



Bezani's

**Bespoke menu's for
unforgettable moments**

A Celebration as Unique as You

At Bezani's, we believe that your wedding day is a reflection of your unique love story. It's not just about the grandeur or the glamour, but the intimate moments, the shared laughter, and the joyous tears. It's about two souls coming together, surrounded by those they hold dear.

That's why we pour our heart into every dish we craft, every venue we prepare, and every service we offer. Because for us, it's not just about catering a wedding—it's about being a part of your journey, ensuring that every bite, every sip, and every moment is as special as the bond you're celebrating.

We understand the dreams you've woven for this day, and we're here to bring them to life. With Bezani's by your side, rest assured that your celebration will be as unforgettable as the love you share.

So, as you flip through these pages, know that they're not just menus and venues. They're a promise. A promise that your day will be cherished, celebrated, and cared for, just as you've always imagined.



Our Philosophy

At Bezani's, we believe that a wedding is more than just a ceremony. It's a tapestry of dreams, emotions, and memories waiting to be woven. Every couple has a unique story, and our mission is to translate that story into a culinary and sensory experience that lingers long after the last dance.

A Symphony of Senses: We believe in engaging all senses. The aroma of freshly prepared dishes, the visual appeal of our setups, the tantalising taste of our cuisine, and the harmonious sounds of celebration - all come together to create a symphony that celebrates love.

Passion in Every Plate: Our dishes aren't just meals; they're memories crafted with love. From sourcing the finest ingredients to the meticulous preparation, we pour our heart into every plate, ensuring that your guests are treated to a feast that's as memorable as the day itself.

Beyond Catering: To us, catering is not just about food. It's about understanding your vision, your dreams, and your desires. It's about creating an ambiance that reflects the essence of your bond. Every detail, from the table setting to the garnish on a dish, is a testament to our commitment to making your day extraordinary. It's why we have been doing this for 30 years!



Building Relationships: At the heart of Bezani's is a deep-seated belief in relationships. We're not just your caterers; we're your partners in creating the magic moments. From the moment we meet, we take our time to know you and cherish the trust you place in us and honour it by delivering nothing short of perfection.

Bezani's

A Guide to Costings and Considerations.

At Bezani's, we understand that planning your wedding menu is both an exciting and meticulous task. To assist you in crafting the perfect culinary experience while staying within your budget, we've provided a guide to help you navigate the costings and essential considerations.

Bezani's



Wedding catering guide

Planning a wedding is a journey filled with excitement, anticipation, and a myriad of decisions. One of the most crucial aspects of any wedding celebration is the culinary experience. At Bezani's, we understand the importance of ensuring every detail is perfect. This Wedding Catering Planner Checklist is designed to guide you through the catering aspects of your wedding planning, from the initial consultation to the day-after brunch. By following this timeline, you can ensure a seamless and memorable dining experience for you and your guests.

Start your wedding planning journey with an initial consultation with Bezani's about a year in advance. This is the perfect time to discuss your vision, style, and preliminary budget. It's also when you should be researching and finalising your wedding venue, keeping in mind its catering policies and facilities. As you approach the 9-month mark, schedule a tasting session with Bezani's to sample potential dishes and discuss seasonal ingredients. Around this time, you should also have a preliminary guest list to estimate the number of attendees.

Six months out, it's time to finalise your main menu selections and decide on additional catering needs like cocktail hours, desserts, and late-night snacks. This is also when you'll want to discuss drink and bar service options and any special

equipment or setup needs. As you move to the 4-month mark, confirm your final guest list, start working on your seating plan, and finalise any rehearsal dinner or next-day brunch catering details.

Two months before the big day, communicate any changes to the menu based on your guest list, confirm logistics, and discuss any contingency plans for outdoor events. One month out, finalize your seating plan, ensure all dietary restrictions are communicated, and make any last-minute menu changes. Two weeks before the wedding, make your final payment, review the day-of timeline with Bezani's, and confirm bar service details.

The day before your wedding, ensure the venue is ready for Bezani's setup and review any last-minute details. On your wedding day, all you need to do is enjoy the delicious food and impeccable service from Bezani's. If you've opted for a next-day breakfast or brunch service, ensure everything is set up for the following morning, allowing you and your guests to enjoy a relaxed meal and reminisce about the wonderful wedding day.

