



**WETHERBY**  
RACECOURSE & CONFERENCE CENTRE

*Banqueting Menus*  
**2011**



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**All prices are quoted on a per head basis, based on a minimum of 75 guests.**

**Please note that our menus are priced on a per head basis, and include the venue hire, dance-floor hire, cutlery, crockery, linen and service.**

**Prices exclude VAT**

**Need help?**

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



# 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.**



### Fish

- \* **Mini seafood pie** with mushy peas £1.40
- . **Marinated tiger prawn and mangetout skewer** with coriander dip £1.40
- \* **Mini devilled crab cakes** with tomato remoulade £1.55
- . **Spinach, Mackenzies of Harrogate smoked salmon and herb cream roulade** £1.85
- . **Fresh salmon and herb roulade** on dijon butter bread £1.85
- \* **Tuna** with a chilli and sesame crumb £1.85
- . **Filo tartlets** with smoked salmon crème fraîche and lime £1.85
- \* **Mini Hull landed fish and chips** with tartare sauce dip £1.85
- . **Mackenzies of Harrogate smoked salmon, mock caviar and quails egg** £1.85
- . **Crab claws** with lemon and ginger £1.85

### Meat & Poultry

- . **Chicken liver parfait** on orange marmalade crostini £1.30
- . **Mackenzies of Harrogate smoked chicken, cucumber pickle crostade** £1.40
- \* **Lishmans of Ilkley cocktail sausages** with honey glaze £1.40
- . **Continental ham and rocket** on red pepper straws £1.40
- \* **Curried coconut chicken sticks** £1.55
- \* **Mini hamburgers** with pickles and ketchup £2.15
- \* **Mini Yorkshire pudding** with horseradish and Pennys of Rawdon beef fillet £2.35
- \* **Pennys of Rawdon beef fillet** with ginger and wine dipping sauce and peanut crumb £3.20

### Vegetarian

- \* **Toasted brioche** with black olive and pesto £1.40
- \* **Cherry tomato & basil pesto galletta** £1.40
- . **Melon, Yorkshire fettle and black olive kebab** £1.55
- . **Polenta crostini**, Yorkshire blue, balsamic, red onion £1.55
- . **Tiny parmesan & black olive shortbread** with parsley pesto and St Helens Farm goats cheese £1.55
- . **Mushroom, thyme & garlic frittatas** £1.55
- . **Roast red pepper, goats cheese and sun dried tomato** £1.80
- . **Asparagus croûtes** with lemon hollandaise £1.80

### Sweet

- . **Mini chocolate profiteroles** £1.15
- . **Skewers of tropical fruit** £1.15
- . **Mini raspberry meringue kisses** £1.40
- . **Mini chocolate truffle cakes** £1.40
- . **Caramelised lemon tartlets** £1.55
- . **Chocolate cups** with strawberries and orange crème fraîche £1.55
- . **Marsh mallows** with strawberries and chocolate £1.85
- . **Mini scones** with clotted cream & raspberry jam £1.85
- . **Chocolate spoons** with raspberries £1.85

**All prices exclude VAT**

\* Denotes hot item



# luncheon & dinner

**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.**



## soups & chilled starters

### Soups

- . **Cream of wild mushroom soup** with black pepper straw £4.85
- . **Tomato and roasted sweet pepper** with black olive scone £4.85
- . **Sweetcorn & celeriac chowder** with chilli pesto £4.85
- . **Traditional minestrone** with parmesan croûte £4.85
- . **Minted pea and ham hock** with croutons £4.85
- . **Classic French onion** with Wensleydale blue croûte £5.30
- . **Broccoli** with crumbled fine fettle cheese £5.30

### Chilled – Fish

- . **Mackenzies of Harrogate smoked mackerel pâté**, citrus salad with pomegranate seeds served with pumpnickel bread £5.95
- . **Prawn and crayfish ballotine** with a ribbon cucumber and lime salad and seafood dressing £5.95
- . **Mackenzies of Harrogate smoked Nidderdale trout & chilli crab timbale** with samphire grass and coriander infused virgin oil £7.45
- . **Mackenzies of Harrogate smoked salmon platter** with a crab and fresh horseradish potato salad and a chive dressing £8.80
- . **Tian of prawns and crayfish mousse** with coriander and lemon, Mackenzies of Harrogate smoked salmon and a red pepper dressing £8.80
- . **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 £9.05

