



Lancaster Terrace, London W2 2TY

ADVANCED WINE ORDER FORM

POPAI Awards 2019 – Tuesday 8 October 2019

Company Name _____ Name of table _____
 Address _____ Table No's (if known) _____
 _____ No of guests attending _____
 Table Host _____ Telephone No _____
 Contact Name _____ Telephone No _____

YOUR CHOICE OF WINES / CHAMPAGNE

Bin No.	Quantity Per Table	Price Per Bottle	Cost £

AFTER DINNER DRINKS

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

OTHER DRINKS: PER TABLE

Beer/ Soft Drinks

Total	£

PAYMENT

All beverage orders in excess of £500.00 are required to be settled prior to the event via the secure online portal as follows – <https://www.royallancaster.com/payment-events/>
 Under "Payment Type," select "Event Payment" Use SAGE

WINE ORDERS OVER £500.00 WITHOUT PAYMENT SUCCESS WILL NOT BE PROCESSED

Orders under £500.00 do NOT require prepayment. Settlement to be made by chip & pin machine or cash when the invoice is presented on the day of the event. No credit can be given for settlement after the event under any circumstances. Cheques will not be accepted.

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

ALL PRICES INCLUDE VAT @ 20%.

All information furnished by the client to the hotel is confidential. The hotel will only disclose the client's confidential information to persons or entities who need this information to perform their roles within the hotel.

For the full details of the Lancaster Landmark Hotel Company Ltd privacy policy, please refer to www.royallancaster.com/privacy-policy.

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 (AND MAKE PAYMENT IF REQUIRED) AND RETURN THIS FORM TO THE MEETING & EVENTS DEPARTMENT 3 WORKING DAYS PRIOR TO THE EVENT BY EMAIL
 TELEPHONE: 020 7551 6069 EMAIL: wineorders@royallancaster.com

Dinner Menu

Dressed confit chicken and smoked duck terrine

Roast salt-marsh lamb rumps with brown butter and sweet potato mash,
wilted spinach and heirloom carrots, minted lamb jus

Raspberry and white chocolate macaron with chocolate sauce

Tea, coffee and petit fours

Vegetarian Alternative

Potato and goat cheese terrine with beetroot puree, seasonal vegetables,
orange gel and mix cress salad

Roasted pumpkin ravioli with sweet potato puree, wilted spinach and
forest mushroom confit, toasted almond crumb and sage beurre blanc

Raspberry and white chocolate macaron with chocolate sauce

Tea, coffee and petit fours

SPECIAL DIET REQUIREMENTS

Name of Guest	Special Dietary Requirements	Table No.

*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.

All our dishes are prepared in one kitchen therefore we cannot guarantee absolute separation of allergens.