



THE HALSTON
EVENTS





Welcome to The Halston

The Halston is situated in the historic city of Carlisle. The building is rich in both its historical past and architecture, built by Laing's originally as Carlisle's General Post Office in 1916, designed by Charles P. Wilkinson of His Majesty's Office on a site formerly known as Barton's Yard. The Post Office closed its door's in 2008 and was bought by the current owners to re develop.

The building has been restored to its original splendour, retaining many of its architectural features. It is now a vibrant Aparthotel housing a bistro bar, luxury apartments, a function room and a spa.

Located on Warwick Road on one of the main routes into Carlisle city centre, it is five minutes by car from Junction 43 on the M6. It is only 200m from Carlisle Citadel station, a major station on the West Coast Main Line. It is also the northern terminus of the celebrated Settle and Carlisle Line. Our Lonsdale car park adjoins the hotel (tariffs apply) with parking for up to 150 vehicles. We are in a busy area surrounded by many historic buildings housing many independent retailers, bars and restaurants with only a short walk to the main shopping area.



All of our event spaces are equally suited to day meetings, presentations, product launches, cocktails parties, receptions, dinners and weddings. You can host the ultimate weekend house party; our dedicated events team can help co ordinate the perfect celebration at The Halston.

We offer a wide range of options to meet your individual requirements including hosting marriages and civil partnerships. We are licensed from 20 guests up to 150 guests.

Events at The Halston

BARTONS YARD

30 guests seated/100 standing

THE LIBRARY

20 guests seated

THE MAIL EXCHANGE

300 guests seated/400 standing

THE MAILROOM

170 guests seated/250 standing

THE EXCHANGE

120 guests seated/200 standing

The Mail Exchange

The Mail Exchange is our main event space, which can cater for your wedding or special event for up to 300 guests seated. It has many original structural features, including a high apex ceiling with original ironwork. It has distinctive interior decor including our "Cumbrian silver birch tree wall" and original art works by locally acclaimed artist Derek Eland.

The space has bespoke LED colour changing lighting, which allows you to add energy and visual flair creating the mood and effect throughout the room.



For business and corporate events we offer free 50mbps broadband, a built in audio-visual system which incorporates a drop down screen, Bose sound systems and microphone.

Furthermore The Mail Exchange can be split to cater for smaller functions of between 60 and 120 guests. The room has an effective acoustic 'moveable wall' with sliding panels which close to create a flush flat wall, scaling down our large space but retaining all of the privileges the venue has to offer.



The Library

The Library can cater for up to 20 guests; it is ideal for meetings or small events such as family celebrations, weddings, board meetings and corporate dinners. Our private dining menus have been specially created for different needs and occasions, from a working lunch to a five-course dinner.

Please contact our events team for our "Library" menus; info@thehalston.com

Bartons Yard

Our bistro bar Bartons Yard is at the heart of The Halston; it takes its name from the coach-building yard that pre-dated the General Post Office, which was built on the site. It is open daily serving delicious breakfasts, lunches, afternoon teas and dinner, providing a warm and friendly all day place to meet, linger or work, with the added benefit of our complimentary superfast 50Mbps broadband.

Fresh barista served Illy Coffee, loose leaf tea, delicious pastries and scones are served daily and we have a wide range of world beers, cocktails and a unique selection of wines, Champagne and spirits.

Bartons Yard is also available for exclusive private hire Sunday to Thursday (minimum 50 guests), for further details please email; events@thehalston.com



Delicious Details

We pride ourselves on our ability to create unique, seasonal menus. Whether you are looking for bespoke menus to mouth-watering canapés, our menus are guaranteed to keep your guests talking. Food is key to our business; we are passionate about showcasing the finest local ingredients offering catering expertise for a special dining experience at your wedding.

Your Big Day

Our dedicated events planners will help you set the scene to make sure your day is unforgettable. The Halston is quickly becoming renowned for hosting elegant parties and glittering events. It is the location of choice for the most important and memorable occasions.

