

WELCOME TO YE OLDE BELL HOTEL & RESTAURANT

Our legendary 17th century coaching inn rose to fame and fortune in the days of stagecoaches and highwaymen when it provided a safe and comfortable stopover on the original Great North Road!

Today Ye Olde Bell offers the finest traditions of a country house hotel in extensive grounds and, combined with modern technology, makes the perfect venue for conferences, banquets, balls, weddings and celebrations of all kinds. Whatever your style, we have the perfect suite for your event!

The total restoration has been an all-consuming labour of love for local owners, Paul and Hilary Levack, who have brought the hotel firmly into the 21st century, whilst at the same time passionately preserving the traditional character and sense of heritage – even choosing to keep the creaky floorboards! Traditional log fires, comfy leather sofas, period features and antiques are complemented with plush fabrics, stylish modern bathrooms and a contemporary Mediterranean-style Terrace Bar in our idyllic gardens!

The oak panelling and leaded windows of Restaurant 1650 and the Club Lounge are elegantly enhanced with sumptuous black and gold furnishings and gleaming chandeliers! The rich claret and soft cream ambience of the St Leger Bistro-by-the-Bar offers more informal dining and the friendly bar is renowned for everything from the finest champagnes to our own hand-pulled local ale!

With our tremendous reputation for superb hospitality, we are also very proud to have been awarded the prestigious accolade of AA Four-Stars for the first time in the 360-year history of the hotel! So, if you haven't visited us for some time, you're in for a wonderful surprise and if it's your first time, it is sure to be one of many!

We look forward to welcoming you very soon – whatever the occasion!

HOW TO FIND US

In the rural village of Barnby Moor, Ye Olde Bell is conveniently located just off the A1 on the border of Nottinghamshire, Lincolnshire and Yorkshire and close to the M1, M18 & M62. We are within an hour's drive of Doncaster, Leeds, Sheffield and Nottingham and Robin Hood Airport and Retford Mainline Railway Station are just a few miles.

From A1 Southbound: After J34 Blyth Flyover, follow A1 for approx 3½ miles and take next small left exit signed **Barnby Moor**. Turn left at the end of the road and the hotel is diagonally opposite at the next T-junction.

From A1 Northbound: Exit at A620 signed Ranby and Retford. Follow road for almost 2 miles and after Ranby House School, take next left signed **Barnby Moor**. Follow this road for approx 2½ miles and the hotel is diagonally opposite at the next T-junction.

By Rail: Retford Station is on the Kings Cross - Edinburgh Mainline and is 4 miles away. Arrangements for taxis can be made by the hotel upon request.

By Air: Robin Hood Airport is 11 miles away and East Midlands Airport 50 miles. Helicopter landing at the hotel by prior appointment.
Co-ordinates N53° 21.179' W01° 00.297'

Back in 1690 when 'Bamby on the Moore' was the haunt of nightriders, Ralph Thoresby, the antiquarian, recorded in his diary that it was "only by the grace of God" that he reached the inn safely!

We wish you a safer and more comfortable journey!

...../see over

All information herein for events to be held in 2011 and correct at time of going to press



We now have 49 fabulous rooms to choose from! Ranging from singles to family rooms and stunning suites, all have been individually styled by Hilary herself with great passion and enthusiasm. Each one has been restored to reflect the charm of a bygone age and yet incorporate the modern luxuries today's discerning guest expects.

Period antiques and original features such as oak beams and leaded windows are complemented by flatscreen TVs, wi-fi and fluffy duvets! Restful shades from a traditional palette are enlivened by drapes, throws and cushions in an array of rich silks, damasks and modern opulent fabrics.

Our contemporary bathrooms are all bright and spacious with luxurious toiletries and superb power showers – many also feature claw-footed roll topped baths.

SINGLE ROOMS

You will be pleasantly surprised to find that "single doesn't mean small" at Ye Olde Bell, as our rooms are of generous proportions and all quite individual in style!

CLASSIC ROOMS

Luxurious twin or double rooms each uniquely reflecting our mix of traditional character and contemporary comforts and ranging from elegant high rooms with large windows to pretty 'cottage' style rooms with leaded dormer windows.

FEATURE ROOMS

Everything a Classic has to offer and more! Several have views of our lovely formal gardens or the rolling countryside and many also have both bath and shower and extra large beds!

SUPERIOR ROOMS

Generally more spacious than Classic or Feature rooms and all very individual - one even has a fabulous four-poster! Several also offer claw-footed roll top baths and separate walk-in power showers and most have superb views of the gardens or countryside.

