



BREWIN DOLPHIN CHELTENHAM CRICKET FESTIVAL

HOSPITALITY





THE FESTIVAL

he Brewin Dolphin Cheltenham Cricket Festival is one of the most loved events in the social and sporting calendar. The idyllic setting of Cheltenham College provides the perfect backdrop for cricket at the height of summer. The Festival attracts more than 3,000 corporate and private guests and is an ideal opportunity to entertain clients, treat friends and family or reward staff.

This year's festival will be a Midlands affair, when we look forward to playing Northamptonshire in the first of the two LV= County Championship matches, followed by a contest against Leicestershire in the second week. Hospitality takes place on the first three days of each four-day match only. Guests can expect a full day of hospitality entertainment while enjoying some of the most spectacular cricket played at Cheltenham.

Gloucestershire County Cricket Club is also delighted to present two Twenty20 games at this year's festival, in the highly entertaining NatWest T20 Blast. The two matches will see Gloucestershire take on the power of Kent and Hampshire, starting at 2.30pm, with all the action packed into under three hours.

2015 FIXTURES

Date	OPPONENT	Competition	PACKAGES AVAILABLE
Wed 8 - Sat 11 July	Northamptonshire	LV=CC 2	Festival Package
Sun 12 July	Kent	T20 Blast	Festival Package
Mon 13 July	Lords Taverners XI	Exhibition	Parties - Bill
Tue 14 July	Hampshire	T20 Blast	Platinum and Diamond
Wed 15 - Sat 18 July	Leicestershire	LV=CC 2	Festival Package

Please note there is no hospitality on the fourth day of an LV=CC match

NATWEST T20 BLAST ITINERARY

12.00pm Guests arrive

12.30pm Lunch

2.30pm Start of play

3.45pm Interval – afternoon tea

4.00pm Second Innings5.15pm Close of play

LV= County Championship Itinerary

10.30am Guests arrive

11.00am Start of play

1.00pm Lunch

1.40pm Play will re-commence

3.40pm Afternoon tea

6.00pm Close of play

Supporters of the Brewin Dolphin Cheltenham Cricket Festival Hospitality





GLOUCESTERSHIRE CRICKET

Bristol County Ground, Nevil Road, Bristol, BS7 9EJ
Tel: 0117 910 8000 | Fax: 0117 924 1193 | Email: info@glosccc.co.uk | gloscricket.co.uk



CHELTENHAM HOSPITALITY

his is an opportunity for you and your guests to enjoy the highest quality hospitality and experience cricket in comfort and style. Take hospitality at limited over or traditional four-day matches to ensure a very special day for you and your guests.

Entertaining clients, building business relationships and rewarding staff are all part of successful business life. Whether you are an individual, small business or a large company, we have the facilities to match all your requirements to entertain your most valued customers or clients. From arrival to close of play, we ensure a relaxing day for you and your guests. If you wish for a more private booking we can reserve a whole marquee for groups of 30 or more.

LADIES' DAY

Continuing its success, Ladies' Day will once again be gracing the Brewin Dolphin Cheltenham Cricket Festival on Thursday 9 July in aid of LINC*. Guests will enjoy a bespoke hospitality package in beautiful surroundings, while Gloucestershire take on Northamptonshire on the second day of the LV= County Championship match. Previous highlights have seen a fashion show from Cheltenham Fashion week and lavish gifts for each guest. Why not treat yourself to a Ladies' Day hospitality package or reward your staff with a great day out at the cricket? Gentlemen are more than welcome to attend too.

PACKAGE

£60 per person includes:

- Glass of bubbly or a soft drink and canapés Delicious two course buffet lunch Afternoon tea
- Private hospitality marquee facility Fashion display by Lisa von Hallwyl and Beatrice von Treskow
- House of Fraser beauty stalls Hospitality entrance ticket Car park pass (one per four guests)

LINC (The Leukaemia and Intensive Chemotherapy Fund) is an important local healthcare charity that works to improve the care of cancer patients in Gloucestershire, Herefordshire and South Worcestershire. For more information, see the LINC website: www.lincfund.org









MONEY BACK GUARANTEE

We are pleased to offer our hospitality guests the option of a full refund in the case of adverse weather. For an additional charge of £7.80 per person (Inc VAT), if fewer than 20 overs (10 in the case of T20 games) take place and no result is obtained on the day, your hospitality packages will be fully refunded.

