CGC Event Caterers

2011 Wedding Menus

redcar racecourse

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Welcome to Redcar Racecourse

When you are planning a wedding reception we understand that attention to detail is essential in ensuring that your special day will be an experience to treasure. You will find everything you need at Redcar Racecourse.

The spectacular Paddock Suite and Grandstand are superb venues for your wedding reception. The convenient location, unlimited parking, and catering of the very highest of standards provided by our caterers CGC Events, combine to make your special day a great success.

Reasons to choose Redcar Racecourse

- Unique location in a magnificent setting – the ideal back-drop for your wedding photos
- A choice of 4 main banqueting suites
- Dedicated Event Manager
- High quality catering
- FREE on-site parking for all of your guests
- Drive-in access with lifts to aid delivery of goods; be it balloons, cake, or disco.

Our caterers CGC Events, formally Craven Gilpin Caterers, is a Yorkshire based Event Catering Company that has been established for almost 100 years. They are proud of their history and the fact that they source all their food and ingredients locally wherever possible.
Whatever the event at Redcar Racecourse you can be confident CGC Events will deliver the finest quality food and exceptional flexible service. In partnership with the award winning Jinnah Group CGC Events are able to supply the finest Indian Cuisine at your event.

The enclosed menus are intended as a guide to what we can offer, should you require alternative suggestions or a menu tailor made to your budget, please do not hesitate to contact us to discuss your menu and plans with you.

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Need help?

One of our experienced managers would be pleased to meet you, without obligation, to discuss your requirements in more detail – 0113 287 6387

the packages

PRE WEDDING BREAKFAST CANAPÉ MENUS

Bronze Canapé Menu No 1 £4.25 plus VAT

Silver Canapé Menu No 2 £5.75 plus VAT

Gold Canapé Menu No 3 £7.25 plus VAT

WEDDING BREAKFAST PRICE LIST

Wedding Breakfast Selector 1 £25.75 plus VAT

Wedding Breakfast Selector 2 £28.50 plus VAT

Wedding Breakfast Selector 3 £35.45 plus VAT

Cold Collation Wedding Breakfast Menu 1 £26.75 plus VAT

Cold Collation Wedding Breakfast Menu 2 £31.25 plus VAT

Carving Buffet Wedding Breakfast Menu 3 £39.95 plus VAT

Children's Menu Selector £11.50 plus VAT

Evening Disco Buffet £10.50 plus VAT

Evening Bowl Food £10.50 plus VAT

Evening Hog Roast £6.95 plus VAT

WEDDING DRINKS PACKAGE PRICE LIST

Bronze Package £6.25 plus VAT

Silver Package £9.25 plus VAT

Gold Package £18.25 plus VAT

Children under 2 years – no charge
3 to 11 years – 50% reduction
12 years and over – full price

All prices are subject to VAT

canapés

Create a great first impression with our innovative choice of canapés, ideal for drinks receptions or pre dinner appetisers

A superb combination of Yorkshire classics and contemporary flavours served perfectly on black slate, mirrors or on bespoke picture frames

We would recommend 4 or 5 items for pre dinner canapés and 8 items for a drinks reception.

To assist you with your budgeting we have produced package offers for you:

Bronze	**choose 3 items**	**£4.25 plus VAT**
Silver	**choose 4 items**	**£5.75 plus VAT**
Gold	**choose 5 items**	**£7.25 plus VAT**

Additional items can be added at a cost of £1.50 plus VAT per item.

canapés

Fish

* **Mini seafood pie** with mushy peas
. **Marinated tiger prawn and mange tout skewer** with coriander dip
* **Mini devilled crab cakes** with tomato remoulade
. **Spinach, Mackenzies of Harrogate smoked salmon and herb cream roulade**
* **Mini Hull landed fish and chips** with tartare sauce dip

Meat & Poultry

. **Chicken liver parfait** on orange marmalade crostini
. **Mackenzies of Harrogate smoked chicken, cucumber pickle crostade**
* **Lishmans of Ilkley cocktail sausages** with honey glaze
. **Continental ham and rocket** on red pepper straws
* **Curried coconut chicken sticks**

Vegetarian

* **Toasted brioche** with black olive and pesto
* **Cherry tomato & basil pesto galletta**
. **Melon, Yorkshire fettle and black olive kebab**
. **Polenta crostini,** Yorkshire blue, balsamic, red onion
. **Tiny parmesan & black olive shortbread** with parsley pesto and St Helens Farm goats cheese
. **Mushroom, thyme & garlic frittatas**

* Denotes hot item

menu selectors

Our locally sourced beef is prepared and matured for 28 days by our team of chefs.
Our rare breed Tamworth pork, smoked salmon from Mackenzies Yorkshire Smokehouse in Blubberhouses and award winning sausages from Lishmans of Ilkley are just some of the starting points for our food.

