

**AWARDS TICKET BOOKING FORM**

|  |  |
| --- | --- |
| **Name:** | |
| **Address:** | |
| **Telephone contact:** | |
| **Email address:** | |

|  |  |  |
| --- | --- | --- |
| **RATE** | **TOTAL PLACES** | **TOTAL COST** |
| Tickets @ £65.00 + VAT = **£78.00 per place**  RTS New Members SINCE FEBRUARY 2018 @ £55.00 + VAT **= £66.00 (Proof must be supplied)** |  |  |
| Please enclose cheque made payable to ***ROYAL TV SOCIETY NE CENTRE.*** Or **BACS** payment as follows:  **Bank: Natwest**  **Sort Code: 60-40-04**  **Account: 31867669**  **Name: Royal Television Society Northeast and the Border**  **(NB: please make sure you state your name and company as a reference)** |  |  |

**AWARDS MENU**: *Please express a preference for all places ordered.*

|  |
| --- |
| Number of pate starters ……………………Number of chicken main courses ……………. |
| Number of vegetarian/vegan starters …………….  Number of vegetarian main courses...........Number of vegan main courses...................... |

**DINNER:**

Starter:

Rustic pork, apricot & chestnut pate, caramelised apple purée, picked carrots, blackened baby onions

Vegetarian/Vegan Starter:

Fragrant Thai carrot soup with spinach oil & toasted sesame seeds (V) (Vegan)

Main Course:

Roast chicken breast, smoked black pepper mash, roasted heritage carrots & parsnips with a wholegrain mustard cream

Gluten and dairy free

Same main course but with gluten free jus

Vegetarian Main Course:

Beetroot and feta wellington with roasted root veg and sage cream (V)

Vegan Main Course:

Parsnip and wild mushroom strudel with almonds (Vegan)

Dessert:

Rich chocolate pave, Italian meringue & macerated berries

Gluten and dairy free dessert

Chocolate & Coconut slice, berry compote (Vegan & GF)

.

|  |  |  |  |
| --- | --- | --- | --- |
|  | **Guest Name** | **Any special dietary requirements** | **Any access requirement** |
| **1. (Host)** |  |  |  |
| **2.** |  |  |  |
| **3.** |  |  |  |
| **4.** |  |  |  |
| **5.** |  |  |  |
| **6.** |  |  |  |
| **7.** |  |  |  |
| **8.** |  |  |  |
| **9.** |  |  |  |
| **10.** |  |  |  |
| **11.** |  |  |  |
| **12.** |  |  |  |

Guest names not known at time of booking can be emailed to [jill.hodgson1.rts@btinternet.com](mailto:jill.hodgson1.rts@btinternet.com) together with their special dietary requirements as soon as possible.

Deadline for notification of dietary information (including number of vegetarians/vegans/dairy and gluten free): **WEDNESDAY 13TH FEBRUARY 2019 LATEST TO GUARANTEE**

**AWARDS EVENING**

Dress code: Black Tie preferred

**6.00** Champagne Reception

**7.00** Awards Presentation at your tables in the Banqueting Suite

**8.30** Dinner

**01.00** Carriages

Your tickets for the evening will be issued with transport information and wine order form nearer the date.

Please send this booking form plus payment (cheques made payable to **ROYAL TV SOCIETY NE CENTRE** (or information of BACS payment) to: **Jill Hodgson, RTS,** 7 Westfield Grove, Gosforth, Newcastle upon Tyne NE3 4YA**.** Please telephone **Jill Hodgson** on **0191 285 7699 or 07846 226631** with any queries or email [**jill.hodgson1.rts@btinternet.com**](mailto:jill.hodgson1.rts@btinternet.com)