Over the page are 10 things to consider and also a useful checklist for you to track your timeline.

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1

Determine Your Budget

Start by setting a clear budget for your catering. This will help you make informed decisions about the menu items, service style, and additional offerings.

2

Guest Count

The number of guests attending will significantly influence your catering costs. Ensure you have a rough estimate before diving into menu selections. Consider daytime and evening guests.

3

Menu Selection

Fixed vs Customised - While our menus and pricing offer a curated experience, you might opt for a customised menu tailored to your tastes. Customisation may have different cost implications. **Special Dietary Requirements:** Catering for dietary restrictions or allergies might influence the final cost. Ensure you're aware of any specific needs.

4

Service Style

The style of service, be it buffet, plated, or family-style, can impact costs. Consider what aligns best with your wedding theme and budget.

5

Additional Offering

Items like drinks, desserts, or late-night snacks can add to the overall cost. Decide what extras you'd like to include.

6

Staffing Needs

The number of staff required, be it for serving, bartending, or buffet management, will influence the final cost.

7

Equipment & Setup

Consider any additional costs for equipment rental, setup, or special requirements like a dance floor or stage.

8

Tasting

We recommend scheduling a tasting session. While there might be a cost associated, it ensures you're entirely satisfied with your menu choices.

9

Finalise Details

Once you've made your selections, review everything to ensure no detail is overlooked. This includes confirming the date, time, venue, and any special requests.

10

Open Communication

Always feel free to discuss any budget concerns or special requests with us. At Bezani's, we're committed to making your day as seamless and memorable as possible.

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TIMELINE PLANNER

8-12
Months

- Initial consultation with Bezani's to discuss vision, style, and preliminary budget.
- Research and finalise the wedding venue, considering its catering policies and facilities.
- Begin thinking about the overall menu style: buffet, plated dinner, family-style, etc.
- Consider any cultural or dietary preferences that should be incorporated.
- Begin drafting preliminary guest lists to ascertain numbers
- Pay deposit

2
Months

- Finalise the main menu selections.
- Decide on additional catering needs: cocktail hour, desserts, late-night snacks, etc.
- Discuss drink and bar service options: open bar, cash bar, signature cocktails, etc.
- Consider any special equipment or setup needs for the catering service.
- Confirm the final guest list and communicate the estimated number to Bezani's.
- Begin working on the seating plan and consider special meal requests for certain guests.
- Discuss and finalise details for any rehearsal dinner or next-day brunch catering needs.

2
Weeks

- Finalise and communicate any changes to the menu based on the confirmed guest list.
- Confirm logistics: arrival time of catering staff, setup and breakdown times, etc.
- Discuss contingency plans for outdoor events in case of unfavourable weather.
- Finalise the seating plan and share it with Bezani's to ensure smooth service.
- Confirm any last-minute changes or additions to the menu.
- Ensure all dietary restrictions and special meal requests are communicated.

- Make the final payment
- Review the day-of timeline with Bezani's to synchronise catering with other events.
- Confirm details for bar services, including any specific drink requests or exclusions.
- Ensure the venue is prepared for Bezani's setup,
- Review any last-minute details or changes with the Bezani's team.

Enjoy the delicious food and impeccable service from Bezani's!

