



Manchester Central

Introduction

Miscellaneous charges

Break Ideas

Finger Buffet Selector

Standard Working Lunch

Premium Working Lunch

Chefs Choice hot fork buffets

Cold Fork Buffet

Hot Fork Buffet

Lunch Dinner Selector

Seasonal Menus

Bowl Food

Canapé Selector

Packed Lunch

Crew Catering

Wine List

Terms & Conditions

INTRODUCTION

Manchester Central Hospitality has the ability to cater for all occasions from light snacks to large scale banquets. Manchester Central Hospitality has experience in catering for all kinds of events including exhibitions, awards ceremonies, product launches, corporate events and also private occasions.

This menu pack offers a selection of menu ideas and options. You may find here what you are looking for, or we can create a bespoke solution for you.

MISCELLANEOUS CHARGES

Build up day charges

If you require one of the restaurants open during your build up period you will be required to cover staffing costs if sales do not reach a required level of takings.

Electrical charges

If your event requires catering points to be built on the exhibition floor, then you will be required to cover the costs for any electrical requirements the catering point needs.

Kitchen hire

If your event/gala dinner needs a kitchen to be built in the hall then you will be required to cover all hire charges.

Bar Price List

If you require a bar price list for your event, please contact one of our co-ordinators.

Images and Specification Sheets

These are available for a number of our layouts and retail offerings, please contact one of our co-ordinators for further information.

Miscellaneous

Tea / Coffee £1.85

Tea / Coffee / Home made Biscuits £2.25

Tea / Coffee / Assorted mini Danish £3.00

Tea/ Coffee/ mini muffins £3.00

Still mineral water £3.50 per 750ml

Sparkling mineral water £3.50 per 750ml

Jugs of Iced water £2.75 (2 litres)

Fresh orange juice £3.70 per litre

Cranberry juice £4.00 per litre

Apple juice £4.00 per litre

Water tower hire £75.00

Includes hire, 18.5 litre cartridge and 50 plastic cups

BREAK IDEAS

Bronte biscuits	£0.95	
Home made flavoured shortbread biscuits		£1.25
Organic teas and fair trade coffee	£2.95	
Home made scones, jam and cream	£2.50	

Morning brain food £4.30

Minimum covers 10

A wide selection of fruits to include
(Oranges, bananas, avocados and blueberries)

A choice of cereal and oat bars

A selection of home made smoothies

Sugar rush £4.30

Minimum covers 10

A large selection of bite sized confectionary

To top up the sugar levels

Static nibbles £5.90

Large bowls of plantain and sweet potato crisps

Salted mini pretzel knots

Marinated olives, sun blushed tomatoes and spicy broad beans

Breakfast

Bacon, sausage or egg ciabatta £4.10
A choice of locally produced back bacon, Cumberland
Sausage or fried local eggs in Mediterranean style breads

Freshly baked assorted Danish pastries £3.25

Freshly prepared seasonal fruit £3.75 Minimum covers 10
Freshly prepared fruit so easy to pick up

Breakfast breads £12.50

Min 10 covers

Freshly baked breakfast goods
Jams and preserves
Bowls of natural yoghurt, fruit compotes and granola
Organic teas and friar trade coffee

Continental breakfast £13.75

Min 10 covers

Freshly baked breakfast goods
Jams and preserves
Individual flavoured local yoghurts
Freshly prepared seasonal fruit
Organic teas and fair trade coffee

Full English breakfast £17.50

Min 10 covers

Freshly baked breakfast goods
Jams and preserves
Cumberland and Lincolnshire sausage
Smoked local back bacon
Scrambled local egg
Grilled plum tomato
Pan fried field mushroom
Sautee potatoes
Fruit juices
Organic tea and fair trade coffee

Executive breakfast £27.50

Min 20 covers

Freshly baked breakfast goods
Jams and preserves
Carved smoked salmon on a block of ice, lemon and soda bread
Freshly prepared seasonal fruit
Scrambled egg and a selection of breads
Continental meats and cheeses
Fruit juices
Organic tea and fair trade coffee

