

Baldwin's Premier Banqueting Services

Thank you for your interest in our banqueting services here at Baldwins where we have always aimed to provide the finest banqueting service in a friendly, informal setting for our discerning clientele of all ages. We are looking forward to continuing to give many more years of happy times to all our clients and friends. We have great pleasure in sending you our brochure .

Many things have changed at Baldwins over the years, but one thing remains constant, that is our passion for superbly cooked fresh food in our 'Oven to Table style', which includes the use of totally fresh market vegetables, and the preparation of all our own soups and desserts on the premises. We buy only the finest prime meats and enjoy an abundant supply of sparklingly Fresh Fish from our shores. Each morning our Chef's wake early to bake our tasty breads.

What you get – Is great value, with no hidden charges. All prices quoted include VAT at 20%, fresh table flowers, candles, the use of microphones and lecterns, and of course superb service with great food.

Whilst considering our brochure we would ask you to please carefully read our booking conditions.

NB: ALL OUR PRICES INCLUDE VAT

LUNCHEON RESTAURANT

Why not try our renowned Rib Room lunch restaurant which is open Tuesday to Friday each week. A great way to sample the quality of our food & service. For up to date Plat du Jour and A la Carte Menu visit our Website. Reservations are advisable.

Pauline and I look forward to continuing to serve all our clients old & new. Along with our fantastic team of long serving Management, Kitchen Brigade and Customer Service Staff, we will continue to strive to offer the very best of good food and friendly service for your enjoyment and of course lots of fun.

My promise to you is that we will give the preparation of your banquet our utmost care and attention.

Kindest Regards

David Baldwin
Chef Patron

Chef Patron - Mr David Baldwin
Customer Services Director - Mrs Pauline Baldwin
General Manager - Miss Janet Wilson
Executive Head Chef - Mr Stephen Roebuck
Head Chef—Sam Lindsay
Operations Manager - Mr Jamie Christian
Banqueting Co-Ordinator– Miss Sam Sanderson

BRINCLIFFE HILL, OFF PSALTER LANE, SHEFFIELD S11 9DF

Visit us at www.baldwinsomega.com

Telephone: 0114 2551818

THE WELCOME

A few suggestions to set the mood at your party All our canapés will be beautifully served to your guests with a smile.

CANAPÉS— FOR A STYLISH START

Choose six from our famous hot & cold canapés collection at £4.50 per person

HOT CANAPES

SATAY CHICKEN SKEWERS

TORTILLA

SPICY MEAT BALLS

DUCK SPRING ROLLS

COD TEMPURA CHILLI JAM

PIGS CHEEK FRITTERS

ONION BHAJIS

RATATOUILLE & SCALLOP TARTLET

MINI YORKSHIRE PUDDING & BEEF

FILET MIGNON & CHILLI MARMALADE

**TEMPURA QUAILS EGG WITH LEMON
CREME FRAICHE**

COOL CANAPES

CHICKEN LIVER PARFAIT

GRAVLAX FILO TART

PRAWN MARIE ROSE CUP

ROQUEFORT, WALNUT & POACHED PEAR

MOZZARELLA & BEETROOT

PARMESAN CHEESE STRAWS

SMOKED EEL WITH CELARIAC SALAD

THAI BEEF RICE ROLLS

GUACAMOLE & SHRIMP

THE WELCOME

A few suggestions to set the mood at your party All drinks will be beautifully served to your guests with a smile

CHAMPAGNE (PER GLASS) A Glass of Chilled Champagne Baldwin	£ 6.50
PATRON DU BALDWIN A Glass of our own House Wine Red, Dry White, Medium White or Rose	£ 3.50
CLASSIC KIR Cassis with Chilled Dry White Wine	£ 4.00
KIR ROYALE Cassis & Baldwins Champagne	£ 7.00
KIR PRINCESS Cassis with a crisp dry sparkling Cava Wine	£ 5.00
PROSECCO A Glass of Fine Italian Sparkling Wine	£ 5.00
SPANISH CAVA A Crisp Dry Sparkler from Catalan	£ 4.50
PIMMS COCKTAIL A Long cool delicious drink with Fresh Fruit, ice, Pimms & Lemonade	£ 4.00
SANGRIA SEVILLE - BY THE JUG A Traditional Andalucian Sangria	£14.00
CHAMPAGNE COCKTAIL Grand Marnier, Sugar & Angostura Bitters Topped with chilled Champagne	£ 7.50
BUCKS FIZZ Chilled Orange Juice & Baldwins Champagne	£ 6.50
DOES FIZZ Chilled Orange Juice & crisp sparkling Cava	£ 4.50
GIN SLING A Classic Gin Based Cocktail with Soda	£ 4.50
AMERICAN EXPRESS Apple Bacardi, Lemonade & Lime	£ 4.50
MAI TAI Rum, Curacao & Pineapple Juice	£ 5.25
PEACH BELLINI Crisp Prosecco with Peach Puree	£ 5.25

