

Welcome to The White Hart Hotel

Whatever the occasion, whether it's a birthday, anniversary, engagement, or just a simple family get-together – you can be sure of the warmest of welcomes and a truly memorable time at The White Hart Hotel.

We have expertise in planning and delivering every event you can imagine. And we have a great team: passionate people to deliver everything you want. Our ethos is that we adapt to you – not you to us. We'll guide you through every aspect of planning your event, leaving you to focus on what matters the most – making sure you and your guests enjoy the occasion!

The earliest mention in official records of the historic White Hart Hotel in Braintree is when a court was held there in 1591. However, the plentiful timbers evident in the hotel's main block have been positively dated to the early Tudor period, and tradition has it that the cellars are older still. In the later years, the hotel was a staging point for some of the most prestigious coach services in the region, such as the Old Bury between London and Bury St Edmunds; the Phenomenon, which ran between London and Norwich; and the Hope, which connected Chelmsford and Colchester. Today, The White Hart Hotel offers the traditional warm welcome of an old coaching inn combined with modern-day comforts and facilities, where you can be assured of great hospitality.

Join us for fine food, wine and an event to remember!

The White Hart Hotel

Bocking End, Braintree, Essex CM7 9AB

Tel: 01376 321401 Fax: 01376 552628

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Function rooms

The Retreat can cater up to 12 guests; and The Braintree Room can cater for up to 30 guests.

The Tudor Bar can cater for up to 40 guests and The Restaurant can seat up to 70 guests. For a function combining the Restaurant & Coachman's Bar, up to 150 guests can attend.

The hotel's main bar offers a flexible and sociable setting, with a unique character ideal for reception drinks.

Accommodation

For your guests requiring overnight accommodation, The White Hart has 31 comfortable bedrooms, all en-suite with remote controlled television, hair dryer, iron and ironing board, tea and coffee making facilities and complimentary wifi.

Your guests should contact Reception and request a room, stating that they are attending your event. The receptionist will advise of room rates at the time of booking, which include a full English breakfast and VAT.

Special occasions package

Everything you need for your special day is included in our prices. All you have to do is choose your ideal menu and we'll arrange the rest. Prices for our Special Occasions packages start from as little as £14.95 per person and include:

- hire of the function room for your reception
- reduced overnight rates for guests
- classic white table linen and napkins
- car parking (subject to availability)

Those little extras

Additional extras are available upon request. Just let us know what else you would like, whether it be chair covers, Champagne for your guests or an evening disco, and we'll be delighted to put you in touch with one of our many local suppliers. All additional extras will be charged by the supplier as ordered.

Entertainment

We highly recommend our resident DJ for your evening entertainment. However, we have no objection if you wish to bring your own disco or band provided they bring with them their public liability insurance.

Making your booking

Once you've decided on a date, it's advisable to contact the hotel where we'll be pleased to help you book the right function room and advise you on anything else that you need to know. At this point, a provisional booking can be made.

Your provisional booking will be held for a maximum period of 7 days, without any obligation. To secure your special occasion at the hotel, we will require a deposit of 10% of the total booking within the 7 days.

A further 50% of the total booking value will be required 12 weeks before the event; and final payment 4 weeks prior to the event.

In the event of a cancellation, we regret that all deposits paid are non-refundable. Cancellation charges will apply as per your signed event agreement in conjunction with our terms and conditions.

Final numbers and arrangements will be required 4 weeks prior to your event and this will be the number charged for, even if the numbers should lower on the day.

A Grand Occasion

We're always looking at ways to make your money go further, and now you can hold a special occasion that you and your guests will always remember – and all for under a thousand pounds! Choose the perfect location for your celebration and we can offer 50 guests:

- a three-course sit-down meal chosen from our special menu
- a 175ml glass of Santa Carolina Chardonnay or Merlot during the meal for each guest
- a 125ml glass of Prosecco to toast the occasion for each guest
- a disco during the evening reception
- reduced overnight rates for guests
- classic white table linen and napkins
- use of the hotel for photos
- car parking (subject to availability)

We can cater for additional guests at a supplement – just let us know at the time of booking and we will make the necessary arrangements.

