

Out of the Blue

*O*ut of the Blue is the outside catering division of the award winning Blue Bicycle Restaurant. As a full service catering company we offer you innovative catering solutions, expertly planned to provide an unforgettable experience. Functions with style, imagination and culinary flair.

*A*fter attending yet another 'ordinary' function with tired and dull food, our renowned team came to the conclusion that there was a real need for a catering and event management service run by professionals. So, for the team who have established the restaurant as one of the areas most talked about eateries, the next step was to form an outside catering team.

*T*ogether our head chef, outside catering manager and kitchen team represent over sixty years in the business. Our wealth of expertise and passion to provide consistently high standards ensure a memorable dining experience which is second to none.

*O*ur events start and finish with attention to detail, professionalism and quality. The Out of the Blue team give you total commitment and aim to provide outstanding events. Our mission is excellence and we aim to excel by listening to your needs and exceeding your expectations.

*T*o us food is life. We're passionate about it, we argue about it and we have fun with it. Most importantly, we enjoy and share your passion for it. Whatever event or function, however large or small, we bring freshness, imagination, flexibility and an absolute professionalism into everything we do. This gives you peace of mind and allows you to relax and enjoy the occasion.

Included in our price

Complimentary Canapés during your reception drinks

The provision of all cutlery,
crockery & table settings for your event

Fully trained, uniformed waiting staff
to serve your meal & drinks, supervised
throughout by our Outside Catering Manager

White linen table cloths and napkins on all tables

Vegetarian Options

Jugs of Iced Water

All wines served at the correct temperatures

Complimentary Tea, Coffee & Mints following your meal

Some of our dishes may contain nuts or nuts traces & alcohol

Drinks for your Reception

Mulled Wine	glass	£4.00
Pimms and Lemonade	glass	£4.25
Sparkling Wine	125ml glass	£3.75
Bucks Fizz	125ml glass	£5.50
Champagne	125ml glass	£6.50
Kir Royale	125ml glass	£6.75

Drinks for your Toast

Sparkling Wine	125ml glass	£3.75
Champagne	125ml glass	£6.50
Champagne (75cl)	bottle	£35.00

Bar List

Beers & Lagers

John Smiths Bitter		can	£2.80
Stella Artois		bottle	£2.80
Kronenbourg		bottle	£2.80
Low Alcohol Becks		bottle	£1.90

Spirits

Gin		35ml	£2.75
Whisky		35ml	£2.75
Vodka		35ml	£2.75
Brandy		35ml	£2.75
Bacardi		35ml	£2.75
Martini		35ml	£2.75
Malibu		35ml	£2.75
Jack Daniels		35ml	£2.75
Baileys		glass	£2.75

Wines

Red Wine		175ml	£3.75
White Wine		175ml	£3.75
Port		glass	£2.75

Soft Drinks

Baby Fruit Juices		bottle	£1.50
Mixers		bottle	£1.00
Coke		half pint	£2.00
Lemonade		half pint	£2.00

Starters

Caramelised Red Onion & Ribblesdale Tartlet
with a Green Bean & Shallot dressing (V)
£5.00

Confit of Gressingham Duck Terrine
with Apricot Chutney
£5.50

Honey-roasted Figs
with Goat's Cheese & Proscuitto
£5.75

Crayfish & Caviar Cocktail
with a Champagne Sylabub
£6.00

Tiân of Whitby Crab
with Guacamole & a Sweetcorn relish
£6.50

Wild Mushroom Tartlet with a Tarragon Pesto (V)
£6.50

Trio of Salmon Terrine
with mixed leaves & Sour Cream
£6.75

Blue Bicycle Prawn Cocktail
with a Lemongrass & Chilli dressing
£7.00

Potted Brown Shrimp with Garlic Croûtes
£8.50

Cured Fillet of Beef
with Horseradish Mayonnaise
£9.00

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Main Courses

Roast Dorne of Scottish Salmon
with Thyme Creamed Leeks
£10.75

Baked Salmon Fillet topped
with a Lemon & Dill Butter, wrapped in Filo Pastry
£11.75

Pan-fried Chicken Breast with Beef Tomato & Pesto
£11.25

Chicken Supreme stuffed with Oyster Mushrooms,
wrapped in Bacon & served with a Red Pepper Coulis
£12.50

Roast Saddle of Lamb
stuffed with Apricots & Pine Nuts with a Rosemary Gravy
£16.75