No event is more special than your wedding day, and we will take care of everything, to ensure each detail is perfect.



The Spa

The Winter Spa at The Halston is a perfect retreat for everything you need up to and on your big day!

As well as stunning hair and make up services, The Winter Spa offers a full complement of therapeutic and rejuvenating face and body care treatments for both bride and groom, using only the best products with the finest ingredients from top European skin care house, Germaine de Capuccini.

Whether a relaxing retreat before the big day, getting perfectly prepped on your special day or a finishing touch before your grand entrance, our expert stylists and therapists will be on hand to look after your every need...

Please visit www.thewinterspa.com

Relax?

Why not book your party of guests in the night before your event, treat yourself to a glass of Champagne and one of our exclusive spa packages in The Winter Spa.

Unwind and enjoy our spacious apartments, the perfect place to get ready for your party. Feel at home, chill out and make it your base for the weekend! Dine in Bartons Yard or order room service, make your occasion extra special...





Stay With Us

Our boutique apartments have been designed to ensure guests have a relaxing and enjoyable stay. Each apartment blends contemporary style with traditional touches, making them perfect for those looking for somewhere extra special to stay. With room to accommodate between 2 and 4 guests, our unique apartments are ideal for couples, individuals, groups of friends and families.

All of our accommodation is of an exceptional standard, focused on the practical needs and comfort of our guests. So whatever your reason for staying with us, we will ensure The Halston is the most luxurious 'home from home' you could wish for.

WEDDINGS AT THE HALSTON

STARTERS *(Please select one)*

Chicken Liver Parfait *(NF)*

Homemade chutney, toasted sourdough and mixed baby leaf salad

Seasonal Soup

With crusty bread

Rustic Hot Smoked Salmon and Cucumber Pâté

Served with a lime, shallot and caviar dressing served with toasted brioche

Freshly Baked Assorted Bread

MAIN *(Please select one)*

Chicken Breast *(NF)*

Stuffed with wild mushroom and leek wrapped in Parma ham
Served with potato dauphinoise, heritage carrots and parsnips with a thyme and red wine jus

Home Smoked Roast Beef *(NF)*

Served with Yorkshire pudding, duck fat roast potatoes, creamy mash,
roast root veg and stem broccoli with a rich red wine jus

Pan Seared Salmon Fillet *(NF)*

Goats cheese and chive mash, pickled cucumber,
carrot ribbons with a tomato and basil sauce vierge

For vegetarian options please see separate list

DESSERT

Please select two from our dessert list

*Trio of Desserts

*A selection of Paxton and Whitfield cheese *(V)*

Homemade chutney, biscuits with grapes

Fresh coffee/tea served with a selection of homemade fudge

STARTERS *(Please select one)*

Pressed Ham Terrine (NF)

Pickled carrots, apple gel, pea puree and crispy sour dough bread

Beetroot Cured Salmon (NF)

Saffron potato salad with a sweet mustard and dill dressing

Goats Cheese Panna cotta (V)

Asparagus and orange salad and Parmesan crisp

Freshly Baked Assorted Bread

MAIN *(Please select one)*

Roast Corn Fed Chicken Breast (NF)

Served with potato dauphinoise, heritage carrots
and baked cauliflower with a rosemary jus

Blade of Beef (NF)

Bistro rump, ale braised short rib, celeriac mash, caramelized shallots
stem broccoli and chantenay carrots with beef and ale gravy

Baked Cod (NF)

Topped with herb, tomato and olive crumb, sauté new potatoes,
courgette provencal and basil oil

For vegetarian options please see separate list

DESSERT

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*A selection of Paxton and Whitfield cheese (V)

Homemade chutney, biscuits with grapes

Fresh coffee/tea served with a selection of homemade fudge

STARTERS *(Please select one)*

Ceviche of Scallops (NF)

Served with pickled cucumber, samphire, radish, cucumber and lime granite and horseradish snow

Smoked Duck Breast (NF)