SUITES

Three stunning suites, all very unique in design and character and all with spectacular views :-

The Victoria Suite

Striking black and gold 'Victorian Versace' canopied bed. Large separate lounge with a feature fireplace and inter-connecting door to a stylish twin room with further bathroom.

The Bowness Suite

A romantic four-poster with a medieval air. Rich claret and plush gold tapestry fabrics, period antiques and glorious views of the gardens.

The Lady Jane Suite

Elegant and very regal with a canopied bed adorned in rich royal blue and gold, an impressive suite of antique furniture, a magnificent crystal chandelier and a uniquely stylish bathroom.

All information herein for events to be held in 2011 and correct at time of going to press



The success of any event is in the planning and the attention to detail. Nothing is too much trouble for our committed team, who make every effort to ensure that an event exceeds expectations and fulfils each client's objectives.

- 49 individually styled bedrooms including 3 suites
- 4 well appointed conference rooms - up to 250 theatre style
- 2 boardrooms - up to 10 delegates
- Banqueting capacity - up to 225 or 500 with marquee
- Wi-Fi and flatscreen TVs with laptop connection
- Unique Oak Pavilion for 'al-fresco' events
- Formal gardens and extensive grounds for team building
- Activities such as golf, archery, clay pigeon shooting, go-carting, paintballing etc can be arranged
- Excellent wining and dining options in Restaurant 1650 or St Leger Bistro-by-the-Bar
- Superior reputation for catering for large functions
- Exclusive private dining
- Wine Tastings, Champagne & Canapés, Pimms Receptions
- Free car parking for up to 120 cars

ROOM DESCRIPTIONS

Bradgate Suite: The Bradgate is a very spectacular and ornate suite with high moulded ceilings, leaded windows, original oak panelling and two grand working fireplaces. It accommodates up to 250 delegates and capacity can be extended with the adjoining Wiseton Suite or the addition of a marquee. The Bradgate has its own stage, dance floor and direct access to the gardens.

Wiseton Suite: Situated off the Bradgate Suite and accessed through period floor-to-ceiling connecting doors, the Wiseton possesses the same traditional charm and character. It is ideal as an adjoining breakout room or a luncheon area when using the Bradgate Suite. With a magnificent contemporary bar opening into the gardens, the Wiseton is also a very impressive suite for a private dinner.

Neilsen Suite: An elegant oak panelled room ideal for conferences and also very popular for corporate dinners and private parties with plenty of natural light, an impressive private bar and its own dance floor. Oak panelled doors link through to the adjoining Levack Suite for increased capacity if required.

Levack Suite: A brand new purpose-built meeting room or private dining room with an impressive central skylight and French doors providing plenty of daylight and its own private entrance. It can also be used as an adjoining breakout or dining area when using the Neilsen Suite.

Bell Room & Newstead Room: Two smart dedicated boardrooms situated off a quiet corridor on the first floor. Both have plenty of natural light and a 37" flatscreen TV with laptop connections.




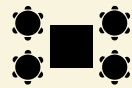


Oak Pavilion: Situated in the formal gardens, our unique Oak Pavilion is idyllic for small 'al-fresco' receptions and events.

Formal Gardens & Extensive Grounds: Our lovely gardens are a relaxing place for break periods and receptions and our extensive grounds provide ample space for team building activities.

All information herein for events to be held in 2011 and correct at time of going to press

...../see over

ROOM CAPACITIES

ROOM LAYOUT	* Bradgate Suite	* Wiseton Suite	** Neilsen Suite	** Levack Suite	Bell Room	Newstead Room	Oak Pavilion (Outdoor)
 Boardroom	50	30	40	30	10	8	20
 Theatre	250	70	120	70	n/a	n/a	40
 Classroom	100	40	40	40	n/a	n/a	n/a
 Dinner Dance	200	40	100	40	n/a	n/a	n/a
 Cabaret	80	30	60	30	n/a	n/a	n/a
 Private Dining	225	40	120	40	10	8	20
DIMENSIONS (in metres)	L: 19.0 W: 8.4 H: 3.6	L: 11.3 W: 6.4 H: 3.3	L: 21.0 W: 7.3 H: 2.7	L: 11.0 W: 6.0 H: 3.0	L: 5.0 W: 3.7 H: 2.7	L: 3.7 W: 3.0 H: 2.5	L: 9.0 W: 4.5 H: 2.0
FLOOR	Ground	Ground	Ground	Ground	First	First	Garden
<p>* The Bradgate & Wiseton Suites are interlinked with impressive grand floor-to-ceiling doors and can be used as one larger suite.</p> <p>** The Neilsen & Levack Suites are also interlinked with solid oak folding doors and can likewise be used as one larger suite.</p>							

All information herein for events to be held in 2011 and correct at time of going to press



DELEGATE RATES

Our delegate rate includes a choice of two working lunches, which can be served in the meeting room, or a hot buffet lunch served in the hotel. Delegate rates are for a minimum of 10 and smaller numbers are priced individually below. We also offer a number of upgrades, which can personalise the day's proceedings.

