

# THE GRAND HOTEL

CONFERENCES | BANQUETS | WEDDINGS

“Aiming for perfection in hospitality...”

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## HOTEL FACILITIES

### Conferences, Dinners and Meetings

The Great Room is a high quality, multi purpose function suite which has had a complete refurbishment in February 2008. A capacity for up to two hundred and thirty guests, featuring state of the art conferencing facilities such as ISDN lines, PA system, black out screens and full business service.

The Great Room and Pipers function room are ideal venues for your dinner and general evening functions. They are extremely well decorated and include a superb lighting system which you can alter for your individual needs. With its high ceilings and ornate plaster work - a truly spectacular venue.

The Pipers function room, also with its own bar, offers itself as an ideal space for pre-dinner drinks or for a more intimate dinner or event. With all the conference facilities you would expect of a modern venue it is also an ideal room for meetings and presentations.

Tavistock Italia, situated in the atmospheric cellar area of the Grand Hotel is available for private use for your conference and banqueting requirements.

There also a number of syndicate rooms available to suit the smaller meetings, interviews or product launches. These rooms are situated on the first floor of the hotel and are bright, modern and spacious.

## WEDDINGS

The ideal venue to hold your most special day. Greeted by the red carpet on arrival and with spectacular surroundings of this historical building, recently given a modern twist. The Tavistock Grand Hotel offers you the complete, professional, efficient package for your wedding day.

## EATING AND DRINKING

The Tavistock Grand Hotel boasts three dining areas. Try some light snacks in the bar area, something more substantial in our carvery area or dine downstairs in the atmospheric Tavistock Italia restaurant.

### Tavistock Italia

Our award winning restaurant with a capacity of 110 guests serving quality contemporary Italian cuisine, in a modern restaurant environment. Tavistock Quality, Italian Tastes. An excellent alternative venue for private functions and weddings.

### Bedrooms

50 En-suite fully refurbished rooms, all spacious and many with distinctive features.

### Outside Event Management

Tavistock Event Catering is your first choice event management company. From barbeques to balls, garden fetes to corporate golfing days. We can also provide marquees and outside bars.

# BANQUETING & WEDDING MENU

## Starters

1. Half Galia Melon  
filled with a Vodka Martini Sorbet and Exotic Fruits .....£3.95
2. A duo of Fanned Melon  
served with Seasonal Berries and a Honey and Almond Dressing .....£3.25
3. A Tian of Melon with Fresh Greenland Prawns  
finished with a Dill Mayonnaise Dressing .....£4.95
4. Gateau of Cantaloupe Melon  
topped with a Rose of Parma Ham and finished with Petit Salad .....£5.25
5. Oven Baked Field Mushrooms  
stuffed with Goat's Cheese topped with Herb Breadcrumbs  
and Provençal Sauce .....£4.50
6. Salad of Wild Mushrooms with Scallops, Garlic and Fresh Herbs  
laced with a White Wine Cream Sauce. Served with Herbed Croutons.....£6.25
7. Roasted Sweet Pepper Tartlet  
with Sundried Tomatoes with Melted Goat's Cheese served  
on a bed of Crisp Leaves .....£4.75
8. Northumberland Cheese Tartlet  
served warm on a Petit Salad and Light Dijon Vinaigrette .....£4.75
9. Fresh Buffalo Mozzarella and Beef Tomato  
topped with Petit Salad and drizzled with Basil Oil .....£4.95
10. Char-grilled Seasonal Vegetables  
served with Mozzarella and enhanced with a  
Sweet and Sour Balsamic Dressing.....£5.50
11. Caesar Salad, Continental Leaves  
accompanied with Lardons of Bacon, shavings of Parmesan embraced with  
succulent strips of Chicken and coated with Caesar Dressing .....£4.95
12. Chilled Poached Finger of Scottish  
Salmon accompanied with Potato and Caviar Salad .....£5.95
13. Confit of Fresh Salmon  
set on a Prawn and Asparagus Compote crowned with Crisp Leaves .....£6.25
14. A Trio of Salmon, Shrimp and Crab Rillet  
with a combination of Capers and Wild Roquette Salad .....£5.95
15. Smooth Rich Duck Liver Parfait  
glazed with Light Redcurrant Jelly accompanied with Toasted Brioche .....£4.95
16. Salad of Local Smoked Chicken  
with a combination of Fresh Avocado and a Honey Mustard Dressing .....£6.25
17. Mild Cajun Infused Chicken Pieces  
Sautéed in Olive Oil and then served with a Flour Tortilla finished  
with Chilli Dressing and Petit Salad .....£4.25
18. Grand Local Smoked Chicken Terrine  
enhanced with Sweet Roasted Peppers and embraced with Crisp Leaves  
and Real Ale Chutney .....£5.95
19. Terrine of Lobster and Foie Gois  
served with Rocket Leaves, Asparagus Tips and finished with Sauce Vierge .....£6.50
20. Highland Beef  
gently smoked and spiced with Whiskey Served with Garden Salad .....£8.00
21. Roast Smoked Wild Red Deer  
with Mixed Leaves Roast Pear, Pistachio and Redcurrant Nectar.....£8.00