Finger buffet selector

£18.50 per person plus vat
For 10 items, 5 hot and 5 cold

Additional items £2.15
Must be purchased for 100% of confirmed numbers

Cold

Hand made sandwiches
Filled pitas
Teriyaki salmon skewers
Selection of Californian rolls with soy, wasabi and galangor (V)
Tapas vegetable selection (V)
Onion scones topped with smoked mackerel and home made fruit chutney
Tandoori chicken kebabs served with rieta dip
Cherry tomato and bocconcini sticks with basil oil (V)
Smoked salmon nigri with soy, wasabi and pickled pink ginger
Mini goats cheese and onion tartlets(V)

Hot

Oriental duck samosas with hoi sin dipping sauce
Fried breaded calamari rings and aoli dip
Lemon and pepper chicken skewers
Cheshire lamb koftas
Cajun spiced chicken strips with tomato and coriander salsa
Swechwan beef kebabs
Demi vegetarian quiche (V)
Roast butternut squash cappuccino served in a demie tasse cup (V)
Roast pepper and sun kissed tomato bruschetta topped with melted brie (V)
Baby jacket potatoes and garlic chive cream cheese (V)

Desserts

Mini fruit trifles in shot glasses
Mini chocolate tarts
Mini lemon Brulee in Chinese spoons
Mini raspberry and white chocolate cheesecake bite

Standard working lunch

£17.50 per person plus vat

Menu A

Minimum 10 covers

Cured continental meats with marinated and grilled vegetables and ciabatta crostini

Selection of vegetarian sushi with soy, wasabi and pickled pink ginger

Warm Mediterranean breads with balsamic and olive oil

Continental and local cheese platter served with dried apricots, grapes and walnut bread

Freshly prepared fruits with natural yoghurt

Organic teas and fair trade coffee

Menu B

Minimum 10 covers

Hand made sandwiches

Wild mushroom and freshly shaved parmesan tart

Scallops of corn fed chicken with chicory and onion chutney

Continental and local cheese platter with dried apricots, grapes and walnut bread

Freshly prepared fruits with natural yoghurt

Organic teas and fair trade coffee

Premium working lunch

£20.50 per person plus vat

Menu A

Minimum 10 covers

Roast corn fed chicken, Caesar garnish

Poached fillet of salmon, baby leaf, aoli

Pear and walnut tart, roquette, Yorkshire blue dressing

Warm Mediterranean breads, olive oil and balsamic

Continental and local cheeses, dried apricots, grapes, walnut bread

Freshly prepared fruit, natural yoghurt

Organic teas and fair trade coffee

Menu B

Minimum 10 covers

Roast sirloin of beef, watercress, condiments

Seafood platter, lemon, aoli

Golden cross and caramelised onion tart, roquette

Warm Mediterranean breads, olive oil and balsamic

Continental and local cheeses, dried apricots, grapes, walnut bread

Freshly prepared fruit, natural yoghurt

Organic teas and fair trade coffee

Chef's choice hot fork buffet

£22.50 per person plus vat

Minimum 50 covers

2 course hot fork buffet lunch

To consist of the following

A meat, poultry or fish dish

A vegetarian dish

Seasonal vegetables or salad dish

A rice, pasta or potato dish

Freshly prepared fruit or dessert

Please contact the catering department to discuss your requirements

Cold fork buffet selector

£35.65 per person plus vat

This includes 3 servings of tea and coffee 30 covers upwards

Meat and fish

Choose two of the following

Poached fillet of salmon, braised chicory, vanilla dressing
Carved Cheshire ham, char grilled vegetables and pickles
Thai sliced beef, bean sprout salad
Ballontine of chicken, Caesar salad
Marinated seafood, aoli potatoes, dill crème fraiche