Day after

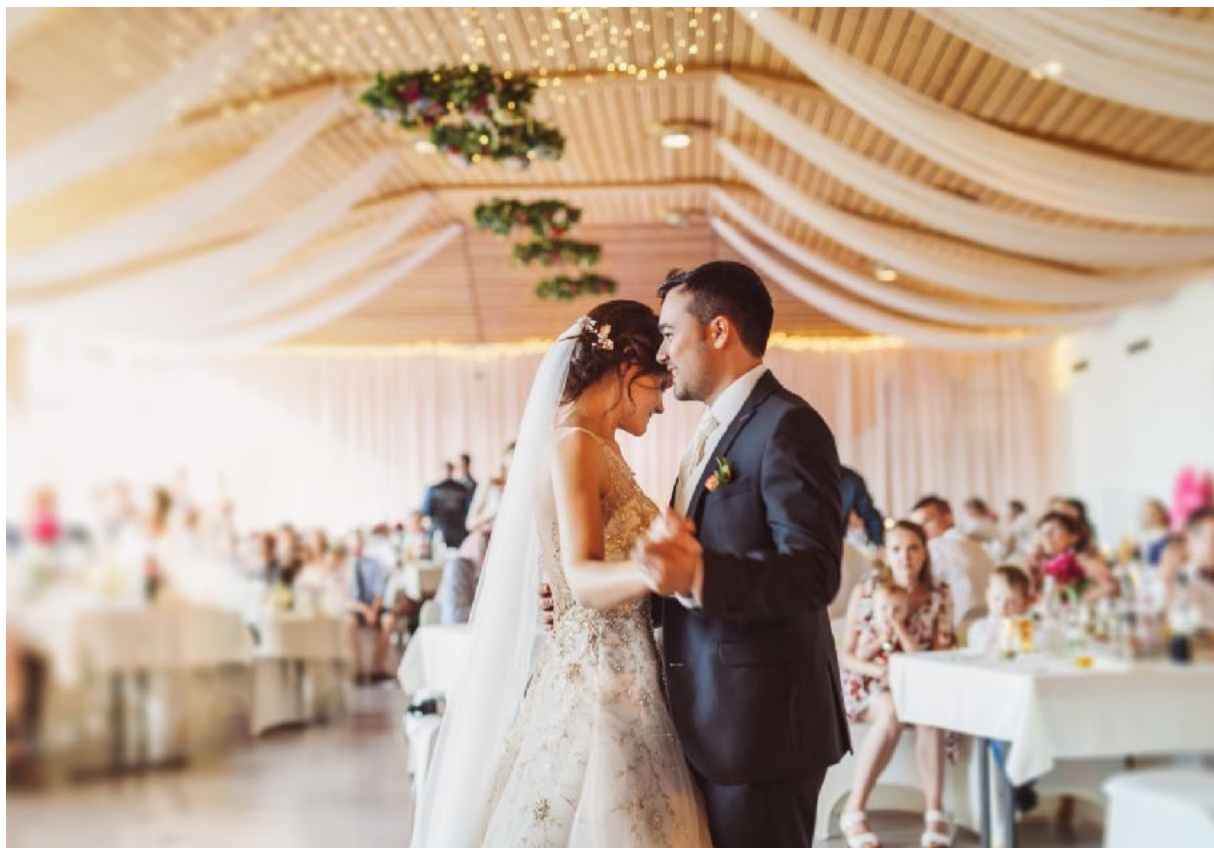
- If you've opted for a next-day breakfast or brunch service with Bezani's, ensure a designated area is available for setup.
- Enjoy a relaxed morning meal, a perfect way to reminisce about the wedding day and spend more time with loved ones.

4- 6
Months

1
Months

Day
before

Bezani's



Bezani's

You helped to make our day so special and at such short notice. We can't thank you enough

Jessica and Sarah Young

Thank you for making our wedding a tremendous success. We truly had a fantastic day and that was due mainly to your professionalism and organisational skills.

All of our guests have commented on the quality of the meal provided and said it was delicious. We can't thank you enough!

Karen and Paul Dalton



MENU SELECTIONS

We believe that food is more than just sustenance; it's an expression of love, tradition, and creativity. Our curated menus are designed to tantalise the senses, evoke memories, and create new ones. From timeless classics to innovative dishes, each offering is crafted with passion, using the finest ingredients sourced locally and globally. As you peruse our menu selections, envision a dining experience that complements your special day, setting the stage for moments that will be cherished for a lifetime.

Welcome to Bezani's culinary journey, where every dish tells a story and every bite is a celebration.



Bezani's



MEAT

Dry cured Prosciutto wrap with feta cheese and dried figs



Buffalo hot sauce-soaked crispy chicken



Skewered chicken breast satay



Mini yorkies with beef fillet and horseradish



Duck spring rolls with sweet plum sauce



Charcuterie pot

FISH

Tempura prawns



Prawn cocktail croustade with Marie rose sauce



Mini smoked salmon bagel with lemon and dill

VEGETARIAN / VEGAN

Falafel with a tagine style sauce



Piquant cherry peppers



Goat's cheese and sun-dried tomato crostini



Skewers of sun blushed tomato and mozzarella





MEAT

Charcuterie board

A selection of 4 European meats with flame roasted pimentos, Harissa sour cream and warm bread