# BANQUETING & WEDDING MENU

## SOUPS

1. Cream of Local Tomato and Basil Soup .....	£3.95	£.2.95
2. Farmhouse Style Vegetable Soup .....	£3.95	£.2.95
3. Cream of Leek and Potato .....	£3.95	£.2.95
4. Cream of Wild Mushroom and Truffle .....	£3.95	£.2.95
5. French Onion with Cheese Croutons .....	£3.95	£.2.95
6. Spring Vegetable .....	£3.95	£.2.95
7. Cream of Broccoli.....	£3.95	£.2.95
8. Cauliflower and Stilton .....	£3.95	£.2.95
9. Minestrone Soup with Herbs Croutons .....	£3.95	£.2.95
10. Northumberland Vegetable and Lentil Broth .....	£3.95	£.2.95
11. Rustic Vine Tomato with Mixed Beans .....	£3.95	£.2.95
12. Chicken and Sweetcorn Veloute with Toasted Cashew Nuts .....	£3.95	£.2.95
13. Pea and Ham Hock finished with Herb Snippets .....	£3.95	£.2.95

## STARTER OR INTERMEDIATE FISH COURSE

1. Local Fresh Fillets of Lemon Sole lightly steamed with Wild Mixed Herbs wrapped around Garden Fresh Asparagus and laced with a Chive Sauce .....	£5.95
2. Seared Pepper infused Fillet of Scottish Salmon served with Wilted Greens .....	£5.25
3. Scallops and Asparagus Seared King Scallops set on an Herb Scented Rustic Ciabatta topped with Asparagus, enhanced with Lemon and Dill Butter .....	£5.00
4. Hot Smoked Halibut served with a Salad of Crisp Leaves and Sun Blushed Tomatoes, drizzled with a Chilli Dressing .....	£5.25
5. Warm Trout Fillet laid over a Salad of Prawns, Capers and then dressed with a Lemon and Dill Oil .....	£4.95

## MAIN COURSES

### *Roasts*

1. Roasted Rib of Beef  
with a Fumet of Oyster Mushrooms and Shallots .....£11.95
2. Roasted Sirloin of Beef  
with Yorkshire Puddings and Creamed Horseradish .....£14.95
3. Roasted Leg of English Lamb  
with a Fresh Garden Mint Sauce .....£12.95
4. Roasted Leg of Pork  
served with Baked Apple Stuffing .....£11.65
5. Roasted Breast of Turkey with  
with Chipolatas and Homemade Stuffing .....£10.50
6. Supreme of Farmhouse Chicken  
topped with a Bacon and Herb Rosti accompanied with  
a Bordeaux Wine Sauce.....£11.75
7. Breast of Barbary Duck  
enhanced with an Orange and Coriander Sauce.....£15.35
8. Fillet of Northumbria Beef  
topped with Local Seared Scallops and finished with a  
trio of King Prawns .....£14.95
9. Duo of Sage and Apple Scented Pork Loin  
accompanied with a Cider Cream Jus .....£12.95