A Grand Occasion Menu

Please choose from one starter, one main course and one dessert – unless you have any special dietary requests.

Starters

Seasonal soup of the day served with bread roll & butter √

Melon with blueberry compote √

Mains

Roast chicken breast with sage & onion stuffing

Chestnut, mushroom & cashew nut roast √

Both dishes served with roasted potatoes, British seasonal vegetables & gravy

Desserts

Kentish Bramley apple pie & double cream

Clotted-cream ice cream with chocolate sauce

Menu may be subject to change.

Offer subject to availability – please ask the manager for terms and conditions.

Special Occasion Menus

We are delighted to be able to offer you a selection of Special Occasion menus, which have been designed to suit all tastes.

Special Occasion Menu A £14.95 per person

Please choose one starter, one main course and one dessert – unless you have any special dietary requests.

Starters

Seasonal soup of the day ^v

Grilled field mushroom with Shropshire Blue cheese, red pepper & chilli sauce ^v

King prawn cocktail [†]

Sweet chilli chicken salad

All starter dishes are served with an assortment of bread rolls & butter

Mains

Chicken breast with a wild mushroom & tarragon sauce

British beef & Ruddles ale pie with gravy

Grilled salmon fillet served with a watercress sauce [†]

Baked spinach & ricotta cannelloni in sun-ripened tomato sauce with toasted garlic ciabatta ^v

All main courses are served with a selection of mash & new potatoes, British seasonal vegetables or dressed mixed salad

or

Traditional roast

Choose from topside of British beef; British outdoor-reared pork; or British turkey, all served with fresh seasonal vegetables, home-made Yorkshire pudding, crisp roasted potatoes, mashed potato & gravy

Desserts

Warmed Kentish Bramley apple pie with double cream

Profiteroles with chocolate sauce & double cream

Madagascan cheesecake with blueberry compote & double cream

Pot au chocolat

Menu may be subject to change.

Special Occasion Menus

Special Occasion Menu B

£17.95 per person

Please choose one starter, one main course and one dessert – unless you have any special dietary requests.

Starters

Tomato & Jersey cream soup ^v

Chicken liver parfait with caramelised red onion chutney

Loch Fyne[®] smoked Scottish salmon with horseradish crème fraîche [†]

Shredded duck & hoisin salad with cucumber, red onion & tortilla strips

Grilled field mushroom with goat's cheese, baby spinach, pineapple & cracked black pepper chutney ^v

All starter dishes are served with an assortment of bread rolls & butter

Mains

Farm-assured 'smothered' chicken breast with grilled bacon, goat's cheese & a tomato Provençal sauce, topped with watercress

Braised beef with chestnut mushrooms, balsamic roasted onions, garlic & thyme in Chianti wine sauce

Grilled salmon fillet with a pea, broad bean & leek sauce [†]

Peppered mushroom suet pudding served with a Portobello mushroom & Colman's Diane sauce ^v

Lamb kofta kebabs, served with Mediterranean couscous, minted cucumber & yoghurt dressing

All main courses are served with a selection of spring onion mash & chive-buttered new potatoes, British seasonal vegetables or dressed mixed salad

or

Traditional roast

Choose from topside of British beef; British outdoor-reared pork; or British turkey, all served with fresh seasonal vegetables, home-made Yorkshire pudding, crisp roasted potatoes, mashed potato & gravy

Desserts

Strawberry tart with mint & crème fraîche

Toffee apple & cinnamon crème brûlée

Dark chocolate tart in chocolate pastry with crème fraîche & blueberry compote

Lemon & blueberry cobbler with crème fraîche

Irish truffle torte with chocolate sauce & double cream

Menu may be subject to change.

Special Occasion Menus

Special Occasion Menu C

£23.95 per person

Please choose one starter, one main course and one dessert – unless you have any special dietary requests.

