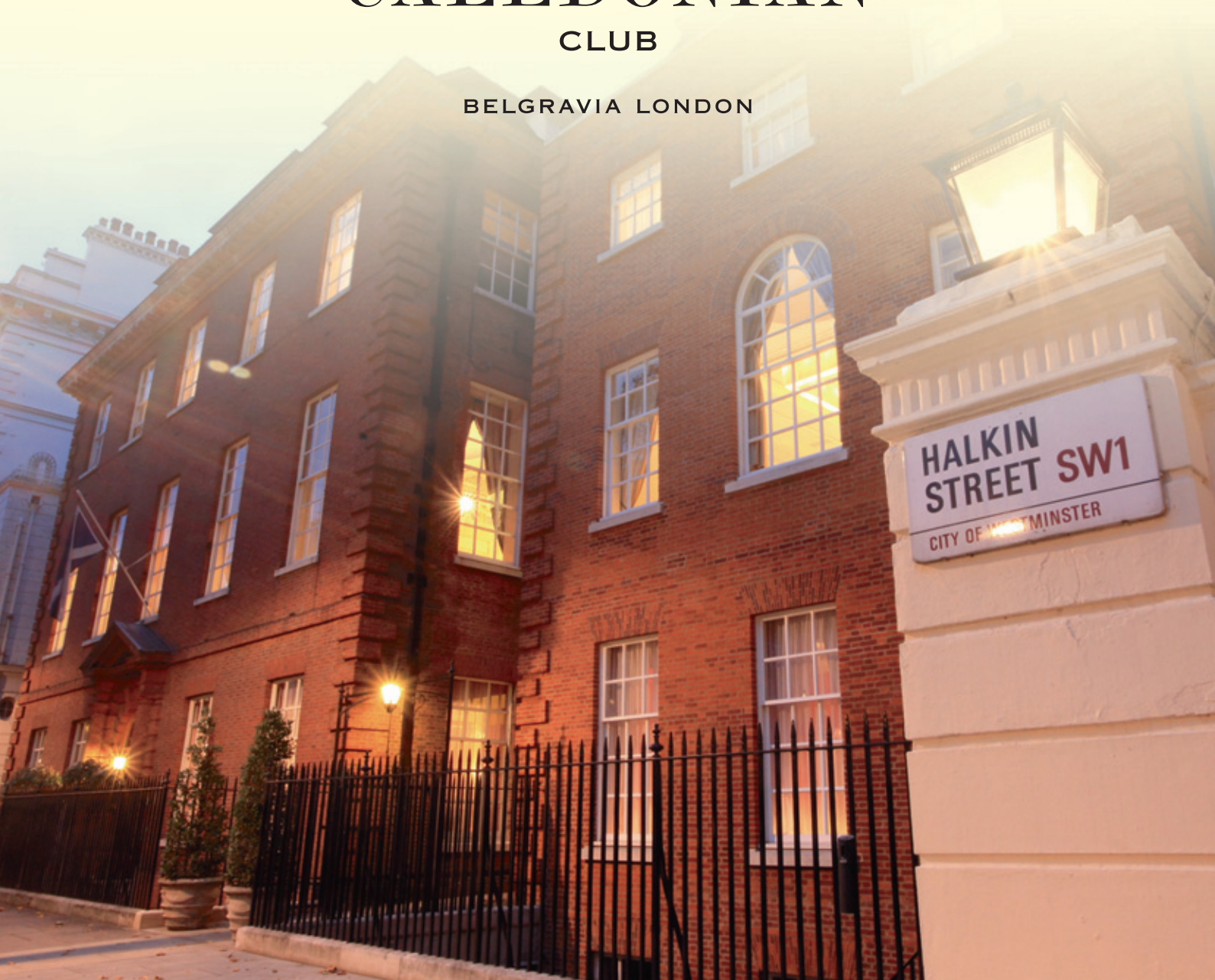


THE
CALEDONIAN
CLUB

BELGRAVIA LONDON





The Venue

From your first point of contact, our close knit and experienced team will take you all the way through your event ensuring attention to detail at every stage and giving you peace of mind.

After all we are not new to the business. Founded in 1891 the Club moved to 9 Halkin Street in 1946. The house at number 9 was the last mansion of its kind to be built in London, the elegant simplicity of the exterior is juxtaposed by its internal proportions and neo Georgian flair. A terrace garden was added in May 1994.

