



# **Private Banqueting & Dining**

*Spring/Summer 2026\**

## **CONDITIONS OF HIRE TO COVER THE FOLLOWING:**

1. Each private hire is by the Member responsible, not the organisation whose meeting they are facilitating, and the Member bears responsibility for the conduct of all attending and for any disturbance caused to other Members or their guests.
2. Any Member proposing to hire a room for a meeting of an organisation:
  - a) Must discuss the matter with the Secretary, who will be concerned about the safety of Members, Staff and the Club and potential negative reputational impacts for the Club. A member who is not satisfied with the position taken by the Secretary may ask for the matter to be referred to the Executive Committee, whose decision will be final.
  - b) Shall ensure that the location of the meeting is only made known to those who have accepted the invitation and no more than 5 days before the meeting or on a basis agreed with the Secretary'
  - c) Shall attend personally unless the Secretary has agreed that, exceptionally, the meeting may go ahead without the Member present. Any such agreement would be restricted to exceptional circumstances such as illness, in which case the Member should either arrange for another Member to be present or pay for a member of Staff selected by the Secretary to attend. Members making the booking are always responsible in such hirings for the conduct of all concerned and for all costs, damages and losses incurred by the Club, including without limitation the hire of additional security personnel and any damage to the Club, whether caused by an invited guest or others.
3. The Athenaeum General Regulations are on page 20 of this document.

### **WEEKEND HIRE**

Weekend hire incurs an additional staffing cost. As our team will have already completed their contracted hours during the week, weekend events require the Club to pay overtime at 150% of the standard hourly rate. The initial 100% is included within the menu pricing; however, the additional 50% will be added to your final invoice.

### **EVENING STAFFING**

Please be advised that should your event extend past the hour of 11pm, Members will be charged the cost of the taxi to transport staff safely home.

### **GARDEN HIRE**

We can apply on behalf of a Member for a license from the Crown Estate Paving Commission to use the Garden in the summertime only. Please note that there is a minimum charge of £20 per person in addition to a set fee charged by the Crown Estate Paving Commission. If you are interested, please speak to the Banqueting Coordinator, who can provide full details. Kindly note that we cannot guarantee the CPEC will grant the license.

## CLUB ROOMS AVAILABLE FOR PRIVATE PARTIES

Please note capacities cannot be exceeded.

Numbers may need to be reduced depending on any additional resources or requests you may have.

Garden Room	Capacity	Boardroom	<b>42</b>
		Canapé Reception	<b>100</b>
		Drinks Reception	<b>120</b>
		Lunch/Dinner (Buffet)	<b>60</b>
		Lunch/Dinner (Formal)	<b>80</b>
		Theatre Style	<b>120</b>
North Library	Capacity	Boardroom	<b>16</b>
		Canapé Reception	<b>35</b>
		Drinks Reception	<b>35</b>
		Lunch/Dinner (Formal)	<b>16</b>
		Theatre Style	<b>25</b>
Picture Room	Capacity	Boardroom	<b>18</b>
		Canapé Reception	<b>40</b>
		Drinks Reception	<b>40</b>
		Lunch/Dinner (Buffet)	<b>18</b>
		Lunch/Dinner (Formal)	
		U-Shaped Theatre Style	<b>24 40</b>
Smoking Room	Capacity	Canapé Reception	<b>100</b>
		Drinks Reception	<b>120</b>
		Dinner (Boardroom)	<b>40</b>
West Library	Capacity	Boardroom	<b>12</b>
		Canapé Reception	<b>25</b>
		Drinks Reception	<b>25</b>
		Lunch/Dinner (Formal)	<b>12</b>
		Theatre Style	<b>20</b>

## ROOM HIRE CHARGES

A full day is from 9.00am to 5.00pm.

	<b>Lunch or Dinner</b>	<b>Full Day</b>	<b>Full Day with Dinner</b>
Garden Room	£600	£750	£1350
North Library	£400	£500	£900
Picture Room	£600	£750	£1350
Smoking Room	£600 (Dinner Only)	N/A	N/A
West Library	£320	£400	£720

## WEEKENDS

Hire of the Clubhouse at weekends (excluding Libraries) is £4000. This charge is in addition to all other costs.

## STAFF FUND

A discretionary 12.5% charge will be added to the food and drink elements of the invoice. This is distributed to all Club staff monthly.

## INVOICING

An invoice will be sent to the Member after the event. The invoice, sent to the Members following the event, should be paid in full within 7 days of receipt. If you require to add another name onto the invoice, please let the team know at the time of organising. The reissuing of an invoice will incur an additional cost.

## AUDIO VISUAL EQUIPMENT

We can arrange the following for your event:

- Flip chart £25
- Large Plasma screen, 51" £95
- LCD Projector (Your laptop is required) £140
- PA system £150
- Lectern £50
- Club Laptop hire (subject to availability) £50
- Online meeting equipment: screen, laptop, camera, microphones £140
- Photocopying facilities are available in the banqueting office – an administration fee is added depending on the quantity required.

## PLACE CARDS & TABLE PLANS

We are very happy to provide Place Cards for your event at a cost of £1.75 per card.

Table plans are essential where your event includes several guests who have dietary requirements, meaning adjustments have been made to accommodate said requests.

