



**CHASE SIDE - ENFIELD
WEDDINGS & PARTNERSHIPS
Jan – Dec 2011**

**The perfect venue for your wedding or partnership
with the expertise your special day deserves**

**ENFIELD'S ONLY RESTAURANT
LICENSED FOR MARRIAGES**

**ONE DAY
ONE LOCATION**





Our staff have been successfully running wedding receptions for over 10 years.

We have put together a range of options and services that are specifically designed to make planning your wedding as enjoyable and inclusive as possible. We understand how daunting planning the 'perfect day.' can be, and have used all our experience to maximise your options and minimise the stress.

Examples of this include:

- Set menu packages or 'Bespoke Catering Solutions.'
- Complimentary menu tasting
- Licensed for Civil Partnerships and weddings
- All inclusive pricing with no hidden extras and no surprises
- Exclusive hire options
- Venue-based meetings with dedicated wedding planner - the person that can plan and run your event to ensure you enjoy every minute of your special day (no need for separate arrangements)

Contact Enzo's on 020 8363 6974 or email info@enzosristorante.co.uk and let us create the perfect setting for your special day.





Dedicated Wedding & Civil Partnership Co-ordinator Service

Enzo's believes in giving a warm personal service, committed to fulfilling your wishes. Using our organisational experience and relaxed approach we will realise your ideas whilst remaining a calm and supportive presence, leaving you to enjoy the celebration with all your loved ones.

Our wedding service is run by Enzo Tagliavore. Having worked in the industry for over 30 years, his meticulous organisational skills and practical outlook make him the perfect wedding planner.

Enzo has organised events including balls, christenings, engagement parties, surprise parties, charity fund raises and, most importantly, weddings from 50 to 150 people.

The Way We Work

How much help you need with your wedding is up to you; we can assist as much or as little as you would like. We offer a range of services which we will tailor to your individual needs.

The process starts with a complimentary consultation to discuss your ideas and to allow you to get to know us. We want to understand more about you as a couple and your visions for the wedding. Within one week you will receive a proposal outlining the services we can offer you, personalised to your requirements.

We are there to ensure any problems are solved quickly and quietly so as not to disrupt your day in any way. This service includes the following support:

- Detailed meeting 2-3 weeks before your wedding
- Full email support leading up to your wedding
- Etiquette advice and guidelines for duties & speeches
- Attendance on the wedding day

Additional Services

We can offer the following services:

- Flowers
- Wedding cakes
- Decorations
- Seat & table covers
- Lighting
- DJ.'s and entertainers
- Chocolate fountains
- Design & print services
- Party favours
- Children.'s Entertainment
- Car hire

Please call us on 020 8363 6974 and take advantage of this unique service.



Enzo's Details:

Location:	88-90 Chase Side Enfield EN2 6NX
Max Capacity:	Private dining room: 45 Restaurant: 80-90 guests Bar area: 20 seated and 10 standing
Description:	The venue has three areas: A main restaurant seating 80 The Olive room seating up to 45 A bar and cocktail area: 20 seated and 10 standing
Facilities:	Disabled access and disabled toilets
Opening /closing times:	1200 .– 2230 Monday to Thursday 1200 .– 2300 Friday 1200 .– 2300 Saturday ***** Sunday – Private Functions
Sound/Music licensing restrictions:	None
Local parks for photography:	Gentlemans Row, EN2 Trent Park, EN8 Forty Hall, EN1
Parking facilities and maps:	Rear of Restaurant 8 Cars On street parking available
Nearest BR Train Station:	Enfield Chase 5 minutes walk Enfield Town 5 minutes walk
By car:	Enzo's can be accessed by the A10 & M25



Wedding Packages

Amalfi Package

A welcome drink of either sparkling Prosecco or Buck.'s Fizz (House choice)

A selection of four canapés on arrival from Canapé Menu A

3 course meal with coffee and chocolates from Wedding Menu £32

A glass of House Champagne (BRUT 12%) for the toasts

Half a bottle of House red or white wine

Silver cake stand and knife, place cards and menus (can be personalised at an additional cost)

Including civil ceremony room hire

£49.00 per person including service and VAT

£18.00 per child under 12

£5.95 under 5s (children.'s menu available on request)

Gondola Package

A welcome drink of either sparkling Prosecco or Buck.'s Fizz (House choice)

A selection of six canapés on arrival from Canapé Menu B

3 course meal with coffee and chocolates from Wedding Menu £35

A glass of House Champagne (Moet BRUT 12%) for the toasts

Half a bottle of House red or white wine

Silver cake stand and knife, place cards and menus (can be personalised at an additional cost)

