



Date of Booking:

Name of Booking:

Thank you for enquiring about booking exclusive use of our venue for your event/function. We are happy to meet in person to discuss and assist you in planning any function or event you wish to hold with us.

Availability:

Our venue is available for private hire from February to April and September to December (outside of Public Holidays and School Holidays).

Month	Available to hire		Comments
	YES	NO	
FEBRUARY	X		
MARCH	X		
APRIL	X		No Bookings over Easter Weekend
MAY		X	
JUNE		X	
JULY		X	
AUGUST		X	
SEPTEMBER	X		From 2 nd Weekend of the month onwards
OCTOBER	X		No bookings over October ½ Term
NOVEMBER	X		
DECEMBER	X		

Guest Capacity:

Our venue can host a maximum of 100 guests for a private function. We have both seating inside the restaurant and in the marquee. We will leave tables in the far end of the marquee towards the entrance usually to leave room for a dance floor if required at the other end of the marquee. This can be tailored to the guests preference.

Timings:

We only offer exclusive use of our venue during the evening. For your peace of mind, we will close to the general public at 15:00, to allow us to get the venue ready. You will access to the venue from 16:00 for decoration, ensuring you have ample time to prepare for your event, and 17:00 for guests to arrive.

Catering Options:

We can offer a variety of catering options during your private function. These vary in pricing and offerings. All catering options are priced per head of the number of guests we are catering for and include a dessert.

Buffet - £25 per head

Items taken from our current menu, to include, but not limited to: Pizza's, burgers, fish & chips, squid, salads, chips, smoked meats. Served canape style, and then onto a buffet table that is replenished as the function progresses.

BBQ - £42.50 per head

A selection of hand-rubbed and smoked meats, seafood and shellfish on our American Style Rotisserie Smoker, served BBQ style with condiments and sides

Paella - £25 per head

Chicken, Seafood or Vegetarian Paella, cooked from scratch by our kitchen team and served in front of guests in authentic paella pans, in the marquee area.

**Shellfish Paella available on request*

Moules & Frites - £25 per head

Cornish-grown Mussels cooked in white wine, garlic, lemon, thyme & cream, served with skin on fries. Cooked in front of you in Paella pans by our kitchen team in the marquee area

**Catering options can be tailored and priced to the parties preference and taste upon request.*

Additional offerings:

Welcome Drink — We can offer an arrival drink for you and your guests. For an additional cost, this can be fizz or wine, or a complimentary cocktail punch.

Oyster Cart — If you are an oyster lover, we have our own bespoke wooden oyster shucking cart available to hire. It offers our award-winning Portland Pearl oysters freshly shucked for you by one of our kitchen team.

Stage — If you would like live music for your event, our friends at 3SC Scaffolding can erect a stage beachside attached to our marquee at an additional cost.

Entertainment:

We are more than happy for you to arrange a band/DJ/musicians for your event, or if you prefer we can play a playlist you would like as background music through our PA system. Live music can be played down the far end of the marquee, with power readily available and a dance floor space can be created if required. You are also welcome to arrange any other forms of guest entertainment for example magician, photobooth, comedian etc. Please let us know what you have planned.

Please see our full booking terms and conditions below, and if there is anything I can assist you with, please do not hesitate to contact me.

Kind Regards

The Billy's Team
Billy Winters Bar & Diner Weymouth
01305774954
info@billywinters.co.uk

Booking Terms & Conditions

Minimum Spend

We do not impose a hire charge for the exclusive use of our venue, but we do, however, require a minimum spend. The 'Minimum Spend' is the least amount of money the customer is required to spend whilst having the exclusive use of the venue.

The minimum spend varies with the time of year:

Month	Minimum Spend (£)
February	2,500
March	3,500
April	3,500
September	3,500
October	2,500
November	2,500
December	2,500

All catering items will be charged and redeemed against the minimum spend amount, as will wet sales. The deposit paid prior to the hire of the venue will also be redeemed against the minimum spend. Once that minimum spend has been reached anything over will be charged accordingly.

Unfortunately, if the minimum spend is not met, we require the customer to make up the outstanding amount up to the minimum spend. We ask that the customer pay the full amount two weeks prior to the booking. We do not accept any post payments.

Deposit

All bookings are classed as provisional until we have received full payment of a deposit, at which point one of management team will confirm the booking. The deposit amount required will be 20% of the minimum spend. This can be paid either by card/cash in person or by BACS transfer. Please note that 20% vat is included in the prices quoted.

Cancellation Policy

If for any reason you need to cancel your private function booking with us, we ask that you inform us with as much notice as possible as to not incur a % fee against your deposit.

Notice Period prior to the booking	Fee Incurred – % deduction taken from deposit payment
1 Month +	No fee
1 Month	25%
2-3 Weeks	50%
1-2 Weeks	75%
Same Week	100%

Licencing

Our Licence on the bar and on live music is until 11:30pm and we aim to have the premises vacated by midnight.

Additional Policies

- Guests Vehicles can be left in our car park overnight however we expect them to be moved by 10am the following day ready for opening.
- Party cannons/poppers and Confetti cannons are not to be used within or around the venue.
- Drunken and disorderly behaviour and rudeness to our staff will not be tolerated.
- No smoking or vaping inside the marquee or main restaurant area.
- Only food and drink purchased on our premises can be consumed.
- Glassware cannot be taken onto the beach, if you wish to take a drink onto the beach, we will provide a biodegradable drinks vessel.