### Chilled – Meat & Poultry

- . **Pressed Lishmans of Ilkley ham terrine** served with pureed herbs & pickled fennel bruchettas £5.55
- . **T Soanes (East Yorkshire) chicken and red pepper rondelles** on a salad of avocado and sunblushed tomato with a pea shoot and basil dressing £6.45
- . **Chicken liver and prune parfait** with a confit of duck leg in an orange and cointreau marmalade with warm brioche finger £7.40
- . **Mackenzies of Harrogate smoked duck breast** on an orange and watercress salad topped with shaved parmesan £8.35

### Chilled – Vegetarian

- . **Seasonal salad of edamame beans, courgette and rocket** with fine fettle and mint £5.40
- . **Salad of beetroot and chicory** with toasted goats cheese and baked asparagus £6.20
- . **Melon and citrus salad** with Charlotte's of Whitley award winning mango sorbet £6.45
- . **Roasted fig, Wensleydale blue and rocket salad** with sunblushed tomatoes and a balsamic dressing £7.85

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

### Upgrade your bread platter for your guests

- . **Traditional** – handmade white and wholegrain rolls £0.30
- . **Mediterranean** – olive, sundried tomato and ciabatta bread £0.50
- . **Flavoured** – sunflower, fennel and french chive bread £0.50

**All prices exclude VAT**



### Fish

- . **Grimsby landed cod, ginger and chilli fish cakes** with a pea puree £5.95
- . **Hull landed seafood thermidor** with chive pesto and brochetta £6.10
- . **Fresh fillet of mackerel** with a citrus salad and pomegranate seeds £7.40
- . **Pan fried salmon, new potato, chive and vine tomatoes** with a lime hollandaise £7.65
- . **Posh fish and chips;** battered salmon with straw potatoes and a tartare dressing £8.35
- . **Pan fried scallops** served with a homemade hash brown, butternut squash puree and crispy pancetta with a fennel cream sauce £9.75

### Meat & Poultry

- . **Pan fried Lishmans of Ilkley ham galette** with apple puree £5.55
- . **Poached egg with galfrette potato and pancetta** with pea puree £5.95
- . **Baked buffalo mozzarella** wrapped in parma ham served with flash fried pimentos and endive with a truffle oil £6.45
- . **Char grilled asparagus** with confit of wild mushrooms and sautéed bayonne ham, poached egg glazed in parmesan £6.95
- . **Carpaccio of Round Green Farm venison** with watercress salad and a raspberry vinaigrette £9.00

### Vegetarian

- . **Homemade Yorkshire pudding** with onion and red wine gravy £4.40
- . **Brioche filled with St Helens Farm goats cheese** with beetroot carpaccio and a walnut dressing £6.20
- . **Red onion tart** with tomato coulis and dressed leaves £6.20
- . **Warm salad of roast asparagus, poached egg** with béarnaise sauce £6.45
- . **Pan fried wild mushrooms** scented with truffle oil and thyme, served in a cheese basket finished with rocket and blush tomatoes £6.95

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

### Upgrade your bread platter for guests

- . **Traditional** – handmade white and wholegrain rolls £0.30
- . **Mediterranean** – olive, sundried tomato and ciabatta bread £0.50
- . **Flavoured** – sunflower, fennel and french chive bread £0.50

### Amuse Bouche, demi tasse, intermediate soups

- . **Garlic and chive** £1.70
- . **Fennel and thyme** £1.70
- . **Sweet cherry tomato** £1.70
- . **Beef tea and red chilli** £1.70

**All prices exclude VAT**



### Fish

- . **Roast Grimsby landed cod** with a parsley mash, wilted green spinach and broad beans and a white wine beurre blanc £13.00
- . **Pink peppercorn Grimsby landed crushed cod loin** on smoked haddock and spinach risotto with a sprouting broccoli and courgette gratin £13.00
- . **Mille feuille of salmon, Nidderdale trout and swordfish** topped with a garlic and parsley cream, pont neuf potatoes and bean & carrot bundle £14.90

### Meat

- . **Chorizo stuffed pork loin** on ratatouille with a pear puree and parmentier potato £14.40
- . **Fillet of pork** filled with an apricot farce with crispy belly pork, dauphinoise potato and neeps £14.90
- . **Tender cooked Pennys of Rawdon beef** and olives with red wine, tarragon and shallots on a celeriac puree, green beans £14.90
- . **High Farm North Yorkshire shoulder of lamb** with Wensleydale creamed cabbage, rosemary scented fondant potato and glazed roots with a redcurrant jus £14.90
- . **High Farm North Yorkshire cannon of lamb** with a vegetable timbale, shallot puree, minted crushed new potato and a port wine jus £15.90
- . **Neasham Grange Farm - Tamworth rare breed pork loin** stuffed with a date and apple farce, mustard mash, broad beans and a marsala jus £16.30
- . **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 £18.75
- . **Oven roasted loin of Round Green Farm venison** with potato fondant, spiced red cabbage, maple glazed butternut squash and a bramble Jus £21.25

