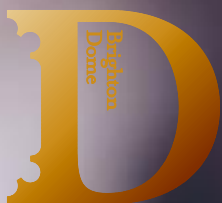


PEYTON EVENTS

AT THE BRIGHTON DOME

2014 SEASONAL MENU PACK



PEYTON

EVENTS

COMPANY INTRODUCTION

We provide catering to some of the capital's most beautiful venues and have over 20 years experience in creating bespoke corporate and private events. Your dedicated event manager will liaise with our highly qualified team of the UK's best chefs, sommeliers and mixologists to ensure you have a captivating event, a wonderful wedding or a seamless conference.

With "The Great British Menu" judge and renowned restaurateur Oliver Peyton as the Creative Director, Peyton Events will bring a superior level of creativity and innovative food and design complemented by impeccable service. From a background of private and corporate events, Michelin starred restaurants and five star hotels, our chefs specialize in different cuisines, and can offer a wide range of menus to suit your event.

We believe the cornerstone of good food is the quality of the ingredients and our chefs value the importance of fresh, carefully sourced ingredients and really appreciate the abundance of quality produce Britain has to offer. Their enthusiasm for great tastes and combinations means you'll always find them in the midst of creating new dishes.

We are confident that our catering and level of service from our experienced events team will surpass all expectations.

By holding your event with Peyton Events at the Royal Pavilion and Brighton Dome, you are contributing to the on going maintenance of these historic venues and the Royal Pavilion Gardens, all of which are an integral part of Brighton life.

For further information or to make an enquiry regarding catering at Brighton Dome please contact:

Laura Davis
01273 261 526
Laura.Davis@peytonevents.co.uk

TESTIMONIALS

The happiness of each and every client is of paramount importance to us. Here is what recent clients had to say:

We want to thank you so very much for our wonderful wedding day. We had such a terrific time, everything went as we wanted it to go. The food was amazing, all our guests complimented the menu from start to finish, the canapés and beer soakers were also a massive success.

The event itself was fantastic and it went very smoothly, in fact it was perfect. Peyton Events staff were great and it was a very memorable event. So thank you and please pass on our thanks to all those who were involved, we really appreciated everything they did!

Paul and Kat

We also want to give a big thank you to all your staff, every single one of them was super friendly and helpful and your assistant was also incredible. Again, thank you for all your hard work in making our day so super special.

Nadine and Joe

Working with Peyton is a dream; organized, responsive, innovative and so efficient. Always full of ideas and then great implementation - you cannot ask for more.

Sarasin and Partners - Robert Ward, Partner

Peyton Events are a pleasure to work with, always delivering on quality and service and going the extra mile to ensure our events are a success. I really appreciate their personal approach, they understand our needs and have become an extension of our events team.

