

Beales Gourmet Menu Tasting

Frequently Asked Questions

ARE WE ENTITLED TO A 'FREE' MENU TASTING?

A free menu tasting for 2 people will be offered to you once your booking confirmation for your event has been received if you have booked the following venues;

- Highcliffe Castle
- Lulworth Castle
- Guildhall, Winchester (menus tasting only offered at our premises in Poole)
- The Lighthouse
- Marquee events
- The Italian Villa, Compton Acres (weekend bookings during the peak season only)

If a free menu tasting is not included within your package price a charge of £50 per couple will apply. If you would like to have more than 2 people attending your tasting please let us know prior to your arrival. Your menu can be shared according or supplementary food can be pre-booked.

WHEN CAN WE COME FOR OUR MENU TASTING?

We offer the menu tasting service from Tuesday – Friday from 12.30 – 5.30pm; last tasting is at 4.30pm subject to availability. We try to limit the time for the tasting to 1 hour as we often have several tasting booked on the same day.

Tastings are not offered during the months of July, August & September.

WE WORK IN THE WEEK AND CAN'T COME AT 5PM, WHAT CAN WE DO?

In exceptional circumstances, we can provide a 'late' tasting; however we often have late events on ourselves so this service is rarely available.

CAN WE HAVE OUR TASTING AT THE WEEKEND?

Tastings are not available during the weekend as we reserve this time and are busy with events.

WHERE DO WE GO FOR OUR MENU TASTING?

Tastings are hosted in the Italian Villa at Compton Acres by the Events Manager. If you go to the front of the Villa at the arranged time, you will be met and welcomed in by the Manger. If you are running late, please call and let us know so we can prepare and cook the food accordingly.

WHAT IS OFFERED AT OUR MENU TASTING?

Your 3 course wedding breakfast menu for 2 people. Canapés & evening buffets are not included in tasting, should you wish to try these items supplementary costs will apply.

CAN WE TRY OUR WINE AT THE TASTING?

If we are providing the wines for your event, you will be able to try your wines at your tasting.

GENERAL INFORMATION

Menu tastings are not only for you to try your chosen menu, the following factors are also considered

- You will meet your function Manager so you know who will be looking after you during your event
- Your table linen colour and napkin folds can be discussed and viewed
- You will see the crockery and glass wear used on your event
- You will be able to ask questions about the service and staffing for your event
- The head chef will be on hand to discuss any menu changes and requirements

Thank you, we will look forward to seeing you at your menu tasting...