

FERRARI'S WEDDINGS

The perfect venue for your wedding,
with the expertise your special day demands



FERRARI'S

Our staff have been successfully running wedding receptions for over 10 years.

We have put together a range of options and services that are specifically designed to make planning your wedding as enjoyable and inclusive as possible. We understand how daunting planning the 'perfect day' can be, and have used all our experience to maximise your options and minimise the stress.

Examples of this include:

- Set menu packages or 'Bespoke Catering Solutions'
- Complimentary menu tasting
- Licensed for Civil Partnerships and weddings
- All inclusive pricing with no hidden extras and no surprises
- Exclusive hire options
- Venue-based meetings with dedicated wedding planner - the person that can plan and run your event to ensure you enjoy every minute of your special day (no need for separate arrangements)

Contact Ferrari's on 07956 666 516 or email christina@ferrarisrestaurants.co.uk and let us create the perfect setting for your special day.

Mark Evans
Operations Director
Ferrari's Restaurant

Ferrari's new **Olive Room** has been purposely designed and decorated with your wedding in mind.

With its beautiful olive green and burgandy walls, soft lighting and dark wood, our olive room will bring a sophisticated elegance to your special day.

**RESTAURANT
IMAGES**



Ferrari's Details:

Location:	39 East St, Bromley BR1 1QQ
Max Capacity:	Private dining room: 70 to 80 guests Full seating capacity: 165 guests Bar area: 20 seated and 10 standing
Description:	The venue has three areas: A main restaurant seating 105 The Olive room seating up to 60 A bar and cocktail area
Facilities:	Disabled access and disabled toilets
Opening /closing times:	1200 - 2230 Monday to Thursday 1200 – 2300 Friday 1200 – 2300 Saturday 1200 – 2130 Sunday
Sound/Music licensing restrictions:	None
Local parks for photography:	Bromley Park, Bromley, BR1
Parking facilities and maps:	On street parking available National Car Park - The Mall, Bromley Kent, BR11TR Glades Bromley Car Park - 1 min walk
Nearest BR Train Station:	Bromley North, 5 minutes walk Shortlands, 8 minutes walk
By car:	Ferrari's can be accessed by the A21, A222 and A2212

**RESTAURANT
IMAGES**

Ferrari's Packages

Silver package

A welcome drink of either sparkling Prosecco or Buck's Fizz (House choice)

A selection of four canapés on arrival from Canapé Menu A

3 course meal with coffee and chocolates from Wedding Menu A

Half a bottle of House red or white wine

Silver cake stand and knife, place cards and menus (can be personalised at an additional cost)

Including civil ceremony room hire

£53.00 per person including service and VAT

£16.75 per child under 12

£5.95 under 5s (children's menu available on request)

Gold Package

A welcome drink of either sparkling Prosecco or Buck's Fizz (House choice)

A selection of four canapés on arrival from Canapé Menu B

3 course meal with coffee and luxury chocolates from Wedding Menu B

A glass of House Champagne (Mercier BRUT 12%) for the toasts

Half a bottle of House red or white wine

Silver cake stand and knife, place cards and menus (can be personalised at an additional cost)

Including civil ceremony room hire

£72.50 per person including service and VAT

£22.25 per child under 12

£5.95 under 5s (children's menu available on request)

Platinum Package

A welcome drink of House champagne (Mercier BRUT 12%) or Peach Bellini

A welcome selection of 4 canapés on arrival from Canapé menu C

3 course meal with coffee and petit fours/ luxury chocolates from Wedding Menu C

A selection of 3 sweet canapés

A glass of House Champagne (Mercier BRUT 12%) for the toasts

Half a bottle of House red or white wine

Silver cake stand and knife, place cards and menus (can be personalised at an additional cost)

Including civil ceremony room hire

£92.00 per person including service and VAT

£28.00 per child under 12

£5.95 under 5s (children's menu available on request)

SAMPLE WEDDING MENUS

Ferrari's offers market fresh Italian dishes, prepared by Italian chefs in our bustling open kitchen. The full range of menus can offer delicious dishes - canapés and buffets* to three course set menus.

