THE GOODLIFE BURY LUNOO

ABOUT US

FOOD PACKAGES DRINKS PACKAGES THE TUK TUK | FOOD TRUCK

5-9

THE EVENING BAR

FAQS

About Us

BURY COURT & THE TEAM

A little bit about us

The Good Life Team have a genuine passion for creating wonderful experiences. From small shindigs to large gatherings, fine dining to street food, champagne cocktails to craft beers, our chefs and mixologists will create a truly unforgettable event.

The team have worked in renowned restaurants and cocktail bars around London in addition to working full time at our own restaurants, No 97, Cento Uno, One One Four and The Hideaway all of which can be found in and around the Surrey border.

The menus listed in our brochure are simply examples but if you have any requests then please do discuss your preferences with the team.

We look forward to meeting you soon.

Leon, Joe & Sam



OUR SERVICE

Includes The Following

Glass hire White table linen & napkins Complementary still & sparkling water for the tables Contemporary crockery & cutlery

Experienced Front & Back Of House Team

Event manager Chefs & kitchen staff Tea & coffee station Recycling service Event set up the day before or on the day



CANAPES

Tartlets

Blue Cheese Mousse & Bacon Jam Truffle, Honey & Thyme (v) Piquillo Pepper Jam & Cream Cheese (v) Tomato, Basil & Black Olive (v) Goats Cheese & Shallot Chutney (v)

Arancini

Black Pepper & Parmesan (v) Brown Crab & Lemon Truffle & Chive Garden Pea & Mint (v) Tomato & Basil (v)

Bites

Honey Mustard Sausages Croque Monsieur & Truffle Mayonnaise Venison Sausage Roll & Blackberry Ketchup Satay Chicken Skewers Smoked Mackerel Pate Crostini Salmon Blini & Pickled Cucumber Confit Tomato Bruschetta (v) Cucumber & Mint Gazpacho (vg) Sweet Potato Falafel & Hummus (vg)

Please discuss any preferences or favourites as this is not a definitive list.



FOOD MENUS | £85-90 PER HEAD PRICE INCLUDES 3 CANAPESpp

3 Course Summer / Spring

Duck Liver Parfait, Smoked Breast, Cherry, Brioche Buratta, Slow Roast Tomato, Watermelon, Crostini, Basil Pesto (v) Smoked Mackerel Pate, Crusty Bread, Gherkin Chutney Ham Hock Terrine, Sourdough, Herb Salad, Pineapple Ketchup

Corn Fed Chicken Breast, Potato Terrine, Hispi Cabbage & Peas Baked Blue Cheesecake, Pickled Beetroot, Honey, Walnuts (v) Fillet of Salmon, Crushed Potatoes, Broccoli, Watercress Veloute Rolled Sirloin of Beef, Pomme Anna, Spinach, Shallot (+£10)

3 Course Autumn / Winter

Duck Liver Parfait, Smoked Breast, Blackberry, Brioche
Cured Loch Duart Salmon, Horseradish, Cucumber,
Port Braised Ox Cheek, Celeriac, Kale, Crispy Shallots
Goat's Cheese Tart, Toasted Pecans, Pickled Grapes

Pressed Pork Belly, Red Cabbage, Mustard Mash, Crackling Baked Blue Cheesecake, Pickled Beetroot, Honey, Walnuts (v) Fillet of Sea Bass, Crushed Potatoes, Spinach, Crab Bisque Rolled Sirloin of Beef, Pomme Anna, Spinach, Shallot (+£10)

Please discuss any preferences or favourites. Please note seasonal menus cannot be mixed

STREET FOOD | £80pp CHOSE 3 CANAPES | 3 BOWL FOOD OPTIONS | 2 SIDES | 1 DESSERT OPTION

BBQ

Cajun Style Cod Texas Baby Back Ribs Garlic & Thyme Glazed Chicken Thighs Lemon Pepper/Buffalo Chicken Wings North Carolina BBQ Pulled Pork/Jackfruit (v) Crispy Fried Chicken, Alabama White BBQ Sauce Memphis Style Beef Shin

SIDES

Cornbread | Potato Salad | Skinny Fries | Baked Mac & Cheese | Smokey Baked Beans | Honey Mustard Coleslaw Chick Pea & Herb Couscous | Caesar Salad, Truffle Dressing | Paprika Butter Corn on The Cob



DESSERTS

Something Sweet

Dark Chocolate Brownie, Salted Caramel, Vanilla Chantilly Carrot Cake, Orange Buttercream, Walnuts Clotted Cream Panna Cotta, Berries, Prosecco, Meringue Chocolate Marquise, Strawberry, Shortbread, Basil Sticky Toffee Pudding, Salted Mascarpone

Please discuss any preferences or favourites as this is not a definitive list.



EVENING FOOD

Charcuterie Platter

£10pp Served with bread & olives

Cheeseboard Table

(serves 80-100) | £650 Served with traditional garnish

Pizza

Choose 2 | £15pp

Margherita Classic Pepperoni Prosciutto & Rocket N'duja & Goat's Cheese Mushroom & Red Onion

Lighter Bites

Choose 1 | £10pp Sausage or Bacon Baps with Skinny Fries 4 Cheese or Chorizo Mac & Cheese Mini Fish & Chips

We reccomend catering for a minimum of 80% of your evenings guests. vegan and gluten free options are available.