Choose one of the following

Grilled paneer, wilted roquette, chick pea, coriander oil
Yorkshire blue and pear tart, rocolla, beetroot shoots
Thai vegetable parcels, coriander potato salad
Roast vegetable kebabs, sate sauce

Choose three of the following

New potato, grain mustard salad
Mixed leaf and soft herb salad
Penne pasta, roast peppers and tomato oil
Tear and share breads
Caesar salad
Greek salad
Red cabbage coleslaw
Tomato and boccacinni salad, basil oil
Thai bean sprout salad
New potato and herb oil

Choose one dessert

Exotic fruit salad, rose water syrup
Lemon tart, raspberry compote
Fresh fruit kebabs, crème fraiche
Mini trifles in shot glasses
Dark chocolate tart, white chocolate cream
Yorkshire blue panna cotta, saffron poached pear
Poires William torte, red berry compote
Kiwi and hazelnut pavlova

Hot fork buffet selector

£37.50 per person plus vat

This price includes three servings of tea and coffee 30 cover upwards

Meat and fish
Choose two items

Confit duck leg with braised red cabbage and orange sauce
Pan fried fillet of salmon with Thai green curry on oriental vegetables
Lamb kofta with rogan josh sauce, cumin and black onion seed potatoes
Daube of beef with red wine and root vegetable
Bouillabasse with poached fennel and garlic croutes

Vegetarian selection
Choose one item

Roasted vegetable and plum tomato stew with herb scones
Leek, button onion and potato pie with a puff pastry top
Vegetable paella with soft herbs

Potato, rice or pasta
Choose one

Steamed parsley potatoes
Dauphinoise potatoes
Savoyard potatoes
Parmentiere potatoes, bacon and cherry tomatoes
Roast new potatoes with balsamic and sea salt
Fragrant rice
Spanish rice
Vietnamese rice noodle salad
Fresh pasta and basil oil

Vegetables
Choose one

Panache of seasonal vegetables
Roasted root vegetables with rosemary and honey
Braised red cabbage
Caraway roast carrots
Creamed celery and button onions
Roast courgettes with a feta glaze
Panache of fine beans and sugar snaps

Desserts
Choose one

- Exotic fruit salad in a rose water syrup
- Lemon tart with a raspberry compote
- Fresh fruit kebabs served with crème fraiche
- Mini trifles in shot glasses
- Dark chocolate tart served with white chocolate cream
- Yorkshire blue panna cotta and saffron poached pear
- Poires William with a red berry compote
- Kiwi and hazelnut pavlova

Lunch and dinner selector

From £35.00 per person plus vat

Starters

Seared tuna with a nicoise garnish
A salad of cherry tomatoes, anchovies, kalamata olives, caper berries
Green beans and quails egg

White Spanish onion soup,
Roasted banana shallots and rosemary croutons (V)

Parsleyed ham hock terrine,
Rasin reduction with a micro cress salad and whole grain mustard dressing

Vanilla confit salmon,
Morecambe bay shrimps and a salad of roast baby tomatoes

Buttered chicken liver parfait,
Home made fruit chutney with toasted brioche and a micro cress salad

Caramelised red onion and golden cross goats cheese tartlet
Ratatouille and balsamic endive salad (V)

Roast butternut squash soup
With cumin crème fraiche (V)

Poached baby pear,
Yorkshire blue blancmange served with an endive and sango radish shoot salad,
Beetroot dressing (V)

Main courses

Slow roast Cheshire belly pork,
Truffled mash potato served with broad beans and button onions and a cider jus

Steamed fillet of sea bass
Dauphinoise potato and fine beans with a lemon beurre blanc

Roast salmon fillet,
Crispy parma ham and a herb galette, roast butternut squash and a pea veloute

Seared free range chicken supreme,
Spinach and ricotta stuffing, wrapped in Serrano ham, caraway carrots and crushed new served with a pepper coulis

Confit of Lancashire duck leg,
Braised red cabbage and crushed herb potato with an orange jus

