

Terms and Conditions

The following information will help you to organise your event and provide you with a clear and concise copy of our trading terms and conditions.

1) Confirmation of booking

In order to confirm a booking, we require a completed booking form (on page 2 of this leaflet). A deposit of £10.00 per adult and £5.00 per child (11 years and under) should be paid at the time of returning the booking form. A cheque should be included with the booking form or a payment should be made over the phone with a credit or debit card.

Please note all deposits are non refundable.

2) Final Payment

All monies must be paid in full by Friday 25th March 2011. Refunds cannot be made following final payment.

3) VAT (Current rate 20%)

Unless otherwise stated, all prices are quoted inclusive of VAT at the current rate on the date of the quote.

4) Service Charge

We do not levy service charges or gratuities.

5) Damage Waiver

Any loss or damage to the property of CGC Event Caterers or the owners of any venue at which a function is taking place is the sole responsibility of the client whose name the function is booked in.

6) Room Changes

We reserve the right to change the facility detailed on your confirmation document.

7) Event Cancellation

Should circumstances beyond our control arise we reserve the right to cancel and/or reschedule function dates.



CGC Event Caterers, Supreme House, Lotherton Way,
Garforth Industrial Estate, Garforth, Leeds, LS25 2JY

T: 0113 287 6387 F: 0113 287 6397

W: www.cgcevents.co.uk E: info@cgcevents.co.uk

Celebrate in style...

Mother's Day

at Redcar Racecourse

on Sunday 03 April 2011

All mothers in attendance will receive a gift of two Grandstand Enclosure Tickets, redeemable on any non feature raceday.

Bar from 11am.
Dine at 12.30

CGC Event Caterers
www.cgcevents.co.uk

The logo and website address for CGC Event Caterers, featuring a stylized 'C' and 'G' followed by the text 'CGC Event Caterers' and the website address 'www.cgcevents.co.uk'.

How to book

1 – Make an advanced reservation

Check availability and make an advanced reservation by contacting Julie Bray at CGC Event Caterers on 0113 287 6387 or email julie.bray@cgcevents.co.uk

Your advanced reservation will be held for 7 days, after which it will be automatically cancelled if the booking has not been confirmed.

2 – Confirm your booking

Confirm your booking by sending a deposit and completed form (below) to Julie Bray, CGC Event Caterers, Supreme House, Lotherton Way, Garforth Industrial Estate, Garforth, Leeds, LS25 2JY.

3 – Meal selection

Please pre-order your meal by marking the number of starters and main courses for all guests on the menu to the right and return to CGC Event Caterers, Supreme House, Lotherton Way, Garforth Industrial Estate, Garforth, Leeds, LS25 2JY. Alternatively call Julie Bray with your selection on 0113 287 6387 no later than Friday 25th March 2011.

Deposits

£10.00 per adult and £5.00 per child (11 years and under). Please note all deposits are non refundable.

Cheques to be made payable to CGC Events Ltd. To make a credit or debit card payment please telephone Julie on 0113 287 6387.

Final payment

The remaining balance is due, in full, by Friday 25th March 2011 after which no monies will be refunded.

Your name:

Address:

Postcode:

Phone (work):

Phone (home/mobile):

No. of persons:

Adults:

Children:

Deposit enclosed:
(please tick)

Yes, cheque enclosed. Amount £ _____

No, I wish to make a card payment over the phone.

Special dietary requirements :

Mother's Day at Redcar Lunch Menu

£24.50 per person



Tomato & basil soup
with parmesan croutons

Sweet honeydew melon (v)
& charentais pearls with coconut pannacotta and a lime syrup shot

Prawn cocktail
with marie rose sauce and a lemon wedge

Yorkshire ham terrine
with a cucumber pickle & toasted rustic bread

Basket of mixed bloomer breads
served to every table

Roast loin of pork
stuffed with a date & walnut farce on dauphinoise potatoes
with assorted greens and a calvados glaze

Pan seared cod fillet
with creamed potatoes, wilted greens
and a prawn & chive beurre blanc

Chicken parcel
wrapped in streaky bacon, stuffed with an apple & apricot farce,
crushed new potatoes and rocket. Served with a cauliflower puree
and a roasted tomato & red pepper coulis

Slow roasted shoulder of lamb
served with a Yorkshire pudding, roasted root vegetables,
mashed potato & roast gravy

Forest mushroom & caramelised onion pudding (v)
with wilted greens & red pepper dressing

Buffet Selection
hot and cold desserts

Coffee or Tea
freshly ground coffee or Yorkshire tea

Children's Menu £9.95 per child

Yorkshire Pork Sausages
Homemade Chicken Goujons *chicken breast served with
roast potatoes, sage and onion*
Fish Goujons *seasoning, mini Yorkshire pudding
and roast gravy*
all served with chips and peas