pithvier, port braised shallots, celeriac two ways
Smoked Tofu, Jerusalem artichoke & salsify ragout, smoked almonds (Vg)
Roasted Aubergine served with Mediterranean vegetables & tomato coulis filled pepper, ratatouille (Vg)

Desserts

Caramelised poached pear, stem ginger ice cream
Glazed lemon tart, crème Chantilly, red berry & vanilla compote*
Frangipane & apple tart, nutmeg ice cream
Blood orange posset, orange & dark chocolate Donatelle
Dark Belgium chocolate & salted caramel tart, malted milk ice cream*
Hazelnut, coffee and chocolate Opera, raspberry sauce

Artisan cheese sharing board, homemade chutney, grapes & celery
Freshly Filtered Coffee, Tea & Herbal Infusions with Homemade Chocolate Cups

Key (V) Vegetarian, (Vg) Vegan

Children's Menu (ages 3-12)

To Start

Warm Bread Roll and Butter
Vegetable Sticks and Dips (Vg)
Tomato Soup with Cheese (Vg) (gf)
Melon Plate (Vg) (gf)

Main Course

Breaded Chicken Goujons with Chips & Peas
Mini Fish & Chips
Sausage and Mash, Peas & Gravy
Spaghetti Bolognese
Gnocchi with Tomato & Cheese Sauce (V)

Dessert

Vanilla Ice Cream with Warm Chocolate Sauce
Rich Chocolate Cup Cake
Fruit Selection (Vg) (gf)

Formal Buffets

Served from a buffet point by the staff, with guests seated at fully laid tables

Option 1

- Roasted Sauté of Chicken Marinated in Lemon, Garlic & Thyme (gf)
- (Vegetarian alt) Swiss cheese, Sun dried Tomato & Leek Quiche
- Buttered New Potatoes with Chives
- Tomato & Basil Salad with Aged Balsamic Dressing
- Warm Bread Rolls and Butter

Please select a dessert from page 5/6 that have a *

Freshly Filtered Coffee, Tea & Herbal Infusions with Homemade Chocolates

Option 2

- Cider Poached Honey Glazed Ham with Balsamic Onions (gf)
- Poached Fillet of Salmon with Lime Aioli (gf)
- Balsamic and Sea Salt Roasted New Potatoes
- Salad of Rocket & Parmesan with Olive Oil
- Tomato & Basil Salad with Balsamic Dressing
- Warm Bread Rolls and Butter

Please select a dessert from page 5/6 that have a *

Freshly Filtered Coffee, Tea & Herbal Infusions with Homemade Chocolates

Option 3

- Beef Wellington with Truffle Mayonnaise
- Chargrilled Scottish Salmon, Marinated Olives & Balsamic (gf)
- (Vegetarian alt) Somerset Brie & Spinach Quiche
- Balsamic and Sea Salt Roasted New Potatoes
- Toasted Cashew Nuts, Baby Gem and Potato Salad
- Tomato & Basil Salad with Balsamic Dressing
- Warm Bread Rolls and Butter

Please select two desserts from page 5/6 that's have a *

Freshly Filtered Coffee, Tea & Herbal Infusions with Homemade Chocolates

Key (gf) Gluten Free, (V) Vegetarian, (Vg) Vegan

Finger Food Options

Lunch

Finger Buffet Lunch

*Served from a table for guests to help themselves, prices include freshly filled sandwiches
Kettle Chips plus a choice of 4 items from the list below*

- Mini Spring Rolls with Chilli Sauce (V)
- Sausage & Savoury Rolls (H)
- Honey Glazed Chicken Drumstick, Sea Salt & Cracked Pepper (gf)
- Chilled Melon Platter (Vg) (gf)
- Mini Pork Pies & Pickles
- Scotch Eggs with Piccalilli
- Vegetable Samosas & Mango Chutney (H) (V)
- Swiss Cheese, Sun Dried Tomato and Leek Quiche (H) (V)

Evening

Evening Party Food Options

Bowl Food – all served Hot

To be carried around by staff amongst your guests, prices include 2 options from below

- Mini Battered Fish & Chips with Lemon Wedge
- Pie & Mash with Gravy
- Chilli Con Carne & Rice with Sour Cream
- Oriental Chicken Stir Fry with Asian Vegetables
- Mini Sausage and Mash
- Asian Vegetable Stir Fry with Noodles (V)

