

Levy Restaurants



Levy Restaurants Catering Portfolio

Scottish Exhibition + Conference Centre (SECC)

Levy Restaurants at the SECC are delighted to present the Catering Options for your event. For further information, please contact us.

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SCOTTISH EXHIBITION + CONFERENCE CENTRE, GLASGOW

Scottish Exhibition + Conference Centre (SECC) Glasgow G3 8YW

Version 1.0

Levy Restaurants

About Levy Restaurants

Levy Restaurants are the onsite catering partners to the Scottish Exhibition + Conference Centre (SECC). Part of global catering group Compass PLC, we have been working with the SECC since it opened and have recently entered into a new partnership with the venue to provide world class catering services for the diverse range of events taking place at the SECC, the Clyde Auditorium and the Scottish Hydro Arena, which is scheduled for completion in 2013.

Our History

Levy Restaurants started out in Chicago in 1978 with just one restaurant, we are now an industry-leading food organisation with a diverse portfolio that celebrates food in close to 100 locations including stadiums, arenas, conference centre's, zoos, racetracks and music festivals.

Levy Restaurants in the UK

In 2007 The O2 Arena London became the first UK venue to join the Levy family. Since then Levy Restaurants has been rolled out to a number of prestigious sporting and entertainment venues throughout the UK including the Millennium Stadium, Wembley Arena and Cheltenham, not to mention a number of leading exhibition and conference venues including Hatfield House, the Ricoh Arena and the Barbican Centre.

Bespoke Catering Solutions

Whether you are planning a conference, exhibition, concert or special event, we are committed to working in partnership with you to deliver a bespoke catering solution which enhances your event and exceeds your customer's expectations.

We look forward to working with you.

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SECC Catering Portfolio

Breakfast and Refreshments

Break Ideas

Platinum Grazing Chef's Table

Grazing Chef's Tables

Platinum Hot Fork Buffet

Gold Hot Fork Buffet

Silver Hot Fork Buffet

Bowl Food

Lunch Bags

House Made Canapé Selection

Canapés, Nibbles and Snacks

Pod Catering Options

Wine List

Cocktail Party Selection

Banqueting at the SECC

Special Menu Requirements



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Breakfast and Refreshments

CONTINENTAL BREAKFAST

A Selection of Croissants and Pastries
Charcuterie Platter of Ham, Salami and Mortadella
Natural Yogurt with Compote of Fruits
Cheese Platter
Fruit Juices
Coffee and Tea

13.95

FULL SCOTTISH BREAKFAST - BUFFET SERVICE

Scrambled Eggs
Bacon, Square Sausage, Grilled Tomatoes, Mushrooms
Potato Scones
Baked Beans
Sautéed Potatoes
Fruit Juices
Filter Coffee and Breakfast Tea

15.95

HEALTHY CHOICE BREAKFAST

Bagel with Low Fat Cream Cheese and Preserves
Greek Yoghurt, Honey and Fruit Coulis
Sliced Fresh Fruit Platter
Muesli, Dried Apricots, Prunes and Natural Yoghurt
Fruit Juices
Herbal Teas and Filter Decaffeinated Coffee

11.95

BREAKFAST BAPS

Bacon
Scrambled Egg
Sausage
Scrambled Eggs and Cheese
Mushroom and Grilled Tomato
Tea/Coffee

6.95



Based on a minimum of 10 people

All prices are exclusive of VAT

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BREAK IDEAS

MORNING SELECTION

Coffee and Tea

Coffee and Tea with Biscuits or Shortbread

includes fruit, herbal infusions and decaffeinated coffee

Still and Sparkling Water

Assorted Fruit Juices

Smoothies

Selection of Sandwiches, (2 rounds per person)

Assorted Danish or Muffins

Shortbread or Biscuits

Selection of Fruit Yoghurts

Fruit Kebabs and Dipping Sauces

Flapjacks

Fruit Platter (per person)

Whole Fruit (per piece)

Doughnuts

Cereal Bars

High Energy Drinks

Patisserie Box

selection of mini muffins, croissants and Danish pastries (per person)