Piccalilli, duck liver parfait and toasted soda bread

Charred Asparagus, Wild Mushroom and Tarragon Tortellini (V)

With white truffle hollandaise

Freshly Baked Assorted Bread

MAIN *(Please select one)*

Pan Roast Lakeland Fillet Steak (GF) (NF)

Haggis, fondant 'neeps', horseradish mash, chantenay carrots and red wine jus

Twice Cooked Lamb Rump (NF)

Roast shallot, duck fat roast new potatoes, rosemary and fresh mint jus

Pan Roast Monkfish wrapped in Parma Ham (GF)

Herb crushed new potatoes, tomato fondue and roast baby fennel with a shellfish dressing

Baked Sea Bass Fillet

With a pine nut crumb, cucumber and basil sauce vierge and herb crushed new potatoes

For vegetarian options please see separate list

DESSERT

Trio of Desserts

A selection of Paxton and Whitfield cheese (V)

Homemade chutney, biscuits with grapes

Fresh coffee/tea served with a selection of homemade fudge

VEGETARIAN MAIN COURSE OPTIONS

Curried Cauliflower and Roast Pepper Cannelloni (V) (NF)

Topped with herb béchamel and a sourdough and gruyere crumb

Millefeuille of Seasonal Vegetables (V)

Layered with baked puff pastry, herb cous cous and a pesto cream

Broccoli, Mushroom and Smoked Brie Bake (V)

Topped with toasted granola and toasted garlic sourdough

Twice Baked Goats Cheese Soufflé (V)

Served with polenta chips and creamy chive sauce

Fresh Egg Tagliatelle (V) (NF)

Bound in a sage butter topped with Mediterranean veg salsa

Pressed Potato, Spinach, Butternut and Heritage Carrot Terrine (V) (NF)

Served with a beetroot puree, crispy kale and buerre blanc

*SOUP OPTIONS

White bean and smoked bacon (NF) (GF)

Sweet potato and coconut (NF) (GF)

White onion and rosemary (V) (NF) (GF)

Roast vine tomato, pepper and balsamic (NF)

Wild mushroom, white truffle and walnut (GF)

OPTIONAL EXTRAS

Please see Canapés menu

Selection of 3 or 5 to enjoy with welcome drinks

Selection of 6 or 8 as a starter *

SORBET

Lime and prosecco (V) (NF) (GF) Elderflower and lemongrass (V) (NF) (GF)

Gin and tonic infused with mint and cucumber (V) (NF) (GF)

Raspberry and rose water (V) (NF) (GF) Strawberry, balsamic and black pepper (V) (NF) (GF)

*(V) Vegetarian (GF) Gluten Free (NF) Nut Free

Sharing cheese, chutney, fruit and biscuits boards, Late night bacon rolls,

All day coffee station, Personalised wedding menus and name cards,

Flower arrangements, Vase hire, Prop hire, Candles, Colour co-ordinated table linen,

Wedding stationery, Luxury accommodation, Entertainment, Cocktail bar

DESSERTS

Chocolate Brownie

White chocolate and marshmallow ice cream

Vanilla Cheesecake (V) (NF)

Compressed strawberries in balsamic and lime with a berry milkshake

Passion Fruit Delice (V) (NF)

Short breadcrumb base, raspberry sorbet and elderflower jelly

Chocolate and Amaretto Torte (V) (NF)

Honeycomb ice cream

White Chocolate and Coconut Panna cotta (GF)

Apple Trifle (NF)

Caramel custard, apple jelly, Calvados cream, cider granita and mini doughnuts

Steamed Marmalade Sponge (V) (NF)

Whiskey crème anglaise, white chocolate ice cream

Tiramisu

With marsala jelly and a limoncello glaze

Black Pepper Meringue

With strawberry, lemon curd and basil ice cream

Pistachio and Olive Oil Sponge (V)

Milk sorbet and a vanilla and honey milkshake

Crème Brulee (V) (NF)

Brioche ice cream and lavender shortbreads

Strawberry and Champagne Jelly (GF) (NF)