Including civil ceremony room hire

£61.50 per person including service and VAT

£18.00 per child under 12

£5.95 under 5s (children.'s menu available on request)

Sienna Package

A welcome drink of House Champagne (Moet BRUT 12%) or Peach Bellini

A welcome selection of 6 canapés on arrival from Canapé menu C

3 course meal with coffee and chocolates from Wedding Menu £38

A selection of 3 sweet canapés

A glass of House Champagne (Moet BRUT 12%) for the toasts

Half a bottle of House red or white wine

Silver cake stand and knife, place cards and menus (can be personalised at an additional cost)

Including civil ceremony room hire

£78.00 per person including service and VAT

£18.00 per child under 12

£5.95 under 5s (children.'s menu available on request)

If you would prefer to supply your own beverages we are happy to offer a corkage charge of £20 per bottle. Please speak to our wedding co-ordinator for more details.



SAMPLE WEDDING MENUS

Enzo's offers market fresh Italian dishes, prepared by our chefs in our kitchen.
The full range of menus can offer delicious dishes - canapés and buffets* to three course set menus.

All guests MUST have the SAME Starter, Main Course & Dessert.

Please find below sample
FORK BUFFET MENU – starting from £18.00 per guest
WEDDING CHOICE SET MENU'S starting from £32.00 per guest

Our Executive chef will be happy to discuss any menu ideas you may wish to incorporate

*Our cold platter selection is only available with the exclusive hire of our venue

EXAMPLE TOTAL COST

This is an EXAMPLE wedding cost based on holding your wedding ceremony and reception on a SATURDAY with EXCLUSIVE HIRE of THE VENUE.

	40 Guests	60 Guests	80 Guests
Civil Ceremony Fee	£250.00	£250.00	£250.00
Exclusive Room Hire (*Saturday's)	*£1050.00	*£1050.00	*£1050.00
Canapes (4 per person)	£184.00	£276.00	£368.00
Prosecco or Bucks Fizz	£200.00	£300.00	£400.00
Wedding Package £32	£1280.00	£1920.00	£2560.00
House Wine with Meal (half bottle per person)	£280.00	£420.00	£560.00
Mineral Water (half bottle per person)	£80.00	£120.00	£160.00
Champagne Toast (1 glass per person)	£260.00	£390.00	£520.00
Printed Menu's (4 per table)	£40.00	£56.00	£72.00
EXAMPLE TOTAL COST	£3624.00	£4782.00	£5940.00

MONDAY TO THURSDAY EXCLUSIVE HIRE of THE VENUE £450.00
FRIDAY & SUNDAY EXCLUSIVE HIRE of THE VENUE £600.00



Wedding Packages Menu Choice List 2011

Prices from £32, £35 & £38 for 3 Courses included Coffee & Teas with Homemade Chocolates

All guests MUST have the SAME Starter, Main Course & Dessert.
We are more than happy to cater for any dietary requirements within your party.

All Menus Include Freshly Baked Bread and Butter.
Freshly brewed Coffee and selected Teas and Homemade Chocolate

To Start

Goat's Cheese & Wild Mushroom Tart

Melon & Parma Ham with a Wild Berry Dressing

Half Shell Scallops with ginger, lime and corriander

Crayfish & Prawn Cocktail with Enzo's Marie Rose dressing

Antipasto of Italian Meats with Vine Tomato & Buffalo Mozzarella

Chicken & Duck Liver Pate, Foccacia Toast and Spicy Red Onion Chutney

Tiger King Prawns in a Japanese Breadcrumbs, Plum dressing & wild Rocket

Thai Spiced Salmon & Crab Fish Cake, Lemon-Lime Mayonnaise & Red Chard Salad

Honey Roast Aylesbury Duck Breast, Pancetta, Chorizo Salad, Orange Chilli Dressing

Cones of Scottish Smoked Salmon & Prawns with Tomato Flavoured Mayonnaise

Wild Mushrooms, Toasted Croute, Champagne & Cream Sauce

Half Cantelope Melon with Soft Berries & Raspberry Coulis

Grilled Goats Cheese Rocket & Mustard Seed Dressing

Asparagus, Pear and Rocket Salad with Roquefort

Selection of Soups with Foccacia Bread



Main Courses

Pan fried Chicken Breast, Seasonal Vegetables, Sauté Charlotte Potatoes, and Tarragon Cream £32