Grant Thornton - Natalia Ikin

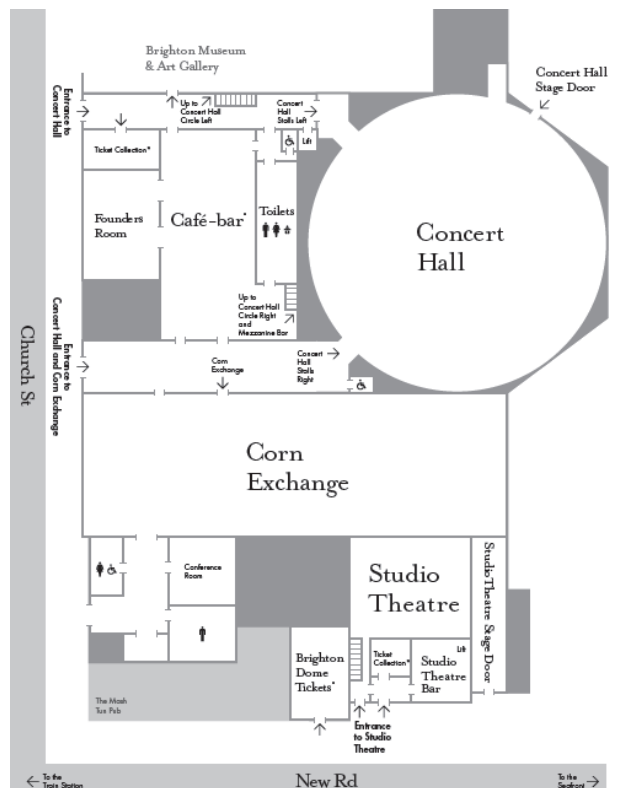
PEYTON

EVENTS

BRIGHTON DOME

Brighton Dome, one of the country's most attractive Grade I and II listed buildings, plays host to an array of events and conferences under its historic domed roof. Originally built as the former Royal Riding House of the Prince Regent in 1805, the venue provides multi-functional spaces for a range of events: from daytime conferences, corporate dinners to wedding celebrations and Christmas parties. With the benefit of direct access throughout, venues at Brighton Dome can be hired individually or as a combination for large-scale events.

Brighton Dome is the city's leading performance and arts destination and sits within the famous gardens of the Royal Pavilion Estate in the heart of Brighton. Supported by the same dedicated team behind the innovative Brighton Festival, the in-house events team are on hand to create the perfect event: whether it's a conference in the Concert Hall, cocktails in the Café-bar or a gala dinner in the Corn Exchange.



CAPACITIES	Dinner	Reception
Corn Exchange	600	1200
Studio Theatre	100	350
Cafe Bar	150	800
Founders Room	80	80

PEYTON

EVENTS

CONFERENCE CATERING

TEA AND COFFEE BREAKS

Your day delegate rate includes three tea and coffee breaks and iced water throughout the day. If you wish to add any additional items or want a quick coffee & biscuit please choose from our list below.

Choice of teas, filter coffee and infusions

Choice of filter coffee, teas or infusions with mini homemade biscuits – 2 per person

Choice of filter coffee, teas or infusions with a home made scone with clotted cream and jam

Choice of filter coffee, tea and homemade cakes

Choice of filter coffee, teas, freshly squeezed orange juice and Peyton and Byrne mini breakfast pastries

Choice of filter coffee, teas and Peyton and Byrne mini breakfast pastries – 2 per person

Still or sparkling mineral water – 750ml bottle

Freshly squeezed orange juice – 1 litre

Concentrated apple, orange or cranberry juice – 1L
Elderflower pressé – 1 L

EXTRAS

Large homemade biscuits – choose from jammy dodger, all butter shortbread, gingerbread men or pecan and oatmeal cookies - 1 per person

Small homemade biscuits - 2 per person

Selection of classic cakes:- 1 piece per person

Mini freshly made sandwiches served with homemade ketchup – 2 per person

Cumberland sausage, sweet cured back bacon or free range eggs and tomato relish

Lunch Bag: A sandwich from our classic sandwich range with a soft drink, crisps and a piece of seasonal fruit



PEYTON

EVENTS

BREAKFAST MEETINGS

Our day delegate rate includes Peyton & Byrne pastries on arrival; if you would like to serve your guests a more hearty breakfast please choose from our menus below

CONFERENCE BREAKFAST

Choice of fair trade coffee, teas, freshly squeezed orange juice and breakfast pastries to include Chelsea buns and muffins

CANAPE BREAKFAST

Strawberry, pineapple and watermelon skewers, passion fruit dip
Home toasted granola, yoghurt and honey
Homemade sugared doughnuts
Buttermilk pancake with maple syrup
Smoked salmon and crème fraiche blini
Asparagus soldiers with a lime hollandaise sauce
Sweetcorn and chorizo fritter
Mushroom caps stuffed with herb breadcrumbs
Weald smoked salmon ,toasted bagels and cream cheese
P & B homemade mini pastries
Black pudding topped with a quails egg
Mini pancakes with blueberries and clotted cream

FULL BREAKFAST OPTIONS

SERVED WITH A CHOICE OF

British Netherend Farm butter with a choice of homemade breads, and 'England preserves'
Freshly squeezed orange juice
Selection of fair trade coffees, teas and infusions