Lemon Posset

With fennel biscotti and balsamic strawberries

Apple Sticky Toffee Pudding (V) (NF)

With toffee apple, butterscotch sauce and cinnamon ice cream

* Trio of desserts

* A selection of Paxton and Whitfield cheese (V)

Homemade chutney, biscuits with grapes

*(V) Vegetarian (GF) Gluten Free (NF) Nut Free

WHAT'S INCLUDED

- Personal wedding coordinator
 - Hire of the event space
 - Luxury white linen table clothes and napkins
 - Villeroy and Boch white china
 - Designer cutlery, table and glassware
 - Premium quality round tables and clear modern chairs
 - Uniformed professional serving, bar and event staff
 - LED lighting options to your design
 - Bose audio equipment with microphones
 - Built in HD Cinema Video Projection equipment
 - 50mbps superfast Wi-Fi
 - White gloss dance floor
- Complimentary overnight stay on wedding night for the bride and groom in a luxury apartment with breakfast (terms and conditions apply)

SPECIAL NOTES

Prices are subject to change without notice and are inclusive of VAT at current rate.

Prices are for between 80 and 300 guests.

Children under 12, price 50% of adult guest, special menu also available.

All wedding menus must be taken in conjunction with a drinks package.

Buffet menus are available only for weddings extending to the evening.

CIVIL CEREMONIES

At The Halston we have several flexible options to host marriages and civil partnerships.

The Library is perfect for an intimate ceremony for up to 30 guests. The Exchange and The Mailroom can host a larger ceremony for up to 150 guests. For more information and to discuss your personal requirements please contact our Events Manager.

All couples will need to contact and book the registrar directly to arrange the ceremony. Without their presence there can be no marriage ceremony, and use of our venue for this purpose depends entirely on their availability. It is essential that all couples make an advance booking with the registrar to coordinate with booking The Halston.

Price on application

For more information please contact Carlisle Registration Office,
Lady Gillford's House, Petteril Bank Road, Carlisle, CA1 3AJ.
email: northcumbriaregistration@cumbria.gov.uk or call 01228 221122.

WEDDING DRINKS PACKAGES

OPTION 1

Glass of Prosecco on arrival (**Refill available*)
Belvoir rose lemonade
Half a bottle of wine
Glass of Prosecco for toasts
Bottle still and sparkling water

OPTION 2

Glass of Champagne on arrival (**Refill available*)
Belvoir rose lemonade
Half a bottle of wine
Glass of Champagne for toasts
Bottle still and sparkling water

PREMIUM PACKAGE

Glass of Laurent-Perrier on arrival (**Refill available*)
Belvoir rose lemonade
Half a bottle of Pinot Noir or Sancerre Blanc
Glass of Laurent-Perrier for toasts
Bottle still and sparkling water

BESPOKE DRINKS PACKAGES AVAILABLE

A bespoke drinks package can be tailor made to your requirements, we have an extensive drinks list including wines, Champagnes, cocktails, premium spirits and beers.

Change your arrival drink to a Peroni or even add in a cocktail. Prices will vary.

WINE LIST

PROSECCO / CHAMPAGNE

Prosecco

Rivermonte, Italy

Nicolas Feuillatte

Selection Non-Vintage Brut, France

WHITE

Chardonnay

Flor del Fuego, Central Valley, Chile

Pinot Grigio

Malandrino, Veneto, Italy

Sauvignon Blanc

Stonebuck, South Africa

ROSE

Pinot Grigio Rose

Torre Alta, Veneto, Italy

RED

Merlot

Two Ridge Trial, Australia

Shiraz

Big Bombora, Australia

Malbec

Beaute du Sud, France

CANAPÉS

(Minimum 60 guests)

