



THE MARINE HOTEL

WHITSTABLE

FUNCTIONS & PARTIES

Marine Parade, Tankerton, Whitstable, Kent CT5 2BE

T: 01227 272 672

E: marine@shepherd-neame.co.uk ~ W: www.marinewhitstable.co.uk



THE MARINE HOTEL

WHITSTABLE

THE VENUE

Dear.....

Thank you for considering the Marine Hotel as a venue for your event.

We understand that choosing a venue for your function can be a daunting task. With that in mind, our dedicated Conference and Banqueting Managers together with their experienced Team, will guide you through all of the necessary arrangements to ensure that your event is an absolute success.

The Marine Hotel is located right on the Kent coast in the heart of Tankerton. It is a convenient venue for all your needs, easily accessed by both road & rail and with it's own private car park for 30 cars. The hotel is approximately 90 minutes from London and just 8 miles from J7 on the M2 Motorway. The nearest train station is approximately 1 mile away in Whitstable.

The Marine Hotel is fully licensed and has two function suites, each with private bar and dance floor. There is also a newly refurbished orangery that is ideal for reception drinks and a variety of Accommodation, making the Marine Hotel an ideal venue for your event.

Should you have any questions, or if you wish to view our Hotel, please do not hesitate to contact us. We would be delighted to hear from you.

Best wishes

Nicholas Ings-Kemsley

General Manager

Marine Parade, Tankerton, Whitstable, Kent CT5 2BE
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OUR FUNCTION SUITES

Both of our function suites are suitable for hosting a variety of functions and offer flexible configurations. We are licensed for DJs and live music in both of our suites and can happily provide contact details of recommended artists that have performed here before.

THE BALLROOM

The largest of our two function suites, the newly refurbished ground floor Ballroom, offers a private bar and spacious dance floor.

The Ballroom is the ideal venue for your special occasion, whether you require a formal sit-down meal or an informal buffet with entertainment and dancing. We can accommodate a sit-down meal for up to 100 guests on circular tables, including a top table if desired and the room can be easily converted to more informal seating for the evening.

THE GALLEY SUITE

The smaller of our two function suites, The Galley Suite is completely self contained with it's own private access, bar, toilets, cloakroom facilities and dance floor. It is the ideal venue for a more compact private gathering.

Function suite hire charge is payable and varies depending on seasonality and your requirements

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OUR MENUS

We have 4 inclusive menus for you to choose from as well as 2 fork buffets, each offering something slightly different to help you cater for differing tastes and fit varying budgets.

Once you have chosen your preferred menu, why not personalise it by adding canapés and a drinks package to create an event perfectly tailored for you?

Our dedicated Team are ready to work with you to help you make your function exactly as you wish. Our menus have been designed to help simplify your planning, however, should you have any special dietary requirements, please discuss this with your Event Co-ordinator and we will endeavour to cater for your every need.

We also have menus for your young guests, designed specifically with them in mind.



THE MARINE HOTEL

WHITSTABLE

GOLD MENU

Please choose 1 dish from each of the following courses to create a set meal for your entire party

STARTERS

Seasonal soup
With crusty bread

Chicken liver parfait ⁽⁶⁰⁰⁾
Served on toasted shards with dressed leaves & balsamic onion chutney

Feta, beetroot and caramelised walnut salad ^{(600) (v)}
With balsamic dressing

MAINS

Roasted pork loin
With caramelised apple and wholegrain mustard sauce

Sautéed chicken breast ⁽⁶⁰⁰⁾
With creamy mushroom, onion & parsley sauce

Oven baked cod loin ⁽⁶⁰⁰⁾
Garlic & herb crusted with roasted red pepper coulis
All served with a selection of seasonal vegetables and potatoes

DESSERTS

Zingy double cream citrus sponge fool ^{(600) (v)}
Topped with crystallised orange

Chocolate brownie
Served with clotted cream & chocolate sauce

Baked vanilla cheesecake
*An oaty biscuit base, topped with golden brown baked vanilla cheesecake,
with blueberry compote and clotted cream*

