

THE MANOR FARM BARN  
Southfleet

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**FUNCTIONS & EVENTS**

# THE MANOR FARM BARN

Southfleet

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## THE VENUE

Dear.....

Thank you for considering the Manor Farm Barn as a venue for your event.

We know that planning parties, functions and meetings can be a time consuming task. With that in mind, our dedicated team will guide you through all of the necessary arrangements to ensure that your event is an absolute success.

Our versatile venue, located in the idyllic countryside of Southfleet offers you a host of services and facilities to suit your every need. You have the opportunity to use our restaurant/function room and mezzanine floors for your event.

The Manor Farm Barn is easily accessed by both road and rail and we have our own private car park for up to 40 cars. The nearest train station is Ebbsfleet International and is a mere 5 minute journey away.

Should you have any questions or if you wish to view our venue, please do not hesitate to contact us. We would be delighted to hear from you.

Best wishes

*Chris Alnett*  
Manager

THE MANOR FARM BARN  
Southfleet

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## BREAKFAST MEETING RATE

£14.50 PER HEAD

Designated Event Co-ordinator  
Exclusive use of the function room 7am - 11am  
Tea & coffee with biscuits on arrival  
Full English or Continental breakfast  
Bottled sparkling & still mineral water  
Mid morning tea & coffee  
Use of projector, stand & screen  
Pencils, paper and name cards  
Sweets  
Free WI-FI throughout

## PACKAGE UPGRADES

Lunch  
Fresh fruit basket  
Cheese & biscuits  
Cream tea & cakes/pastries  
Wine & Champagne  
Printing, photocopying & fax

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## DAY DELEGATE RATE

£28.50 PER HEAD

Designated Event Co-ordinator  
Exclusive use of the function room 9am - 5pm  
Tea & coffee with biscuits on arrival  
Bottled sparkling & still mineral water  
Mid morning tea & coffee  
\*Self serve 2 course buffet lunch (see Jade & Pearl fork buffet)  
Afternoon tea & coffee  
Use of projector, stand & screen  
Pencils, paper and name cards  
Sweets  
Free WI-FI throughout

## PACKAGE UPGRADES

Bacon sandwiches on arrival  
Continental or Full English breakfast  
Enhanced buffet options  
Fresh fruit basket  
Cheese & biscuits  
Cream tea & cakes/pastries  
Wine & Champagne  
Printing, photocopying & fax  
Evening meal

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## OUR MENUS

We have 4 inclusive menus for you to choose from as well as 2 fork buffet options, each offering something slightly different to help you cater for differing tastes and fit varying budgets.

Once you have chosen your preferred menu, why not personalise it by adding canapés or buffet upgrades, to create an event perfectly tailored for you?

Our dedicated team are ready to work with you to help you make your function exactly as you wish. Our menus have been designed to help simplify your planning, however, should you have any special dietary requirements please discuss this with your Event Co-ordinator and we will endeavour to cater for your every need.

We also have menus for your young guests, designed specifically with them in mind.

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Should you not find anything that suits your requirements we would be happy to discuss alternative menu options.

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## GOLD MENU

*Please choose 1 dish from each of the following courses\**

### Starters

Seasonal Soup  
*With crusty bread*

Chicken Liver Parfait  
*Served on toasted shards with dressed leaves & balsamic onion chutney*

Feta, Beetroot and Caramelised Walnut Salad (v)

### Mains

Roasted Pork Loin  
*With caramelised apple and wholegrain mustard sauce*

Sautéed Chicken Breast  
*With creamy mushroom, onion & parsley sauce*

Oven Baked Cod Loin  
*With garlic & herb crusted with roasted red pepper coulis*

*All served with a selection of seasonal vegetables and potatoes*

### Desserts

Zingy Double Cream Citrus Sponge Fool  
*Topped with crystallised orange*

Chocolate Brownie  
*Served with clotted cream & chocolate sauce*

Baked Vanilla Cheesecake  
*An oaty biscuit base, topped with golden brown baked vanilla cheesecake,  
with blueberry compote and clotted cream*

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Coffee & Mints

**£21.95**  
per head

*\*For your entire party*

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## EMERALD MENU

*Please choose 1 dish from each course\**

### Starters

Seasonal Soup  
*With crusty bread*

Chicken Liver & Forest Mushroom Parfait  
*Served on toasted shards with balsamic onion chutney*