Starters

British pea & mint soup v

Duck liver & apricot pâté with caramelised red onion chutney

Smoked, poached & kiln-roasted salmon mousse, with watercress, tomato & herb dressing †

Lamb kofta kebabs, served with red pepper & chilli sauce, minted cucumber & yoghurt dressing

Shropshire Blue cheese & chive dip with celery sticks & toasted ciabatta v

All starter dishes are served with an assortment of bread rolls & butter

Mains

Beef paupiette stuffed with Parma ham & mozzarella with a tomato & wine Provençal sauce

Salmon en croûte with a watercress sauce †

Wild mushroom stuffed chicken breast with mushroom & tarragon sauce

Rosemary-roasted butternut squash, Shropshire Blue cheese & baby spinach risotto v

Pan-seared Barbary duck breast served with a sage & honey jus

All main courses are served with a selection of roasted diced new potatoes, potato rösti, rosemary-roasted root vegetables, braised red cabbage & wilted baby spinach or dressed mixed salad

or

Traditional roast

Choose from topside of British beef; British outdoor-reared pork; or British turkey, all served with fresh seasonal vegetables, home-made Yorkshire pudding, crisp roasted potatoes, mashed potato & gravy

Desserts

Dark chocolate truffle torte with double cream

Strawberry tart with mint & crème fraîche

Lemon posset cheesecake with blueberry compote

Apple & blackberry crème brûlée

Irish truffle torte with chocolate sauce & double cream

Cheese

Shropshire Blue, 'Tickler' extra-mature Devon Cheddar & crumbly Wensleydale, served with caramelised red onion chutney, grapes, celery, crackers & Scottish oatcakes

Canapés *Add canapés for an additional £2.00 per person. Choose any two from:*

Selection of smoked salmon canapés, micro herbs, tomato & herb dressing †

Caramelised red onion & goat's cheese crostini v

Selection of baked mini quiches

Mini sausage & chutney turnovers in puff pastry

Mini shortcrust pies: beef & cracked black pepper, chicken & mushroom in white wine sauce

Menu may be subject to change.

v Suitable for vegetarians † May contain fishbones or shell

Special Occasion Menus

Special Occasion Menu D

£29.95 per person

Please choose one starter, one main course and one dessert – unless you have any special dietary requests.

Starters

Broccoli & Wensleydale soup with crumbled Wensleydale v

Ham hock terrine served with watercress & chunky piccalilli

Beetroot-cured salmon gravadlax with horseradish crème fraîche †

Red onion tarte tatin with goat's cheese & rosemary-roasted cherry tomatoes v

Crab, leek & Gruyère tart served with red chard, crispy leeks, red pepper & chilli dressing †

All starter dishes are served with an assortment of bread rolls & butter

Mains

Garlic & tarragon fillet steak, cooked medium, served with watercress

Chicken, bacon & leek 'Wellington' with a Portobello mushroom & Colman's Diane sauce

Stuffed sea bass with king prawns served on a tomato, black olive & spinach risotto †

Rosemary & chilli Barbary duck breast, served pink with a sage & honey jus

Mediterranean vegetable 'Wellington' with watercress & tomato Provençal sauce v

All main courses are served with a selection of roasted diced new potatoes, potato rösti, roasted beetroot wedges, braised red cabbage & buttered green beans or dressed mixed salad

or

Traditional roast

Choose from topside of British beef; British outdoor-reared pork; or British turkey, all served with fresh seasonal vegetables, home-made Yorkshire pudding, crisp roasted potatoes, mashed potato & gravy

Desserts

Symphony of Belgian chocolate desserts

Champagne, strawberry & raspberry pavlova with double cream

Apple tarte tatin with crème fraîche

Sweet pear & chocolate tart with crème fraîche

Lemon posset cheesecake with blueberry compote

Cheese

Shropshire Blue, 'Tickler' extra-mature Devon Cheddar & crumbly Wensleydale, served with caramelised red onion chutney, grapes, celery, crackers & Scottish oatcakes

Canapés *Add canapés for an additional £2.00 per person. Choose any two from:*

Selection of smoked salmon canapés, micro herbs, tomato & herb dressing †

Caramelised red onion & goat's cheese crostini v

Selection of baked mini quiches

Mini sausage & chutney turnovers in puff pastry

Mini shortcrust pies: beef & cracked black pepper, chicken & mushroom in white wine sauce

Menu may be subject to change.

v Suitable for vegetarians † May contain fishbones or shell

Buffet Packages

If you're planning a more informal occasion, we offer the following buffets. Each party should begin by ordering a sandwich option, then select dishes from the buffet menu. All dishes are sold per item per person, so completely customised for your guests. Minimum spend £6.95 per person.

