# Make your booking in three easy steps

- 1 Call us on 01922 645222 to check availability.
- 2 Fill in the form below.
- **3** Complete the booking form and return by email or post along with your £10 deposit per person.

We will be in touch to confirm your booking.

# **Booking form**

To secure your booking, please check with the casino for availability before completing the details below. Once confirmed please return this form with £10 per person deposit to secure your party.

Name:	
Position:	
Company:	
Address:	
Telephone:	
Email:	
Date of booking: d d m m Time of booking:	No. in party:
Devemont details. A deposit our be made by	

Payment details — A deposit can be made by:

- Debit or Credit Card, either in person at the casino or by calling 01922 645222
- Cheque made payable to Grosvenor Casinos Ltd

#### Terms and conditions

I. All bookings must be continmed in writing. 2. A non-retundable deposit of £.00 per person is required at the time of booking, 3. Prices include V, at the current rate. 4. All alterations to bookings must be confirmed in writing. 5. Please notify the casino of any special dietary requirements at the time of booking. 6. In the event that any pre-agreed entertainment for your booking is cancelled, ine casino will not be held liable. 7. Final payment needs to be made on the day of the event. 8. Bookings may not be guaranteed for more than 30 minutes beyond the time booked.
9. Grovenor Casino is a members club and all party attendees will be asked to register for free at reception when attending for the first time.

\*Prize draw terms and conditions

1. The party booker will automatically be entered into a prize draw to win a Straight Flush experience pack for 4 people at the casino of their choice, 2. Draws will take place in January 2016 and winners will be contacted direct by the casino by 6th February, 3. One entry per booking, 4. One winner per club, 5. The winner will need to attend the casino within 30 days to claim prize, 6. There is no cash or other alternative to the stated or awarded prizes in whole or in part. The prizes are not transferable, 7. This promotion is not open to Grosvenor Casinos employees. 8. Grosvenor Casinos is the sole arbiter of this promotion and its decision is final and binding. No correspondence will be entered into, 9. The promoter reserve the right to alter or withdraw the promotion at any time and without notice. 10. The Promoter is the sole arbiter of this Prize Draw and its decision is final and binding. No correspondence will be entered into, 11. This promotion is also subject to Grosvenor Casinos General Terms and Conditions

Promoter: Grosvenor Casinos Ltd, Statesman House, Stafferton Way, Maidenhead, SL6 1A1

# Putaspin on Christmas

Three-course dinner, learn how to play and £5 free bet.

**Book now. Prices from £20 per person** 

Parties available from 26th November to 24th December

Book now and win a casino experience pack for four!\*









keepitfun.rank.co Over 18s only. Photo ID require www.gambleaware.co.u

# Christmas PARTY PACKAGES

Three course dinner Learn how to play

Free £5 bet for Roulette or Blackjack

Parties Sunday to Thursday, £20 per person Parties Friday and Saturday, £29 per person

# Create your own party packages

We can assist you with; two course lunches, festive sharing platters, poker parties and drinks packages to create your perfect party.

# How to book

Visit Grosvenor Casinos www.facebook.com/grosvenorwalsall Call us on 01922 645222 Email sm\_gc-walsall@rank.com Post booking form to address below Grosvenor Casino Walsall (G Casino) Bentley Mill Way Walsall, WS2 0LE

# **Starters**

# Slow Roasted Tomato and Lentil Soup (v)

Cheddar Cheese Croutons and Sour Cream

### **Smoked Salmon Blinis**

with Dill Infused King Prawns and Citrus Dressing

#### Filled Wild Mushroom Pasta (v)

in a Light Truffle Oil and Creamy Herb Dressing

#### Chicken Liver Parfait

with Onion Marmalade and Toasted Brioche slices

# **Mains**

# Roast Carved Turkey Breast

with Cranberry and Spicy Pork Stuffing, Seasonal Vegetables, Potatoes and Trimmings

#### Chargrilled Medallions of Fillet Steak

in a Sweet Red Wine Shallot and Tarragon Sauce with Seasonal Vegetables and Potatoes

\*All cooked to medium only

### Duo of Roast Salmon and Sea Bass

on a White Wine and Lemon Butter Sauce Topped with a Chive and Parsley Crumb and Served with Seasonal Vegetables and Potatoes

# Butternut Squash Walnut and Melting Goats Cheese Tart (v)

with Seasonal Vegetables and Potatoes

# **Desserts**

# Sticky Mulled Fruit Christmas Pudding

with Crème Anglaise

# Individual Lemon Tartlet

with Orange Spiced Coulis

# Hazelnut Meringue Roulade

with Belgian Chocolate Sauce

#### A Selection of Cheese and Biscuits

with Onion Chutney and Grapes

(v) Suitable for vegetarians