Day Delegate Package - £42 per delegate inc 17.5% VAT

- Meeting room hire
- Internet access and flipchart
- Arrival tea, coffee and pastries
- Mid-morning tea, coffee and homemade biscuits
- Working Lunch or 2-course Buffet Lunch - Buffet Lunch £750 supplement per person
- Afternoon tea, coffee and homemade biscuits
- Mineral water, cordials, sweets and stationery

24-hour Delegate Package - £145 per delegate inc 17.5% VAT

- Day Delegate Package as above
- Overnight stay in a Classic room including Full English Breakfast
- 3-course Table d'hôte Dinner

Partners are welcome to join delegates at an additional charge of £35 per night when sharing a twin or double room, inclusive of Full English Breakfast & 17.5% VAT.

Delegate Package Upgrades

Traditional Cream Tea of scones, clotted cream & strawberry jam	£3.95
Breakfast/Brunch Bacon Sandwich	£5.95
'Brain Food' - Fruit bowl and homemade seed-rich flapjack	£3.95

We are happy to arrange 'wrap up' champagne receptions, cocktail parties and wine tastings - or to discuss any other ideas you may have.

All information herein for events to be held in 2011 and correct at time of going to press

...../see over

FOR MEETINGS OF LESS THAN 10 DELEGATES

For smaller meetings all refreshments, meals and room hire are individually priced as follows:-

Tea & Coffee breaks with pastries or homemade biscuits	£3.25
Working Lunch	£9.95
2-course Hot Buffet Lunch	£14.50
3-course Table d'hôte Dinner	£32.00

AUDIO VISUAL EQUIPMENT

PER DAY

Flip chart, pads and pens	£14.00
LCD projector	£65.00
Projector screen	£20.00
TV and DVD	£55.00

Additional equipment can be quoted and supplied with 24 hours notice

ROOM HIRE	FULL DAY	HALF-DAY
-----------	----------	----------

Bradgate Suite*	£650	£450
Wiseton Suite**	£300	£200
Neilsen Suite	£450	£300
Levack Suite***	£300	£200
Bell Room	£150	£100
Newstead Room	£120	£70
Oak Pavilion	£500	£350

BUSINESS SERVICES

Photocopying	
A4 Black & White	£0.30
A4 Colour	£0.90
Fax Incoming – Per Page	£0.30
Fax UK Outgoing	
1st Page	£2.50
Subsequent Pages	£1.25

* A marquee can be added at an additional cost to increase capacity
 ** The Wiseton Suite is reduced to £150 if booked with The Bradgate Suite for the same event
 *** The Levack Suite is reduced to £150 if booked with The Neilsen Suite for the same event

All rates include 175% VAT

All information herein for events to be held in 2011 and correct at time of going to press



CONFERENCE DELEGATE LUNCH

HOT BUFFET LUNCHES

Choose two from each of the following categories:

Main Courses

- Steak and potato pie with rich gravy
 - Venison casserole with herb dumplings and braised red cabbage (in season)
 - Traditional slow baked lasagne
 - Fish pie topped with creamy mashed potato
 - Lincolnshire sausage toad-in-the-hole with onion gravy
 - Mild chicken curry with basmati rice
- * A vegetarian option is also always available

Vegetables & Salads

- Fresh minted garden peas
- Selection of seasonal vegetables
- Mixed green salad
- Tomato and red onion salad
- Selection of crusty bread rolls

Puddings

- Sticky toffee pudding with caramel sauce
- Bramley apple and cinnamon crumble with custard
- Bread and butter pudding with custard
- Seasonal fruit salad and cream
- Lemon tart with raspberry sorbet
- Fresh fruit bowl
- Board of local cheeses

WORKING LUNCHES

Sandwich Working Lunch

Selection of sandwiches on locally baked bread including:

- Yorkshire ham & tomato, Wensleydale cheese with red onion marmalade, poached salmon & watercress, roast sirloin of beef with horseradish
- Served with vegetable crisps and a generous helping of thick-cut chips
- Fresh fruit bowl to follow

Elizabeth's Ploughman's Working Lunch

- Thickly sliced Yorkshire ham carved from the bone, English cheese board, mixed leaf salad, crusty bread, pickles and preserves
- Fresh fruit bowl to follow

Side orders including seasonal soups and thick-cut chips can be served at menu prices.

