
Q VARDIS

the mallard suite



Q VARDIS

weddings

Welcome

Q Vardis and the Mallard Suite make the perfect venue for informal or formal weddings. Set beside the River Frays and Little Britain Lake and surrounded by lush green gardens, we offer a picturesque setting for your most important day.

Our wedding coordinator can help you plan the most inexpensive to the most extravagant wedding, depending entirely on the elements that will make the day special for you. We will work to any budget, so let us do the planning while you sit back, relax and look forward to your day without the stress that organising such an important occasion can bring.

Superb menus and buffets are part of a long list of services in which we specialise. You can choose one of our packages to suit your needs or speak to our highly experienced coordinators to design a package of your own. We understand that everyone's requirements differ and can therefore adapt our menus to suit your expectations. All of our food is cooked from fresh and you are quite welcome to have a try in advance. We also offer all your guests a choice of menus that will need to be pre-ordered.

Q Vardis and the Mallard Suite is a brand new experience for your wedding day, with the entire venue reserved exclusively just for you. We know that your wedding has to be perfect and with a fantastic venue, beautiful surroundings, superb food and a team of experts on hand, we can create the most memorable day for you.

Please browse through our brochure to see some of the menus and special packages that you can consider. If we can help in any way please do not hesitate to get in touch.

If you like one of the packages but your party numbers differ to those stated, we will be happy to give you an adjusted price based on that package.





PACKAGES

Platinum Package

- Arrival for the bride in luxury vintage car.
- Civil ceremony in the Mallard Suite for 60 day guests.
- Chair covers and flower arrangements in the Suite.
- Prosecco, gin fizz, rum and lemongrass/orange juice served on the river terrace.
- Three course wedding menu served in the main restaurant with a choice of menu for all guests to pre-order.
- Large floral centrepieces on martini vases, top table display, extra large blossom trees.
- 20 bottles (total) of red and white wine, served to you and your guests.
- PA system for speeches and wishing well for cards.
- White table linen and chair covers with a choice of coloured sash.
- Live singer during your wedding breakfast.
- Professional photographer from arrival to speeches with all photographs presented via a stylish downloadable gallery.
- Name cards, table numbers and table plan.
- Choice of wedding cake delivered and set up.
- Evening reception, to confirm how many guests.
- Finger buffet for 80 guests.
- DJ and door matrede.
- Giant decorative LED "Love" letters and photo flower wall.
- Sweet "pick and mix" stand.
- Latest technology photo booth from 8:00pm until 11:00pm.
- LED dancefloor and venu uplighting, bar tables draped in white linen, bows withe decroative LED candles.



TOTAL COSTS	
January-February	
Monday to Thursday	£6500
Friday	£7000
Saturday	£7500
Sunday	£6750

March-April & October-December	
Monday to Thursday	£7000
Friday	£8200
Saturday	£8950
Sunday	£7500

May-September	
Monday to Thursday	£7500
Friday	£8950
Saturday	£9750
Sunday	£8450

Evening guests	FREE
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Excludes VAT



Gold Package

- Arrival for the bride in a luxury wedding car.
- Civil ceremony in the Mallard Suite for 80 day guests.
- Chair covers and flower arrangements in the Suite.
- Prosecco, gin fizz, rum and lemongrass/orange juice served on the river terrace.
- Three course set wedding menu served in the main restaurant.
- 25 bottles (total) of red and white wine, served to you and your guests.
- PA system for speeches and wishing well for cards.
- White table linen and chair covers with a choice of coloured sash.
- Large floral centrepieces in martini vases, large blossom trees and top table display.
- Choice of three-tier wedding cake delivered and set up.
- Evening reception, to confirm how many guests.
- Finger buffet for 100 guests.
- DJ and door matrede.
- Giant decorative LED "Love" letters and photo flower wall.
- Filled pick and mix sweet stand.
- Latest technology photo booth from 8:00pm until 10:00pm.