Please find below sample set menus starting from £33.00 per guest

Our executive chef will be happy to discuss any menu ideas you may wish to incorporate

All prices include service charge

*Our buffet selection is only available with the exclusive hire of our venue

WEDDING MENU A
£33 PER PERSON

(PLEASE SELECT ONE DISH FROM EACH COURSE)

STARTERS

ANTIPASTO FERRARI'S WITH SALUMI E FOCACCIA

MAIN COURSE

RAVIOLI VEGETARIANO AL POMODORO FRESCO
Vegetarian ravioli with fresh tomato sauce

TAGLIATA DI MANZO CON PATATE ARROSTO E SALSIA DI VINO ROSSO E POMODORI
SECCHI

Sirloin 'Tagliata' served with roasted potatoes, sun dried tomato and red wine jus

FILETTO DI MERLUZZO AL PROSCIUTTO CRUDO SERVITO CON SPINACI
Oven roasted cod fillet wrapped in Parma ham served on a bed of wilted spinach

MELANZANE ALLA PARMIGIANA
Traditional baked aubergines and Mozzarella with a fresh tomato sauce

FILETTO D'AGNELLO IN PANCETTA SERVITO CON LENTICCHIE E POMODORINI
ARROSTO

Roasted lamb fillet wrapped in Pancetta, served with Poui lentils and roasted red cherry
tomatoes

RISOTTO DI STAGIONE
Seasonal risotto

DESSERT

CLASSIC TIRAMISU'

PANNA COTTA DI STAGIONE
Seasonal Panna Cotta

CROSTATA DI CIOCCOLATA LAMPONI
Chocolate and raspberries tart

Americano Coffee

WEDDING MENU B
£44 PER PERSON

(PLEASE SELECT ONE DISH FROM EACH COURSE)

STARTERS

GUAZZETTO DI PESCI PICCANTE

Spiced baby squid and baby octopus stew in a rich, fresh tomato sauce served with freshly baked bruschetta

CAPPESANTE IN PANCETTA CON PURE DI CECI

Scallops wrapped in Pancetta, served with chick pea purée and a rocket and garlic Anchilly sauce

PROSCIUTTO DI PARMA CON RUCOLA E GRANA

Parma ham served with rocket and parmesan with a light olive oil dressing

MAIN COURSE

RISOTTO AI FUNGHI DI BOSCO

Mixed wild mushroom risotto

PAPPARDELLE AL RAGU D'AGNELLO PICCANTE

Fresh egg Pappardelle with spiced lamb ragu

FILETTO DI BRANZINO AL GUAZZETTO CON COZZE VONGOLE E SALSA DI POMODORO

Roasted fillet of Seabass served with wilted spinach, mussels and clams in a rich, fresh tomato sauce

TAGLIATA DI MANZO CON RUCOLA, PARMIGIANO E ERBE

Sirloin Tagliata with rocket, parmesan and herbs

MELANZANE ALLA PARMIGIANA

Traditional baked aubergines and Mozzarella with a fresh tomato sauce

PETTO DI POLLO AI FUNGHI DI BOSCO E CREMA CON FAGIOLINI

Oven roasted chicken Supreme with wild mushroom and cream sauce, served with French beans

DESSERT

PANNA COTTA DI STAGIONE

Seasonal panna cotta

CLASSIC TIRAMISU'

TORTA DI NOCCIOLE E CIOCCOLATO

Flourless chocolate cake served cream and fruit sauce

FORMAGGI MISTI

Mixed cheese platter served with honey and fruit bread

Americano Coffee

WEDDING MENU C
£55 PER PERSON

(PLEASE SELECT ONE DISH FROM EACH COURSE)

ANTIPASTO

ANTIPASTO FERRARI'S WITH SALUMI E FOCACCIA

STARTERS

CAPPE SANTE IN PANCETTA CON PURE DI CECI

Scallops wrapped in Pancetta with chick pea purée, served with rocket, chilli and garlic dressing

MOZZARELLA DI BUFALO ALLA CAPRESE

Baked buffalo mozzarella with aubergines, fresh tomato sauce and parmesan cheese

ZUPPA DI FUNGHI PORCINI

Porcini mushroom soup

TARTELLETTE DI CAPRINO E FUNGHI SELVATICI

Goat's cheese and wild mushroom tartlets

SALMONE AFFUMICATO CON INSALATA DI FINOCCHI, PINOLI E ARANCIE

Smoked Salmon served with fennel, orange and pine nut salad

MAIN COURSE

TOURNEDO' ALLA ROSSINI

Beef fillet medallions with foie gras served on a crouton with Marsala sauce

PORCHETTA ARROSTA CON VEGETALI DI STAGIONE

Roasted rare breed suckling pig served with honey roasted root vegetables

TRANCIO DI IPOGLOSSO CON FREGOLA SARDA ALLO ZAFFERANO E COZZE

Roasted Halibut served with 'Fregola Sarda' (traditional course Italian semolina), saffron and mussels