In 2006, a new four-storey wing was officially opened by HM The Queen, accompanied by HRH the Duke of Edinburgh.



A very popular venue for all manner of events from weddings and award ceremonies to PR briefings and Board Meetings the versatility of our rooms even extends to our ability to provide a private entrance at 9A Halkin Street exclusively for function guests. Use of 9A also offers organisers and their guests a more informal environment where the dress code is business casual.

The sympathetically designed extension seamlessly connects the new with the old. The Club occupies five floors and comprises the Members' Dining Room, Bar, Terrace, Drawing Room, Morrison Room, a Library and five functions rooms with a capacity from 4-200. In addition there are 39 Bedrooms situated on the two upper floors providing comfort, peace and calm, a

pleasant contrast to the hustle and bustle of Piccadilly and Knightsbridge only minutes walk away.

The Club offers a genuine level of hospitality with an unashamed Scottish flavour, whilst fully embracing modern technology, including complimentary wifi access.

Membership is not a prerequisite to make use of our wonderful meeting facilities, although it does have its advantages!

Weddings are special at the Club, offering exclusive access to the Club at weekends, we are

licensed for civil ceremonies and partnerships, and offer a unique setting for a memorable day in arguably the most pleasant and exclusive location in London with access to Belgrave Square Gardens.



Getting to the Club



LOCATION

The Caledonian Club is situated in Belgravia, adjacent to Hyde Park Corner.

A central location within walking distance of the exclusive shopping district of Knightsbridge, Buckingham Palace and famous London parks.

Easy connection from Heathrow (14 miles) and Gatwick (35 miles) airports via tube and rail.

Nearest underground stations: Hyde Park Corner (exit 3) is a 3 minute walk. Victoria Station is a 5 minute taxi ride or 10 minute walk.

Excellent network of bus links.

Straight forward road access to the M4 and M40 motorways.



Our Rooms

We have a range of function rooms available for private events. Choose from The Bowmore Room, which is suitable for small business meetings to The Johnnie Walker, which can accommodate up to 200 people theatre-style.

The Bowmore Room



The Library



The Stuart Room



The Selkirk Room



The Morrison Room



*The Johnnie Walker Room**



**Can also be partitioned into two separate rooms.*



Our Rooms

For an outdoor setting our tranquil Terrace is an ideal option.
The Terrace can be booked together with the Oval Room,
which has private access leading directly onto the Terrace,
for receptions of up to 50 guests.

