



EVENT CATERING

with confidence

2010 MENUS

DINNERS & AWARD CEREMONIES WEDDINGS & SEASONAL EVENTS



Website - www.cgcevents.co.uk
Telephone - 0113 2876387

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

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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 2876387

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

- * **Seafood pie** with mushy peas £1.40
- . **Marinated tiger prawn and mange tout skewer** with coriander dip £1.40
- * **Mini devilled crab cakes** with tomato remoulade £1.40
- . **Spinach, smoked trout and herb cream roulade** £1.65
- . **Fresh salmon and herb roulade** on dijon butter bread £1.65
- . **Classic prawn cocktail puffs** £1.90
- . **Filo tartlets** with smoked salmon crème fraîche and lime £1.90
- * **Mini fish and chips** with tartare sauce dip £1.90
- . **Smoked salmon, mock caviar and quails egg** £1.90

Meat & Poultry

- . **Chicken liver parfait** on orange marmalade crostini £1.15
- * **Ham and dijon mini croissants** £1.40
- * **Yorkshire cocktail sausages** with honey glaze £1.40
- * **Curried coconut chicken sticks** £1.40
- . **Mini caesar salad croustades** £1.65
- * **Spicy pork empanaditas** with chunky avocado relish £1.65
- * **Mini hamburgers** with pickles and ketchup £2.10
- * **Mini yorkshire pudding** with horseradish and beef fillet £2.35
- * **Shakey beef fillet** with ginger and wine dipping sauce and peanut crumb £2.50

Vegetarian

- * **Cherry tomato & basil pesto galletta** £1.15
- . **Melon, feta and black olive kebab** £1.40
- . **Polenta crostini** with blue cheese and balsamic red onion £1.40
- . **Asparagus croûtes** with lemon hollandaise £1.40
- . **Tiny parmesan and black olive shortbread** with parsley pesto and goats cheese £1.40
- * **Artichoke and gorgonzola focacinne** £1.40
- . **Mushroom, thyme & garlic frittatas** £1.40
- . **Roast red pepper, goats cheese and sun dried tomato** £1.50

Sweet

- . **Chocolate dipped strawberries** £0.95
- . **Mini chocolate profiteroles** £1.15
- . **Skewers of tropical fruit** £1.15
- . **Chocolate cups** with strawberries and orange crème fraîche £1.40
- . **Mini raspberry meringue kisses** £1.40
- . **Mini chocolate truffle cakes** £1.40
- . **Caramelised lemon tartlets** £1.45
- . **Yorkshire curd tart** £1.65
- . **Mini scones** with clotted cream & raspberry jam £1.65

* Denotes hot item

luncheon & dinner

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

Good food starts at the source and we're proud of our Yorkshire heritage and 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 £4.20
- . **Tomato and roasted sweet pepper** with pesto cream £4.20
- . **Curried parsnip** with root vegetable crisps £4.20
- . **Traditional minestrone** with parmesan croûte £4.20
- . **Classic french onion** with wensleydale blue croûte £4.50
- . **Cream of cauliflower** with wensleydale and chives £4.50

Chilled – Fish

- . **Smoked mackerel pâté**, citrus salad with pomegranate seeds served with pumpernickel bread £4.70
- . **Fresh salmon and herb roulade** with a smoked trout and celeriac rillette with lemon mayonnaise £5.15
- . **Home cured gravadlax** with a spicy beetroot & vodka crème fraîche and dressed rocket £6.95
- . **Smoked salmon platter** with a crab and fresh horseradish potato salad and a chive dressing £6.95
- . **Tian of Prawns and Crayfish Mousse** with coriander and lemon, smoked salmon and a red pepper dressing £6.95
- . **2 hour Salmon ceviche** with pickled ginger and mange tout salad and a thai spiced haddock rillett £7.95