AGNELLO AVVOLTO IN PANCETTA CON LENTICCHIE BRASATE E POMODORINO ARROSTO

Roasted lamb fillet wrapped in Pancetta served with braised 'Castelluccio' lentils and roasted on the vine cherry tomatoes

RISOTTO ARAGOSTA E CHAMPAGNE

Lobster and champagne risotto

RAVIOLI VEGETARIANI

Vegetarian ravioli

TAGLIOLINI AL TARTUFO E PORCINI

Fresh tagliolini with black truffle oil and Porcini mushrooms

DESSERT

CROSTATA AL CIOCCOLATO E FRUTTI DI BOSCO

Winter berries and chocolate tart

CLASSIC TIRAMISU'

PANNA COTTA ALLA CIOCCOLATA E LAMPONI

Chocolate and raspberries panna cotta

MERINGA ALLA FRUTTA INVERNALE E CREMA AL LIMONCELLO

Pavlova with winter berries and 'Limoncello' cream

FORMAGGI MISTI

Mixed cheese platter served with honey and fruit bread

Americano coffee

SAMPLE WEDDING CANAPE MENU

Minimum order for 8 people and minimum of 4 pieces per person

Prices are per person including salad & new potatoes

Prices include service charge

CANAPE MENU A

All at £1.15 each

Mini bruschettas
Ham and ricotta mini tartlets
Rice Arancini with mozzarella and tomato
Fish croquettes with piquant dip
Vegetable spring rolls with sweet chilli dressing
White bean purée served on crostini
Smoked salmon and cream cheese tartlets
Margarita pizza bites
Mini chipolatas with honey and mustard

CANAPE MENU B

All at £1.70 each

Grissini wrapped in Parma ham
Chilli & ginger grilled beef skewers with soy dip
Smoked salmon and cream cheese crostini
Baby calamari
Chicken liver parfait on crostini
Italian meatballs with spicy tomato dip

CANAPE MENU C

All at £2.25 each

Lobster tartlets with chive and lemon dressing
Mini Yorkshire puddings with rare roast beef and creamed horseradish
King prawns in filo pastry with lime & coriander dressing
Bocconcini mozzarella wrapped in Parma ham
Salt & pepper chilli squid with mango & mint salsa
Mini lamb kebabs with yoghurt and mint sauce

CANAPE SWEET MENU

All at £1.70 each

Mini fruit tartlets
Chocolate brownies
Baby apple strudels
Chocolate dipped fruits

Our executive chef will be happy to discuss any menu ideas you may wish to incorporate

BUFFET PLATTERS

Our buffet selection is only available with exclusive hire of our venue

Buffet Platters

Prices are per person including salad & new potatoes
Prices include service charge

Vegetarian Platter A £11.95

Avocado, garlic mayo & roasted Tuscan vegetables
with an olive oil & Balsamic dressing & focaccia

Italian Platter B £14.95

Buffalo mozzarella, tomato, basil, Parma ham, Milano salami
& Tuscan vegetables with an olive oil & Balsamic dressing

Meat & Cheese Platter C £15.95

Rare roast beef, Milano salami, mature Pecorino,
Gorgonzola, Brie & coleslaw

Fish Platter D £17.95

Poached salmon & watercress mayo, 2 King prawns,
Peeled prawns & Marie Rose sauce & smoked salmon rosette & coleslaw

Our executive chef will be happy to discuss any menu ideas you may wish to incorporate

Beverages

We are happy to discuss all your beverage requirements.

(Please note that a service charge of 12.5% will be applied to all beverages not included in our package selection)