Coffee & mints

£21.95

PER HEAD

Vegetarian and vegan alternatives are available



THE MARINE HOTEL

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EMERALD MENU

Please choose 1 dish from each of the following courses to create a set meal for your entire party

STARTERS

Seasonal soup
With crusty bread

Chicken liver & mushroom parfait ⁽⁶⁰⁰⁾
Toasted sourdough shards and balsamic onion chutney

Prawn, mango, chilli & coriander salad ⁽⁶⁰⁰⁾
With balsamic dressing

Baked halloumi & balsamic onion confit tart ⁽⁶⁰⁰⁾ (v)
Wheat berry, apricot, apple & cranberry salad with red wine dressing

MAINS

Roast topside of beef
Served with Yorkshire pudding and red wine gravy

Roasted pork belly
With caramelised apple & wholegrain mustard sauce

Oven roasted chicken breast ⁽⁶⁰⁰⁾
Stuffed with mozzarella & basil, wrapped in bacon and drizzled with roasted red pepper coulis

Pan seared cod loin ⁽⁶⁰⁰⁾
Served with crayfish & dill butter cream sauce
All served with a selection of seasonal vegetables and potato

DESSERTS

Warm triple chocolate brownie
With sweet black cherry compote, clotted cream & chocolate flake

Coconut & citrus posset (v)
With mango and passion fruit compote & shortbread biscuits

Blackberry & apple eton mess ⁽⁶⁰⁰⁾ (v)
With crushed meringue, whipped cream & raspberry coulis

Coffee & mints

£25.95

PER HEAD

Vegetarian and vegan alternatives are available



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DIAMOND MENU

Please choose 1 dish from each of the following courses to create a set meal for your entire party

STARTERS

Seasonal soup
With crusty bread

Pressed ham hock terrine ⁽⁶⁰⁰⁾
Spring onion & leek purée & toasted sourdough shards

Stilton, chicory & radicchio salad ⁽⁶⁰⁰⁾ (v)
With figs and caramelised walnuts

Cornish crab, coconut & salmon fishcake ⁽⁶⁰⁰⁾
With seasonal leaves & mint, lime, coriander & chilli sauce

MAINS

Roast leg of lamb
With lemon stuffing, red wine & mint jus

Striploin of beef
With Yorkshire pudding, horseradish & mustard jus

Roasted chicken breast
Stuffed with mushroom mousse & wrapped in pancetta, with a tarragon cream sauce

Pan fried sea bream fillet ⁽⁶⁰⁰⁾
With roasted fennel, orange & citrus butter sauce
All served with a selection of seasonal vegetables and potato

DESSERTS

Vanilla cheesecake
With pecan brittle and salted caramel sauce

Warm honey poached pear ⁽⁶⁰⁰⁾ (v)
Caramel sauce and vanilla crème brûlée

Lemon posset ⁽⁶⁰⁰⁾ (v)
With berry compote and shortbread fingers

Coffee & mints

£31.95

PER HEAD

Vegetarian and vegan alternatives are available



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PLATINUM MENU

Please choose 1 dish from each of the following courses to design a set meal for your entire party

STARTERS

Seasonal soup
With crusty bread

Stilton bon bon salad ^(v)
Beetroot couscous & wheat berry salad with dressed leaves.

Smoked salmon & prawn cocktail ⁽⁶⁰⁰⁾
With avocado, cherry tomatoes, Marie Rose sauce & artisan sourdough

Pressed duck & chicken terrine ⁽⁶⁰⁰⁾
Butternut squash purée, toasted sourdough and dressed leaves

MAINS

Striploin of beef
With Yorkshire pudding & pancetta bourguignon jus

Pan fried salmon fillet
Black rice & quinoa salad and a caper & dill butter sauce

Duck leg confit
With blackberry & honey jus

Roasted lamb loin chops
With salsa verde & pistachio dust

All served with a selection of seasonal vegetables and potato

DESSERTS

Rich chocolate mousse ^(v)
With a caramel centre, toasted marshmallow and clotted cream