Potato gnocchi,
Roast butternut squash topped with golden cross goats cheese and soft herbs (V)

Risotto of peas and black trumpettes,
With tapanade oil and aubergine crisp (V)

Braised Cumbrian lamb shank,
Garlic mash potato and roast root vegetables with a braising liquor reduction

Dessert

Summer berry pudding,
With crème fraiche and hedgerow berries

Bitter chocolate tart,
And white chocolate ice cream

Strawberry and hazelnut shortcake
With Cornish Clotted cream and strawberry puree

Roast peach
Melba garnish

Coffee brulee,
Tiramisu roulade and butter royal

Rhubarb crumble,
Callesticks farm bourbon bean ice cream

Lunch and dinner selector

From £45.00 per person plus vat

Starters

Cornish crab,
Avocado panna cotta with confit tomatoes and black olive tapanade

Mosaic terrine of guinea fowl,
With apple crisp and fig chutney, affilia cress garnish

Tataki of tuna,
With a wasabi panna cotta and caper berries

Oxtail soup
With roasted root vegetables

Chickpea and leek terrine,
With salsa and olive oil bruchetta (V)

Jerusalem artichoke soup,
Powdered ceps and truffle oil (V)

Pear and walnut tart,
Micro roquette salad and Yorkshire blue dressing (V)

Carpaccio of king scallops,
Cauliflower blancmange and pickled chanterelles

Main courses

Chicken ballontine,
Sun blushed tomato stuffing, dauhinoise potato and fine beans,
Chorizo and basil beurre blanc

Jerusalem artichoke risotto,
With freshly shaved parmesan and soft herbs (V)

Roast rack of local lamb,
Confit shank Wellington, potato tatin,
Roast butternut squash and beetroot with a red current jus

Asparagus and gruyere feuilletes,
With dauphinoise potatoes, caraway roast carrots and a
Sweet pepper coulis (V)

Seared guinea fowl,
Preserved duck ravioli with black trompettes, broad beans and a
Smoked chicken consommé

Roast salmon pave,
With a lemon and lobster bisque, potato galette and
Fine beans

Fillet of monkfish,
With a pea risotto, roast butternut squash and crispy parma ham

Pot roast chicken supreme,
Chicken and cep Wellington with creamed leeks,
fondant potato and pan jus

Desserts

Poached baby pear and Yorkshire blue cheesecake

Classic lemon tart with raspberry jelly and Cornish clotted cream

Green apple bavaroise,
With blackcurrant sorbet and an apple crisp

Modern Black forest gateau
With griotine cherries

Poires William torte,
With poached baby pear, pear crisp and vanilla cream

Assiette of chocolate

Seasonal menus

The following menus have been written to reflect the best produce available
Locally for each season.

Please be aware that the availability of items are affected by Mother Nature
So are subject to change

Spring

March, April and May

Price on application

Cullen skink,
Served with a Water cress crème fraiche

New season lamb rump,
Crushed Jersey royal potatoes, balsamic and black pepper spring cabbage
And a White onion sauce

Rhubarb, almond and ginger crumble,
Served with vanilla custard ice cream in a wafer basket

Summer

June, July and August

Price on application

Cumbrian air dried ham,
Served with an asparagus panna cotta, beetroot shoot salad and a parmesan tuille

Poached chicken ballontine,
With a chicken and oven dried tomato Wellington, served on broad beans,
a fondant potato and pea veloute

Iced strawberry parfait,
With a hand made vanilla shortbread and a gooseberry compote

Autumn

September, October and November

Price on application

Jerusalem artichoke soup
Served with a rabbit dumpling

Confit duck leg,
With dauphinoise potato, roast fennel and beetroot and a blackberry jus

Autumn berry pudding,
With a soft berry garnish and crème fraiche

Winter

December, January and February

Price on application

Pressed game terrine,
Served with home made piccalilli and a micro chard salad

Medallions of venison,
Accompanied by parsnip puree a potato galette and served with a
chocolate red wine sauce