Chilled – Meat & Poultry

- . **Pressed yorkshire ham terrine** with prunes & artichokes, served with pureed herbs & pickled fennel bruchettas £4.95
- . **Lemon, garlic and thyme marinated chicken salad** dressed with watercress, served with crispy pancetta, cherry tomatoes & pesto croutons £5.15
- . **Chicken liver and prune parfait** with a confit of duck leg in an orange and cointreau marmalade with warm brioche finger £5.40
- . **Smoked Pheasant Breast** on an orange and watercress salad topped with shaved parmesan £7.75

Chilled – Vegetarian

- . **Chargrilled vegetable terrine** infused with fresh herbs served with a spiced tomato pannacotta & basil dressing £4.95
- . **Salad of beetroot and chicory** with toasted goats cheese and baked asparagus £5.15
- . **Fantail of cantaloupe melon** with elderflower marinated fig with a raspberry dressing and a seasonal berry jelly £5.40
- . **Roasted pear gorgonzola and rocket salad** with sunblush tomatoes and a balsamic dressing £5.75

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

Upgrade your bread platter for guests

- . **Traditional** – handmade white and wholegrain rolls £0.25
- . **Mediterranean** – olive, sundried tomato and ciabatta bread £0.45
- . **Flavoured** – sunflower, fennel and french chive bread £0.45



Fish

- . **Salmon & ginger fish cakes** with a sweet & sour vegetable salad £5.15
- . **Pan fried salmon, new potato, chive and vine tomatoes** with a lime hollandaise £5.40
- . **Fresh fillet of mackerel** with a citrus salad and pomegranate seeds £5.65
- . **Chargrilled salmon roundel** with a crayfish and prawn mousseline, smoked haddock risotto and a tarragon beurre blanc £7.50
- . **Mille feuille of trout, salmon and monk fish** with a roast broccoli puree and crispy bacon £7.95
- . **Pan fried scallops** served with a homemade hash brown, butternut squash puree and crispy pancetta with a fennel cream sauce £8.45

Meat & Poultry

- . **Poached egg with galfrette potato and pancetta** with pea puree £4.95
- . **Mini cumberland rings** served upon a bed of colcannon mash with a sweet onion gravy £5.15
- . **Baked buffalo mozzarella** wrapped in parma ham served with flash fried pimentos and endive with a truffle oil £5.65
- . **Char grilled asparagus** with confit of wild mushrooms and sautéed bayonne ham, poached egg glazed in parmesan £5.75
- . **Surf and turf** beef fillet with a fresh anchovy salad with a balsamic, basil and wholegrain mustard £6.95

Vegetarian

- . **Yorkshire pudding** with onion gravy £4.20
- . **Brioche filled with goats cheese** with beetroot carpaccio and a walnut dressing £5.15
- . **Red onion tart** with tomato coulis and dressed Leaves £5.15
- . **Warm salad of roast asparagus, poached egg** with béarnaise sauce hollandaise £5.15
- . **Pan fried wild mushrooms** scented with truffle oil and thyme, served in a cheese basket finished with rocket and blush tomatoes £5.75

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

Upgrade your bread platter for guests

- . **Traditional** – handmade white and wholegrain rolls £0.25
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- . **Flavoured** – sunflower, fennel and french chive bread £0.45



Fish

- . **Grilled salmon and haddock roulade** with truffle scented risotto, pea puree, grilled asparagus and sauce vierge £11.25
- . **Mille feuille salmon, wild trout and swordfish** topped with a garlic and parsley cream pont neuf potatoes and bean & carrot bundle £11.75
- . **Roast fillet of cod** with a confit of fennel, rissole potatoes, red pepper and herb coulis and a mediterranean vegetable kebab £13.25