1.85

2.80

2.95

3.95

2.95

5.25

2.25

0.95

1.65

4.25

1.95

2.95

0.50

1.95

1.80

1.95

3.50

AFTERNOON SELECTION

Cookies

Chocolate Truffles

Deluxe Petit Fours

Scones with Clotted Cream and Preserves

Chocolate Brownies

Caramel Slice

Coconut Slice

Assorted Tray Bakes

Fresh Fruit Tartlets

Bowls of Assorted Mini Chocolate Bars

Scottish Cheese Board and Biscuits

2.10

1.65

1.65

2.95

2.25

2.25

2.25

2.25

2.95

1.50

6.25



PLATINUM GRAZING CHEF'S TABLE

SOUP – CHOOSE ONE

Roast Pumpkin
Cream of Cullen Skink
Roast Parsnip and Sweet Potato

HOT STATION – CHOOSE FOUR

Sea Bass Provençal
Haggis, Neeps 'n' Tatties
Chicken Tikka Sticks
Cherry Tomato and Pepper Kebabs
West Coast Seafood in Dill and White Wine
Chicken Yakatori
Mini Fish and Chips
Vegetable Terrine
King Prawns in Batter
Chicken and Olive Kebabs
Gnocchi with Feta and Olives

CARVERY – CHOOSE ONE

Roast Lamb
Honey Roast Ham
Roast Beef

LARGE SALAD BOWLS – CHOOSE TWO

Mediterranean Vegetables, Anchovy and Capers
Moroccan Cous Cous
Cherry Tomato and Green Beans
Waldorf
Saag Aloo
Mixed Leaves

MINI SALADS – CHOOSE THREE

Caesar
Sushi and Salmon
Duck and Noodles
Sushi Bowl – Tuna
Prawn Noodle Pad Thai
Vegetarian Niçoise Salad

SANDWICHES, MINI WRAPS & MINI ROLLS

Fillings will vary each day and will include vegetarian options

CHEESE BOARD

Selection of Cheeses, Biscuits and Oatcakes

OILS AND DRESSINGS

Vinaigrette
Caesar
Chutney
Basil Oil

CHUTNEYS

Apricot and Ginger
Smashed Apple and Apricot
Piccalilli

DESSERTS

Mini Fruit Tart
Crème Patisserie Profiteroles
Fresh Fruit Salad and Whole Fruit
Mini Individual Yoghurt with Fresh Berry
Chocolate Petit Fours

34.95



GRAZING CHEF'S TABLES

TABLE 1

Hand Carved Meats with Pickles
Lamb Kebabs
Chicken Tikka Sticks
Bratwurst Sausages
Grilled Halloumi
Poached Salmon from Loch Duart
with dill and lemon mayo
Mediterranean Vegetable Salad
Plum Tomato and Red Onion Salad
Chicken Caesar Salad
Mixed Leaves

A Selection of Scottish Cheeses with Assorted Breads and Chutneys
Seasonal Dessert
Fresh Fruit

26.95

TABLE 2

Filled Fiselles
Mini Rolls with Sandwich Selection
Southern Fried Chicken served with Coleslaw
Thai Fish Brochette
Cheese Straws
Mixed Leaf Salad
Nachos
Salsa Fresco
Guacamole
Popcorn

A Selection of Scottish Cheeses with Assorted Breads and Chutneys
Seasonal Dessert
Fresh Fruit

19.95

All prices are exclusive of VAT

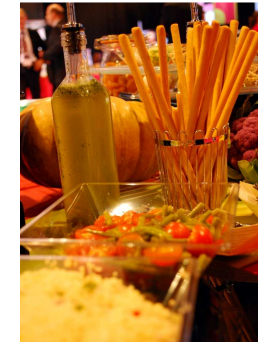
TABLE 3

Platter of Meat, Fish and Vegetable Sandwiches
Mini Rolls
Caesar Salad
Cheese Straws
Nachos
Salsa Fresco
Guacamole