The Terrace



The Oval Room

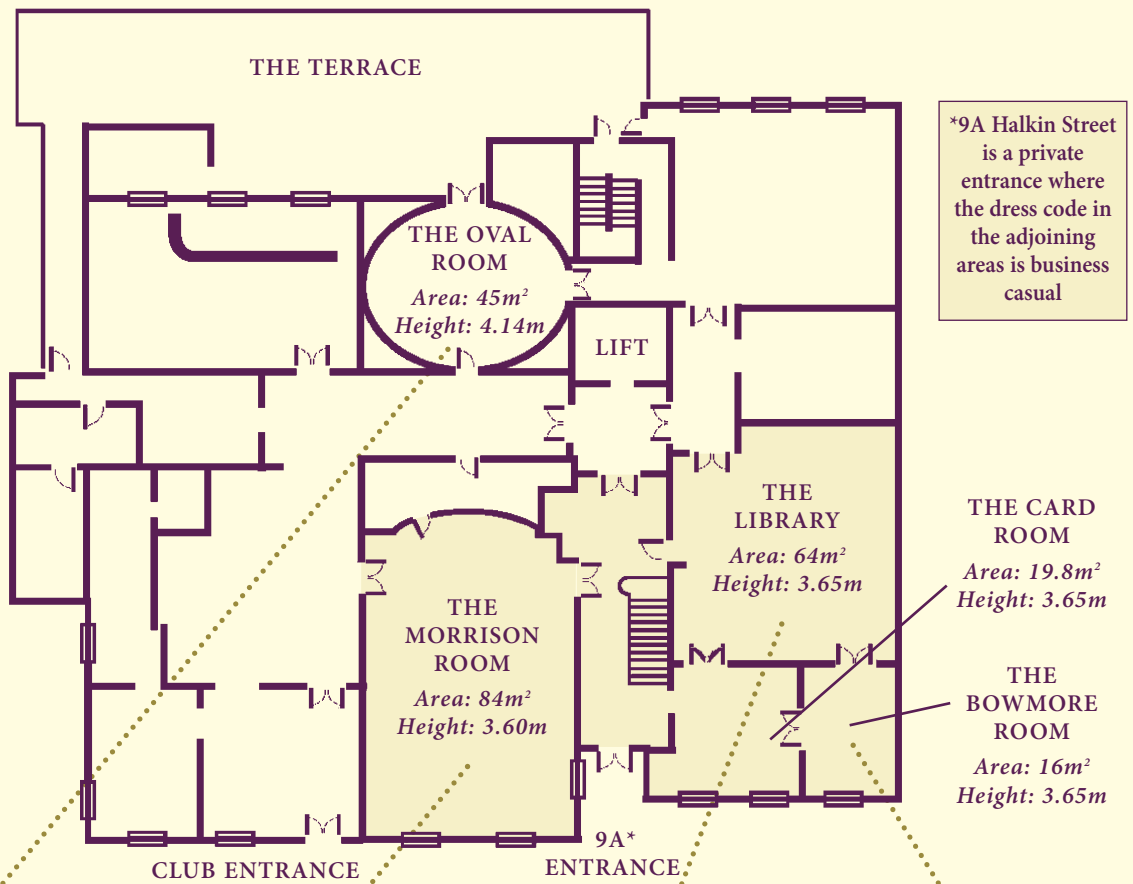


The Card Room



For more information and a detailed quotation, contact our Banqueting and Events Department:
T 020 7201 1508 E banqueting@caledonianclub.com

Ground Floor



The Oval Room & Terrace



The Morrison Room



The Library

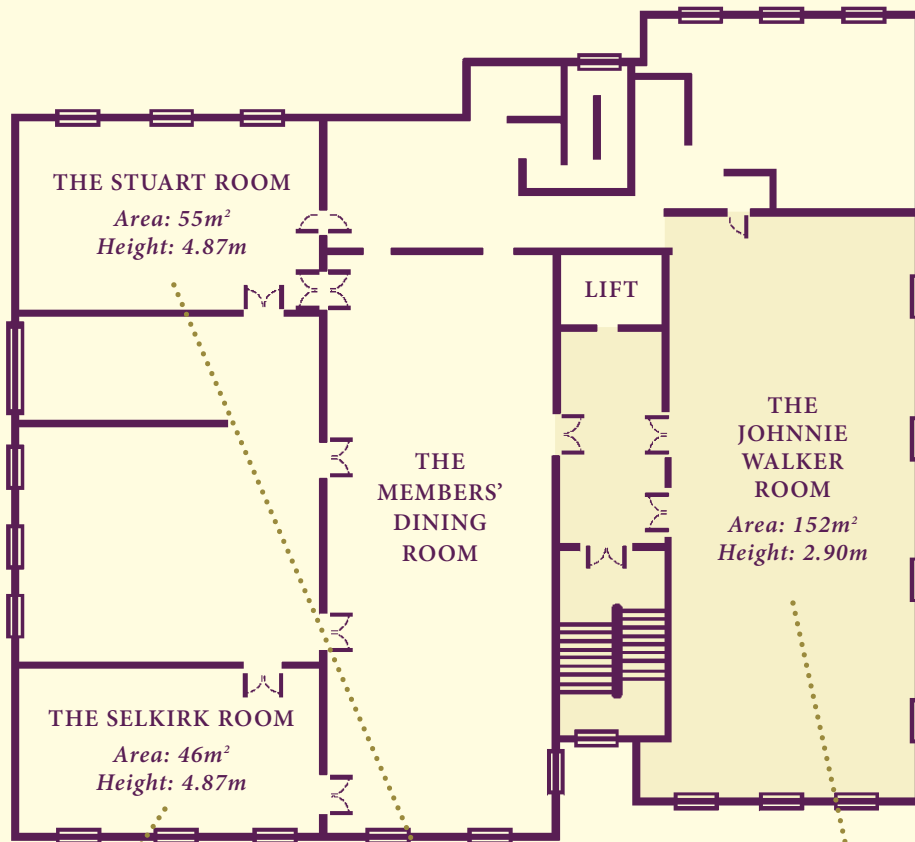


The Bowmore Room

ROOM CAPACITIES						
Room	Boardroom	U-shape	Classroom	Theatre	Lunch Dinner	Reception
Library	24	24	~	30	30	60
Bowmore Room	8	~	~	~	~	~
Morrison Room	~	59	50	70	60	100
Oval Room & Terrace	~	~	~	~	~	50
Card Room	10	~	~	~	10	~
Oval Room	14	~	~	20	16	30

All rooms have complimentary wireless connectivity.