10. Chargrilled Garlic and Herb Roasted Chicken Breast  
with Creamed Fettuccine Pasta finished with a Tomato Compote .....£10.95
11. Spiced Loin of Pork  
with Cesbaje and Red Onion, Shiitake Mushroom, Water Chestnut  
and Sweet Chilli Dressing .....£12.25

### *Pan-Fried*

1. Supreme of Farmhouse Chicken  
finished with Leek and Mushroom Ragout .....£11.95
2. Fillet of Northumbria Beef  
topped with Wild Mushrooms and enhanced with a Black Truffle Jus .....£15.75
3. Char-grilled Entrecoto Steak  
accompanied with a Tarragon and Tomato Sauce .....£12.95
4. Pan-fried Tayside Salmon Fillet  
dressed with a Mussel and Prawn Brose .....£12.55
5. Fillet of Northumbria Beef  
crowned with a fumet of Wild Mushrooms and Garden Fresh Asparagus then  
finished with a Madeira Jus.....£16.25
6. A supreme of Farmhouse Chicken  
Pan-fried with Fresh Herbs then pooled with a White Onion Sauce .....£12.25
7. Local Fresh Fillet of Seabass  
laid over Garden Fresh Asparagus enhanced with Shell Fish Cream Sauce .....£12.95

## Baked

1. Fillet of Northumbria Beef Wellington  
topped with a Mushroom Duxelle encased in Puff Pastry & Madeira Sauce .....£17.50
2. Breast of Farmhouse Chicken Wellington  
stuffed with Goats Cheese Mousselfine - finished with a White Wine Sauce .....£15.75
3. Baked Local Pave of Fresh Salmon  
rolled with a Fresh Green Herb Crust accompanied with Lemon  
and Saffron Butter .....£15.75

## Poached

1. A supreme of Farmhouse Chicken  
poached in a Vegetable and Thyme Stock then accompanied with  
a lively and fragrant Chardonnay Sauce .....£12.95
2. Local Fresh Pave of Salmon  
enhanced with a Lemon and Dill Dressing laid  
over Petit Salad and Fresh Herbs.....£12.25

## MAINS FOR VEGETARIANS

1. Roasted Field Mushrooms  
topped with Stilton Cheese and Artichoke Salad with a Basil Dressing .....£8.95
2. Sauteed Wild Mushrooms  
tossed with Tagliatelle, bound with a Chive Cream Sauce and accompanied with  
Fresh Shavings of Parmesan and dressed with Basil Leaves .....£9.95
3. A Filo Pastry Basket  
filled with a Ragout of Vegetables enhanced with Fragrant Wild Rice .....£10.00
4. Wild Mushroom and Chestnut Strudel,  
oven baked with a Smoked Cheese and Sage Sauce .....£11.50
5. Char-grilled Vegetables  
with a Vine Tomato Sauce .....£9.95

## DESSERTS

1. Sticky Toffee Pudding  
served with a Butterscotch Sauce .....£3.95
2. Individual Cheesecakes  
with Fresh Coulis and Cream .....£3.95  
• Strawberry • Raspberry • Blackcurrant • Lemon
3. Brandy Snap Basket  
filled with Sweet Flocked Cream finished with 'fresh Strawberries' .....£3.95  
or • Mixed fruits • Raspberries • Fruits of the Forest
4. Various Cream Gateaux and Tortes .....£3.95  
• Chocolate Fudge Cake • Raspberry Charlotte Rouse  
• Black Forest with Kirsch • Strawberry and Cointreau
5. Hot Puddings served with Custard.....£3.95  
• Lemon • Jam • Spotted Dick • Treacle
6. Chocolate Roulade  
accompanied with Vanilla Anglaise .....£3.50
7. Sweet Belgian Waffles topped  
with Vanilla Ice Cream and finished with a Blackcurrant Compote .....£4.20
8. Cheeseboard  
served with a selection of three Cheeses and  
finished with Celery and Grapes.....£3.95
9. Large Cheeseboard  
served on the table also comes with Mixed Cheeses  
Celery and Grapes (10 - 12 persons) .....£12.00
10. Ice Bailey's Parfait  
pooled with a Rich Chocolate Sauce .....£4.75