DRINKS PACKAGES

aros

Casalforte

CORVINA

LA GRAN BESTIA

THE HEILAN COO MAÑOSO

is in Vitistim

La Barbe M E R L MOURVIENT Casalforte

CORVINA VERONI



THE PACKAGE £30pp



2 Reception Drinks | Beer & Prosecco 1/2 Bottle Of House Wine | Red, White, Rose 1 Glass Of Prosecco Toast Unlimited Still & Sparkling Table Water

We reccomend setting aside a certain amount to cover soft drinks & the bridal tab

RAISING THE BAR

Reception

COCKTAIL RECEPTION | £8 pp

Pimms

Gin Garden

Aperol Spitz

Min order 100 served

2 X NON ALC COCKTAILS | £200

Serves 100, set up on a self serve station along with flavoured waters & sodas

Wedding Breakfast

WINE UPGRADE FROM | £5 PER BOTTLE CHAMPAGNE TOAST | £6pp AFTER MEAL ESPRESSO MARTINI | £9pp







SOMETHING SPECIAL | £150pp MIN 2 PEOPLE | (3 HR SESSION)



Feeling Creative?

Create your very own Gin at the Bone Idyll distillery, we can then use your recipe to create your wedding favours we will also find the perfect his & hers pairing.

His & Hers Cocktails

Take a peep at our recommended cocktail list or if you have a special cocktail in mind let us know! This is a great addition to any wedding at no extra cost



Ciger & Whisk(e)y Cart | £500

We have worked with Teddington cigars on this perfect pairing of 4 world whisk(e)ys & 2 different cigars. This self serve package includes 40 single measures 20 cigers and optional premium mixers

Pizzazz Up Your Prosecco! | £500

Serves 100 extra glasses of Prosecco along side fresh purees, cordials and fruits set up on a self serve vintage style

cart. Tattinger Champagne upgrade | **£6PP**

both upgrades can be served in the day or evening.



WEDDING FAVOURS

Take A Seat Take A Shot

£5 per favour

Limoncello Tequila rose Gin garden

Fancy something a bit different ? Let us know what your fave flavours are and we can create a totally bespoke tipple for you and your guests before they take a seat

Bone Idyll Spirits

Blushing Pink Gin Barrel Aged Gin Vodka Botanical Rum Seedlip – Non Alcoholic

Pre written swing tags can be left with Bury Court for table placings







THE TUK TUK | FOOD TRUCK

Retro European Charm

The Goof Life is proud to present their newly converted tuk tuk! This 3 wheeled Piaggio Ape Classic imported from italy and converted into a retro style mobile bar specialising in serving prosecco, cocktails + beers on tap

If you are looking for something different, fun & interactive for your wedding then let us know if you would like to hire this beauty.

> **Cost of Tuk Tuk Hire: £250** With drinks additionally purchased on top.

This can only be used in the evening in the civil ceremony garden.

You can also hire our refurbished citron food truck for your evening food to be served from 250 each + evening food on top

For the ultimate festival experience hire both and save £100









THE EVENING BAR

Option 1 - Card / Cash Bar

What do we mean by the above? There is no financial commitment from you apart from a £1000 minimum spend. Guests can order straight from the menu and they pay as they go!

Option 2 - Bar Tab

If you would prefer to put a tab behind the bar this can be arranged. The amount is up to you and once your tab runs out, we switch back over to option 1.

Option 3 - Open Bar

If you have deep pockets our third option enables your guests to have access to unlimited drinks.

The Boring Bit

Q. DO YOU HAVE MINIMUM NUMBERS?

A. For events taking place on Saturdays between April and October, we require a minimum of 80 guests during this period.

Q. CAN WE USE OUR WEDDING CAKE AS DESSERT?

A. Unfortunatly, no, wedding cake cannot be used as dessert when chosing your food packages.

Q. WHAT TIME DOES THE BAR OPEN & CLOSE?

A. The barn bar will be open for service once your guests have been called in for the wedding breakfast. We do not serve alcoholic drinks pre ceremony.

Q. CAN GUESTS BUY EXTRA RECPTION DRINKS?

A. We can operate a cash & card bar once your reception drinks finish or you can prepay for more drinks to keep flowing!

Q. CAN WE SET UP A PRE AGREED BAR TAB FOR OUR GUESTS?

A. Yes, we can certainly arrange this, which will be a pre-paid tab before the day of your wedding. If you wish to increase this on the night, we do require for payment upfront. Please note, we do not offer a tab system for guests. Both cash and card payments are available throughout the day and night.

Q. DO YOU OFFER TAILOR MADE WEDDING BREAKFAST MENUS?

A. We can certainly work with you to incorporate your favorite flavors into either our traditional 3 course or family style banqueting. Please note additional costs may apply for this.

Q. CAN WE CHOOSE FROM THE EVENING MENU FOR OUR WEDDING BREAKFAST?

A. Unfortunately, no, evening food is only available for the evening

Q. DO WE HAVE TO PURCHASE FOOD FOR ALL EVENING GUESTS?

A. We require a minimum of 80% of the total guests attending to have food pre ordered for.

Q. CAN YOU TAILOR MAKE DRINKS PACKAGES?

A. Our talented team can work alongside you to ensure you have special touches. These can include bespoke reception cocktails and bar menus. However, you are required to choose from one of our varied packages that suits all budgets. Please note, that certain drinks and brand requests may be rejected but we will always find a suitable alternative.

Lets talk about you...

We hope our brochure has provided you with sufficient information to start planning your big event. There is so much to consider but we're here to help you every step of the way. We are always available to answer any queries, so please contact us to discuss your preferences.

All prices are inclusive of VAT

Lots of Love, Leon, Joe and Sam

The Good Life Team.

Available between Mon – Fri

EMAIL ADDRESS hello@thegoodlifeginco.co.uk