First Floor



The Selkirk Room



The Stuart Room



The Johnnie Walker Room

ROOM CAPACITIES						
Room	Boardroom	U-shape	Classroom	Theatre	Lunch Dinner	Reception
Johnnie Walker	50	110	100	200	150	250
Selkirk Room	22	37	22	40	36	50
Stuart Room	26	40	22	50	54	60

All rooms have complimentary wireless connectivity.



Day Delegate Rates

OPTION ONE

£57.00 per person per day, includes:

Coffee, tea, orange juice and Danish pastries on arrival

Coffee, tea, biscuits, mid-morning and mid-afternoon

Stand-up finger buffet lunch menu 1

Notepaper and pens

One flip chart with pens

LCD projector and screen

Room hire of a main meeting room



FINGER BUFFET MENU 1

(included in the option one rate)

Mini Cheese and Chive Potato Skins

*Ginger and Lemongrass Chicken Skewers
with a Sweet Soy Dip*

Homemade Sausage Rolls

Assorted Sandwiches

Tempura King Prawns with Sweet Chilli Dip

Fresh Fruit Bowl

Mini Classic Cakes and Tartlets

Tea and Coffee

Selection of Fruit Juices

Mineral Water

FINGER BUFFET MENU 2

(supplement of £5.00 per person)

Potato Croquettes with Soured Cream Dip

*Mini Chicken Tikka Kebab Skewer
with Cucumber and Mint Yoghurt*

Honey Glazed Pork Chipolatas with Mustard Dip

Assorted Sandwiches and Wraps

Tempura King Prawns with a Sweet Chilli Dip

Fresh Fruit Platter

Mini Luxury Cakes and Tartlets

Tea and Coffee

Selection of Fruit Juices

Mineral Water

**A minimum of 15 delegates is required (dependent on the room booked)
for the Day Delegate Rate to apply**

ALL PRICES EXCLUDE VAT

**A DISCRETIONARY SERVICE CHARGE OF 10% IS ADDED TO ALL BILLS
AND DISTRIBUTED AMONGST THE CLUB STAFF**



Day Delegate Rates

OPTION TWO

£63.00 per person per day, includes:

Coffee, tea, orange juice and Danish pastries on arrival

Coffee, tea, biscuits, mid-morning and mid-afternoon

Hot Fork Buffet Lunch

Notepaper and pens

One flip chart with pens

LCD projector and screen

Room hire of main meeting room

A minimum of 15 delegates is required (dependent on the room booked)
for the Day Delegate Rate to apply



ALL PRICES EXCLUDE VAT

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Hot Fork Buffet

Please select 2 Main, 1 Vegetarian, 2 Side Dishes, 2 Salad or Vegetables and 1 Dessert

Extra Courses will carry a supplement

All buffets will include coffee and tea

£32.00 per person ex VAT

MEAT & FISH MAIN DISHES

Chicken, Pancetta and Tarragon Fricassee

Venison Cassoulet

Sweet and Sour Pork Fillet

*Braised Scotch Steak and Caledonian Ale
with dumplings*

Fillet of Beef Stroganoff

Salmon, Haddock and Prawn Pie

Baked Salmon

with a creamy dill sauce

Shellfish Pastabake



VEGETARIAN MAINS

Thai Green Vegetable Curry

*Mild Butternut Squash & Spinach Dansak
(Lentil Curry)*

*Melanzane alla Parmigiana
(Aubergine Bake)*

SIDE DISHES

Buttered New Potatoes

Rice (Pilau, Thai Fragrant, Plain)

Creamy Mashed Potatoes

Herbed Cous Cous



SALADS & VEGETABLES

Mixed Salad

Tomato, Red Onion & Basil

Coleslaw

Potato Salad

Buttered Green Vegetables

Roast Mixed Vegetables



DESSERTS

Belgian Chocolate Terrine

Eton Mess

Bramley Apple & Blackberry Crumble

British Cheeseboard

ALL PRICES EXCLUDE VAT

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Bowl Food

Whether you are having a seated buffet or want your guests to network, we are able to offer both fork buffets or bowl food, or a combination of the two.