Meat

- . **Roast rack of pork** with baby onion and mushroom tatin, pommes anna and a root vegetable puree with a lincolnshire cider sauce £12.25
- . **Loin of pork** stuffed with a date and wild boar farce, chateau potato, creamed cabbage and roasted roots £12.95
- . **Tenderloin of pork** filled with sage & garlic farce wrapped in continental ham on neeps, served with pakchoi and thyme sautéed new potatoes with a deep claret jus £12.95
- . **Braised Beef Steak** on creamy champ mash served with broccoli hollandaise, parsnip crisp and rich stout gravy £13.25
- . **Shoulder of lamb** with crushed dauphinoise & timbale of aubergine, carrot puree & broccoli with a glaze £13.75
- . **Canon of lamb** on a sautéed kale with a fine bubble and squeak, pea and mint risotto and a rosemary scented jus £17.95
- . **Oven roasted loin of venison** with potato fondant, spiced red cabbage, maple glazed butternut squash and a bramble Jus £19.50
- . **Roast fillet of beef** on buttered greens with pont neuf & a parsnip and horseradish puree with a claret jus Market Price

Poultry & Game

- . **Pan fried breast of chicken** on a sweetcorn, courgette and chorizo hash with a sage jus £11.25
- . **Pan fried breast of chicken** on vine tomatoes, black olives and new potatoes topped with crispy pancetta & a light chicken jus with chanterey carrots £11.45
- . **Chicken, spinach and sundried tomato roulade** served on a basil fondant potato, cauliflower puree and seasonal greens £11.45
- . **Lemon pan fried breast of chicken** on crushed sweet potato with asparagus spears and a wild mushroom sauce & crispy pancetta £12.25
- . **Ballotine and breast of chicken** with a baby spinach and pancetta farce, chive & potato puree with roast baby carrots and a broccoli floret £12.25
- . **Chicken breast stuffed with goats cheese and thyme** with sautéed potatoes, cherry tomatoes, wild mushrooms and a vegetable nage £13.25
- . **Saffron and rosemary marinated chicken supreme** served on a tomato scented mashed potato, sautéed spinach, asparagus spears and pan fried mushrooms £13.75
- . **Sliced duck breast** on sautéed red cabbage and apple served with orange scented confit of duck, potato & galletta served with a plum jus £16.25

main courses



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
- . **Goats cheese and spinach risotto cakes** with roasted roots and balsamic dressing
- . **Courgette and roast aubergine frittata** served with roast squash and a beetroot and pinekernal salad
- . **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)

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

puddings



Chilled

- . **Classic sugar crusted crème brûlée** with yorkshire rhubarb shot £4.00
- . **Summer pudding** served individually with double cream and strawberry foam £4.50
- . **Crunchy chocolate torte** with summer berries & double cream £4.50
- . **Profiteroles**, fresh strawberries, warm chocolate sauce with raspberry coulis £4.50
- . **Grown up sherry trifle**: fresh strawberry & cherry jelly with fresh vanilla custard, chantilly cream served with shortbread fingers £5.00
- . **Trio of**: chocolate torte|black cherry meringue|orange pannacotta £5.00
- . **Trio of**: elderflower jelly|vanilla ice cream|raspberry coulis £5.00
- . **Morgan Spiced orange and chocolate terrine** with mandarin napoleon syrup, rum semifreddo £5.20
- . **Trio of apple desserts**: apple pannacotta|caramel apple crumble|baked apple and cider parfait £5.25
- . **White wine poached peaches** with a chocolate ganache £5.25
- . **Chocolate and pecan tart** with a honeycomb ice-cream and butterscotch sauce £5.25
- . **Raspberry and vanilla cheesecake** with a praline wafer and dark chocolate sauce £5.25
- . **Chocolate and hazelnut cheesecake** with a frangelico semifreddo hazelnut praline £5.25
- . **Lemon tart** with fresh strawberry coulis £5.95

Hot

- . **Sticky toffee pudding** with butterscotch sauce and dairy ice cream £4.50
- . **Rhubarb and ginger steamed sponge** with an orange sauce and vanilla semifreddo £4.50
- . **Hot cherry pancakes** with clotted cream & nutmeg custard £5.25
- . **Trio of**: sticky toffee pudding|blackberry crumble|vanilla ice cream £5.25
- . **Sticky toffee bread & butter pudding** £5.25
- . **Hot chocolate fondant** served with vanilla ice cream £5.50

cheese course & coffee



British & Continental – **Cheese Taster** (choose 3) £3.35
Full Cheese Platter (choose 3) £5.00

