

GALA DINNER 28 MARCH 2009

In Aid of Sussex Rugby South Africa 2009 Tour

ORDER FORM

First Name: _____ Last Name: _____

Address: _____

_____ Postcode: _____

Mobile No. _____ Email address: _____

No. of **Gala Dinner tickets** required @ £40 each: _____ **Total Cost: £** _____

Please list your guests:

- | | |
|--------------------------------|-----------|
| 1. <u>As named above</u> _____ | 6. _____ |
| 2. _____ | 7. _____ |
| 3. _____ | 8. _____ |
| 4. _____ | 9. _____ |
| 5. _____ | 10. _____ |

Any special requirements i.e. wheel chair access, dietary requirements, etc. Please advise which guest has what dietary requirement if applicable.

If you wish to **pre-order wine** for your party please choose from the attached wine list and enter your selection in the box(s) below:

	Wine No.	No. of Bottles	Cost per Bottle £	Total Cost £
WHITE				
RED				

Total Cost of White + Total Cost of Red = **Total £** _____

Please send your cheque, made payable to Sussex Rugby SA 09, for your Gala Dinner tickets, and pre-ordered wine if applicable, together with this order form to: Mrs S Ward, 87 Wilson Avenue, Brighton, East Sussex, BN2 5PB.

Please note that once tickets have been allocated payments become non-refundable. Wine will be available to purchase on the night - cash and cheques accepted. Credit and debit cards will also be accepted at the Gala Dinner (exc. Amex & Solo) however please note that a 5% charge is applicable on card purchases.

OFFICE USE ONLY:
 Chq / Cash Date Paid: _____ Amount Paid: _____ Table No: _____











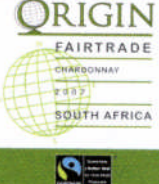



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WINE LIST

WHITE WINE

RED WINE

<p>Wine No. 1</p>  <p>FIRST CAPE WHITE £9.50</p> <p>This blended white is light, crunchy and refreshing, with pear fruit to the fore.</p>	<p>Wine No. 7</p>  <p>FIRST CAPE RED 2005 £9.50</p> <p>This crunchy berry fruit red combines blackberry flavours with a spicy backbone.</p>
<p>Wine No. 2</p>  <p>FIRST CAPE CAFÉ COLLECTION CHENIN BLANC 2007 £10.50</p> <p>Lower alcohol (9%) but all the flavour, showing ripe pear and fresh apple fruit.</p>	<p>Wine No. 8</p>  <p>FIRST CAPE LIMITED RELEASED MERLOT 2006 £10.50</p> <p>This Merlot is big, ripe, round and plummy with a touch of spicy oak character.</p>
<p>Wine No. 3</p>  <p>FIRST CAPE LIMITED RELEASE SAUVIGNON BLANC SEMILLON 2007 £10.50</p> <p>A super fresh blend of Sauvignon and Semillon with gooseberry and green apple notes.</p>	<p>Wine No. 9</p>  <p>FIRST CAPE LIMITED RELEASE PINOTAGE 2006 £11.50</p> <p>A fruity wine with notes of damson and blackberry and a smoky backbone.</p>
<p>Wine No.4</p>  <p>LEOPARD'S LEAP CHENIN CHARDONNAY 2007 £11.50</p> <p>A beautiful white with honeysuckle & citrus fruit, flavoursome and moreish.</p>	<p>Wine No. 10</p>  <p>LEOPARD'S LEAP CABERNET SAUVIGNON 2006 £13.50</p> <p>Silky smooth and refined red with flavours of cassis and coffee.</p>
<p>Wine No. 5</p>  <p>ORIGIN FAIRTRADE CHARDONNAY 2007 £13.50</p> <p>Tropical flavours make it the perfect option for a variety of festive occasions.</p>	<p>Wine No. 11</p>  <p>KANONKOP KADETTE 2006 £13.50</p> <p>From one of South Africa's most highly regarded producers, this shows banana, plum and berry flavours, with a lingering spicy finish.</p>
<p>Wine No. 6</p>  <p>SPIER ESTATE SAUVIGNON BLANC 2007 £14.50</p> <p>Fresh and zippy with rich citrus fruit and a stunning finish.</p>	<p>Wine No. 12</p>  <p>SPIER SHIRAZ MOURVEDRE VIOGNIER 2005 £15.00</p> <p>Sophisticated stuff with plum, raspberry and damson fruit. Complex and delicious, this would be ideal with red meat.</p>