The purpose of this is to ensure you and your guests experience is not hindered and the event runs smoothly.

## PHOTOGRAPHY

Private parties may arrange to take photographs within their private room however, no photographs are permitted to be taken in any public areas of the Club

## REGISTRATION

Registration for private events is not permitted in public areas of the Club. However, when you leave your guest list with the Porters, they will check your guests in as they arrive. A member of the party is required to share this task with the Porters.

## FLOWERS

The Club's experienced florist can create arrangements to meet your needs. If you wish to order any arrangements, please let the banqueting team know.

## BANQUETING BOOKINGS REQUIREMENTS

To ensure the smooth operation and successful delivery of events hosted at our Club, we require that all members and organiser note the requirements:

### MENU CONFIRMATION

The final menu selection must be confirmed no later than ten (10) days prior to the event to ensure we can provide your chosen menu.

Final guest numbers, including any specific dietary requirements, must be submitted no later than four (4) working days prior to the event.

### DIETARY REQUIREMENTS

The Club can accommodate dietary requirements if information is shared 10 days prior of the event.

Late requests may add additional costs as the ingredients may not be in the Club, and we may not be able to accommodate the request at last minute. Severe allergies cannot be accommodated last minute.

**Any menu or dietary changes requested on the day will incur an additional charge, applied as an extra dish or course.**

For events involving multiple dietary requirements or more than twenty-five (25) attendees, organisers are required to provide a Detailed Seating Plan to ensure that the correct meals are served to the appropriate guests.

### AGE RESTRICTIONS

The Club rules permit young adults, aged 13, to for join their family for lunch or dinner in the Coffee Room.

The Club does not permit private events for under 22-year-olds. Members who may wish to have a child or grandchild attend a family party much request written approval from the Club Secretary.

### FOOD AND BEVERAGE SPECIAL NOTES:

Final numbers must be confirmed four working days prior to the start of the event. After this time, you will be charged for your guaranteed number, or actual number, whichever is the greater.

A discretionary 12.5% will be added to all invoices for the Staff Fund.

Payment will be deducted from your registered account unless paid within seven days from receipt of invoice.

If you require to another add another name on the invoice, please let the team know at the time of organising.

Re-issuing an invoice incurs an additional cost.

Members should be in the Clubhouse and with their guests at all times when they are in the Club.

#### Guarantee:

Rules and Regulations – refer to Conditions of Hire on page 2.

## MENUS & CATERING OPTIONS

Please let us know if you or any guests have any allergies or special dietary requirements. Our dishes at the Club may contain traces of allergens.

All prices are per person, unless otherwise stated.

### TEA, COFFEE AND LIGHT BITES

- **99BQ38** - Tea and coffee £6.00
- **99BQ40** - Tea, coffee and a selection of biscuits £10.00
- **99BQ39** - Tea, coffee served with a croissant, pain au chocolat or pain aux raisin £12.50
- **99BQ41** - Tea, coffee served with the Clubs homemade fruit cake £10.00

### BREAKFASTS

- **99BQ34** - Continental Breakfast – A platter of Fresh Fruit, Toast with a Selection of Preserves and a Selection of Viennoiseries, Yoghurts and Cereals. Served with Tea, Coffee and Fruit Juice £22.50
- **10BK09** - Full English Breakfast – Cumberland Sausage, Back Bacon, Black Pudding, Baked Beans, Grilled Tomato, Portobello Mushroom, Hash Brown, Toast and Your Style of Eggs. Served with Tea, Coffee and Fruit Juice £26.50

*We can create a bespoke breakfast menu for your event based on your requirements.  
Please speak to a member of the team.*

### REFRESHMENTS

- **CM026** - Freshly Squeezed Orange Juice £14.00 (1 Litre)
- **CM002/CM003** - Mineral Water – Still or Sparkling £7.00 (1 Litre)
- **CMM27** - Elderflower Cordial £15.00 (1.8 Litre jug)
- **CCKTT8** - Pimm's Cup £35.00 (1.6 litre)
- **99BQ36** - Fruit Basket £7.50
- **99BS01** – Fresh Fruit Plate £14.00
- **99BQ19** - Viennoiseries £7.50
- **99BQ25** - Afternoon Tea – A choice of Teas, Served with Scone, Jam and Clotted Cream along with a Pastry and Finger Sandwiches £22.00

## LIGHT LUNCH

**99BQ16** - SANDWICH LUNCH £16.50 (Two rounds per person)

#### Bread Selection

- White
- Wholemeal
- Granary

#### Filling Selections (choose four options)

- Roast Beef & Horseradish
- Coronation Chicken
- Honey Roast Ham & Wholegrain Mustard
- Scottish Smoked Salmon, Lemon & Black Pepper
- Cacklebean Egg Mayonnaise & Cress (v)
- Mature Cheddar & Pickle (v)
- Avocado, Rocket and Roasted Romano Pepper with Vegan Cream Cheese (pb)