Duck spring rolls

With sweet chilli sauce and pickled slaw



British board

Chicken liver pate, Pork pie, cheddar cheese, pickled onions, caramelised onion chutney and crusty bread



Pressed ham hock terrine

Spiced apple compote and pickled cucumber



Teriyaki chicken salad

With fresh chilli spring onions and sesame seeds



Potted chicken liver parfait

Real ale chutney and cherry tomatoes

FISH

Smoked salmon salad

With dill, shallots, caper berries. & crème fraiche dressing



Traditional smoked salmon and prawns

Lemon syrup, sorrel and Marie rose sauce



Marinated Tempura prawn taco

With pickled red cabbage and carrot with fresh herbs





VEGETARIAN / VEGAN

Greek board

Pitta bread with tzatziki, thyme marinated feta, olives, cucumber and humus



Goat's cheese and chilli marinated beetroot

With caramelised onion, mixed leaf and balsamic glaze



Crispy falafel

Shaved red onion and beef tomato



Vegetable anti pasti

Marinated griddled vegetables with humus and ciabatta



Bruschetta

topped with a chunky pesto, freshly sliced buffalo mozzarella and sun blushed tomatoes

SALAD

Pear, walnut and gorgonzola salad

With fresh watercress and walnut oil



Refreshing Caesar salad

A classic salad with or without chicken



Caprese salad

Interleaved slices of vine plum tomatoes and buffalo mozzarella intermingled with torn basil and dressed with balsamic



Teriyaki chicken salad

With fresh chilli spring onions and sesame seeds





MEAT

Braised blade of New Forest beef

Slow cooked in a rich stock. Served topped with sautéed onions and mushrooms on gratin potatoes



Twice cooked belly pork

Slow braised then pan fried until crispy. Garnished with grain mustard mash and a cider gravy



Roast loin of local pork

Served classically with sage and onion stuffing, roast potatoes, caramelised apples and gravy



Roast rump of lamb

Dauphinoise potato, mint gravy



Lemon marinated lamb cutlets

Roasted new potatoes, sun blushed tomatoes and pesto

all mains are served with fresh seasonal vegetables

MEAT

Roast breast of chicken

Stuffed with brie, basil and sun-dried tomato. Served on a roasted ratatouille sauce with roasted new potatoes



Roast breast of chicken

Filled with wilted leeks. Served on grain mustard mash with a cider gravy



BBQ glazed chicken breast

With “on the vine” tomatoes and cheesy mash



Roasted chicken quarter

basted in butter with corn on the cob, gratin potatoes and chicken gravy



Classic bangers and mash

Locally sourced Cumberland sausages on creamed mash with a sweet onion gravy

all mains are served with fresh seasonal vegetables





VEGETARIAN / VEGAN

Leek and mushroom crumble

Topped with a herb crust. With roasted new potatoes



Roast butternut squash

Filled with roasted vegetables on a rich tomato sauce.
With roasted new potatoes



Roasted leek and mushroom crumble

Served with steamed broccoli and herbed sautéed potatoes



Trio of flat mushrooms

Individually stuffed with spinach and ricotta,
Mediterranean cous cous and roasted vegetable
ratatouille. Served with cubed sweet potatoes and a
sweet cherry tomato sauce

Bezani's

Bezani's went above and beyond our expectations, making our special day even more unforgettable. The food and bar service was amazing,, both in presentation and taste,

The team was professional, attentive, and ensured everything ran smoothly. We couldn't have asked for a better catering service for our wedding. Thank you Bezani's for making our dream day a delicious reality!"



Steph & Karen

Looking for a touch of class at your wedding? Go with Bezani's. Their food is as elegant as it is tasty. We felt like we had a five-star restaurant right at our venue!"



Alex & Taylor

"Bezani's totally nailed the food for our wedding! Every dish was amazing, and our friends can't stop talking about it. The team was awesome and made everything so easy for us. Best decision ever!"



Sam & Mark

"We wanted our wedding food to be epic, and Bezani's delivered! Every bite was amazing. Our guests loved it, and we couldn't be happier. Big thanks to the whole crew!"