When in season we use the following suppliers:
Potatoes from Cockerills, Scholes and Holme Farm.
Vegetables from Richard Morrit, Baarda, Park Lodge, Tomlinson, Poskitt and Green-Field
Our milk travels from 'TG Goodalls' dairy herd near Wetherby and our eggs are laid in Market Weighton, Kingsly and Wood Croft.

Good food starts at the source and we are proud of our Yorkshire heritage. This is reflected in our menus that marry fantastic local quality with delicious flavour combinations to stimulate any palate.

All professionally served plated to your table from 75 to 2000, we have a can do attitude that can produce a first class event whatever the environment.

Wedding breakfast selector one

£25.75 per person plus VAT

. **Mackenzies of Harrogate smoked mackerel pâté**,
citrus salad with pomegranate seeds served with pumpernickel bread

. **Tomato and roasted sweet pepper** with black olive scone

. **Sweetcorn & celeriac chowder** with chilli pesto

. **Minted pea and ham hock** with croutons

. **Homemade Yorkshire pudding** with onion and red wine gravy

All the above served with a Russels of Leeds bloomer platter per table
Bloomers – freshly baked and sliced white & wholegrain with butter

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. **Roast Grimsby landed cod** with a parsley mash, wilted green spinach,broad beans and a white wine beurre blanc

. **Chorizo stuffed pork loin** on ratatouille with a pear puree and parmentier potato

. **Cajun spiced T Soanes (East Yorkshire) chicken breast** on creamed polenta and grapes with a yellow and green squash

. **Pan fried breast of T Soanes (East Yorkshire) chicken** on vine tomatoes, black olives and new potatoes topped with crispy pancetta & a light chicken jus with Poskets of Yorkshire chantenay carrots

. **Breast of T Soanes (East Yorkshire) chicken** with a spinach and walnut mouselline with crushed new potatoes, rocket and sunblushed tomato and asparagus

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. **Classic sugar crusted crème brûlée** with Yorkshire rhubarb shot

. **Vacherin of strawberry and mascarpone**

. **Lemon pannacotta** with caramelised oranges and vanilla chantilly cream

. **Crunchy chocolate torte** with summer berries & double cream

. **Sticky toffee pudding** with butterscotch sauce and dairy ice cream

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Freshly percolated ground coffee or Yorkshire tea with chocolate mints

Wedding breakfast selector two

£28.50 per person plus VAT

. **Mackenzies of Harrogate smoked mackerel pâté**,
citrus salad with pomegranate seeds served with pumpernickel bread

. **Prawn and crayfish ballotine** with a ribbon cucumber and lime salad and seafood dressing

. **Pressed Lishmans of Ilkley ham terrine** served with pureed herbs & pickled fennel bruchettas

. **T Soanes (East Yorkshire) chicken and red pepper rondelles** on a salad of avocado and sunblushed tomato with a pea shoot and basil dressing

. **Grimsby landed cod, ginger and chilli fish cakes** with a pea puree

. **Pan fried Lishmans of Ilkley ham gallette** with apple puree

. **Melon and citrus salad** with Charlotte's of Yorkshire award winning mango sorbet

All the above served with a Russels of Leeds bloomer platter per table
Bloomers – freshly baked and sliced white & wholegrain with butter

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. **Pink peppercorn Grimsby landed crushed cod loin** on smoked haddock and spinach risotto with a sprouting broccoli and courgette gratin

. **Fillet of pork** filled with an apricot farce with crispy belly pork, dauphinoise potato and neeps

. **Tender cooked Pennys of Rawdon beef** and olives with red wine, tarragon and shallots on a celeriac puree, green beans

. **High Farm North Yorkshire shoulder of lamb** with Wensleydale creamed cabbage, rosemary scented fondant potato and glazed roots with a redcurrant jus

. **High Farm North Yorkshire cannon of lamb** with a vegetable timbale, shallot puree, minted crushed new potato and a port wine jus