## **BUFFETS**

*(can be tailored to individual requirements)*

**99BQ17 - HOT AND COLD BUFFET £57.50 - NOT AVAILABLE IN THE LIBRARIES**

Freshly Baked Bread Rolls

Cold Dishes

- Caprese Salad with Avocado, Marinated Buffalo Mozzarella and Plum Tomatoes **(v)**
- Spiced Aubergine, Vine Cherry Tomato, Coriander and Chickpeas **(pb)**
- Seasonal Leaves, Cucumber, Spring Onion and Herb Salad with our House Vinaigrette **(v)**

Hot Dishes

- Thai Green Chicken Curry with Jasmine Rice
- Steamed Fillet of Sea Bass, Stir Fried Vegetables, Lemon Grass Broth
- Vegetable Tagine with Saffron Cous Cous **(pb)**

Dessert

- Vanilla Crème Brûlée **(v)**
- Tea and coffee

## CANAPÉS

- **99BS50** - Crisps, Nuts and Olives (**pb**) £2.50

### **99BQ04** - HOT BITES £12.50

- Cocktail Cumberland Sausage with Wholegrain Mustard, Honey and Truffle
- Seabass Goujons with Tartare Sauce
- Chestnut Mushroom and Truffle Arancini with Basil Pesto Mayonnaise (**v**)

If you would like to offer a greater selection to your guests, then we offer the following hot and cold packages.

### COLD MENUS

#### Reception £17.50

**99BQ05**

*Portland Crab, Lime and  
Coriander Crème Fraiche,  
Prawn Cracker*

*Smoked Salmon Mousse, Dill,  
Avruga Caviar, Buckwheat Blini*

*Parma Ham, Acacia Honey and  
Compressed Melon*

*Old Winchester Cheddar and  
Truffle Choux Bun (**v**)*

#### Champagne £25.00

**99BQ06**

*Tuna Tartare, Soy, Ginger and  
Chilli, Cucumber*

*Quails Egg and Prawn Cocktail  
Tartlet, Iceberg, Marie Rose*

*Beef Carpaccio, Rocket,  
Parmesan and Truffle,  
Sourdough Baguette*

*Vine Cherry Tomato Stuffed with  
Saffron Rice and Chorizo Picante*

*Cucumber Gazpacho (**v**)*

#### Cocktail £40.00

**99BQ07**

*Tuna Tartare, Soy, Ginger and  
Chilli, Cucumber*

*Quails Egg and Prawn Cocktail  
Tartlet, Iceberg, Marie Rose*

*Beef Carpaccio, Rocket,  
Parmesan and Truffle,  
Sourdough Baguette*

*Portland Crab, Lime and  
Coriander Crème Fraiche,  
Prawn Cracker*

*Smoked Salmon Mousse, Dill,  
Avruga Caviar, Buckwheat  
Blini*

*Parmesan Sable*

*Smoked Duck Breast, Sticky Fig  
Relish, Honeyed Ricotta,  
Ciabatta Crouton*

*Old Winchester Cheddar and  
Truffle Choux Bun (**v**)*

## HOT MENUS

### Reception £17.50

99BQ08

*Grilled Dry Aged Beef Fillet,  
Bearnaise Sauce*

*Baby Baked Potato with Spring  
Onion, Chives and Golden Cross  
Goats Cheese (v)*

*Smoked Trout and Horseradish  
Quiche, Baby Watercress*

*Grilled Tiger Prawns, Lemon and  
Garlic Butter*

### Champagne £25.00

99BQ09

*Maryland Style Crab Cake,  
Sweetcorn Relish*

*Confit Gressingham Duck Bon  
Bon, Spiced Plum Chutney*

*Glazed Teriyaki Salmon Skewer*

*Chicken Satay with Spicy Peanut  
and Coconut Sauce*

*Spinach and Ricotta Filo Parcel  
(v)*

### Cocktail £40.00

99BQ10

*Lobster Croquettes with Rouille*

*Mini Croque Monsieur with  
Serrano Ham and Manchego*

*Glazed Teriyaki Salmon Skewer*

*Quiche Lorraine*

*Grilled Diver Caught Scallop  
Wrapped in Pancetta*

*Chicken Satay with Spicy  
Peanut and Coconut Sauce*

*Spinach and Ricotta Filo Parcel  
(v)*

*Wild Mushroom, Chestnut and  
Red Onion Pastry Roll (v)*

## PLANT BASED & LOW ALLERGEN

(Can be substituted for any of the above)

- Courgette, Sun Blushed Tomato and Artichoke Roulade (v)
- Gluten free Heritage Tomato, Basil and Olive Bruschetta (v)
- Polenta chips with smoked paprika vegan mayonnaise (pb)
- Piquillo Peppers Stuffed with Red Onion Chutney, Vegan Feta and Oregano (pb)

## SWEET CANAPÉS £4.50 (EACH)

- Lemon Meringue Pie (v)
- Berry Tartlets (v)
- Triple Chocolate Brownie (v)
- Frosted Carrot Cake (v)
- Chocolate Dipped Strawberries (v)

## PRIVATE DINING

### SET MENUS

#### Menu 1 £56.50

99BQ11

*Vine Tomato Tarte Fine, Herbed Ricotta,  
Seasonal Salad Leaves and Basil Pesto (v)*

*Corn Fed Chicken Supreme, Thyme Roasted  
New Potatoes, Baby Vegetable Parcel, Chestnut  
Mushroom and Dijon Mustard Sauce*