Javi & Lou



DESSERT

Bailey's profiteroles



Prosecco jelly topped with diced strawberries and
whipped cream



Chocolate mousse with a short bread biscuit



Tiramisu



Strawberry and raspberry Eton mess



Treacle and ginger spiced tart



New York bake cheesecake



Tarte au citron



Caramel and pecan nut cheesecake

DESSERT

Strawberry clotted cream cheesecake



Vanilla panna cotta



Lemon meringue cheesecake



Mocha tart (gf)



Potted honeycomb cheesecake



Chocolate fudge brownie (gf)



Cheese board*



Tea and coffee
with macarons





CANAPÉS

Choice of 4 - **£8.00**



Choice of 6 - **£10.00**



Charcuterie Pot - **£6.50**

3 COURSE

1 x starter (plus vegetarian option)



1 x main (plus vegetarian option)*



1 x dessert



1 x tea and coffee



£42.50

**Lamb mains have a £4 surcharge*

**Cheese and biscuits have a £3 surcharge*

Mix and Match Buffet Experience

At Bezani's, we believe that every wedding, like every love story, is unique. That's why we're proud to present our Mix & Match Buffet options, designed to give you the flexibility to curate a menu that resonates with your personal tastes and the essence of your celebration.

Whether it's for your main wedding feast or for your evening guests, our buffet offers a diverse array of delectable choices, ensuring that every palate is catered to. And it's not just about the food. With our signature Bezani's touch, every detail is meticulously taken care of.

All our buffet items are elegantly presented on fine China plates, complemented by a coloured napkin of your choice, adding a touch of sophistication to your spread. Our dedicated team will seamlessly set up the buffet, ensuring everything looks impeccable, and return later for a hassle-free clearance.

For that extra touch of luxury and care, we also offer the option of having a dedicated staff member present at your function. They'll be on hand to assist and ensure your guests have a delightful dining experience, allowing you to immerse yourself in the joy of the day.



Bezani's



SERVED BUFFET

Spit roast pork and stuffing



Carved roast beef



Honey roast gammon



Sliced teriyaki marinated beef



Steamed chicken breast with coronation mayonnaise



Dressed salmon, with tiger prawns and selected seafood



Smoked salmon and gravlax



Selection of quiche



Anti pasti, Salami, mozzarella, chorizo, Serrano ham

ACCOMPANIMENTS

Green leaf and cucumber



Egyptian carrot and chick pea



Pickled slaw



Caprese salad



Mediterranean pasta



Moroccan cous cous



New potatoes



Bean salad



Crusty bread and butter



Carrot, cucumber &, pepper sticks with hummus



SERVED BUFFET

Bezari's

HOT (FORK) BUFFET

African beef stew with butternut squash



Beef dhansak



Slow cooked beef in red wine and chorizo



Hungarian beef goulash



Classic Greek moussaka



Lamb Rogan josh



Thai red chicken curry



Lime scented chicken with mushrooms and cream



Sweet and sour chicken



HOT (FORK) BUFFET

Baked aubergines with tomato and Parmesan



Spanish albondigas



Classic lasagne



Sweet potato balti



Pork cannellini bean and chorizo chilli



Spinach and ricotta lasagne

ACCOMPANIMENTS

Rice



Crusty bread



Mixed leaf salad



Hot new potatoes



HOT (FORK) BUFFET

Bezani's



MEAT & FISH

Selection of sandwiches



Southern fried chicken goujons



Jumbo pork sausage roll.



Duck and hoi sin spring rolls



Pigs in blankets with a BBQ glaze



Classic pork pie



Mini chicken skewers



Hot n spicy breaded prawns



Smoked salmon bagels



Butterflied breaded prawns

VEGETARIAN

Cheese and onion sausage rolls



Vegetable Spring rolls



Mini vegetable samosas



Hot mozzarella sticks



Assortment of quiches



Mini margherita pizzas



Beetroot falafel



Selection of veggie sticks and dips



Selection of tray bakes





DESSERT TABLE

Tiramisu



Chocolate mouse



Strawberry trifle



Lemon cheesecake



Eaton mess



Prosecco jelly



Fresh fruit salad

SERVED BUFFET

3 x Mains



5 x Accompaniments



1 x Dessert

£30.00

HOT (FORK) BUFFET

3 x Dishes



3 x Dessert (table)



£28.50

FINGER BUFFET

6 x Choices



£13.00

DESSERT TABLE

3 x Choices



£5.00



Fun alternative food for day or night

Every couple's journey is unique, and at Bezani's, we believe their wedding menu should echo that distinctiveness. For those who envision a celebration that seamlessly blends tradition with contemporary tastes, we've curated a range of culinary options that cater to every preference and palate.