FULL BREAKFAST I

Scrambled free range eggs, grilled crispy Sussex sweet cured back bacon, Peyton & Byrne Breakfast sausages, slow roasted vine tomatoes and rosemary Portobello mushroom
Seasonal fruit smoothies shots (full menu available)

HEALTHY BREAKFAST

Scrambled organic eggs with Weald smoked salmon
Home toasted granola
Poached pear, apricot and prune compote with organic yoghurt and honeycomb

CONTINENTAL BREAKFAST

Poached pear and apricot compote with organic Peyton & Byrne
Home toasted granola and Greek yoghurt
Hot toasted crumpets with golden syrup
Selection of healthy treat homemade muffins : e.g. sultana & walnut, citrus & seed or breakfast muffins

OPTIONAL EXTRAS

Crispy Sussex sweet cured bacon sandwich
Peyton & Byrne breakfast sausage and slow roasted tomato
Sussex Tremains cheddar bap with Portobello mushroom and spinach

PEYTON

EVENTS

DAY DELEGATE MENUS

WORKING MORNING MENU

Chefs daily selection of homemade breads filled with Sweet cured bacon
Rare breed Peyton & Byrne breakfast sausages
Free range eggs and grilled Portobello mushrooms
A selection of Peyton and Byrne hot drinks to include filter coffee, tea and infusions
Water and fresh orange juice

MID-MORNING BREAK

A Peyton and Byrne large homemade cookie (1 per person)
A selection of Peyton and Byrne hot drinks to include filter coffee, tea and infusions
Iced water

CLASSIC WORKING LUNCH

Create your own menu by selecting up to three sandwiches from our classic sandwich range, including a vegetarian option.
A portion is 1.5 rounds of sandwiches made with Peyton and Byrne bread, and served with crisps.

COFFEE BREAKS x 3 including lunch service

A selection of tea, coffee and infusions, served three times throughout including lunch service
Iced water throughout the day

FINGER BUFFET DDR MENU

WELCOME COFFEE

Choice of filter coffee, tea, infusions & Peyton & Byrne mini breakfast pastries – 1 per person

MID-MORNING

Choice of Peyton and Byrne filter coffee, tea and infusions

AFTERNOON TEA

Choice of filter coffee, teas and infusions.
A Peyton and Byrne mini homemade cookie - 1 per person
Water throughout the day

FINGER BUFFET LUNCH MENU

Create your own menu by selecting 3 cold and 3 hot savoury items, including vegetarian options and two sweet items

SAVOURY COLD

Roast courgette, spiced feta on chargrilled bruschetta (v)
Artichoke and ricotta tartlet, crispy skin and wild rocket (v)
Salad of grilled chilli octopus and blistered cherry tomato on crisp puff pastry
Singletons Cheddar and onion croquettes with pear, date and ale chutney
Homemade breadsticks with chilli and lime hummus (v)
A selection of seasonal finger sandwiches

SAVOURY WARM

Spiced chickpea cakes, red pepper hummus and black olive crumb (v)
Stuffed and baked field mushroom (v)
Goujons of Megrin sole, dill mayonnaise, crispy capers
South Coast fishcakes, fennel and pea shoot salad, salsa verde
Sticky BBQ pork ribs and homemade hot sauce
Spiced lamb kofta with tzatiki

SWEET

Kentish fruit skewers with pistachio nougatine
White chocolate, red velvet and elderflower trifle
Chocolate brownie and vanilla whipped cream

Choice of filter coffee, tea and infusions

PEYTON

EVENTS

DAY DELEGATE MENUS

FORK BUFFET DDR MENU

WELCOME COFFEE

Choice of filter coffee, teas and Peyton & Byrne breakfast pastries

MID-MORNING

Choice of filter coffee, teas and mini homemade biscuits

AFTERNOON TEA

Choice of filter coffee, teas and infusions

FORK BUFFET MENU

Create your own menu by selecting **two dishes** from our cold and hot food options, including a vegetarian choice, and **one dessert**

