

WELCOME TO YE OLDE BELL HOTEL & RESTAURANT

Our legendary 17th century coaching inn rose to fame and fortune in the days of stagecoaches and highwaymen when it provided a safe and comfortable stopover on the original Great North Road!

Today Ye Olde Bell offers the finest traditions of a country house hotel in extensive grounds and, combined with modern technology, makes the perfect venue for conferences, banquets, balls, weddings and celebrations of all kinds. Whatever your style, we have the perfect suite for your event!

The total restoration has been an all-consuming labour of love for local owners, Paul and Hilary Levack, who have brought the hotel firmly into the 21st century, whilst at the same time passionately preserving the traditional character and sense of heritage – even choosing to keep the creaky floorboards! Traditional log fires, comfy leather sofas, period features and antiques are complemented with plush fabrics, stylish modern bathrooms and a contemporary Mediterranean-style Terrace Bar in our idyllic gardens!

The oak panelling and leaded windows of Restaurant 1650 and the Club Lounge are elegantly enhanced with sumptuous black and gold furnishings and gleaming chandeliers! The rich claret and soft cream ambience of the St Leger Bistro-by-the-Bar offers more informal dining and the friendly bar is renowned for everything from the finest champagnes to our own hand-pulled local ale!

With our tremendous reputation for superb hospitality, we are also very proud to have been awarded the prestigious accolade of AA Four-Stars for the first time in the 360-year history of the hotel! So, if you haven't visited us for some time, you're in for a wonderful surprise and if it's your first time, it is sure to be one of many!

We look forward to welcoming you very soon – whatever the occasion!

HOW TO FIND US

In the rural village of Barnby Moor, Ye Olde Bell is conveniently located just off the A1 on the border of Nottinghamshire, Lincolnshire and Yorkshire and close to the M1, M18 & M62. We are within an hour's drive of Doncaster, Leeds, Sheffield and Nottingham and Robin Hood Airport and Retford Mainline Railway Station are just a few miles.

From A1 Southbound: After J34 Blyth Flyover, follow A1 for approx 3½ miles and take next small left exit signed **Barnby Moor**. Turn left at the end of the road and the hotel is diagonally opposite at the next T-junction.

From A1 Northbound: Exit at A620 signed Ranby and Retford. Follow road for almost 2 miles and after Ranby House School, take next left signed **Barnby Moor**. Follow this road for approx 2½ miles and the hotel is diagonally opposite at the next T-junction.

By Rail: Retford Station is on the Kings Cross - Edinburgh Mainline and is 4 miles away. Arrangements for taxis can be made by the hotel upon request.

By Air: Robin Hood Airport is 11 miles away and East Midlands Airport 50 miles. Helicopter landing at the hotel by prior appointment.
Co-ordinates N53° 21.179' W01° 00.297'

Back in 1690 when 'Barnby on the Moore' was the haunt of nightriders, Ralph Thoresby, the antiquarian, recorded in his diary that it was "only by the grace of God" that he reached the inn safely!

We wish you a safer and more comfortable journey!

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All information herein for events to be held in 2011 and correct at time of going to press



We now have 49 fabulous rooms to choose from! Ranging from singles to family rooms and stunning suites, all have been individually styled by Hilary herself with great passion and enthusiasm. Each one has been restored to reflect the charm of a bygone age and yet incorporate the modern luxuries today's discerning guest expects.

Period antiques and original features such as oak beams and leaded windows are complemented by flatscreen TVs, wi-fi and fluffy duvets! Restful shades from a traditional palette are enlivened by drapes, throws and cushions in an array of rich silks, damasks and modern opulent fabrics.

Our contemporary bathrooms are all bright and spacious with luxurious toiletries and superb power showers – many also feature claw-footed roll topped baths.

SINGLE ROOMS

You will be pleasantly surprised to find that "single doesn't mean small" at Ye Olde Bell, as our rooms are of generous proportions and all quite individual in style!

CLASSIC ROOMS

Luxurious twin or double rooms each uniquely reflecting our mix of traditional character and contemporary comforts and ranging from elegant high rooms with large windows to pretty 'cottage' style rooms with leaded dormer windows.

FEATURE ROOMS

Everything a Classic has to offer and more! Several have views of our lovely formal gardens or the rolling countryside and many also have both bath and shower and extra large beds!

SUPERIOR ROOMS

Generally more spacious than Classic or Feature rooms and all very individual - one even has a fabulous four-poster! Several also offer claw-footed roll top baths and separate walk-in power showers and most have superb views of the gardens or countryside.

SUITES

Three stunning suites, all very unique in design and character and all with spectacular views :-

The Victoria Suite

Striking black and gold 'Victorian Versace' canopied bed. Large separate lounge with a feature fireplace and inter-connecting door to a stylish twin room with further bathroom.

