

AIM Awards / 2017



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Wine order form, hosted
bar details and menu

This requires your immediate attention.

**Please return this form to Sian Minoli (sian.minoli@ford-sinclair.co.uk)
by 3pm on Thursday 28 September 2017 at the latest.**

Host name

Table number

Company name

Contact name

Contact phone

Contact email




FORD
SINCLAIR
EVENTS


T: +44 (0) 1277 350557
E: sian.minoli@ford-sinclair.co.uk
W: www.ford-sinclair.co.uk

Suite 4
First Floor, 4 The Limes
Ingatstone
Essex CM4 0BE

Thursday 12 October 2017

Old Billingsgate, London EC3

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Pre-dinner drinks

GENERAL DRINKS RECEPTION

Wine, beer and mineral water will be available prior to dinner.

HOSTED BARS

Hosted bar facilities are also offered on a first-come, first-served basis. These hosted bars provide table hosts with a private drinks table at which they can meet and entertain their guests, prior to dinner. Hosted bar tables will bear your company logo, making it easier for guests to locate their hosts.

Please make sure your guests are advised in advance that you have a hosted bar.

Hosted bar order form

Please use this form to order any drinks for your pre-dinner hosted bar.

Table no.

	<i>Quantity</i>	<i>Cost (£)</i>
£52.00 Franciacorta Marchese Antinori Cuvee Royale NV, Italy
£72.00 Champagne Drappier Premier Cru Brut NV, France
£3.50 Becks Beer (per bottle)
£5.00 Orange Juice (per jug)
Wine (please specify)		
£
£
£
£3.50 Still Water
£3.50 Sparkling Water
Order total – hosted bar



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Dinner

MENU

Starter: **Oak smoked salmon, salmon and horseradish rillettes, lemon and keta caviar pearls, black pepper croutons, micro herb salad**

Main: **Herb crusted lamb rump, rosti potato, braised red cabbage confit, golden carrot, jus**

Dessert: **Bread & butter pudding, cranberry & mandarin compote, vanilla crème anglaise**

Special dietary requirements

Please advise Sian Minoli at Ford Sinclair by Thursday 28 September 2017 if you have any special dietary requirements.

Email: sian.minoli@ford-sinclair.co.uk. Tel: 01277 563914.

Wine order form - dinner

Please use this form to order any drinks for your dinner table.

Table no.

Quantity Cost (£)

Champagne

£52.00 **Franciacorta Marchese Antinori Cuvee Royale NV, Italy**

Superb traditional method fizz, crisp apple fruit with lemony finesse has acquired subtle richness and perfect tiny bubbles from extended time on the lees.

£72.00 **Champagne Drappier Premier Cru Brut NV, France**

Pinot Noir-based champagne of style and finesse offers delicate aromas of white peach, quince and a touch of spice. The dry, elegant palate shows an impressive degree of concentration, along with fine bubbles and a long, crisp finish.



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Wine order form - dinner

Please use this form to order any drinks for your dinner table.

Table no.


		Quantity	Cost (£)
	White		
£27.00	Pinot Grigio 2016 Poggio Alto, Italy Fresh pear and almond notes infuse this delicately structured, stylish Pinot Grigio. Dry yet rounded, with a refreshing finish.
£35.00	Picpoul de Pinet 2016 Beauvignac, France Elegant aromas of citrus, pear and white flowers, and a crisp, mineral palate and lingering finish.
£38.00	Albariño 2016 Serra de Estrela, Spain This wine bursts with juicy Albariño character: pear, citrus fruit, musky perfume and hints of mineral and spice. Clean, intense and very long on the palate.
£40.00	Sauvignon Blanc 2016 Mount Holdsworth, New Zealand Typical zesty, grassy aroma to real texture and succulence. Green apple and passion fruit flavours turn crisp and mineral on the finish.
£48.00	Chardonnay California 2015 Lost Angel, USA This Chardonnay is full of yellow apples, fresh pear and hints of coconut and tropical fruit – really bright and refreshing.
	Red		
£28.50	Merlot 2014 d'Alamel by Lapostolle, Chile A round, voluptuous Merlot with plum and cherry aromas, a juicy feel in the mouth and a long, smooth finish. The oak adds a touch of spicy complexity.
£30.00	Pinot Noir Reserva Pionero 2016 Morandé, Chile A pure and elegant Pinot Noir with notes of raspberry and gentle spice on the nose. The palate is light and silky in texture, allowing the beautiful summer fruit flavours to shine through.

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Wine order form - dinner

Table no.

Please use this form to order any drinks for your dinner table.


	<i>Quantity</i>	<i>Cost (£)</i>
Red (continued)		
£36.00 Malbec 2016 Norton Porteno, Argentina Sweet and spicy aromas, reminiscent of black pepper. Ripe red fruit on the palate, smooth texture and a harmonious finish.
£42.00 Rioja Crianza 2012 Conde de Valdemar, Spain Complex aromas of ripe black berries balanced with warm vanilla notes and a touch of subtle spice. Excellent, rounded structure on the palate with aromatic complexity lasting through to the finish.
£49.50 Ronan by Clinet 2012, France A sumptuous Bordeaux from a charming vintage, made by Château Clinet. Ripe plum and blackberry fruit aromas lead to a full yet still well delineated palate.
Other		
£3.50 Still Water
£3.50 Sparkling Water
Order total – dinner

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Payment

Table no.

Please note: your order will not be confirmed unless all relevant details are completed. Pre-orders will only be accepted until **midday on Thursday 5 October**. After this time, it may be possible to still pre-order but only a reduced wine list will be available. The same is applicable on the night.

Cards will be debited prior to the event by the LONDON KITCHEN and a VAT receipt will be left in an envelope, addressed to the card holder on your table.

	Quantity	Cost (£)
Order total – hosted bar
Order total – dinner
Grand total

PAYMENT DETAILS

Please note: the credit card details given below relate to pre-orders only. We will request new payment details at the event itself to cover any charges relating to additional drinks orders on the night.

Card number	<input type="text"/>	Credit card type	<input type="text"/>
Name on card	<input type="text"/>	<small>(Mastercard, Visa, Maestro, Switch, Amex)</small>	
Signature	<input type="text"/>	Expiry date	<input type="text"/>
		3-digit security no.	<input type="text"/>