Please note all prices listed in this brochure are inclusive of VAT





FESTIVAL PACKAGE

Date	Opponent	Competition
Wed 8 - Fri 10 July	Northamptonshire	LV=CC 2
Sun 12 July	Kent	NatWest T20 Blast
Wed 15 - Fri 17 July	Leicestershire	LV=CC 2

FESTIVAL PACKAGE

£85 per person includes:-



- Tea, coffee and biscuits on arrival
- Two course buffet lunch, with starter platter
- Afternoon tea with cakes and scones
- Corporate entrance ticket
- Car park pass (one per four guests)

OPTIONAL UPGRADES

Optional upgrades to Festival Package (per person) to be purchased for the entire group:



Glass of Pimms on arrival	£5.40
Bacon rolls on arrival	£6.60
Add a glass of champagne to your afternoon tea	£7.80
West County Cheese Board	£9.54
(already included in the Platinum and Diamond packages)	
High Tea Sandwiches	£4.80
(already included in the Platinum and Diamond packages)	
Optional Money Back Upgrade available	£7.80

No minimum number required – parties of less than 30 people may be in a shared facility. If due to adverse weather the match is curtailed, abandoned or the start is delayed the hospitality will go ahead.

Allergen information

Fosters events comply with the 'EU Food Information for Consumers Regulation 1169/2011)'.

Due to the nature of outside catering we require prior notice to cater for your guests with allergen / intolerances to foods.

We are, of course, able to prepare the menu nut free however, please bear in mind that although we won't serve nuts as an ingredient, because nuts are used in our kitchen we can never completely eliminate the chance of a trace being found in our food

For more information and to make a booking please contact:

Cariad Silk | cariad.silk@glosccc.co.uk | 0117 910 8022



FESTIVAL PACKAGE MENU WEEK 1

– ON ARRIVAL –

Filter coffee and English Breakfast Tea served with freshly baked shortbread and spiced fruit biscuits

_____ LUNCH _____

Grazing and Dipping Board

Hobbs House handmade bread, pitted olives, aioli, Bath Harvest rapeseed oil, aged balsamic, grissini, pesto, marinated tomatoes

Buffet

Hand raised game pie (Cornish venison, Gressingham duck, guinea fowl and free range pork)
served with piccalilli and Cumberland sauce
Sustainable salmon and asparagus wellington
with rocket and lemon mayonnaise 'carved by the chef'
Coriander and coconut chicken salad with ginger, garlic, lime leaf and lemon grass
Marie Rose prawns with avocado, spring onion and green apple
Summer squash, spinach and feta filo pastry strudel with salsa relish (V)
English asparagus with free range egg, radishes, croutons and mint (V)

Salads

The Severn Project organic leaves with sherry and saffron dressing
Heirloom tomato salad with green olive vinaigrette and red shiso
Red cabbage and Heritage carrot coleslaw
Organic cucumber and seedless grapes in dill yoghurt
Royal potato salad with basil and parsley

Dessert

Strawberry and passion fruit pavlova
Lemon and raspberry posset
Honey comb and vanilla cheesecake
Pear and amaretto trifle
Tiramisu with chocolate crunch

All served with double cream, clotted cream, natural yoghurt, honey, raspberry coulis, popping candy

AFTERNOON TEA

Tea and coffee served with a selection of homemade cakes and clotted cream scones

Menu applicable for matches against Northamptonshire and Kent



FESTIVAL PACKAGE MENU WEEK 2

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Filter coffee and English Breakfast Tea served with freshly baked shortbread and spiced fruit biscuits