Feta, Tomato and Olive Tartlets (V)
Smoked Salmon and Cream Cheese Rillettes
Vegetable Spring Rolls (V) (NF)
Mini Prawn Cocktails (GF) (NF)
Salt Cod Spring Rolls (NF)
Goats Cheese Bonbons (V) (NF)
Smoked Salmon Blinis (NF)
Haggis Bonbons (NF)
Black Pudding and Pork Belly (NF)
Smoked Duck and Chilli Remoulade (GF) (NF)
Mini Cottage Pie (GF) (NF)
Potted Shrimp (NF)
Mushroom and Parmesan Tea (V)
Pulled Pork and Asian Slaw (NF)
Scotch Eggs (NF)
Fish Cakes (NF)
Beetroot and Goats Cheese Macaroons (V) (GF)
Mini Cups of Soup (GF)

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Lemon Posset (V) (GF) (NF)
Chocolate and Salted Caramel Mousse (V) (GF) (NF)
White Chocolate and Coconut Pannacotta (GF)
Passion Fruit Cheesecake (V) (NF)
Strawberry and Champagne Jelly (GF) (NF)

OPTIONS

Selection of 3 or 5 to enjoy with welcome drinks
Selection of 6 or 8 as a starter
Selection of between 6 and 10 as a light meal

Prices on application

*(V) Vegetarian (GF) Gluten Free (NF) Nut Free

THE MAIL EXCHANGE BUFFET MENUS

Friday and Saturday will require a minimum of 70 adult guests

Sunday - Thursday will require a minimum of 50 adult guests

Please note that all Fridays, Saturdays and other peak dates throughout the season will carry an additional room hire charge if under minimum numbers. Price per person.

Finger Food

Selection of sandwiches *(available gluten free) (NF)*

Homemade pies *(GF) (NF)*

Sausage rolls *(GF) (NF)*

Tortillas

Hand cut wedges and dips

Continental Platter

Selection of cold and cured meats *(GF) (NF)*

Paxton and Whitfield cheese *(V) (GF)*

Homemade chutney *(V)*

Mediterranean vegetables *(V) (GF)*

Homemade pies *(GF) (NF)*

Assorted bread and dips

Hot Filled Rolls and Salads

(Available with gluten free rolls upon request)

Pulled pork *(NF)*

Smoked beef *(NF)*

Smoked salmon *(NF)*

Cumberland sausage *(NF)*

Macaroni cheese made with rigatoni and Appleby Cheddar *(V)*

Mozzarella, tomato and pesto *(V)*

Homemade chutney *(V)*

Hand cut wedges

Selection of dips, sauces and salads

Choice of two fillings from the list above

Continued overleaf

2016 / 17

The Halston Hog Roast

Braised belly pork (GF) (NF)

Soy and honey braised cheek (NF)

Pulled smoked pork shoulder (GF) (NF)

Crispy crackling (GF) (NF)

Homemade stuffing and apple compote (V) (NF)

Macaroni cheese made with rigatoni and Appleby Cheddar (V)

Served with brioche or sourdough rolls (V) (NF)

Selection of dips, sauces and salads

Cold Knife and Fork Buffet

Selection of cold meats and cured meats

Cured salmon (NF) (GF)

Assorted cheese tartlet (NF) (V)

Platter of mozzarella, tomato and basil salad (V)

Mediterranean pasta salad (NF)

Mixed bean salad (V) (NF)

Red cabbage and fennel coleslaw (V)

Green salad with homemade dressing (V) (GF)

Baby roast new potatoes (V) (NF) (GF)

Assorted breads and dips

Hot Fork Buffet

The Halston homemade chilli or steak and ale pie (NF) (GF)

Thai style chicken curry (NF) (GF)

Baked salmon (NF)

Vegetarian tart (V)

Roasted vegetables (V) (NF) (GF)

Coconut or plain rice (V)

Potato wedges or new potatoes

Assorted breads, dips, sauces and salads

Selection of Mini Desserts

(See Dessert list)

Cheese and Fruit Platter

Selection of local cheese, chutney, biscuits and seasonal fruit

Fresh coffee/tea served with handmade Halston fudge

*(V) Vegetarian (GF) Gluten Free (NF) Nut Free

WEDDING AFTERNOON TEA

Our Afternoon Tea wedding package is an informal and sophisticated way to celebrate your wedding - a fantastic alternative to a formal wedding breakfast! For those looking for a unique wedding experience full of elegant touches, why not choose an English Afternoon Tea?