# BUFFET MENU

## BUFFET 1 - £6.95

Selection of assorted Closed Sandwiches

Mini Quiche | Sausage Rolls

Roasted Spicy Cajun Chicken Drum Sticks

Mini Spring Rolls and Sweet and Sour Dip

Hot Potato Wedges | Tortilla with Salsa Dip

Vegetable Samosas | Coleslaw

Tossed Greens and Dressing

## BUFFET 2 - £8.95

Selection of assorted Closed Sandwiches

Open Sandwich Croustade topped with Smoked Salmon and Cream Cheese or  
Prawn in Marie Rose Sauce

Marinated BBQ Chicken Wings

Mini Quiche | Sausage Roll | Roast Potatoes

Tortilla and Salsa Dip | Vegetable Samosas | Coleslaw

Potato covered with French Dressing

Tossed Green Salad with Dressing

## BUFFET 3 - £11.95

Selection of assorted Closed Sandwiches

Cold Meat Platter (three kinds)

Smoked Salmon & Prawn Platter

Crispy Duck with Cucumber and Onion, Leek Salad and Hoi Sin Dip

Prawn Crackers | Mini Spring Rolls with Sweet and Sour Dip

Coleslaw | Mixed Green Salad with Dressing

Samosas with Chutney Dip

Tortilla with Salsa | Roast Potato Wedges | Rice Salad

## BUFFET 4 - £14.95

### Cold

Assorted Closed Sandwiches | Seafood Selection

Assorted Fruit Platter | Tossed Green Salad

Coleslaw | Pasta Salad | Feta Cheese and Olive Salad

### Hot

Braised Beef Medallions in Red Wine Sauce

BBQ Chicken Wings | Pork Goulash

Plaice Goujons with Paprika Mayonnaise Dip

Creamed Potatoes & a Panache of Vegetables

### Desserts

Strawberry Cheesecake | Profiterole Tower | Lemon & Orange Gateau

## ONE DAY AROUND THE WORLD - £17.95

### Cold

Assorted Closed Sandwiches

Waldorf Salad

Red Onion and Plum Tomato Salad

Nicoise Salad

Pasta Salad

German Potato Salad

Mixed Leaves Salad

Coleslaw

Rice Salad

### Hot

Braised Beef in Red Wine Sauce  
with Baby Mushrooms and Button Onions

Chicken Korma and Rice

BBQ Chicken Wings

Vegetable Samosas

Mini Chinese Spring Rolls

Thai Vegetable Curry

Mashed Potatoes

Roasted Vegetables

## LIGHT CONFERENCE BUFFET - £5.95

Soup of the Day served with a Crisp Bread Roll

### Sandwich Assortments

Beef with Horseradish | Cheese Savoury | Ham with Chutney

Sausage Rolls | Assorted Quiche

Tortilla with Salsa Sauce | Crisp and Nuts | Spring Rolls

### CONFERENCE LUNCH 2 - £12.00

Chicken Korma | Rice (Savoury) | Corned Beef Pie

Potato Cheese Gratin | Prawn Crackers

Mixed Green Salad and Dressing | Boiled Minted Potatoes

### Desserts

Fresh Fruit Salad

Gateau

Apple Crumble

Coffee or Tea

### Alternative

Chicken a la King

Mince and Dumplings

Braised Steak

Lasagne al Forno

Pasta Bake (Vegetarian)