Prawn, Mango, Chilli & Coriander Salad  
*With balsamic dressing*

Baked Halloumi & Balsamic Onion Confit Tart (v)  
*Wheat berry, apricot, apple & cranberry salad with red wine dressing*

### Mains

Roast Topside of Beef  
*Served with Yorkshire pudding and red wine gravy*

Roasted Pork Belly  
*With caramelised apple & wholegrain mustard sauce*

Oven Roasted Chicken Breast  
*Stuffed with mozzarella & basil wrapped in bacon and served with roasted red pepper coulis*

Pan Seared Cod Loin  
*Served with crayfish & dill butter cream sauce*  
*All served with a selection of seasonal vegetables and potato*

### Desserts

Chocolate Brownie  
*With sweet black cherry compote, clotted cream & chocolate flake*

Coconut & Lime Posset  
*With mango and passion fruit compote & shortbread biscuits*

Blackberry & Apple Eton Mess  
*With crushed meringue, whipped cream & raspberry coulis*

\*\*\*

Coffee & Mints

**£25.95**  
per head

*\*For your entire party*

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## DIAMOND MENU

*Please choose 1 dish from each course\**

### Starters

Seasonal Soup  
*With crusty bread*

Pressed Ham Hock Terrine  
*With spring onion & leek purée*

Stilton, Chicory & Radicchio Salad (v)  
*With figs and caramelised walnuts*

Crab, Coconut & Salmon Fishcake  
*With seasonal leaves & mint, lime, coriander & chilli sauce*

### Mains

Roast Leg of Lamb  
*With lemon stuffing, red wine & mint jus*

Striploin of Beef  
*With Yorkshire pudding, horseradish & mustard jus*

Roasted Chicken Breast  
*Stuffed with mushroom mousse & wrapped in pancetta with a tarragon cream sauce*

Pan Fried Sea Bream Fillet  
*With roasted fennel, orange & citrus butter sauce*  
*All served with a selection of seasonal vegetables and potato*

### Desserts

Vanilla Cheesecake  
*With pecan brittle and salted caramel sauce*

Warm Honey Poached Pear  
*With vanilla crème brûlée & toffee sauce*

Lemon Posset  
*With berry compote and shortbread fingers*

\*\*\*

Coffee with mints

**£31.95**  
Per Head

*\*For your entire party*



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## PLATINUM MENU

*Please choose 1 dish from each course\**

### Starters

Seasonal Soup  
*With crusty bread*

Stilton Bon Bon Salad (v)  
*Beetroot, couscous & wheat berry salad with dressed leaves.*

Smoked Salmon & Prawn Cocktail  
*With avocado, cherry tomatoes, Marie Rose sauce & artisan sourdough*

Pressed Duck & Chicken Terrine  
*With a butternut squash purée*

### Mains

Striploin of Beef  
*With Yorkshire pudding & pancetta bourguignon jus*

Pan Fried Salmon Fillet  
*Fine green beans, mixed glaze pods with black rice & quinoa salad and a caper & dill butter sauce*

Duck Leg Confit  
*With blackberry & honey jus*

Roasted Lamb Loin Chops  
*With salsa verde & pistachio dust*

*All served with a selection of seasonal vegetables and potato*

### Desserts

Rich Chocolate Mousse  
*With a caramel centre served with toasted marshmallows & clotted cream*

Prosecco & Elderflower Jelly  
*With blueberries & raspberries and chantilly cream*

Dragon & Passion Fruit Pavlova  
*With mango purée, coconut gelato & toasted coconut*

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Coffee with mints

**£35.95**  
Per Head

*\*For your entire party*

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## VEGETARIAN & VEGAN OPTIONS

The following main course dishes have been designed specifically for your vegetarian & Vegan guests. Please select one of the following dishes in place of your chosen main course.