Roast Sirloin of local Beef
with Yorkshire Pudding & Onion Gravy
£19.00

Loin of English Lamb
with Black Pudding & a Red Wine Jus
£19.25

Fillet of Beef (cooked medium)
with a Black Truffle purée & a Mushroom Jus
£28.00

Our Main Courses are accompanied by one Potato dish &
two seasonal Vegetable dishes of your choice.
Please discuss your requirements with our staff, who will be
pleased to offer advise on the Vegetable accompaniments
best suited to your choice of Main Course

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Puddings

Exotic Fruit Salad
marinated in a Vanilla & Lime Syrup
£4.00

Set Lemon Crème
with a spiced Sable Biscuit & Apple Chutney
£4.25

Rich Chocolate Tart
with an Orange Mascarpone Cream
£4.75

Set Coffee Cream
with a Pistachio Biscotti
£5.25

Orange & White Chocolate Cheesecake
£5.75

Spotted Dick with a warm Bay Leaf Anglaise
£6.50

Additional Courses

Soup Suggestions

(may be selected as an alternative starter or as an additional course)

Sweet Potato & Lemongrass

Leek & Potato with Blue Cheese Croûtes

Roast Red Pepper & Tomato

Pea & Mint with Crème Fraîche

Curried Parsnip

Rich Lobster Bisque

All £4.50 each

Fish Course

Salmon Tartare with Caper Vinaigrette
£4.00

Sesame coated Tuna Carpaccio with Wasabi & Asian Coleslaw
£4.50

Grilled Sea Bass fillet with Citrus Potato Salad
£5.25

Cheeseboards

A selection of English & Continental Cheeses
served with Crackers, Celery & Grapes
£6.50

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Vegetarian Selection

Starters

Caramelised Red Onion & Ribblesdale Tartlet
with a Green bean & shallot dressing
£5.00

Tiân of New Potato, Artichoke & Red Pepper
with a Lemon & Chive Oil
£5.25

Honey-roasted Figs with Goat's Cheese
£5.75

Twice baked Curried Parsnip Souflee
with Raisin salad & Caraway Tuille
£6.00

Main Courses

Baked Butternut Squash
stuffed with Apricot & Mint Cous Cous,
served with a Chilli Syrup
£9.25

Falafel with Honey & Cumin Carrots
& a Minted Yoghurt dressing
£9.50

Brie, Cranberry & Mushroom Wellington
with Vinaigrette of Leeks
£11.00

Wild Mushroom Lasagne with a curly Endive Salad
£12.00

Buffet to follow Wedding Breakfast

Pork & Sage Sausage Rolls

Salmon Yakitori

Sesame Prawn Toast

Anchovy & Parmesan Straws

Croque Monsieur

Selection of Quiches

Cajun spiced Chicken

Crudités

Selection of dips

Bowls of Mixed Salad

Selection of Nachos, Crisps & Nuts

£9.50 per guest

Add a Pudding

Choose any combination of the following puddings for £4.00 per guest

Fresh Fruit Salad

Lemon Meringue Pie

Carrot & Walnut Cake

Chocolate Roulade

Hot sandwiches

Choose one of the following sandwiches

Bacon - £3.50

Pork & Apple - £4.00

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Little Ones

It is important to us that the children attending your function feel as much a part of the day as the adults.

Rather than chicken nuggets, burgers & chips we've opted in favour of fresh & tasty scaled down versions of your chosen adult menu for the day, adapted specially to tempt their little taste-buds!

All half Adult price

The Blue Bicycle Restaurant

Understandably one of York's most talked about eateries, serving award winning food in a relaxed dining atmosphere. Highly commended for fresh fish dishes, home made desserts and a seemingly endless selection of fine wines.

At the turn of the century our cellar was a brothel of some repute. In fact if you wander downstairs, you will see photographs of some of the girls, who perhaps, plied their wares.

We also serve romantic dinners in the private vaulted booths (or beds), which are situated in the opulent and atmospheric dining area.

You can enjoy a pre-dinner tittle overlooking the River Foss, reflecting on this bygone era of impropriety. The upstairs dining area exudes warmth and a busy atmosphere, with an eclectic range of tables and chairs, all beautifully presented. Lunch or Dinner with us is a high quality dining experience in exemplary surroundings, set in an intriguingly historic building, even by York's standards.