The Bowness Suite

A romantic four-poster with a medieval air. Rich claret and plush gold tapestry fabrics, period antiques and glorious views of the gardens.

The Lady Jane Suite

Elegant and very regal with a canopied bed adorned in rich royal blue and gold, an impressive suite of antique furniture, a magnificent crystal chandelier and a uniquely stylish bathroom.

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Our suites are simply spectacular, there's a style just for you and no celebration is too small at Ye Olde Bell! Our unparalleled reputation for the finest atmosphere, food, wine and service in the area, with our wealth of experience and expertise, ensure your special event will be just perfect! Words can never totally justify what we do offer, so please contact us to make an appointment to see our beautifully restored hotel and talk to us about your personal requirements. We will be delighted to show you around - under no obligation of course!

- 4 distinctly different suites for up to 180 guests or 500 with a marquee
- Unique Oak Pavilion for 'al-fresco' events
- Formal gardens and extensive grounds ideal for aperitifs and photographs
- Superior reputation for catering for large events & dedicated event planning specialists
- Drinks receptions including Pimms, Mulled Wine, Champagne & Canapés,
- 49 individually styled bedrooms including suites and four-posters
- Excellent additional wining and dining options for your guests during their stay in Restaurant 1650 or St Leger Bistro-by-the-Bar
- Activities such as golf, archery, clay pigeon shooting, go-carting, paintballing etc can be arranged to enhance your event
- 10% discount from a 3-course menu chosen from the Banqueting Selector for events on Monday - Thursday (subject to availability)
- Various options for exclusive use
- Free car parking for up to 120 cars

Ye Olde Bell has been renowned for generations for celebrations of all kinds and is now fully refurbished throughout to offer you the perfect venue - whatever the occasion!

- Christenings & Naming Ceremonies
- Engagements, Weddings & Anniversaries
- 18th, 21st & all those Milestone Birthdays
- School Balls, Proms & Graduations
- Reunions & Retirements
- Funerals & Celebrations of Life
- Banquets & Balls from 5 to 500
- Corporate Lunches, Dinners & Events

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BANQUETING & EVENTS TERMS & CONDITIONS

The following will apply to banqueting events in addition to the general terms & conditions attached:

1. A room hire charge for the main suite will not be charged if the menu is taken from the selection detailed in this brochure and at the published price providing the reception is for the minimum number of guests for the suite, otherwise the following will apply :

Bradgate & Wiseton	:	Min No 80 or Room Hire £750
Neilsen	:	Min No 60 or Room Hire £450
Levack	:	Min No 30 or Room Hire £300
Restaurant 1650	:	Min No 20 or Room Hire £300
Oak Pavilion	:	Min No 20 or Room Hire £450
2. A minimum spend of £30.00 per guest on food applies to all events.
3. Children under 12 years will be charged at 50% of the relevant menu and children under 2 years will be free of charge, but all drinks will be charged as taken.
4. A reservation will be held on a provisional basis for a maximum of 14 days. Thereafter we would request written confirmation and a non-refundable deposit of £750 to secure the booking.
5. Deposits are deductible from the final account and in the event of cancellation are non-refundable.
6. A further advance payment of 50%, less deposit, of the estimated final costs is payable 6 months prior to the event upon receipt of invoice.
7. Final numbers must be advised 14 days prior to the event and this is the minimum number chargeable.
8. The final account, less deposit and advance payment, must be paid 14 days prior to the event and any extras on the day must be settled prior to departure.
9. In the event of cancellation of an event, charges based on a percentage of the final account will apply :-

Over 6 months	:	25%
Between 4-6 months	:	50%
Between 1-4 months	:	75%
Under 1 month	:	100%
10. A 3% surcharge will apply for all payments made by credit card.
11. All prices quoted include 175% VAT, are for events to be held in 2011 and may be subject to change for 2012 onwards.

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RECEPTION SUITES

Bradgate & Wiseton Suites

A grand suite with high moulded ceilings, leaded windows, original oak panelling and two grand working fireplaces, it provides a splendid backdrop and has a stage, dance floor and direct access to our gardens. The Bradgate accommodates up to 180 guests for a formal event with further capacity in the adjoining Wiseton Suite, which has a magnificent contemporary bar opening into the gardens.

Neilsen Suite

Bright and elegant, panelled in light oak with sumptuous gold silk drapes, gleaming chandeliers, an impressive private bar and a dance floor - a wonderful setting for up to 120 guests or up to 190 guests when linked to the adjoining Levack Suite.

Levack Suite

A new contemporary suite accommodating up to 40 guests for private dining. It has an impressive central skylight, leaded windows and French doors providing plenty of natural light and its own private entrance.