### VEGAN STARTERS

Beetroot, Samphire & Courgette Fritters  
*With seasonal leaves and basil pesto*

Tandoori Spiced Cauliflower, Broccoli & Onion Fritters  
*Served with mango chutney & seasonal leaves*

Tempura Vegetables  
*With sweet chilli dipping sauce, toasted sesame seeds, red chilli & spring onions*

### VEGAN & VEGETARIAN MAINS

Persian Red Quinoa, Squash & Pistachio Nut Roast  
*With sumac roasted Brussels sprouts, fennel & broccoli with red pepper & tomato sauce.*

Porcini Mushroom & Truffle Mezzaluna Parcels  
*With rocket, feta, roasted pine nuts and a herb & red wine vinegar oil.*

Asparagus, Pea & Cheese Ravioli  
*With soya & green beans and a herb pesto*

Courgette, Pistachio & Mushroom Nut Loaf  
*With creamy peppercorn sauce & seasonal vegetables*

Fig, Cashew Nut & Carrot Rosti (vg)  
*With roasted forest mushrooms & herb pesto*

Blue Cheese, Spinach & Cranberry Risotto

Wild Mushroom & Thyme Risotto

Butternut Squash & Sweet Potato Gnocchi (vg)  
*With roasted pepper coulis*

Lemon & Asparagus Gnocchi (vg)  
*With mint pesto*

Tofu & Vegetable Rendang Malaysian Curry  
*Served with basmati rice, toasted almonds & warm chapati bread*

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## YOUNG GUESTS

Here at the Manor Farm Barn we want to ensure that everyone has a fabulous day to remember, including your young guests. With them in mind we have created a special 'Young Guests' menu for those 12 years of age and under.

*Please choose 1 dish from each course*

### Arrival Drink

Apple / Orange juice

### Starters

Seasonal Soup  
*With crusty bread*

Italian Spianata Bread  
*With garlic butter*

Vegetable Sticks  
*With red pepper houmous*

### Mains

Roast Beef & Yorkshire Pudding

Roast Chicken Breast

Tomato & Herb Pasta  
*With dressed leaves*

*All served with a selection of seasonal vegetables and potato*

### Desserts

Meringue Nest  
*Filled with raspberry ripple ice cream & raspberry coulis*

Triple Chocolate Cookie  
*Topped with clotted cream ice cream and drizzled with warm chocolate sauce*

**£15.00**  
Per Head

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## PEARL FORK BUFFET

### Starters

*Please choose 1 starter & 1 dessert\**

Seasonal Soup  
*With crusty bread*

Prawn, Mango, Chilli & Coriander Salad  
*With balsamic dressing*

Baked Halloumi & Balsamic Onion Confit Tart  
*Served with wheat berry, apricot, apple & cranberry salad with red wine dressing*

### Mains

*Served from the buffet table*

Meat Platter  
*Honey roasted ham, topside of beef & roast turkey*

Sweet Potato & Chestnut Frittata (v)

Hot Minted New Potatoes

Salad of Plum Tomatoes, Cucumber & Red Onions (v)  
*With lemon & balsamic dressing*

Carrot & Coriander Raita (v)

Roasted Vegetable Quinoa salad (v)  
*With herb pesto*

Warm Mixed Breads

### Desserts

Warm Triple Chocolate Brownie  
*With sweet black cherry compote, clotted cream & chocolate flake*

Blackberry & Apple Eton Mess  
*Crushed meringue, whipped cream & raspberry coulis*

Vanilla Cheesecake  
*With pecan brittle and salted caramel sauce*

**£25.95**  
Per Head

*\*For your entire party*

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## JADE FORK BUFFET

### Starters

*Please choose 1 starter & 1 dessert\**

Seasonal Soup & Crusty Bread

Pressed Ham Hock Terrine  
*With spring onion & leek purée*

Stilton, Chicory & Radicchio Salad (v)  
*With figs and caramelised walnuts*

Cornish Crab, Roasted Salmon & Coconut Fishcake  
*With seasonal leaves, mint, lime, coriander & chilli sauce*

### Mains

*Served from the buffet table*

Roasted Sirloin & Noodle Salad  
*With Asian slaw, wasabi mayo & roasted peanuts*

Cured Salmon & Beetroot Nicoise Salad (v)  
*With horseradish dressing*

Cumin & Coriander Roasted Vegetables & Freekah Salad (v)  
*With avocado, crispy kale, walnuts & pomegranate dressing*

Grilled Lamb Loin Chops  
*Dusted with pistachio crumbs with a pomegranate & cucumber salad with salsa verde*

Duck Fat Roasted Potatoes

Curried Fennel, Red Cabbage & Apple Slaw (v)

Roasted Vegetable Pasta Salad with Herb Pesto (v)