TOTAL COSTS

January-February	
Monday to Thursday	£5950
Friday	£6450
Saturday	£7000
Sunday	£6300

March-April & October-December	
Monday to Thursday	£6450
Friday	£7200
Saturday	£7700
Sunday	£6750

May-September	
Monday to Thursday	£6950
Friday	£7850
Saturday	£8450
Sunday	£7250

Evening guests FREE

Excludes VAT



Silver Package

- Civil ceremony in the Mallard Suite for 80 day guests.
- Chair covers and flower arrangements in the Suite.
- Prosecco, gin fizz, rum and lemongrass/orange juice served on the river terrace.
- Knife and fork sit down buffet including a selection of desserts, served in the main restaurant.
- 25 bottles (total) of red and white wine, served to you and your guests.
- PA system for speeches and wishing well for cards.
- White table linen and chair covers with a choice of coloured sash.
- Two-tier wedding cake delivered and set up.
- Evening reception, to confirm how many guests (18:30-23:30).
- Finger buffet for 100 guests.
- DJ and door matrede.
- Giant decorative LED "Love" letters and photo flower wall.
- Filled sweet cart and crisp wall.



TOTAL COSTS

January-February	
Monday to Thursday	£4500
Friday	£5000
Saturday	£5500
Sunday	£4800

March-April & October-December	
Monday to Thursday	£5000
Friday	£5650
Saturday	£6000
Sunday	£5250

May-September	
Monday to Thursday	£5500
Friday	£6150
Saturday	£6450
Sunday	£5650

Evening gusts FREE

Excludes VAT

Emerald Package

- Civil ceremony in the Mallard Suite for 70 day guests.
- Chair covers and flower arrangements in the Suite.
- Prosecco, gin fizz, rum and lemongrass/orange juice served on the river terrace.
- Three course set menu served in the main restaurant.
- 25 bottles (total) of red and white wine, served to you and your guests.
- PA system for speeches and wishing well for cards.
- White table linen and chair covers with a choice of coloured sash.
- Evening reception, to confirm how many guests.
- Filled pick and mix sweet stand.
- Giant decorative LED "Love" letters and photo flower wall.
- Finger buffet for 80 guests.
- DJ and door and matrede.



Crystal Package (Smaller Wedding)

- Civil ceremony in the Mallard Suite for 40 day guests.
- Chair covers and flower arrangements in the Suite.
- Prosecco, gin fizz, rum and lemongrass/orange juice served on the river terrace.
- Three course wedding menu served in the main restaurant with a choice of menu for all guests to pre-order.
- 15 bottles (total) of red and white wine, served to you and your guests.
- Glass of prosecco for toasts.
- White table linen and chair covers with a choice of coloured sash.
- PA system for speeches, wishing well for cards and LED backdrop for top table.
- Reception.
- DJ and door and matrede.
- Finger buffet for 60 guests.
- Giant decorative LED "Love" letters and photo flower wall.



TOTAL COSTS

January-February	
Monday to Thursday	£4000
Friday	£4800
Saturday	£5000
Sunday	£4500

March-April & October-December	
Monday to Thursday	£4500
Friday	£5300
Saturday	£5800
Sunday	£4950

May-September	
Monday to Thursday	£4900
Friday	£5800
Saturday	£6250
Sunday	£5400

Evening guests FREE

Excludes VAT

TOTAL COSTS

January-February	
Monday to Thursday	£3200
Friday	£3800
Saturday	£4000
Sunday	£3500

March-April & October-December	
Monday to Thursday	£3500
Friday	£4250
Saturday	£4650
Sunday	£3950

May-September	
Monday to Thursday	£3900
Friday	£4750
Saturday	£5200
Sunday	£4250

Extra day guests £60pp
Evening guests FREE

Excludes VAT

Intimate Package - 30 Day Guests

The Intimate Package is for smaller mid-day weddings without an evening reception.

- Civil ceremony in the Mallard Suite inclusive of chair covers and flower arrangements.
- Prosecco, gin fizz, and orange juice served on the river terrace.
- Three course wedding menu with a chioce of menu for all guests to pre-order.
- White table linen and chair covers with a choice of coloured sash.
- Large floral centrepieces and extra large blossom trees.
- Prosecco for toasts.
- Ten bottles of red or white wine with mineral water on each table.
- Giant decorative LED "Love" letters, bespoke flower wall and venue uplighting.
- Music - build your own Spotify playlist for restaurant audio system.
- Carriages 17:00

TOTAL COSTS

January to February
Monday to Thursday £2000

March-April & October-December
Monday to Thursday £2300

May to September
Monday to Thursday £2500

Excludes VAT

Party Package - 80 Day Guests

Exclusive use of bar and reception.