Supreme of Chicken Stuffed with Sun Dried Tomato & Mozzarella, Garlic Sauté Potatoes, Asparagus & Carrots, Cherry Tomato Cream £32

Loin of Pork Wrapped in Pancetta Ham, Sage Risotto, Braised Red Cabbage, Carrots & Broccoli and Thyme Jus £32

Slow Cooked Shank of Lamb, Spring Onion Mash, Fresh Vegetables & Red Wine Rosemary Jus £32

Best End of Lamb, Dauphinoise Potato, Spinach, Ratatouille, Rosemary Sauce £35

Venison Steak, Smoked Bacon, Savoy Cabbage, Roast Potato & Piquant Sauce £35

Suffolk Belly of Pork, Apple Crisp, Creamed Garlic Celeriac Mash, Prosecco Cream £35

Wild Scottish Salmon Fillet, Crushed New Potatoes, Asparagus, Spinach, Lemon Cream & Parsley Sauce £35

Pan Fried Sea Bass, Roast Asparagus, Lemon Mash Potato, Rocket & Chilli Saffron Cream £38

Oven Baked Monkfish Wrapped in Parma ham, French Beans, Mange Tout, Roasted Croquette Potato Thyme Dill Sauce £38

Rib Eye Steak Fondant Potato, Grilled Field Mushroom, Tomato & Spinach, Peppercorn Sauce £38

Classic Beef Fillet, Parfait on Crouton 'Tournedo alla Rossini' Marsala Jus, Baked Fondant Potato, Carrot Batons & Broccoli £38

Vegetarian Options

Gnocchi with fresh Tomato & Wild Mushroom Sauce & Wild Rocket Salad with a Peppery Sauce

Wild Mushroom & Shiraz Risotto with Lemon Thyme topped with a Tempura Portobello Mushrooms and Parmesan Shavings

Traditional Baked Aubergines and Mozzarella with fresh basil & tomato sauce



To Finish

Enzo's Pecan Pie

Chocolate Zabaglione

Hazelnut & Raspberry Roulade

Milk Chocolate & Pecan Truffle Torte

Lemon Tart, Marscapone & Raspberry Coulis

Red berry Cheesecake with Vanilla Bean Glaze

Profiteroles with Hazelnut Cream & White Chocolate Sauce

Warm Apple Pie with Custard or Fresh Cream

Fresh Fruit Salad with Fresh Double Cream

Chocolate & Clotted Cream Torte

Butterscotch & Walnut Gateaux

Orlando Lemon Cheesecake

Sticky Toffee Meringue

Enzo's cheeseboard

British ~ £6.50

Continental ~ £7.50

Cheese for The Table ~ £14.95



FINGER BUFFET SELECETION

FINGER BUFFET MENU 1 - £ 9.50PP 2 Hot, 2 Cold & 1 Dessert
FINGER BUFFET MENU 2 - £12.00PP 3 Hot, 3 Cold & 2 Dessert
FINGER BUFFET MENU 3 - £15.00PP 4 Hot, 4 Cold & 3 Dessert

HOT

Crispy calamari
Mini Beef Burgers
Margarita pizza bites
Fish Goujons with piquant dip
Italian meatballs with spicy tomato dip
Mini chipolatas with honey and mustard
Rice Arancini with mozzarella and tomato
Vegetable spring rolls with sweet chilli dressing
Chilli & ginger grilled beef skewers with soy dip
Mini Yorkshire pudding, rare roast beef & creamed horseradish
King prawns in breadcrumbs with lime & coriander dressing
Salt & pepper chilli squid with mango & mint salsa
Mini lamb kebabs with yoghurt and mint sauce

COLD

Mini bruschettas
Chicken liver parfait on crostini
Grissini wrapped in Parma ham
Smoked salmon and cream cheese tartlets
Bocconcini mozzarella wrapped in Parma ham
Lobster tartlets with chive and lemon dressing
Smoked salmon and cream cheese crostini
White bean purée served on crostini
Ham and ricotta mini tartlets

CANAPE / FINGER BUFFET SWEET MENU

Mini fruit tartlets
Chocolate brownies
Baby apple strudels
Chocolate dipped fruits



SAMPLE WEDDING CANAPE MENU

Minimum order for 8 people and minimum of 6 pieces per person

Prices are per person including salad & new potatoes

Prices include service charge

CANAPE MENU A

All at £1.15 each

Mini bruschettas
Ham and ricotta mini tartlets
Rice Arancini with mozzarella and tomato
Fish Goujons with piquant dip
Vegetable spring rolls with sweet chilli dressing
White bean purée served on crostini
Smoked salmon and cream cheese tartlets
Margarita pizza bites
Mini chipolatas with honey and mustard

