

Christmas Party Nights 2010

Redcar Racecourse

1) Make an advanced reservation

Check date and time availability and make an advanced reservation by contacting Julie Bray at CGC Events Ltd 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 a completed form to Julie Bray, CGC Events Ltd, Supreme House, Lotherton Way, Garforth Industrial Estate, Garforth, Leeds, LS25 2JY.

3) Deposits

£10.00 per person. For parties of 75 people or more a deposit of £500.00 is required. Please note all deposits are non-refundable. Cheques to be made payable to CGC Events Ltd. To make a credit or debit card payments please telephone Julie on 0113 287 6387.

4) VAT (Current rate 17.5%)

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

5) Seating arrangements

We try to accommodate requests for seating arrangements, however, table plans may vary accordingly to the number of parties on the evening. Therefore we cannot guarantee individual seating plans.

6) Service charge / Credit Accounts

We do not levy service charges or gratuities. It is our policy to take up references before extending credit facilities.

7) Damage waiver

Any loss or damages to CGC Events Ltd 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.

8) Room changes

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

9) Event cancellation

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

10) Final payment

All monies must be paid in full by 1st November 2010. Refunds cannot be made following final payment. For bookings made after 1st November 2010 the full remittance is due immediately.



Friday 10 December 2010
Saturday 11 December 2010
Friday 17 December 2010
Saturday 18 December 2010

**FESTIVE DINNER MENU ~ DISCO
CRACKERS, HATS & PARTY POPPERS!
CATERING FOR BOOKINGS OF 2 UP TO 90 PEOPLE**



Booking Form

Your Name: _____

Company: _____

Address: _____

Postcode: _____

Phone: _____

Date Required: _____

Meal Time: _____

(7.30pm, 8pm, 8.30pm)

No. Of Guests: _____

Deposit Enc: Yes, cheque enclosed. Amount £ _____

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

Special Dietary Requirements: _____

Meal Selection: Please pre-order your meal by detailing the number of starters and main courses for all guests on the menu to the right & return to CGC Events Ltd (address overleaf). Alternatively e-mail julie.bray@cqcevents.co.uk with your selection no later than Friday 12 November 2010.

Dinner Menu

- £28.95 per person -

Traditional Prawn Cocktail

with marie rose sauce & lemon wedge x _____

Chicken Liver & Prune Parfait

with a confit of duck leg in an orange and cointreau marmalade with warm brioche finger x _____

Traditional Minestrone Soup

with parmesan croute x _____

Fantail of Cantaloupe Melon

with a raspberry dressing & a port & berry jelly x _____

Bakers basket of bloomer breads

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### Traditional Breast of Yorkshire Turkey

with chipolata roll, roast seasonal vegetables & chateau potato, seasoning, roast gravy and cranberry sauce x \_\_\_\_\_

### Sirloin Steak

with a tomato & mushroom confit, chunky chips & creamy pepper sauce x \_\_\_\_\_

### Grilled Salmon

on sautéed potato, cherry tomatoes & chives served with a lime hollandaise sauce & chargrilled asparagus x \_\_\_\_\_

### Roasted Red Peppers (v)

filled with puy lentils topped with vegetable linguine, chargrilled asparagus spears & pesto dressing x \_\_\_\_\_

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Buffet Selection

of hot & cold desserts and cheeses

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### Ground Coffee or Tea