*Apricot, Honey and Cinnamon Frangipane Tart  
(v)*

*Tea and Coffee*

#### Menu 2 £62.50

99BQ13

*Lemon and Oregano Marinated Mozzarella with  
Avocado, Sun Blushed Tomatoes and Crisp  
Parma Ham*

*Atlantic Halibut Fillet, Steamed Spinach, Roast  
Pepper Sauce with Saffron Chickpeas and  
Paprika Spiced Aubergine*

*Butterscotch and Chocolate Cheesecake (v)*

*Tea and Coffee*

#### Menu 3 £72.50

99BQ14

*Duo of Marinated and Smoked Salmon, Pickled  
Cucumber Salad, Citrus Crème Fraiche*

*Beef Wellington, Parisienne Potatoes, Young  
Rainbow Carrots, Fine Beans and Truffle Jus*

*Passion Fruit and Mango Delice*

*Coffee and Chocolates*

#### Menu 4 £89.50

99BQ15

*Cherry Tomato Gazpacho with Basil Oil and  
Grilled Ciabatta (pb)*

*Seared Fillet of Turbot on Pea Puree, with  
Broad Beans, Shallots, Beech Mushrooms and  
Champagne Sauce*

*Sorbet (v)*

*Rosemary and Garlic Crusted Rack of Lamb,  
Parmesan Mash, Roasted Courgettes, Anchovy  
and Caper Sauce*

*Vanilla Crème Brulee with Langue de Chat (v)*

*A Selection of Artisanal English Cheese served  
with Celery, Grapes, and Water Biscuits*

*Coffee and Petit Fours*

### 3 COURSES £57.50

**All guests must have the same starter, main and dessert. Tea and coffee is included.**

If you have any special dietary requirements, please speak to a member of the Banqueting Team.

#### STARTERS

- Dill Marinated Salmon with Crispy Capers and Savora Mustard Mayonnaise
- Grilled Diver Caught Scottish Scallops, Pea Puree, Crispy Pancetta and Pea Shoots (£6.50 supp)
- Classic Prawn Cocktail, Free Range Boiled Egg, Gem Lettuce, Avruga Caviar and Marie Rose Sauce
- Smoked Chicken Caesar Salad with Grana Padano, Anchovies and Sourdough Croutons
- Beef Carpaccio, Dorset Sea Salt, Wild Rocket, Parmesan Shavings, Truffle Oil
- Parma Ham, Herbed Ricotta, Pine Nuts, Basil Infused Compressed Melon
- Traditionally Smoked Salmon with Lemon, Capers and Rye Bread
- Heirloom Tomato Salad with Avocado Puree, Lilliput Capers, Crispy Shallot Rings and Basil Leaves, White Balsamic Vinaigrette **(pb)**
- Puglia Burrata with Salt Baked Cheltenham and Golden Beetroot, Hazelnuts and Radishes, Moscatel and Hazelnut Dressing **(v)**
- Artichoke, Courgette and Aubergine Tian with Roast Pepper and Caramelised Onion Puree, Semi Dried Tomatoes, Vegan Rocket and Walnut Pesto **(pb)**
- Grilled Asparagus, Parmesan and Chervil Quiche, Frisee and Watercress, Lemon and Black Pepper Vinaigrette **(v)**

#### MAIN COURSES

- Guinea Fowl Supreme Stuffed with Tarragon Mousseline, Colcannon Mash, Braised Baby Gem with Peas and Button Onions in a Light Chicken Jus
- Romney Marsh Lamb Rump on Squash Puree, Rosemary and Sea Salt Roasted New Potatoes, Heritage Chantenay Carrots and Fine Beans, Mint Sauce (£8 supp)
- Confit Gressingham Duck Leg, Lyonnaise Potatoes, Spring Green Cabbage, Baby Turnips, Elderflower and Port Sauce
- Grilled Beef Fillet Steak on Garlic Spinach, Fricassee of Woodland Mushrooms and Potato Gnocchi with Shallots, Pancetta and Parsley (£10 supp)
- Middle White Pork Tenderloin Stuffed with Apricot and Black Pudding, Parmentier Potatoes, Caramelised Onion and Baby Vegetables, Calvados and Grain Mustard Sauce
- Venison Loin, Lemon and Thyme Gratin Potatoes, Cauliflower, Sauteed Girolles and Blackberry Sauce (£9 supp)
- Cornish Hake Fillet, Black Garlic Creamed Potato, Braised Leek, Streaky Bacon with Peas and Garden Herbs, Cider Sauce
- Scottish Salmon Roasted with Fennel, Buttered Charlotte Potatoes, Fine Beans with Confit Shallots, Sauce Choron
- Brioche Crusted Atlantic Halibut, Crushed Butter Beans with Arreton Jewel Tomatoes, Parsley, Chorizo and Grilled Baby Courgettes, Lemon and Saffron Cream (£10 supp)
- Baked Chalk Stream Trout Fillet, Sauteed Potatoes, Baby Heritage Carrots, Fennel, Leek and Broad Beans with Salsa Verde