Prosecco & elderflower jelly ⁽⁶⁰⁰⁾
With blueberries & raspberries and chantilly cream

Dragon & passion fruit pavlova ⁽⁶⁰⁰⁾ ^(v)
With a mango purée, coconut gelato & toasted coconut flakes

Coffee & mints

£35.95

PER HEAD

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VEGETARIAN & VEGAN

The following dishes have been designed specifically for your vegetarian & vegan guests. Please select one of the following dishes in place of your chosen starter & main course.

STARTERS

Avocado and tofu mini toast ⁽⁶⁰⁰⁾ (v/vg)

*With red onion, pickled cucumber, toasted pumpkin & sesame seeds
all finished with a drizzle of sriracha sauce*

Beetroot, samphire and courgette fritters ⁽⁶⁰⁰⁾ (v/vg)

With seasonal leaves and basil pesto

Beetroot falafel bites ⁽⁶⁰⁰⁾ (v/vg)

On mango chutney with pomegranate, mint & red onion salsa, pea shoots and lemon oil

Crispy thyme charred polenta ⁽⁶⁰⁰⁾ (v/vg)

On a wild mushroom ragu, topped with rocket leaves

Crushed avocado and sautéed mushrooms ⁽⁶⁰⁰⁾ (v/vg)

On toasted sourdough with onion confit and quinoa houmous

Kale & onion fritters ⁽⁶⁰⁰⁾ (v/vg)

With spicy aubergine chutney, dressed rocket leaves, pomegranate seeds & flaked toasted almonds

Roast tandoori spiced cauliflower florets ⁽⁶⁰⁰⁾ (v/vg)

*On tahini soya yoghurt topped with pickled red cabbage,
pomegranate molasses, coriander & pumpkin seeds*

Sweet potato falafel bites ⁽⁶⁰⁰⁾ (v/vg)

On mango chutney with pomegranate, mint & red onion salsa, pea shoots and lemon oil

Tandoori spiced cauliflower, broccoli & onion fritters ^(v/vg)

Served with mango chutney & seasonal leaves

Tempura vegetables ⁽⁶⁰⁰⁾ (v/vg)

*Lightly battered vegetables, with a pot of sweet chilli dipping sauce,
toasted sesame seeds, red chilli and spring onion to finish*

Vegetable gyoza ⁽⁶⁰⁰⁾ (v/vg)

Crispy pastry dumplings with sweet chilli dipping sauce, dressed rocket and pickled red onions



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VEGETARIAN MAINS

Lemon & black pepper breaded halloumi ⁽⁶⁰⁰⁾ (v)
*On a vegetable risotto with heritage tomatoes,
balsamic roasted red peppers & asparagus*

Creamy wild mushroom, cranberry and spinach Wellington ^(v)
With buttered herb new potatoes

Persian red quinoa, squash & pistachio nut roast ⁽⁶⁰⁰⁾ (v)
*With sumac roasted Brussels sprouts, fennel &
broccoli with red pepper & tomato sauce*

Courgette, pistachio & mushroom nut loaf ^(v)
With creamy peppercorn sauce & seasonal vegetables

Blue cheese, spinach & cranberry risotto ^(v)
With dressed leaves

Porcini mushroom & truffle mezzaluna parcels ^(v)
With rocket, feta, roasted pine nuts and a herb & red wine vinegar oil

Tofu & vegetable Malaysian curry ^(v)
Served with basmati rice, toasted almonds & warm chapati bread

Asparagus, pea & cheese ravioli ^(v)
With soya & green beans and a herb pesto

Wild mushroom & thyme risotto ⁽⁶⁰⁰⁾ (v)
Topped with pea shoots

Potato gnocchi ^(v)
Sautéed with peas and courgette, finished with vegan cheese & rocket leaves