Or you can choose from the following packages:

Bronze

Standard selection of sandwiches and three items from **section one** of the buffet menu

£6.95 per person

Silver

Standard selection of sandwiches; three items from **section one**; and one item from **section two** of the buffet menu

£8.95 per person

Gold

Standard selection of sandwiches; one item from **section two**; and two items from **section three** of the buffet menu

£10.95 per person

Sandwiches served with tortilla chips & dips

Standard £3.95 per person

'Tickler' Cheddar & caramelised red onion chutney √
Hand-carved honey-roasted ham & tomato
Tuna mayonnaise & cucumber †
Farm-assured chicken & salad

Premium £4.95 per person

Loch Fyne® smoked Scottish salmon & watercress †
Farm-assured chicken, bacon & salad
King prawns, rocket & mayonnaise †
Wensleydale cheese, grape & mixed leaves √

Buffet Menu

All our dishes are served with a selection of dips

Section one £1.00 per person

Garlic breaded mushrooms √
Sausage rolls
Garlic ciabatta wedges √
Quiche Lorraine
Battered whole onion rings √
Melton Mowbray pork pie & chunky piccalilli
Spicy potato wedges with tomato chutney √
Red onion coleslaw √

Section two £2.00 per person

Spicy snack selection: onion bhaji, samosa, pakora & spring roll √
Salmon & broccoli quiche †
Goat's cheese, red onion & rocket pizza slices √
Tempura battered prawns †
Mini sausage & chutney turnovers in puff pastry
Southern-fried chicken goujons with mustard mayonnaise

Section three £2.50 per person

Chicken & bacon pizza slices
Mini trio of fishcakes †
Hand-made duck & hoisin spring rolls
Mini shortcrust pies – beef & cracked black pepper, chicken & mushroom in white wine sauce
Mini quiche selection
Lemon & thyme-roasted chicken drumsticks

Salads £1.50 per person

Dressed house salad √
Greek salad √
Wensleydale cheese, grape, Tiptree honey & mint salad √
Loch Fyne® smoked Scottish salmon & king prawn salad †
Chicken & bacon salad

Hot plates £3.00 per person

Punjabi chicken tikka curry with lemon & parsley Basmati & wild rice
Baked beef lasagne with toasted garlic ciabatta
Beef chilli with rice
8 bean chilli with rice √

Accompaniments £1.00 per person

Garlic ciabatta Buttered new potatoes
Poppadoms Basmati & wild rice
Wedges Chips

Jacket Potatoes £3.00 per person

Served with dressed salad garnish & butter cogs. Choose from:
Cottage cheese & pineapple chutney √
King prawns in cocktail sauce †
'Tickler' Devon Cheddar & baked beans √
'Tickler' Devon Cheddar & bacon
Tuna with chive mayonnaise †

Desserts Sold as priced per person

Victoria sponge cake	£2.50
Carrot cake	£2.50
Buttered scones, clotted cream & jam	£2.95
Chocolate & walnut brownie	£1.95
Fresh fruit selection of apple, banana & orange	£1.95
Cheese board	£2.95

Wine

White

Crisp and Clean

Giotto Pinot Grigio, Italy* – Dry & refreshing, a firm favourite.

Kumi Sauvignon Blanc, Breede River, South Africa* – Crisp & refreshing with flavours of lime & gooseberry – *great with fish & salads.*

Chablis, Pascal Bouchard, France* – Edgy, citrus fruits with a touch of minerality.