## MAIN COURSES CONTINUED

- Steamed Monkfish Loin Wrapped in Nori with Prawns and Crayfish, Bloody Mary Sauce, Garlic Bok Choi and Sticky Jasmine Rice
- Pan Fried Stone Bass, Char Grilled Polenta, Aubergine and Courgette with Marinated Sweet Peppers and Caponata, Oregano and Basil Oil
- Roasted Bell Pepper Stuffed with Chickpea and Cannellini Bean Tagine, Spicy Apricot Chutney, Coriander, Raisin and Almond Cous Cous **(pb)**
- Potato and Spinach Gnocchi with Wild Mushrooms, Wilted Baby Spinach and Walnut Pesto, Served with Rocket Leaves and Truffled Mascarpone **(v)**
- Sweet Potato and Vegan Cream Cheese Bubble and Squeak Potato Cake, Mixed Chantenay Carrots and Artichokes with Barigoule Sauce **(pb)**
- Onion Squash, Feta and Sage Strudel, with Purple Cauliflower and Broccoli Florets, Red Amaranth and Soubise Sauce **(v)**

## DESSERTS

- Normandy French Apple Tart, Crème Fraiche **(v)**
- Black Forest Ganache Slice **(v)**
- Plum and Almond Frangipane Tart, Toasted Almond Flakes and Chantilly Cream **(v)**
- Dark Chocolate Brownie, Chocolate Sauce, Vanilla Ice Cream **(v)**
- Vanilla Pod Panna Cotta, Berry Compote
- Malted Cappuccino Cheesecake **(v)**
- Glazed Lemon Tart, Crème Fraiche and Raspberries **(v)**
- Summer Pudding Torte, Cornish Clotted Cream **(v)**

## CHEESE

- **99BS23 / 99BS22 / 99BQ26** A Selection of Four Artisan British Cheeses served with Grapes, Celery and Biscuits (£4.00 supplement, £18.00 per person as an additional course, or £16.95 as sharing board minimum 6 for people)
- **99BS23** - Cropwell Bishop Stilton, Chutney, Walnuts and Oat Cakes **(v)** £9.00

## SAVOURY £10.50

- **99BS20** - Welsh Rarebit
- **99BS21** - Scotch Woodcock

## MENU ADDITIONS

- **99BQ23** - Chocolates, two per person £4.50
- **99BQ22** - Petit Fours, three per person £6.50

Please speak to a member of the Banqueting Team if you wish to discuss your event menu or to finalise selections based on packages or dietary requirements.

## WINES

All wines and vintages are subject to availability and change.

As a guide, please see below for approximate glasses per bottle.

We recommend that you allow at least 3/4 bottle of wine per person for a 3-course meal and aperitif.

### **White wine**

5 glasses per bottle

### **Red wine**

5 glasses per bottle

### **Champagne**

5 glasses per bottle

### **Port**

10 glasses per bottle

### **Sherry**

10 glasses per bottle

## CORKAGE CHARGES

For Members providing their own wine

### **Champagne**

£35 per 75cl bottle

### **Wine**

£30 per 75cl bottle

### **Spirits**

£35 per 75cl bottle

## HOUSE WINES

### Champagne

**CW9007 - VICTOIRE Brut NV** £60.00

### White wine

**CW5007 - CHABLIS 1er CRU 2023 Albert Bichot** £63.00

### Red Wine

**CW1015 - L'IMPRESSION DE MAUVESIN BARTON 2016 Moulis en Medoc** £29.00

## CHAMPAGNE AND SPARKLING WINES

**CW7608 - PROSECCO Terre di San' Alberto NV** £41.00

**CW9001 - BONNET GRANDE RESERVE Brut NV** £68.00

**CW9002 - LAURENT- PERRIER Brut NV** £76.00

**CW9101 - VEUVE CLICQUOT Brut NV** £99.00

**CW9196 - DELAMOTTE Blanc de Blancs Brut NV** £93.00

**CW9191 - POL ROGER Brut Reserve NV** £91.00

**CW9178 - NYETIMBER CLASSIC CUVÉE NV** £70.00

## WHITE WINES

### Burgundy

**CW5266 - BOURGOGNE CHARDONNAY 2023 Domaine Jean-Jaques Girard** £44.00

**CW5011 - MACON-UCHIZY 2024 Domaine Talmard** £32.00

**CW5240 - CHASSAGNE-MONTRACHET 2021 Jean-Marc Pillot** £114.00

### Bordeaux

**CW6014 - CH FOURCAS-DUPRE BLANC 2023 Lustrac-Medoc** £53.00

### Loire

**CW6019 - COTE DE GASCOGNE 2025 Domaine Horgelus** £27.00

**CW7012 - MENETOU-SALON 2023 Domaine Pierre Jacolin** £33.00

**CW7042 - POUILLY - FUMÉ 2024 Harmonie Domaine Chatelain** £41.00

## Alsace

<b>CW7531 - RIESLING 2022</b> <i>Famille Trimbach</i>	£44.00
<b>CW7532 - PINOT GRIS 2018</b> <i>Famille Trimbach</i>	£49.00
<b>CW7533 - GEWURZTRAMINER 2020</b> <i>Famille Trimbach</i>	£42.00

## Rhône

<b>CW6215 - CÔTES DU RHÔNE 2024</b> <i>Le Rêveur Blanc, Guillaume Gonnet</i> Austria	£36.00
---	--------