Sliced Fresh Fruit Platter

Orange Juice, Mineral Water, Tea/Coffee

16.95



PLATINUM HOT FORK BUFFET

MAIN COURSES OPTIONS - PLEASE CHOOSE TWO

Moroccan Lamb Hot Pot

with prunes, apricots, chillies and lemon

Casserole of Beef

with shallots and mushrooms in stout sauce

Sautéed Chicken

in a rich tomato and paprika sauce, topped with sour cream

Fillet of Salmon

with asparagus in a fresh sorrel sauce

Toulouse Sausages

with cannellini bean broth

Smoked Haddock and Sea Food Stew

in pernod and tomato concasse

POTATOES AND RICE - PLEASE CHOOSE ONE

Buttered Parsley Potatoes

Creamy Mashed Potatoes

Roasted Potatoes

in garlic and rosemary

Pilau Rice

Savoury Cous Cous

Penne Pasta

in herb butter

VEGETARIAN OPTIONS – PLEASE CHOOSE ONE

Roasted Pepper, Cream Cheese and Spinach Lasagne

Mushroom and Leek Pie

Florets and Three Cheese Pasta Bake

Sautéed Oyster Mushroom and Roasted Cherry Tomatoes

with penne pasta in basil butter

21.95

SALADS AND VEGETABLES - PLEASE CHOOSE TWO

Mixed Leaves

Plum Tomato and Seasonal Herbs

Niçoise

Shaved Fennel with Watercress

in a chilli dressing

Panzanella

Spicy Cous Cous

Watercress, Pear and Walnut

with yoghurt drizzle

Vegetables of the Season

3.95

DESSERT

Chef's Dessert Station

4.25

The Levy Difference

Select from all sections for a total package price of 27.95

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GOLD HOT FORK BUFFET

MAIN COURSE OPTIONS - PLEASE CHOOSE ONE

Classic Beef Bourguignon

with herb buttered gnocchi

Oriental Chicken

with sesame seeds, prawn crackers and scented rice

Herb Roasted Chicken

with roasted sweet potato mash and low fat crème fraîche

Braised Lamb and Root Vegetables

with baby new potatoes

Poached Salmon in Herby Tomato Sauce

with asparagus and parsley potatoes

Prime Fish Stew

in a ginger and tomato sauce served with steamed cous cous, spring onions and peppers

VEGETARIAN OPTIONS - PLEASE CHOOSE ONE

Fresh Egg Penne Pasta

with broccoli florets, oyster mushrooms and courgettes in a rich ricotta cheese and basil sauce

Chargrilled Halloumi Cheese

with Moroccan cous cous

Sautéed Woodland Mushrooms and Cherry Tomatoes

with penne pasta

Vegetable Medley in Black Bean Sauce

with prawn crackers and scented rice

Penne Pasta

with three cheese sauce and accompaniments

Mixed Leaf Salad and Dressing

Desserts and Fresh Fruit

19.95

The Levy Difference

Add two Tea/Coffee Breaks with Biscuits or Shortbread for a total package price of 23.95



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SILVER HOT FORK BUFFET

MAIN COURSE OPTIONS – PLEASE CHOOSE ONE

Baked Lasagne

Pork Devonshire

diced pork in a cider and apple cream sauce

Turkey a'la King

diced turkey breast in an onion, pepper and mushroom white wine reduction

Chilli

with crunchy nachos and Sour Cream

VEGETARIAN OPTIONS – PLEASE CHOOSE ONE

Vegetable Chilli

Penne Pasta Aribiatta

Roasted Halloumi

with tomato and root vegetable sauce

CHOOSE ONE HOT AND TWO COLD ACCOMPANIMENTS

HOT

Steamed Rice

Scented Cous Cous

COLD

Mixed Leaves

Tomato and Basil Salad

Caesar Salad

Fresh Fruit

17.95

The Levy Difference

Add one Tea/Coffee break with Biscuits or Shortbread for a total package price of 19.95



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BOWL FOOD

PLEASE SELECT TWO HOT BOWLS, TWO COLD BOWLS AND TWO SWEETS

HOT

Moroccan Lamb

on spiced cous cous

Prawn Risotto

with rocket leaves and virgin olive oil

Sausage and Mash

with red onion gravy

Asparagus and Butternut Squash Risotto (v)

Haggis, Neeps 'n' Tatties

COLD

Pad Thai Prawn Noodle Salad

Oriental Duck Salad

on egg noodles

Classic Chicken Caesar Salad

Cous Cous, Mediterranean Vegetables and Feta (v)

Niçoise Salad

SWEETS

Fruit Tarts

Profiteroles

Mini Chocolate Torte

Hot Coconut Rice Pudding

19.95

This is a grazing menu and requires to be served from several stations within the hall.
It is suitable for up to 400 delegates.