. **Neasham Grange Farm - Tamworth rare breed pork loin** stuffed with a date and apple farce, mustard mash, broad beans and a marsala jus

. **T Soanes (East Yorkshire) chicken breast filled with Wensleydale and cranberry** wrapped in continental ham with boulangere potato and baby vegetables

. **Saffron and rosemary marinaded T Soanes (East Yorkshire) chicken supreme** on a tomato scented mashed potato, sautéed spinach, asparagus spears & pan fried mushrooms

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. **White wine poached pears** with a chocolate and ganache terrine

. **Trio of**: chocolate torte|black cherry meringue|orange pannacotta

. **Trio of:** elderflower jelly|Charlottes of Whixley Jersey ice cream|strawberry shortbread

. **Chocolate and pecan tart** with a honeycomb ice-cream and butterscotch sauce

. **Baked vanilla cheesecake** with a praline wafer and raspberry sauce

. **Rhubarb and ginger steamed sponge** with an orange sauce and vanilla semifreddo

. **Hot cherry pancakes** with Charlottes of Whixley Jersey ice cream & nutmeg custard

. **Pear tart tatin** with vanilla cream and chocolate ganache

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Freshly percolated ground coffee or Yorkshire tea with chocolate mints

Wedding breakfast selector three

£35.45 per person plus VAT

. **Mackenzies of Harrogate smoked salmon platter** with a crab and fresh horseradish potato salad and a chive dressing

. **Tian of prawns and crayfish mousse** with coriander and lemon, Mackenzies of Harrogate smoked salmon and a red pepper dressing

. **Trio of Mackenzies of Harrogate cured salmon; smoked salmon, romanof salmon and gravadlax,** avocado and celeriac remoulade and W S Bentleys of Gomersal fennel shoots

. **Mackenzies of Harrogate smoked duck breast** on an orange and watercress salad topped with shaved parmesan

. **Roasted fig, Wensleydale blue and rocket salad** with sunblushed tomatoes & a balsamic dressing

. **Posh fish and chips;** battered salmon with straw potatoes and a tartare dressing

All the above served with a Russels of Leeds bloomer platter per table
. **Traditional** – handmade white and wholegrain rolls
. **Mediterranean** – olive, sundried tomato and ciabatta bread
. **Flavoured** – sunflower, fennel and french chive bread

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. **Mille feuille of salmon, Nidderdale trout and swordfish** topped with a garlic and parsley cream, pont neuf potatoes and bean & carrot bundle

. **Neasham Grange Farm - Tamworth rare breed pork loin** stuffed with a date and apple farce, mustard mash, broad beans and a marsala jus

. **Pennys of Rawdon beef fillet** roasted and served on beetroot rosti, field mushroom, jervaulx blue, sundried tomato and caramelised shallots with a claret jus and a Dijon hollandaise

. **Sliced duck breast** on sautéed red cabbage and apple served with orange scented confit of duck, potato & galletta served with a plum jus

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. **Trio of:** sticky toffee pudding|blackberry crumble|Charlottes of Whixley Jersey ice cream

. **Hot chocolate fondant** served with Charlottes of Whixley Jersey ice cream

. **Trio of**: chocolate torte|black cherry meringue|orange pannacotta

. **Trio of:** elderflower jelly|Charlottes of Whixley Jersey ice cream|strawberry shortbread

. **Chocolate and pecan tart** with a honeycomb ice-cream and butterscotch sauce

. **Baked vanilla cheesecake** with a praline wafer and raspberry sauce

. **Lemon tart** with fresh strawberry coulis

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Freshly percolated ground coffee or Yorkshire tea with chocolate mints

Wedding breakfast carvery

Substitute your main course with our carvery options:

a) for wedding selector 2 with any two of the carvery joints below
b) for wedding selector 3 with any three of the carvery joints below

. **Stuffed loin of pork** with chorizo, sage and sun blushed tomato farce

. **Stuffed loin of pork** with a wild mushroom and spinach centre

. **Stuffed loin of pork** with apple and pimento stuffing

. **Leg of lamb** with a basil and orange crust

. **Leg of lamb** marinaded in ginger, garlic and chilli finished with coriander

. **Leg of lamb** with pear and mint seasoning

. **Turkey supreme** with an eye of spinach and pimento with a sage jus

. **Turkey supreme** stuffed with orange and cranberry forcemeat

. **Turkey** with a wild mushroom, tomato and chestnut mousselline

. **Salmon** and pea risotto wellington

. **Salmon, spinach and chorizo kubliac** fragranced with fresh tarragon

. **Traditional roast pork** with seasoning and apple sauce

. **Roast turkey breast** with seasoning

. **Roast topside of beef** with horseradish

the above served with

Roast gravy
Petit pois and carrots
New potatoes
Roast potatoes

Wedding breakfast summer menus

£26.75 per person plus VAT

COLD COLLATION MENU 1

Mackenzies of Harrogate smoked mackerel pâté,
citrus salad with pomegranate seeds served with pumpernickel bread