Assorted canapés on arrival

A traditional afternoon tea selection

Freshly made sandwiches and savouries,
Homemade plain and fruit scones with clotted cream and jam.
Assorted mini desserts and homemade cakes served to each table.
Served with unlimited English breakfast tea, selection of fruit teas
and freshly ground coffee.

Tailor your drinks package *(Flexible options available)*

Suggestion:

Vintage Rose Cocktail or Craft Beer on arrival
Champagne or Prosecco and Craft Beers on the table
Toast glass of Champagne
(Price on application)

*Wedding Afternoon Tea package is only available when booked with an evening buffet.
Minimum numbers - 80 guests.*

*To discuss further please contact our events team
on 01228 210240 or events@thehalston.com*

WHAT'S INCLUDED

- Personal wedding coordinator
- Hire of the event space
- Luxury white linen table clothes and napkins
- Villeroy and Boch white china
- Cake table
- Designer cutlery, table and glassware
- Premium quality round tables and clear modern chairs
- Uniformed professional serving, bar and event staff
- LED lighting options to your design
- Bose audio equipment with microphones
- Built in HD Cinema Video Projection equipment
- 50mbps superfast Wi-Fi
- White gloss dance floor
- Complimentary overnight stay on wedding night for the bride and groom in a luxury apartment with breakfast (terms and conditions apply)

SPECIAL NOTES

Prices are subject to change without notice and are inclusive of VAT at current rate.

Prices are for between 80 and 300 guests.

Children under 12, price 50% of adult guest, special menu also available.

All wedding menus must be taken in conjunction with a drinks package.

Buffet menus are available only for weddings extending to the evening.

ACCOMMODATION

At The Halston we have a range of luxury apartments available to book for one night or more. Our boutique apartments have been individually designed to ensure all guests have a relaxing and enjoyable stay: ideal for individuals, couples, families or groups.

DINING

Guests can dine in our vibrant bistro bar, Bartons Yard, or our private dining room “The library”. Bartons Yard is open daily, to make a reservation please call 01228 210240

EXTRAS

To make your stay extra special we can provide:
Breakfast hampers, Champagne, fresh flowers, handcrafted chocolates,
Spa Packages, private dining and much more....

Lonsdale Car Park adjoins the Hotel (150 spaces)
Discounted rates for residents.

The Apartments are all finished to the same
high standard but vary in décor and size.

All apartments include -

King-size bed with luxury 400 thread count cotton bed linen
Kitchen area with Dualit Toaster and kettle, dishwasher, premium crockery,
glassware, cutlery, micro-combination oven, fridge, dining table and chairs
Sofa area with flat Screen LED HD 48” TV
Iron/Iron board, Dyson Hoover, hair dryer, mini safe
Complimentary welcome Fairtrade Clipper tea/coffee
Modern bathroom with Toiletries
Free 50Mbps superfast Wi-Fi

Available upon request:

Extra Bed, Travel Cot and High Chair (subject to availability)

STUDIO SUITE

Sleeps 2

ONE BEDROOM APARTMENT

Sleeps 2

Additional facilities:

Induction hob

Flat screen LED HD 32" TV in bedroom

TWO BEDROOM APARTMENT

Sleeps 4

Additional facilities:

Induction hob

Selected apartments have 2nd bathroom (ensuite)

Second bedroom: 2 single beds

Flat screen LED HD 32" TV in bedrooms

PENTHOUSE APARTMENTS

Sleeps 4

Additional facilities:

Induction hob

Selected apartments have 2nd bathroom (ensuite)

Second bedroom: 2 single beds

Flat screen LED HD 32" TV in bedrooms

Bathrobes and slippers

Nespresso Coffee Machine

To make a reservation please email: info@thehalston.com,
call: 01228 210240 or visit our website: www.thehalston.com

*Prices are subject to availability and change without
notice and are inclusive of VAT at current rate.*

Accommodation rates 2015/2016

TERMS & CONDITIONS

1. Provisional Booking

A preferred date can be held up to 14 days without obligation, after this time the date will be released.