- Civil ceremony in the Mallard Suite, suggested time 4.00pm.
- Chair covers and flower arrangements in the Suite.
- Two-tier wedding cake with 50 cupcakes, delivered and set up.
- Evening guests to arrive from 17:30, to confirm how many guests.
- Hot and cold buffet provided for 100 guests at 6pm, consisting of: roast beef platters, gammon ham platters, roast turkey platters, chicken curry, basmati rice, French fries, pasta salad, macaroni cheese, vegetable spring rolls, mozzarella sticks, coleslaw, potato salad, French baguette and butter, Cajun chicken, whole tail scampi, duck spring rolls, sausage rolls, pizza slices, chicken satay.
- Filled pick and mix sweet stand.
- Latest technology photobooth from 7:30pm until 9:30pm.
- Giant decorative LED "Love" letters on the dancefloor and bespoke flower wall.
- DJ from 6:30pm until 11:30pm and door matrede.
- Tables dressed in white linen and bows.
- Full size phone box with recordable guest messages and venue uplighting.

TOTAL COSTS

January-February
Monday to Thursday £2750
Friday £3000
Saturday £3500
Sunday £3000

March-April & October-December
Monday to Thursday £3200
Friday £3750
Saturday £3900
Sunday £3500

May-September
Monday to Thursday £3700
Friday £4200
Saturday £4600
Sunday £3950

Excludes VAT



The Ultimate Package (No VAT)

This package covers almost everything you will need for your special day. The package comes with a significant discount, but please note that 50% of the cost must be paid on booking with the balance due three months before the wedding. We do suggest that you take out wedding insurance for your peace of mind.

- Arrival for the bride in a luxury wedding car.
- Civil ceremony in the Mallard Suite for 50 day guests.
- Chair covers and flower arrangements in the Suite.
- Prosecco, gin fizz, rum and lemongrass/orange juice served on the river terrace.
- Three course wedding menu served in the main restaurant with choice of menu for all guests to pre-order.
- Large floral centrepieces on martini vases, top table display, extra large blossom trees.
- Brides bouquet, two bridesmaid bouquets, six buttonholes, two cousages and two gift bouquets.
- 20 bottles (total) of red, rosé or white wine served to you and your guests with £100 soft drink allowance.
- PA system for speeches, wishing well for cards and LED backdrop for the top table.
- Live singer during wedding breakfast.
- White table linen and chair covers with choice of coloured sash.
- Glass of pink prosecco for toasts.
- Professional photography by Paul Martin from Grooms arrival through to first dance via a personalised downloadable gallery.
- Luxury name cards, table numbers, table plan, twentyfive day time invitation and twenty evening invitations..
- Choice of three-tier wedding cake delivered and set up.
- Evening reception, to confirm how many extra guests.
- Upgraded evening fork buffet for 70 guests.
- DJ and door matrede.
- LED dance floor and venue uplighting.
- Bar tables dressed with white linen and bows.
- Giant decorative LED "Love" and photo flower wall.
- Pick and mix sweet stand.
- Filled crisp wall.
- Bespoke flower wall.
- Latest technology photo booth from 8:00pm until 10:00pm.
- One week's accommodation in a luxury apartment in Paphos, Cyprus for the bride and groom (flights not included).
- Phone box with recordable guest messages.
- F.O.C. weather permitting commercial bubble machine and four hole crazy golf.



TOTAL COSTS

January-February	
Monday to Thursday	£11,000
Friday	£12,000
Saturday	£12,500
Sunday	£11,500

March-April & October-December	
Monday to Thursday	£11,750
Friday	£12,950
Saturday	£13,450
Sunday	£12,250

May-September	
Monday to Thursday	£12,500
Friday	£13,500
Saturday	£14,250
Sunday	£12,950

Evening guests	FREE
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For over 50 guests please enquire for a per head price.

VAT INCLUDED (VERY SPECIAL DEAL)

Last Minute Package

Our special deal with massive discount. Late notice weddings booked within eight weeks of the date and for all weddings in the month of January.