All prices are exclusive of VAT



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LUNCH BAGS

OPTION 1

Filled Sub Roll
Packet of Snackajacks or Crisps
Cake Item
Piece of Fruit
500ml Bottle of Mineral Water

OPTION 2

Individual Niçoise Salad
Packet of Snackajacks or Crisps
Muffin
Piece of Fruit
500ml Bottle of Water

OPTION 3

Deep Filled Deli Wrap
Packet of Snackajacks or Crisps
Caramel Shortcake
Piece of Fruit
500ml Bottle of Water

13.50

*subject to additional charges and time-scale

All prices are exclusive of VAT

The Levy Difference

Our lunch bags are presented to your delegates in a Jute Bag. Jute Bags are eco-friendly and designed to be used again and again. They can carry a positive environmental message about your brand and - because our bags can be printed with your logo* - they will promote awareness of your company each time they are used.



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HOUSE MADE CANAPÉ SELECTION

COLD

Crostini with Dunsyre Mousse, Pecan Nut and Fig Chutney (v)

Vegetarian Caesar Salad

with quails egg and red peppers in filo basket (v)

Blini with Loch Duart Salmon, with a Lemon and Dill Crème Fraîche

Chicken Liver Pâté on Mini Oatcakes

Cherry Tomato Puffs

with brie and thyme

Smoked Haddock Rarebit

Smoked Venison

on apricot chutney bread

Scots Goats Cheese and Celery Biscuits (v)

HOT

Mini Yorkshire Pudding

rare beef and horseradish

Goujons of Loch Duart Salmon

with small chips and tartar drizzle

Thai Fish Brochette

Lamb Koftas

Chicken Tikka Sticks

Mini Fish and Chips

Haggis Bites

Prawns in Filo Pastry

Stornoway Black Pudding

on toasted Scottish bread

SWEET

Mini Fruit Tarts

Scottish Strawberry Tarts

Chocolate Snobinettes

Profiteroles

Chocolate Truffles

6 for 11.95

The Levy Difference

8 for 16.95 please choose one complimentary sweet canapé

10 for 18.95 please choose two complimentary sweet canapés

These packages are based on full delegate numbers



CANAPES, SNACKS AND NIBBLES

COLD CANAPÉ SELECTION

Each delegate will receive one of each of the following canapés

Smoked Salmon with Tzatziki, Trout Egg and Chive Cream Cheese

on mini blinis

Polenta with Coppa Fine Italian Ham and Pesto

Guacamole and Crab Meat on Mini Blinis

Garlic Turkey and Chicken Mousse

with mint and cherry tomatoes on rye bread

Mini Brioche Topped with Cottage Cheese, Smoked Trout and Trout Eggs

Tartlet Filled with a Mango and Apricot Chutney

topped with Foie Gras and kibbled pistachios

9.95

SNACKS

A selection of snacks on a presentation platter

Roasted Cashew Nuts

Toasted Almonds

Mixed Greek Olives

Nachos

Root Crisps

4.25

NIBBLES

A selection of nibbles on a presentation platter

Kettle Chips

Vegetable Crisps

Nachos

3.75



POD CATERING OPTIONS

Pod Catering offers a flexible catering solution for events with up to 1000 delegates. For comfort Levy Restaurants recommend that delegates' breaks are staggered throughout the lunch service. Levy Restaurants have a range of Pod solutions available dependant on your requirements and event demographics. Levy Restaurants will work with you to establish the best possible Pod solution for your event.

Pod options available

Deli Marché – Assorted Pizzas, Tarts, Paniers, Cornish Pasties, Assorted Pastries, Muffins, Cookies and Bean to Cup Coffee

Costa – Bagels, Baguettes, Hot Melts, Ciabatta, Pannini, Mezzaluna, Salads, Cakes, Pastries and Bean to Cup Coffee

Baked Potato – and add Mature Cheddar Cheese, Beans, Coleslaw, Coronation Chicken, Chilli, Curry, Chorizo and Salsa

World Marché - Hot Wok, Go East, Taste of Italy, Best of British

Tapas – Spicy Meatballs, Paella, Chorizo Wedges, Calamari, Gambas, Tortillas, Hot Ribs, Sweet Chilli Mushrooms

American Grill – Skewered Grilled King Prawns, Buffalo Wings, Sticky Pork Ribs, Cajun Chicken, Rib Eye Steak, Burgers

Salad – Salads include Caesar, Waldorf, Chilli Beef with Rocket and Parmesan, Mixed Bean, Chicken and Pine Nut Pasta

All Pod concepts include a selection of cold drink options

Option 1

Operated similar to a retail environment and based on a voucher system delivered from 3 pods