<b>CW7567 - GRÜNER VELTLINER TERRASSEN 2024</b> <i>Weingut Bründlmeyer, Kamptal</i>	£36.00
---	--------

## Germany

<b>CW7768 - RIESLING TROCKEN 2022</b> <i>Weingut Dengler Seyler</i>	£34.00
---	--------

<b>CW7765 - RIESLING TROKEN GELBLACK 2024</b> <i>Schloss Johannisberg</i>	£70.00
---	--------

## Italy

<b>CW7628 - SOAVE CLASSICO CALVARINO 2023</b> <i>Pieropan, Veneto</i>	£56.00
---	--------

## New Zealand

<b>CW8002 - ROARING MEG SAUVIGNON BLANC 2023</b> <i>Mt. Difficulty</i>	£38.00
--	--------

<b>CW8075 - SAUVIGNON BLANC 2023</b> <i>Greywacke</i>	£55.00
---	--------

<b>CW8060 - PROPHETS ROCK RIESLING 2022</b> <i>Central Otago</i>	£55.00
--	--------

## ROSÉ WINES

<b>CW7311 - O de ROSÉ 2024</b> <i>Maison Longeril</i>	£36.00
---	--------

<b>CW7312 - ROARING MEG ROSE 2022</b> <i>Mt Difficulty</i>	£35.00
--	--------

## RED WINES

### Bordeaux

<b>CW1343 - VIEUX-CHÂTEAU GAUBERT 2020</b> <i>Graves</i>	£50.00
--	--------

<b>CW1323 - CLOS DU MARQUIS 2009</b> <i>Château Leoville Las Cases, Saint-Julien</i>	£114.00
--	---------

<b>CW1324 - RESERVE DE LA COMTESSE 2009</b> <i>Ch Pichon Longueville Comtesse, Pauillac</i>	£107.00
---	---------

<b>CW1313 - CROIX DE BEUCAILLOU 2009</b> <i>Château Ducru Beaucaillou, Saint-Julien</i>	£110.00
---	---------

<b>CW1359 - CHÂTEAU FAUGERES 2018</b> <i>Saint-Émilion Grand Cru Classé</i>	£61.00
---	--------

Burgundy

<b>CW3014 - BOURGOGNE PINOT NOIR 2023</b> <i>Domaine Jean-Jacques Girard</i>	£41.00
<b>CW3200 - GIVRY 1ER CRU LA GRANDE BERGE 2020</b> <i>Domaine Ragot</i>	£70.00
<b>CW3205 - CÔTE DE NUITS 2019</b> <i>Domaine Bertrand Ambroise</i>	£65.00

Rhône

<b>CW3828 - CÔTE DU RHÔNE 2022</b> <i>Domaine Guigal</i>	£32.00
<b>CW3831 - CHÂTEAUNEUF-DU-PAPE LA BERNARDINE 2022</b> <i>M. Chapoutier</i>	£76.00

Italy

<b>CW4015 - MONTEPULCIANO D'ABRUZZO 2024</b> <i>Masciarelli</i>	£30.00
<b>CW4058 - CHIANTI CLASSICO 2021</b> <i>Fontodi</i>	£66.00
<b>CW4016 - BARBARESCO COTTÁ 2017</b> <i>Sottimano, Piedmont</i>	£101.00

Spain

<b>CW4150 - SALTERIO MENCIA DO BIERZO 2024</b> <i>Adegas Galegas</i>	£31.00
<b>CW4142 - RIOJA RESERVA 2020</b> <i>Beronia</i>	£41.00

Australia

<b>CW4525 - SIDEWOOD ESTATE SHIRAZ 2021</b> <i>Adelaide Hills</i>	£38.00
<b>CW4529 - PLEXUS 2020</b> <i>John Duval</i>	£59.00
<b>CW4524 - SHIRAZ BIN 28 KALIMNA 2015</b> <i>Penfolds, Barossa Valley</i>	£88.00

New Zealand

<b>CW4712 - CRAGGY RANGE LE SOL 2021</b> <i>Syrah Hawkes Bay</i>	£118.00
--	---------

Germany

<b>CW3013 - SPÄTBURGUNDER, LANDWEIN TROKEN 2023</b> <i>Shelter winery</i>	£38.00
---	--------

South Africa

<b>CW4406 - ASHBOURNE PINOTAGE 2022</b> <i>Hamilton Russell</i>	£79.00
<b>CW4405 - LADY MAY 2019</b> <i>Glenelly Estate</i>	£88.00

Lebanon

<b>CW4945 - CHATEAU MUSAR 2018</b> <i>Bakeaa Valley</i>	£84.00
---	--------

## DESSERT AND FORTIFIED WINES

<b>CW8103 - COTEAUX DE L'AUBANCE 2022</b> <i>Domaine de Montgilet, Loire, France</i>	£56.00
<b>CW8166 - LAMOTHE GUIGNARD 2011</b> <i>2eme Grand Cru Classe, Sauternes, France</i>	£65.00
<b>CW8520 - FONSECA LBV 2019</b> <i>Portugal</i>	£41.00

