



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

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 the, 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](mailto:magdalenamichalczuk@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.

Bookings can be made on inCorporate Venue's website [[link www.incorporatevenues.com/public/b/nia2018/](http://www.incorporatevenues.com/public/b/nia2018/)]. If you have any queries, please contact inCorporate Venues on +44 (0)845 034 3383 or by email at enquiries@incorporatevenues.com.

If you wish to reserve 10 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)845 034 3383.

Indicative Evening Times

19:00	Doors Open for the Great Room
19:45	Call for Dinner
20:00	Seated
23:10	Formal Dinner close (approximate time at time of writing)
23:15	Music in the Rink Bar
02:00	Carriages

Dress Code

Black Tie and Evening Dress (long or short)

Entertainment

Adam Kay is this year's After Dinner Speaker. Adam Kay is a comedian, musician, writer, and former junior doctor. Away from the stage his debut book *This is Going to Hurt: Secret Diaries of a Junior Doctor* became an award-winning best-seller translated into 20 languages and adapted for television.

To continue the evening's entertainment, following the dinner's formalities "The Redfords" will play in the Rink Bar to 1:30 a.m.

Dinner Guests

Company names only will appear in the Annual Dinner 2018 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 by 13 November. 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

House-cured Scottish salmon, Devonshire crab, dill pickled cucumber, beetroot and horseradish cream

Intermediate

Cream of cauliflower with cannellini beans and thyme sea salt (v)

Main Course

Loin of Yorkshire lamb with confit lamb bon bon, roast carrots, celeriac and buttermilk puree, stem broccoli, mint jus

Desert

Green apple mousse, vanilla bean custard, rhubarb compote

Coffee and petits fours

Vegetarian Menu*

Starter

Roast butternut squash, Chickpeas, coriander cress and garden mint yoghurt (v)

Intermediate

Cream of cauliflower with cannellini beans and thyme sea salt (v)

Main Course

Organic lentil and smoked Applewood cheddar Wellington, chateau carrots, wilted spinach, roast shallot, dill and caper sauce (v)

Desert

Green apple mousse, vanilla bean custard, rhubarb compote

Coffee and 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 29 November.*

Recommended wines

White Wine

BIN 2000 Altoritas, Sauvignon Blanc, Central Valley, Chile 2016/17 - £37 per bottle

BIN 2019 Gavi di Gavi, Enrico Serafino, Piedmont 2016/17 Italy - £50 per bottle

BIN 2010 Sancerre La Gravelière, Joseph Mellot 2016/17 France - £59 per bottle

Red Wine

BIN 3000 Altoritas, Cabernet Sauvignon, Central Valley, Chile 2017/18 - £37 per bottle

BIN 3027 Chapel Down Union Red 2014/15 England - £47 per bottle

BIN 3019 Chianti, Classico Santedame Estate, Ruffino 2014/15 Italy - £58 per bottle

If you have any questions or queries, please don't hesitate to contact the NI or the NIA teams who will shall endeavour to assist.