— LUNCH —

Grazing and Dipping Board

Hobbs House handmade bread, pitted olives, aioli, Bath Harvest rapeseed oil, ged balsamic, grissini, pesto, marinated tomatoes

Buffet

Fillet of beef wellington with summer mushroom and tarragon duxelle in organic puff pastry 'carved in the room by chef'

Whole honey glazed gammon 'carved in the room by chef'

with caramelised pineapple and chilli relish

Cotswold white chicken 'coronation style' with pistachios, toasted almonds and spiced onions
King prawn, fennel and lime salad with pomegranate and black sesame seeds
Summer mushroom wellington with broad bean salad (V)
Green pea mousse with pea shoots, beetroot and radishes (V)

Salads

Heirloom tomato salad with buffalo mozzarella and crispy basil

Green coleslaw with Granny Smith apple

Organic leaves with orange and mustard vinaigrette

Cucumber and pickled watermelon salad

Organic new potato salad with purple potato mayonnaise, dill and spring onions

Dessert

Chocolate truffle mousse with salted caramel
Choux pastry gateau with praline
Raspberry and mango pavlova
White chocolate panna cotta with summer berries
Summer fruit salad with orange blossom

All served with double cream, clotted cream, natural yoghurt, honey, raspberry coulis, popping candy

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Tea and coffee served with a selection of homemade cakes and clotted cream scones

Menu applicable for match against Leicestershire



LADIES DAY MENU

— ON ARRIVAL —

A glass of bubbly or a soft drink

Canapés

Paxcroft Farm quails egg, crispy pancetta and confit tomato with aioli Chilled tomato essence with cucumber, basil and lime (V) Crab and avocado tartlet with chives and spring onions

—— LUNCH ——

Buffet

Coriander and coconut chicken salad with ginger, garlic, lime leaf and lemon grass
Marie Rose prawns with avocado, spring onions and green apple
Summer squash, spinach and feta filo pastry strudel with salsa relish (V)
English asparagus with free range egg, radishes, croutons and mint (V)

Salads

The Severn Project organic leaves with sherry and saffron dressing Heirloom tomato salad with green olive vinaigrette and red shiso Organic cucumber and seedless grapes in dill yoghurt Royal potato salad with basil and parsley

Dessert

Strawberry and passion fruit pavlova
Lemon and raspberry posset
Tiramisu with chocolate crunch

All served with double cream, clotted cream, raspberry coulis, strawberry coulis and popping candy

AFTERNOON TEA

Tea and coffee served with a selection of homemade cakes and scones

Menu applicable on 9th July for match against Northamptonshire





Diamond and Platinum Packages

Date	Opponent	Competition
Tuesday 14 July	Hampshire	NatWest T20 Blast



DIAMOND PACKAGE

£138 per person includes:

- Tea, coffee and biscuits on arrival
- Four course plated service hot lunch
- Afternoon tea with sandwiches, scones and glass of champagne
- Half bottle of wine per person
- Corporate entrance ticket
- Car park pass (one per two guests)



PLATINUM PACKAGE

£108 per person includes:

- Tea, coffee and biscuits on arrival
- Three course buffet lunch, with starter platter
- Afternoon tea with sandwiches and scones
- Half bottle of wine per person
- Corporate entrance ticket
- Car park pass (one per four guests)

OPTIONAL UPGRADES

Optional upgrades to Diamond and Platinum Packages (per person) to be purchased for the entire group:

Glass of Pimms on arrival	£5.40
Bacon rolls on arrival	£6.60
Add a glass of champagne to your afternoon tea	£7.80
Optional Money Back Upgrade available	£7.80

No minimum number of people required – parties of less than 30 people may be in a shared facility. If due to adverse weather the match is curtailed, abandoned or the start is delayed the hospitality will go ahead.

Allergen information

Fosters events comply with the 'EU Food Information for Consumers Regulation 1169/2011)'.