- . Yorkshire fountains gold cheddar
- . Stilton
- . Wensleydale
- . Camembert le rustique
- . Brie
- . Red leicester
- . Lincolnshire poacher
- . Coverdale

Gourmet – **Cheese Taster** (choose 3) £4.95
Full Cheese Platter (choose 3) £7.50

- . Hawes farmhouse coleman's mustard wensleydale
- . Mature cheddar
- . Blacksticks blue
- . Somerset brie
- . Mrs Bells yorkshire blue
- . Smoked applewood
- . Ticklemore goat
- . Cote hill blue

To finish

Freshly percolated ground coffee or yorkshire tea £1.10

Freshly percolated ground coffee or yorkshire tea with chocolate mints £1.40

Freshly percolated ground coffee or yorkshire tea with handmade chocolates £1.95

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

£15.95 per person

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

Please choose 7 Items from the list below – * denotes hot items
Additional items may be added to this menu for a charge of £2.45 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

- . 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

Why not add a pudding from the selector for a small extra charge – see pages 6 and 7



£13.95 per person

'stand up food' to be eaten with a fork

Please choose 2 Main dishes & 1 Vegetarian dish

Meat

- . **Pan fried pork tenderloin** with cider, mushrooms and sugar snap peas
- . **Yorkshire award winning sausages** on apple mash with red onion gravy
- . **Cumberland mini sausages** & colcannon mash with red onion gravy
- . **Mini yorkshire sausage** with a wholegrain mustard mash and sweet onion jus
- . **Beef bourguignon** – strips of beef cooked in a red wine sauce with shallots, lardons and mushrooms
- . **Braised yorkshire beef** with shallots, thyme and baby roast potatoes
- . **Lamb tagine** with sultana and cumin cous cous
- . **Battered sweet and sour pork** with baby onions and flash fried pepper

Poultry

- . **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
- . **Chicken tikka masala** with mini naan bread

Fish

- . **Whitby seafood pie** topped with parsley mash potato
- . **Cod cheeks in a lemon batter** with chunky chips and tartare sauce
- . **Thai fishcake** with scented noodles and a spicy tomato salsa
- . **Salmon niçoise**

Vegetarian

- . **Three bean chilli**, nachos & sour cream
- . **Butternut squash and asparagus 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 pages 6 and 7



£14.95 per person

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

**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
- . **Mini yorkshire sausage** with a wholegrain mustard mash and sweet onion jus
- . **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
- . **Lancashire hot pot**
- . **Navarin of lamb** with a mint and apricot dumpling
- . **Lamb tagine** with sultana and cumin cous cous
- . **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
- . **Duck stir-fry** with a plum and orange sauce and crispy noodles
- . **Chicken jalfrezi** with a sweet onion bhaji

Fish

- . **Whitby fish & chips** with mushy peas
- . **Cod cheeks** in a lemon batter with chunky chips and tartar sauce
- . **Smoked salmon and rocket pasta linguine**
- . **Thai fishcake** with scented noodles and a spicy tomato salsa
- . **Medley of 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 pot – crème brûlée – lemon posset

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 18th, 21st Birthday Parties and University Balls.
7. We do not levy a service charge or gratuities; these are entirely at the Clients discretion.
8. If your chosen venue is particularly remote or your facilities are not suitable we reserve the right to apply a surcharge.

Contracted Numbers / Catering

9. 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.
10. The 'Evening Wedding Buffet' offer is only available to clients holding their day reception with CGC Events.
11. 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.
12. 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.
13. 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.
14. Under no circumstances are you or your guests permitted to consume food or drink which has not been purchased on the premises.

Cancellation

15. 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%
16. 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.
17. 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.

18. 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

19. 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.
20. 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.
21. 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
22. 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.