CANAPE MENU B

All at £1.70 each

Grissini wrapped in Parma ham
Chilli & ginger grilled beef skewers with soy dip
Smoked salmon and cream cheese crostini
Baby calamari
Chicken liver parfait on crostini
Italian meatballs with spicy tomato dip

CANAPE MENU C

All at £2.25 each

Lobster tartlets with chive and lemon dressing
Mini Yorkshire puddings, rare roast beef & creamed horseradish
King prawns in breadcrumbs with lime & coriander dressing
Bocconcini mozzarella wrapped in Parma ham
Salt & pepper chilli squid with mango & mint salsa
Mini lamb kebabs with yoghurt and mint sauce

CANAPE SWEET MENU

All at £1.70 each

Mini fruit tartlets
Chocolate brownies
Baby apple strudels
Chocolate dipped fruits

Our executive chef will be happy to discuss any menu ideas you may wish to incorporate



COLD BUFFET PLATTERS

***Our buffet selection is only available with exclusive hire of our venue**

Buffet Platters

Prices are per person including salad & new potatoes

Vegetarian Platter A £11.95

Avocado, Garlic Mayo & Roasted Tuscan Vegetables
With An Olive Oil & Balsamic Dressing & Focaccia

Italian Platter B £14.95

Buffalo Mozzarella, Tomato, Basil, Parma Ham, Milano Salami
& Tuscan Vegetables With An Olive Oil & Balsamic Dressing

Meat & Cheese Platter C £15.95

Rare Roast Beef, Milano Salami, Mature Pecorino,
Gorgonzola, Brie & Coleslaw

Fish Platter D £17.95

Poached Salmon & Watercress Mayo, 2 King Prawns,
Peeled Prawns & Marie Rose Sauce & Smoked Salmon Rosette & Coleslaw

Our executive chef will be happy to discuss any menu ideas you may wish to incorporate



FORK BUFFET STYLE MENU

FORK BUFFET MENU 1 - £18.00PP	6 ITEMS
FORK BUFFET MENU 2 - £21.00PP	8 ITEMS
FORK BUFFET MENU 3 - £25.00PP	10 ITEMS

PASTA DISHES

Tagliatelle with Pesto Cream Sauce
Tagliatelle with Sausages, Courgettes And Saffron Sauce
Tagliatelle with Peas And Pancetta
Penne with Basil & Tomato Sauce
Pappardelle Mushroom And Cream
Tortellini with Spicy Lamb Ragu
Gnocchi Gorgonzola, Spinach And Cream
Gnocchi with Aubergines Parmigiana
Vegetarian Lasagna
Traditional Beef Lasagna
Wild Mushroom Risotto
Asparagus Risotto

MEAT & FISH DISHES

Chicken Milanese
Chicken In Lemon And Herbs
Chicken Cacciatora (Braised With Mushroom And Vegetables)
Slow Roasted Pork Belly In Apple Sauce
Leg Of Lamb In Red Wine
Slow Roasted Pork Belly
Poached Salmon Fillet with Hollandaise Sauce
Roasted Salmon with Balsamic Vinegar
Grilled Sword Fish with Roasted Peppers
Salmon & Crab Fish Cakes with Mix Leaves
Roasted Salmon with Risotto Rice, Watercress And Mayo
Char Grilled Lamb Koftas with Mint Youghurt

SALADS & SIDES

Asparagus Wrapped In Parma Ham, Lemon & Mustard
Marinated Black Chilli & Oregano Olives
Baby Spinach & Rocket Salad with Mozzarella & Balsamic
Tomato & Red Onion Salad
Stir Fry Vegetable Salad
New Potato Salad with Grain Mustard & Crispy Pancetta
Greek Salad

DESSERTS

'Tiramisu'
Lemon & Lime Cheesecake
Tropical Fruit Salad
Chocolate And Raspberry Tart
Italian & European Chesseboard, Grapes, Fig Chutney & Biscuits
Limoncello Trifle
Profiteroles Filled With Hazelnut Cream & Chocolate Sauce
Panettone Bread & Butter Pudding



Beverages

We are happy to discuss all your beverage requirements.