Poires William torte,
Served with black current jelly and a pear crisp

Bowl food

£19.50 per person plus vat for a selection of 2x hot, 2x cold and 1x desert

Allocated to 3x bowls per person

Cold

Tuna nicoise

Roast salmon, potato and fennel salad

Vietnamese chicken salad

Beetroot, green bean and goats cheese salad (V)

Chick pea and flat bread salad (V)

Chicken Caesar salad

Prawn, prosciutto, sun blushed tomato salad

Hot

Penne, cheese fondue and pancetta

Roast butternut squash, feta, roquette and pasta (V)

Chicken and mushroom risotto with fresh shaved parmesan

Seafood paella

Sweet chilli prawns and angel hair noodles

Red Thai beef with rice noodles

Paneer and chick pea curry with basmati rice (V)

Desserts

Black Cherry trifle

Strawberries and cream
(When in season)

Bread and butter pudding with vanilla cream

Crème caramel

Chocolate bavaroise

Canapés

£24.75per person plus vat
10x pieces, 5x hot, 5x cold

Cold

Parmesan and anchovie parmieres
Buck wheat bilinis with sour cream and avruga
Grilled fillet of beef en crouete with salsa verde
Sorba noodles with sesame and ginger in Chinese spoons
Chilled gaspachio, avocado and truffle oil shots
Vegetarian sushi, wasabi, soy and pickled pink ginger (V)
Tomato consome, black olive and tarragon shots (V)
Smoked salmon roulade with crème fraiche
Poached pear and Yorkshire blue tartlets (V)

Hot

Mini hamburgers with pickles and ketchup
Fragrant coconut saffron prawns in Chinese spoons
Mini tuna burgers with wasabi mayonnaise
Red onion and goats cheese tartlets (V)
Bangers and colecannon mash
Potato and spinach curry finished with coriander (V)
Mini hot dog with frenches American mustard
Butter bean cappuccino, truffle oil in demi tasse cups (V)
Coquille st jacques with brandy, mushroom and gruyere
Mini fish and chips with tatare sauce
Mini cottage pie in a porcelain spoon

Dessert

Banoffee pie
Fresh fruit tartlets
Lemon mousse topped with lime zest
Mini trifle in a shot glass
Chocolate mousse, chocolate shavings in a porcelain spoon

Packed lunches

Menu A

£8.90 per person plus vat

A round of boxed sandwiches

A packet of pipers crisps

Chocolate bar

Carton of juice

Piece of fresh fruit

Paper serviette

Menu B

£10.85 per person plus vat

A round of boxed sandwiches

A packet of pipers crisps

Carton of juice

Piece of fresh fruit

Fruit yoghurt

Nutria grain bar

T spoon

Paper serviette

Menu C

£ 11.95 per person plus vat

Freshly filled ciabatta

A packet of pipers crisps

Fruit smoothie

Piece of fresh fruit

Lemon mini bite

Short bread biscuits

Paper serviette

Crew catering

£17.25 per person plus vat

Please select one main course, one vegetarian, two accompaniments and one dessert. Hot food is for a minimum of ten people. On a non event day hot food is served up to 6pm. After 6pm there is a service charge of £6 per person plus vat.

Main course

Beef chilli
Sheppard's pie
Beef lasagne
Chicken & leek pie
Seafood crumble
Daube of beef

Vegetarian main course

Spinach and brie lasagne
Roast Mediterranean pie
Vegetable chilli
Green Thai curry

Accompaniments

Roast potatoes
Slow braised rice
Spiced potato wedges
Buttered new potatoes
Market vegetables
3 types of salad

Dessert

Fresh fruit salad
Bread and butter pudding
Fruit crumble
Black forest gateau
Chocolate fudge cake