A SELECTION OF THEMED COCKTAILS ARE AVAILABLE ON REQUEST

Brincliffe Hill, Off Psalter Lane, Sheffield, S11 9DF

Telephone. 0114 2551818- www.baldwinsomega.com

CHEF ROEBUCKS CLASSIC
A.17— £30.50

CHEFS FRESHLY BAKED BREADS
Parmesan & Tomato-Date & Walnut-
White Bloomer

CONFIT OF PORK BELLY
Slow Cooked Pork Belly
with Pigs Cheek Fritter , Roast Apples & Shallots

GREEN PEA SOUP WITH LANGOUSTINES
A Rich Pea Broth with
Sautéed Langoustine Tails & Broad Beans

BALLANTINE OF GUINEA FOWL
Stuffed Breast of Guinea Fowl with Parsley.
Truffle Peelings, Fennel, Sautéed Herb Gnocchi
& Rich Guinea Jus

GLAZED LEMON TART
With Raspberry Compote & Whipped Double Cream

COFFEE & CHOCOLATE TRUFFLES

POT ROAST SPECIAL
C.17—£31.50

CHEFS FRESHLY BAKED BREADS
Farmhouse Loaf-Wholemeal-
Cheddar & Onion Bread

SCARBOROUGH SMOKIE EN COCOTTE
Flakes of Oak Smoked Haddock with Sautéed Leeks &
Chives, white Wine Fish Sauce Topped with Sliced
Potatoes & Rich Cheddar Cheese

ROAST TOMATO & RED PEPPER SOUP
Our Homemade Soup with Basil Pesto Cream

BRAISED SILVERSIDE OF BEEF
Slow Cooked Joint Of Prime Beef with Yorkshire
Pudding & Beef Gravy

APPLE, SULTANA & SYRUP SPONGE
A Light Sponge with Vanilla Custard Cream & Warm
Toasted Almonds

COFFEE AND CHOCOLATE COOKIES

MR B'S CHOICE
B.17—£31.50

CHEFS FRESHLY BAKED BREADS
Rosemary Foccacia-Crusty Cob-
Sultana Malt Loaf

SPICED COD MALAY
Marinated Fresh Cod in Asian Spices with
Onion Bhaji & Raisin & Pomegranate
Dressing

WILD MUSHROOM RISOTTO
A Classic Risotto with Seasonal Forest
Mushrooms, Truffle Oil & Parmesan Shavings

BALDWINS TRIO OF LOCAL LAMB
Braised Shoulder, Rack & Crispy Salted Belly
With Yorkshire Pudding

BRAMLEY APPLE & RASPBERRY FLAN
With Vanilla Custard Sauce

**COFFEE WITH ALMOND OATMEAL &
RAISIN BUSCUITS**

LAS VEGAS-USA
D.17—£30.50

CHEFS FRESHLY BAKED BREADS
Raisin & Cranberry Loaf-White Bloomer-
Bacon & Corn Bread

SHRIMP, CRAB & SPRING ONION CAKE
With Corn Relish, Shallot Mayonnaise
& Rocket Salad

BALDWINS MINIATURE BEEF BURGER
With Jack Cheese, Dill Pickle, French Fries
& Homemade Tomato Ketchup

BREAST OF CHICKEN RICOLLA
Chicken Coated in Breadcrumbs & Parmesan
Pan Fried with Fire Roasted Bell Peppers & Red
Onions with a Rich Fennel & Tomato Sauce

RICH CHOCOLATE & PISTACIO MOUSSE
With Honeycomb Shortbread Biscuit
& Double Cream