## ALCOHOL FREE ALTERNATIVES

### WINES

#### Sparkling

**CW9035 - BRUT D'ARGENT** *Chardonnay 0% France £16.00*

#### White

**CW6301 - BON VOYAGE!** *France £21.00*

#### Red

**CW3952 - NATUREO 2024** *Garnacha & Syrah 0% Torres £22.00*

## OTHER REFRESHMENTS

Bottled Beers & Ales	Soft Drinks	Juices
<b>CB012</b> Peroni Azzurro £5.70	<b>CM056</b> Ginger Beer £4.80	<b>CM054</b> Tomato Juice £4.80
<b>CB018</b> NOAM Unfiltered £6.00	<b>CM023</b> Ginger Ale £4.80	<b>CM051</b> Pineapple juice £4.80
<b>CB015</b> Guinness £6.00	<b>CM037</b> Bitter Lemon £3.60	<b>CM050</b> Cranberry Juice £4.80
<b>CB007</b> Spitfire Ale £6.00	<b>CM022</b> Slimline Tonic £4.80	<b>CM040</b> Apple Juice £4.80
<b>CB005</b> Old Speckled Hen £5.90	<b>CM055</b> Tonic Water £4.80	<b>CM026</b> Fresh Orange Juice
<b>CB009</b> London Pride £6.00	<b>CM009</b> Coca Cola £5.00	(1Litre Jug) £14.00
	<b>CM010</b> Diet Coke £5.00	
	<b>CM035</b> Lemonade £4.80	
	<b>CM021</b> Soda Water £4.80	
	<b>CMM27</b> Sparkling Elderflower	
	(1.8 Litre Jug) £15.00	
<b>Low Alcohol Bottled Beers</b>		
<b>CB013</b> Peroni Zero £5.70		
<b>CB017</b> Asahi 0.0 £5.70		
<b>CB016</b> Ghost Ship Pale Ale £4.40		
<b>CB010</b> Aspull Cider £5.10		

## SHERRY SELECTION BY THE GLASS

### Sweet Sherry

**CW7403 - Lustau Deluxe Cream Capataz Andrés** £3.00  
*Concentrated aromas of smoky wood, dates, dry figs and raisins. Fresh and silky with wonderful balanced acidity.*

**CSH008 - Bodegas Hidalgo Alameda Cream** £4.20  
*Smooth style of sherry produced by mixing old Oloroso's and creamy wines made from Pedro Ximenez. With aromas of dried fruits such as figs and raisins intermingle with honey. The palate is decadent and smooth with a nutty after taste and a long, long finish.*

**CSH040 - Gonzalez Byass Nectar Dulce** £4.60  
*Rich aromas of raisins, figs and dates are accompanied by honey, syrup and fruit preserve. Velvety and smooth on the palate with good acidity which alleviates the sweetness before a long and flavourful finish.*

**CSH020 - Triana Hidalgo La Gitana Pedro Ximénez 30YO** £13.60  
*Rich and complex flavour profile, characterized by intense dried fruit notes, like raisins and prunes, alongside hints of honey, molasses, and caramel. The wine also exhibits notes of figs, dates, and even a touch of spice, with a long, persistent finish.*

### Dry Sherry

**CSH030 - Bodegas Hidalgo Amontillado Napoleon** £4.00  
*Nutty, and complex sherry experience, with notes of hazelnut, caramel, and subtle leather. It's a full-bodied sherry with a long finish.*

**CSH180 - Tio Pepe Fino en Rama** £4.80  
*Complex aromas and flavours of toasted almonds, soda bread and citrus with a crisp finish.*

**CSH041 - Gutiérrez Colosia Fino** £5.30  
*Quite youthful, with light hints of floor as well as some hay. Light pear aromas. Also, subtle notes of chamomile, not unlike some Manzanillas. A very fresh and round, with an intense citrusy palate, though a little on the gentle side overall.*

**CSH012 - Hidalgo Palo Cortado Wellington 30YO** £13.60  
*It is known for its complex, rich, and nutty flavours, with notes of dried fruits, citrus peel, spices, toasted hazelnuts, tobacco, and smoked salt.*

**CSH014 - Hidalgo Oloroso Faraon 30YO** £13.70  
*Intensely rich pervading walnut on the nose with dry, intense, rich and deep flavours of roasted nuts and pungent acidity.*

### Very Dry Sherry

**CSH160 - Bodegas Hidalgo Manzanilla La Gitana** £2.60  
*Incredibly fresh, with a salty, tangy character reminiscent of a sea breeze. A complex, nutty palate and crisp, palate-cleansing finish.*

**CSH005 - La Ina Fino** £4.20  
*The aromas of dried fruit and nuts stand out with the notes of yeasts. In the mouth, it is round and balanced, with a long and persistent finish.*

**CSH042 - I Think Manzanilla en Rama** £4.40  
*A fine Manzanilla that's powerfully aromatic. Fresh, with a salty tang, with plenty of acidity together with a very satisfying lemon twist to the finish.*