Select any 5 items from the below @ £26.00 per person

Additional bowls £5.00 each

Cockburn's Sausage, Mash and Onion Jus

Chicken Korma and Pilau Rice

Chilli-con-Carne and Rice

Goujons of Sole and Chips

Shetland Fish Pie

Wild Mushroom Risotto (v)

Pasta Provençal with Parmesan Cheese (v)

Oriental Vegetable Fried Noodles (v)

Sweet Chilli Prawn Stir Fry

Beef in a Black Bean Sauce with Spring Onion Fried Rice

Haggis and Neeps



DESSERTS

Eton Mess

Profiteroles

Blackberry and Apple Pie

The maximum number for a bowl food menu is 100.

ALL PRICES EXCLUDE VAT

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Additional Services

EQUIPMENT HIRE	
EQUIPMENT	COST
Data Projector	From £150.00
Screen	From £20.00
Additional Flipcharts	£20.00 each
Conference Phone	From £25.00
<i>Any additional equipment can be ordered as required</i>	

Equipment must be ordered prior to your event.

If last minute equipment is required on the day, please contact your event manager who will endeavour to fulfil your request.

BUSINESS SERVICES	
SERVICE	COST
Photocopying	£0.25 per sheet
Printing (Black & White)	£0.25 per sheet
Selection of Newspapers	On request
Facsimile UK	£2.00 first, £0.50 additional
Facsimile International	£2.50 per sheet
Facsimile Incoming	Delivered Complimentary

MISCELLANEOUS

Flowers

Any flower arrangements, bouquets, displays etc, can be arranged by our event organiser.

Please call to discuss.

Entertainment

We are delighted to look after your entertainment needs from ceilidh bands, to DJs, pipers and entertainers.



Private Dining

Private dining for your guests can be arranged in our beautiful private rooms. Our events team will be delighted to discuss your requirements and assist you.

ROOMS TO HIRE		
ROOM	MAX CAPACITY (DEPENDENT ON LAYOUT)	
	DINNER	RECEPTION
Johnnie Walker Room	150	250
Library	30	60
Dining Room (<i>limited availability</i>)	120	200
Stuart Room	54	60
Selkirk Room	36	50
Morrison Room	60	100
Card Room	10	20
Oval Room	16	30





Canapé Menus

COLD

Smoked Salmon topped with Crème Fraiche and Chives

Crayfish, Avocado and Orange Salsa

Smoked Trout with Beetroot and Horseradish Puree

Chicken Caesar and Quail Egg Tartlet

Serrano Ham on Crisp Herb Toast with Baby Rocket and Parmesan

Carpaccio of Beef on Toast with Sun Blushed Tomato Purée

Grilled Asparagus Spears with Black Truffle Hollandaise (V)

Tomato and Garlic Bruschetta (V)

Bocconcini and Roasted Courgette Skewer with Aubergine Caviar Dip (V)

HOT

Duck Spring Rolls with Plum dipping sauce

Haggis Croquettes with a Whisky dipping sauce

Honey Glazed Sausages with Grain Mustard Sauce

Sesame Chicken Teriyaki

Breaded Goujons of Sole with Tartare Sauce

Lobster Tartlet with Hollandaise Sauce

Spiced King Prawn Skewer

Wild Mushroom Barquette (V)

Parmesan and Courgette Mini Arancini Balls with Roasted Tomato Sauce (V)

Caramelised Leek, Lemon Thyme and Gruyere Tart (V)

Selection of 4 items @ £10.50 per person

Selection of 7 items @ £16.50 per person

Selection of 9 items @ £19.00 per person

ALL PRICES EXCLUDE VAT

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Banqueting Menus

For a three course meal please choose one soup or starter, one main course and one dessert. Dietary requirements can be catered for separately.

SOUPS

Cock-a-Leekie

(traditional Scottish broth with diced chicken, leek and prunes)

£5.00

Roasted Butternut Squash and Pancetta

£5.00

Creamed Celeriac and Black Truffle

£5.50

Lobster Consommé with Scallop Dumplings

£6.75

STARTERS

Loch Var Smoked Salmon

£9.25

Cockburn of Dingwall Haggis with Neeps

nip of whisky

£6.50

Portland Bay Crab

topped with crème fraiche and served with

roasted red pepper coulis

£8.75

A Trio of Scottish Salmon

poached, smoked and gravadlax with lemon

and herb dressing and mixed shoots

£8.50

Foie Gras de Canard Roulade, Truffle Oil

and Toasted Brioche

with Sauterne jelly

£9.60

Warm Arbroath Smokie

and Horseradish Tartlet

with fresh beetroot salad

£7.50

Pork Rilette

with spiced apple chutney and oatcakes

£7.50

Seasonal Game Roulade

with celeriac and red cabbage slaw

and redcurrant vinaigrette

£8.50

Grilled Crottin of Goats Cheese

with a poached pear and walnut salad (V)