COLD FOOD OPTIONS

Smoked Sussex mackerel, beetroot carpaccio on a wholemeal mini loaf

Broad bean, young peas, whipped Rosary goats' cheese and bronze fennel

Grilled courgettes with cured and smoked prosciutto, sweet and sour dressing

Ripe watermelon, feta and mint salad with pomegranate molasses (v)

Tabbouleh with dried apricots and raisins (v)

Mozzarella, plum tomato and basil dressing (v)

HOT FOOD OPTIONS

Boneless chicken wings and mild harissa

Hot smoked salmon with salsa verde and watercress

Falafel with crispy onions and lemon tahini dressing (v)

Crispy salt and pepper squid, avocado mayonnaise

Pulled rare breed pork belly, black pudding and apple sauce

Spinach and ricotta gnuddie with thyme burnt butter and

Berkswell crumbs

SELECTION OF SEASONAL SIDES

DESSERT OPTIONS

Kentish fruit skewers with pistachio nougatine

Chocolate and espresso coffee mousse with hazelnut and chocolate crumb

Strawberries and cream, orange flower jelly, homemade meringue

Tea and filter coffee served with lunch

Iced water served throughout the day



PEYTON

EVENTS

ALTERNATIVE DAYTIME OPTIONS

SANDWICH MENUS

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All of our sandwiches are prepared on site and served on platters, perfect for those working lunches and meetings.

Create your own sandwich menu by selecting up to three different sandwiches from either the classic or gourmet sandwich range with at least one vegetarian selection.

Each guest will have 1.5 rounds of sandwiches made with Peyton and Byrne homemade breads, served with crisps.

We would be delighted to accommodate any individual dietary requirements.

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CLASSIC SANDWICH RANGE

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- Free range egg mayonnaise with crispy bacon
 - Roast beef with watercress and sweet red onion chutney
 - Roast free range chicken, bacon, lettuce and tomato
 - Tuna mayonnaise with sweet corn and cucumber
 - Home cured ham with mature cheddar and chutney
 - Roast butternut squash, baby spinach and pumpkin seed pesto (v)
 - Free range egg mayonnaise and watercress on brown (v)
 - Montgomery cheddar with a plum and ale pickle (v)
 - Chargrilled vegetables and hummus (v)
-

GOURMET SANDWICH RANGE

-
- Coronation chicken with mango chutney
 - Salt beef with pickle, mustard and rocket
 - Chalk Farm smoked salmon and cream cheese and baby gem
 - Goat's cheese, roast peppers (v)
 - Brie and caramelised onion and wild rocket (v)
 - Mozzarella, plum tomato and basil (v)
-

THE GREAT BRITISH PICNIC LUNCH

-
- Duck scotch eggs with English mustard mayonnaise
 - Montgomery Cheddar and pickled onion
 - Pea and broad bean tart
 - Chalk Farm 24hr cured smoked salmon on toasted rye
 - Cherry vine tomatoes and chilli feta salad
 - New potatoes with minted sour cream
 - Baby gem lettuce with watercress and pea shoots
 - Selection of homemade breads and homemade pickles

DESSERT AND CHEESE

English raspberries & strawberries, vanilla cream, lemon shortbreads

Or

British cheese selection with homemade breads and plum chutney

A selection of Peyton and Byrne hot drinks to include filter coffee, tea and infusions

Iced water served throughout

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FOR THE AFTERNOON

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Chef's selection of classic finger sandwiches

Mini victoria sponge, seasonal fruit tart & chocolate tea cake.