Sweet potato, cannellini bean & quinoa croquette ^(v)
*With rocket, heritage tomato relish, roasted onions,
orzo pasta salad and bell pepper coulis*



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VEGAN MAINS

Barley summer stew ⁽⁶⁰⁰⁾ (v/vg)

*A medley of pearl barley, orange liquor, cumin & baby vegetables
finished with sautéed spring onion & spinach*

Baked sticky aubergines with pomegranate molasses ^(v/vg)

*Warm beetroot & couscous in a lemon vinaigrette, dressed rocket & chard leaves,
pickled cucumber & soya yoghurt dressing with toasted almonds*

Creamy Thai green curry risotto ^(v/vg)

Topped with tempura vegetables and lime & maple toasted coconut

Fennel & cumin roasted cauliflower 'steak' ^(v/vg)

*Topped with a salsa of sultanas, hazelnuts, parsley & capers,
finished with slow braised red lentils & red pepper coulis*

Mushroom & walnut 'steak' ^(v/vg)

*Served with wilted spinach, roast tomato, glazed shallots & carrots,
chunky chips, a red wine jus and parsnip crisps to finish*

Roasted vegetable tagine ⁽⁶⁰⁰⁾ (v/vg)

*In a sweet & spicy sauce with sultanas & apricots, toasted almonds
and a side of lemon quinoa & pomegranate*

Soya bean & spring onion risotto ^(v/vg)

With miso & maple glazed mushrooms, chargrilled bok choy and toasted cashew nuts

Wild mushroom quinoa salad ⁽⁶⁰⁰⁾ (v/vg)

*With roast red peppers, beetroot, candied pecans, walnuts & mixed
seeds finished with a creamy yoghurt & honey dressing*

Fig, cashew nut and carrot rosti ^(v/vg)

Forest mushrooms and herb pesto

Butternut squash & sweet potato gnocchi ⁽⁶⁰⁰⁾ (v/vg)

With roasted pepper coulis

Lemon & asparagus gnocchi ^(v/vg)

With mint pesto

Spaghetti with basil pesto ^(v/vg)

With green beans, peas, soya beans, caramelised red onions, almonds, rocket and finished with lemon oil



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YOUNG GUESTS

We want to ensure that everyone has a fabulous day to remember, including your young guests. With them in mind we have created a special 'Young Guests' menu for those 12 years of age and under.

Please choose 1 dish from each of the following courses to create a set meal for all of your young guests

ARRIVAL DRINK

Apple or Orange juice

STARTERS

Seasonal soup
With crusty bread

Garlic bread ^(v)

Vegetable sticks ^(v/vg)
With red pepper houmous

MAINS

Roast beef & Yorkshire pudding

Roast chicken breast

Tomato & herb pasta ^(v/vg)
With dressed leaves

All served with a selection of seasonal vegetables and potatoes

DESSERTS

Meringue nest ^(v)
With raspberry ripple ice cream & raspberry coulis

Triple chocolate cookie ^(v)
Topped with clotted cream ice cream and drizzled with warm chocolate sauce

£15.00

PER HEAD



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PEARL FORK BUFFET

STARTERS

Please choose 1 starter & 1 dessert which will be served for your entire party

Seasonal soup
With crusty bread

Prawn, mango, chilli & coriander salad ⁽⁶⁰⁰⁾
With balsamic dressing

Baked halloumi & balsamic onion confit tart ⁽⁶⁰⁰⁾ ^(V)
Wheat berry, apricot, apple & cranberry salad with red wine dressing

MAINS

Served from the buffet table

Meat platter
Honey roasted ham, topside of beef & roast turkey

Sweet potato & chestnut frittata ^(V)

Hot minted new potatoes ^(V)

Salad of plum tomatoes, cucumber & red onions ^(V)
With lemon & balsamic dressing

Carrot & cranberry raita ^(V/Vg)

Roasted vegetable quinoa salad ^(V/Vg)
With herb pesto

Warm mixed breads ^(V)

DESSERTS

Warm triple chocolate brownie
With sweet black cherry compote, clotted cream & chocolate flake