Floral and Zesty

Kendermanns, Germany – Clean, delicate floral & apple notes, a medium sweet wine – *great with salads.*

Gavi, Italy – Zesty lime & citrus flavours with a touch of minerality – a stylish Italian white.

d'Arenberg Stump Jump Riesling Marsanne Sauvignon, Australia – Crisp & refreshing with passion fruit, lemon & lime flavours – *great with seafood.*

The Pass Sauvignon Blanc, Marlborough, New Zealand* – Layers of tropical & citrus fruits – great with fish.

Rich and Luscious

Santa Carolina Chardonnay, Chile* – Bright, fresh citrus & pineapple flavours, an elegant blend – *great with chicken dishes.*

Larchago Rioja Blanco, Spain* – Fresh-tasting with citrus tropical fruit flavours.

Jacob's Creek Semillon Chardonnay, Australia – Classic blend, rich citrus fruit characters.

Morandé Pinot Grigio, Chile – Lovely stone fruit flavours of apples & pears. An 'Imbibe Awards' gold winner.

Rosé

Three Pebble Bay Zinfandel Rosé, California, USA* – Medium-sweet, crisp, bright, strawberry charged & easy drinking.

Santa Carolina Rosé, Chile* – Off dry with crisp raspberry & strawberry notes – *great with curries.*

Giotto Pinot Grigio Blush, Italy* – Dry with strawberry & stone fruit notes.

Red

Soft and Smooth

Santa Carolina Merlot, Chile* – Red & black fruits with some black pepper & spice. Easy drinking.

Campo Viejo Rioja, Crianza, Spain – Black cherry & vanilla notes with a hint of spice.

Vibrant and Fruity

Tierra Roja 'Old Vines' Grenache, Spain* – From 25-year-old vines which give intense, concentrated black cherry & raspberry flavours.

La Folia Malbec, Mendoza, Argentina* – Dense red & black fruit notes with spice – *great with steaks.*

The Range, Pinot Noir, New Zealand* – Sweet red berry flavours with some spice & vanilla oak – *great with pork or chicken dishes.*

Robust and Intense

Jacob's Creek Shiraz Cabernet, Australia – Bright & bold blackcurrant fruit flavours.

14 Secolo Chianti, Tuscany, Italy* – Classic Chianti, with red fruit notes & a hint of oak & spice.

Ravenswood Zinfandel, USA – From Sonoma in the USA, this wine is full of blueberry & spice flavours.

d'Arenberg Stump Jump Grenache Shiraz Mourvèdre, Australia – Ripe juicy red fruit flavours with a hint of cinnamon – *try it with steak or burgers.*

Barolo DOCG – Mature berry fruit flavours, full-bodied with hints of violets – *great with pasta & risottos.*

*These wines are exclusive to us: having worked closely with winegrowers from around the world, we have chosen them for their superior quality, flavour and value. Wines available by the glass are also available in 125ml measures.

Wine & Spirits

Champagne & Sparkling

Giotto Raboso Rosé Frizzante, Italy* – Fruity, sparkling wine with strawberry flavours, fresh and easy drinking.

Prosecco, Italy – Pleasant citrus & grape flavours, a great aperitif.

Duc Du Roucher Champagne, France* – Elegant fruits, floral & well balanced with beautifully integrated bubbles.

Joseph Perrier Champagne, France – Classy Champagne with citrus fruit flavours – *great on its own to celebrate or with most foods.*

Lanson Black Label Brut NV Champagne, France – Hints of spring flowers with a touch of toast & honey.

Malt Whiskies

Light and Floral

Glenfiddich 12-year-old

Glenkinchie 12-year-old

Glenmorangie 10-year-old

Fruity and Spicy

Bushmills 10-year-old

Dalwhinnie 15-year-old

Rich and Rounded

Macallan 10-year-old

The Singleton of Dufftown 12-year-old

Full-bodied and Smoky

Lagavulin 16-year-old

Laphroaig 10-year-old

Talisker 10-year-old

Why not finish your meal with a glass of port – try Cockburn's Ruby? Or a brandy – try Courvoisier VS Cognac or for the mellowest and warmest finish there's Rémy Martin VSOP.