Restaurant 1650

Our original oak panelled restaurant provides a stylish and elegant setting for more intimate events of up to 40 guests - stunning black and gold fabrics, rich carpets and crystal chandeliers are complemented with luxurious leather sofas in the Club Lounge.

The Oak Pavilion

Our utterly romantic and 'Magical' Oak Pavilion in the formal gardens is truly idyllic for 'al-fresco' celebrations and events.





Marquees

For up to 500 guests, a bespoke marquee decorated to your own theme can be erected in our gardens with direct access from The Bradgate & Wiseton Suites.

The Formal Gardens & Extensive Grounds

A fabulous backdrop for photographs and a lovely setting for aperitifs, outdoor games or a barbecue in the evening sun!

STYLES & CAPACITIES

	Bradgate & Wiseton Suites *	Neilsen & Levack Suites **	Levack Suite	Restaurant 1650	Oak Pavilion (Gardens)
 Round Tables					
 - Oblong Top Table	180	160	40	40	n/a
 Oval Table	80	40	30	22	20
 Hollow Square	80	40	30	n/a	n/a
Informal	250	190	70	70	40

* The Bradgate & Wiseton Suites are interlinked with impressive grand floor-to-ceiling doors and can be used as one larger suite and/or a marquee can be added to increase the capacity to 500 - additional charges will apply.

**The Neilsen & Levack Suites are interlinked with solid oak folding doors and can likewise be used as one larger suite for an additional charge.

The sole use of the Levack & Wiseton Suites is subject to the discretion of the management.

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DRINKS PACKAGES - ARRIVAL, RECEPTION & TOAST

We offer the following drinks packages (including soft drinks) for your guidance, but are more than happy to adapt them or help you create your own.

DRINKS PACKAGE A - £12.95 per guest

Arrival: 1 glass of Bucks Fizz, Pimms or Mulled Wine*
 Meal: 1 glass of House Red or White Wine
 Toast: 1 glass of Sparkling Wine**

DRINKS PACKAGE B - £15.95 per guest

Arrival: 1 glass of Bucks Fizz, Pimms or Mulled Wine*
 Meal: 2 glasses of House Red or White Wine
 Toast: 1 glass of Sparkling Wine**

* Select one choice of drink for all guests on arrival

** Upgrade your toast to Champagne for £4.50 per guest or £4.95 per guest for Pink Champagne

LUXURY DRINKS PACKAGE - £23.50 per guest

Arrival: 1 glass of Champagne served with Strawberries
 Meal: 2 glasses of House Red or White Wine
 Toast: 1 glass of Champagne

APPETISERS & CANAPÉS

Hand cooked Yorkshire crisps, nuts & marinated olives £3.95
 Strawberries dipped in dark, milk & white chocolate - an original alternative for your arrival drinks! £3.95
 Seasonal Canapés - selection of 4 per person £7.95

A few suggestions are:

- Smoked salmon with crème fraîche
- Cherry tomato and Fine Fettle cheese skewers
- Tartlets of arabiatti topped with a quails egg dusted with Parmesan
- Baby Yorkshire pudding with rare beef and horseradish
- Stilton and onion tart
- Honey and mustard sausages
- Chicken parfait on a sable biscuit
- Filo king prawn marinated with ginger and chilli

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AFTERNOON TEA - £16.00 per guest

Served with freshly brewed tea and coffee

- A selection of freshly made sandwiches on brown, white and granary bread to include:- Yorkshire ham and tomato; roast beef and horseradish; prawns in Marie Rose sauce; cucumber and egg mayonnaise
- Honey and mustard sausages
- Individual savoury bite sized tartlets with a selection of fillings
- Freshly baked bite sized scones with whipped cream and strawberries
- Delicate squares of rich chocolate cake

Add additional items for just £1.85 per guest: -

- A selection of luxury smoked salmon canapés
- An assortment of filled vol-au-vents and warm sausage rolls
- A selection of hot canapés
- Mini patisserie selection
- Selection of themed cup cakes

FINGER BUFFET - £16.00 per guest

- A selection of freshly made sandwiches on brown, white and granary bread to include:- Yorkshire ham and tomato, roast beef and horseradish, prawns in Marie Rose sauce, cheese and chutney, crisp salad and balsamic dressing and tuna mayonnaise
- Honey and mustard sausages
- Spinach and goats' cheese quiche
- Lincolnshire pork pie and pickles
- Chunky chips
- Yorkshire crisps

Add additional items to your buffet for just £1.85 per guest: -

- Baby Yorkshire pudding filled with minced beef and horseradish
- Coarse country pate and crusty bread
- Individual Stilton and onion tarts
- Strips of breaded chicken with garlic mayonnaise
- Goujons of breaded plaice with tartar sauce
- Slow roasted Mediterranean vegetables
- Green salad and coleslaw
- Tomato and shallot salad
- Pasta salad

HOT FORK BUFFET - £23.50 per guest

Please choose three dishes from the following :

- Traditional baked lasagne with garlic bread
- Mediterranean vegetable lasagne with garlic bread (v)
- Homemade steak and potato pie with mushy peas
- Homemade chicken and mushroom pie with mushy peas
- Root vegetable casserole with sage dumplings (v)
- Chilli con carne with braised rice
- Three bean chilli with braised rice (V)
- Breast of chicken simmered in a tomato, red wine and basil sauce with penne pasta
- Chicken Korma with basmati rice and poppadums

Add a starter and a dessert from our extensive Banqueting Selector Menus.