All information herein for events to be held in 2011 and correct at time of going to press

...../see over

CONFERENCE DELEGATE DINNER

A vegetarian dish of the day is always available and menus may be adapted to suit any dietary requirements.

MENU A

Coarse country pâté with toasted granary bread

.....

Honey roasted gammon with apple tempura, mashed potato and broad beans in parsley sauce

.....

Seasonal fruit crumble with custard

.....

Freshly brewed coffee with chocolates

Included in 24-hour rate

MENU B

Warm mushroom salad with herb oil

.....

Lightly breaded breast of chicken with creamed leek sauce, fine green beans and baby new potatoes

.....

Sticky toffee pudding with caramel sauce

.....

Freshly brewed coffee with chocolates

Included in 24-hour rate

MENU C

Fishcake of hot smoked salmon with spring onion and coriander on a tomato coulis

.....

Best end of lamb cutlets with herb mashed potato, roast root vegetables and rosemary gravy

.....

Vanilla cheesecake with warm fruit compote

.....

Freshly brewed coffee with chocolates

£5.00 supplement per person on 24-hour rate

MENU D

Home-cured gravadlax with dill dressing

.....

Grilled T-bone steak with flat field mushroom, roast cherry tomatoes on the vine, crisp onion rings and hand-cut chunky chips

.....

Cinnamon crème brûlée with vanilla ice cream

.....

Board of local cheeses and speciality breads

.....

Freshly brewed coffee with chocolates

£15.00 supplement per person on 24-hour rate

All information herein for events to be held in 2011 and correct at time of going to press



We have created a wide selection of dishes to help you create your own individual menu bespoke to your event – simply choose one dish from each course for all guests. We will of course accommodate specific dietary requirements separately and will be happy to help and advise with your menu planning if required.

APPETISERS & CANAPÉS

Hand cooked Yorkshire crisps, nuts & marinated olives	£3.95
Strawberries dipped in dark, milk & white chocolate - an original alternative for your arrival drinks!	£3.95
Seasonal Canapés - selection of 4 per person	£7.95

A few suggestions are:

- Smoked salmon with crème fraîche
- Cherry tomato and Fine Fettle cheese skewers
- Tartlets of arabiatti topped with a quails egg dusted with Parmesan
- Baby Yorkshire pudding with rare beef and horseradish
- Stilton and onion tart
- Honey and mustard sausages
- Chicken parfait on a sable biscuit
- Filo king prawn marinated with ginger and chilli

STARTERS

Rocket and Parmesan salad with toasted pine nuts	£5.75
Baked field mushroom filled with crispy bacon, sautéed onions, melting cheese and dressed leaves	£6.75
Glazed goat's cheese with red onion chutney and green salad	£5.75
Caesar salad, crisp cos lettuce, croutons, parmesan flakes, fresh anchovies and a classic dressing	£5.75
Chicken liver parfait with toasted granary bread and local chutney	£5.25
Yorkshire potted beef and ham hock terrine with beetroot relish	£6.25
Galia melon, fresh fruit and sorbet	£5.25
Fishcake of hot smoked salmon with spring onion and coriander on a tomato and red pepper coulis	£7.10
Oak smoked salmon and plump prawns with dill mayonnaise	£7.65
Button mushrooms cooked with white wine, garlic and cream	£5.75
Chicory, pear, walnut and Cropwell Bishop Blue salad	£6.85
Yorkshire pudding with caramelised onion and red wine gravy	£5.50

All information herein for events to be held in 2011 and correct at time of going to press

...../see over

SOUPS

Spiced parsnip with flocked cream and parsnip crisps	£5.25
Roast tomato and sweet red chilli pepper with basil oil	£5.25
Minted pea	£5.25
Mushroom and rosemary	£5.25
Carrot, honey and ginger	£5.25
Sweet potato and watercress	£5.25

SORBETS

Choice of mango, raspberry, lemon or passion fruit	£3.65
--	-------

MAIN COURSES

All include a selection of fresh seasonal vegetables and potatoes.

