



## Annual Charity Ball Booking Form

Party Organiser Name: (table of 10)		Table Number (FFF to insert)	
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### Menu Selection

Number of guests who would like Chicken	Number of guests who would like the Vegetarian option

House Selection	Price	Quantity	Total £
<b>El Coto Rioja Crianza Red</b> <i>A quality oak aged wine from Northern Spain's best Bodega</i>	£18.00		
<b>El Coto Rioja White</b> <i>Made of the 'Viura' grape indigenous to Spain</i>	£18.00		
<b>El Coto Rioja Rose</b> <i>Easy drinking rose the flavour of strawberries and wild fruits</i>	£18.00		
<b>Bottle of Port</b>	£18.50		
<b>The Whites</b>			
<b>Caliterra Tributo Chardonnay</b> <i>Golden yellow in colour with subtle aromas of pear and pineapple, well balanced with a sharp acidity that intensifies the flavours giving a remarkably long finish.</i>	£19.00		
<b>Caliterra Tributo Sauvignon Blanc</b> <i>This aromatic wine has the intense aromas of lime, grapefruit and gooseberries. The flavours of this delicious Sauvignon are broad.</i>	£19.00		
<b>Chenin Blanc Wally</b> <i>What the Loire Valley does well, delicious aromas of fresh peach and citrus fruits with just a hint of hazelnut. A bright and lovely texture... very moreish.</i>	£19.00		
<b>Pinot Grigio Ponte del Diavolo</b> <i>A "grown up" Pinot Grigio truly expressing the aromas and flavours of Comice pear, quince and soft spice notes which should characterise this variety.</i>	£20.00		
<b>The Reds</b>			
<b>Amalaya de Colome Malbec</b> <i>Intense aromas of black fruits, the flavour of red berries and ripe black cherry, soft and smooth</i>	£22.00		
<b>Montes Classic Merlot</b> <i>One of Chile's foremost producers and its best valley for Merlot delivers this deep ruby wine. Raspberry, cherry and plum along with a touch of French oak.</i>	£20.00		
<b>Rioja Cune Reserva</b> <i>One of the best examples of Rioja, this Reserva is highly acclaimed and offers all of the characteristics one expects from one of the best producers.</i>	£22.00		
<b>Willunga 100 Shiraz/Viog</b> <i>From South Australia's McLaren Vale the grapes enjoy a climate similar to the Mediterranean. Vibrant ruby in colour with juicy intense black fruit.</i>	£19.00		
<b>Cotes du Rhone La Galatiere Loron</b> <i>Beautiful deep and intense purple in colour with aromas of exotic spices, pepper and nutmeg.</i>	£22.00		



<b>Rose</b> Sutter Home Zinfandel Blush Rose <i>Stylish medium dry wine from one of the better 'Napa Valley' producers, known as a blush wine having been left in contact with the red grape skins.</i>	£20.00		
<b>Champagne and Sparkling</b> Moët & Chandon Imperial, France <i>The Brut Imperial from Moët embodies their house style: crisp and clean, this classic Champagne shows citrus aromas.</i>	£65.00		
<b>Prosecco, Moinet</b> <i>Italian sparkling wine</i>	£24.00		
<b>Glass of Prosecco</b>	£5.00		
<b>Total Due</b>	<b>£</b>		

**CARD PAYMENT FOR WINE ONLY**

Please charge my credit/debit card with	£
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Card type (Visa, MasterCard, etc) :	
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Card No :					-														
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Valid from (mth/yr)				
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Expiry Date (mth/yr)				
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Security Code (last 3 digits)			
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House number	
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Postcode	
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Signature of cardholder: \_\_\_\_\_

Please print name \_\_\_\_\_



Please note payment will be taken 2 weeks prior to event and will show on your statement as *Bromley Masonic Club*.

### Payment for Dinner

**Account no:** 13357706

**Sort code:** 23 05 80

**Ref:** Dinner 13 Nov

Cheques payable to *Freddie Farmer Foundation* and send with your completed booking form to: Freddie Farmer Foundation, Unit 2, Invicta Works, Elliott Road, Bromley, BR2 9NT.

**Booking closes: Friday 8<sup>th</sup> October**

For further information please contact Karen Smith on 020 8313 3707 or email [karen@freddiefarmerfoundation.org.uk](mailto:karen@freddiefarmerfoundation.org.uk)