Graze Food – all served Hot

- Mini Thai Fishcakes served with a Sweet Chilli Dipping Sauce
- Mini Burgers in Sesame Seed Buns with Relish
- Mini Hot Dogs in Buns with Mustard
- Asian Spring Rolls, Chilli Dipping Sauce(V)
- Vegetable Samosas, Mango Chutney (V)

Key (gf) Gluten Free, (V) Vegetarian, (Vg) Vegan, (H) Hot item

Fork Buffet Menus

Cold Buffet

Served from a buffet point on platters and boards for guests to help themselves

Please Choose 6 items from the list below

If you wish to have additional items these are priced at £3.45 per item per person

- Cider Poached Honey Glazed Ham, Balsamic Onions (gf)
- Chargrilled Scottish Salmon, Marinated Olives & Balsamic (gf)
- Smoked Chicken with Mango & Mayonnaise (gf)
- Toasted Cashew Nuts, Baby Gem and Potato Salad (V) (gf)
- Cured Hams & Salamis with Caper Berries and Cornichons (gf)
- Honey Glazed Chicken Drumsticks with Sea Salt & Cracked Black Pepper (gf)
- Mini Spring Rolls with Chilli Dipping Sauce
- Potato & Mustard Salad (V) (gf)
- Spiced Onion Fritters with a Yoghurt & Mint Dip (V)
- Swiss cheese, Sun Dried Tomato and Leek Quiche (V)
- Chicken & Mushroom Pate with Rustic Breads & Butter
- Sausage & Savory Rolls
- Baby Mozzarella, Basil & Olive Oil Salad (V) (gf)
- White Cabbage and Apple Coleslaw (V) (gf)
- Chilled Melon Platter (V)

Hot Buffet

Served from a buffet point for guests to help themselves

Choose 2 Mains & 3 Sides from the list below all served with a Rustic Bread Basket

If you wish to have additional items these are priced at £4.45 per item per person

Mains

- Green Thai Chicken Curry (gf)
- Beef Stroganoff (gf)
- Somerset Brie & Spinach Quiche (V)
- Roast Sauté of Chicken Marinated in Lemon, Garlic & Thyme (gf)
- The Clifton Club Fish Pie (gf)
- Lamb Tagine with Vegetables (gf)
- Beef Goulash (gf)
- Vegetable Kebabs served with Satay Sauce (V) (gf)
- Poached Fillet of Salmon with Lime Aioli (gf)

Sides Hot & Cold

- Balsamic & Sea Salt Roast New Potatoes (H) (gf)
- Braised Spicy Vegetable Rice (H) (gf)
- Marinated Mushrooms in Thyme & Tarragon (gf)
- Penne Pasta with Tomato & Basil
- Roasted Vegetable Cous Cous with Lemon Oil
- Buttered New Potatoes (H)(gf)
- Baby Mozzarella, Basil & Olive Oil Salad (gf)
- Potato & Mustard Salad (gf)
- Toasted Cashew Nuts, Baby Gem and Potato Salad (gf)
- White Cabbage and Apple Coleslaw (gf)

The Clifton Club Afternoon Tea

Served on tiered stands

Crust off Sandwiches filled with Smoked Salmon & Cream Cheese, Sliced Cucumber
Ham & Tomato

Served with Homemade Scones, Clotted Cream & Jam, a Selection of Cakes

Filter Coffee and Pots of Tea

Why not?

Add a glass of Vetricano Prosecco

We can create bespoke menus to suit your event, please ask for more details.

If you know of any dietary requirements please notify us.

All Prices include Vat at 20%

Wine & Drinks List

Reception Drinks

Pimms No 1 & Lemonade with Ice & Fruit
Elderflower Fizz (Prosecco & Elderflower)
Fresh Peach Bellini

Softs

Bottled Mineral Water Still & Sparkling
Jug of Orange Juice/Apple Juice
Elderflower Presse

Sparkling Wines

Prosecco Vetriano

An attractive biscuity nose leads onto a bright fruity palate with hints of pears and melon.

Angus Brut Premium Cuvee NV

Australia
A rich palate of strawberries and red apples with refreshing bright fruits and a crisp finish.

Prosecco Vetriano Rose

An attractive biscuit nose leads onto a bright fruity palate with hints of pears and melon

Champagne

Baron de Beaupré 'Brut' NV

Champagne, France
Golden in colour. Clean elegant fruit with a creamy texture and a soft appealing finish

Collet 'Brut' NV

Ay, Champagne, France
It has a warm, golden green colour, a toasty fruit-driven nose and considerable intensity on the palate.

White Wines

Sauvignon Blanc, 2014

Domaine St Peyre, Languedoc, France
Crisp and refreshing with gooseberry and ripe melon flavours.