Bakers basket of regional bread rolls

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Chicken and red pepper roulade

Honey baked loin of ham

Fusilli, chickpea and bean salad

Cherry tomato, coriander, red onion and balsamic
Crunchy coleslaw
Mixed bowl of fine leaves, chards and rocket

Minted new potatoes

~~~O~~~

Summer pudding served individually with double cream
and strawberry foam

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Freshly percolated ground coffee or Yorkshire tea with mints

Wedding breakfast summer menus

£31.25 per person plus VAT

COLD COLLATION MENU 2

Prawn and crayfish ballotine
with a ribbon cucumber and lime salad and seafood dressing

Bakers basket of Mediteranean breads

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Pennys of Rawdon roast sirloin of beef with cracked black pepper

Honey glazed loin of ham with baked peaches

Fresh salmon with a basil & tomato mousse

Cherry tomatoes and black olives with basil pesto
Sweet corn and pea pasta salad
Waldorf salad
Mixed bowl of fine leaves, chards and rocket

Glazed new potatoes

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Raspberry and vanilla cheesecake with a praline wafer
and dark chocolate sauce

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Freshly percolated ground coffee or Yorkshire tea with mints

Wedding breakfast summer menus

£39.95 per person plus VAT

CARVING BUFFET MENU 3

Melon and citrus salad
with Charlotte's of Yorkshire award winning mango sorbet

Bakers basket of flavoured breads

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Whole poached decorated salmon

Cascade of peeled prawns

Roast sirloin of beef with horseradish sauce

Redcurrant glazed ham

Sliced plum tomatoes with fine shallots and balsamic syrup
Sliced peppers, courgettes and mushrooms dressed with herb vinaigrette
Cous cous Mediteranean vegetables and 5 herb dressing
Mixed bowl of fine leaves, chards and rocket

Glazed minted new potatoes

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Trio of:
chocolate torte|black cherry meringue|orange pannacotta

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Selection of English and continental cheeses
with biscuits, celery and grapes

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Freshly percolated ground coffee or Yorkshire tea with mints

cheese course

Table cheeseboards, served with our Yorkshire homemade chutney and cheese biscuits

Two cheese board £5.30
Yorkshire blue
Traditional Wensleydale

Three cheese board £8.20
Traditional Wensleydale
Mrs Bell's Yorkshire blue
Coverdale

All prices exclusive of VAT

children's menu

£11.50 per person plus VAT

Please choose one main meal and one side dish for the whole number of children.

Homemade chicken nuggets

Burger

Pizza

Pork sausages

Homemade fish goujons

Roast chicken pieces

the above served with a choice of the following

Jacket potato
Chips
Vegetables
Baked beans

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Ice cream with various toppings

evening dining

Choose from either a traditional finger buffet or indulge your guests with our bowl food options; all ideal for parties and networking.

All the dishes are freshly prepared by our team of dedicated chefs.

Finger Buffet: A familiar favourite with the benefit of variety and ease of eating.

Bowl Food: Relaxed eating and a great service style.

Please note these prices are only applicable when used in conjunction with our Wedding Breakfast.

finger buffet

£10.50 per person plus VAT

All food is served on a buffet table for guests to help themselves.

Please choose sandwiches along with four items from the list below – * denotes hot items
Additional items may be added to this menu for a charge of £2.45 plus VAT per item

Freshly prepared bridge rolls (please choose 3 fillings)

. **Traditional egg**
. **Poached salmon and oak smoked salmon**
. **Ham and wholegrain mayonnaise**
. **Tuna, crème fraîche and lime**
. **Wensleydale cheese and carrot chutney**
. **Prawn marie rose**

Meat & Poultry

* **Cajun spiced chicken leg** with mango dip
. **T Soanes (East Yorkshire) chicken goujons** with lemon and garlic dip
* **Mini cumin spiced High Farm North Yorkshire lamb kebab** with minted yoghurt
* **Coriander T Soanes (East Yorkshire) chicken pieces** coated with a sweet chilli dip
. **Pâté** with oat biscuits and Theakston's ale chutney
* **Lishmans of Ilkey pork and apple sausages** with a sticky piquant glaze
* **Mini steak pies**
. **Lishmans of Ilkley mini pork pie** with our Yorkshire chutney
* **Duck and hoisin parcels** with chilli and spring onion

Fish

* **King prawns wrapped in filo pastry**
* **Tartlets of crab, tarragon and parmesan**
* **Salmon and haddock fish cakes** with tartare dip