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CARVED BUFFET - £43.95 per guest

Served for a minimum of 40 guests

A platter of appetisers for each table

Marinated olives

Cherry tomato and Fine Fettle cheese skewers

Smoked salmon with crème fraîche

Freshly baked bread

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Whole poached salmon with tarragon mayonnaise

Honey roast ham and pickles

Sirloin of English beef with horseradish cream

Lincolnshire turkey with cranberry sauce

Warm spinach and ricotta tart

Rocket and Parmesan salad

Tomato and shallot salad

Crisp green salad

Cous cous salad

Warm marinated Mediterranean vegetables

Minted new potatoes

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Strawberry and Champagne roulade

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Coffee and mints

BARBECUE IN THE GARDEN - £16.50 per guest

- Lamb and mint burgers
- Lincolnshire pork and sage sausages
- Chicken breast marinated in lime juice, white wine, garlic and herbs
- Chunky vegetable kebabs
- Served with bread rolls, choice of sauces and salads

Add additional items to your barbecue: -

- 6oz English rump steak £4.95
- Lamb steaks in a spicy marinade £4.95
- Mackerel with lemon parsley and butter £4.50
- Salmon parcel with white wine and herbs £4.50
- Baked potatoes with choice of fillings £3.95

THE DESSERTS

- Strawberries and cream served in large bowl £6.75
- Profiteroles with warm dark chocolate sauce £6.25
- Pavlova with fresh seasonal fruits £6.75
- Vanilla cheesecake with warm seasonal berry compote £7.50
- Glazed lemon tart and raspberry sorbet £6.25
- Chocolate cake with rich butterscotch sauce £7.50
- Bramley apple pie with fresh cream £6.25

THE CHEESE

A separate cheese table can be arranged from £195 to include a selection of fine British & Continental cheeses served with fresh bread, biscuits, grapes and celery

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We have created a wide selection of dishes to help you create your own individual menu bespoke to your event – simply choose one dish from each course for all guests. We will of course accommodate specific dietary requirements separately and will be happy to help and advise with your menu planning if required.

APPETISERS & CANAPÉS

Hand cooked Yorkshire crisps, nuts & marinated olives	£3.95
Strawberries dipped in dark, milk & white chocolate - an original alternative for your arrival drinks!	£3.95
Seasonal Canapés - selection of 4 per person	£7.95

A few suggestions are:

- Smoked salmon with crème fraîche
- Cherry tomato and Fine Fettle cheese skewers
- Tartlets of arabiatti topped with a quails egg dusted with Parmesan
- Baby Yorkshire pudding with rare beef and horseradish
- Stilton and onion tart
- Honey and mustard sausages
- Chicken parfait on a sable biscuit
- Filo king prawn marinated with ginger and chilli

STARTERS

Rocket and Parmesan salad with toasted pine nuts	£5.75
Baked field mushroom filled with crispy bacon, sautéed onions, melting cheese and dressed leaves	£6.75
Glazed goat's cheese with red onion chutney and green salad	£5.75
Caesar salad, crisp cos lettuce, croutons, parmesan flakes, fresh anchovies and a classic dressing	£5.75
Chicken liver parfait with toasted granary bread and local chutney	£5.25
Yorkshire potted beef and ham hock terrine with beetroot relish	£6.25
Galia melon, fresh fruit and sorbet	£5.25
Fishcake of hot smoked salmon with spring onion and coriander on a tomato and red pepper coulis	£7.10
Oak smoked salmon and plump prawns with dill mayonnaise	£7.65
Button mushrooms cooked with white wine, garlic and cream	£5.75
Chicory, pear, walnut and Cropwell Bishop Blue salad	£6.85
Yorkshire pudding with caramelised onion and red wine gravy	£5.50

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SOUPS

Spiced parsnip with flocked cream and parsnip crisps	£5.25
Roast tomato and sweet red chilli pepper with basil oil	£5.25
Minted pea	£5.25
Mushroom and rosemary	£5.25
Carrot, honey and ginger	£5.25
Sweet potato and watercress	£5.25

SORBETS

Choice of mango, raspberry, lemon or passion fruit	£3.65
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MAIN COURSES

All include a selection of fresh seasonal vegetables and potatoes.