COFFEE & CINNAMON DOUGHNUTS

IT IS ONLY POSSIBLE TO SERVE ONE MENU PER PARTY

ENGLISH LAMB DINNER

E.17—£31.75

CHEFS FRESHLY BAKED BREADS
Sage & Onion-Wholemeal-Soft White

SMOKED HADDOCK RAREBIT
Fresh Smoked Haddock Topped with Rich Cheddar
Rarebit, Creamed Leeks &
Fresh Parsley

WILD MUSHROOM RAVIOLI
Our Own Pasta Filled with Mushroom &
Parmesan Farci, Truffle Sauce &
Toasted Pine Nuts

ROAST LEG OF ENGLISH LAMB
With Seasoned Yorkshire Pudding, White Onion
Sauce, Lamb Jus & Mint Jelly

BAKEWELL TART
Raspberry Compote & Vanilla Custard Sauce

COFFEE WITH RAISIN & OAT BISCUITS

BUTCHERS CHOICE

F.17—£32.50

CHEFS FRESHLY BAKED BREADS
Olive Ciabatti-Sun Dried Tomato-White Cottage

PAN FRIED SCALLOP POIREAUX
Fresh Cornish Scallop with Leek Puree
Crisp Pancetta & Deep Fried Leeks

OXTAIL & SHIN BEEF TORTELINI
Our own Pasta Stuffed with Braised Oxtail & Shin
Beef, Celeriac Cream, Port Wine Sauce & Roast
Shallots

DUO OF LOCAL PORK
Roasted Young Loin of Pork with Confit Belly Pork,
Caramelised Apple & Shallots
with Rich Calvados Sauce

BALDWINS CHOCOLATE CHOUX BUNS
Fresh Choux Pastry Stuffed with Pastry
Custard, Smothered in warm Chocolate Sauce

COFFEE AND SHORTBREAD BISCUITS

MEMORIES OF HOPKINSONS

G.17—£37.00

CHEFS FRESHLY BAKED BREADS
Wensleydale Cob-Wholemeal-Granary

SMOKED SALMON CAFE 21
Warm Potato Blinis Topped with Lock Fynne
Smoked Salmon, Chived Cream Fraiche,
Tarragon Oil & Fresh Lemon

LEEK POTATO & WATERCRESS SOUP
A Smooth Soup Finished
with Olive Oil Croutons

BEEF WELLINGTON
Prime Fillet of Beef with a Duxcelle of
Mushrooms, Shallots & Chicken Livers Wrapped
in Pancetta & Rich Puff Pastry
with Madeira Sauce

GATEAU ST HONORE
Rich Choux Pastry Stuffed with Chantilly Cream,
Chocolate & Coffee Glaze, Spun Sugar
& Fresh Raspberries

COFFEE AND BALDIWNS CHOCOLATES

FRESH FARM CHICKEN DINNER

H.17—£30.50

CHEFS FRESHLY BAKED BREADS
Roast Onion-Raisin Loaf-White Cob

TRANCH OF SHETLAND SALMON
Chargrilled Fresh Salmon with wilted Greens &
White Wine Fish Sauce

BALDWINS VEGETABLE POTAGE
A Blend Of Seasonal Root Vegetables topped with
Chive Cream

TRADITIONAL ROAST CHICKEN
Crisply Roasted Chicken with Sage & Onion
Stuffing, Sausage Cake, Bread Sauce
& Chicken Gravy

BRAMLEY APPLE CRUMBLE
With Vanilla Custard Sauce

COFFEE AND SHORTBREADS

IT IS ONLY POSSIBLE TO SERVE ONE MENU PER PARTY

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CHINESE GOURMET

I.17—£31.50

ON YOUR TABLE TO GREET YOU
Prawn Crackers & Won Tons

DIM SUM PLATTER
Spare Ribs, Sesame Prawn Toast,
Garlic Chicken wings & Char Sui Buns

PRAWN & CHINES VEGETABLE SPRING ROLL
With Stir Fried Greens & Hoisin Sauce

CHICKEN & SWEETCORN SOUP
With Soy Sauce

ROAST BREAST OF ASIAN FLAVOURED DUCK
With Shitake Mushrooms Stir Fry & Oyster Sauce