Roast sirloin of English beef with Yorkshire pudding	£19.45
Oven baked breast of chicken dusted with grated parmesan on slow roasted summer vegetables infused with basil	£15.95
Roast rack of English pork filled with apricot and prune stuffing with pan gravy	£15.95
Poached fillet of halibut on parsley creamed potato with butter sauce	£19.45
Lightly crumbed breast of chicken with creamed leek sauce	£15.95
Roast loin of venison with parsnip puree and redcurrant jus	£23.75
Crispy organic salmon with spring vegetable broth	£18.50
Medallions of beef fillet with creamy peppercorn sauce	£26.50
Slowly braised lamb shank with a casserole of root vegetables	£19.95
Braised rump steak with red wine, baby onions and mushrooms	£16.95
Breast of chicken filled with cream cheese, wrapped in bacon, served with a Madeira sauce	£15.95
Thickly carved sirloin of English beef with a baby onion, red wine and mushroom sauce	£19.45
Roast rack of lamb with caramelised shallots and dauphinoise potatoes	£23.95

VEGETARIAN

Butternut squash risotto with parmesan flakes and herb oil	£14.95
Goat's cheese and summer vegetable tart with rocket salad	£14.95
Smoked cheddar and leek potato cakes with hot pepper relish	£14.25
Aubergine cannelloni with ricotta cheese and fresh tomato sauce	£13.25
Baked mushroom filled with creamed spinach and walnuts	£13.25
Casserole of winter root vegetables with sage dumplings	£13.25

DESSERTS

Glazed lemon tart and raspberry sorbet	£6.25
Sticky toffee pudding with caramel sauce	£6.95
Bramley apple pie and vanilla ice cream	£6.25
Champagne and strawberry roulade garnished with fresh strawberries	£5.75
Profiteroles with warm dark chocolate sauce	£6.25
Bread and butter pudding with vanilla sauce	£6.25
Brandy snap basket, vanilla ice cream and fresh fruit	£6.25
Vanilla cheesecake with warm seasonal berry compote	£7.50
Chocolate cake with rich butterscotch sauce	£7.50
A selection of local cheeses	£8.50

COFFEE

Coffee and mints	£3.10
Coffee and chocolate truffles	£3.50

Some dishes may be subject to market price changes

All information herein for events to be held in 2011 and correct at time of going to press



We have a very extensive wine cellar at Ye Olde Bell including some superb Chablis and Chateaufneuf du Pape, together with a wide variety of the very best Champagnes, including Vintage Dom Perignon, Louis Roederer Cristal and the highly sought after Cattier "Ace of Spades" - plus a truly amazing selection of fine Armagnac, Cognac, port and liqueurs.

As this is only a selection, please contact us if you would like to see our full list or would like to request a specific wine, which we will always do our utmost to source for you.

RECEPTION DRINKS

Classic Pimms with fresh fruit, cucumber and mint	£3.70
Bucks Fizz	£3.70
Champagne	£6.95
Mulled wine	£3.95
Red or white wine	£3.95

Per Glass

WINE LIST

WHITE WINE

	175ml	250ml	Bottle
1. Ye Olde Bell Colombard-Ugni Blanc, France A very light yellow aspect with green reflections and a delicate nose from grapes found in the Gasconne & Cognac region.	£3.95	£4.95	£14.50
2. Ye Olde Bell Colombard-Ugni Blanc Medium, France A medium aromatic wine characterised by white flowers and an aroma of pears and limes.	£3.95	£4.95	£14.50
6. Falanghina (Pinot Grigio Style) Fresh, lush and lively white wine that compares well to a Pinot Grigio. Flavours of green apples and citrus fruits along with honey and almond.			£16.95
7. Muscadet, Sevre et Maine Sur Lie, Domaine Luneau Papin Loire Valley Retaining the best characteristics of the region, is appreciably more fruity and modern in style.			£18.95
8. Semillon Chardonnay, Barren Jack, South Eastern Australia Elegant with a palate rich in the apple and citrus flavours of the Semillon and the peach and dried fig characters of the Chardonnay.			£16.95
10. Sauvignon Blanc, Linaje Estate – Maule Valley, Chile Delicate fruity nose gives way to a palate of uplifting acidity and rounded gooseberry fruit flavours.			£15.50
12. Sauvignon Blanc, Mission Estate – Marlborough, New Zealand Established in 1851, Mission Estate Winery is New Zealand's oldest winemaker. The colour is pale yellow with green tints and a ripe bouquet of tropical fruit, citrus, passion fruit and gooseberry.			£25.50

All information herein for events to be held in 2011 and correct at time of going to press

...../see over

ROSÉ WINE

	175ml	250ml	Bottle
4. Ye Olde Bell Cabernet Rosé Blush, France This pale medium rosé has gooseberry and raspberry aromas. A clean, dry palate with a freshness and attractive berry fruits.	£4.15	£5.15	£15.95
26. Pinotage Rosé JUNO 'Cape Maidens', South Africa A refreshing crisp, deep salmon pink wine with hints of pomegranate, green toffee-apple and chutney			£17.95

