



EVENT CATERING

with confidence

Conferences, Meetings Exhibitions & Produce Launches 2010



Please note the menus shown are our standard conference menus and content and prices may vary according to venue, please do not hesitate to contact us for a bespoke quotation

the packages

Bronze Package - £11.95 per person plus VAT

- . Coffee or tea with biscuits on arrival
- . Grazing lunch
- . Afternoon coffee or tea with biscuits

Silver Package - £17.95 per person plus VAT

- . Coffee or tea with biscuits on arrival
- . Choice of pasta station or carvery lunch
- . Afternoon coffee or tea with biscuits

Gold Package - £18.95 per person plus VAT

- . Coffee or tea with biscuits on arrival
- . Choice of any lunch menu
- . Afternoon coffee or tea with biscuits

Platinum Package – £26.75 per person plus VAT

- . Coffee, tea or fresh orange juice on arrival
- . Mid morning tea or coffee with biscuits
- . Choice of any lunch menu plus a choice of pudding
- . Afternoon coffee or tea with yorkshire cakes

Executive Package – £30.75 per person plus VAT

- . Coffee, tea or fresh orange juice on arrival
- . Bacon, tomato and mushroom baguettes
- . Mid morning tea or coffee with biscuits
- . Choice of any lunch menu plus a choice of pudding
- . Afternoon coffee or tea with yorkshire cakes

Package Prices:

- . Based on a minimum number of 30 Delegates
- . For numbers under 30 a £5.95 per person plus VAT surcharge will apply
- . Staffing from 8.00am to 5.00pm
- . Professional Management on hand throughout
- . We are happy to tailor packages to meet your requirements, Including Breakfast, Healthy Eating, Barbecues and Gala Dinners

Cabaret or Boardroom Style layouts include:

- . Paper Folder
- . Pens
- . Mints

the menus

Choose from the quick and easy grazing menu, pasta station and carvery lunch or the innovative bowl food menu to impress your delegates.

Our menu selections with our home cooked dishes offer a variety that will give your delegates food for thought.



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

with

Soups – (please choose 1 soup)

Cream of wild mushroom soup with black pepper straw

Tomato and roasted sweet pepper with pesto cream

Traditional minestrone with parmesan croûte

Leek and potato with crumbled wensleydale

or

Potato wedges with chilli dipping sauce and garlic mayonnaise

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**Freshly percolated coffee or tea**



**Penne and fusilli pasta**

served with a choice of the following sauces (please choose 2)

- Carbonara**
- Bolognaise**
- Lamb meatballs with tomato and basil**
- Tomato, basil and garlic**
- Mushroom and cream**
- Bacon, courgette and thyme with crème fraîche**
- Chicken and mushroom**
- Mediterranean vegetable with tomato**
- Cheese with tomato pesto**
- Broccoli and brie**

served with

- Garlic bread**
- Dressed mixed salad**

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Freshly percolated coffee or tea



Freshly carved meats served in rustic bread rolls

Loin of pork with seasoning and apple sauce

Turkey Breast with cranberry & balsamic relish

served with

Potato wedges

Traditional crunchy coleslaw

Dressed mixed salad

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**Freshly percolated coffee or tea**



Please choose 6 Items from the list below

\* **denotes hot items** also available cold on request  
additional items may be added for a cost of £2.45 plus VAT per item

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

## 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

- . Chicken goujons with lemon and garlic dip
- \* Spiced mini beef kebabs with chickpea puree
- \* Coriander chicken pieces with a sweet chilli dip
- \* Homemade peppered sausage roll
- \* Yorkshire pork and apple sausages with a sticky piquant glaze
- . Pastrami and cream cheese with dill pickle cornets
- \* Mini steak pies

## Fish

- \* Tartlets of crab, tarragon and parmesan
- \* Salmon and haddock fish cakes with tartare dip
- \* Goujons of market fish with tartare sauce
- \* Mini thai salmon kebabs

## Vegetarian

- \* Spanikopitas (spinach & feta cheese in filo pastry)
- \* Focaccia pizza with onions, garlic, portobello mushrooms and italian cheeses
- \* Tartlets of yorkshire goats cheese with red onion and port marmalade
- . Cheese and sundried tomato frittatas
- \* Potato wedges with sour cream dip
- \* Mini jackets filled with feta cheese and black olives
- \* Onion bhajis with raita

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Freshly percolated coffee or tea



Please choose 2 Main dishes & 1 Vegetarian dish

Meat

- . **Pan fried pork tenderloin** with cider, mushrooms and sugar snap peas
- . **Mini yorkshire sausage** with a wholegrain mustard mash and sweet onion jus
- . **Lamb tagine** with sultanas
- . **Battered sweet and sour pork** with baby onions and flash fried pepper
- . **Beef bourguignon** – strips of beef cooked in a red wine sauce with shallots, lardons and mushrooms