Deli Marché
Costa Coffee
World Marché

£7.95 inc. VAT

Option 2

Gives delegates the flexibility to graze at their leisure with no restrictions. Includes 3 pods and two Tea/Coffee breaks with Biscuits

Deli Marché
Costa Coffee
Baked Potato

17.95

Option 3

Gives delegates the flexibility to graze at their leisure with no restrictions. Includes 5 pods and two Tea/Coffee breaks with Biscuits

Deli Marché
Costa Coffee
Baked Potato
World Marché
Salad

19.95

Pod selections shown are for example only but we would recommend these based on giving a balanced offer to your delegates. We will work with you to establish the best possible pod 'mix' for your event. Menus shown are for example only and are subject to change and dependant on your package.

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WINE LIST

CHAMPAGNE AND SPARKLING WINE

Laurent Perrier	55.00
Conti Neri Raboso Prosecco Frizzante, Italy	19.00

WHITE WINES

San Rafael Sauvignon Blanc 2010, Chile	16.00
Alto Bajo Chardonnay 2010, Chile	17.00
Argento Chardonnay Viognier 2009, Argentina	18.00
Argento Selection Torrontes 2009, Argentina	19.00
Riff Pinot Grigio Delle Venezie Terra Alpina, Italy	20.00
The Stump Jump Sauvignon Blanc, Australia	20.00
Cuatro Rayas Verdejo Rueda 2009, Spain	23.00
Macon Village Bouchard Aine & Fils, France	24.00

ROSÈ

Wandering Bear Zinfandel Rosé 2009, USA	18.00
Dinastia Vivanco Rosado, Spain	20.00

RED WINES

El Muro Tinto Tepranillo/Garnacha 2009, Spain	16.00
Maas Valley Pinotage/ Shiraz 2009, South African	17.00
Alto Bajo Cabernet Sauvignon 2010, Chile	17.00
Valdivieso Merlot, Chile	18.00
Côtes du Rhône Haut de Brun Alain Jaume, France	24.00
Valdivieso Reserve Pinot Noir, Chile	24.00
Dinastia Vivanco Rioja Crianza, Spain	24.00
Valpolicella Classico Superiore Seccal 'Ripasso' Nicolas, Italy	30.00

SPIRITS - PROPRIETARY BRANDS (per 25ml)

Whisky	
Gin	
Vodka	
Dark Rum	3.20

BEERS

Selection of Bottled Beers	4.00
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REFRESHMENTS

Mineral Water Still and Sparkling	2.95
Fruit Juice (per litre)	3.95



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THE COCKTAIL PARTY COLLECTION

What better way to wind down after a long day of meetings, lectures and seminars than with one of Levy Restaurants Cocktail Receptions? The only decision you need to make is which package to choose. Each package is based on a 1-hour reception and two glasses of wine, beer and unlimited soft drinks per person.

PREMIER

Red and White Wine
Bottled Beer
Orange Juice
Mineral Water
Superior Nut Collection
Japanese Rice Crackers
Vegetable Crisps
Marinated Olives

12.95

EXECUTIVE

Prosecco
Red and White Wine
Bottled Beer
Fruit Breeze Cocktail (non-alcoholic)
Mineral Water
Superior Nut Collection
Japanese Rice Crackers
Vegetable Crisps
Marinated Olives

16.95

BOARDROOM

Red and White Wine - select one of each*
Bottled Beer
Fruit Breeze Cocktail (non-alcoholic)
Mineral Water
Cold Canapé Selection
Superior Nut Collection
Japanese Rice Crackers
Vegetable Crisps
Marinated Olives

19.95



*from our wine list

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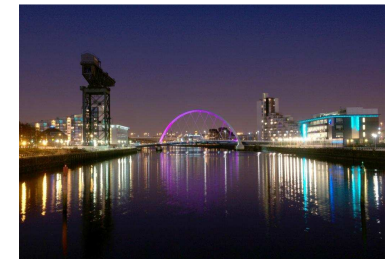
BANQUETING AT THE SECC

At Levy Restaurants 'It's all about the food, the food, the food'. We understand that the menu is one of the key elements contributing to a successful event and we take great pride in ensuring that your function is delivered with the utmost care. Our catering team will be delighted to work with you to design a bespoke menu which exceeds your requirements.