Warm mixed breads

### Desserts

Warm Triple Chocolate Brownie  
*With sweet black cherry compote, clotted cream & chocolate flake*

Coconut & Lime Posset  
*With mango and passion fruit compote & shortbread biscuits*

Vanilla Cheesecake  
*With pecan brittle and salted caramel sauce*

**£30.95**  
Per Head

*\*For your entire party*

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## FINGER BUFFETS

### CRYSTAL

*Selection of sandwiches served on  
white or granary bread*

Maple Roasted Ham & Tomato

Prawn Marie Rose

Cheddar Cheese &  
Balsamic Onion Marmalade

Fried Spiced Tortilla Chips  
*With houmous, salsa  
& guacamole for dipping*

Salt & Vinegar Chicken Wings  
*With blue cheese dip*

Seasoned Rock Salted Chips  
*With smoky tomato mayonnaise*

Hot Beef & Chilli Sausage Rolls

£11.95  
Per head

### SILVER

*Selection of open sandwiches*

Crayfish in Szechuan Pepper & Sriracha Sauce

Pulled Salt Beef & BBQ Mustard

Whipped Brie, Tomato & Smashed Avocado

Mini Cheese Burgers Sliders  
*With smoky tomato & onion chutney*

Seasoned Rock Salted Chips  
*With smoky tomato mayonnaise*

Crispy Coated Chicken Fillets  
*With Indian sweet chilli sauce*

Feta, Spinach and Pine Nut Parcels (v)

£15.95  
Per head

### CHINA

*Selection of sandwiches served  
on white or granary bread*

Pulled Salt Beef & BBQ Mustard

Maple Roasted Ham & Tomato

Prawn Marie Rose

Cheddar Cheese & Balsamic Onion Marmalade

Mini Yorkshire Puddings  
*Filled with roasted chicken, lemon stuffing  
& cranberry mayonnaise*

Braised Leek Welsh Rarebit Toasts

Seasoned Rock Salted Chips  
*With smoky tomato mayonnaise*

Cocktail Sausages  
*With Bombay curry glaze*

Plaice Goujons  
*Served with tartare sauce*

£13.95  
Per head

### BUFFET ADD ONS

*In addition to all our finger  
and fork buffets you can enhance  
your meal with the following dishes*

Dressed Salmon  
£6.95 per head

Kentish Cheese Board  
£7.95 per head

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## BBQ MENUS

### BROOK

*Please select any 4 items to be freshly grilled on the BBQ*

Cumberland sausage  
British beef burger  
Garlic & lemon turkey breast steak  
Piri Piri chicken breast  
BBQ pork spare-rib chop  
5oz Rump steak  
Garlic & thyme sardines  
Lime & garlic mackerel

£15.95 PER HEAD

### BRABOURNE LEES

*Please select any 4 items to be freshly grilled on the BBQ*

6oz sirloin steak  
5oz ribeye steak  
Loin of pork glazed with chilli, lemon, garlic & honey  
Cajun tuna steak  
Chilli & balsamic honey glazed lamb cutlets  
Garlic & thyme marinated chicken breast  
Trout en papillote  
Garlic & lime tiger prawns

£19.95 PER HEAD

*Additional BBQ items can be added to your menu at £4.95 per item*

## HOG ROAST BBQ - £21.95 PER HEAD

Whole roasted pig with crackling

*(minimum 100 persons)*

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## ACCOMPANIMENTS

*All BBQ's are served with*

A selection of breads, mustards and relish

### 1 POTATO DISH

Jacket potato with sour cream & chives ~ Garlic & herb roasted new potatoes  
House spiced potato wedges ~ Sweet potato jackets with sour cream & chives

### ANY 3 SALADS

- Plum tomatoes, cucumber & red onions with lemon & balsamic dressing
- Mixed leaf salad with vinaigrette
- Vegetable couscous salad
- Cucumber & red onion salad
- Tomato & basil salad with balsamic dressing
- Apple, celeriac & sultana coleslaw
- Grated carrot salad with cumin & oranges
- Wild rice with orange and grilled red onion
  - Waldorf salad
- Caesar salad with sun blushed tomatoes
- Grilled sweet potato salad with Feta cheese & olives