Buttermilk scone with or without fruit, homemade jam & clotted cream with a pot of loose leaf tea

A selection of Peyton and Byrne hot drinks to include filter coffee, tea and infusions

Iced water and elderflower pressé

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PEYTON

EVENTS

CANAPÉ MENU

VEGETARIAN | SERVED COLD

Roast golden beetroot, whipped Rosary goats' cheese, almonds
Crunchy vegetables wrapped in rice paper, nok cham dressing
Artichoke and smoked ricotta tartlet
Mini samphire salad cones, salsa verde dressing
Smoked aubergine in a sweet potato sandwich, lemon tahini
Poached pear, chicory and Barkham blue cheese
Heritage spring vegetable tartare, wild rice crunch
Charred silver skin onion, sheep's milk curd
Earl Grey smoked courgette, spiced feta
Purple potato slices with ricotta and horseradish

FISH & SEAFOOD | SERVED COLD

Sussex mackerel carpaccio, grapefruit segments, sea purslane, cured lime
Cured salmon tartare, soda bread crisp, sour cream, keta caviar
Grilled chilli octopus, blistered cherry tomato
Hot smoked salmon with compressed cucumber and horseradish
Monkfish cheeks, shallots and smoked lardo dressing (£0.80 supplement)
Wild bass ceviche, squid ink crisp and cucumber caviar (£1.10 supplement)

MEAT | SERVED COLD

Spicy ham knuckle lollipops with pineapple glaze
Lamb leg, anchovy mayonnaise
Chicken liver pate, date and ale chutney, hazelnut crouton
Ham hock terrine, piccalilli vinaigrette
Hand chopped beef mini Scotch egg
Grilled beef fillet, horseradish cream (£0.55 supplement)

SWEET FINISHES

Deconstructed apple crumble martini
Vanilla pannacotta on a nut puff crisp
Sparkling coconut & raspberry marshmallows
Salted caramel and Valrhona chocolate, chocolate soil
Lime lead chocolate truffles
Liquorice and blackcurrant jelly
Lemon meringue pie

VEGETARIAN | SERVED HOT

Courgette fritter, shaved pecorino and pine nuts
Falafel and red pepper hummus mini open sandwich
Rosary goats' cheese gratin with caramelised red onion
Artichoke and Emmental bruschetta
Pea and mint arancini
Gorgonzola arancini
Marinated haloumi, fired pepper and fresh oregano
Smoked aubergine and sweet potato fritter
Lentil, cashew and coriander mini burger

FISH & SEAFOOD | SERVED HOT

Dorset crab cake, sweet corn and smashed avocado
Smoked haddock croquette, poached quail egg, hollandaise
Haddock, lime and chilli fritter
Spicy shrimp popcorn (£0.55 supplement)
Scampi and chips
Brighton battered haddock, chips and tartar sauce (£0.55 supplement)
Mini salmon, fennel and haddock pie
Roast prawn and wild garlic crouton
Chilli fried baby squid, wild garlic biscuit
Goujons of sole, dill mayonnaise

MEAT | SERVED HOT

Linfield Farm sausage and mash
48 hour pork belly with apricot chutney
Wood pigeon Caesar salad, bacon crumb and crispy Berkswell
Black pudding croquette with wild garlic aioli
Chicken cakes with a lime mayonnaise
BBQ Chicken and corn salsa open sandwich
Our own 30 day hand chopped Linfield Farm mini beef burger (£0.55 supplement)



All the prices shown exclude VAT @ 20%. As we use only freshest seasonal produce all items are subject to availability.

PEYTON

EVENTS

MENUS

BOWL FOOD MENU

VEGETARIAN

Potato dumplings, slow roasted tomatoes, torn basil and Berkswell

Pea and mint risotto, aged Parmesan and toasted nuts

Artichokes, artichoke skin crisps, rocket and Rosary goats' cheese

Macaroni and cheese, stringy Singleton Cheddar

Burnt sweet potato and caramelised puy lentil curry

Tomato, grilled each and buffalo mozzarella

MEAT

Barbeque herb fed chicken, sweetcorn and chilli

Honey glazed crispy skin chicken, lentil and chorizo dressing

Ham hock and parsley terrine, piccalilli

Sticky pork belly, Bramley apple and crispy black pudding

Linfield pork sausage, creamy mash, caramelised onion and thyme

Rare roast Longhorn beef, hot mustard mash (£0.55 supplement)