(Please note that a service charge of 10% will be applied to all beverages not included in our package selection)

CHAMPAGNE & BUBBLES

	125ml	bottle	
Prosecco Frizzante, 2007, Italy 11.0% abv	£5.50	£23.50	
Gently sparkling full of delicious ripe apple, plum and pear fruits			
Prosecco Rose, Fantinel 2007, Italy 11.0% abv		£26.00	
Delightful pink sparkler full of fruit			
Moet et Chandon Champagne Brut NV Reims, France 12.0% abv	£7.50	£39.95	
Rich mouth-filling champagne with notes of apple and strawberry			
Veuve Cliquot Yellow Label Reims, France 12.0% abv		£49.95	
Dry, fresh and fruity style			
Ruinart Brut Rose NV France 12% abv		£59.95	
Rich and refined, this is a pink bubbly with a serious side. It's dry, with a vinous edge to the light berry and watermelon flavours. Has fine balance, with a lingering cherry and mineral aftertaste			
Bollinger Special Cuvee NV France 12% abv		£65.95	
Complex aromas and flavors of rose, grilled nuts, citrus and a gently oxidative note course through this muscular, full-bodied bubbly. Despite its power, there's a gracefulness. The aftertaste combines citrus and spice			
Laurent Perrier Rose NV France 12.0% abv		£75.00	
100% Pinot Noir, a salmony color, frank and fresh on the nose with a large array of small red berries.			

ROSE

	175ml	bottle	
Rose Pinot Blush	£4.20	£17.50	
2008, Puglia, Italy			
Superb dry, medium bodied rose with a candy nose, smooth texture and refreshing red berry fruit			



VINO BIANCO UNDER £20

	bottle
Trebbiano IGT, Emilia Romagna 2008, Italy 12% abv Easy drinking white wine. Floral applely flavours of Trebbiano meet with the dry, smooth balance of quality Chardonnay.	£13.95
Sauvignon Blanc 2009, Chile 12.5% abv Fresh and aromatic wine. Herbaceous bouquet with tropical notes of lychee and pineapple	£16.95
Soave Classico 2009, Veneto, Italy 12.5% abv Perfectly balanced Classico with crisp freshness, minerality and concentrated citrus fruit.	£16.95
Pinot Grigio 2010, Veneto, Italy 12.5% abv Pure, wonderfully smooth wine with delicate, gentle fruit, acacia floral notes and refreshingly clean finish	£17.95

UNDER £30

Verdicchio Classico Superiore Castelli di Jesi 2009, Marche, Italy Unoaked with a palate of zesty lemon rind and clean floral notes with great minerality	£20.95
Sauvignon de Touraine 2009, France 12% abv Intense and crisp sauvignon blanc with concentrated powerful nose of gooseberries and a palate of rich, vibrant fruit and zesty grassiness	£21.95
Pinot Grigio Oltrepo 2009, Italy, 12.5% abv Smooth and delicate Italian classic with superb mineral character, elegant fruit and floral finish	£23.95
Gavi di Gavi, 2009, Piedmont, Italy 12.5% abv Beautifully textured wine with refined, elegant fruit and great depth of intense mineral flavours.	£24.95
Sauvignon Blanc 2009, New Zealand 12.5% abv Rich aromatic nose with layers of tropical fruit. This wine won Air New Zealand Trophy the country.'s most prestigious wine award.	£26.00
Chablis 2009 France 12.5% abv We blind tasted quite a few Chablis and this came out best. Dry, mineral with a hint of honey. Perfect accompaniment with fish with creamy sauces.	£27.00

UNDER £40

Viognier Tuscany, 2009 Tuscany, Italy 13% abv Complex deep Tuscan Viognier with full body, creamy texture and concentrated white peach fruit. Aromatic fruit and liquid minerals dominate long persistent finish.	£33.00
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VINO ROSSO UNDER £20

	bottle
Sangiovese Emilia Romagna 2009, Italy 12% abv Traditional black cherries and spicy wood smoke .– easy drinking	£13.95
Montepulciano d.'Abruzzo 2009 Italy 12.5% abv Ripe, rounded and full of rustic Italian character. Delicious ripe cherry notes.	£15.95
Primitivo IGT 2009, Puglia, Italy 13% abv Smooth, rich and spicy wine full of ripe fruit and soft tannins	£17.80
Nero D'Avola 2009, Sicily, Italy 13% abv Excellent value top quality wine. Elegant, concentrated with plum, cherry fruit and a touch of oak.	£18.20
Malbec Finca 2008, Argentina 13.5% abv Full bodied crimson red with plummy fruit, notes of bitter orange, coffee and pepper	£18.95
Rioja, Navajas Tempranillo 2009, Spain 13.5% abv Savoury aromas, fresh and floral, with ripe red cherries, easy fruity palate and spicy finish.	£19.95