GREEN TEA BRULEE
With Lychees & Warm Banana Fritter

COFFEE & FORTUNE COOKIES

A HEARTY FEAST

K.17—£32.00

CHEFS FRESHLY BAKED BREADS
Farmhouse White-Brown Cob-Roast Onion

PRAWN & CRAYFISH COCKTAIL
Crisp Salad Leaves, Crayfish Tails, Prawns, Marie
Rose Sauce, Lemon & Rocket Leaves

CELERIAC & POTATO SOUP
With Chive Cream

POT ROAST BRISKET OF BEEF
With Leek & Sage Stuffed Yorkshire Pudding & Rich
Beef Gravy

VIENNESE APPLE AND SULTANA STRUDEL
With apple Puree & Vanilla Ice Cream

COFFEE AND HAZELNUT BISCUITS

ANDALUCIAN PARTY MENU

J.17—£31.50

CHEFS FRESHLY BAKED BREADS
Black Olive Flat Bread-Rosemary & Onion-Roast
Pepper Bread

PAN FRIED SEABASS
With Braised Potatoes & Onions with a Rich Tomato
& Saffron Fish Broth

BEEF & PORK MEATBALLS PLAZA MAYOR
Freshly Made Roasted Meatballs in a
Rich Beef Sauce with Fresh Linguini
& Manchego Shavings

SLOW COOKED SHOULDER OF LAMB
Lamb Cooked Slowly with Cannellini Beans, Garlic,
Red wine & Roast Root Vegetables

ALMOND & LEMON MERINGUES
With Lemonchello Syrup, Vanilla Cream & Warm
Toasted Almonds

COFFEE AND SANTIAGO TORTE

THE PRIME YORKSHIRE PORK ROAST

L.17—£30.50

CHEFS FRESHLY BAKED BREADS
Green Olive-Parmesan-Wholemeal

HERB CRUSTED TRANCHE OF COD
With Fried Spinach & Tarragon Mousilline

YORKSHIRE HORS D'OEUVRES
Baldwins Classic Yorkshire Pudding
with Onion Sauce & Beef Gravy

ROAST LOIN OF LOCAL PORK
Fresh Roasted Loin Of Pork with
Sage & Onion Stuffing, Apple Sauce
& Pork Jus

SUET TREACLE SYRUP SPONGE
With Vanilla Custard Sauce

COFFEE AND WHITE CHOCOLATE COOKIES

ALPINE MEMORIES

M.17—£31.50

CHEFS FRESHLY BAKED BREADS
Pumpnickel-Crusty French-Poppy Seed

POACHED TROUT COURCHEVAL
Freshly Poached River Trout with Braised Fennel,
Shallots, Lemon, Flat Leaf Parsley & White wine

TARTIFLETTE AU SAVOIE
Baked Alpine Dish of Potatoes,
Bacon Lardons & Reblechon Cheese

**CARROWAY SEED ENCRUSTED
LOIN OF YOUNG PORK**
Roast Pork with French beans, Sautéed Potatoes &
Creamed Morrel Mushroom Sauce

CHOCOLATE & KIRSCH CHERRY ROULADE
Chocolate Genoise Sponge rolled with Double Cream,
Kirsch Soaked Cherries & Warm
Chocolate Sauce

COFFEE & VIENESE WHIRLS

YORKSHIRE DINNER MENU

O.17—£41.00

CHEFS FRESHLY BAKED BREADS
Roast Pumpkin Seed-white Bloomer-
Cinnamon & Raisin

YORKSHIRE CHARCUTERIE PLATTER
A Selection from the Butchers Larder
Ox Tongue, York Ham, Haslet,
Black Pudding & Chefs Pickles

MINIATURE WHITBY COD AND FAT CHIPS
Yorkshires Favourite dish with Mushy Peas

PRIME ROAST SIRLOIN OF BEEF
Carved in the Room, Yorkshire Pudding,
Onion Sauce and rich Beef Gravy

YORKSHIRE RHUBARB CRUMBLE
Served with freshly made Vanilla Custard Sauce

YORKSHIRE CHEESES
Stilton, Wensleydale, Ribblesdale Goats
Apples, Grapes & Celery

COFFEE AND YORKSHIRE PARKIN

SLOW COOKED LOCAL LAMB

N.17—£30.50

CHEFS FRESHLY BAKED BREADS
Cottage Loaf-Tomato & Basil-Wholemeal

LEEK, SHALLOT & WENSLEYDALE FLAN
With Leek Sauce & Deep Fried Leeks

MEDALLION OF MONKFISH HOMARD
Pan Fried Monkfish with Crayfish Tails &
Lobster Sauce