Italian white wines

	175ml	250ml	Bottle
Trebbiano Chardonnay Terre Forti, Emilio Romagna 12% £12.95		£3.50	£4.50
Soave Classico Single Vineyard (Veneto) 12% ½ bottle £14.95			£7.95
This wine is dry, crisp and well balanced with a fruity, intense and delicate flavour.			
Pinot Grigio Soravalle (Veneto) 12% £15.50	£4.50	£5.50	
Pure, wonderfully smooth wine with delicate, gentle fruit, acacia floral notes and refreshingly clean finish.			
Orvietto Classico Abboccato (Umbria) 12% £15.95	£4.50	£5.50	
The sweeter of the two Orvieto's, this is a light and delicate wine, well balanced with a flowery bouquet and a good body.			
Verdicchio Classico Castelli di Jesi 12% £16.50			
Pale yellow with a delicate and lingering aroma. Dry, fresh, nicely acidic with good fruit and a subtle, bitter aftertaste.			
Malvasisa Donna Marzia, Conte Zecca Puglia 13% £16.95			
Dry, floral scented wine and lively medium bodied palate. Conte Zecca is a winner of 6 Gambero Rosso Three Glasses Awards.			
Chardonnay DOC (Friuli Grave) Col Longone 12.5% £18.50			
An elegant, straw yellow and crystalline wine, characterised by golden reflections and delicate flavour.			
Sauvignon DOC Collio (Friuli) 12.5% £19.50			
Straw yellow aromatic wine with a unique flavour of tomato leaf and pepper, fresh and well balanced			

Italian red wines

Sangiovese Terre Forti, Emilio Romagna 12% £12.95	£3.50	£4.50	
Merlot Delle Venezie (Veneto) 12% £14.95	£4.50	£5.50	
A medium bodied red with lovely aromas of red berries. It is soft and supple with forward fruit and smooth tannins.			
Montepulciano d' Abruzzo Villa dei Fiori 2008 12% £15.95			
Intensive ruby red in colour, generous tannins, full body, fruity wine.			
Nero d'Avola IGT Caleo, Sicilia 13% £15.50			
The bouquet combines ripe fruit & spicy notes with firm tannins & pleasant blackberry & mulberry fruits.			

Valpolicella Classico Superiore Single Vineyard (Veneto) 12.5%
£16.95

½ bottle **£8.95**

Ruby red in colour with an intense aroma and a dry well rounded flavour.

Negramaro Donna Marzia, Conti Zecca 2006 Puglia
£16.95

Bursting with red berry fruit, hints of spices and excellent structure.

Shiraz Sicilia IGT (Sicily) 13.5%
£18.50

A hot tempered Sicilian Shiraz, full ruby colour, this wine has a delicate bouquet of red berries and vanilla with a full velvety flavour.

Chianti Classico (Toscana) 12.5% ½ bottle
£22.50

£10.25

Ruby red in colour with brick reflections, this wine is firmly dry yet full of flavour with an intense aroma. It is full bodied with a velvety, smooth finish.

Reserve Wines

White wines

Pinot Grigio Santo Stefano 2007 (Friuli) 12.5%
£22.50

Smooth and delicate Italian classic with superb mineral character, elegant fruit and floral finish.

Gavi Di Gavi Tacchino 2007 (Piedmonte) 12.5%
£22.50

Beautifully textured wine with refined, elegant fruit and great depth of intense mineral flavours.

Lugana "Fabio Contato" DOC 2004/05 (Lombardia) 13.5%
£37.50

Left to mature for 18 months in French Oak barriques with a further 6 month maturing period in the bottle, this wine is produced in very limited amounts. Made with grapes from the estates oldest vineyards is produced a wine of fine structure and excellent body.

Red wines

Barbera D'Alba Paialgal DOC 2003/04 (Piedmonte) 14.5%
£34.50

A purplish ruby red in colour, this wine has a fresh bouquet of currants and fruits of the wood. It has a pleasant, robust flavour, it is lively and full bodied with an appealing overtone.

Amarone Classico DOC 2001 - Silver Medal Winner (Veneto) 14.5%
£39.50

This wine ages in oak barriques, is intense ruby red in colour with a powerful and characteristic bouquet. It is full bodied, rich and robust with a smooth and velvety flavour.

Wines from around the world

White

	175ml	250ml	Bottle
Chenin Blanc (South Africa) 12.5% £14.95	£4.50	£5.50	
An off dry fresh and fruity wine with good acidity, suitable for all occasions.			

Sauvignon Blanc Goldwater Marlborough (New Zealand) 13.5%
£25.50

Cool fermented in stainless steel to retain the wonderful fresh

fruity characters, with enticing flavours of gooseberries and passion fruit.

Pouilly Fume Domaine Tabordet (France) 12.5%

£25.50

Typically flinty grassy aroma for which this wine is renowned with a crisp acidity and long clean finish.

Red

Pinotage (South Africa) 14.5%

£15.95

Ripe brambly fruit, yet with appealing softness for very easy drinking.

Cabernet Sauvignon (Chile) 13.5%

£14.95

Classic aromas and flavours of blackcurrant, with good weight and soft tannins.