£7.75

Honey Roasted Figs with a Rocket Pesto

and herb garlic croûtons (V)

£7.75

ALL PRICES EXCLUDE VAT

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Banqueting Menus

MAIN COURSES

*Pan Fried Fillet of Halibut
wilted spinach, caper croquette and brown shrimp butter*
£26.50

*Steamed Fillet of Scottish Salmon
mussel & chive velouté, petit pois, green beans & baby gem and baby new potatoes*
£20.00

*Pan Fried Fillet of Seabass
samphire purée, roasted cherry tomatoes, fennel & crayfish*
£23.00

*Classic Beef Wellington
seasonal vegetables, roast potatoes and a red wine jus*
£29.00

*Roast Loin of Venison
celeriac rosti, green beans and wild mushroom sauce*
£27.50

*Roast Fillet of MacDuff Beef
glazed vegetables, horseradish dauphinoise potatoes and Forestière sauce*
£29.00

*Roast Breast of Guinea Fowl
tarragon and squash risotto and roasting jus*
£22.00

*Cannon of Salt Marsh Lamb
fondant potato, green beans in anchovy butter and basil jus*
£24.50

*Grilled Aubergine, Courgette and Yellow Peppers
gnocci and parmesan cheese*
£14.00

*Roasted Red and Golden Beetroot, Cherry Tomatoes,
Rocket Pesto and Goats Cheese Croquettes*
£14.00

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Banqueting Menus

DESSERTS AND SAVOURIES

Mango and Passion Fruit Delice
seasonal berries
£7.50

Warm Dark Chocolate Fondant
hot chocolate fudge sauce
£7.50

Praline Parfait
frozen vanilla yoghurt and praline crumb
£7.50

A Trio of Classic Scottish Desserts
Drambuie syllabub, cranachan ice cream and Ecclefechan butter tart
£7.75

Tarte Tatin
Calvados sauce
£7.50

Dark Chocolate Truffle
raspberry mousse and fresh raspberries
£7.50

Canapé Bruce
£6.50

Welsh Rarebit
£6.00

Croque Monsieur
£6.50

Selection of Scottish Cheeses
Dunsyre Blue, Isle of Mull Cheddar and Clava Brie
£9.75

Coffee and Orkney tablet are included in all 3 course menus.

For 2 course menus coffee and Orkney tablet would be charged at an additional £2.50 per person.

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Burns Supper'

The Caledonian Club is a perfect setting in which to host your Burns Supper. To help plan your event, here is the running order from the Club's own Burns Supper. Not all elements are essential. This very much depends on the format of the evening.

BILL O'FARE

THE SELKIRK GRACE

~
HAGGIS PIPED IN

~
ADDRESS TO A HAGGIS

~
Haggis an' Bashed Neeps

Glenfarclas 10 Year Old

Mâcon-Uchizy, Mallory & Benjamin Talmard 2012

~
Roast Fillet of MacDuff Beef

Served with potato and wild mushroom dauphinoise,
roasted root vegetable puree and a Madeira sauce

Saint-Joseph, E. Guigal 2008

~
Trio of Scottish Desserts

Drambuie Syllabub, Ecclefechan Butter Tart and Cranachan Ice Cream

Château Broustet, Premier Cru Classé, Sauternes 2001

~
LOYAL TOAST TO HER MAJESTY, THE QUEEN
OTHER MEMBERS OF THE ROYAL FAMILY

~
INTERVAL

~
Coffee wi' Orkney Fudge

Glenfarclas 10 Year old Malt and Club Port



Burns Supper'

THE ONGAUNS

Master of Ceremonies

AIRS ON THE PIPES FROM AROUND SCOTLAND



SONG

Song – Rantin' Rovin' Robin

RECITATION – TAM O'SHANTER



Song – O Willie brew'd a peck o' maut



THE IMMORTAL MEMORY OF ROBERT BURNS



Toast – The Immortal Memory of Robert Burns

Song – The Star of Robbie Burns



THE TOAST TO THE LASSIES



Song – Duncan Gray; Of a' the airts



REPLY ON BEHALF OF THE LASSIES



A Word of Thanks



Auld Lang Syne followed by the National Anthem



Banqueting Wine List

In putting this list together we have drawn from our extensive cellar, we also have a superb selection of magnums and aged clarets. To view the full cellar list please enquire with your account executive.