ROAST STUFFED SHOULDER OF LAMB
Young Shoulder of Lamb with Shallots &
Rosemary—Seasoned Yorkshire Pudding
& Lamb Jus

STICKY GINGER CAKE
With Toffee Sauce & Vanilla Ice Cream

COFFEE AND CHOCOLATE COOKIES

THE OLDE ALLIANCE DINNER

P.17—£37.00

CHEFS FRESHLY BAKED BREADS
Oatmeal & Raisin-White Bloomer-Wholemeal

TRIO OF FISH
Seabass, Monkfish, Tiger Prawn
With Dill Beurre Blanc

CREAM OF MUSHROOM SOUP
With Black Truffle Cream

ROAST BREAST OF DUCKLING
Half Roast Breast of Gressingham Duck with
Sage & Onion Stuffing, Apple Sauce and
Rich Duck Jus

CREPE SUZETTE
French Crepes with Classic Suzette Sauce &
Vanilla Ice Cream

COFFEE AND ALMOND BISCUITS

MARRAKESH NIGHTS

Q.17—£35.00

CHEFS FRESHLY BAKED BREADS
Raisin Flatbread-Brioche-Semolina Cakes

SOUTH ATLANTIC SEABASS RISOTTO
A Rich Risotto with Chargrilled Sea Bass

PRAWN, MUSHROOM & SPINACH PASTILLA
Layers of Pastry with Rocket Salad & Olive Oil

LEG OF LAMB MAROC
Slow Cooked Leg Tagine Style with Marrakesh Herbs,
Minted Cous Cous, Honey Roasted Root Vegetables &
Crushed New Potatoes

MOIST ORANGE CAKE
with Orange Syrup & Vanilla Ice Cream

COFFEE & LEMON & ALMOND MACAROONS

THE "FAMOUS" BEEF

R.17—£37.00

CHEFS FRESHLY BAKED BREADS
Wensleydale Cob-Wholemeal-Granary

YORK HAM TERRINE
Pressed Mosaic Of Ham with Leeks & Shallots
& Yorkshire Piccalilli

SCARBOROUGH COD FLORENTINE
Fresh Cod with Spinach, White Wine Fish Sauce
& Wholemeal Parsley Topping

BALDWINS PRIME ROAST SIRLOIN OF BEEF
Freshly Roasted Beef with Yorkshire Pudding,
Onion Sauce and Rich Beef Gravy
Carved in the Room

CLASSIC BREAD & BUTTER PUDDING
Light as a Feather Served with Double Cream

COFFEE AND YORKSHIRE PARKIN

THE GAME DINNER MENU

S.17—£45.00

CHEFS FRESHLY BAKED BREADS
Farmhouse Bloomer-Sultana and Walnut-
Caramelised Onion

SMOKED WILD TROUT IN A GLASS
Fillets of Smoked Trout with Horseradish Cream and
Endive Salad

ROYALE GAME TERRINE
A Galaxy of Game. Partridge, Pheasant, Hare and oth-
ers from the Poachers Bag

A VENISON MEDLEY FROM THE STAG*
Chargrilled Rack, Slow Roast Haunches,
Venison Cassoulet & Venison and Sage
Sausage Cake with Black Cherry Sauce

DEVILS ON HORSEBACK
Prunes Wrapped in Bacon
on a Toasted Crouton

OLD SCHOOL SPOTTED DICK
With Lashings of Custard Sauce

**COFFEE AND HIGHLAND SHORTBREADS & SCOTCH
CHEDDAR RAREBITS**

*** Denotes May be substituted by feathered
Game in season**

A 1970's CLASSIC MENU

7.17—£41.50

CHEFS FRESHLY BAKED BREADS
Cottage-Wholemeal-French Stick

LOCH FYNE SMOKED SALMON BLINI
Toasted Blini with Superb Smoked Salmon,
Norwegian Prawns & Horseradish Cream

FRENCH ONION SOUP
A Classic Soup with Gruyere Cheese Crouton

CHEF ROEBUCKS TOURNEDOS ROSSINI
This 1970's icon recreated by Chef Roebuck
Chargrilled Fillet Of Beef Topped with Duck Liver
& served with a rich Rossini Sauce