UNDER £30

Chianti 2009 Tuscany, Italy Packed with rich, morello cherries fruit and balanced by great freshness and soft structure	£22.95
Biferno Riserva 2008, Puglia, Italy Negramaro style wine is bursting with red berry fruit, hint of spices and excellent structure.	£23.00
Cotes du Rhone 2009, France 14.5% abv Made with Grenache, Syrah and Mouvedre grapes from perhaps the finest estate in the Rhone	£25.50
Rosso di Montepulciano 2008, Tuscany, Italy, 13.5% abv Packed with morello cherries and balanced by great freshness and soft tannins.	£25.95
Barbera D.'Asti 2007, Piedmont, Italy 13% abv Sweet notes on the nose and palate. This wine is dry, well balanced with a pleasant juicy finish that includes notes of red cherries, violets and a hint of minerality and spice	£25.95
Chianti Dei Colli Senesi, 2008, Tuscany, Italy 13.5% abv Rustic style Chianti with spicy cherries, roasted herbs, leather and liquorice	£27.50
Pinot Noir, Wild South Cairnbrae 2008, New Zealand Fruity and fragrant with spicy black cherry and black tea aromas	£29.95

UNDER £60

Barolo Classico 2009, Piedmont (Nebbiolo) 13.5% Classic by name and style. Restrained nose of ground spice and dried fruit. Good tannins and acidity. Perfect with grilled and roasted meats, wild boar or rich cheeses.	£49.95
Brunello di Montalcino DOCG. 2004 Tuscany (Sangiovese) 14.5% abv This great Italian classic exhibits delicious, multilayered fruit, balanced by great freshness and considerable structure. Fine, persistent finish is complex with truffle and balsamic nuances	£59.95
Amarone della Valpolicella Classico 2006, Italy 14.5% Full-bodied and very focused, with tremendous richness matched by complexity and elegance. 100% organic and biodynamic. Made from partially dried grapes of the Corvina vine	£59.95

FREQUENTLY ASKED QUESTIONS

Q. What time does the event have to end?

A. The standard finishing times are: bar closes at 12pm, music stops at 12.30pm and carriages at 01.00am.

Q. What deposit is required to secure my booking?

A. We will provisionally hold the date for 14 days. Once you have decided to confirm we will issue a contract which needs to be signed & returned within 10 days with a deposit of £10 per guest. The remaining balance must be paid no later than 28 days prior to the event with final numbers of guests. Any additional charges incurred during the function must be settled on the day. Cheques are not accepted.

Q. Do you have any accommodation?

A. We do not offer any accommodation but we can provide a list of local hotels in the area.

Q. When do we need to give final numbers for catering?

A. Final numbers are required 7 days prior to the function.

Q. When can our suppliers (florist, cake maker etc.) gain access to the venue?

A. We will be able to advise you of this once other activities taking place around your event are known.

TERMS & CONDITIONS FOR ENZO'S

1. All prices are based on a minimum of 50 adult guests (excluding evening guests) for a Saturday, 30 minimum at all other times. Please ask for a quote for lower numbers.
2. All prices excluding corkage are inclusive of VAT at the prevailing rate.
3. Should you require exclusive use of Enzo's it is available and would require a minimum spend of £5000 to £8000 depending on the date of your event. This will comprise of all your catering needs. Please contact our wedding co-ordinator on 020 8363 6974 to discuss your requirements.
4. Once you have a provisionally booked your date with us, a signed contract, along with a non-refundable deposit of £10 per person is required within 10 days to secure your booking.
5. The balance of the account is to be settled 28 days prior to the event. A final sundries invoice must then be settled on departure. Cheques are not accepted.
6. In the event of cancellation, the following charges will be made: Cancellation of a confirmed booking loss of deposit. Cancellation with less than 6 months notice full payment of estimated account.
7. Children over 12 years are full price.
8. Prices are guaranteed till 31st December 2011.
9. A service charge of 10% will be applied to all beverages excluding Amalfi, Gondola or Sienna Packages.
10. Our packages and prices do not include registrar fees.
11. All beverages must be supplied by Enzo's unless agreed otherwise.
12. The Clients assume responsibility for any loss or damage to the restaurant property, caused by their function.
13. Enzo's does not accept responsibility of any wedding gifts or personal property left unattended on the premises. The Clients must appoint a Guest to secure all presents