*Additional salads can be added to your selection at £1.25 per head*

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## BBQ UPGRADES

### CHILLED SOUPS

Cucumber & mint  
Cantaloupe melon & basil  
Gazpacho

£2.95 PER HEAD

### DESSERTS

Maple glazed fruit kebabs  
Strawberries & cream  
BBQ bananas  
Pecan caramelised pineapple

£4.50 PER HEAD



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## CANAPÉS

*Homemade canapés make an ideal accompaniment to your reception drinks.*

- Fresh Fig, Walnut & Stilton Bon-Bon Sticks (v)
- Smoked Salmon & Dill Blini's
- Roasted Mediterranean Vegetable & Goats Cheese Canapé Cups (v)
- Fried Sesame Feta & Watermelon Sticks
- Baby Plum Tomatoes, Basil, Olive & Mozzarella Skewers (v)
- Crispy Bacon & Braised Leek Welsh Rarebit
- Aromatic Seared Salmon Phaenang on Rye Bread
- Confit Chicken Parfait & Roasted Mushroom Blini's
- Balsamic Mushroom, Herb & Tapenade Canapé Cups (v)
- Chicken, Caramelised Shallot & Asparagus Canapé Cups

*Please select 3 of the above to be served with your reception drinks*

£7.95  
per head

*Additional choices will be charged at £2.95 per person, per item*

### Sweet Canapés

*Ideal for finger buffets @ £2.95 each per person (please choose 1 option)*

- Mini Chocolate Churro Shots
- Lemon Curd & Ginger Cheesecake Lollipops
- Chocolate Brownie, Raspberry & Marshmallow

# THE MANOR FARM BARN

## Southfleet

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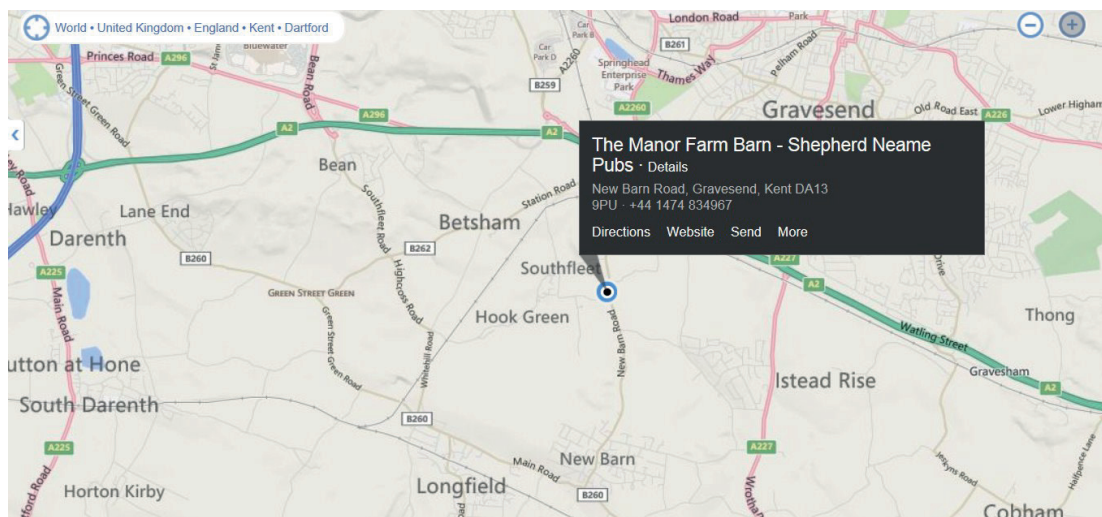
## WHERE WE ARE

The Manor Farm Barn is conveniently accessed by both road and rail and is approximately 45 minutes from London, within close reach of the Pepperhill junction on the A2

The nearest train station is Ebbsfleet International.

To find us by road, please enter the following postcode into your Sat Nav  
DA13 9PU

The Pub boasts its own private car park for up to 40 cars.



New Barn Road, Southfleet, Kent DA13 9PU

T: +44(0) 1474 834967

E: manorfarm@shepherd-neame.co.uk ~ W: www.manorfarmbarnsouthfleet.co.uk



# THE MANOR FARM BARN

## Southfleet

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## THE SMALL PRINT

### *Functions & Parties/ Conferencing & Banqueting Terms and Conditions:*

The following terms and conditions of contract shall apply to all bookings for *Functions & Parties/ Conferencing & Banquetings* (functions) Reference to The Company shall be The Venue

One signed copy to be retained by the client and one copy to be returned to The Venue

### *Deposits, Payments & Confirmation:*

Provisional dates must be confirmed in writing within 14 days along with a signed acceptance of our Terms & Conditions, otherwise the date will be released and re-offered for sale

A non refundable deposit of £250.00 is required at the time of booking.