Blackberry & apple Eton mess ⁽⁶⁰⁰⁾ ^(V)
Crushed meringue, whipped cream & raspberry coulis

Vanilla cheesecake
With pecan brittle and salted caramel sauce

£25.95

PER HEAD



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JADE FORK BUFFET

STARTERS

Please choose 1 starter & 1 dessert which will be served for your entire party

Seasonal soup
With crusty bread

Pressed ham hock terrine ⁽⁶⁰⁰⁾
Spring onion & leek purée with toasted sourdough shards

Stilton, chicory & radicchio salad ^{(v) (600)}
With figs and caramelised walnuts

Cornish crab, roasted salmon & coconut fishcake ⁽⁶⁰⁰⁾
With seasonal leaves, mint, lime, coriander & chilli sauce

MAINS

Served from the buffet table

Roasted sirloin & noodle salad ⁽⁶⁰⁰⁾
With Asian slaw, wasabi mayo & roasted peanuts

Cured salmon & beetroot Nicoise salad ^{(v) (600)}
With horseradish dressing

Cumin & coriander roasted vegetables & freekah salad ^(v/vg)
With avocado, crispy kale, walnuts & pomegranate dressing

Grilled lamb loin chops ⁽⁶⁰⁰⁾
Pomegranate & cucumber salad, salsa verde & pistachio crumbs

Duck fat roasted potatoes

Curried fennel, red cabbage & apple slaw ^(v)

Roasted vegetable pasta salad with herb pesto ^(v/vg)

Warm mixed breads

DESSERTS

Warm triple chocolate brownie
With sweet black cherry compote, clotted cream & chocolate flake

Coconut & citrus posset ^(v)
With mango and passion fruit compote & shortbread biscuits

Vanilla cheesecake
With pecan brittle and salted caramel sauce

£30.95
PER HEAD



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FINGER BUFFETS

Room hire charge may be applicable

CRYSTAL

Selection of sandwiches

Maple roasted ham & tomato | Prawn Marie Rose | Cheddar cheese & balsamic onion marmalade

Fried spiced tortilla chips with houmous, salsa & guacamole for dipping

Salt & vinegar chicken wings with blue cheese dip

Seasoned chips with smoky tomato mayonnaise ^(v) | Hot beef & chilli sausage rolls

£12.95 PER HEAD

CHINA

Selection of sandwiches

*Pulled salt beef & BBQ mustard | Maple roasted ham & tomato
Prawn Marie Rose | Cheddar cheese & balsamic onion marmalade*

Mini Yorkshire puddings with roasted chicken, lemon stuffing & cranberry mayonnaise

Braised leek Welsh rarebit toasts ^(v) | Plaice goujons with tartare sauce

Cocktail sausages with Bombay curry glaze | Seasoned chips with smoky tomato mayonnaise ^(v)

£14.95 PER HEAD

SILVER

Selection of open sandwiches

*Crayfish in Szechuan pepper & sriracha sauce | Pulled salt beef & BBQ mustard
Whipped brie, tomato & smashed avocado*

Mini cheese burger sliders with smoky tomato & onion chutney

Crispy coated chicken fillets with Indian sweet chilli sauce | Feta, spinach and pine nut parcels ^(v)

Seasoned chips with smoky tomato mayonnaise ^(v)

£16.95 PER HEAD

BUFFET ADD ONS

In addition to all our buffets you can enhance your meal with the following dishes

Dressed salmon £6.95 per head

Kentish cheese board £7.95 per head



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CANAPÉS

Homemade canapés make an ideal accompaniment to your reception drinks.