## OTHER REFRESHMENTS

Bottled Beers & Ales	Soft Drinks	Juices
<b>CB012</b> Peroni Azzurro £5.70	<b>CM056</b> Ginger Beer £4.80	<b>CM054</b> Tomato Juice £4.80
<b>CB018</b> NOAM Unfiltered £6.00	<b>CM023</b> Ginger Ale £4.80	<b>CM051</b> Pineapple juice £4.80
<b>CB015</b> Guinness £6.00	<b>CM037</b> Bitter Lemon £3.60	<b>CM050</b> Cranberry Juice £4.80
<b>CB007</b> Spitfire Ale £6.00	<b>CM022</b> Slimline Tonic £4.80	<b>CM040</b> Apple Juice £4.80
<b>CB005</b> Old Speckled Hen £5.90	<b>CM055</b> Tonic Water £4.80	<b>CM026</b> Fresh Orange Juice
<b>CB009</b> London Pride £6.00	<b>CM009</b> Coca Cola £5.00	(1Litre Jug) £14.00
	<b>CM010</b> Diet Coke £5.00	
	<b>CM035</b> Lemonade £4.80	
	<b>CM021</b> Soda Water £4.80	
	<b>CMM27</b> Sparkling Elderflower	
	(1.8 Litre Jug) £15.00	
<b>Low Alcohol Bottled Beers</b>		
<b>CB013</b> Peroni Zero £5.70		
<b>CB017</b> Asahi 0.0 £5.70		
<b>CB016</b> Ghost Ship Pale Ale £4.40		
<b>CB010</b> Aspull Cider £5.10		

If you require to add another name on the invoice, please let the team know at the time of organising. Re-issuing an invoice incurs an additional cost.

All private events in the Club must be hosted by a Member, who takes complete responsibility for their guest's behaviour in accordance with the Club rules and for the payment of the bill for the event.

## ATHENÆUM GENERAL REGULATIONS

(1) Members and their guests should be appropriately dressed in accordance with the Club's ambience, at all times (other than on Saturdays and Sundays) while in the Clubhouse, in accordance with the Club's relatively formal ambience preferred by the great majority of Members. This means using consideration to avoid causing discourtesy or offence to other Members and their guests. As a guide:

- (A) save as permitted by (C) or (D) below, gentlemen must wear a jacket, collar and tie.
- (B) save as permitted by (C) or (D) below, ladies must dress with equivalent formality by wearing what would be appropriate for a formal reception or lunch (although not an evening dress or black-tie event).
- (C) Religious, traditional or national dress, or service dress uniforms are permitted.
- (D) Jackets and ties are not required when breakfasting in the Club and "equivalent formality" for ladies may be adjusted accordingly.
- (E) Soft shoes in muted shades not designed for sports use are permitted, while jeans and any denim clothing as well as sportswear (including tracksuits, t-shirts, sweatshirts, shorts and sports footwear) are always unacceptable.

(2) The Secretary may, in accordance with guidance previously provided by the General Committee, by notice posted in the Hall: -

- (A) waive the requirement for gentlemen to wear a jacket; and
- (B) in conditions which the Secretary considers to be exceptional, also waive the requirement for gentlemen to wear a tie.

for such periods and in such parts of the Clubhouse as may be designated in the notice.

(3) Members are responsible for ensuring that their guests comply with this Regulation and the Secretary will draw to the attention of the Member concerned, and to the General Committee, any breaches of this Regulation. Members should advise their guests accordingly.


16. No guest under the age of 14 should normally be admitted to the Clubhouse.

18. (1) Members are responsible for ensuring that they and their guests conduct themselves with courtesy and respect for other Members and their guests and do not act in a manner likely to amount to a nuisance, create disturbance or give offence.

(2) Without prejudice to the generality of (1), any noise or activity arising from or related to the possession or use in the Clubhouse (including stairways, passages and cloakrooms) of any electronic or digital device for receiving, perusing or transmission shall (except to the extent specifically provided for in these regulations) constitute a breach of (1).

(3) The following activities are specifically exempted from (1) and (2):

- (a) the silent and unobtrusive perusal of a hand-held device, except in the Coffee Room and Garden Room during lunch, dinner and Club events.
- (b) the silent and unobtrusive use of a hand-held device while sitting at one of the writing tables in the Drawing Room or the Smoking Room or when alone in the North or West Libraries.
- (c) the silent and unobtrusive use of computers and other electronic or digital devices in the Smoking Room and by Members in the South Library.
- (d) use of devices conducted in the telephone box in the Hall, in bedrooms and privately hired rooms.

- 
- (4) Should any Member consider the conduct of any other Member or guest constitutes a breach of this regulation, such Member shall advise a member of staff who, after consulting the senior member of staff in the Clubhouse, shall hand the former Member a note (in a form approved by the Executive Committee) drawing such Member's attention to the potential breach of this Regulation. The circumstances giving rise to the note and the Member's response to it shall be reported by the staff to the Secretary who shall, if he considers it appropriate, report it to Chairman of the Club.
13. Guests are not permitted to enter or use the South Library. Accompanied guests are otherwise permitted to enter and use all public parts of the Clubhouse whenever the Clubhouse is open. Where a Member and a Member's guest have booked a bedroom, the guest may even while unaccompanied use the bedroom between midday on the day of arrival and 10am on the day of departure.
14. Members are reminded that it is contrary to Rule 30 to personally give a gratuity to any Club staff. The appropriate way in which to show appreciation is by contribution to the discretionary Staff Fund.