



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 £
Marques Del Puento Red Tempranillo, Garnacha	£21.00		
Marques Del Puento White Sauvignon Blanc	£21.00		
Marques Del Puento Rose	£21.00		
Bottle of Port	£25.00		
The Whites			
Caliterra Chardonnay <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>	£23.00		
Caliterra Sauvignon Blanc <i>This aromatic wine has the intense aromas of lime, grapefruit and gooseberries. The flavours of this delicious Sauvignon are broad.</i>	£23.00		
Chenin Blanc Wally <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>	£23.00		
Pinot Grigio Ponte del Diavolo <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>	£25.00		
The Reds			
Amalaya de Colome Malbec <i>Intense aromas of black fruits, the flavour of red berries and ripe black cherry, soft and smooth</i>	£26.00		
Montes Classic Merlot <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>	£25.00		
Rioja Cune Reserva <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>	£26.00		
Willunga 100 Shiraz/Viog <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>	£24.00		
Cotes du Rhone La Galatiere Loron <i>Beautiful deep and intense purple in colour with aromas of exotic spices, pepper and nutmeg.</i>	£26.00		



FREDDIE FARMER FOUNDATION

Supporting disabled children

Rose Ombrellino Pinot 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>	£24.00		
Champagne and Sparkling Moët & Chandon Imperial, France <i>The Brut Imperial from Moët embodies their house style: crisp and clean, this classic Champagne shows citrus aromas.</i>	£70.00		
Prosecco, Moinet <i>Italian sparkling wine</i>	£25.00		
Glass of Prosecco	£7.50		
Total Due	£		

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 25 June

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: Wednesday 1st June

For further information please contact Karen Smith on 020 8313 3707 or email karen@freddiefarmerfoundation.org.uk