

Kent
Law
Society

Awards
2024

Kent
Law
Society

Dinner
2024

KENT LAW SOCIETY

DINNER AND AWARDS

10TH MAY 2024

THE MERCURE HOTEL
ASHFORD ROAD
MAIDSTONE KENT ME17 1RE

DRINKS RECEPTION FROM 6PM
DINNER AND AWARDS FROM 7PM
CARRIAGES AT 1AM

OUR CHARITY OF THE
YEAR IS DEMELZA



demelza

extraordinary care for extraordinary children

FOR MORE INFORMATION PLEASE VISIT
WWW.KENTLAWSOCIETY.COM
PLEASE COMPLETE AND RETURN THE BOOKING
FORM AS SOON AS POSSIBLE TO SECURE YOUR
TABLE



KLS Dinner Booking Form

Contact name:	
Firm/Company name:	
Address:	
Telephone number:	
Contact e-mail address:	
Number of tickets:	
Total cost (@ £80 each):	
Please advise if you need an invoice. If the name and address for the invoice are not the same as above please provide full details in the box (right).	

Tables seat 8. There are a few tables of 10 available (first come first served)

The Dinner is a black-tie event.

Payment instructions:

By bank transfer

Metrobank – Sort Code: 23-05-80. Account Number: 26342228. Account Name: KLS Dinner Account

Please include your contact surname as reference

Tables seat 8.

The Dinner is a black-tie event.

Wine/Drinks

Table drinks packages are available direct only from the venue and must be pre-ordered. The venue will email you on receipt of your order and request payment in advance directly from you. Please note Kent Law Society does not manage the drinks orders or take payment for them. The pre-order form will be available on the website and via link on Kent Law Society newsletters and social media promotions.

Dessert will be a Kentish Edible Garden (Chocolate Flour Pot, Chocolate Soil Chocolate Pebbles, Butterflies, Marzipan Carrots, Pink Candy Floss)

Menu Options

	Starter		Main
A	Weald of Kent Smoked Salmon, Crab & Apple Bon Bon, Lemon Dressing (GF)	A	Slow Cooked Brisket of Beef, Cream Potato, Buttered Savoy Cabbage (GF)
B	Tomato & Mozzarella Salad (VE, GF)	B	Mushroom & Spinach Rosti Stack with Seasonal Vegetables and Gravy (VE, GF)
C	Goats Cheese & Candied Beetroot Salad, Caramelized Walnuts, Spring Herb Salad & Raspberry Glaze (GF,V)	C	Pan Fried Seabass, Lemon & Dill, Crispy Capers, Lobster Bisque Sauce (GF)

Please complete the full booking form and individual diner details and then return them together. Your table will be confirmed when payment is received.

Diner Details

We will require full and final menu choices from you by Friday 26 April at the very latest. Dinner options not chosen by this date will default to the vegetarian options for both the starter and main as orders have to be confirmed with the hotel on this date. Please also advise of any special dietary requirements/allergies when placing every order by noting it on the form below:

First Name	Surname	Starter (please indicate A, B or C)	Main (please indicate A, B or C)	Dietary requirements/Allergies

Please note. Any substitution of a guest name less than two weeks prior to the event (after Friday April 26) will mean that the replacement guest is served the meal as chosen by the original attendee. Changes to guest names cannot be accommodated after Friday 3 May and the original guest name will appear on the seating plan.

Booking forms must be returned to Sonia Young email: kentlsmarketing@outlook.com

Tables are not confirmed until payment has been received.