- Wedding ceremony in our Mallard suite chapel for up to 50 guests. Suggested time 14:00, with guest arrival 13:00/13:30 (Registrar contact: 01895 250 111).
- Fully decorated suite with chair covers and flower arrangements.
- Prosecco, Gin fizz or orange juice served after the ceremony.
- 3 Course menu to pre order served in the restaurant at 15:30.
- 15 Bottles of red/ white wine served to you and your guests.
- £50 soft drink allowance on dining.
- PA system for speeches, wishing well for cards and LED backdrop.
- White table linen and chair covers with choice of colour sash.
- Evening reception from 18:00 to 23:00, (couple to confirm how many extra guests).
- DJ and door matrede.
- Giant decorative LED "Love" letters on the dance floor.
- Bespoke lighted flower wall
- Professional photography by Paul Martin with coverage from grooms arrival through to your reception entrance, concluding with cake cutting. Photos delivered in high resolution via your personalised password protected gallery.
- Finger buffet for 50 guests served at 20:30.

Starters

- King prawn cocktail with lettuce, cherry tomato, cucumber, marie rose sauce, paprika and b/bread and butter
- Chicken liver parfait with toasted focaccia and red onion marmalade.
- Roasted red pepper and tomato soup with French bread.

Mains (all served with vegetables)

- Roast loin of pork with roast potatoes, Yorkshire pudding, crackling, carrots, French beans & homemade jus'.
- Pan fried fillet of salmon with new potatoes, wilted spinach , French beans and hollandaise sauce.
- Wild mushroom risotto with rocket and shaved parmesan.
- Slow cooked lamb shank with mash potato, red cabbage and carrots with homemade jus'.

Desserts

- Italian Ice Cream with a berry coulis.
- Vanilla crème brulee'.
- Chefs cheese plate with grapes, celery, chutney and wafers.
- Vanilla baked cheesecake.

Evening Finger Buffet

- Chicken drumlettes, duck spring rolls, mixed samosas, cream cheese and jalapeños, whole-tail scampi, calamari, chicken satay, pizza slices, sausage rolls, vegetable spring rolls, sandwich selection, mozzarella sticks and boneless spiced chicken pieces.



TOTAL COSTS

Monday to Thursday	£4000
Friday	£4500
Saturday	£5000
Sunday	£4300

VAT INCLUDED



MENUS



Wedding Menu

Choose four starters, four mains and four desserts.

Starters

Freshly made soups, served with French baguette and butter, including:

- French onion
- Vegetable
- Roasted red pepper
- Carrot and coriander
- Chicken and mango timbale: diced chicken and mango bound in a chive crème fraîche with salad garnish and bread and butter
- Button mushrooms in a garlic and white wine sauce topped with grilled breadcrumbs
- Classic prawns with crisp iceberg leetuce, cucumber, tomato and Marie Rose sauce with brown bread and butter
- Warm onion and goats cheese tart served with poached egg and hollandaise sauce
- Smooth chicken liver parfait with apple and mustard seed chutney and toasted focaccia

Mains

- Roast loin of pork served with carrot and swede mash, crackling, Yorkshire pudding and roast potatoes and finished with a homemade gravy
- Roast supreme of chicken served with carrot and swede mash, stuffing, Yorkshire pudding and roast potatoes and finished with a homemade gravy
- Pan fried seabass served with sautéed potatoes, spinach and hollandaise sauce
- Pan fried fillet of salmon served with crushed new potatoes, spinach and hollandaise sauce
- Braised lamb shank served on creamed mashed potato and drizzled with lamb jus
- Sautéed supreme of chicken with sautéed potatoes with a white wine and mushroom cream sauce
- Wild mushroom risotto with shaved parmesan and wild rocket leaves
- Roasted butternut squash, goats cheese and spinach crumble

All main courses are served with a selection of fresh vegetables.

Desserts

- Vanilla crème brûlée
- Chocolate crème brûlée
- Mixed fruit plate served with Greek yoghurt
- Selection of luxury Italian ice creams, drizzled with a mixed berry coulis
- Meringue with summer fruits served with chantilly cream
- Chef's cheese board served with chef's selection of cheese, biscuits, grapes and celery
- Lemon tart with strawberry garnish and chantilly cream

Vegan and gluten free options available

Upgraded Menu

If you wish to upgrade to this menu please enquire for charges depending on your choices.