* **Goujons of Grimsby landed fish** with tartare sauce
* **Mini thai salmon kebabs**
. **Filo baskets filled with prawns and marie rose**

Vegetarian

* **Spanikopitas** (spinach & feta cheese in filo pastry)
* **Focaccia pizza** with onions, garlic, portobello mushrooms and Italian cheeses
. **Houmous** with pitta breads
* **Tartlets of Yorkshire goats cheese** with red onion and port marmalade
. **Fine Fettle and sundried tomato frittatas**
* **Potato wedges** with sour cream dip
* **Mini jackets** filled with feta cheese and black olives
* **Onion bhajis** with raita
* **Falafel** with tzatziki

bowl food

£10.50 per person plus VAT

These dishes are served in individual bowls and served to guests on trays.

Please choose two dishes from the list below plus one vegetarian dish.
The mini pudding selection is included in the menu price.

Meat

. **Lishmans of Ilkey Cumberland mini sausages** & colcannon mash with red onion gravy
. **Lishmans of Ilkey mini Yorkshire sausage** with a wholegrain mustard mash and sweet onion jus
. **High Farm North Yorkshire lamb meatballs** with spiced tomato sauce and cumin couscous
. **Pennys of Rawdon braised Yorkshire beef** with shallots, thyme and baby roast potatoes
. **Caramelised pork** with ginger and balsamic
. **Lancashire hot pot**
. **Navarin of High Farm North Yorkshire lamb** with a mint and apricot dumpling
. **High Farm North Yorkshire lamb tagine** with sultana and cumin cous cous
. **Pennys of Rawdon beef bourguignon** with a horseradish and thyme dumpling
. **Battered sweet and sour pork** with baby onions and flash fried pepper
. **High Farm North Yorkshire Lamb keema** with coriander naan bread
. **Pennys of Rawdon minced beef chilli** with rice and sour cream

Poultry

. **Chicken with penne pasta** and a tomato, basil and garlic sauce
. **T Soanes (East Yorkshire) chicken tikka masala** with mini naan bread
. **Duck stir-fry** with a plum and orange sauce and crispy noodles
. **T Soanes (East Yorkshire) chicken jalfrezi** with a sweet onion bhaji

Fish

. **Grimsby landed fish & chips** with mushy peas
. **Smoked salmon and rocket pasta linguine**
. **Thai fishcake** with scented noodles and a spicy tomato salsa
. **Grimsby landed seafood** with a parsley and parmesan mash
. **Salmon niçoise**

Vegetarian

. **Thai vegetable curry**
. **Penne pasta** with spinach and ricotta
. **Butternut squash and sweet potato risotto** with truffle oil and poached egg
. **Penne pasta** with a Mediterranean vegetable and tomato sauce
. **Tomato and mozzarella salad** with a herb dressing

Chilled selection

. **Chicken caesar salad** with parmesan
. **Seared tuna niçoise salad**

hog roast & grazing food

Hog sandwich (minimum 100 guests) **£6.95 per person plus VAT**

. **Tasty spit roasted hog** freshly carved and served in rustic rolls with apple sauce and seasoning

Why not add salad and wedges to the hog **£4.50 per person plus VAT**

. Traditional coleslaw
. Cous cous, spring vegetables and 5 herb dressing
. Mixed dressed salad
. Crispy potato wedges

Chilli con carne or chicken rogan josh **£6.95 per person plus VAT**

served with

Pilaf rice & garlic bread

Bacon rolls **£3.25 per person plus VAT**

. **Crispy bacon** served in baps, offered with a selection of sauces

Potato wedges **£2.45 per person plus VAT**

N.B An additional service charge will apply on the above menus if CGC Event Caterers are not providing the bar service

drinks packages

Bronze - £6.25 per person plus VAT

A glass of Bucks Fizz on arrival
A glass of House Red or White Wine with the meal
A glass of Sparkling Wine for the toast
(Squash for the Children £3.50 per child)

Silver - £9.25 per person plus VAT

A glass of Bucks Fizz or Sparkling Wine on arrival
Two glasses of Eagles Point Chardonnay/Colombard or Cabernet Merlot with the meal
A glass of Sparkling Wine for the toast
(Fresh Orange for the Children £4.35 per child)

Gold - £18.25 per person plus VAT

A glass of House champagne on arrival
Pitch Fork Chardonnay or Shiraz available throughout the meal
A glass of House champagne for the toast
(A Choice of soft drinks for the Children £5.50 per child)

Supplements

The following items are available as an addition to the drinks packages above

House Champagne £4.95 plus VAT per glass
Bucks Fizz £2.40 plus VAT per glass
Pimms £3.20 plus VAT per glass
Mineral Water throughout the meal £1.65 plus VAT per person

We also have an extensive Wine and Champagne List available on request

Booking & Payment

1. All bookings will be considered provisional until a £1000 or 10% deposit (whichever is the greater, except for events not exceeding £1000.00) is received together with the signed booking form. This deposit is non refundable should your event be cancelled by you.