2. Payment Terms & Confirmation

- To secure a booking we require a signed event contract along with a non-refundable deposit, which will total 25% of the balance (using minimum numbers).
- All deposits are non-refundable and non-transferable.
- The full balance must be paid no later than 4 weeks prior to the event; any additional costs, which arise following payment or on the day of the event, will be invoiced immediately after the event.
- Account facilities are available on request and are issued at the discretion of the accounts department at The Halston.

3. Final Numbers

- Final numbers must be submitted at least 7 working days prior to the event; this will act as the minimum number to be charged.
- If there is a change in the numbers before this time please inform The Halston as this may affect your quotation, in this instance The Halston Aparthotel have the right to move your booking to a function room that is best suited to the number of guests.

4. Cancellation

In the event of cancellation The Halston reserves the right to charge the hirer as follows:

- a. For notice of cancellation received within 10 weeks of the event – deposit is retained.

- b. For notice of cancellation received within 6 weeks of the event – 50% of balance due.
- c. For notice of cancellation received within 4 weeks of the event – 100% of balance due.

The Halston reserves the right to cancel the event if:

- a. The hirer becomes insolvent or subject to bankruptcy petition.
- b. The booking might damage the reputation of The Halston.
- c. Payment is not received as detailed in Payment Terms.

5. Use of The Halston Aparthotel;

You will need consent from The Halston if:

- a. You intend to use amplified music, lighting or similar electrical equipment in the building.
- b. You intend on attaching items to the walls, floor or ceilings.
- c. You intend to use outside suppliers to supply any equipment or other services. All external contractors must provide proof of public liability cover.

During your event use of only your booked room(s) is permitted. Delegates or guests of the hirer do not have access to non-public areas of The Halston. If your delegates or guests are residents of the aparthotel please refer to the relevant terms and conditions which are available on our website.

6. Insurance

The Halston does not insure any items that you or your contactors bring on to the premises therefore we suggest that if you plan to leave any items unattended during your stay that adequate insurance is arranged for damage or loss.

We advise you to take out an insurance policy to cover any eventuality.

7. General

Prices are as stated and are non-negotiable.

The Halston reserves the right to change the room(s) being used if numbers of guests or delegates drop or unforeseen circumstances occur.

The Halston reserve the right to terminate your stay should any guest or delegate behave in an inappropriate or offensive manner. In this instance no monies would be refunded.

The hirer must reimburse any costs, which arise after damage to property of The Halston by any guest or delegate in their booking.

Use of the logo and name of The Halston may be used at our discretion, under all circumstances a proof must be signed off by a Manager at The Halston Aparthotel.

In the event of bad weather conditions, cancellation charges will apply as outlined above (under cancellation) The Halston advise that you insure your event against these conditions.

The booking is only available for the times stated on your contract. Any extension may incur additional charges.

No wines, spirits or food purchased purchased outside 'The Halston' can be brought in or consumed in 'The Halston' function rooms.

8. Loss or Damage

If property of The Halston is damaged or stolen at an event the cost of replacement is payable by the hirer. We reserve the right to charge for any damage to the property, contents or grounds caused by any wedding guest. The Halston does not accept responsibility for the personal property of clients or guests.

9. No Smoking Policy

A no smoking policy operates throughout The Halston in compliance with The Health Act 2006. The Halston provide designated smoking areas for guests and delegates.

Please ask on arrival for directions to the designated smoking area(s).

10. Dietary requirements

Any dietary requirements must be submitted in writing more than 7 working days prior to the event.

The Halston acknowledge no liability for any illness caused by an allergy that we were not made aware of in writing 7 working days before the event.

I agree to the above terms & conditions issued by The Halston Aparthotel.

Signed

Date