We are totally committed to your comfort and relaxation, we pride ourselves on courteous attention to detail, a friendly approach and flexibility of service. We use the freshest ingredients, prepared and presented to the highest standards,

Terms and Conditions

THE BLUE BICYCLE (YORK) LTD

Terms applicable to the provisions of catering services for wedding receptions & dinner functions in 2011.

We at the Blue Bicycle endeavour to make your event as special and professional as we are able. To provide the highest possible standards certain terms and conditions have been set to ensure these levels are met at all times.

When you have read the terms and conditions printed below, to confirm your booking please complete and sign the acceptance form printed below and then return this booking form to us together with your deposit cheque. Deposits may also be paid by credit/debit card. Please keep a copy of the signed terms for your records.

1. Provisional reservation - our services may be reserved provisionally for a particular date, but in the event of another client subsequently wishing to confirm the same date then we will endeavour to contact you to invite you to confirm your booking before the date is offered and confirmed to the other clients.
2. Transfer of bookings - if after your booking has been confirmed you then wish to change the date of your function we can only do this if your request is received not less than 100 days before the original function date and if the alternative date that you are requesting is still available
3. Booking conditions - for all functions the minimum numbers for which we cater at the prices shown are 60 adult guests. However we are more than happy to provide quotations for smaller parties.
4. Prices - all prices in our information pack are current at the time of going to print and inclusive of VAT. We reserve the right to amend food and beverage prices. Wine prices may be adjusted to allow for changes in either VAT or other Government taxes and currency fluctuations.
5. Price increases - if booking well in advance, it is advisable to check with our office to ascertain whether or not there has been an increase in the menu price FOUR MONTHS BEFORE THE FUNCTION. After this point further increases will be waived.
6. Your booking will be confirmed when we are in receipt of this booking form duly completed and signed together with notification in writing of the expected numbers who will be attending the function, together also with a non refundable deposit of £500 inclusive of VAT payable to The Blue Bicycle (York) Ltd.
7. A further non-refundable interim deposit of £1,000 inclusive of VAT will then become due 90 days before the function date.

8. The final minimum number of guests who will be attending must then be communicated to our office not less than 14 days prior to the function date. This number may then be subsequently increased (subject to our agreement) but NOT decreased at your request up to but not less than 48 hours before the function date.

9. When the final number of guests has been confirmed we will confirm to you the amount of the payment required to cover catering for this number, and your payment for this amount should then be sent to us by return of post.

10. Reduction in numbers – a charge will be levied if numbers drop below 50% of the original figure anticipated at the time of booking confirmation. The charge will equate to 50% of the lost revenue.

11. A complete invoice will be prepared following the function and any remaining balance which is then due will be payable within 7 days of the invoice date. We reserve the right to charge interest at the rate of 4% above our bank's base lending rate on all overdue accounts.

12. Cancellations - if your booking is cancelled by you or by us in accordance with our rights under these terms and conditions your £500 deposit is non-refundable. Should your event be cancelled in its entirety, we will levy the following charges, these charges take into account potential losses incurred in declining other bookings due to our commitment to your event. These charges will also include any goods, services or equipment that we may have ordered from subcontractors, whose additional terms may also apply.

If your booking is cancelled less than 100 days but 50 days or more prior to the date fixed for the event a cancellation charge of 30% of the expected total cost of the catering services including VAT will be payable by you to us.

If your booking is cancelled less than 50 days but 28 days or more prior the date fixed for the event a cancellation charge of 50% of the expected total cost of the catering services including VAT will be payable by you to us.

If your booking is cancelled less than 28 days before the date fixed for the event a cancellation charge of 100% of the expected total cost of the catering services including VAT will be payable by you to us.

We reserve the right to cancel a function by notice to you if any stage of the deposit or other payment due from you has not been paid within 14 days of it having fallen due for payment.

13. Booking the venue - your booking with us is for the provision of the catering services only. The venue for your function must be booked and confirmed separately by you with the venue operator.

14. You will be responsible for ensuring that the venue provides suitable access to ourselves and our staff at such times as we may need access to premises prior to and during the function in order to provide the services that you have requested.

15. You will ensure that the venue holds a suitable insurance policy to cover any damage, loss or injury caused to our staff or equipment due to any fault or negligence on the part of the venue or the venue operator.

16. Corkage - corkage charges will be levied for any wines brought in by the customer at a charge of £6.00 per bottle of wine and £10.00 per bottle of Champagne.