Roast sirloin of English beef with Yorkshire pudding	£19.45
Oven baked breast of chicken dusted with grated parmesan on slow roasted summer vegetables infused with basil	£15.95
Roast rack of English pork filled with apricot and prune stuffing with pan gravy	£15.95
Poached fillet of halibut on parsley creamed potato with butter sauce	£19.45
Lightly crumbed breast of chicken with creamed leek sauce	£15.95
Roast loin of venison with parsnip puree and redcurrant jus	£23.75
Crispy organic salmon with spring vegetable broth	£18.50
Medallions of beef fillet with creamy peppercorn sauce	£26.50
Slowly braised lamb shank with a casserole of root vegetables	£19.95
Braised rump steak with red wine, baby onions and mushrooms	£16.95
Breast of chicken filled with cream cheese, wrapped in bacon, served with a Madeira sauce	£15.95
Thickly carved sirloin of English beef with a baby onion, red wine and mushroom sauce	£19.45
Roast rack of lamb with caramelised shallots and dauphinoise potatoes	£23.95

VEGETARIAN

Butternut squash risotto with parmesan flakes and herb oil	£14.95
Goat's cheese and summer vegetable tart with rocket salad	£14.95
Smoked cheddar and leek potato cakes with hot pepper relish	£14.25
Aubergine cannelloni with ricotta cheese and fresh tomato sauce	£13.25
Baked mushroom filled with creamed spinach and walnuts	£13.25
Casserole of winter root vegetables with sage dumplings	£13.25

DESSERTS

Glazed lemon tart and raspberry sorbet	£6.25
Sticky toffee pudding with caramel sauce	£6.95
Bramley apple pie and vanilla ice cream	£6.25
Champagne and strawberry roulade garnished with fresh strawberries	£5.75
Profiteroles with warm dark chocolate sauce	£6.25
Bread and butter pudding with vanilla sauce	£6.25
Brandy snap basket, vanilla ice cream and fresh fruit	£6.25
Vanilla cheesecake with warm seasonal berry compote	£7.50
Chocolate cake with rich butterscotch sauce	£7.50
A selection of local cheeses	£8.50

COFFEE

Coffee and mints	£3.10
Coffee and chocolate truffles	£3.50

Some dishes may be subject to market price changes

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We have a very extensive wine cellar at Ye Olde Bell including some superb Chablis and Chateaufneuf du Pape, together with a wide variety of the very best Champagnes, including Vintage Dom Perignon, Louis Roederer Cristal and the highly sought after Cattier "Ace of Spades" - plus a truly amazing selection of fine Armagnac, Cognac, port and liqueurs.

As this is only a selection, please contact us if you would like to see our full list or would like to request a specific wine, which we will always do our utmost to source for you.

RECEPTION DRINKS

Classic Pimms with fresh fruit, cucumber and mint	£3.70
Bucks Fizz	£3.70
Champagne	£6.95
Mulled wine	£3.95
Red or white wine	£3.95

Per Glass

WINE LIST

WHITE WINE

	175ml	250ml	Bottle
1. Ye Olde Bell Colombard-Ugni Blanc, France A very light yellow aspect with green reflections and a delicate nose from grapes found in the Gasconne & Cognac region.	£3.95	£4.95	£14.50
2. Ye Olde Bell Colombard-Ugni Blanc Medium, France A medium aromatic wine characterised by white flowers and an aroma of pears and limes.	£3.95	£4.95	£14.50
6. Falanghina (Pinot Grigio Style) Fresh, lush and lively white wine that compares well to a Pinot Grigio. Flavours of green apples and citrus fruits along with honey and almond.			£16.95
7. Muscadet, Sevre et Maine Sur Lie, Domaine Luneau Papin Loire Valley Retaining the best characteristics of the region, is appreciably more fruity and modern in style.			£18.95
8. Semillon Chardonnay, Barren Jack, South Eastern Australia Elegant with a palate rich in the apple and citrus flavours of the Semillon and the peach and dried fig characters of the Chardonnay.			£16.95
10. Sauvignon Blanc, Linaje Estate – Maule Valley, Chile Delicate fruity nose gives way to a palate of uplifting acidity and rounded gooseberry fruit flavours.			£15.50
12. Sauvignon Blanc, Mission Estate – Marlborough, New Zealand Established in 1851, Mission Estate Winery is New Zealand's oldest winemaker. The colour is pale yellow with green tints and a ripe bouquet of tropical fruit, citrus, passion fruit and gooseberry.			£25.50

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ROSÉ WINE

	175ml	250ml	Bottle
4. Ye Olde Bell Cabernet Rosé Blush, France This pale medium rosé has gooseberry and raspberry aromas. A clean, dry palate with a freshness and attractive berry fruits.	£4.15	£5.15	£15.95
26. Pinotage Rosé JUNO 'Cape Maidens', South Africa A refreshing crisp, deep salmon pink wine with hints of pomegranate, green toffee-apple and chutney			£17.95