Bezani's

GREEK BOARD

Pitta bread with tzatziki,



Thyme marinated feta,



Olives,



Cucumber and humus,



Chargrilled vegetables,



On the vine tomatoes,



Cream cheese stuffed peppers



£14.00



TAPAS BOARDS

Bezani's



BRITISH BOARD

Glazed ham



Chicken liver pate



Pork pie



Mature cheddar cheese



Stilton, brie



Picked onions & pickles



Pickled beetroot



Crackers & crusty bread



£15.00

CHARCUTERIE BOARD

4 European meats



Flame roasted pimento



Manchego



Sundried tomatoes



Harissa sour cream



Olives



Dried fruits



Ciabatta



£15.00



TAPAS BOARDS

Bezani's



PLOUGHMANS

4 local and European cheese's



Selected pates



Variety of savoury biscuits



Fresh crusty bread



Homemade chutneys



Pickles



Dried fruit display



Celery and grapes



£15.00

AFTERNOON TEA

Smoked salmon finger sandwich



Ham and tomato finger sandwich



Cheese and fig chutney finger sandwich



Homemade sausage rolls



Scones with clotted cream and jam



Chocolate brownie bites



Cherry fruit cake



Blueberry Bakewell tart



Freshly brewed tea/coffee



£25.00

(£15 as a buffet)