Spirits

Long Drinks

Gordon's Gin & Schweppes Tonic

Or for an even smoother G&T try **Bombay Sapphire & Schweppes Tonic**

Smirnoff Vodka & Coca-Cola

Or for one of the purest vodkas try **Absolut & Coca-Cola**

Bacardi & Coca-Cola

Jack Daniel's & Coca-Cola

Bourbon

Jack Daniel's

Jim Beam

Knob Creek

Liqueur Coffees

Baileys coffee
with Baileys & a layer of cream

Highland coffee
with Bell's whisky & a layer of cream

Calypso coffee
with Tia Maria & a layer of cream

Booking Terms & Conditions

1. Confirmation of booking

A signed copy of these Terms & Conditions, or written confirmation of the booking from the Customer, will be deemed by the Hotel as the Customer's acceptance of these Terms & Conditions.

2. Deposits and payment in advance

All bookings will be provisional and held for a maximum of 7 days until a non-refundable deposit of not less than 10% of the Event value based on provisional numbers is received by the Hotel and a receipt issued to the Customer. If no deposit is received the Hotel reserves the right to release this booking. 12 weeks prior to the Event a further 50% of the estimated final amount is to be settled; and 28 days prior to the event the remaining outstanding balance is to be settled.

3. Cancellation by the Customer

In the event of cancellation/postponements by the Customer, this must be made in writing. Cancellation fees will be applied based on the minimum numbers and estimated total cost of the event outlined below:

- In excess of 12 weeks prior to the event date, the Hotel shall retain the non refundable deposit
- Between 12 weeks and 28 days 50% of the total amount, determined by the agreed minimum numbers, shall be retained by the Hotel
- Within 28 days 100% of the total amount, determined by the agreed minimum numbers, will be retained by the Hotel

4. Changes in the number of guests

Provisional minimum numbers will be required at the time of booking; the Hotel's minimum charges will be based on these figures.

4.1 No later than 28 days prior to the Event the Customer will provide to the Hotel an update on numbers and if necessary a rooming list.

4.2 No later than 14 days prior to the Event the Customer and the Hotel will agree final numbers. This figure will then form the calculation for the final charges. Should these figures reduce within the 14 days prior to the Event the Hotel reserves the right to charge 50% of the charge per head for non-attending guests. If cancelled within 7 days prior to the Event the Hotel reserves the right to charge 100% of the charge per head for non-attending guests.

In the event of reduction in numbers the Hotel reserves the right at any time to reallocate the booking to suitable alternative facilities or accommodation within the Hotel.

5. Payment

5.1 If payment is to be made by either a credit or charge card this request must be made at the time of booking. The card must be produced by the card signatory prior to or at the function.

5.2 Payment by cheque/cash must be made on receipt of the invoice.

5.3 In any event the outstanding balance of the account is payable by the Customer on completion of the Event prior to leaving the Hotel, unless alternative arrangements have been agreed with the Hotel. The Customer is responsible for the checking and settlement of all accounts.

5.4 If a deposit has been taken and no cancellation charge is due the deposit will be refunded in full.

5.5 If a charge is due then the deposit will be held until the function has passed and the charge can be assessed.

5.6 Credit references are required for all Customers requiring credit facilities but do not guarantee credit being granted.

6. Hotel bedrooms

Bedrooms are usually available for check-in from 2pm on the day of arrival unless alternative agreements have been made with the Hotel, for which a charge may be applied. Check-out: all rooms must be vacated by 11am on the day of departure unless alternative agreements have been made with the Hotel, for which a charge may be applied.

7. Cancellation by the Hotel

7.1 The Hotel may cancel the booking:

- if the Hotel or any part of it is closed due to fire, dispute with employees, alteration, decoration or by order of any public authority;
- if the Customer makes any voluntary arrangement with its creditors, becomes subject to an administration order, becomes bankrupt or goes into liquidation (other than for the purposes of a solvent amalgamation or reconstruction) or any encumbrancer takes possession, or a receiver is appointed over, any of the Customer's property or assets;
- if the Customer is more than 30 days in arrears with payment to the Hotel for previously supplied services;
- if in the opinion of the General Manager it might prejudice the reputation of the Hotel;
- if the Customer fails to adhere to any of these terms and conditions.