# FORK MENU

## MENU 1 - £17.50

### Cold Dish

Home Cooked Ham

Roast Turkey Breast with Cranberry Sauce

Roast Beef with Horseradish Sauce

### Hot Dish

Chicken a la King

Pasta Bake (Vegetarian)

Braised Steak in Red Wine

Hot Minted Boiled Potatoes

Served with

Green Salad

Coleslaw

Potato, Chive and Spring Onion Salad

Pasta Salad

Rice Salad

### Desserts

Fruit Salad

Profiterole Tower

Tea or Coffee

## MENU 2 - £18.50

### To Start

Fanned Melon and Prawns with Lime and Coriander Dressing Cold

Roast Beef and Wholegrain Mustard

Honey Roast Ham

Roast Turkey Breast with Cranberry Sauce

Mixed Seafood Platter

### Hot

Sweet and Sour Pork

Chicken with Steamed Rice

Stir Fry Egg Noodle and Vegetable

Pasta with Roasted Vegetable in Tomato Basil Sauce

Accompanied with Green Salad and Dressings

Coleslaw

Potato Chives and Spring Onion Salad with French Dressing

Red Onion and Cherry Tomato in a Pesto Dressing

Vegetable Ratatouille

Hot Sauteed New Potatoes

### Desserts

Gateau

Blackcurrant Cheesecake

Fruit Platter (mixed)

Profiteroles with Chocolate Sauces

Tea or Coffee

## MENU 3 - £21.50

### A Seafood Platter Comprising:

Smoked Salmon | Greenland Prawns | Peppered Smoked Mackerel  
Marinated Green Lipped Mussels | Cold Antipasti | Ham  
Salami | Pepperoni Ham | Smoked Salmon | Chicken Liver Pate  
Chicken Liver Terrine

### Hot

Lamb Navarin  
Mince and Dumplings  
Vegetable Curry  
Creamed Potato and Leek Gratin  
Served with Green Salad  
Potato Chive and Spring Onion in Vinagerette  
Nicoise Salad  
Coleslaw  
Hot Roasted Potato

### Desserts

Eton Mess  
Gateau  
Apple Crumble  
Fruit Salad

Tea and Coffee

## MENU 4 - £24.50

### To Start

Smoked Salmon and Greenland Prawns  
in a delicate Marie Rose Sauce Crowned with Lemons  
or  
Breaded and Baked Goat's Cheese  
with Honey and Whole Grain Mustard Dressing

### Cold

Selection of Seafood Tower  
(Comprising Steamed King Prawns, Mussels baked in White Wine, Crabs and Lobster)  
Sliced Roast Striploin of Beef  
Honey Roast Ham  
Salad Nicoise with Pieces of Baked Salmon

### Hot

Braised Beef Medallion in Red Wine with Button Mushroom and Onion  
Spicy Cajun Chicken Strips with Vegetables  
Spicy Curried Stuffed Button Mushrooms  
Spaghetti Carbonara Served with Green Salad  
Beef Tomato and Buffalo Mozzarella with Pesto Dressing  
Potato Chive and Spring Onion Salad in Mustard Mayonnaise  
Hot Minted Boiled Potato

### Dessert

Seasonal Fruit Platter | Strawberry Creamed Gateau  
Chocolate Fudge Cake | Lemon Cheesecake  
Cheese Board

