

LANCASTER

LONDON

ADVANCED WINE AND SPECIAL DIETS ORDER FORM

FOCAL International Awards

Thursday 25th May 2017

PLEASE COMPLETE IN BLOCK CAPITALS

Company Name _____ Number of tables _____

Address _____ Table Numbers (if known) _____

_____ No of guests attending _____

Table Host _____ Telephone No _____

Contact Name _____ Telephone No _____

Contact Email: _____

PLEASE INDICATE YOUR METHOD OF PAYMENT

All beverages are required TO BE SETTLED ON THE DAY of the event by the host of the table, either via cash, debit or credit card.

WINE ORDERS WITHOUT PAYMENT DETAILS WILL NOT BE PROCESSED

Credit card type: MC VA DC AMEX Card Number:

Cardholder's Name (please print) _____ Signature _____

Credit Card Expire Date Cash Suite/ Room No. _____

The card will act as a guarantee only and **NO PREPAYMENT IS TAKEN** from these details listed. The final bill will be presented to the table Host to be settled. We reserve the right to charge the card details above in the event of the Host not settling the account on the evening with the full indication on the bill.

A DISCRETIONARY 12.5% SERVICE CHARGE WILL BE ADDED TO YOUR BILL

YOUR CHOICE OF WINES

Bin No.	Quantity Per Table	To Be Opened	Price Per Bottle

AFTER DINNER DRINKS

After Dinner Drinks	To Be Offered
Port	Yes/ No
Brandy	Yes/ No
Liqueurs	Yes/ No

OTHER DRINKS: PER TABLE

Sparkling Mineral Water	
Still Mineral Water	
Beer (Stella, Carlsberg, Peroni, Budweiser, Becks or London Pride)	
Soft Drinks	

CHAMPAGNE: Quantity Per Table

Bin no.	Quantity

SPECIAL DIET REQUIREMENTS

Name of Guest	Special Dietary Requirements	Table No.

A CHARGE OF £15.00 PER MEAL WILL BE ADDED TO YOUR TABLE IF YOU HAVE NOT PRE-ORDERED IN ADVANCE YOUR ALTERNATIVE MEAL.

PLEASE COMPLETE ALL THE INFORMATION REQUESTED AT LEAST 48 HOURS IN ADVANCE AND RETURN THIS FORM TO THE MEETING & EVENTS DEPARTMENT ON

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Menu

Salmon teriyaki with pickled mooli and cucumber, miso dressing



Pot roasted breast and boneless thigh of guinea fowl, golden crushed potatoes, braised red cabbage, roasted butternut squash and pear cider jus



Passion fruit and white chocolate cheesecake, blood orange sorbet

Vegetarian menu:

Feta cheese panna cotta with tomato jelly served with pickled vegetables with honey and beetroot coulis



Grilled and roasted vegetable roulade, wild mushrooms, dauphinoise potato, Savoy cabbage, thyme roasted carrots, celeriac chip and mushroom jus

Coffee

After dinner chocolates

***Priority is given to those guests who have pre-ordered the vegetarian menu in advance. Every effort will be made to accommodate last minute requests however, we cannot guarantee the above choice will be available.**

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