Starters

- Cream of wild mushroom soup and crusty bread and butter
- Roasted carrot soup with pancetta croutons and crusty bread and butter
- Freshly made lobster bisque with crusty bread and butter
- Thai marinated king prawn salad with a mayonnaise and avocado salsa
- Baby gem lettuce, avocado and lardons served with a wholegrain mustard vinaigrette
- Smoked duck and stilton salad
- Plate of Scottish smoked salmon with celeriac remoulade, rye bread and lemon wedge
- Wild mushroom tart with poached egg and hollandaise sauce
- Cajun salmon and prawn fishcakes with salad garnish
- Chargrilled asparagus with pecorino cheese and wild rocket salad (seasonal)

Mains

- Roasted lamb rump with dauphinoise potatoes, wilted greens and thyme jus (served medium)
- Belly of pork with celeriac mash and homemade apple jus
- Roast duck breast with homemade plum sauce, creamed mash and thyme potatoes
- Pan fried John Dory with chilli, ginger and shallot noodles
- Thai chicken breast with coconut rice, pak choi and green beans

- Pan fried halibut with crushed potatoes, wilted spinach and a dill sauce
- 8oz fillet of beef with roasted vine tomatoes, field mushrooms, homemade chips and a black peppercorn sauce (served medium-rare)
- Roast sirloin of beef with roast potatoes, Yorkshire pudding, carrot and swede mash and homemade jus
- Penne pasta with homemade tomato and basil sauce, mozzarella and roasted cherry tomatoes

Desserts

- Chocolate brandy pot
- Strawberry and rasberry Eton Mess
- White chocolate and raspberry brûlée
- Rhubarb and bramley apple crumble with warm custard
- Summer fruits with amaretti biscuits and a hot chocolate sauce
- Rich chocolate tart with vanilla chantilly cream
- Apple tart tatin served with vanilla pod ice cream

Knife and Fork Sit Down Buffet

- Roast beef
- Fillet of salmon
- Whole dressed poached salmon
- Creamed mashed potato
- Roasted gammon
- Cajun chicken thighs and drumsticks
- Pasta salad
- Coleslaw
- Tomato and mozzarella salad
- Potato salad
- Chicken madras
- Basmati rice
- King prawns with sweet chilli
- Roast potatoes
- Fresh vegetables
- Homemade jus
- Poppadums
- French bread and butter
- Roast butternut squash crumble
- Thai noodles

Other foods you may wish to add:

Asian:

- Onion bhaji
- Saag aloo
- Brinjal bhaji
- Bombay aloo
- Tandoori lamb chops
- Aloo gobi
- Chana chat
- Chicken spiced kebabs

Caribbean:

- Jerk chicken
- Rice and peas
- Plantain
- Sweet potato
- Fish stew
- Lamb spiced kebabs
- Pork stew

Evening Reception Buffet

Evening Finger Buffet

- Chicken wings
- Duck spring rolls
- Spicy king prawns
- Lamb and chicken samosas
- Pequitos with cream cheese and jalepeños
- Sausage rolls
- Pizza slices
- Calamari
- Gammon ham and cheese and tomato baguettes
- Chicken satay
- Vegetable pakoras
- Lightly spiced chicken dippers

Upgraded Evening Fork Buffet

- Roast beef platters
- Gammon ham platters
- Roast turkey platters
- Scottish smoked salmon
- Pasta salad
- Coleslaw
- Potato salad
- French baguette and butter
- Cajun chicken
- Whole tail scampi
- Filo prawns in pastry
- Spiced potato wedges
- Peppered plaice
- Duck spring rolls
- Pork pies and pickle
- Pizza slices
- Deep fried calamari
- Chicken satay
- Quiche lorraine

Other items you may choose:

- Hog roast
- Bacon and sausage rolls served by staff on platters
- Jumbo hot dogs served by staff on platters

Testimonials



WOW!! Words cannot describe what a wonderful day our wedding was. Q Vardis was ideal for us. When the day came everything was wonderful, and they even ensured we had a sunny day. The chapel was perfect for the ceremony and the gardens were lovely for photos and for guests to sit and mingle. Food is gorgeous with generous portions. The DJ was very good. We had Paul the photographer and Rebecca for stationery - both amazing. It was a truly magical day. It was all that we wanted and so much more. Thank you Nick and team for a memorable day and thank you for Jennie's mango surprise!! XxX

We still can't believe how smoothly everything went thanks to your professionalism and knowledge. The day was a dream come true, and every moment was so beautifully organised and presented. You are an amazing team, and everyone loved the day (us especially). Our parents and family continue to talk about the amazing memories they have of the day.



