**London South East Area Conservatives**

**GLA Fundraising Dinner**

**Thursday 23rd January 2020**

**Oakley House, Bromley**

**7:30pm for 8pm, carriages 11pm,**

**Private Drinks Reception (Gold Ticket Holders only) 7pm**

**BOOKING FORMS TO BE RETURNED BY FRIDAY 10th January 2019**

**TICKET FORM**

I should like to order ………………. Standard ticket/s (£49.50 each) ……….. Gold ticket/s (£75 each)

Contact details (***Title, first name and surname in capitals letters required***)

Name: …….………………………………………………………………………………………………… Vegetarian (Yes/No)

Address: ……………………………………………………………………………………………………

…….……………………………………………………………………………………………………………

….……………………………………………………………………………………………………………..

Post Code: …..…………………………………………………………………………………………..

Telephone No: …..…………………………………………………………………………………….

Email: …..………………………………………………………………………………………………….

Association:………………………………………………………………………………………………

I will donate a raffle/auction prize ………………………………………………………………………………………….………..

If ordering more than one ticket or you wish to sit with another guest please complete the attached guest form.

**PAYMENT – Tickets and any pre-ordered wine**

Cheque payable to: **London South East Conservatives** (Write **GLA DINNER** on back of the cheque)

To pay by Bank Transfer:

**London South East Conservatives, Lloyds Bank, Sort Code 30-90-09, A/C No. 50071468**

**Ref: “Surname” GLA Dinner**

Please return all paperwork to:

 London South East Conservatives (GLA Dinner)

46 Church Avenue

Beckenham. BR3 1DT

Email: GLADinner2020@Gmail.com

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**GUEST LIST**

Contact Name: ……………………………………………………………………………………………………………………….

I wish to sit at a table with:

…………………………………………………………………………………………………………………………………..

**OR**

**NAME of GUESTS – Tables at the venue seat 10 guests**

***Title, first name and surname in capital letters required, please delete ticket type and vegetarian as appropriate.***

1. (Standard/Gold)………………………………………………………………………………………… Veg (Yes/No)
2. (Standard/Gold)………………………………………………………………………………………… Veg (Yes/No)
3. (Standard/Gold)………………………………………………………………………………………… Veg (Yes/No)
4. (Standard/Gold)………………………………………………………………………………………… Veg (Yes/No)
5. (Standard/Gold)………………………………………………………………………………………… Veg (Yes/No)
6. (Standard/Gold)………………………………………………………………………………………… Veg (Yes/No)
7. (Standard/Gold)………………………………………………………………………………………… Veg (Yes/No)
8. (Standard/Gold)………………………………………………………………………………………… Veg (Yes/No)
9. (Standard/Gold)………………………………………………………………………………………… Veg (Yes/No)
10. (Standard/Gold)………………………………………………………………………………………… Veg (Yes/No)

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**MENU**

**Please indicate any specific dietary requests clearly at the bottom of the form**

**All accompanied with bread roll & butter**

**Standard Meal**

Starter - Prawn Cocktail

Main - Roast Topside of Beef & Yorkshire Pudding served with Chef’s choice of Roast potatoes, seasonal Vegetables and Gravy

**Vegetarian Meal**

Starter - Tomato Basil Soup (V)

Main - Filo Pastry Parcels filled with Mediterranean Vegetables & Couscous (V)

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Dessert - Apple and Blackberry crumble with vanilla custard

Dietary Requirements or Allergies:

Guest Name ……………………………………………………… Details:………………………………………

Guest Name ……………………………………………………… Details:………………………………………

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**WINE SELECTION FORM**

**WINE SELECTION REQUIRED BY FRIDAY 10th January 2019**

**Please write number of bottles required in the adjacent box**

Guest Name: ……………………………………………………………

**White Wines**

**Griffin Ridge White Vin de Pays d’Oc, France - £16.95**

Excellent quality, fruit-driven, dry white.

**Domaine St Mark Sauvignon, Vin de Pays d’Oc, France - £18.25**

Excellent Sauvignon –dry with a crisp and refreshing acidity, and much more fruit than some of its peers.

**Sartori Pinot Grigio, Verona, Italy - £19.95**

Very fresh, lifted grapefruit elderflower aromas blend with Nutty tones.

**Red Wines**

**Griffin Ridge Red Vin de Pays d’Oc, France - £16.95**

Medium-bodied, ripe, fresh flavours.

**Riebeek Cellars, Shiraz, South Africa - £18.25**

The classic Aussie grape variety combines the spicy rich berry flavours of shiraz with soft fine-grained tannins.

**La Palma Cabernet Sauvignon, Chile - £19.95**

Classic berryish Cabernet Sauvignon from a country that is the brightest rising star of the wine world.

**Rose Wine**

**Sartori Pinot Grigio Blush, Verona, Italy - £19.95**

A delicate pink colour this elegant wine from Sartori has crisp, clean summer fruit flavours on the palate and a style that sits slightly on the sweeter side of off dry

**Sparkling Wine**

**Prosecco, Moinet, Italy - £23.25**

Italian sparkling wine

**Champagne, Moet & Chandon, France - £65.00**

The Brut Imperial from Moët embodies their house style, crisp and clean, this classic Champagne shows citrus aromas