Poultry

- . **Mild curried coriander chicken** with coconut milk
- . **Chicken tikka masala** with popadoms
- . **Chicken strips** with smoked bacon and a muscat wine cream sauce finished with fresh tarragon
- . **Turkey Strips** with vine tomatoes, peppers, aubergine and basil finished in a white wine cream sauce

Fish

- . **Whitby seafood pie** topped with a parsley mash potato
- . **Thai fishcake** with scented noodles and a spicy tomato salsa

Vegetarian

- . **Three bean chilli**, nachos & sour cream
- . **Penne pasta** with a mediterranean vegetable and tomato sauce

the above served with

roasted new potatoes with rock salt and rosemary

OR

pilaf rice with mediteranean vegetables

warm french bread

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**Freshly percolated coffee or tea**



**These dishes are served in taster bowls  
with delegates being encouraged to take more than one**

**Please choose 2 dishes from the list below plus 1 vegetarian dish.**

**The mini pudding selection is included in the menu price.**

## **Meat**

- . **Cumberland mini sausages** & colcannon mash with red onion gravy
- . **Lamb meatballs** with spiced tomato sauce and cumin couscous
- . **Braised yorkshire beef** with shallots, thyme and baby roast potatoes
- . **Caramelised pork** with ginger and balsamic
- . **Beef bourguignon** with a horseradish and thyme dumpling
- . **Battered sweet and sour pork** with baby onions and flash fried pepper
- . **Lamb keema** with coriander naan bread

## **Poultry**

- . **Chicken with penne pasta** and a tomato, basil and garlic sauce
- . **Chicken tikka masala** with mini naan bread
- . **Chicken jalfrezi** with a sweet onion bhaji

## **Fish**

- . **Whitby fish & chips** with mushy peas
- . **Smoked salmon and rocket pasta linguine**
- . **Medley of seafood** with a parsley and parmesan mash

## **Vegetarian**

- . **Thai vegetable curry**
- . **Penne pasta** with spinach and ricotta

## **Chilled selection**

- . **Chicken caesar salad** with parmesan
- . **Seared tuna niçoise salad**
- . **Tomato and mozzarella salad** with a herb dressing

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Mini pudding selection included

chocolate pot – crème brûlée – lemon posset

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## **Freshly percolated coffee or tea**



## Chilled

- . **Classic sugar crusted crème brûlée** with yorkshire rhubarb shot
- . **Summer pudding** served individually with double cream and strawberry foam
- . **Crunchy chocolate torte** with summer berries & double cream
- . **Profiteroles**, fresh strawberries, warm chocolate sauce with raspberry coulis
- . **White wine poached peaches** with a chocolate ganache
- . **Chocolate and pecan tart** with a honeycomb ice-cream and butterscotch sauce
- . **Raspberry and vanilla cheesecake** with a praline wafer and dark chocolate sauce
- . **Chocolate and hazelnut cheesecake** with a frangelico semifreddo hazelnut praline
- . **Lemon tart** with fresh strawberry coulis
- . **Grown up sherry trifle**: fresh strawberry & cherry jelly with fresh vanilla custard, chantilly cream served with shortbread fingers
- . **Morgan Spiced orange and chocolate terrine** with mandarin napoleon syrup, rum semifreddo

## Hot

- . **Sticky toffee pudding** with butterscotch sauce and dairy ice cream
- . **Rhubarb and ginger steamed sponge** with an orange sauce and vanilla semifreddo
- . **Hot cherry pancakes** with clotted cream & nutmeg custard
- . **Trio of:** sticky toffee pudding|blackberry crumble|vanilla ice cream
- . **Sticky toffee** bread & butter pudding
- . **Hot chocolate fondant** served with vanilla ice cream



**Breakfast Items**

- . Piece of fresh fruit £0.90
- . Danish pastries £2.15
- . Bacon, mushroom and tomato baguette £3.95

**Beverages**

- . Cup of tea or coffee £1.10
- . Cup of tea or coffee with biscuits £1.75
- . Bottled mineral water £2.55
- . Jug of fruit juice £4.95

**Afternoon Tea**

- . Yorkshire cakes £2.40
- . Round of sandwiches £3.85
- . Full traditional afternoon tea £6.45
- Assorted sandwiches
- Fruit scones with preserves
- Carrot cake – chocolate cake – lemon drizzle cake
- Cup of tea

**Sundries**

- . Kit-kats £0.70
- . Plate of biscuits £3.85
- . Puddings £4.95

**Healthy Options**

- . Side salad bowls £2.95
- . Forest fruit smoothies £2.95
- . Fresh fruit kebabs £3.95
- . Fresh fruit pots £4.95

**Audio Visual Services**

A full range of Audio Visual Equipment is available  
 Prices quoted on request

# 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:
  - 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 reasonably 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 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