2. On receiving the provisional booking, CGC Events Ltd ("CGC Events") will send you a booking form/contract agreement which should be signed and returned with the appropriate deposit. These terms and conditions shall apply to the contract to the exclusion of any terms proffered by you.
3. CGC Events sales coordinators will require detailed requirements of your event no later than four weeks prior to the contracted event. After receiving this detail CGC Events will issue a pro-forma invoice estimating your total spend. Payment of this pro-forma invoice is required no later than 20 working days in advance of the event. Payment for late bookings or payment within 5 working days of the event taking place must be made by Credit Card or Telegraphic transfer. Any amendments/additions will require immediate payment. A final invoice will be issued post-event. Refunds for any overpayments will be available after production of our final invoice.
4. Any balance of this final invoice is due within 30 days of the contracted event date. All payments to CGC Events under the contract shall be made in full without deduction by way of set off, counterclaim or otherwise.
5. CGC Events reserves the right to amend or substitute the menu content and price should circumstances demand.
6. CGC Events reserve the right to request a £1000.00 bond for certain events to cover the potential damage caused to the premises in addition to the pre paid account. This bond would be retained until the function has taken place and the cost of any damage to the premises will be taken from the bond, before returning the balance, if any, to you. For example 18th, 21st Birthday Parties and University Balls.
7. VAT – unless otherwise stated all prices are subject to VAT at the current rate.
8. We do not levy a service charge or gratuities; these are entirely at the clients discretion.
9. If your chosen venue is particularly remote or your facilities are not suitable we reserve the right to apply a surcharge.

Contracted Numbers / Catering

10. Minimum contracted numbers apply to each event. Should the contracted event fall below the agreed minimum number, CGC Events reserve the right to charge for the shortfall of numbers or apply a service charge. Minimum numbers for events are: Conferences 30, Lunches, Dinners and Wedding Breakfasts 75.
11. The 'Evening Wedding Buffet' offer is only available to clients holding their day reception with CGC Events.
12. CGC Events reserve the right to provide an alternative function room or change the function room(s) should numbers be reduced or increased or due to circumstances beyond our control.
13. Provisional numbers to the nearest 10 are required 20 working days prior to the event date, with final numbers not later than 2 working days prior to the event and these numbers must be confirmed by email or fax. This number or the actual number served, whichever is the greater, will be charged to your account.
14. CGC Events will endeavour to accommodate all pre-notified dietary requests but cannot guarantee there will be no traces of nuts, seeds, eggs, gluten products etc. transferred during the preparation/finishing process.
15. Under no circumstances are you or your guests permitted to consume food or drink which has not been purchased on the premises.

Cancellation

16. Should you wish to cancel the contracted event you must notify our office in writing; the following percentage of the anticipated final invoiced account will be payable depending on the time between receipt of the notice and the date of the event:.
    a. Within 5 working days 100%
    b. Between 5 & 10 working days 50%
    c. Between 10 & 20 working days 25%
17. CGC Events may cancel the contract with immediate effect by giving notice in writing to you if:
    - You fail to pay CGC Events proforma invoice for the estimated total spend as set out in clause 3, or any other invoice of CGC Events by the due date.
    - You become bankrupt or insolvent, or enter into a Voluntary Arrangement or any other composition with your creditors, or have a receiver appointed over any of your assets, or suffer any similar process, or CGC Events reasonably apprehends that any of the above events is about to occur in relation to you.
    - If in the reasonable opinion of CGC Events, the property or reputation of our landlord is at risk of damage as a result of your event or you have not obtained any licence required pursuant to clause (24) of these terms and conditions.
18. CGC Events may cancel the contract with immediate effect by giving notice in writing to you if an additional race date is organised by our landlords on a date which affects your booking in which case your deposit and any sums paid by you shall be refunded in full.