RED WINE

3. Ye Olde Bell Merlot-Carignan, France Quite robust and structured, yet made in a modern fruity style. Spicy fruit with a fresh peppery character and a little cured meat richness.	£3.95	£4.95	£14.50
14. Cabernet/Merlot JUNO 'Cape Maidens' South Africa Definite berry character on the palate, a rich, smooth wine well-balanced with a delightfully subtle aftertaste.			£17.95
17. Rioja Tempranillo, Bodegas Carlos Serres, Spain A wine to be judged on its pure, honest, fruit-driven taste with some interesting, gamey hints and a developing length.			£17.95
19. Shiraz/Cabernet, Barren Jack, South Eastern Australia Bold and full bodied, an artful blend of the vibrant Shiraz and the classic elegance of the Cabernet.			£17.95
21. Cabernet Sauvignon, Antano Single Vineyard, Maule Valley, Chile Deep violet colour with complex aromas of pepper, red fruit, vanilla and wood. Well structured, tasty and balanced, full of ripe berries.			£17.50
23. Cabernet/Merlot, Mission Estate, Hawkes Bay, New Zealand Aromas of raspberry and cherry, with good depth and complexity, this wine has good fruit and a medium bodied palate, showing the fine grained, soft tannins.			£25.50

SPARKLING & CHAMPAGNE

37. Prosecco Borgo Molino, Hills of Marca, Trevigiana, Italy In contrast with most Prosecco, a traditional method of secondary fermentation produces a smooth effervescence and lasting bubbles.			£22.95
38. Kraemer Brut, Cuvee Close, France A sparkling dry white with plenty of fruit on the palate and delicate, small bubbles.			£18.50
39. G. Gruet & Fils Grande Reserve, Brut NV A simply wonderful Champagne made using a high proportion of reserve wines producing a fruity cuvée of great finesse and a subtle harmony of Pinot Noir and Chardonnay.			£41.50

All our wines are sourced by Patrick Jouan of Le Bon Vin Wine Merchants who pride themselves on being "The wine merchant with a difference" and "A day without wine is like a day without sunshine".

All information herein for events to be held in 2011 and correct at time of going to press

Coaching Inns (North) Ltd (The Company)**Terms & Conditions of Trading for Group Accommodation, Conferences, Functions & Events**

These conditions apply to all contracts for the provision of goods and services for group accommodation, conferences, functions and other events to the exclusion of all other terms and conditions, including any which the client may purport to apply or which may appear in any promotional literature.

Please read these conditions carefully in order to avoid any misunderstanding regarding the terms on which reservations are accepted.

In these conditions, terms used with an upper case initial letter have special defined meanings.

Some of these are listed in clause 18. Others are defined when first used.

1 Confirmation & Guest Numbers

1.1 All bookings are provisional until the relevant Contract (signed by the Client) is countersigned on behalf of the Hotel and dated. The Hotel will provide to the Client a copy of the Contract once countersigned on behalf of the Hotel.

1.2 The Contract shall specify the anticipated number of guests for the Event, the agreed minimum number of guests for the Event (the 'Contract Minimum') and the maximum number of guests permissible for the function room(s) reserved for the Event.

1.3 The Client must inform the Hotel of the number of guests it wishes to be catered for at the Event (the 'Final Number') at least 7 working days before the Event. This Final Number will override the anticipated number specified but will not affect the Contract Minimum.

1.4 The Contract Minimum represents the minimum number of guests the Client guarantees will attend at the Event and the Company has calculated its charges on this basis. The amount payable by the Client will therefore be calculated according to the highest of (a) the Contract Minimum (b) the Final Number or (c) the number who actually attend the Event.

2 Payment**2.1 Payment**

All accounts incurred will be invoiced. Payment is due for all credit accounts on presentation of invoice. Any queries should not delay immediate payment of the outstanding balance. Queries should be referred to the Hotel within 7 days of receipt of invoice. No allowance or refund can be made for meals and other elements not taken within the agreed package rate. Payment must be made in Pounds Sterling (UK) payable to the Hotel.

2.2 Deposits

The Client must pay the deposit payment (s) specified in the Contract under Billing Instructions. Should the Client fail to pay any such deposit within 7 days of the due date, the Company may treat the Booking as having been cancelled by the Client and;

2.2.1 All deposits are non-refundable.

2.2.2 If the cancellation fee is greater than the amount of any deposits paid, then the balance shall be paid by the Client immediately.

2.3 Credit

Credit Facilities within the Company may be obtained on application to the Hotel (subject to the agreement of the Hotel). Credit facilities must be finalised at least 2 weeks prior to the event. All amounts incurred against an agreed credit facility will be invoiced immediately after the Event. The Client shall pay all invoices on presentation of the invoice.

2.4 Interest

When credit facilities are granted and when payment is not received within the stated terms, we reserve the right to charge an appropriate rate of interest (3% above base rate) or make a collection charge. All such agreed credit accounts must not exceed their credit limit at any time.