Albario Carquiexal, 2014

Bodegas Vina Nora, Garlicia, Spain
*It is a rich and full bodied with structure and minerali,. Fragrant, exotically perfumed
With typical peach, apricot and spice notes*

Jordan, Chenin Blanc 2014

Jordan Vineyards, Stellenbosch, South Africa
*A powerful expression of Chardonnay brimming with fruit flavor and elegance.
A buttery toastiness from the oak rounds off the complex hazelnut and citrus flavours*

Bacchus, Lyme Bay, 2015

Devon, England
*Medium Dry. A fruit-driven wine for all occasions. Crisp citrus and elderflower
on the palate with a long length.*

Picpoul de Pinet, St. Peyre, 2014

*It is dry, crisp and fragrant with a light yet distinctive nutty nuance that makes it
perfect with seafood, white fish or as a splendid aperitif.*

Macon -Chardonnay 2016

Mallory and Benjamin Talmard, Macon, France
The Talmard family makes a superb Macon that has rich, citrusy fruit and creamy texture

Chateauneuf-du-Pape 'la Roquete' Blanc. 2013

Brunier Bothers, Bedarrides. Rhone, France
*Relatively unknown in the UK but of exceptional quality, this is a sensational white! Aromas
Of honeysuckle and acacia are followed by rich flavours of spicy white fruits and herbs*

Rose Wines

Rioja Rosado, 2015

Lopez de Haro, Rioja, Spain

Medium Dry. This wine shows an intense rosé nose, red fruits to the fore, with hints of banana and some floral notes.

Domaine des Essarts, Rose, 2016

Chaufonds sur Layon, Loire Valley, France

It is off-dry with a clean, wonderfully refreshing strawberry fruitiness.

Red Wines

Merlot Cornellana 2016

Rio Alto, Aconcagua, Chile

From beautiful vineyards near in the Andes, this offers succulent and ripe Victoria plum, blackberry and a touch of chocolate. Very more'ish!

Pinot Noir, 2015

Reserva, Del Bosque, Chile

Very fruity on the intense ruby-red colour with a fruity nose and hints of wild berries. On the palate it has notable acidity, yet is balanced with great structure and elegance.

Morellino Di Scansano 2012

Tuscany, Italy

It has an intense ruby-red colour with a fruity nose and hints of wild berries. On the palate, it has notable acidity, yet is balanced with great structure and elegance.

Shiraz, 2016

Whistling Duck, New South Wales, Australia

'Proper' Shiraz: spicy cassis, black cherry and ripe plum flavours to the fore with lots of ripe, juicy fruit on the palate.

Pino Noir 2012

Nautilus, Marlborough, New Zealand

A more 'open' style Pinot but huge amount of succulent fruit from an excellent Winery. Sweet cheery, spicy plum and a hint of raspberry on the palate.

Rioja Crianza, 2014

Lopez de Haro, Rioja Alto, Spain

Awarded 91/100 points by Robert Parker – almost unheard of for a wine at this price! Fabulous Rioja that showcases all that's good about wines from that region.

Malbec 'ES Vino', 2015

Finca Sopenia, Mendoza, Argentina

A big, brooding Malbec that manages to be 'hefty' without going 'over the top' as it retains balance, acidity and a touch of extra complexity.

Claret, Chateau Carbon D'Artigues, 2014

Graves, Bordeaux, France

Plenty of fresh juicy black fruits on the nose, soft tannins and a very drinkable palate.

Dessert & Port

Riesling 'Late Harvest', 2013 (37.5cl)

5 award from Decanter: "honeyed with heady botrytis aromas and exuberant notes of ripe peaches, nectarines, sweet apricot, mint and apple pie".*

Finest Reserve Port

Churchill Graham, Vila Nova de Gaia, Portugal (75cl)

Using grapes from much better vineyards than you'd expect at this price, the Port punches well above its weight with masses of rich plum, mulberry and fig.

Tawny, Ten Year Old

Churchill Graham, Vila Nova de Gaia, Portugal (50cl)

Tawny starts out life as a young Vintage Port but is kept in wooden barrels rather than in a bottle. It develops a superb nuttiness with rich red berry fruit and spiced orange caramel.

Recommended Wedding Suppliers

We proudly work with the best local providers in the industry. We are happy to endorse any suppliers that we have worked with extensively and who share our passion for quality and exceptional service.