RED WINE

3. Ye Olde Bell Merlot-Carignan, France Quite robust and structured, yet made in a modern fruity style. Spicy fruit with a fresh peppery character and a little cured meat richness.	£3.95	£4.95	£14.50
14. Cabernet/Merlot JUNO 'Cape Maidens' South Africa Definite berry character on the palate, a rich, smooth wine well-balanced with a delightfully subtle aftertaste.			£17.95
17. Rioja Tempranillo, Bodegas Carlos Serres, Spain A wine to be judged on its pure, honest, fruit-driven taste with some interesting, gamey hints and a developing length.			£17.95
19. Shiraz/Cabernet, Barren Jack, South Eastern Australia Bold and full bodied, an artful blend of the vibrant Shiraz and the classic elegance of the Cabernet.			£17.95
21. Cabernet Sauvignon, Antano Single Vineyard, Maule Valley, Chile Deep violet colour with complex aromas of pepper, red fruit, vanilla and wood. Well structured, tasty and balanced, full of ripe berries.			£17.50
23. Cabernet/Merlot, Mission Estate, Hawkes Bay, New Zealand Aromas of raspberry and cherry, with good depth and complexity, this wine has good fruit and a medium bodied palate, showing the fine grained, soft tannins.			£25.50

SPARKLING & CHAMPAGNE

37. Prosecco Borgo Molino, Hills of Marca, Trevigiana, Italy In contrast with most Prosecco, a traditional method of secondary fermentation produces a smooth effervescence and lasting bubbles.			£22.95
38. Kraemer Brut, Cuvee Close, France A sparkling dry white with plenty of fruit on the palate and delicate, small bubbles.			£18.50
39. G. Gruet & Fils Grande Reserve, Brut NV A simply wonderful Champagne made using a high proportion of reserve wines producing a fruity cuvée of great finesse and a subtle harmony of Pinot Noir and Chardonnay.			£41.50

All our wines are sourced by Patrick Jouan of Le Bon Vin Wine Merchants who pride themselves on being "The wine merchant with a difference" and "A day without wine is like a day without sunshine".

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Coaching Inns (North) Ltd (The Company)**Terms & Conditions of Trading for Group Accommodation, Conferences, Functions & Events**

These conditions apply to all contracts for the provision of goods and services for group accommodation, conferences, functions and other events to the exclusion of all other terms and conditions, including any which the client may purport to apply or which may appear in any promotional literature.

Please read these conditions carefully in order to avoid any misunderstanding regarding the terms on which reservations are accepted.

In these conditions, terms used with an upper case initial letter have special defined meanings.

Some of these are listed in clause 18. Others are defined when first used.

1 Confirmation & Guest Numbers

1.1 All bookings are provisional until the relevant Contract (signed by the Client) is countersigned on behalf of the Hotel and dated. The Hotel will provide to the Client a copy of the Contract once countersigned on behalf of the Hotel.

1.2 The Contract shall specify the anticipated number of guests for the Event, the agreed minimum number of guests for the Event (the 'Contract Minimum') and the maximum number of guests permissible for the function room(s) reserved for the Event.

1.3 The Client must inform the Hotel of the number of guests it wishes to be catered for at the Event (the 'Final Number') at least 7 working days before the Event. This Final Number will override the anticipated number specified but will not affect the Contract Minimum.

1.4 The Contract Minimum represents the minimum number of guests the Client guarantees will attend at the Event and the Company has calculated its charges on this basis. The amount payable by the Client will therefore be calculated according to the highest of (a) the Contract Minimum (b) the Final Number or (c) the number who actually attend the Event.

2 Payment**2.1 Payment**

All accounts incurred will be invoiced. Payment is due for all credit accounts on presentation of invoice. Any queries should not delay immediate payment of the outstanding balance. Queries should be referred to the Hotel within 7 days of receipt of invoice. No allowance or refund can be made for meals and other elements not taken within the agreed package rate. Payment must be made in Pounds Sterling (UK) payable to the Hotel.

2.2 Deposits

The Client must pay the deposit payment (s) specified in the Contract under Billing Instructions. Should the Client fail to pay any such deposit within 7 days of the due date, the Company may treat the Booking as having been cancelled by the Client and;

2.2.1 All deposits are non-refundable.

2.2.2 If the cancellation fee is greater than the amount of any deposits paid, then the balance shall be paid by the Client immediately.

2.3 Credit

Credit Facilities within the Company may be obtained on application to the Hotel (subject to the agreement of the Hotel). Credit facilities must be finalised at least 2 weeks prior to the event. All amounts incurred against an agreed credit facility will be invoiced immediately after the Event. The Client shall pay all invoices on presentation of the invoice.