2.5 Extras

The Client shall pay the Hotel for any food and beverages or other goods or services not provided for in the Contract or otherwise in correspondence but made available upon request of the Client on the day of the Event.

2.6 Price Variations

In the event of circumstances being beyond the Company's control (including, but not limited to increases in the

standard rate of VAT), the Company reserves the right to vary the prices specified in the Contract to an extent which reflects such circumstances.

3 Cancellation by the Client

3.1 If the Client wishes to cancel a Booking or cancel the reservation of some or all bedrooms reserved either as a block booking or in conjunction with an Event, such cancellations must be advised to the Hotel in the first instance verbally, followed by written notice of cancellation. Cancellation shall be effective, final and binding on the Working Day on which the Hotel receives written notice of cancellation (the 'Cancellation Date'). Any notice of cancellation received out of the hours of 9am and 5pm shall be deemed made on the next Working Day. Any postponements of any Event shall be considered as a cancellation under this, Clause 3.

3.2 If the Client cancels a Booking, the Company will charge a cancellation fee. This cancellation fee shall be a percentage of the charges payable in respect of the Contract Minimum (and, if any separate charge is payable in respect of room hire, of such room hire charge) according to the number of clear days (that is not counting the Cancellation Date and the day of the Event) between the Cancellation Date and the date of the Event (the 'Cancellation notice'), as set out below. If the Event is cancelled less than 3 Working Days before the Event, the Hotel is entitled to charge according to the final Number, if higher than the Contract Minimum.

Cancellation Notice (Events)	Fee
Over 133 days	10%
133 days – 91 days	25%
90 days – 30 days	50%
29 days – 8 days	80%
7 days or less	100%

3.3 Where any bedrooms are reserved either as a block booking or in conjunction with an Event.

Such bedrooms:

3.3.1 Are block booked and reserved exclusively to the Client and accordingly will not be released unless notice of cancellation of such reservations in respect of the relevant bedrooms is given in accordance with Clause 3.1, the cancellation fees set out in Clause 3.4 will, if applicable, then apply.

3.3.2 Will (unless cancelled as provided above) be charged at the room rate specified in the Contract, (or, if no separate room rate is specified in the Contract, at the standard room rate) for all nights booked even if any guests do not stay for all nights as booked (including by reason of early departure)

3.4 For block bedroom bookings of 5 or more rooms on any one night, cancellation of some or all bedrooms reserved either as a block booking or in conjunction with an Event will incur a cancellation fee.

This cancellation fee shall be a percentage of the charges payable in respect of the bedrooms cancelled (or, if no separate room rate is specified in the Contract, of the standard room rate) according to the Cancellation Notice, as set out below:

Cancellation Notice (Bedrooms)	Fee
Over 90 days	10%
90 days – 61 days	25%
60 days – 30 days	50%
29 days – 10 days	80%
2 days - night of	100%

3.5 The cancellation fees payable under this Clause 3 are a genuine pre-estimate of the loss the Company will incur arising out of a cancellation; the actual losses incurred by the Company may be greater or less than these cancellation fees; the cancellation fees are payable whether or not the Hotel is able to find alternative business in respect of the cancelled event and/or bedroom.

3.6 In addition to the cancellation fees due under Clauses 3.2 or 3.4 the Client must reimburse the Hotel (on an indemnity basis) for any expenditure incurred in respect of any cancelled Booking including (but not limited to) any costs, charges or penalties as a result of having to make consequential cancellation of its own arrangements with third parties in relation to the Event.

3.7 The Company may invoice the Client for any cancellation fees payable at any time after the cancellation. The Client shall pay such invoice on presentation of invoice.

All information herein for events to be held in 2011 and correct at time of going to press

...../see over

4 Cancellation by the Company

4.1 The Hotel may cancel the booking:

4.1.1 If the booking might prejudice the reputation of the Hotel

4.1.2 Under Clause 2.1

4.1.3 If the Hotel becomes aware of any deterioration in the Clients financial situation such that the Company reasonably considers the Client may not be able to fulfil its material obligations under the Contract.

4.2 The Company may charge the cancellation fees provided in Clause 3 in the event of any cancellation under Clause 4.

5 Changes by Company

The Hotel reserves the right without prior notice to change the Client's assigned function room for one of equal suitability if the Hotel has reasonable commercial or operational reasons for doing so (including, but not limited to, the carrying out of works on the relevant room or such room being otherwise unavailable).