CHAMPAGNE & SPARKLING WINES

<i>Bottega Vino Dei Poeti Prosecco DOC (Italy)</i>	ITALY	£27.00
<i>Ayala Brut NV</i>		£39.00
<i>Louis Roederer NV</i>		£50.00

WHITE WINES

<i>Rio del Mar, Savignon Blanc, Casa Silva, 2014</i>	CHILE	£16.25
<i>Casa Do Laso, Vinho Branco Chardonnay 2012</i>	PORTUGAL	£17.00
<i>La Borie Viognier, Vin de Pays d'Oc 2012</i>	FRANCE	£17.75
<i>Mâcon-Villages, Cave De Lugny, 2014</i>	FRANCE	£19.00
<i>Three Stones, Sauvignon Blanc, Marlborough 2014</i>	NEW ZEALAND	£22.50
<i>Petit Bourgeois, Sauvignon Blanc, Henri Bourgeois 2013</i>	FRANCE	£23.00
<i>Mâcon-Uchizy, Mallory & Benjamin Talmard, 2013</i>	FRANCE	£24.50
<i>Pinot Grigio, Luna, Cecilia Beretta 2013</i>	ITALY	£25.50
<i>Wairau River, Pinot Gris, Marlborough 2012</i>	NEW ZEALAND	£26.50
<i>Gavi di Gavi, Ca de Bosio, 2012</i>	ITALY	£26.50
<i>Chablis, Joseph Drouhin 2012</i>	FRANCE	£28.00
<i>Sancerre, Domaine du Nozay 2013</i>	FRANCE	£30.00
<i>Montagny, Premier Cru Bonneveaux, Olivier Leflaive 2011</i>	FRANCE	£32.00
<i>Pouilly Fumé, Mademoiselle De T 2012</i>	FRANCE	£33.00
<i>Rully, Premier Cru Rabourcé, Olivier Leflaive 2011</i>	FRANCE	£34.00
<i>Chablis Premier Cru, Mont De Milieu, Domaine Billaurd-Simon 2010</i>	FRANCE	£37.00
<i>Meursault, "Clos Saint-Félix", Domaine Michelot 2010</i>	FRANCE	£49.75

ROSÉ WINE

<i>Comte De La Boisserie, Pays D'Oc, 2012</i>	FRANCE	£19.00
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ALL PRICES EXCLUDE VAT

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Banqueting Wine List

RED WINES

<i>Rio del Mar, Merlot, Casa Silva, 2013</i>	CHILE	£16.20
<i>Las Condes, D.O. Valle Central, Merlot, 2013</i>	CHILE	£17.50
<i>Château Timberlay, Bordeaux Superieur, 2010</i>	FRANCE	£19.00
<i>Château Saintongey, Vieilles Vignes, Bordeaux, 2011</i>	FRANCE	£19.00
<i>Turrett Fields, La Báscula, Jumilla, Monastrell, Shiraz, 2013</i>	SPAIN	£21.00
<i>Meerlust Red, Stellenbosch, 2012</i>	SOUTH AFRICA	£21.00
<i>Côtes du Rhône, Vignobles Gonnet, Jean et Michel Gonnet & Fils 2011</i>	FRANCE	£21.50
<i>Paulettts, Shiraz, Polish Hill River 2009</i>	AUSTRALIA	£23.50
<i>Finca Sopenia, Reserva, Malbec, Mendoza, 2012</i>	ARGENTINA	£24.00
<i>Bourgogne Pinot Noir la Vignee, Bouchard Père & Fils 2012</i>	FRANCE	£24.50
<i>Crozes-Hermitage, Petite Ruche, M. Chapoutier 2012</i>	FRANCE	£25.00
<i>Fleurie, Joseph Faiveley 2010</i>	FRANCE	£26.00
<i>Château Sénéjac, Haut Médoc 2007</i>	FRANCE	£26.25
<i>Château Beaumont, Haut-Médoc 2009</i>	FRANCE	£26.50
<i>Château Lanbersac, Puisseguin Saint-Emilion, 2010</i>	FRANCE	£27.00
<i>Marqués de Murrieta, Reserva, Finca Ygay, Rioja 2008</i>	SPAIN	£29.50
<i>Wairau River, Pinot Noir, Home Block 2012</i>	NEW ZEALAND	£30.00
<i>Château La Tour de By, Cru Bourgeois, Médoc, 2009</i>	FRANCE	£30.00
<i>Château Malescasse, Haut-Médoc, Bordeaux 2009</i>	FRANCE	£35.00
<i>Château Caronne Ste Gemme, Haut-Médoc, Bordeaux 2006</i>	FRANCE	£35.00
<i>Clos des Menuts, Saint-Émilion Grand Cru, 2009</i>	FRANCE	£37.00
<i>Château Beau-Site, Cru Bourgeois, Saint Estèphe 2010</i>	FRANCE	£37.00
<i>Château Fourcas Dupré, Lustrac-Médoc, 2001</i>	FRANCE	£38.00
<i>Savigny-les-Beaune, Pierre Ponnelle 2009</i>	FRANCE	£38.00
<i>Châteauneuf-du-Pape, Les Cèdres, Paul Jaboulet Aîné 2007</i>	FRANCE	£45.00