Coffee and Mints

# FUNCTIONS DINNER MENUS

Vegetarian Options Available

## MENU 1 - £15.50

Northumbrian Broth  
with a Freshly Baked Petit Pain

Chicken Supreme  
with a Wild Mushroom Sauce

Fruits of the Forest Cheesecake

Tea and Coffee

## MENU 2 - £16.50

Honeydew Melon  
with Greenland Prawns and Petit Salad

Roast Lakeland Beef  
with a Red Wine Jus

Chocolate Ganache with a Bailey's Cream

Tea and Coffee

## MENU 3 - £17.50

Duck and Orange Parfait  
with Rustic Bread and Cumberland Sauce

English Leg of Lamb  
stuffed with Bramley Apples and Mint

Eton Mess  
Raspberries, Cream and Meringue infused with a Fruit Coulis

Tea and Coffee

## MENU 4 - £19.50

Rustic Vine Tomato and Mixed Bean Soup  
with a Freshly Baked Petit Pain

Slow Roasted Sirloin  
with Pancetta, Baby Onions and Button Mushrooms

Choux Pastry Profiteroles with a Warm Caramel Sauce

Tea and Coffee

## MENU 5 - £23.00

Smoked Chicken Salad with an Orange and Thyme Dressing

Mini Roast Pork Joint  
served with an Apple and Herb Sauce

Lemon and Lime Bavoir  
with Raspberry Coulis and Flocked Cream

Cheese and Biscuits  
A Selection of British and European Cheese with Fruit and Biscuits

Tea and Coffee

# WEDDING MENUS

## MENU 1 - £16.00

Soup of your choice with a Freshly Baked Petit Pain

Chicken Supreme Roasted with a Leek Fricasse

Served with Panache of Market Vegetables, Roasted and Minted New Potatoes

Choux Pastry Profiteroles with a Rich Chocolate Sauce

Coffee and Confectionery

## MENU 2 - £18.00

Chicken Liver Parfait

served with Toasted Brioche and Redcurrant Compote

Braised Lakeland Beef with a Rich Chasseur Sauce

Served with Panache of Market Vegetables, Roasted and Minted New Potatoes

Summer Fruit Gateau with Fresh Flocked Cream

Tea and Coffee

## MENU 3 - £19.00

Duo of Fanned Melon with an Almond and Honey Dressing

Loin of English Pork stuffed with an Apple and Sage Stuffing

with a Redcurrant Jus – Served with Panache of Market Vegetables,  
Roasted and Minted New Potatoes

Chocolate Tarte with a Cointreau and Orange Coulis

Tea and Coffee

## MENU 4 - £19.95

Prawn and Salmon Salad

with a Delicate Seafood Sauce, Dressed Leaves and Balsamic Reduction

Lamb Shank with Roast Root Vegetables and Rosemary Jus

Served with Panache of Market Vegetables, Roasted and Minted New Potatoes

Sticky Toffee Pudding Finished with a Butterscotch Sauce

Tea and Coffee

## MENU 5 - £22.95

Lobster and Crayfish Terrine, Fresh Garden Leaves and Chive Butter Dressing

Chilled Citrus Fruit Sorbet

Sirloin au Poivre

Pot Roasted Sirloin with a Peppercorn Sauce

Served with Panache of Market Vegetables, Roasted and Minted New Potatoes

Torta Tiramisu

Sponge, Coffee Liqueur, Mascarpone and Chocolate

Tea and Coffee

# THE GRAND HOTEL

## Conference Banqueting Contract Terms and Conditions

### 1. CONFIRMATION

All bookings are considered provisional until confirmation is received in writing. Confirmation must be sent by the client and received within 14 days of making a provisional booking or, if such time is unavailable prior to the date of arrival, within a maximum of 48 hours. If confirmation is not received within this period, Tavistock Grand Hotel reserves the right to release the booking and re-let the facilities. This contract should be signed and returned to the company within 7 days of its receipt.

### 2. TERMS OF PAYMENT AND CREDIT CARD FACILITIES

It is company policy for all accounts to be settled upon departure. Credit facilities may be obtained by Registered Companies with an estimated spend in excess of £500.00. Application for credit must be received at least 2 months prior to the event and accounts cannot be forwarded without prior arrangement. Events less than £500.00 must be settled upon departure.