### Poultry & Game

- . **Cajun spiced T Soanes (East Yorkshire) chicken breast** on creamed polenta and grapes with a yellow and green squash £12.75
- . **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 £13.25
- . **Breast of T Soanes (East Yorkshire) chicken** with a spinach and walnut mousseline with crushed new potatoes and rocket, sunblushed tomato and asparagus £13.25
- . **Lemon pan fried breast of T Soanes (East Yorkshire) chicken** on crushed sweet potato with asparagus spears and a wild mushroom sauce & crispy pancetta £14.00
- . **Breast of T Soanes (East Yorkshire) chicken** with a ballotine of leg with baby spinach and pancetta farce, chive & potato puree with roast baby carrots and a broccoli floret £14.00
- . **T Soanes (East Yorkshire) chicken breast filled with Wensleydale and cranberry** wrapped in continental ham with boulangere potato and baby vegetables £14.00
- . **Saffron and rosemary marinated T Soanes (East Yorkshire) chicken supreme** served on a tomato scented mashed potato, sautéed spinach, asparagus spears and pan fried mushrooms £14.25
- . **Sliced duck breast** on sautéed red cabbage and apple served with orange scented confit of duck, potato & galletta served with a plum jus £19.10

**All prices exclude VAT**



**Vegetarian & Vegan** – Please select one per menu – price the same as main course selection

- . **Portabella mushrooms** stuffed with vegetables and herb croutons, spiced cous cous, rich tomato jus and an onion puree crostini
- . **St Helens Farm goats cheese and spinach risotto cakes** with roasted roots and balsamic dressing
- . **Baked filo crown of sunblush tomatoes**, rosemary and goats cheese, pan-fried mushrooms, spiced crostini and citrus glaze
- . **Pan fried red onion and halloumi cous cous cake** flavoured with green olive and chilli tapenade, pureed spinach and flash fried peppers
- . **Tomato, saffron, ricotta and olive tartlet** with wilted rocket and pesto butter sauce
- . **Roasted vegetable feuillage**, wilted greens, char grilled asparagus, squash puree
- . **Roasted red peppers** filled with puy lentils topped with vegetable linguine, char grilled asparagus spears and pesto dressing (Vegan)
- . **Butternut squash pumpkin and fine fettle cheese filo wellington** on wilted greens served with an onion and caraway dressing
- . **Roasted red pepper** filled with butternut squash and pumpkin risotto with broad beans and WS Bentleys of Gomersal fennel shoots
- . **Chargrilled artichoke tart** with a provencale ratatouille and asparagus spears

**In order to achieve excellent presentation  
all dishes will be served plated unless agreed otherwise**



### Chilled

- . **Classic sugar crusted crème brûlée** with Yorkshire rhubarb shot £4.75
- . **Vacherin of strawberry and mascarpone** £5.05
- . **Lemon pannacotta** with caramelised oranges and vanilla chantilly cream £5.05
- . **Longley Farm Yorkshire curd tart** with roast rhubarb cream £5.45
- . **Summer pudding** served individually with double cream and strawberry £5.45
- . **Crunchy chocolate torte** with summer berries & double cream £5.45
- . **Profiteroles**, fresh strawberries, warm chocolate sauce £5.45
- . **Dark chocolate brownie** with caramelised oranges and Charlottes of Whitley vanilla Jersey ice cream with a praline brittle £5.45
- . **White wine poached pears** with a chocolate and ganache terrine £5.75
- . **Trio of:** chocolate torte|black cherry meringue|orange pannacotta £5.90
- . **Trio of:** elderflower jelly|Charlottes of Whitley Jersey ice cream|strawberry shortbread £5.90
- . **Chocolate and pecan tart** with a honeycomb ice-cream and butterscotch sauce £6.10
- . **Baked vanilla cheesecake** with a praline wafer and raspberry sauce £6.10
- . **Lemon tart** with fresh strawberry coulis £6.85