Nick has a wonderful venue with beautiful surroundings. He was there to help and advise for the entire lead up to the big day, making the planning pretty much stress free. The food was fantastic as was everything to do with our special occasion. We can't rate Nick and his team at Q Vardis highly enough.

A day that we will never forget! What an amazing venue for a wedding. Nick was fantastic for the whole 12 months leading up to the big day. Every query, question and/or requirement was responded to immediately and always fulfilled! On the day, he was calm and totally in control of every detail. Our thanks to all of the team that ran the kitchen - the food was amazing, everyone commented on the fact that the dishes were hearty yet elegant, and to reach over 80 guests whilst keeping the food hot was sensational! All in all a truly memorable and magical day, brought together by Nick and his team!



Nick and his team made my day so special - I hardly did a thing. The surprises of two wedding singers and the photographer were amazing. The DJ played great tunes and the food was amazing. My parents and everyone said it was the best wedding they'd ever been to and I have to agree. I couldn't fault a thing. Real value for money x

EST 2006
PICTURES INC
photography

PAUL MARTIN | PICTURES INC LTD | 07810 888 373 | WEDDINGS@PICTURESINC.CO.UK | WWW.PICTURESINC.CO.UK

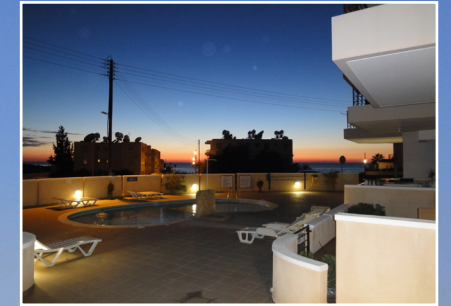


A BLEND OF
PHOTOJOURNALISM AND
CAREFUL DIRECTION,
PRODUCING UNFORGETTABLE
PHOTOGRAPHY COLLECTIONS

CREATING FAMILY
HISTORY TREASURES
WITH OUR LUXURY ALBUM
PRESENTATIONS TO LAST A
LIFETIME AND MORE

RECOMMENDED PHOTOGRAPHER FOR Q VARDIS

Q Vardis recommended fleet



Exclusive accommodation in Paphos

Frequently Asked Questions

Q When can we set up our table settings?
A Q Vardis will set up all stationery and favours free of charge for you. You will need to supply these to us around one week prior to the event.

Q Do we get sole use of the venue?
A Yes, for all of our events you get exclusive use of the venue.

Q Can we have a food tasting appointment?
A We can do food tasting for our three course menus. We will advise you of costs for this.

Q. Are you licensed for civil ceremonies?
A. Yes, the Mallard Suite is fully licensed for civil ceremonies/partnerships. The Suite is set in our gardens next to the River Frays.

Q. What time does the registrar arrive?
A. The registrar will arrive approximately 30 minutes before the actual time of the ceremony to view the room and ensure all arrangements are satisfactory. A room will be available to prepare the documents required.

Q. Do we need a toastmaster?
A. This is not necessary as our coordinator will run the day, but it does add character to your wedding.

Q. Do children pay full price?
A. No. A child's three course menu costs around £10. Your coordinator will go through children's menu options with you.

Q. Can we bring our own drinks?
A. Q Vardis has a strict policy not to allow drinks to be brought onto its property. If this causes a problem please speak to your coordinator.

Q. Which menus can we choose?
A. At the time of booking we will go through food options with you.

Q. How late can the reception continue?
A. We do hold a late licence and will be happy to discuss this with you.

Q. Can I choose the music for my ceremony?
A. A ceremony is a very personal affair and you can choose your favourite music for it. The only stipulation is that the music must be approved by the registrar.

Q. In the unlikely event that we should have to cancel, will we get our money back?
A. All cancellations will lead to your monies being forfeited. Costs are non-refundable and cannot be applied to another date. We strongly recommend that our clients take out sufficient insurance to cover any losses they may incur in the event of cancellation.

Q. Is there parking?
A. Yes. Q Vardis has a large car park, which is free for all our guests.

Q. When do we do our table plan?
A. When you have received responses to all your invitations, consult your coordinator and they will be happy to organise the table plan with you.

Q. How many seated guests does the restaurant hold?
A. We can hold parties for 20 to 150 guests at one time.

Q. How many evening guests are we allowed?
A. For the evening reception you can have over 300 guests.

Q. Is service included?
A. Service is not included so please remember our staff who are there to make your day one to remember.