### 3. CANCELLATIONS

In the unfortunate circumstances of having to cancel or postpone your confirmed booking at any time prior to the event the company will make every effort to re-sell the facilities on your behalf. Cancellation charges will be as follows:

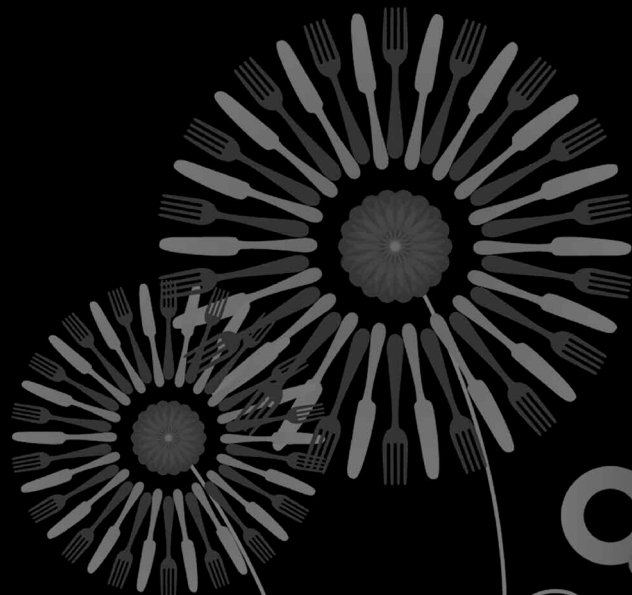
Between 6 months and 3 months — 25% of quoted rates.

Between 3 months and 1 month — 50% of quoted rates.

1 month and under — 100% of quoted rates.

4. We require advice on expected catering numbers 1 week prior to the event. Final numbers are required 48 hours before the event. These are the minimum numbers which will be charged on your account.
5. If any items are to be delivered to the hotel before the event, arrangements must be made with the company and the person making the delivery. The Grand Hotel will make its best endeavours for the safe-keeping of such items and can only accept responsibility if a full and thorough investigation of the goods is made at the time of delivery. Any equipment or personal effects brought into the hotel by guests remain at their own risk and Tavistock Grand Hotel will not be liable in the event of any loss, theft or damage.

6. Only food and beverages purchased from Tavistock Grand Hotel may be consumed on the premises. If food or beverage is brought into the hotel for consumption, a charge equal to the hotel's selling price for that or an equivalent product may be required at the determination of the hotel. We permit our clients to bring wines with prior arrangement at an agreed corkage price per bottle used. We do not permit spirits or fortified wines. Ethnic foods by very special arrangement.
7. The customer shall be responsible for any damage caused to Tavistock Grand Hotel, or furnishings, utensils or equipment therein by the wilful act or default of the customer or guests of the customer and shall pay to the company on demand the amount required to make good or remedy such damage.
8. The lead name/organiser shall be responsible for the orderly conduct of guests and shall ensure they have regard to any regulations imposed by any competent authority and that nothing will be done which will constitute a breach of the law. In particular the customer shall ensure that there is no illegal gaming or betting.
9. Prior written approval must be obtained if you wish to fix items to the walls, floors or ceilings. Your special attention is drawn to wallpapered areas. Blu tack is not permitted on wallpapered areas.
10. The company reserves the right to cancel any bookings forthwith and without liability on its part in the event of any damage or destruction of Tavistock Grand Hotel by fire or any other cause, any shortages of labour or food supplies, strikes, lock outs or industrial unrest, or any cause beyond the control of the company which shall prevent it performing its obligations in connection with any booking; in these circumstances reasonable steps will be taken to accommodate the booking in another hotel.
11. The company reserves the right to object to the employment of any unsuitable outside agent by the customer and will, without obligation, be pleased to give customers and guests the benefit of their advice or recommendations in this connection.
12. The company accepts no responsibility for equipment used or supplied by the customer. The company advises the customer that if equipment is of sufficient value the customer should take out suitable insurance. Furthermore we strongly recommend event insurance in lieu of cancellation and suggest you contact your preferred broker if you deem this to be prudent.
13. Should the customer make significant changes to the programme or the expected number of guests, Tavistock Grand Hotel reserves the right to amend rates and/or facilities offered.



## THE GRAND HOTEL

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