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DIAMOND PACKAGE MENU

ON ARRIVAL	

Filter coffee and English Breakfast Tea served with shortbread and spiced fruit biscuits

_____ LUNCH _____

Cornets of smoked salmon with Marie Rose prawns, organic lemon and watercress salad Green pea mousse with pickled vegetables, coriander shoots and crispy leeks (V)

Treacle cured tournedos of beef with tarragon jus, butternut puree, buttered baby spinach and crushed Jersey Royals with flat parsley Summer mushroom pithivier with white onion sauce, butternut puree, buttered baby spinach and crushed Jersey Royals with flat parsley (V)

Raspberry and peach choux ring with praline cream, pistachios and honeycomb

Selection of British Farmhouse cheeses with crackers, grapes and chutney

Half a bottle of wine per person

AFTERNOON TEA ---

Glass of champagne

Selection of sandwiches, cakes and scones served to the table on cake stands with English Tea and filter coffee

Menu applicable for match on July 14th v Hampshire







PLATINUM PACKAGE MENU



Filter coffee and English Breakfast Tea served with freshly baked shortbread and spiced fruit biscuits

— BUFFET —

Grazing and Dipping Board

Hobbs House handmade bread, pitted olives, aioli, Bath Harvest rapeseed oil, aged balsamic, grissini, pesto, marinated tomatoes

Buffet

Fillet of beef wellington with summer mushroom and tarragon duxelle in organic puff pastry 'carved in the room by chef'

Whole honey glazed gammon 'carved in the room by chef' with caramelised pineapple and chilli relish

Cotswold white chicken 'coronation style' with pistachios, toasted almonds and spiced onions
King Prawn, fennel and lime salad with pomegranate and black sesame seeds
Summer mushroom wellington with broad bean salad (V)
Green pea mousse with pea shoots, beetroot and radishes (V)

Salads

Heirloom tomato salad with buffalo mozzarella and crispy basil
Green coleslaw with Granny Smith apple
Organic leaves with orange and mustard vinaigrette
Cucumber and pickled watermelon salad
Organic new potato salad with purple potato mayonnaise, dill and spring onions

Dessert Buffet

Chocolate truffle mousse with salted caramel
Choux pastry gateau with praline
Raspberry and mango pavlova
White chocolate panna cotta with summer berries
Summer fruit salad with orange blossom

All served with double cream, clotted cream, natural yoghurt, honey, raspberry coulis, popping candy

Cheeseboard

Selection of British Farmhouse cheeses with crackers, grapes and chutney

Half a bottle of house wine per person

AFTERNOON TEA

Tea and coffee served with a selection of homemade cakes and clotted cream scones

Menu applicable for match on July 14th v Hampshire



LORD'S TAVERNERS Giving young people a sporting chance



CRICKET DAY

Family and corporate entertainment at the Brewin Dolphin Cheltenham Cricket Festival

MONDAY 13TH JULY 2015

A day of fun with two star-studded teams • 30 overs per team



MIUS Lord's Taverners v Ecclesiastical Gloucestershire Legends past and present

See the likes of Jon Desborough & Andy Caddick

Ground tickets only £5



CORPORATE ENTERTAINMENT

Individual VIP Packages: £50 per person Includes Seat, Lunch and Tea in the Lord's Taverners Marquee

CHARITY SPORTING DINNER at 8pm

with Sporting Forum including sporting stars

Tables available – £550 for table of 10 | Individual seats £60 each
Unique items in our charity auction

Email paul.mount@mius.org.uk or call Paul on 01452 729380



Brewin Dolphin is proud to sponsor the Cheltenham Cricket Festival

Brewin Dolphin is one of the UK's leading providers of personalised, discretionary wealth management services, with 28 offices throughout the UK, Eire and the Channel Islands. Committed to personal service, we offer a wide range of financial solutions to help you make the most of your investments.

For more information, please contact **Paul Nurden** on **01242 577 677** or email **paul.nurden@brewin.co.uk** www.brewin.co.uk/cheltenham



BREWIN DOLPHIN

Investment Management and Financial Planning

The value of investments can fall and you may get back less than you invested.