AFTERNOON TEA

Bezani's



FISH & CHIP STATION

Battered cod



Jumbo sausage



Steak pie



Chips



Mushy peas



Buttered rolls



Curry sauce



Pickled onions



Plus 1 Dessert



£26.50

BURRITO BAR

Tender chicken strips
cooked with onion and peppers in fajita seasoning



Mushrooms
cooked with onion and peppers in fajita seasoning



Tortilla wraps or crispy taco shells



Mexican seasoned rice



Classic toppings
Guacamole, Salsa, Sour cream



Shredded lettuce, Corn



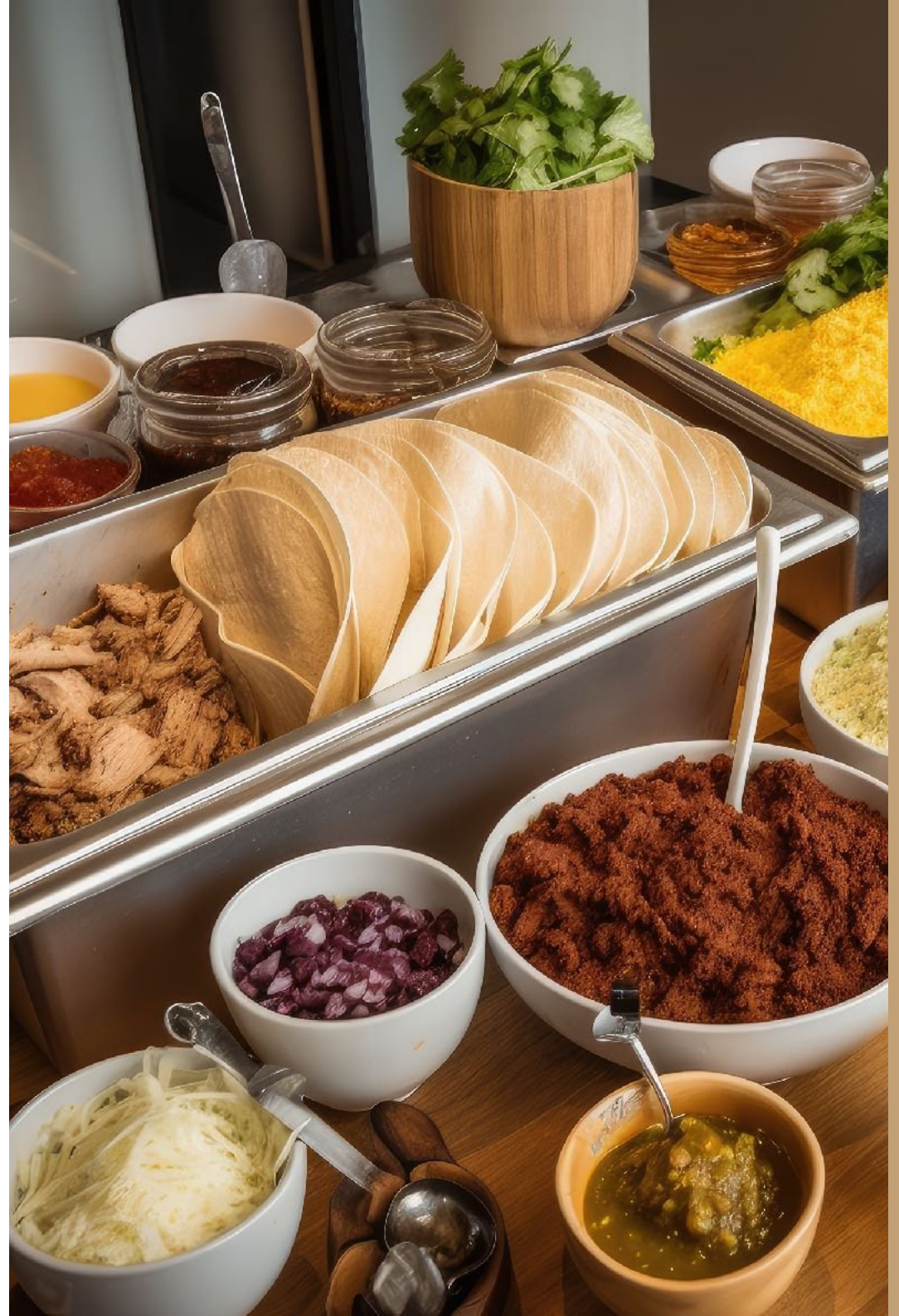
Cheese



Jalapeno



£15.00



BURRITO BAR

Bezani's



COMFORT CRAVINGS

Sausage and Bacon Roll

£7.50



Vegan Sausage and Bacon Roll

£7.50



Pulled Pork Roll

£7.50



Nachos, hot cheese, salsa, guacamole

£10.00



Dessert Table

(3 different glassed desserts)

£5.00



Sweet Table

12 jars of sweets and sweet bags

£150.00

HOG ROAST

New Forest spit roasted hog with crispy crackling



Brioche buns

ACCOMPANIMENTS

Selection of mustards



Apple sauce



Sage and onion stuffing



Crackling



Homemade coleslaw



Mediterranean pasta salad

£950.00

Includes a carver and a helper

Will feed up to 70 guests



HOG ROAST

Bezant's

Sip, Celebrate, and Savour: Bezani's Drinks & Bar Services

At Bezani's, we believe that every toast, every clink of a glass, and every sip taken is a cherished moment in your celebration. Our drinks and bar services are crafted with the same passion and precision as our culinary offerings, ensuring that your guests are treated to a beverage experience that's both refreshing and memorable.

Whether it's a bubbly champagne toast to mark the beginning of your journey together, a signature cocktail that tells a story of its own, or a non-alcoholic concoction that delights with its flavours, we've got you covered.

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WELCOME DRINKS

Prosecco



Champagne



Bucks fizz



Mojito



Kirs Royale



Sangria



Bottled beer



Juice



Water



WELCOME DRINKS

Bezani's



TABLE WINE

San Andreas
Merlot / Sauvignon blanc



Jack Rabbit
Shiraz / Chardonnay



Trivento
Malbec



McGuigan
Black Label Pinot Grigio

TOASTING DRINKS

Prosecco



Champagne



Port (decanter)

Bar Services

Our bar services are not just about the drinks; it's about the ambiance, the presentation, and the experience. With a range of customisable bar setups, professional bartenders, and a commitment to ensuring seamless service, we promise an unparalleled beverage experience. We can provide a cash and card payment service on the bar, or you can choose to allocate a budget towards your guests drinks and once spent we can revert to a payment service.

So, raise a glass, toast to love, and let Bezani's elevate your celebration with a drink offering that's as unique and special as your love story.

Frequently Asked Questions

Can we have Canapés instead of a starter?

Yes, not a problem. Our canapé menu is perfect for bites to eat whilst having photos or mingling with your guests

Can we offer guests a choice?