17. Where alcohol for the function is to be provided by us please nominate a person or persons of whom we have been made aware who will have authority during the event where necessary to authorise any increase in the amounts to be supplied. You will be liable for any increase in costs authorised by your nominated persons.

18. Menus - whilst our chefs make every effort to keep within the menu descriptions, we reserve the right to suggest and implement suitable alternatives depending upon any market price fluctuations and/or shortages in certain food commodities.

19. All menu prices quoted are based on all adult guests selecting a minimum of three courses for their meal. Only one choice per course may be selected for all guests. The same condition would apply to any vegetarian and special dietary requirement menus selected.

20. Any food allergies or specific dietary requirements of guests attending at the function must be notified by you to us not less than 14 days before the date of the function. All vegetarian meals, and meals that have specific dietary requirements must be pre-ordered. Any meals served in addition to these requirements on the day will be charged at £20.00 per guest inclusive of VAT.

21. We will not be liable to you for any loss or damage where any information given to us by you is inaccurate or is supplied later than requested.

22. A cover charge of £11.50 per guest will be levied, due to costs imposed on The Blue Bicycle (York) Ltd from external sources as a result of catering at an external venue. No cover charge will be levied for additional Evening guests following a Wedding Breakfast. However, please note the terms and conditions of hire of any specific venue with regard to catering for additional evening guests.

23. You will be responsible for ensuring that where a function requires any special licence or permission such licence or permission is obtained and you will indemnify us against any loss, cost, expense or other liability incurred as a result of any such licence not being obtained or their conditions being breached by you or any attendees at the event.

24. You will ensure that:

- a. there is sufficient equipment of the necessary condition at the venue in order for us to fulfil our obligations under these terms and conditions;
- b. the venue is suitable for its intended use for your function;
- c. there is sufficient and adequate access to mains utilities, including (but not limited to) water, drainage, electricity, gas and waste disposal facilities for us to perform our obligations under these terms and conditions;
- d. there are sufficient toilet facilities at the venue for us and our staff along with sufficient parking facilities.

25. Customer Property -The Blue Bicycle (York) Ltd and its staff cannot be responsible for property belonging to guests. Whilst every effort is made to safeguard guests' property, we cannot accept liability for any loss or damage arising, however caused. You agree to indemnify us accordingly.

26. Liability - in relation to the function, if you wish to provide any outside entertainment or services, the company cannot accept liability for loss or damage to equipment brought onto the premises and which is owned by or in custody of you, your employees, guests, clients or invitees.

27. The company will also not be held responsible for any breakout of illness caused by any food or beverage that is not supplied by The Blue Bicycle (York) Ltd.

28. Our liability to you in respect of any consequential or indirect loss or financial or business loss or damage suffered by you as a result of our action or omission (including our negligence or that of any of our employees, agents or sub-contractors) will be limited to the greatest extent possible by law, and in any event will not exceed the maximum by payable to us by you under these terms and conditions.

29. We accept no liability for a breach of these terms and conditions caused by circumstances beyond our control, which will include (but not be limited to) industrial action, fire, flooding, accidents, riots, civil commotion or war. In such event we will endeavour to work with you to find a suitable alternative but if this does not prove possible we will terminate this contract and refund any monies paid to us by you.

Bearing all of the above in mind, all our clients who are planning a function are advised to take out Insurance to cover the full cost of their function and providing public liability damage.

I/WE ACCEPT THE ABOVE TERMS AND CONDITIONS AND WISH TO CONFIRM OUR BOOKING AS FOLLOWS:-

CLIENT'S SIGNATURE: DATE:

CONTACT NAME (1) (PLEASE PRINT):

CONTACT NAME (2) (PLEASE PRINT):.....

ADDRESS:

.....

.....

INVOICE NAME AND ADDRESS IF DIFFERENT FROM ABOVE:.....

.....

.....

DAYTIME TELEPHONE NUMBER:.....HOME:.....

MOBILE TELEPHONE NUMBER:

E-MAIL ADDRESS:.....

DATE OF EVENT.....

NUMBER OF GUESTS: DAY:.....EVENING:

TIME OF CEREMONY (IF APPLICABLE).....

PLEASE REMEMBER TO ENCLOSE YOUR NON REFUNDABLE DEPOSIT CHEQUE OF £500 INCLUSIVE OF VAT PAYABLE TO THE BLUE BICYCLE (YORK) LTD.