If you have any other questions, please do not hesitate to contact us. We are always here to help you arrange such a big occasion.

Other Information
We are aware that each wedding day is individual and that the menus and buffets may not be to everyone's liking. We are therefore very flexible, and are able to adapt these to meet your requirements. Please ask your coordinator for details.

If you require outside catering we will advise you of our hire costs for the venue and kitchen.

We have a full civil ceremonies licence, however you must make arrangements directly with the registrar to arrange your wedding for the date of your choice.

We have our own professional DJ whose costs are included in our packages, but if you wish to arrange your own DJ, then our hire cost for full set up is £200.

Terms and Conditions

TERMS
You must pay a non-refundable deposit at the point of your booking being accepted by Q Vardis. The first instalment and the second instalment respectively are payable by the agreed payment dates. Payments must be made in cash or card on the fixed payment dates agreed. If you fail to do this Q Vardis will have the right to cancel your booking and any previous payments will not be refundable. Payments are non-refundable and non-transferable to another date.

CANCELLATIONS BY YOU
Before first the instalment date: so long as you give notice in writing to Q Vardis that you wish to cancel your event by no later than the "latest pre-payment date", before the first instalment payment date, then you will not be liable to pay the first instalment, but will lose the non-refundable deposit. Failure to give notice of cancellation to Q Vardis within this stipulated time frame will leave you liable for payment of the first instalment regardless of whether your event goes ahead.

Before the second instalment date: so long as you give notice in writing to Q Vardis that you wish to cancel your event by no later than the "latest pre-payment date", before the second instalment payment date, then you will not be liable to pay the second instalment, but will lose the non-refundable deposit as well as the first instalment. Failure to give notice of cancellation to Q Vardis within this stipulated time frame will leave you liable for payment of the second instalment regardless of whether your event goes ahead.

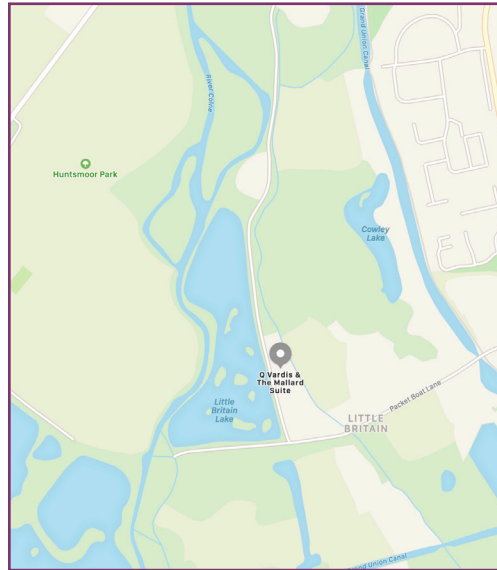
CANCELLATIONS BY Q VARDIS AND THE MALLARD SUITE
Q Vardis will not be in breach of this agreement nor liable for delay in performing or failure to perform any of the obligations under this agreement if such delay or failure results from events, circumstances or causes beyond its reasonable control. In the event of such circumstances, Q Vardis will refund all monies paid by you to Q Vardis to book the event date with Q Vardis or will agree another event date with you. Q Vardis accepts no liability for any items paid to outside contractors or service providers.

ENTERTAINMENT
Cancellation of any entertainment included in your package, through no fault of Q Vardis, is at your risk. Q Vardis cannot warrant or guarantee such cancellation will not occur as it is out of its control. Q Vardis will attempt to arrange alternative entertainment for you, subject to your approval, however Q Vardis accept no responsibility for failing to rearrange alternative entertainment should Q Vardis be unable to find suitable entertainment due to the cancellation of the original entertainment booked.

CYPRUS HOLIDAY
If you choose a package with our Cyprus apartment included (flights are not included), we advise you to book your time frame as soon as you can. Once we have agreed the dates and availability then these dates cannot be changed or transferred or monies refunded to another time.

If you choose the Ultimate Package then your flights (for the bride and groom) are included in the package. We must know your holiday dates and your details six months in advance to book the flights for you. Again these dates cannot be changed or transferred or monies refunded.

CONTACT



Q Vardis,
Old Mill Lane,
Uxbridge,
Middlesex,
UB8 2JH

01895 237559
q.vardis@btconnect.com

www.qvardis.net