Braised lamb, green sauce and celeriac puree

Little gem chicken Caesar salad with smoked bacon jam

Braised Longhorn beef chilli, avocado and smoked crème fraiche

FISH

Scampi and chips, tartare sauce

Smoked paprika and prawn paella (£0.37 supplement)

Mackerel tartare, pickled grapes, cucumber and almonds

Hot smoked wild trout, land cress and minted yoghurt

Crispy prawn, toasted rice, chilli and lime leaves

Sea bass, glazed summer green vegetables

Poached salmon, watercress and sorrel mayonnaise

Crispy squid and spicy slaw

Haddock fishcakes, caper mayonnaise

NIBBLES | GRISSINI

Selection of three items

Sicilian green olives

Smoked and salted almonds

Homemade spiced roasted nuts

Spicy roast lentil or hummus chips

Mixed vegetable crisps

Spicy rice crackers

Hummus and crudites

Singletons aged Cheddar and popped mustard seed straws

All the prices shown exclude VAT @ 20%. As we use only freshest seasonal produce all items are subject to availability.

PEYTON

EVENTS

SPRING/ SUMMER DINNER MENUS - Based on a minimum of 200 guests

MENU A

Chicken liver pate with date and ale chutney, soda bread crisps
Pickled Sussex mackerel, hot mustard and cucumber
Roast aubergine, spiced tahini yoghurt, almonds and crispy onions (v)

Slow cooked chicken breast, onion and Singletons Cheddar croquette, purple sprouting broccoli, smoked bacon and hazelnut dressing

Spinach & ricotta dumplings, pea shoots, shaved Berkwell and seeds (v)

Poached salmon stuffed with spinach, baked heritage carrots, fondant potato and shellfish butter

Earl Grey and chocolate burnt cream, vanilla shortbread
Carrot cake with cardamom syrup and crispy yoghurt
Dark chocolate tart with whipped vanilla cream

MENU B

Weald Farm smoked salmon mousse, compressed cucumber, Champagne and tomato jelly

Salt cured heritage tomato, mozzarella, basil gel, black olive crumb (v)

Ham knuckle and parsley terrine, Scotch quail egg and piccalilli vinaigrette

Overnight braised pork belly, cider infused apple, razor clams and black pudding

Wild mushroom ravioli, baked roots, sage butter sauce

Grilled hake, curried cauliflower, baked garlic potatoes and black cabbage

Cold chocolate fondant with a blackberry centre, Valrhona chocolate soil

Blood orange cheesecake with a rhubarb and vanilla soup

Deconstructed banoffee pie

Banana bread, mousse, salt caramel, pecan dust and whipped cream

MENU C

Curried duck ham and burnt fig, sherry vinegar vinaigrette
Smashed broad beans and pears on grilled soda bread with salsa verde
South Coast crab salad, apple textures, soda bread crumble

Double lamb chop with confit potato, fennel and mint salad, salsa verde

Lentil and cashew arancini, artichoke veloute

Roast Megrim sole, charred fennel, crab and chervil dressing

Traditional Eton mess

Baked lemon cheesecake, cardamom yoghurt, fennel cress

Deconstructed apple martini

Apple martini jelly, butterscotch crumb, thick Sussex pastry cream and apple crisps

HANDMADE SWEET TREATS @ £3.25 PER PERSON

Petits fours

Sparkling coconut & raspberry marshmallows

Snapped honeycomb dipped in bitter chocolate

Handmade salted caramels

Our price includes a glass of house red or wine upon arrival, experienced staff to cover the smooth running of your dinner service, contemporary crockery, silverware and classic white linen for your dining tables. All prices are based on a minimum of 200 guests. Please select one item per course and a vegetarian option.

If you would like to offer your guests additional items we would be delighted to create a bespoke menu. Please speak to your Event Manager who will be delighted to discuss any further requirements you may have.

All the prices shown exclude VAT @ 20%. As we use only freshest seasonal produce all items are subject to availability.