Alternative menu for less spend
£8 per person plus vat

A selection of sandwiches
Bowls of pipers hand cooked crisps
Fresh fruit salad

Wine List

White Wine

- Renards Hill Colombard Sauvignon 2007 £17.45
Made from carefully selected grapes grown in France's Gasgony region.
Wonderfully aromatic, with a delicious crisp finish
- Sancerre, Marquis de Goulaine 2006 £35.75
Very fragrant and expressive on the nose with floral and mineral notes. On the palate there is pure, ripe grapefruit with some mineral notes. An impressive, approachable and deliciously drinkable Sauvignon Blanc.
- Macon Villages, Jean Curial 2006 £25.55
The Maconnais is the place for good value white Burgundy. Clean and dry with good apple fruit the wine also has a touch of sweet honey which makes good Macon so easy to drink and a great all rounder
- Chablis, Domaine Fourrey 2006 £34.10
A classic-style Chablis with good body and finesse that can be aged up to 5 years.
- Pinot Grigio, Carlo Damiani 2006 £19.15
Brilliant straw yellow in colour, with a delicate bouquet of white blossom, apricots and peaches. The natural acidity gives this wine excellent balance and a lengthy finish
- Fox Grove Semillon Chardonnay 2007 £17.45
Rich, vibrant fruit characters with a delightfully fresh, clean finish.
- Cape Dream Chenin Blanc 2007 £17.45
Simple, fresh and straightforward – this is a lovely fresh Chenin.

Red Wine

- Renards Hill Grenache Merlot 2007 £17.45
Successful combination of local and international varietals. Excellent fruit, soft tannins and a hint of spice.
- Cabernet Sauvignon Les Bateaux, Lurton 2006 £21.70
Elegance on the nose combined with hints of ripe red berry fruit. A well structured Cabernet Sauvignon from one of our favourite producers.
- Beaujolais Villages, Jean Curial 2005 £23.85
A lovely fresh Beaujolais full of summer fruits – try it chilled. Another very impressive wine from Jean Curial
- Fleurie, Jean Curial 2006 £32.35
Excellent Beaujolais, from a wonderful domaine. Fleurie produces lovely wine, which is amongst the easiest drinking of the Beaujolais Crus. Elegant fruit and balanced.

Chevalier St Emilion, Lichine 2006 £27.25
Another great wine from the Alexis Lichine stable – soft and velvety with a little richness from a tiny amount of oak ageing. This is a very strong all round food wine.

Bourgogne Pinot Noir, Jean Curial 2005 £27.25
A great introduction to Burgundy, one of the world's most renowned red wine Regions. Combines wonderful sweetness of fruit with great elegance and finesse

Cote du Rhone Domaine de la Mirandole 2005 £21.75
This is a stunning wine from a family owned Domaine Cote du Rhone as it should be; delicious warm fruit with plenty of spice to make it a great food. It also has more in the blend than most Cotes du Rhone

Fox Grove Shiraz Cabernet 2007 £17.45
This wine has beautiful youthful purple-red hues, and a nose that oozes spice, cassis, and rosemary.

Cape Dream Pinotage 2007 £17.45
Light, vibrant red wine from the heart of the Western Cape. Almost perfect conditions for winemaking has resulted in this delicious soft red wine.

Sparkling and Champagne

Baron d'Arignac Brut NV £17.45
Consistent sparkling wine made in the Languedoc Roussillon. Well presented and holds its bubbles well

Prosecco, Rive dela Chiesa NV £27.25
Straw coloured, brilliant, with persistent froth and extra fine perlage. Dry, full bodied, fresh, acidulous and pleasantly fruity.

Perrier Jouet Grand Brut NV £80.85
Made with a 40% Pinot Noir, 40% Pinot Meunier and 20% Chardonnay blend, the champagne has a mid golden hue and a deliciously creamy palate with a good balance of fresh acidity

Nicolas Feuillatte £47.10
A light golden colour with a floral nose revealing subtle hints of white fruits: Pear, Apple with touches of Almonds and Hazelnuts

Pre Order Wine List

For dinners where you require a pre-order wine list please contact our Sales Co-ordinators who will be delighted to tailor a bespoke one from the wines above

TERMS & CONDITIONS

Please note; Manchester Central Hospitality is the trading name of Kudos Hospitality, a member of the Crown Group. The success of your function is important to us. In order to ensure the best communication with our clients, we ask you to review our terms. If we have left any question unanswered, or if you have any queries whatsoever, please feel free to contact our General Manager.