Fresh fig, walnut & stilton bon bon sticks ^(v)

Smoked salmon & dill blini's

Roasted Mediterranean vegetable & goats cheese canapé cups ^(v)

Fried sesame feta & watermelon sticks

Baby plum tomatoes, basil, olive & mozzarella skewers ^(v)

Crispy bacon & braised leek Welsh rarebit

Aromatic seared salmon phaenang on rye bread

Confit chicken parfait & roasted mushroom blini's

Balsamic mushroom, herb & tapenade canapé cups ^(v/vg)

Chicken, caramelised shallot & asparagus canapé cups

Please select 3 of the above to be served with your reception drinks

£7.95
PER HEAD

Additional choices will be charged at £2.95 per person, per item

SWEET CANAPÉS

Ideal for finger buffets @ £2.95 each per head (please choose 1 option)

Mini chocolate churro shots

Lemon curd & ginger cheesecake lollipops

Chocolate brownie, raspberry & marshmallow



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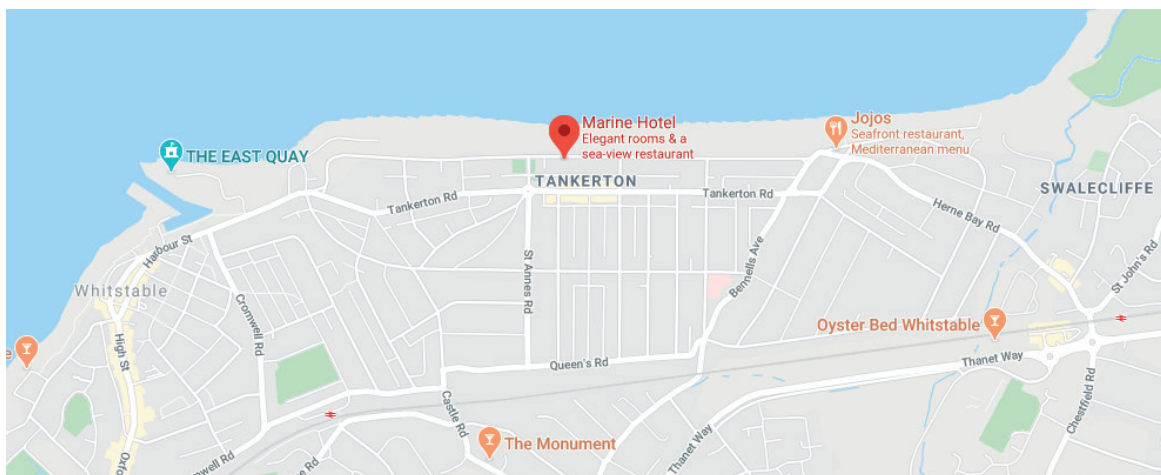
WHERE WE ARE

The Marine Hotel is conveniently accessed by both road and rail and is approximately 90 minutes from London, just 8 miles from J7 on the M2 motorway.

The nearest train station is approximately 1 mile away in the picturesque town of Whitstable.

To find us by road, please enter the following postcode into your Sat Nav
CT5 2BE

The hotel boasts its own private car park for 30 cars.



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THE MARINE HOTEL

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THE SMALL PRINT

Function & Parties Terms and Conditions:

The following terms and conditions of contract shall apply to all bookings for functions & parties
Reference to The Company shall be The Hotel

One signed copy to be retained by the client and one copy to be returned to The Hotel

Deposits, Payments & Confirmation:

Provisional dates must be confirmed in writing within 14 days along with a signed acceptance of our
Terms & Conditions, otherwise the date will be released and re-offered for sale

A non refundable deposit of £250.00 is required at the time of booking.

The customer shall notify The Hotel in writing not less than 14 days prior to the function,
the final number of guests anticipated attending the function

Full payment of charges must be made at least 14 days prior to the commencement of the function

The final amount payable by the customer shall be calculated on this final number or the number
that actually attended, whichever is greater. If additional guests are added to attend the function after 14 days
prior to the function, full payment will be required for those additional guests prior to the function

The Company reserve the right to charge interest at 2% above Bank Of England interest base rate for each day
on any outstanding balances and all subsequent days thereafter

Cancellation Policy:

In the unlikely event of you cancelling your wedding we reserve the right to apportion the following charges

On confirmation of the event a non refundable deposit of £250.00 is paid

For cancellations between 12 weeks and 4 weeks prior to the start date the charge will be 50% of the estimated
total amount of the function including any accommodation, food and beverage, and optional associated costs.

