

## Function Sheet

01 Aug 2019

Event # 66

**Company** Clock Software  
**Name** Team building  
**Period** 01 Aug 2019 / 03 Aug 2019  
**Check-in status** Expected  
**Guarantee status** Guaranteed

**Person Name** Kostov  
**Phone** +44-203-3-979-671  
**E-mail** \*\*\*\*\*@clock-hs.com

From - To	Location	PAX	Activity Type	Activity Setup Style	Status
18:00 - 22:00	Grand Ballroom , Main Ballroom	150	Team Building	Banqueting style	
<b>Notes</b>				<b>Other charges</b>	<b>Block</b>
Advance payment of 5 000 EUR. Complete payment to be made upon arrival. PLEASE NOTE: This offer does NOT include local taxes and service charges.					20 x Single Room 40 x Double Room 10 x Luxury Apartment

18:00 - 22:00 Grand Ballroom , Main Ballroom

PAX : 150

Notes
<b>Description :</b> <ul style="list-style-type: none"> <li>LCD Projector</li> <li>Podium</li> </ul>

Meeting Room Booking Charges
2.0 x Meeting Room Rent 150.0 x Welcome Drink

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**Person Name** Kostov  
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From - To	Location	PAX	Activity Type	Activity Setup Style	Status	
17:00 - 18:00	Exclusive VIP restaurant	150	Team Building			
<b>Notes</b>					<b>Other charges</b>	<b>Block</b>
Advance payment of 5 000 EUR. Complete payment to be made upon arrival. PLEASE NOTE: This offer does NOT include local taxes and service charges.						20 x Single Room 40 x Double Room 10 x Luxury Apartment

17:00 - 18:00 Exclusive VIP restaurant

PAX : 150

Notes
<p><b>Description :</b></p> <ul style="list-style-type: none"> <li>• Stuffed endive with Roquefort cheese, topped with chopped walnuts</li> <li>• Roasted new potatoes with dill cream and golden caviar</li> <li>• Wild mushroom tartlets</li> <li>• Artichoke mousse puffs</li> <li>• Melon wrapped in prosciutto</li> <li>• Miniature reuben sandwiches</li> <li>• Spanakopita (spinach and Feta in phyllo pastry)</li> <li>• Antipasti display (buffalo mozzarella, grilled eggplant, marinated mushrooms, artichokes, vine-ripened tomatoes, kalamata olives, and bread sticks)</li> <li>• Smoked salmon display (sliced salmon served with chopped onion, lemon slices, capers, cucumber-dill sauce, and assorted dark breads)</li> <li>• Pasta station (ravioli with roasted red-pepper sauce; bow tie pasta with Gorgonzola cream sauce)</li> <li>• Carving station (Asian flank steak and Cajun-rubbed turkey breast served with cranberry-mango chutney and assorted rolls)</li> </ul> <p><b>Notes :</b> Request : <b>10 Vegetarian meals &amp; 10 Vegan meals</b></p>

Catering Charges
<b>150.0</b> x Meals