Please note our prices are prepared on the basis of specific numbers. In the event of the final numbers falling below the guaranteed number, we reserve the right to increase the quoted price. Any variation to the services which is requested by the client must be notified in writing to the Company not less than seven days prior to the function. The Company will use its reasonable endeavours to comply with any requests for variations, subject always agreeing with the client any alteration to the quotation which may become necessary. For the avoidance of doubt the Company shall not be obliged to make any such variations.

Bar and Wine prices are correct at the date of printing but such items are subject to alteration without notice.

Stand Catering - any stands wanting to bring in their own catering, food, drink, coffee machines etc will be liable for a £250.00+vat facility fee.

Approximate number of guests must be supplied 9 working days prior to the function.

On booking:-

A pro-forma invoice for the event will be issued on receipt of confirmed catering requirements from the client. The pro-forma is a reasonable estimate based on the final confirmed numbers.

We require 90% payment of the invoice payable 15 days prior to your event.

We reserve the right to refuse to supply the contracted catering service if it has not received cleared funds, in full, at least 5 working days prior to that event.

A final invoice will be produced post event which will show actual consumption of the event. Any amount over the paid pro-forma invoice will be invoiced after the event and payment is required 15 days post event. In the case of over payment, the difference will be refunded to the client.

Cancellation of bookings. If you cancel your function, you will be subject to cancellation fees as set out below. Cancellation fees will be based on the quote price per guest multiplied by the approximate number of guests or, if guaranteed numbers have been given, the guaranteed number of guests ('the total price').

- Up to 28 days before the function: 10% only
- 28 days and up to 7 days prior to the function: 50% of total account.
- 7 days to 24 hours prior to the function: 75% of total account.
- 24 hours or less prior to the function: 100% of total account.

Method of Payment. Clients wishing to pay by cheque must ensure that this is with the company 7 working days prior to the event to ensure that all funds have 100% cleared in our bank account 5 working days prior to the event date, cheques are made payable to Kudos Hospitality Ltd. Payment by credit card incurs a 4% handling charge. For BACS transfers please contact the company for bank details and this must show in our account 5 working days prior to the event.

Credit Applications: Client must complete the company Credit Application and Account Information and return to the Accounts Office, Kudos Hospitality, Manchester Central, Petersfield, Manchester, M2 3GX. Companies outside the UK can only pay by credit card and must pay VAT.

Tables and Chairs. Prices quoted do not include setting up tables and chairs; a charge is made for this service.

Prices are subject to Value Added Tax unless marked inclusive.

All accounts must be settled within 15 days of the invoice date. Any invoice not settled within such a period will attract interest at the rate of 15% per annum from the date of the invoice on the sums outstanding. We reserve the right to charge interest and/or collection charges.

Complaints. Any complaint must be received by the Company in writing not more than three days from the date of the function concerned.

Force Majeure. No liability is accepted for failure of performance due to strike lock out, hostilities or any other circumstances outside the Company's control.

Limitation of Liability. No Liability is accepted for loss, damage or consequential loss, except to the extent required by law caused by the Company's failure to perform its obligations (whether that failure is due to negligence on the part of the Company, its officers, employees or sub-contractors or due to other causes), but nothing here in shall exclude the Company's obligation to pay compensation for death or personal injury as required by law.

For Credit Application Form, please phone contact Accounts Department on 01708 711200. Crown Group Head Office, 236 London Road, Romford, Essex RM7 9EL

I have read and clearly accept 'Crown Group' Terms and Conditions.

SIGNATURE OF CLIENT _____

NAME: _____

COMPANY _____

DATE _____