We offer exquisite banqueting menus, created by our award-winning team, which are truly unique to your event. Choose from a wide array of elegant starters and fish courses, mouth-watering main courses and spectacular desserts. Whether it is a corporate event, gala dinner, award ceremony or a themed banquet, we will provide the highest levels of service and the very best of hospitality.

Your tailored package will include:

- 4 course banquet dinner
- Cutlery, crockery, glassware
- Tables, linen, chairs
- Staffing



We would be delighted to supply a bespoke menu and quotation for your event.

Please contact us:

T: 0141 576 3245

E: john.mcneil@secc.co.uk



SPECIAL MENU REQUIREMENTS

EXHIBITION STAND CATERING

Levy Restaurants will help you cater for your stand visitors or staff with an attractive range of food, snacks and drinks offers all available to order prior to the event and delivered on the day at the time of your choosing. Maximise the opportunity and use Food and Beverage to attract delegates to your stand. Stand Catering Menu and order form.

GENERAL SPECIAL DIETARY REQUIREMENTS

If there are any special dietary requirements please inform your catering coordinator prior to the event.

KOSHER MEALS

Price will be quoted on request. Please note a minimum of 10 working days notice is required.

HALAL MEAT

Price will be quoted on request. Please note a minimum of 10 working days notice is required.

VEGETARIAN MENU GUIDELINES

Vegetarian food provided will be 30% of the number of guests attending unless specified otherwise.

SEATED BUFFETS

When round tables are required for buffets there is a charge of 19.50 per table. This includes chairs and linen. Menu prices include cutlery, crockery and glassware

STAFFING CHARGE

When catering is required for early morning (prior to 0730hrs) or late evening (after 2300hrs), a staffing charge will apply of 10.00 per hour, minimum 4 x hours.

LINEN

If linen is required for "non-catering" tables a 9.95 charge per cloth per day will apply.

CORKAGE CHARGE

When a client chooses to bring their own wines, a corkage charge of 8.00 per bottle will apply. Corkage rates on champagne on request.

CREW CATERING

Available for set-up and breakdown crews. For further information please ask your catering coordinator. These menus are only suitable served in the Gallery Bistro



Terms and Conditions

1 Definitions

In these terms of trade the following words shall have the following meanings: "the Company" means Levy Restaurants, the person, firm or company which engages the Company to provide the Services at SECC services, function services and supply of consumables; "Consumables" means the food, drink, wines, spirits supplied by the Company at the Event; "the Event" means the banquet, function, conference or specified occasion, the date of which has been agreed by the parties at which the Company is engaged to provide the Services.

2 Consumables

a) The Company has the sole right to the provision of the Services in its designated areas at the Event and no Consumables may be brought into these areas. Where with the Company's consent Customers consume their own beverages a corkage charge shall be applied.

b) An occasional liquor licence or an extension to licenses beyond the company's normal trading hours may be applied for. The service of Liquor will terminate 30 minutes prior to agreed end of event time.

c) When Consumables are charged on a consumption basis, the Customer will have the opportunity to set a limit. In the event of a Customer refusing or delaying to do so, the figures recorded by the Company shall be conclusive.

d) It is the Customer's responsibility to notify the Company of its authorised representative(s) for the Event and to ensure that all orders of Consumables are signed for by the authorised representative of the Customer. Where the Customer fails to notify the Company of its authorised representative(s) or orders are placed by persons other than a Customer's authorised representative, the figures recorded by the Company shall be conclusive and the Customer shall be bound to pay the charges for the Services. The Company will not accept any adjustments to the price unless this procedure is followed.

e) All Consumables offered are subject to availability. Where Consumables are not available, all reasonable endeavours will be made to offer a substitute.

f) Drinks will be charged on consumption (and the company reserves the right to charge for all opened bottles, even if unconsumed) with the exception of Drinks and Canapé receptions where a minimum charge will also apply and be payable prior to the event.

3 Numbers Attending and Confirmation of Booking

a) The signed booking confirmation form signifies confirmation of the event in accordance with the attached terms and conditions set by Levy Restaurants.

b) At the time of confirmation of the booking, the customer shall provide details of the guaranteed minimum numbers, and shall receive a deposit invoice on these numbers based on average spend.

c) The Customer shall confirm the Expected Minimum Numbers attending not less than 7 working days prior to the Event and any increase to final catering numbers 48 hours (excludes Saturday and Sunday) before the Event. Charges for the Services will be based on that number or the number actually attending, if greater. If the Company provides the Services for any number less than the Guaranteed Minimum Number previously advised on the contract, the Company's charge to the Customer based on the number previously advised, will nevertheless apply in full.

d) A booking will not be considered confirmed by Levy Restaurants, but provisional, until all deposits are fully paid up.