7.2 In the event of cancellation by the Hotel, the Hotel will refund any advance payment made, but will have no further liability to the Customer.

8. Liability and insurance

8.1 The Hotel will not be liable to Customers or any Guests for loss of or damage to property except where and to the extent that such loss or damage is caused directly and wholly by the negligence of the Hotel or its employees or agents. All clothing and goods which the Customer and Guests leave in the Hotel including the cloakrooms will be left at their own risk.

8.2 The Hotel is insured against public liability in the normal course. However, where the Hotel's General Manager judges that the degree of protection afforded by this policy is insufficient for the degree of risk the Hotel undertakes when accepting a booking, he may seek agreement in writing from the Customer to different terms limiting the Hotel's liability.

8.3 The Customer assumes responsibility for any and all damage caused by him or any of his Guests attending an Event whether in rooms reserved by the Customer or in any other part of the Hotel.

8.4 Should the Hotel agree to the Customer employing the services of any outside contractor, other than those arranged by the Hotel, the Customer shall indemnify the Hotel against any claims made against the Hotel resulting from an act or default by any such contractor, his staff or agents or caused by any equipment supplied by them or others. This indemnity is also to include cover under the Health & Safety at Work Act 1974. Any outside contractor employed by the Customer must report to the banqueting manager or Hotel engineer, and contractors must comply with appropriate legislation including the Fire Precautions Act. The Hotel reserves the right to refuse access, without prejudice to any contractor.

8.5 Nothing in these Terms & Conditions shall limit liability for death or personal injury caused by our negligence but the Customer agrees that consequential loss or damage is not a likely result of our failure to hold the Event.

9. Customer's obligations

9.1 The Customer shall:

- (a) ensure that persons attending the function do not commit any nuisance, disturbance or infringement which might jeopardise the liquor licence of the Hotel and comply with all reasonable requests of Hotel staff;
- (b) comply with all security, fire and other regulations relating to the Hotel premises and not commit any illegal acts;
- (c) not carry out any electrical or other works, use their own electrical equipment without Hotel permission, or fix anything to the floors, ceilings, walls or any other part of the premises without the prior consent of the Hotel;
- (d) not bring any inflammable, noxious or dangerous items onto the premises and remove any such items promptly when requested by Hotel staff;
- (e) not bring to, or consume on, the premises any food or beverages other than those supplied by the Hotel. Where, with the Hotel's consent, Customers consume their own beverages on the premises, a corkage charge shall be applied;
- (f) not carry any betting, gaming or auction activity on the Hotel premises;
- (g) not use the Hotel's name or logo on promotional or other literature or tickets except in such form as may be previously agreed in writing by the Hotel; not make any representation or create any inference which might indicate that the meeting is an official Hotel function;
- (h) if requested by the Hotel supply a list of Delegates to reception, which may be required for security purposes; and
- (i) not sell goods or services on the Hotel premises or sell or buy tickets at the door.

10. Governing law and third parties

This contract shall only be enforceable by you and us and shall be governed by English law and dealt with, if necessary, by the English courts.

11. Definitions

"We" and "us" is Greene King Brewing and Retailing Limited of Westgate Brewery, Bury St Edmunds, Suffolk IP33 1QT.

"You" or "the Customer" means the person who signs the day planner and enters into this contract.

"Hotel" is the hotel which is part of the Greene King group which will be holding the Event.

"Event" is the event or series of events that you book at the Hotel, including all room hire, food and drink charges, and accommodation charges associated with the event and referred to in the day planner.

"Guests" means all those persons who attend the Event.

"Contractual Minimum Number of Guests" means the number of Guests referred to and agreed by the Hotel and Customer.

"Actual Number of Customers" means the number of Guests referred to and agreed by the Hotel and Customer.

I fully understand and accept these Terms & Conditions

Signed _____

Name _____

Signed on behalf of the Hotel _____

Today's date _____

Date of Event _____

Name _____

Date _____