You can offer your guests a choice of dishes per course, although we do charge a supplement of £2.00 per head to cover additional equipment and staff needed to serve it. We also ask that you list the guests choices by table so we can eliminate any changes of heart or lapses of memory :)

How much deposit do i need to pay?

we ask for a 20% deposit, with £150 as a minimum. Payment can be card or transfer.

and when will the balance be due?

final balance is due 2 week before the big day.

What if the numbers change either we add people or people cancel?

We don't need to make life more stressful, we will only need your final numbers 14 days before the wedding so you can add or subtract numbers as needed up until then!

Terms and Conditions

Booking and Confirmation:

- All bookings must be confirmed in writing (either via email or post).
- A non-refundable deposit of 20% of the total estimated invoice is required to secure the date and services of Bezani's.

Payment Terms:

- The final payment is due no later than 2 weeks prior to the event date.
- Payments can be made via [accepted payment methods, e.g., bank transfer, credit card, etc.].
- In the event of late payment, Bezani's reserves the right to withhold services.
- Tips, service charge or gratuities have not been included in the pricing and is at the sole discretion of the client.

Menu Selection and Changes:

- Clients can finalise or make changes to their menu choices up to 2 weeks prior to the event date, changes including price adjustments must be confirmed in writing (email or post).
- Any changes made after this period may incur additional charges or may not be accommodated.

Allergies and Dietary Requirements:

- It is the client's responsibility to inform Bezani's of any allergies or specific dietary requirements of their guests. Bezani's will make every effort to accommodate such requests but cannot guarantee the absence of allergens.

Bar Services:

- If an open bar or hosted bar service is provided, the client agrees to cover the costs up to the pre-agreed amount. Any consumption beyond this amount will either be switched to a cash bar or billed to the client.

Cancellation Policy:

- If the event is cancelled more than 1 calendar month before the event date, only the deposit will be forfeited.
- Cancellations made less than 1 calendar month before the event date will be subject to a 40% cancellation fee of the total estimated invoice.

Date Changes, Postponements, and Short-Term Rescheduling:

- If the client wishes to change the date of their event, they must notify Bezani's in writing as soon as possible. Acceptance of a new date is subject to Bezani's availability and discretion.
- The initial deposit paid to secure the original date is non-transferable and non-refundable.

- If the client reschedules the event to a date within 6 weeks of the original date and Bezani's is available, the initial deposit can be applied to the new date. However, any costs or commitments already incurred by Bezani's for the original date will be billed to the client.
- Rescheduled events beyond 6 weeks of the original date will be considered a new booking and will require a new deposit.
- In the event that Bezani's is not available for the new date, the client's booking for the original date will be treated as a cancellation, and the cancellation policy as outlined in these terms and conditions will apply.
- Postponing the event does not absolve the client from their contractual obligations.

Force Majeure:

- Neither party shall be liable for any failure to perform its obligations if such failure results from acts of God, natural disasters, pandemics, strikes, or any other event beyond its reasonable control.

Facilities and Venue Liability:

- Bezani's is solely responsible for the provision of catering and related services as agreed upon with the client. Any facilities, venues, or equipment not explicitly provided by Bezani's are the responsibility of third-party providers.
- Bezani's shall not be held liable for any issues, damages, or shortcomings related to facilities or equipment provided by third-party vendors, including but not limited to venue infrastructure, utilities, or amenities.
- Bezani's will not be held responsible for any damage or loss to the personal properties of the client or their guests at the event venue.
- Bezani's total liability for any claim arising in connection with the services provided shall not exceed the price of the services supplied.

Equipment and Damages:

- Any equipment (e.g., china, glassware) provided by Bezani's remains the property of Bezani's.
- The client will be responsible for any loss or damage to Bezani's equipment caused by the client or their guests.

Governing Law:

- These terms and conditions shall be governed by and construed in accordance with English law, and any disputes relating to these terms and conditions will be subject to the exclusive jurisdiction of the courts of England and Wales.

Bezani's

WEDDINGS

EVENTS

BAR SERVICES

VENUE HIRE

24 Crescent Road,
Alverstoke,
Gosport. Hampshire
PO12 2DH



BezaniCatering/

w: bezanicatering.co.uk
e: hello@bezanicatering.co.uk

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