2.4 Interest

When credit facilities are granted and when payment is not received within the stated terms, we reserve the right to charge an appropriate rate of interest (3% above base rate) or make a collection charge. All such agreed credit accounts must not exceed their credit limit at any time.

2.5 Extras

The Client shall pay the Hotel for any food and beverages or other goods or services not provided for in the Contract or otherwise in correspondence but made available upon request of the Client on the day of the Event.

2.6 Price Variations

In the event of circumstances being beyond the Company's control (including, but not limited to increases in the

standard rate of VAT), the Company reserves the right to vary the prices specified in the Contract to an extent which reflects such circumstances.

3 Cancellation by the Client

3.1 If the Client wishes to cancel a Booking or cancel the reservation of some or all bedrooms reserved either as a block booking or in conjunction with an Event, such cancellations must be advised to the Hotel in the first instance verbally, followed by written notice of cancellation. Cancellation shall be effective, final and binding on the Working Day on which the Hotel receives written notice of cancellation (the 'Cancellation Date'). Any notice of cancellation received out of the hours of 9am and 5pm shall be deemed made on the next Working Day. Any postponements of any Event shall be considered as a cancellation under this, Clause 3.

3.2 If the Client cancels a Booking, the Company will charge a cancellation fee. This cancellation fee shall be a percentage of the charges payable in respect of the Contract Minimum (and, if any separate charge is payable in respect of room hire, of such room hire charge) according to the number of clear days (that is not counting the Cancellation Date and the day of the Event) between the Cancellation Date and the date of the Event (the 'Cancellation notice'), as set out below. If the Event is cancelled less than 3 Working Days before the Event, the Hotel is entitled to charge according to the final Number, if higher than the Contract Minimum.

Cancellation Notice (Events)	Fee
Over 133 days	10%
133 days – 91 days	25%
90 days – 30 days	50%
29 days – 8 days	80%
7 days or less	100%

3.3 Where any bedrooms are reserved either as a block booking or in conjunction with an Event.

Such bedrooms:

3.3.1 Are block booked and reserved exclusively to the Client and accordingly will not be released unless notice of cancellation of such reservations in respect of the relevant bedrooms is given in accordance with Clause 3.1, the cancellation fees set out in Clause 3.4 will, if applicable, then apply.

3.3.2 Will (unless cancelled as provided above) be charged at the room rate specified in the Contract, (or, if no separate room rate is specified in the Contract, at the standard room rate) for all nights booked even if any guests do not stay for all nights as booked (including by reason of early departure)

3.4 For block bedroom bookings of 5 or more rooms on any one night, cancellation of some or all bedrooms reserved either as a block booking or in conjunction with an Event will incur a cancellation fee.

This cancellation fee shall be a percentage of the charges payable in respect of the bedrooms cancelled (or, if no separate room rate is specified in the Contract, of the standard room rate) according to the Cancellation Notice, as set out below:

Cancellation Notice (Bedrooms)	Fee
Over 90 days	10%
90 days – 61 days	25%
60 days – 30 days	50%
29 days – 10 days	80%
2 days - night of	100%

3.5 The cancellation fees payable under this Clause 3 are a genuine pre-estimate of the loss the Company will incur arising out of a cancellation; the actual losses incurred by the Company may be greater or less than these cancellation fees; the cancellation fees are payable whether or not the Hotel is able to find alternative business in respect of the cancelled event and/or bedroom.

3.6 In addition to the cancellation fees due under Clauses 3.2 or 3.4 the Client must reimburse the Hotel (on an indemnity basis) for any expenditure incurred in respect of any cancelled Booking including (but not limited to) any costs, charges or penalties as a result of having to make consequential cancellation of its own arrangements with third parties in relation to the Event.

3.7 The Company may invoice the Client for any cancellation fees payable at any time after the cancellation. The Client shall pay such invoice on presentation of invoice.

All information herein for events to be held in 2011 and correct at time of going to press

...../see over

4 Cancellation by the Company

4.1 The Hotel may cancel the booking:

4.1.1 If the booking might prejudice the reputation of the Hotel

4.1.2 Under Clause 2.1

4.1.3 If the Hotel becomes aware of any deterioration in the Client's financial situation such that the Company reasonably considers the Client may not be able to fulfil its material obligations under the Contract.

4.2 The Company may charge the cancellation fees provided in Clause 3 in the event of any cancellation under Clause 4.

5 Changes by Company

The Hotel reserves the right without prior notice to change the Client's assigned function room for one of equal suitability if the Hotel has reasonable commercial or operational reasons for doing so (including, but not limited to, the carrying out of works on the relevant room or such room being otherwise unavailable).