4 Charges

- a) All charges for the Services will be the charges quoted by the Company at the time of booking or where no charge is quoted, the charge listed in the Company's published price list at the date of acceptance of the Customer's booking.
- b) All charges are subject to Value Added Tax at the current rate.
- c) All payments are required in pounds Sterling.
- d) Levy Restaurants requires 100% deposit payment, prior to event. The Company reserves the right to cancel the provision of Services to any Event for which deposits have not been paid by the due dates.
- e) The Company reserves the right to make additional charges for Events commencing before or after the operating hours of (8am – 12 midnight.)
- f) Customers shall pay the balance of any charges outstanding within 30 days of the invoice date. The Company reserves the right to charge interest on overdue accounts at a rate of 2% per month.
- g) All queries relating to amounts invoiced must be notified in writing to the Company within 7 days of the date of the Event invoice.
- h) If the Customer fails to make payment of any charges on the due date then, without prejudice to any other rights or remedy available to the Company, the Company shall without liability to the Customer, be entitled to cancel the provision of the Services and any orders for future Services from the Customer and charge the Customer the cost of recovery of payments outstanding.

5 Cancellation by the Company

- (a) The Company may cancel the provision of the Services to an Event and forthwith terminate this Agreement and the rights granted to the Customer if:-
 - (i) SECC or part of SECC has to be closed for reasons beyond the Company's control; or

- (ii) The Customer is already in arrears with any payment due to the Company and/or SECC; or
- (iii) The Customer is in breach of any of these terms and conditions and/or SECC's Terms and Conditions of Hire and fails to rectify such breach within 7 days of written request so to do by the Company and/or SECC or
- (iv) A petition is presented or a resolution is passed for the winding up of the Customer (except for the purpose of a reconstruction, amalgamation or members voluntary liquidation); or the Customer stops or threatens to stop payment of its debts or ceases or threatens to cease to carry on its business; or
- (v) An encumbrance takes possession or a Receiver is appointed over the whole or part of the assets or undertaking of the Customer; or
- (vi) The Customer is unable to pay its debts within Section 123 of the Insolvency Act 1986 or any statutory modification or re-enactment thereof; or
- (vii) An application is made to the Court under Section 9 of the Insolvency Act 1986 for an Administration Order in relation to the Customer or if the Customer passes a resolution for the making of any such application to the Court; or
- (viii) A proposal is made under Section 1 of the Insolvency Act 1986 for a voluntary arrangement in relation to the debts or affairs of the Customer; or
- (ix) The Customer shall convene a meeting of or propose to enter into any arrangement with its creditors generally; or
- (x) The Customer (being an individual) is adjudicated bankrupt or dies;



6 Cancellation by the Customer

- a) A confirmed booking shall only be deemed to be cancelled when the Company receives written notification of the cancellation.
- b) Where a customer cancels the provision of the Services (an event is not considered cancelled until the request is received in writing) the Customer shall pay to the Company the following charges: -
- (i) More than 3 months up to and including 6 months 25%
 - (ii) More than two months up to and including three months 50%
 - (iii) More than one month up to and including two months 75%
 - (iv) Up to and including one month 100%

Liability

- a) The Company shall not be liable to the Customer by reason of any delay in performing or any failure to perform any of the Company's obligations in relation to the Services if such delay or failure is due to any cause beyond the Company's reasonable control.
- b) The Company shall have no liability to the Customer for any consequential loss to the Customer arising out of or in connection with the provision of the Services pursuant to the Contract (except in respect of death or personal injury resulting from negligence) and the total liability of the Company for any other loss of the Customer shall not exceed the price payable by the Customer for the Services.
- c) All goods of any kind placed in the care of the Company, or that of The Customer, are entirely at the owner's risk.

8 General

- a) No variation to these terms and conditions shall be effective unless agreed in writing and signed on behalf of the Company and the Customer.
- b) These terms and conditions shall prevail over any conditions offered by the Customer.

If the expression the Customer includes more than one person those persons shall be jointly and severally liable under these terms and conditions.

Event:

Dates:

Signed (The Customer):

Singed (The Company):