CHOCOLATE FONDANT CAKE
Our version of the
Ubiquitous Black Forest Gateau
A Rich Chocolate Cake with Black Cherries

COFFEE & WELSH CHEDDAR RAREBIT

CHOCOLATE FOUNTAIN

With our Hot Chocolate Fountain your guests are invited to dip in a selection of Fruits and Dessert Pieces in to the Finest Quality Chocolate FRUIT & DESSERT SELECTION

Mini Profiteroles

Mini Donuts

Chocolate Brownie

Marshmallows

Meringues

Pineapple

Strawberries

ITS GREAT FUN TRY IT YOU'LL LIKE IT

SERVING UP TO 100 GUESTS - £300
SERVING 100 TO 150 GUESTS - £400
SERVING 150 TO 200 GUESTS - £450
SERVING OVER 200 GUESTS - £500

Prices inc. VAT @ 20%

**BALDWIN'S OMEGA TERMS, CONDITIONS & CONTRACT
FOR BANQUETING EVENTS**

ROOMS AVAILABLE

Ballroom Only (Midweek Only)	90 - 140
Alpha Room with Water Garden	Up to 60
Ballroom and Alpha Room	Up to 200
All Rooms opened out together	Up to 300
Rib Room	Up to 110

It is necessary for organisers to give a working number at least 21 days prior to the date of the function and the final number 72 hours before the date and understand that this will be the minimum number charged for.

CONDITIONS OF BOOKING

A. Minimum Numbers

On Friday and Saturday evenings with demand for our rooms at a premium the minimum number of guests we let each room for is as follows, Ballroom and Alpha Room 150, All rooms opened out Together 240 and Rib room 70. If the final number should drop below our required minimum numbers listed above, it is our minimum requirement number that will be charged for.

B. Cancellations

In the Event of a cancellation the following charges will be levied. These charges are calculated on the figures given at the time of booking;

Over 6 Months Prior to the event - Loss of Booking Fee

Between 3 Months & Six Months inclusive prior to the event- 20% of Total Costs

0 - 3 months - 60% of Total Costs

3. MENUS

Our new menus for 2014 have been totally redesigned for your pleasure. Should you wish to compile your own menu or request one of our more traditional style menus we would be pleased to talk to you and quote a price. However IT IS ONLY POSSIBLE TO SERVE ONE MENU PER PARTY. Although we are always pleased to accommodate Vegetarians and Guests special dietary needs, when prior notice is given.

4. TABLE PLANS

For each room we have a variety of Table plans and we will be pleased to advise you of a suitable formation for your party.

5. DRESS CODE

Although bookers may wish to make their own decisions on precise dress codes for their event, we would like to suggest that guests do not wear Trainers or Collarless T-Shirts. Smart Dress is Preferable for all events.

6. ENTERTAINMENT

Our resident Disc Jockey guarantees to make your party go with a swing with music of all tastes. He is available for all dates at a charge of £220.00 (this includes PPL & PRS charges) which must be paid on the evening or will become subject to VAT at 20%.

We are able to retain the service of a variety of Bands, Group and Cabaret artistes including Theme and Speciality Bands eg. 60's and 70's, Caribbean and Brass Bands. We would be pleased to discuss your requirements. Should organisers wish to book their own entertainment, this is permissible, however we must point out that erotic acts and mobile discotheques are NOT PERMISSABLE. When clients intend booking their own band, they should check space available for staging.

7. LICENSING REGULATIONS

We are only Licensed for the consumption of Alcohol purchased on the premises. Anyone bringing or consuming their own Alcohol on the premises will be asked to leave along with the rest of their table, this includes Raffle or Game Prizes.

We would also ask you to note that no persons will be admitted other than those attending the main meal.

8. PERSONAL PROPERTY

Baldwins Omega will not be held responsible for any loss or damage howsoever caused to personal possessions, cameras or vehicles brought onto the premises.

9. DECORUM

The management reserves the right to refuse admission and to remove from the function any person whose behaviour or condition in the opinion of the staff interferes or is likely to interfere with the enjoyment of the function by other participants.

10. BOOKING FORM

Only when the enclosed form, along with £300.00 booking fee has been received will the date be considered booked. We point out that the booking fee is not refundable or transferable but will be deducted from the final account, when all conditions have been met.