£4.50

£5.50

Rioja Crianza (Spain) 12.5%

£17.50

Typically oak aged Rioja with warm cherry fruit and soft tannins.

£4.50

£5.50

Rioja Reserva 2001/2002 (Spain) 13%

£23.50

A unique Rioja full of aromas, fruits and oak, intense ruby red with spicy notes.

Rosé wines

Rose Negramaro Donna Marzia Conti Zecca 12%

£14.95

Dry, medium bodied rose with a candy nose, smooth texture and refreshing red berry fruit.

£4.50

£5.95

Pinot Grigio (Blush) (Veneto) 12%

£15.95

A new and exciting wine, from pinot Grigio grapes with a hint of red wine, lots of floral notes and fruity flavours a very refreshing wine.

£4.95

£5.95

Sparkling

Prosecco (Italy) traditional Italian Aperitif

£22.50

glass **£5.50**

Champagne

Mercier BRUT 12%

£29.50

glass **£5.95**

Moet & Chandon 12%

£39.50

Laurent Perrier Pink 12%

£65.00

Bollinger Special Cuvee nv 12%

£57.50

Beers

Moretti 4.6%

£3.00

Peroni 5.1%

£3.00

Corona 4.6%

£3.20

Spirits (25ml)

Scotch (Baillie Nichol Jarvie)	£2.95
Gin (Bombay Sapphire)	£2.95
Vodka (Finlandia)	£2.95
Smirnoff Blue	£2.95
Bacardi Superior	£2.95
Jack Daniels	£2.95
Bulleit (Bourbon)	£3.50

Minerals

Mineral Water	25cl	£1.50	75cl	£2.75
Soft drinks, juices				£1.50
Coca Cola (original 33cl bottle)				£1.95
Freshly squeezed orange juice				£2.50

Dedicated Wedding Co-ordinator Service

Ferrari's believes in giving a warm personal service, committed to fulfilling your wishes. Using our organisational experience and relaxed approach we will realise your ideas whilst remaining a calm and supportive presence, leaving you to enjoy the celebration with all your loved ones.

Our wedding co-ordinator can offer the following services:

- Flowers
- Wedding cakes
- Decorations
- Seat & table covers
- Lighting
- DJ's and entertainers
- Chocolate fountains
- Design & print services
- Party favours
- Car hire
- Accommodation

Please call us on 07956 666 516 and take advantage of this unique service.

FREQUENTLY ASKED QUESTIONS

Q. What time does the event have to end ?

A. The standard finishing times are: bar closes at 11pm, music stops at 11.30pm and carriages at midnight.

Q. What deposit is required to secure my booking?

A. We will provisionally hold the date for 14 days. Once you have decided to confirm we will issue a contract which needs to be signed & returned within 10 days with a deposit of £10 per guest. The remaining balance must be paid no later than 14 days prior to the event once final numbers are received. Any additional charges incurred during the function must be settled on the day.

Q. Do you have any accommodation?

A. We do not offer any accommodation but we can provide a list of local hotels in the area.

Q. When do we need to give final numbers for catering?

A. Final numbers are required 3 days prior to the function.

Q. Is it possible to leave gifts & belongings at the venue overnight?

A. We would prefer that all personal possessions are taken away at the end of the function

Q. When can our suppliers (florist, cake maker etc.) gain access to the venue?

A. We will be able to advise you of this once other activities taking place around your event are known.

Terms & Conditions for Ferrari's:

1. All prices are based on a minimum of 50 adult guests (excluding evening guests) for a Saturday, 30 minimum at all other times. Please ask for a quote for lower numbers.
2. All prices are inclusive of VAT at the prevailing rate.
3. Once you have a provisionally booked your date with us, a letter of confirmation, along with a non-refundable deposit of £10 per person is required within 14days to secure your booking.
4. In the event of cancellation, the following charges will be made: Cancellation of a confirmed booking - loss of deposit. Cancellation with less than 6 months notice – 0% of estimated total charge.
5. Prices are guaranteed till 31st December 2009.
6. A service charge of 12.5% will be applied to all beverages excluding silver, gold or platinum packages.
7. Our packages and prices do not include registrar fees.
8. All beverages must be supplied by Locale.
9. Under the Health Act 2006 it is criminal offence to smoke in a place of work as from 1st July 2007. Designated areas are available for smokers.
10. High chairs and children's menus available on request.