Florist

The Wilde Bunch Wedding & Event Consultation

Contact Claire Nicholson, on 07966 183530
E: thewildebunchco@sky.com W: www.thewildebunch.co.uk

Lisa Elliot Floral Design

Contact Lisa on 0117 973 2440
E: lisa@lisa-elliott.co.uk W: www.lisa-elliott.co.uk

Ivory Flowers

Contact Xanthe on 01179 533892
E: ivoryflowersuk@gmail.com W: www.ivoryflowers.co.uk

Photography

Sam Gibson

Contact Sam on 07929209505
E: info@samgibsonweddings.co.uk W: www.samgibsonweddings.co.uk

Becky Male

Contact Becky on 07766 077657
E: becky@beckymalephotography.com W: www.beckymalephotography.com

Ruth Garner

Contact Ruth on 07779008245
E: mail@ruthgarnerphotography.com W: www.ruthgarnerphotography.com

Cakes

Anna Tyler Cakes

Contact Anna on 07989843173
E: info@annatylercakes.co.uk W: www.annatylercakes.co.uk

The Bristol Bakehouse

Contact Ali on 0117 9089193
E: info@thebristolbakehouse.com W: thebristolbakehouse.com

The Arch House Deli (cheese cakes)

Contact David on 0117 9741166
E: enquiries@archhousedeli.com W: www.archhousedeli.com

Entertainment

Dj Hire Bristol

Contact Chris on 07947051554

E: info@djhirebristol.com

W: www.djhirebristol.com

Function Central

0845 6432160

W: www.functioncentral.co.uk

Dr Chocolate Wedding Band

Contact Sarah on 07967709018

E: sarah@doctorchocolate.co.uk W: www.doctorchocolate.co.uk

Claire Dibble Harpist

Contact Claire on 0117 9745275/ 07989970636

E: music@clairedibble.co.uk W: www.clairedibble.co.uk

Finishing Touches

The Mews Bridal Gowns of Clifton Village

Contact Gail on 0117 9738784

E: info@themewsclifton.co.uk

W: www.themewsclifton.co.uk

Nina Norman Wedding Make Up Artist

Contact Nina on 07775557524

E: ninanorman@sky.com

W: www.ninanorman.co.uk

Rachel Goodchild Wedding Stationary

Contact Rachel on 07989843173

E: info@rachelgoodchild.com

W: www.rachelgoodchild.com

Ambience Venue Styling

Contact Jess on 07947221652

E: bristol@ambiencevenuestyling.com

W: www.ambiencevenuestyling.com

Accommodation Rates

While The Clifton Club cannot provide accommodation within the Club, discounted rates are available at the following hotels for those booking functions at the Club. When contacting just mention that you are have a wedding at The Clifton Club.

The Rodney Hotel, Clifton Village

4 Rodney Place, Clifton, Bristol BS8 4HY Tel: 0117 973 5422

Rates also apply for The Washington, The Clifton Hotel, The Berkeley Square Hotel, see additional sheet. www.cliftonhotels.com

Nights	Breakfast	VAT	Single Room	Double Room
Any	Inc	Inc	£75	£91 single occupancy £98 double occupancy

The Avon Gorge Hotel, Clifton Village

Sion Hill, Clifton, Bristol, BS8 4LD Tel: 0117 973 8955.

The Avon Gorge Hotel is currently undergoing refurbishment. We are able to negotiate preferential rates. For further information please contact Sarah at The Club, sarah.davidson@thecliftonclub.co.uk

Hotel Du Vin, Bristol

The Sugar House, Narrow Lewins Mead, Bristol BS1 2NU

Hotel Du Vin are pleased to offer 10% off the best available rates at the time of booking.

To make bookings, please call 0845 3654438 and quote The Clifton Club.



**prices listed above are subject to change.*

The Clifton Club Wedding Terms & Conditions

1) Application of Terms and Conditions

The Terms & Conditions form part of a legally binding contract between The Clifton Club Company Ltd and you The Client. Terms are accepted by the client once signed and returned.

2) Written Confirmation & Deposit

Written confirmation is required along with a signed copy of the Terms & Conditions and a non-refundable deposit of £500 Inc Vat is required to secure your booking.