The customer shall notify The Venue in writing not less than 14 days prior to the function, the final number of guests anticipated attending the function

Full payment of charges must be made at least 14 days prior to the commencement of the function

The final amount payable by the customer shall be calculated on this final number or the number that actually attended, whichever is greater. If additional guests are added to attend the function after 14 days prior to the function, full payment will be required for those additional guests prior to the function

The Company reserve the right to charge interest at 2% above Bank Of England interest base rate for each day on any outstanding balances and all subsequent days thereafter

### *Cancellation Policy:*

In the unlikely event of you cancelling your function we reserve the right to apportion the following charges

On confirmation of the event a non refundable deposit of £250.00 is paid

For cancellations between 12 weeks and 4 weeks prior to the start date the charge will be 50% of the estimated total amount of the function including any accommodation, food and beverage, and optional associated costs.

For cancellations less than 4 weeks prior to the start date the charge will be 100%

Any deposits paid will be deducted from the amount of any outstanding monies due

### *General Conditions:*

*Licensing and Statutory Regulations:* Functions held within the Venue are subject to Statutory Regulations. All such regulations must be strictly observed. Details of any such regulations can be provided on request.

*Third Party Insurance:* The Company shall not be liable for any loss or damage suffered by the customer, except in respect of death or personal injury caused by the Company's negligence. This agreement does not affect any rights which The Company has under the Hotel Proprietors Act 1956 where the act applies

*Damage:* The customer shall be responsible for any damage caused to the allocated rooms or furnishings, utensils and equipment therein by any act, default or neglect of the customer, subcontractor or guests of the customer and shall pay The Company on demand the amount required for making good or remedying any such damage

Please be aware that all areas of the the Manor Farm Barn are non smoking

CONTINUED

THE MANOR FARM BARN  
Southfleet

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THE SMALL PRINT - CONTINUED

*Food and Drink:* We cannot allow food or drink, other than that purchased on the premises be consumed with the Venue

All our food is prepared in a kitchen where nuts, gluten and other food allergens are present, if any guest has or you have a food allergy or intolerance, please let us know in advance

Please notify us in advance if you require wheelchair access or the use of high chairs

*Finishing Times:* Functions are required to finish at an agreed time when the booking is made. Extensions to this time are at the sole discretion of The Company and are subject to The Licensing act and Statutory Regulations previously mentioned

*Alterations to Bookings:* These are required to be made in writing and are subject to approval by The Company

*External Suppliers:* These are always subject to approval by The Company and may be subject to additional Terms and Conditions. The company reserve the right to object to the employment by customers and guests of any third party supplier.

A copy of the public liability insurance certificate for any live entertainment or DJ is required

*Force Majeure:* If the Venue is prevented or hindered from carrying any of its obligations here under circumstances beyond its control including (without prejudice) government intervention, local planning decision, strikes by Company Employee's or Company Supplier's, labour disputes, accidents, Acts of God, national or local disasters, Acts of terrorism, then The Company's liability to the Client shall be no greater than the amount paid to the Company by the client in respect of the function

All prices quoted are inclusive of VAT.

Please note the contents of this brochure are subject to change.

The Venue reserves the right to cancel any function if any of the above terms are not adhered to

We accept the above terms and conditions associated with our booking and agree we are bound by them

Please sign below and return a copy to the Venue

*Site Copy*

Event Date .....	Minimum No. of Guests .....
Signed.....	Signed.....
On behalf of The Venue	On behalf of the Client .....
Name (Printed) .....	Name (Printed) .....
Position .....	Position .....
Date.....	Date.....

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CONTINUED

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## THE SMALL PRINT - CONTINUED

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Please sign below and return a copy to the Venue

### *Client Copy*

Event Date .....	Minimum No. of Guests .....
Signed.....	Signed.....
On behalf of The Venue	On behalf of the Client .....
Name (Printed) .....	Name (Printed) .....
Position .....	Position .....
Date.....	Date.....

New Barn Road, Southfleet, Kent DA13 9PU  
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