6 Outside Services

The prior consent of the Hotel must be obtained for any entertainment or services contracted for the Event by the Client, all of which must comply with any statutory codes and regulations. It shall be the responsibility of the Client to ensure that, where applicable, Performing Rights Society forms and Phonographic Performance Limited forms are completed by any band or musician employed by the Client.

7 Etiquette

7.1 The Hotel reserves the right to judge acceptable levels of noise or behaviour of the Client, its guests, representatives or contractors (including, but not limited to, persons engaged by the Client to provide entertainment or other services). The Client must ensure compliance with the Hotel's direction as to noise and behaviour.

7.2 The Hotel reserves the right generally:

7.2.1 To exclude or eject any person from the event or the Hotel if it reasonably considers such person to be objectionable; and

7.2.2 To terminate the Contract and stop the Event without liability to any refund or compensation, if necessary, to prevent or terminate unacceptable noise or behaviour.

7.3 The Client shall indemnify the Company against all and any losses, costs, damages, liabilities, claims, demands and expenses suffered or incurred by the Company arising out of any exclusion, ejection, termination or stopping under Clause 7.2 or the circumstances giving rise thereto.

8 Health & Safety

The Client must fully comply (and ensure the full compliance of its sub-contractors, employees and guests) with the Hotel's Health & Safety Policy, a copy of which is available on request from the Hotel.

9 Corkage

No wines, spirits, food or beverages may be brought into the Hotel or grounds by or on behalf of the Client or any guests for consumption on the Hotel's premises unless the prior consent of the Hotel has been obtained, for which a charge will be made.

10 Licensing and Statutory Regulations

The Client shall maintain free access to fire exits at all times and shall obtain the prior approval of the Hotel before using the special effects equipment on the Hotel premises. The Client shall submit for approval by the Hotel all table layouts for the Event.

The Client shall observe the permitted hours for selling intoxication liquors in the Hotel premises, as advised by the Hotel.

11 Punctuality

The Event must start and finish at the times specified in the Contract. Changes to these times may not be possible unless previously agreed with the Hotel.

12 Guests Clothing & Personal Property

The Company does not accept responsibility for the property of the Client or its guests. Cloakrooms are provided for the convenience of clients and guests but any goods left deposited in the cloakrooms or left

unattended on Hotel premises are deposited at the owners risk and without liability on the part of the Company.

13 Equipment Storage

The Hotel will assist the Client, where reasonably possible, with the storage of equipment etc, however the Company does not accept any liability for loss or damage to any item of equipment, furniture, stock or the like, left in storage.

14 Radio Communications Systems

Where usage of any radio communications system handset is provided to the Client, the Client shall comply with all licensing conditions in relation hereto.

15 Liability of the Company

15.1 Subject to Clause 15.4, the Company shall not be liable, whether in contract, tort (including negligence) or otherwise for any indirect, consequential or economic losses or loss of profits however arising.

15.2 In no event will the Company's liability for any loss or damage in contract or tort (including negligence) or however otherwise arising, exceed the total amount paid by the Client for the Event.

15.3 The Company shall not be liable for any breach of the terms and conditions or delay or failure in providing services as a result of causes beyond its reasonable control including (but not limited to) fire, floods, strikes, delays in transportation, failure of services or inability to obtain any necessary information or consent from any authority.

15.4 The Company does not exclude or restrict its liability in respect of death or personal injury resulting from its negligence.

16 Damage

The Client shall be responsible to the Company for any damage caused to the allocated rooms or the furnishings, utensils and equipment herein or to the Hotel generally by any act, default or neglect of the Client or any sub-contractor, employee or guest of the Client and shall pay to the Company on demand the amount required to make good or remedy any such damage.

17 General

17.1 Agents

Should the Client contract with the Hotel through an agent, the agent acts in that capacity for the Client and not the Company. The Client accepts full responsibility for the payment of the Hotel's account.

17.2 Governing Law

The Contract shall be governed by and constructed in all respects in accordance with the laws of England. The Contract does not affect any rights which the Client may have under the Hotel Proprietors Act 1956 where that Act applies.

17.3 Time is of the Essence

For all payment obligations under these Conditions, time shall be of the essence.

17.4 Assignment

The Contract shall not be assignable by the Client, but may be assigned by the Company.

18 Definitions

18.1 'Booking' means a booking under a contract.

18.2 'Client' means the person, firm or company responsible for commissioning and payment of the Event.

18.3 'Contract' means the written agreement between the Hotel and the Client for a specific Booking or series of Bookings.

18.4 'Event' means the event or function specified in the Contract.

18.5 'Hotel' means the property (ies) of which this Contract has been agreed.

18.6 'Working Day' means Monday to Friday excluding bank holidays and other public holidays.

All information herein for events to be held in 2011 and correct at time of going to press