3) Payments

- a) A non-refundable deposit is required to secure a booking (see 2 above)
- b) You will receive a formal quotation after discussions about your requirements. Please note that prices of food and drink may change according to the market prices at the time of the function not the booking.
- c) 8 weeks prior to your booking we will issue a pro-forma for 75% of the estimated total of your wedding. This must be paid 4 weeks prior to the day. Following the day an invoice for the total amount minus previous payments will be issued, the balance is required within 21 days of issue.
- d) The final number of guests is required to be confirmed 5 working days prior to the wedding (this should be in writing) and this represents the minimum number of guests that will be charged for. We regret that we are unable to make allowances for a reduction in guests, therefore you will be charged for the number given 5 or more working days prior to the function.
- e) Additional charges may be incurred such as additional guests, bar tab, damages; this will be invoiced following the function.
- f) Overpayments, if you have already paid more in advance than the final invoice, you will receive a refund for overpayment after the function.
- g) Late Bookings: Any bookings made less than 28 days prior to the function, 75% of the fees (venue hire, estimated food and beverage & any other services) will be invoiced and must be paid in full at the time of the booking.
- h) Making a payment:
 - Cheques should be made payable to The Clifton Club Ltd
 - BACS: Account Name: The Clifton Club Company Ltd, Account No: 27565001 Sort Code: 40-51-62
 - We accept Debit Cards at no charge; Credit Cards carry a 2% fee, we do not accept American Express.

4) Cancellations

- a) A provisional booking will be held for NO more than 3 weeks without a deposit payment. The Clifton Club Company Ltd will then release the date for alternative bookings, with no further correspondence.
- b) Cancellations must be notified in writing (*see d) for charges that may apply*)
- c) The Clifton Club Company Ltd reserves the right to cancel a function if in the opinion of the club its reputation may be brought in to disrepute or if they become aware of any payment default or breach of these Terms & Conditions.

Cancellation Charges

d) In the event of a booking being cancelled or postponed the following fees will apply:

- Within 9-6 months' notice – Full Venue Hire will be payable
- Within 4-6 months' notice – Full Venue Hire and 25% of the estimated revenue total will be payable
- Within 2-4 months' notice – Full venue Hire and 50% of the estimated revenue total will be payable
- With less than 2 months' notice - we may charge for Full Venue Hire, catering and any other services booked
- With Less than 28 days' notice – the Full Estimated Total will be payable

** It is at the manager's discretion if the date may be re-booked that you may not incur the above fees, the initial £500.00 deposit is non-refundable*

5) General

The Clifton Club Company Ltd is a Private Members Club and reserves the right to obtain a Full Guests List of everyone attending a function; each guest will be made a temporary member of the club under the Group membership Rule 4b. Guests may only use the facilities and rooms booked during the function.

Music: we allow live bands, dj's and recorded music. All music must be finished by 23:45, Our Music Form must be completed and returned by your chosen supplier.

Damage to the property: at the time of booking you will be liable for any damage that you or your guests cause to the property, Damage Fees will apply.

Candles are permitted; they must be in suitable holders. No items are to be fixed to the doors, walls or ceilings at any time.

The Building: The furnishings and carpets have been treated it is your responsibility to inform the staff of any spillages, burns or damage. Failure to do so may result in a cleaning fee.

Due to the age of the building, repairs may be required to be carried out at any time; you will be notified in writing if these will be occurring during your booking. We will ensure that any disruption will be kept to a minimum.

Other: No Food may be brought into the premises or consumed without prior written agreement, Wedding Cakes are exempt. *Corkage Rates:* £12.00 per bottle Sparkling, £10.00 per bottle Wines. This price includes storing, chilling, serving, and disposal.

Pre-Order Surcharge: pre order menus will incur a £4.00 pp surcharge; full list with choices will be required when final numbers are given. Minimum number of guests is 30.

6) Health & Safety

Clients and their guests are required to comply with the Health & Safety instructions given by the management team. Children must be supervised at all times, The Clifton Club Company Ltd will not accept responsibility for any damages that children left unattended may cause.

The Clifton Club Company Ltd reserves the right to refuse service or ask clients and/or their guests to leave the premises if their behavior is unacceptable or if our Health & Safety/legislation is being breached.

No Smoking is permitted in any areas of the Club at all times.

7) Personal Property

The Clifton Club Company Ltd will not accept responsibility for loss or damage of any belongings brought into the premises during your event. Any personal property that is brought onto the premises is entirely at the clients risk and should be removed at the end of the function as The Clifton Club Company Ltd will not be held responsible.

8) Service Charge

A 10% discretionary Service Charge will be automatically added to your final bill.

By signing below you are accepting the Terms & Conditions of The Clifton Club Company Ltd.

Name of Bride & Groom:

B:..... **& G:**

Wedding Date:.....

Postal Address:

.....

Post Code:

Tel Number:

Email:

Signature:

Date:

Please sign and return by email or to the address below: