

Lammer Tree Prices 2025

Drinks on the lawn		Per person	+VAT
The Lawn Package		£14.85	£17.82
	Add Cocktail	£1.10	£1.38
	Add Lager	£1.10	£1.38
The Peacock Bar		£6.50	£7.80
Canapés		£2.00	£2.40
BBQ	Menu 1	£55.75	£66.00
	Menu 2	£62.50	£75.00
	Menu 3	£63.50	£76.20
Pavilion feast	3 items	£65.75	£78.90
	Add salad	£2.50	£3.00
	Add main item	£3.50	£4.20
Small Plate Menu	6 items	£63.25	£75.90
	8 items	£65.75	£78.90
Steak & Chicken Feast		£58.50	£70.20
	With sharing starter	£65.75	£78.90
Moroccan feast		£58.50	£70.20
	With sharing starter	£65.75	£78.90
Italian feast		£58.50	£70.20
	With sharing starter	£65.75	£78.90
Hot menus			
Band 1	3 courses	£63.55	£76.26
	2 courses	£56.65	£67.98
Band 2	3 courses	£71.80	£86.16
	2 courses	£61.60	£73.92
Supplements & Upgrades			
	Add a choice to a course	£3.52	£4.23
	Trio of puddings	£3.20	£3.84
	To serve cake as dessert	£5.82	£6.98
Peacock Package		£82.45	£98.94
	Taster for Peacock Package	£150.00	



Lammer Tree Prices 2025

Children's			
Hot		£22.92	£27.50
Basket's		£21.34	£25.61
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Cheese			
Buffet		£7.50	£9.00
+Pork pie		£2.65	£3.18
+Charcuterie		£4.95	£5.94
Cheese Course		£7.50	£9.00
Cheese Tower		£862.50	£1035.00
Decorated and served as a buffet			
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Evening food		Per person	+VAT
	Butties	£8.00	£9.60
	Dirty Fries	£11.55	£13.86
	Pizza	£11.55	£13.86
	Dirty Dog	£13.50	£16.20
	Bao Buns	£13.95	£16.74
	Persian Kebab	£13.95	£16.74
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CATERERS FOR YOU



Fonkingout

EST. 2002

Lanmen Tree

Summer Menus 2025



Welcome to our menus

Who we are

We are a successful Salisbury-based catering company, established since 2002, building a strong reputation for professionalism and quality. We are a happy, highly motivated team, with a pro-active approach, priding ourselves on our exceptional standards of food and friendly customer service.

What we do at the Gardens

We began working at the Gardens in 2008. Since then we have forged a special relationship with the Larmer Tree team, trusting each other's judgement, experience and capabilities to always ensure the smooth running of your day.

This all contributes to creating a relaxed experience of merry making, eating, drinking and partying, which has helped turn the Gardens into an award-winning venue.

Before the big day

Our aim is to guide you through all the catering possibilities available to you, from planning the arrival drinks and nibbles on the lawn, to helping you choose the style of wedding meal.

At your personal taster session, with one of our senior team members and up to four guests of your choosing, you will finalise your wedding menu, tasting the foods and wines on your short list. We have loads of great ideas for supper food and can even design and make your wedding cake, however grand or simple you wish it to be!

What we do on the day

It is important to say that you are not just paying us for the food. We provide a complete service.

Before your day starts, our team will be setting up and dressing the room, including table linen and linen napkins, ready to wow your guests.

Throughout your day we will meet your guests as they arrive, opening our horse box bar for coffees and drinks. The entire time we will be mixing and serving drinks, while our chefs work hard to produce fresh canapés and your wedding meal.

In the Pavilion, we will serve you freshly baked bread with Dorset butter, drinks and your wedding menu, ensuring that any special diets are catered for efficiently and discreetly.

After fresh coffee and petits fours, it's back to the lawn for games, the horse box bar remaining open until dusk. It is then that your guests will return to the Jubilee Hall to dance the night away. Forkingout will man the bar, prepare and serve evening food, cut and serve your wedding cake and wave goodbye at the end of your very special day.



Summer Drinks Package

Drinks on the Lawn

After the ceremony

The Peacock Bar

1 glass of our House Prosecco or 1 bottle of lager or a soft drink

With the Peacock Bar open serving bottled lager/beer, gin, rum, Pimms, prosecco and soft drinks for your guests to purchase or set up a tab to your budget

Drinks from the Cart

Our House Prosecco Special cuvée Millesimato imported direct from Italy, or soft drinks

add any of these following Summer Favourites

Lager

Traditional Pimms & lemonade

Served with ice fruit and mint

English Country Garden

Gin, elderflower cordial, with ice, lemon, cucumber & mint, topped up with cloudy apple juice

The Folly

Vodka with Raspberry Chambord, a dash of lime with ice, lime slices, raspberries & topped up with cranberry juice

Mojito

A classic with white rum, loads of mint, lime and ice topped up with soda water

Gin and Tonic

Gin, plenty of ice and lemon slices topped with tonic water



Canapés From The Lodge

Meat

Chinese crispy lamb

Cheese scone with Real Cure Coppa

Olive scone with Real Cure Dorset venison salami

Devils on horseback

Duck pancake rolls

Mini fillet of steak on a mustard croute

Chorizo and cream cheese pinwheel

Chorizo pinchos

Mini beef burgers

Bangers and mash with onion chutney

Braised lamb shoulder and pea puree

Glazed belly of pork skewer

Ham hock terrine with piccalilli

Chicken tikka kebab

Veggie

Somerset brie and cranberry toast

Quails egg and cress mayonnaise tartlet

Mushroom and Dorset blue Vinny tartlet

Creamed asparagus on toasted brioche

Cheese and paprika straws

Mini samosas

Caramelised red onion and Rosary
goats cheese tart

Spinach and welsh rarebit croute

Sweetcorn fritters

Curried cauliflower risotto ball

Mushroom risotto ball

Cheese beignet

Onion bhaji

Aubergine, mushroom and red pepper
salsa verde skewer

Fish

Smoked salmon and cream cheese blinis

Baked crab and coriander tartlet

Local smoked trout served on a cheese scone
with watercress pesto

Lemon and herb prawn skewer

Salmon and dill fishcakes

Butterfly prawns with tartar

Ceviche taco

King prawn lollipop

Smoked salmon with brown shrimp and dill

Seared scallop with grapefruit and chervil



BBQ Menus

Cooked and served by the chefs from the BBQ with salads

Terrace Grill 1

Meat dishes

Our butcher's sausages
West Country beef burger
Lemon and herb chicken

Salads

Traditional coleslaw
Mixed dressed salad
New potatoes with parsley & butter
Pesto pasta salad
Freshly baked rolls
And a single pudding of your choice

Terrace Grill 2

Meat dishes

Rack of pork ribs
Slow cooked beef brisket with our blend of spices rub
Sweet chilli chicken wings
Whole prawns with garlic & herbs

Salads

Cheese & chive jacket potato
Summer slaw
Crispy Caesar salad
Baskets of freshly baked breads
And a single pudding of your choice

Terrace Grill 3

Meat dishes

West Country sirloin steak
Our butcher's sausages
Crispy belly pork slices
Marinated lemon, lime & herb tuna steaks

Salads

Roasted rosemary new potatoes
Roasted Mediterranean vegetables
Greek salad
Mixed dressed salad
Baskets of freshly baked breads
And a single pudding of your choice

Coffee & petits fours from a buffet

BBQ Veggie or Vegan Options

Veggie burgers
Haloumi and vegetable skewers
Flat mushroom with couscous and Mediterranean vegetables
Veggie sausages
Celeriac steaks



The Pavilion Feast

Served to the table

The following menus are designed as sharing dishes that are served as a feast to your table. They become a talking point as your guests share and enjoy the variety of dishes.

3 main items and 4 salad items

Pick one of each meat, fish and veggie and to go with 4 salads

You can pick another Main dish or salad if you would like for a supplement

Main Items

Meat

Rare roast sirloin of beef with horseradish sauce

Honey roasted Wiltshire gammon

Chicken breast marinated in red pepper tapenade and red pepper salsa

Chicken breast marinated in salsa verde served on roasted red pepper and pine nuts

Fish

Pink trout and samphire wrapped in Dorset puff pastry with watercress ketchup

Baked crab and coriander tart

Baked hake with heritage tomato, onion, olives and herbs

Vegetarian

Spinach, pine nut and feta spanakopita

Cherry tomato, basil and feta filo strudel

Cheese, onion and potato pie

Your choice of salads

Basket of handmade rolls

Add a single pudding of your choice

Coffee & petit fours served from a buffet



Salads

All our salads and dressings are freshly produced in our own kitchens using local products where ever possible such as: mixed leaves from Dorset, watercress from Wiltshire, cider vinegar from Dorset, spelt from Dorset, pea tops and rocket from Dorset, new potatoes from Cornwall and Devon, mustards from Wiltshire and every year we add to the list.

Roasted Mediterranean vegetables	Remoulade salad: celeriac, capers and gherkins, with a wholegrain mustard dressing
Four-pea salad (mange touts, garden peas, sugar snaps, pea shoots)	Asparagus and pea salad
Fig Salad with Old Winchester	Griddled courgette & pine nut salad
Apple, celery and walnut salad	Heritage tomatoes, basil, olive oil and parsley
Spelt with roasted root vegetables	Caesar Salad (romaine, croutons, old Winchester shavings, anchovies and a creamy garlic dressing)
Couscous with cucumber and mint	Tabbouleh (Bulgar wheat, cucumber, tomatoes, mint, coriander and parsley)
Couscous with roasted Mediterranean vegetables	Sweet potato, red onion, parsnip, carrot, ras al hanout, baby spinach pomegranate and feta with a balsamic vinegar dressing
Pasta salad with sun dried tomatoes	Avocado, cucumber, red onion, cherry tomatoes, radish and crumbled feta dressed with a mint, basil, coriander, lemon and olive oil
Pasta salad with pesto and baby spinach	Roasted heritage carrots with coriander and orange dressing
Traditional potato salad	Bulgar and lentil salad with tomatoes, parsley, mint, sumac, garlic
Greek salad: beef tomato, feta, red onion, cucumber, black olives	Traditional coleslaw
Beef tomatoes with baby basil and buffalo mozzarella	Hot new potatoes with butter and mint
Roasted beetroot with pine nuts and capers	Rosemary roasted new potatoes
Roasted beetroot, lentils, pine nuts, rosary goats cheese, rocket, walnuts and a chive Dijon dressing	



Griddled West Country Steak & Chicken Feast

Served as a feast to each table to delight your guests and provide a focus point as they share the dishes.

Why not add an optional starter of a selection of olives, mushroom arancini, roasted sweet peppers, buffalo mozzarella, basket of home made breadsticks and red onion hummus?

Large grilled West Country rib eye steaks and herb marinated chicken breast served to the table on wooden sharing boards

French fried onion rings

Grilled vine tomatoes

Sauté mushrooms

Creamy green peppercorn and hollandaise sauce

Choose between large bowls of potato wedges or crispy fries

Mixed salad (Salad leaves, spring onion, celery and a honey and mustard dressing)

A single pudding of your choice



The Temple Moroccan Feast

Served as a feast to each table to delight your guests and provide a focal point as they share the dishes.

Why not add an optional starter of falafel, babaganoush, vine leaves, red onion hummus, roasted red peppers, flatbreads and a selection of olives?

Slow cooked Moroccan lamb with sticky date sauce

Spiced chicken and apricot served in earthenware tagines

Pastilla, filo parcel of butternut squash, spinach, humous with almonds, pistachio, pine nuts and walnuts

Tabbouleh with coriander, parsley, tomato and onion

Sweet potato, red onion, parsnip, carrot, ras al hanout, baby spinach pomegranate and feta with a balsamic vinegar dressing

A single pudding of your choice

Vegetarian options

Moroccan spiced & roasted cauliflower, with sticky date sauce

Marinated tofu and apricot tagine





Italian Feast

Served as a feast to each table to delight your guests and provide a focal point as they share the dishes.

Why not add an optional antipasti starter of Real Cure local charcuterie, buffalo mozzarella, a selection of olives, sun-dried tomatoes, home made breadsticks focaccia and garlic bread?

Tuscan chicken breasts with spinach and sundried tomatoes in a creamy garlic sauce

Sicilian baked hake with fennel, pine nuts, capers, shallots, white wine and croutes

Aubergine parmigiana with a rich tomato sauce, breadcrumbs and parsley

Marjoram roasted new potatoes

Mediterranean salad (Romaine, rocket, avocado, olives, celery, vine tomatoes and a Italian dressing)

A single pudding of your choice



Small Plate Menu

Served to your guests in a sequence we can agree at your Taster session in a variety of sharing dishes.
Comes served with a basket of handmade bread sticks, olives, sun dried tomato and cornichons

6 Dishes - Choose 3 from the meat and fish and 3 from cheese and vegetable

8 Dishes - Add 2 more dishes of your choice.

Meat and Fish Dishes

Lamb meatballs with a sticky date sauce	Local charcuterie board from Real Cure
Beef meatballs with tomato and garlic sauce	Oriental duck breast stir fried vegetables and sesame
Crispy beef with pak choi	Chicken and chorizo
Crispy lamb with aubergine	Sicilian baked hake with fennel, pine nuts, capers & croutes
Venison salami with pickled walnuts and seared pear	Crab & cod fish cakes with caper mayonnaise
Lamb koftas with tzatziki	Crispy squid with garlic mayonnaise
Braised lamb shoulder with pea purée	King prawn Provençale
Glazed pork belly with crackling	Roasted sardines with tomato salsa

Cheese and Vegetable Dishes

Seared tenderstem broccoli with anchovy fillets and toasted almonds	Roasted rosary goats' cheese on garlic bruschetta topped with roasted walnuts
Provençale tomatoes topped with crunchy parmesan	Cornish blue cheese fritters with red onion marmalade
Aubergine parmigiana with a rich tomato sauce, breadcrumbs and parsley	Harissa roasted cauliflower
Mozzarella & heritage tomatoes, dressed with fresh basil & balsamic vinegar	Mushroom risotto balls
Roasted buffalo mozzarella with hazelnuts and truffle oil	Griddled courgette with toasted pine nuts and basil dressing
Spinach and Welsh rarebit bruschetta	Falafel with red pepper tapenade
	Beetroot falafel with saffron mayonnaise



Peacock Package

Peacock Bar Open

1 glass of Prosecco or 1 bottle of lager or a soft drink after ceremony

6 canapés

Kitchen Menu

Tandoori butter chicken with Pilau Rice, onion bhaji and a poppadum crisp

or

Two 4oz 100% beef burgers topped with Wordsworth cheese served in a brioche bun with red cabbage coleslaw and fries

or

Bao bun with crispy pork belly, Chinese glaze, sesame seeds, pickled carrots and fries

or

Crispy tofu bao bun with a soy and honey glaze, pickled carrots and fries

or

Roasted free range chicken breast with sage and onion fritter and a chicken jus served with bowls of seasonal vegetables and duck fat roast potatoes

Dessert table: pick 2 of the following to go with strawberries and cream

Strawberry Pavlova

Chocolate brownie

Chocolate and vanilla cheesecake

Lemon meringue roulade

Strawberry and sherry trifle

House Wine Package including ½ bottle of house wine and a glass of Prosecco







Hot Menus

Band 1

All dishes are accompanied with freshly baked bread and local butter

First Course

Mushroom risotto balls with Old Winchester cheese, truffle oil and pea shoots

Crispy Chinese Lamb with pak choi and prawn cracker

Smoked Chalk Valley pink trout pâté, celeriac and horseradish remoulade

Heritage tomato, mozzarella, baby basil salad with basil oil and focaccia croute

Crispy pork belly with apple purée and crackling

Curried cauliflower risotto balls served with mint yogurt dressing

Sea bass with celeriac puree, Wiltshire bacon crisp and micro herbs

Main Course

Somerset chicken breast stuffed with chorizo sausage, wrapped in Wiltshire bacon and served on a butter bean fricassée with pea shoots

Roasted pork fillet stuffed with apple, marjoram and prune stuffing and wrapped in Wiltshire bacon on a bed of spinach with fondant potatoes chantenay carrots, green beans and a Calvados sauce

Roasted chicken breast, lemon and thyme stuffed leg, roasted potatoes, roasted heritage carrots, tenderstem broccoli and chicken jus

Pork tenderloin with Real Cure coppa, braised pig cheeks, champ, seasonal vegetable and a port sauce

Braised beef short rib in beer served with wedges, creamed corn, dressed salad and chimichurri

4 oz minute sirloin steak, French fries, onion rings, confit tomato with chimichurri



Hot Menus

Band 2

All dishes are accompanied with freshly baked bread and local butter

First Course

Thyme and mushroom tortellini with a creamy mushroom sauce

Chinese marinated duck breast with stir fried vegetables and oriental dressing

Smoked salmon, brown shrimp and dill roulade, micro parsley and a lemon and dill dressing

Sesame crusted salmon with pepper and pak choi and chilli sauce

Handpicked crab with prawn, seafood sauce and a homemade brown loaf

Real Cure Dorset charcuterie board with mozzarella, olives, sundried tomatoes and bread sticks

Main Course

Roasted beef rump with sticky feather blade, boulangère potatoes, chantenay carrots celeriac and a rich beef sauce

Roast rump of lamb, pressed braised shoulder and dauphinoise with pea purée, braised leek, chantenay carrots and a port sauce

Roasted sea bass on a garlic potato cake with sea vegetables and red pimento sauce

Roasted duck breast and confit on a bed of scallions with dauphinoise, grilled plums, celeriac purée, green beans and a plum sauce

Baked cushion of hake with samphire, buttery mash, asparagus, tenderstem and a shrimp bisque

Roast rump of lamb with a mini shepherds pie, minted peas, purple sprouting broccoli, and butternut squash puree



Vegetarian Menus

First course

Mushroom risotto cakes with rocket and a red pepper sauce

Red onion marmalade and Rosary goats cheese tart with roasted red pepper

Curried cauliflower risotto served with a crispy samosa

Sweetcorn and coriander fritters with tomato and chilli salsa

Gnocchi with a mixed mushroom fricaseé

Griddled courgette and asparagus salad with toasted pine nuts and a lemon and thyme dressing

A mezzo of babaganoush, humous, Leckford buffalo mozzarella, roasted peppers, olives, sundried tomatoes and breadsticks

Main course

Roasted vegetable mille feuille

Filled with roasted butternut squash, red onion, celeriac and heritage carrots glazed with sweet chilli jam and served with pea purée and a chive potato cake

Mushroom Wellington

Large flat mushroom stuffed with onion, mushroom, white wine, tomato and cheddar cheese, baked puff pastry and served on a bed of creamed spinach with boulangère potatoes, chantenay carrots and a rich red wine sauce

Harissa roasted cauliflower

Served with a coriander and shallot stuffing ball, red onion sauce, saffron mash, green beans and Chantenay carrots

Celeriac medallions

Pan roasted with a butter curry sauce, masala mash, onion bahji and broccoli spears

Button onion, chestnut and mushroom pie

In a rich beer sauce served with mustard mash, savoy cabbage and baton carrots

Moussaka parcel

With a mushroom, potato and rosemary stuffing, wrapped in aubergine and baked in a rich cheese sauce served with roasted new potatoes and sugar snap peas

Spinach roulade

Filled with red pepper jam with rosemary new potatoes, Mediterranean vegetables and salsa verde

All of the above can be vegan



puddings

Choose your single pudding from our list or choose 3 puddings to create a trio of puddings with a supplement.

Lemon mousse with marinated strawberries and cream

Espresso Martini- Chocolate and espresso martini mousse topped with cream

Lemon posset with shortbread biscuits and raspberries

Fruits of the forest cheesecake

Our version of strawberry and sherry trifle

Caramelised apple tart with vanilla and honey crème fraiche

Chocolate and hazelnut meringue gateau sandwiched with chocolate mousse

Strawberry shortbread and clotted cream mousse with strawberry compote

Summer pudding with vanilla and brandy cream

Raspberry and vanilla pannacotta with raspberry compôte

Chocolate tart with orange syllabub

Summer fruit meringue with chantilly cream

Our version of Tiramisu

Raspberry meringue roulade

Lemon meringue roulade

Apple mousse with Dorset apple cake and calvados

Lemon tart with clotted cream and raspberry

Sticky toffee pudding with toffee sauce

Pear and almond tart with chocolate sauce

Vanilla crème brûlée

Eton mess

Raspberry mousse with freeze dried raspberries

Pistachio frangipane with white chocolate mousse and raspberries

White chocolate and praline mouse

Mango posset with shortbread

Chocolate délice with praline crumb

Lemon meringue pie

Passionfruit mousse



Children's Menu

Children can eat from the main menu at half price or choose from the options below.

Hot Menus

Sausages & mash with seasonal vegetables

Fish fingers & chips and peas

Chicken goujons & chips and peas

Pasta with tomato sauce and grated cheddar

Lasagne with garlic bread and salad

Pizza with cucumber and carrot sticks

All served with vegetables or salad

Children's Baskets

Chicken goujons, pizza slice, bread roll, cheese portions, mini cheddars, fruit, sweets, raisins, flapjack.

All served with ice cream and strawberries for pudding



Evening Food Ideas

Butties

Bacon Roll

Sausage Roll

Served with tomato sauce,
brown sauce, mustard

The Dirty Dog

Our fantastic sausages,
soft roll, chilli con carne, sour cream and chive,
crispy onions, cheese sauerkraut, with tomato
sauce, mustard, mayonnaise and BBQ sauce

Bao Bun

Choose from two meat options:

Crispy pork belly sesame pickled carrots

Crispy Korean chicken BBQ with white cabbage

Hoisin duck cucumber, spring onion

Crispy tofu soy and honey glaze with micro thai
parsley

Dirty fries

Choose from one of the following toppings:

Bacon, crispy onion and spring onion

BBQ pulled pork and pickled slaw

Pepperoni, cheese, tomato and garlic salt

Chilli guacamole, sour cream and chive

Persian Kebabs

Lamb, chicken and veggie kebabs

Flatbreads

Minted cucumber

Tomato and coriander salad

Pizzas

A selection of handmade pizzas with a selection
of topping to include margarita, Real Cure
charcuterie and roasted vegetable

All handed round to your guests on wooden
boards

Cheese Buffets

These are a selection of our favourite cheeses. All of them are English most of them west country. They are perfect to add as a cheese course or as a cheese buffet in the evening.

Book and Bucket Cranborne blue	Ticklemore goats cheese
Book and Bucket Blyton Dorset brie	Garlic yarg
Book and Bucket Shakespeare brie	Montgomery farmhouse cheddar
Somerset brie	Dorset Blue Vinny
Cornish blue	Rosary goats cheese (plain or garlic and herb)
Cornish yarg	St Endellion brie
Smoked Dorset red	Mrs Kirkham's Lancashire
Keen's farmhouse cheddar	

All of the above will be presented on boards with baskets of our homemade breads, biscuits, chutneys, grapes figs and celery

You could include any of the following to your cheese buffet:

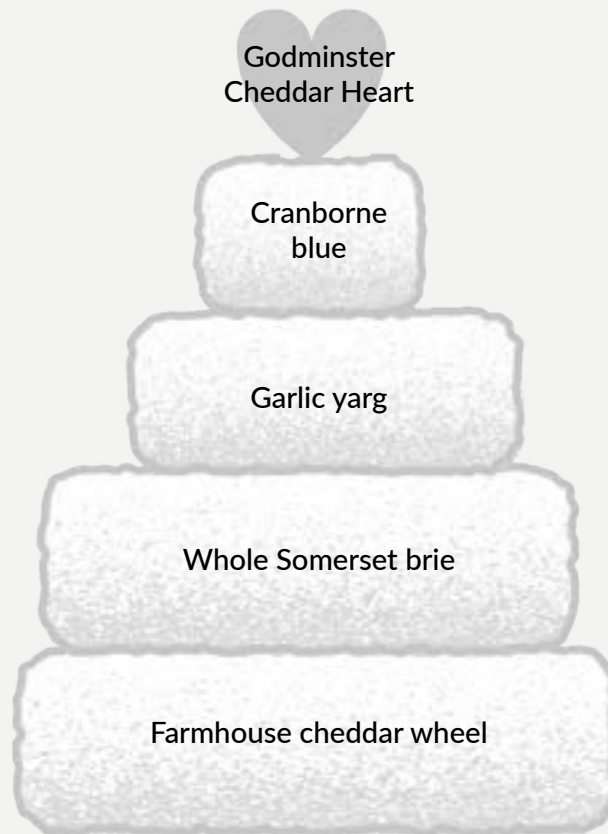
Individual pork pies

Real Cure charcuterie

This price includes plates, napkins and knives



Cheese Towers



If you would like to design a bespoke cheese tower we are happy to discuss.

The price of our Cheese Towers includes: setting up, boards and decoration, grapes, figs, chutneys, breads, biscuits for cheese, plates, napkins and knives, staffing to display the cheeses as a buffet for your guests to enjoy.



Terms & Conditions

Contracts

The contract shall not be binding until Forkingout has received a signed copy of this Terms and Conditions document.

Please note: there is a minimum spend of £11,000 for Saturday (May to September).

Starling Bank
Sort code: 60-83-71
Acc. No. 52194587

Payments Terms

All prices quoted are exclusive of VAT which is payable at the rate, set at date of invoice.

To confirm your booking we take a £500.00 deposit and, on completion of your taster, a non-refundable 25% payment is due, based on your estimated guest numbers.

Forkingout shall be under no obligation to perform the contract unless the client has paid the deposit.

The final balance of your wedding is due 1 month before your wedding date so that we can prepare your invoice for payment. We require guest numbers 1 month before your wedding. You can adjust the number up until 14 days before the event. Your final invoice will be based on this number.

Forkingout will refund any outstanding funds remaining on your account within 28 days of your wedding date.

Forkingout reserves the right to implement the cancellation procedure if the final balance has not been received 2 weeks prior to the event unless alternative financial arrangements have been agreed with Forkingout.

Forkingout accept Credit & Debit Cards (not AMEX) the customer must be present to make this payment. We do not take card payments over the phone. We also accept BACS, Cheque or Cash.

Catering Service

Forkingout asks that the client to specify in writing the number of meals required 1 month prior to the event. This can be done through your contact at Larmer Tree.

The Client shall pay for the number specified or the actual number of meals served during the event whichever shall be the greater.

Forkingout does not guarantee to provide meals in excess of the number ordered by the Client.

Conditions

Forkingout does not accept any liability and shall not be liable for the non-completion of the event or for any delays arising as a result of:

Strikes, riots, or lock-outs affecting any of the trade in which Forkingout is concerned.

Exceptionally adverse weather conditions.

Loss or damage by fire or floods, or any other cause beyond its reasonable control.

All equipment owned or hired by Forkingout is covered by the company's insurance.



Terms & Conditions

(continued)

Menus

Forkingout offers a complementary menu tasting for a couple on all wedding breakfasts for guest numbers above 50 adults. If you have less than 50 adults you are still more than welcome to have taster for a fee of £175.00.

If you would like to bring parents or friends along we can accommodate up to 6 people in total. There is a £30 a head charge for each additional guest payable on completion of the taster form.

The taster days will be offered on a Friday from October till March. You will have a 2-hour window to discuss options, finalise your menu and taste a selection of our wines.

Children

All children up to the age of 12 will be charged at a proportion of the adult's cost for a half sized adult meal or a set children's menu price. All other guests will be charged at the full adult price.

All dietary requirements will be accommodated, and it is the client's responsibility to outline the details of the requirements, including a full table plan showing where those people will be seated. Our Chefs will then adapt the menu choices to suit the requirement, or provide an alternative dish if necessary.

Due to hygiene reasons Forkingout does not permit any food that has not been sourced and prepared by ourselves to be consumed during the day.

(excluding wedding cakes and favours)

Additional Catering

Forkingout is happy to provide catering for entertainers, photographers, videographers, bands and musicians, child minders and any other supplier at events. These meals must be pre-ordered and will be charged for. Dietary requirements of all additional catering must be provided in advance.

Drinks

Where drinks are chargeable on a consumption basis, Forkingout cannot accept returns for open bottles of wine.

Forkingout has a corkage charge in place should the client wish to provide their own drinks this covers storage, glassware and service.

This corkage charge ends at the completion of the Wedding Breakfast.

Any left over opened wine or table drinks will be placed in the bar in the evening.

Bar

Forkingout operates a cashless bar with card machine facilities. If you wish to supply a bar tab for your guests this must be pre-paid for in advance and signed for.

Forkingout do not offer a corkage service for bar drinks in the evening.



Terms & Conditions

Staff

(continued)

All Forkingout staff are fully trained, wear branded uniform and are covered under our liability insurance.

Data Protection

Forkingout strictly adheres to all current GDPR regulations and all data collated from each client or enquiry will be stored in the correct manner and not disclosed to any other party.

Cancellation

Although unlikely, bookings may need to be cancelled for a variety of reasons. We require written confirmation from the client to cancel their booking. In the unfortunate circumstance that you have to cancel, we use the following sliding scale for cancellation. This is in line with the reasonable costs associated with planning such event:

- 25% estimated total bill retained if you cancel before 9 months prior to the event date
- 50% estimated total bill retained if you cancel within 9 months of the event date
- 85% estimated total bill retained if you cancel within 2 weeks of the event date
- 100% estimated total bill retained if you cancel within 1 week of the event date

We strongly recommend that clients take out wedding insurance to protect themselves in the unlikely event that you need to cancel.

If you've not had a taster session and confirmed dishes and costs, a price estimate can be based on the number of guests alongside the average spend of our weddings for the year. Feel free to discuss with us.

Signed on behalf of Forkingout Limited

Director

Signed

Print

Date

Signed on behalf of client

Signed

Print

Date

Name of Wedding Couple

.....

Date of Wedding

We occasionally take and use photographs for our social media channels. Please tick if you are not happy for us to do so at your event.





AUGUSTVS PITT RIVERS
BEXIT
MDCCLXXX



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