For cancellations less than 4 weeks prior to the start date the charge will be 100%

Any deposits paid will be deducted from the amount of any outstanding monies due

General Conditions:

Licensing and Statutory Regulations: Functions held within the hotel are subject to Statutory Regulations. All such
regulations must be strictly observed. Details of any such regulations can be provided on request.

Third Party Insurance: The Company shall not be liable for any loss or damage suffered by the customer, except in
respect of death or personal injury caused by the Company's negligence. This agreement does not affect any rights
which The Company has under the Hotel Proprietors Act 1956 where the act applies

Damage: The customer shall be responsible for any damage caused to the allocated rooms or furnishings, utensils and
equipment therein by any act, default or neglect of the customer, subcontractor or guests of the customer and shall pay
The Company on demand the amount required for making good or remedying any such damage

Please be aware that all areas of the Marine Hotel are non smoking

CONTINUED



THE MARINE HOTEL

WHITSTABLE

THE SMALL PRINT - CONTINUED

Food and Drink: We cannot allow food or drink, other than that purchased on the premises be consumed with the hotel

All our food is prepared in a kitchen where nuts, gluten and other food allergens are present, if any guest has or you have a food allergy or intolerance, please let us know in advance

Please notify us in advance if you require wheelchair access or the use of high chairs

Finishing Times: Functions are required to finish at an agreed time when the booking is made. Extensions to this time are at the sole discretion of The Company and are subject to The Licensing act and Statutory Regulations previously mentioned

Alterations to Bookings: These are required to be made in writing and are subject to approval by The Company

External Suppliers: These are always subject to approval by The Company and may be subject to additional Terms and Conditions. The company reserve the right to object to the employment by customers and guests of any third party supplier.

A copy of the public liability insurance certificate for any live entertainment or DJ is required

Force Majeure: If the Hotel is prevented or hindered from carrying any of its obligations here under circumstances beyond its control including (without prejudice) government intervention, local planning decision, strikes by Company Employee's or Company Supplier's, labour disputes, accidents, Acts of God, national or local disasters, Acts of terrorism, then The Company's liability to the Client shall be no greater than the amount paid to the Company by the client in respect of the function

All prices quoted are inclusive of VAT.

Please note the contents of this brochure are subject to change.

The hotel reserves the right to cancel any function if any of the above terms are not adhered to

We accept the above terms and conditions associated with our booking and agree we are bound by them

Please sign below and return a copy to the Hotel

Client Copy

Event Date	Minimum No. of Guests
Signed.....	Signed.....
On behalf of The Hotel	On behalf of the Client
Name (Printed)	Name (Printed)
Position	Position
Date.....	Date.....

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External Suppliers: These are always subject to approval by The Company and may be subject to additional Terms and Conditions. The company reserve the right to object to the employment by customers and guests of any third party supplier.

A copy of the public liability insurance certificate for any live entertainment or DJ is required

Force Majeure: If the Hotel is prevented or hindered from carrying any of its obligations here under circumstances beyond its control including (without prejudice) government intervention, local planning decision, strikes by Company Employee's or Company Supplier's, labour disputes, accidents, Acts of God, national or local disasters, Acts of terrorism, then The Company's liability to the Client shall be no greater than the amount paid to the Company by the client in respect of the function

All prices quoted are inclusive of VAT.

Please note the contents of this brochure are subject to change.

The hotel reserves the right to cancel any function if any of the above terms are not adhered to

We accept the above terms and conditions associated with our booking and agree we are bound by them

Please sign below and return a copy to the Hotel

Site Copy

Event Date	Minimum No. of Guests
Signed.....	Signed.....
On behalf of The Hotel	On behalf of the Client
Name (Printed)	Name (Printed)
Position	Position
Date.....	Date.....

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