19. CGC Events reserve the right to cancel events and offer alternative venues and dates for events where insufficient numbers have booked to make the event viable. CGC Events will have no liability to you for any breach of contract or otherwise due to industrial dispute, accident, fire, flood, weather, interruption to electricity or gas supply, acts of God or terrorism or circumstances beyond our reasonable control ("a force of Majeure
20. Event"), and we may in our absolute discretion cancel the event where we reasonable anticipate that a Force Majeure Event will significantly affect the performance of our obligations under the contract. In the event of any cancellation for any reason pursuant to this clause 19, any moneys paid by you (including deposit) will be refunded in full

Loss or Damage to Property or Venues

21. You, our client, shall be responsible for the good behaviour of all persons attending the contracted event. CGC Events reserve the right to have any person causing nuisance or damage to the property removed.
22. CGC Events reserve the right to charge the contracted client/organisation for any damage to the premises or property. CGC Events will arrange for the relevant repairs and submit an account to you for repayment.
23. No fixings to the floors, ceilings or walls are permitted without prior approval. Smoke or dry ice haze machines are not allowed on the premises
24. Linen – any linen found to be damaged/abused by the client will be charged at full replacement cost.
25. Licence – please note that if your event is not being held at a licensed Racecourse/Premises then the event organiser will be responsible for applying to the local council for the appropriate licence i.e.
    a. Premises licence (CGC Events would require sight of this licence).
    b. If numbers are less than 499 a Temporary Event Notice is required. This Licence requires a minimum of 10 days notice.
    c. For numbers in excess of 499 a Premises Licence will be required. Please note that the council require not less than 2 months notice for this licence.
    d. Event organisers are liable for all costs for the above licences.
26. CGC managers hold personal licences to enable them to serve alcoholic drinks in conjunction with the appropriate licence.
27. In circumstances where the event organiser fails to obtain any licence for any function which has been booked we shall be entitled to a discretionary sum for damages or loss occasioned by CGC Events.

Audio Equipment/Entertainment

28. CGC Events can supply nominated sub-contractors for provision of audio visual equipment and Disco hire. Alternative suppliers are permitted but they must supply a public liability and PAT test certificates. In the case of Discos we will apply a surcharge of £35.00 plus VAT as a contribution to our entertainment licence.

Warranties and Limitation of Liability

29. Except where you are dealing as a consumer (in which case our statutory rights are unaffected by anything in these terms and conditions and the remainder of clauses 28 and 29 are subject to this proviso), CGC Events warrants to you as follows:
    - Services required to be performed by CGC Events under the contract will comply with any specification in the booking form/contract agreement, will be carried out with reasonable skill and care, any goods supplied or hired will be of satisfactory quality and fit for any purpose for which such goods are generally supplied or hired and any foodstuffs will be safe for human consumption and will comply with a all applicable food hygiene laws and regulations.

    Except as provided in this clause 28, no representation or warranty on the part of CGC Events is given or implied, you warrant to CGC Events that you have not been induced to enter into the contract by any other representation or warranty by or on behalf of CGC Event, and all warranties, conditions or other terms implied by statute or common law are excluded to the fullest extent permitted by law.
30. Except in respect of death or personal injury caused by the negligence of CGC Events (in which case CGC Events liability shall be unlimited):
    a. CGC Events shall not be liable to you by reason of any representation, warranty or other term of the contract, or any duty at common law, for
       (i) any loss of profit or revenue, disadvantage in the marketplace or damage to your reputation (whether such loss be direct or indirect): or
       (ii) any indirect or consequential loss whatsoever; and
    b. Without prejudice to clause 29a, CGC Events shall not in any circumstances be liable to you for a sum greater than the value of the estimated invoice referred to in paragraph 3.