### Hot

- . **Sticky toffee pudding** with butterscotch sauce and dairy ice cream £5.45
- . **Rhubarb and ginger steamed sponge** with an orange sauce and vanilla semifreddo £5.90
- . **Hot cherry pancakes** with Charlottes of Whitley Jersey ice cream & nutmeg custard £5.90
- . **Pear tart tatin** with vanilla cream and chocolate ganache £5.90
- . **Trio of:** sticky toffee pudding|blackberry crumble| Charlottes of Whitley Jersey ice cream £6.35
- . **Hot chocolate fondant** served with Charlottes of Whitley Jersey ice cream £6.35

**All prices exclude VAT**



## cheese course & coffee

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

**Two cheese board**  
Yorkshire blue  
Traditional Wensleydale

£4.20

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

£7.00

### To finish

**Freshly percolated ground coffee or Yorkshire tea**

£1.15

**Freshly percolated ground coffee or Yorkshire tea with chocolate mints**

£1.65

**Freshly percolated ground coffee or Yorkshire tea with handmade chocolates**

£2.10

**All prices exclude VAT**



# informal dining

**Choose from either a traditional finger buffet or fork 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.**

**Fork Buffet: Excellent value with a more substantial offer to compliment your event.**

**Bowl Food: A superb combination of the fork and finger buffet offering choice, easy eating and a great service style.**



## finger buffet

**£19.25 per person excluding VAT**

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

**Please choose seven items from the list below – \* denotes hot items**  
**Additional items may be added to this menu for a charge of £2.45 exc 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

**Why not add a pudding from the selector for a small extra charge – see page 7**



**£17.40 per person excluding VAT**

'stand up food' to be eaten with a fork

**Please choose two main dishes & one vegetarian dish**

## Meat

- . **Pan fried pork tenderloin** with cider, mushrooms and sugar snap peas
- . **Lishmans of Ilkey Yorkshire award winning sausages** on apple mash with red onion gravy
- . **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
- . **Pennys of Rawdon beef bourguignon** – strips of beef cooked in a red wine sauce with shallots, lardons and mushrooms
- . **Pennys of Rawdon braised Yorkshire beef** with shallots, thyme and baby roast potatoes
- . **High Farm, North Yorkshire lamb tagine** with sultana and cumin cous cous
- . **Sweet and sour pork** with baby onions and flash fried pepper
- . **Pennys of Rawdon minced beef chilli**, nachos and sour cream with chives

## Poultry

- . **T Soanes (East Yorkshire) chicken strips** with smoked bacon and a muscat wine cream sauce finished with fresh tarragon
- . **Mild curried coriander chicken** with coconut milk
- . **Turkey strips** with vine tomatoes, peppers, aubergine and basil finished in a white wine cream sauce
- . **Confit of duck** with noodles, spring vegetables and sweet and sour sauce
- . **T Soanes (East Yorkshire) chicken tikka masala** with mini naan bread

## Fish

- . **Grimsby landed seafood pie** topped with parsley mash potato
- . **Grimsby landed seafood fricassee** with white wine and chives
- . **Thai fishcake** with scented noodles and a spicy tomato salsa
- . **Sautéed Grimsby landed seafood** with black olives, cherry tomatoes and chargrilled Mediterranean vegetables

## Vegetarian

- . **Three bean chilli**, nachos & sour cream
- . **Butternut squash and red pepper risotto** topped with chunky feta cheese
- . **Thai vegetable curry**
- . **Penne pasta** with a Mediterranean vegetable and tomato sauce

**the above served with**

Roasted new potatoes with rock salt and rosemary

OR

Cous cous and garden vegetables with a five herb dressing

Warm French bread

**Why not add a pudding from the selector for a small extra charge – see page 7**



## bowl food

**£18.30 per person excluding 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 couscous
- . **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**

### Mini pudding selection included

chocolate brownie – crème brûlée – lemon panacotta

# CGC Events Ltd – Terms and Conditions for Events

## **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 18<sup>th</sup>, 21<sup>st</sup> 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:
  - Within 5 working days 100%
  - Between 5 & 10 working days 50%
  - 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 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**

20. 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.
21. 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.
22. 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
23. Linen – any linen found to be damaged/abused by the client will be charged at full replacement cost.
24. 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.
  - Premises licence (CGC Events would require sight of this licence).
  - If numbers are less than 499 a Temporary Event Notice is required. This Licence requires a minimum of 10 days notice.
  - 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.
  - Event organisers are liable for all costs for the above licences.
25. CGC managers hold personal licences to enable them to serve alcoholic drinks in conjunction with the appropriate licence.
26. 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**

27. 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**

28. 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.

29. 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.