

Please find further useful information to assist the preparation and planning of a most enjoyable event for all.

***Important to note: The Grosvenor House Hotel will be following the latest Government Guidelines for this event which may be subject to change. If there are any announcements which impact on arrangements for the evening, we will update you further.***

The Grosvenor House, a JW Marriott Hotel, has designated a special website page for the Annual Dinner. The Grosvenor House will contact all table hosts/named booker directly to give an individual username and password to gain access to this webpage.

This will enable the hosts to order wine for the table, book hospitality suites/tables, and order canapes, it will also allow you to notify the Hotel of any special dietary requirements.

Alternatively contact Magda Michalczuk, Private Hospitality Manager at Grosvenor House Hotel on +44 (0)20 7399 8449 or email magdalena.michalczuk@marriotthotels.com.

* **Hospitality Suites:**

When reserving rooms or hospitality suites, all bookings will need to be made directly with Grosvenor House using the username and password given to access the Grosvenor webpage.

Hosted bars are also available before the start of the dinner. A Hosted Bar consists of a table, a bartender, complimentary dry snacks and the pre-selected beverages of your choice. Hosted Bars are available for Pre-Dinner receptions. Prominent signage will direct your guests once they reach the function room to the location of your Hosted Bar, which will be indicated by your Company logo.

* **Accommodation:**

inCorporate Venues are acting as the hotel reservation agents for the Annual Dinner. Good rates have been secured at the various hotels, including the Grosvenor House Hotel. Please note this is subject to availability and reservations will be dealt with on a ‘first-come, first-served basis’. The prices quoted are inclusive of VAT and at prevailing rate.

Bookings can be made on inCorporate Venue’s website [here](https://www.incorporatevenues.com/public/b/nia3401). If you have any queries, please contact inCorporate Venues on +44 (0)330 058 0222 or by email at joelle@incorporatevenues.com.

If you wish to reserve 9 rooms or more, please contact inCorporate Venues direct as it will be necessary for your organisation to raise a contract with the hotel which inCorporate Venues can assist. If you would like further information on the hotels or any other preferred hotel that is not listed, or you require extra/ alternative dates, please contact Joelle at inCorporate Venues on +44 (0)330 058 0222.

* **Indicative Evening Times:**

19:00                     Doors Open for the Great Room

19:45                     Call for Dinner

20:00                     Seated

23:15                     Formal Dinner close (approximate time)

23:15                     Music in the Rink Bar

02:00                     Carriages

* **Dress Code:**

Preferably Black Tie and Evening Dress (long or short)

* **Entertainment:** to be confirmed
* **Dinner Guests:**

Company names only will appear in the Annual Dinner 2021 booklet.  Individuals that purchase tickets with no organisational affiliation will not feature.

**Dinner tickets will need to be shown to gain entry into the Great Room.**  We shall endeavour to issue the dinner tickets from W/B 15 November 2021.  Please do remember to make arrangements to distribute to your guests directly.  The NI will only send tickets to the named table booker that has made a direct booking.   Please ask your guests to bring their tickets with them on the night  - security will check ALL guest tickets.

* **Menu:**

STARTER:

Brown and Forest smoked chicken, courgette and tarragon tart, romesco sauce, tarragon oil

SOUP

Jerusalem artichoke and mushroom soup, black truffle tortellini (v)

MAIN COURSE

Cumbrian lamb cutlet and shoulder, aubergine, chickpeas, green beans, carrot match sticks, braised potatoes, tahini jus

DESSERT

Bramley apple, vanilla crumble, burnt apple purée, apple compote

COFFEE & PETITS FOURS

**Vegetarian Menu\***

VEGETARIAN STARTER

Smoked paprika, tofu and oregano tart, romesco sauce, herb oil (vg, gf)

SOUP

Jerusalem artichoke and mushroom soup, black truffle tortellini (v)

VEGETARIAN MAIN COURSE

Butternut squash, kale and harissa strudel, tomato tagine sauce, courgette, herb-roasted potatoes (vg)

DESSERT

Bramley apple, vanilla crumble, burnt apple purée, apple compote

COFFEE & PETITS FOURS

*\*\*Please note vegetarian options will only be available to guests who pre-order directly with the hotel via the Grosvenor House, A JW Marriott Hotel, London, website by* ***Thursday 18th November******2021.***

**Recommended wines:**

WHITE WINES

Bin 5001 Son Excellence Sauvignon Blanc, Cotes de Gascogne, France £42

Bin 5003 Picpoul de Pinet, Petite Ronde, Languedoc, France £43

Bin 5008 Borgo Tesis, Fantinel, Grave dl Friuli, PInot Grigio, Italy £43

Bin 5014 Errazuriz Sauvignon Blanc, Casablanca Valley, Chile £44

Bin 5022 Flagstone Word of Mouth Viognier, South Africa £47

RED WINES

Bin 6001 Montepulciano d'Abruzzo Parini, Italy £41

Bin 6009 Kleine Zalze, Pinotage.Coastal Region, South Africa £42

Bin 6011 Valdubon Tempranillo Ribera del Duero, Spain £43

Bin 6020 Calia Malbec, San Juan, Argentina £46

Bin 6026 Cabernet Sauvignon Errazuriz, Chile £44