6 Outside Services

The prior consent of the Hotel must be obtained for any entertainment or services contracted for the Event by the Client, all of which must comply with any statutory codes and regulations. It shall be the responsibility of the Client to ensure that, where applicable, Performing Rights Society forms and Phonographic Performance Limited forms are completed by any band or musician employed by the Client.

7 Etiquette

7.1 The Hotel reserves the right to judge acceptable levels of noise or behaviour of the Client, its guests, representatives or contractors (including, but not limited to, persons engaged by the Client to provide entertainment or other services). The Client must ensure compliance with the Hotel's direction as to noise and behaviour.

7.2 The Hotel reserves the right generally:

7.2.1 To exclude or eject any person from the event or the Hotel if it reasonably considers such person to be objectionable; and

7.2.2 to terminate the Contract and stop the Event without liability to any refund or compensation, if necessary, to prevent or terminate unacceptable noise or behaviour.

7.3 The Client shall indemnify the Company against all and any losses, costs, damages, liabilities, claims, demands and expenses suffered or incurred by the Company arising out of any exclusion, ejection, termination or stopping under Clause 7.2 or the circumstances giving rise thereto.

8 Health & Safety

The Client must fully comply (and ensure the full compliance of its sub-contractors, employees and guests) with the Hotel's Health & Safety Policy, a copy of which is available on request from the Hotel.

9 Corkage

No wines, spirits, food or beverages may be brought into the Hotel or grounds by or on behalf of the Client or any guests for consumption on the Hotel's premises unless the prior consent of the Hotel has been obtained, for which a charge will be made.

10 Licensing and Statutory Regulations

The Client shall maintain free access to fire exits at all times and shall obtain the prior approval of the Hotel before using the special effects equipment on the Hotel premises. The Client shall submit for approval by the Hotel all table layouts for the Event.

The Client shall observe the permitted hours for selling intoxication liquors in the Hotel premises, as advised by the Hotel.

11 Punctuality

The Event must start and finish at the times specified in the Contract. Changes to these times may not be possible unless previously agreed with the Hotel.

12 Guests Clothing & Personal Property

The Company does not accept responsibility for the property of the Client or its guests. Cloakrooms are provided for the convenience of clients and guests but any goods left deposited in the cloakrooms or left

unattended on Hotel premises are deposited at the owners risk and without liability on the part of the Company.

13 Equipment Storage

The Hotel will assist the Client, where reasonably possible, with the storage of equipment etc, however the Company does not accept any liability for loss or damage to any item of equipment, furniture, stock or the like, left in storage.

14 Radio Communications Systems

Where usage of any radio communications system handset is provided to the Client, the Client shall comply with all licensing conditions in relation hereto.

15 Liability of the Company

15.1 Subject to Clause 15.4, the Company shall not be liable, whether in contract, tort (including negligence) or otherwise for any indirect, consequential or economic losses or loss of profits however arising.

15.2 In no event will the Company's liability for any loss or damage in contract or tort (including negligence) or however otherwise arising, exceed the total amount paid by the Client for the Event.

15.3 The Company shall not be liable for any breach of the terms and conditions or delay or failure in providing services as a result of causes beyond its reasonable control including (but not limited to) fire, floods, strikes, delays in transportation, failure of services or inability to obtain any necessary information or consent from any authority.

15.4 The Company does not exclude or restrict its liability in respect of death or personal injury resulting from its negligence.

16 Damage

The Client shall be responsible to the Company for any damage caused to the allocated rooms or the furnishings, utensils and equipment herein or to the Hotel generally by any act, default or neglect of the Client or any sub-contractor, employee or guest of the Client and shall pay to the Company on demand the amount required to make good or remedy any such damage.

17 General

17.1 Agents

Should the Client contract with the Hotel through an agent, the agent acts in that capacity for the Client and not the Company. The Client accepts full responsibility for the payment of the Hotel's account.

17.2 Governing Law

The Contract shall be governed by and constructed in all respects in accordance with the laws of England. The Contract does not affect any rights which the Client may have under the Hotel Proprietors Act 1956 where that Act applies.

17.3 Time is of the Essence

For all payment obligations under these Conditions, time shall be of the essence.

17.4 Assignment

The Contract shall not be assignable by the Client, but may be assigned by the Company.

18 Definitions

18.1 'Booking' means a booking under a contract.

18.2 'Client' means the person, firm or company responsible for commissioning and payment of the Event.

18.3 'Contract' means the written agreement between the Hotel and the Client for a specific Booking or series of Bookings.

18.4 'Event' means the event or function specified in the Contract.

18.5 'Hotel' means the property (ies) of which this Contract has been agreed.

18.6 'Working Day' means Monday to Friday excluding bank holidays and other public holidays.

All information herein for events to be held in 2011 and correct at time of going to press