DESSERT WINE

<i>Château Petit Vedrines, Sauternes 2010 (375ml)</i>	FRANCE	£25.00
<i>Oestricher Lenchen Spreitzer '303' Riesling Spätlese 2010 (750ml)</i>	GERMANY	£45.00

CORKAGE

<i>Still and Fortified Wines</i>	£10.00 per bottle
<i>Champagne and Sparkling Wine</i>	£18.50 per bottle
<i>Spirits</i>	£27.00 per bottle

ALL PRICES EXCLUDE VAT

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Suppliers

FLORISTS

Shaftsberries Flowers

Tel: 020 7703 5005

www.shaftsberriesflowers.com

Neill Strain Floral Couture

Tel: 020 7235 6469

www.neillstrain.com

Lavender Green

Tel: 020 7127 5303

www.lavendergreen.co.uk

PHOTOGRAPHY

Camilla Arnhold Photography

Tel: 07540 060 093

www.camillaarnholdphotography.com

Lloyd Dobbie Photography

Tel: 020 8651 9834

www.lloyddobbie.com

Earthy Photography

Tel: 07853 194 205

www.earthyphotography.com

Kirsten Mavric Photography

Tel: 07866 596 333

www.kirstenmavric.co.uk

WEDDING CAKES

Peggy Porschen

Tel: 020 7730 1316

www.peggyporschen.com

Cakes 4 Fun

Tel: 020 8785 9039

www.cakes4fun.co.uk

ENTERTAINMENT

DJs

Fellowes Productions

Tel: 020 7386 7005

www.fellowesproductions.com

Mitch Matthews (DJ)

Tel: 01273 748573 www.djinc.co.uk

Sliding Vinyl (DJ)

Tel: 020 7978 6408 www.slidingvinyl.com

Anthony Winyard Entertainment

Tel: 020 8420 6063 www.awe-dj.co.uk

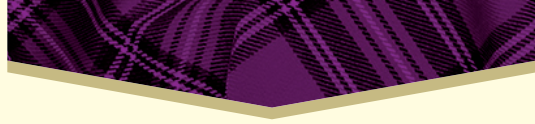
SCOTTISH BANDS

Kafoozalum Scottish Ceilidh

Tel: 020 8581 0359 www.kafoozalum.co.uk

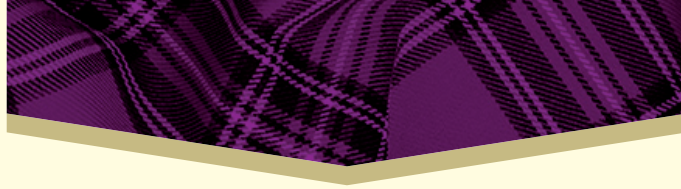
Frank Reid (Scottish Dance Band)

Tel: 0118 932 8983 www.frankreid.com



YOUR EVENT NOTES

A large, empty rectangular box with a thin black border, intended for writing event notes.



*A little bit
of Scotland
in the heart
of London*



THE
CALEDONIAN
CLUB

Nº 9 HALKIN STREET · BELGRAVIA · LONDON SW1X 7DR
TELEPHONE: 020 7201 1508 · FAX: 020 7201 1500
EMAIL: BANQUETING@CALEDONIANCLUB.COM

www.caledonianclub.com

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