

FERRARI'S

WEDDINGS & PARTNERSHIPS

The perfect venue for your wedding or partnership
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 a 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 0844 251 1355 or email christina@ferrarisrestaurants.co.uk and let us create the perfect setting for your special day.

Mark Evans
Operations Director
Ferrari's Restaurant

"Our day was perfect and went without a hitch. Our guests were really impressed with the amazing service and absolutely gorgeous food! Christina was fantastic and we can't thank her enough for all her invaluable help."

Caroline & Andy Davies. July '09

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.



Dedicated Wedding & Civil Partnership Co-ordinator Service

Ferrari's believes in giving the best possible service and is committed to ensuring that your day runs beautifully. We will support you throughout the build up to your wedding and will help ensure that your every need is met on your special day.

Our wedding service is run by Christina Michael. Having worked in public relations and dedicated much of her free time to fundraising, her meticulous organisational skills and practical outlook make her the perfect wedding planner.

Christina has organised events including balls, christenings, engagement parties, surprise parties and, most importantly, weddings from 50 to 500 people in venues in and around Central and South London.

The Way We Work

We are happy to be involved in all the organisational aspects of your wedding, how much you would like us to do is up to you. We offer a range of services that can meet all your needs, for more information please see our list below.

Our process starts with a complimentary consultation to discuss your ideas and to allow you to get to know us. Within one week you will receive a proposal outlining the services we can offer you, personalised to your requirements.

We are there to ensure any problems are solved quickly and quietly so as not to disrupt your day in any way. This service includes the following support:

- Detailed meeting before your wedding
- Full email support leading up to your wedding
- Etiquette advice and guidelines for duties & speeches
- Attendance on the wedding day

Additional Services

We can offer the following services:

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

Please call us on 0844 251 1355 and take advantage of this unique service.

Ferrari's Details:

Location:	39 East St, Bromley, BR1 1QQ
Max Capacity:	Private dining room: 60 to 70 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



Ferrari's Wedding Packages

Rialto 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

£54.00 per person including service and VAT
£18.00 per child under 12
£5.95 under 5s (children's menu available on request)

Trevi Package

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

£77.00 per person including service and VAT
£18.00 per child under 12
£5.95 under 5s (children's menu available on request)

Basilica Package

A welcome drink of House champagne (Mercier BRUT 12%) or Peach Bellini
A welcome selection of 6 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

£97.50 per person including service and VAT
£18.00 per child under 12
£5.95 under 5s (children's menu available on request)

If you would prefer to supply your own beverages we are happy to offer a corkage charge of £8.50 plus VAT per person. Please speak to our wedding co-ordinator for more details.

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 cold buffet platter 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 SALSA 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 6 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 platter 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

BUFFET STYLE MENU

MAIN COURSES

PASTA DISHES

TAGLIATELLE WITH VEAL RAGU
TAGLIATELLE WITH PEAS AND PANCETTA
SEDANI PASTA WITH SAUSAGES, COURGETTES AND SAFFRON SAUCE
PAPPARDELLE MUSHROOM AND CREAM
PAPPARDELLE WITH DUCK RAGU
TAGLIATELLE WITH WILD BOAR RAGU'
PAPPARDELLE WITH SPICY LAMB RAGU'
GNOCCHI GORGONZOLA, SPINACH AND CREAM
GNOCCHI WITH AUBERGINES PARMIGIANA
VEGETARIAN LASAGNA
TRADITIONAL BEEF LASAGNA
ITALIAN SAUSAGES AND CABBAGE RISOTTO
ASPARAGUS RISOTTO
WILD MUSHROOM RISOTTO

MEAT DISHES

CHICKEN MILANESE
CHICKEN IN LEMON AND HERBS
CHICKEN CACCIATORA (STEW WITH MUSHROOM AND VEGETABLES)
ROASTED SUCKLING PIG IN APPLE SAUCE
SLOW ROASTED PORK BELLY
LEG OF LAMB IN RED WINE
POACHED SALMON FILLET WITH HOLLANDAISE SAUCE
ROASTED SALMON WITH BALSAMIC VINEGAR
GRILLED SWORD FISH WITH ROASTED PEPPERS
GRATINATED MACKAREL FILLETS
SALMON AND COD FISH CAKES WITH MIX LEAVES
ROASTED SALMON WITH BLACK INK RICE, WATERCRESS AND MAYO

DESSERTS

CHOCOLATE CHEESE CAKE
TIRAMISU'
CHOCOLATE AND RASPBERRY TART

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)

If you would prefer to supply your own beverages we are happy to offer a corkage charge of £8.50 plus VAT per person.

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 excluding corkage are inclusive of VAT at the prevailing rate.
3. Should you require exclusive use of Ferrari's it is available and would require a minimum spend of £5000 to £8000 depending on the date of your event. This will comprise of all your catering needs. Please contact our wedding co-ordinator on 0844 251 1355 to discuss your requirements.
4. 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.
5. The balance of the account is to be settled 14 days prior to the event. A final sundries invoice must then be settled on departure.
6. 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.
7. Children over 12 years are full price.
8. Prices are guaranteed till 31st December 2010.
9. A service charge of 12.5% will be applied to all beverages excluding Rialto, Trevi or Basilica packages.
10. Our packages and prices do not include registrar fees.
11. All beverages must be supplied by Ferraris unless agreed in advance.
12. 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.
13. High chairs and children's menus available on request.

Bromley Register Office

Registrar Attendance Prices for Venue Ceremonies

Marriages, Civil Partnerships, Renewal of Vows & Naming

2010/2011

Monday-Thursday £250.00

Friday £270.00

Saturday £370.00

Sunday £410.00

2011/2012

Monday-Thursday £260.00

Friday £280.00

Saturday £380.00

Sunday £420.00