PEYTON

EVENTS

SPRING/ SUMMER DINNER MENUS - Based on a minimum of 200 guests

MENU D - £8.65 SUPPLEMENT

Cornish crab cake, pickled stem ginger and watercress cream
Stuffed morals with salt cod and grilled asparagus
Grilled English asparagus, crispy capers, chopped egg and parsley crumble (v)

Scottish salmon with poached baby leek and new potatoes
Slow roasted pork belly, salted wasabi apples and charred chicory
Wild garlic gnocchi, shaved Berkswell with a elderflower and pistachio viniagrette (v)

Beautifully boozy sherry trifle with roast hazelnuts
Lemon tart with chocolate sorbet & strawberry coulis
Passionfruit and lime pavlova, organic Chantilly cream

MENU E - £13.00 SUPPLEMENT

Heritage tomato, grilled peach and torn basil (v)
Smoked trout with watercress mousse and toasted almonds
Green tea cured duck and orange salad

Asparagus risotto, wild garlic foam (v)
Lamb, broad beans, mint and pickled radishes
Poached hake, samphire, peas and lemon balm

Summer pudding, clotted cream, strawberry crisp
Coconut brownie, toasted marshmallow, cracked hazelnuts
Salted caramel & chocolate tart, peanut brittle

INDIVIDUAL COURSE SUPPLEMENTS

Baked scallops, garlic butter, sea purslane, artichoke skin crisps (£4.32 supplement)

Cured Devon trout, pickled cucumber, rainbow beets fennel cress (£3.78 supplement)

Wild bass carpaccio, Avruga caviar, soda crumb (£4.32 supplement)

32 Day aged beef sirloin, fondant potato, garlic spinach, burnt onion and pepper sauce (£5.40 supplement)

Halibut with orange braised fennel, cucumber and seaweed (£5.40 supplement)

Sweet potato and chickpea curry, parsnip fritters, sticky onion rice, mint raita (£2.70 supplement)

Cheeseboard – Singleton's Cheddar, Barkham Blue, Flower Marie (£3.78 supplement)

Served with wheat wafers, plum & date chutney)

All the prices shown exclude VAT @ 20%. As we use only freshest seasonal produce all items are subject to availability.

PEYTON

EVENTS

TERMS AND CONDITIONS

CONFIRMATION OF BOOKING

Bookings will only be regarded as confirmed upon receipt of a deposit payment and written acknowledgement from the Customer by signing and returning a copy of our terms and conditions. Any changes to booking details must be made in writing and will be of no effect unless acknowledged in writing by Peyton Events. These terms and conditions will apply to all bookings whether or not confirmation has been received.

FINAL NUMBERS

Final numbers for any function must be confirmed in writing, or by email, at least 5 days prior to the function date. Peyton Events reserves the right to revise its quote at a higher rate should the numbers fall below 20% of the original quote. If actual numbers are less than that agreed 5 days before, the higher number will be charged.

STAFF

The price cost quoted will provide you with the staff to service your event to the highest standard and is based on the timings specified. Please note that should the finishing time exceed the stated or you require additional staff charges may be incurred. For the safety and welfare of our staff we supply taxis should the event finish after 11.00pm. This cost is chargeable to the client.

PRICES AND QUOTATIONS

All the prices in the quote are current at the time of going to print, and are exclusive of VAT and other government taxes where appropriate. Peyton Events reserves the right to amend prices to take into account any changes in the rate of VAT or other taxes. Prices may be subject to change due to availability from the preferred supplier, however Peyton Events will keep the client informed of any changes. All quotes are for the equipment as listed. Should you decide to choose a different item then this will be reflected in the price.

The projected revenue shown is based on the quote received. Some changes may occur dependent on final menu choices and number of guests

LOSS OR DAMAGE

The client is responsible for any loss or damage to hire equipment, however caused, from the time of delivery until collected by Peyton Events, or sub contractor, or returned by the client. Any loss or breakages will be charged at the full replacement cost.

Prices are exclusive of VAT at 20%.
