

# The Sunday Times Best Companies to Work For Awards Dinner 2012



## THURSDAY 23<sup>rd</sup> FEBRUARY 2012 WINE PRE-ORDER FORM

### WHITE

	<u>BIN</u>	<u>PRICE</u> <small>Inc VAT</small>	<u>QTY</u>	<u>SUB TOTAL</u>
<p><b>Terre Forti Trebbiano/Chardonnay 2010 (Italy)</b> Fresh, easy drinking, un-oaked Chardonnay. Light and soft with crisp citrus fruit and a long, dry finish.</p>	1	£20.50	_____	_____
<p><b>Kudo Plains Chenin/Colombard, South Africa, 2010</b> Fresh citrus and pear flavours with zippy acidity and a refreshing finish</p>	2	£23.00	_____	_____
<p><b>Sauvignon Casa Azul Central Valley, Chile 2010/2011</b> It has a fresh, light, youthful taste, with gentle acidic overtones, shouts "grassy gooseberries" and leaves the mouth refreshed</p>	3	£25.00	_____	_____
<p><b>Pinot Grigio Trefili Veneto, Italy, 2010/2011</b> This un-oaked Pinot grigio has suggestions of orchard fruits (apples and green plums) and a touch of ground almond flavour.</p>	4	£27.00	_____	_____
<p><b>Viognier VdP d'Oc Vieille Capitelle Gerard Bertrand, France 2009/2010</b> The Viognier is lively, rounded and perfectly balanced with exotic fruit flavours leaving an impression of roundness and ripeness.</p>	5	£32.50	_____	_____
<p><b>Chablis Domaine des Iles G. Trembley, France, 2009/2010</b> Un-oaked Chablis with trademark oyster-shell aromas, as well as further ripeness and secondary hints of mushroom, leaf and honey. The acidity bolts all the flavours into position and accentuates the richness and the length of the wine</p>	6	£41.00	_____	_____

### RED

	<u>BIN</u>	<u>PRICE</u> <small>Inc VAT</small>	<u>QTY</u>	<u>SUB TOTAL</u>
<p><b>Terre Forti Sangiovese, Italy, 2010</b> Soft, warm and inviting. Ripe cherry and mulberry fruit with real body and length.</p>	7	£20.50	_____	_____
<p><b>Acacia Tree Cabernet / Merlot, South Africa, 2010</b> Ripe plum and blackcurrant fruit and soft rounded tannins.</p>	8	£23.00	_____	_____
<p><b>San Rafael Merlot Valle Central, Chile, 2010</b> Rich and flavoursome with a smooth body. Round and warming.</p>	9	£25.00	_____	_____
<p><b>Santa Julia Organica Malbec, Argentina, 2010/2011</b> This Malbec is rich yet fruity with a nose of sweet violets as well as ripe fruits such as figs and raisins. Also notes of tobacco, vanilla and chocolate.</p>	10	£28.00	_____	_____
<p><b>Pinot noir la Boussole VdP d'Oc France, 2010</b> Medium-bodied, fresh, elegant red with classic Pinot Noir cherries, rasp- and blackberries. The palate is juicy and crisp with subtle oak spice perking up the berries and ripe tannins holding beautifully.</p>	11	£32.00	_____	_____



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<u>BIN</u>	<u>PRICE</u> Inc VAT	<u>QTY</u>	<u>SUB TOTAL</u>
<b>12</b>	<b>£41.00</b>	_____	_____
<b>13</b>	<b>£27.00</b>	_____	_____
<b>14</b>	<b>£26.00</b>	_____	_____
<b>15</b>	<b>£41.00</b>	_____	_____
<b>16</b>	<b>£62.00</b>	_____	_____
<b>17</b>	<b>£87.00</b>	_____	_____
<b>18</b>	<b>£135.00</b>	_____	_____
<b>19</b>	<b>£50.00</b>	_____	_____
<b>20</b>	<b>£85.00</b>	_____	_____
<b>21</b>	<b>£128.00</b>	_____	_____
<b>22</b>	<b>£29.00</b>	_____	_____
<b>23</b>	<b>£39.00</b>	_____	_____
<b>24</b>	<b>£3.50</b>	_____	_____
<b>25</b>	<b>£3.50</b>	_____	_____

**Chateau La Criox Ferrandat St Emillion, France, 2009**  
Full-bodied, round and smooth. Delicious, classically styled Graves.

## ROSE

**Bush Telegraph Cabernet Merlot Rose, France**  
Vibrant pink in colour, this wine displays aromas of fresh raspberries with a hint of mint. While the palate exudes red berry fruit flavours, balanced by clean fresh acidity

## CHAMPAGNES & SPARKLING WINES

**Prosecco Jeio, Veneto, Italy**  
A soft mousse with aromas of wildflowers and almonds. Crisp pear and peach flavours on the mouth.

**Champagne Jean-Paul Deville Carte Noire Brut NV, France**  
Subtle nutty tones and subdued elements of dried fruit

**Veuve Clicquot Yellow Label**  
Rich biscuity aromas with balanced acidity & citrus flavours.

**Laurent Perrier Cuvee Rose Brut**  
Crisp with hints of soft red fruits.

**Dom Perignon 2000/2001**  
Initial notes of fresh almonds and grapefruit gradually leading into cashew nuts and spices

**Jeio Prosecco Magnums**  
Aromas of wildflowers and almonds balanced by pear and a crisp acidity

**Veuve Delaroy Magnum**  
Fresh citrus aromas with yeasty overtones. The palate is elegant with strawberry Pinot fruit, Chardonnay creaminess and balanced acidity with good length on the finish

**Veuve Clicquot Yellow Label Magnums**  
Rich biscuity aromas with balanced acidity & citrus flavours.

## AFTER DINNER AND SOFT DRINKS

**Fonseca Bin 27**

**Courvoisier Brandy**

**Wenlock Spring Still Mineral Water 75cl**

**Wenlock Spring Sparkling Mineral Water 75cl**



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## PAYMENT DETAILS

Please complete all pages of this form and return with payment by 13<sup>th</sup> February 2012 to Emma Seigel via email: [emmaseigel@quantumleapevents.co.uk](mailto:emmaseigel@quantumleapevents.co.uk) or fax: 020 7836 1031.

If you have any queries please call 0207 836 1033.

Smart Event Catering, 30 Maiden Lane, Covent Garden, London WC2E 7JS.

COMPANY NAME: \_\_\_\_\_

ADDRESS: \_\_\_\_\_

TABLE HOST NAME: \_\_\_\_\_

CONTACT NAME AND NUMBER: \_\_\_\_\_

CARDHOLDERS NAME AND ADDRESS: \_\_\_\_\_  
\_\_\_\_\_

**Method of Payment (please circle) Visa / MasterCard / Access / Switch / Amex / Switch  
CHEQUES ARE TO BE MADE PAYABLE TO 'SMART EVENT CATERING LTD'**

Card Number : \_\_\_\_\_ Issue Number: \_\_\_\_\_

Card Valid From: \_\_\_\_/\_\_\_\_/\_\_\_\_ Expiry Date: \_\_\_\_/\_\_\_\_/\_\_\_\_ Card Security Number: \_\_\_\_\_

Total Amount to Pay (prices include VAT) £ \_\_\_\_\_

