

Your evening

- 6.30pm** **Drinks reception**
With music courtesy of Havering Music School
- 7.00pm** **Welcome, dinner and entertainment**
- 9.30pm** **Order of awards**
1. Apprentice of the Year
 2. Growing Business of the Year
 3. New Business of the Year
 4. Small to Medium Business of the Year
 5. Best Customer Service
 6. Large Business of the Year
 7. Business Person of the Year
 8. Havering Business of the Year
- Award presentations will be recorded by Time 107.5 FM**
- 10.30pm** **Entertainment from Band Theft Audio and DJ Mark Dover, Time 107.5 FM**
- 12.30am** **Carriages**

Your host and evening DJ Mark Dover, Programme Manager and mid-morning Presenter at Time 107.5 FM



Mark has been working in radio for nearly 20 years. His 10 years at Time 107.5 have been his complete and utter favourite, mainly because he has never known such loyal and dedicated listeners.

He has a passion for so many different genres and decades of music that it's hard to pick any favourites but music from the 70s and 80s are probably near the top.

Band Theft Audio



This band will get any party started. Comprising members from UK Top 20 chart act *Missing Andy*, their enthusiasm for music is infectious.

NIRIS



NIRIS are an Electro-Acoustic duo from Romford. Consisting of band members Chris Hatwell and Nick Engel. (Social Media: @NIRISMUSIC)



Havering Music School

Havering Music School is the specialist music service for the London Borough of Havering. Instrumental lessons at their Saturday and Weekday Music Centres are available to children of any age or standard. They teach more than 3,500 primary, secondary and college students every week, focusing on developing sound technical and musical skills to promote self-expression and confidence.

www.haveringmusicschool.org.uk

www.haveringbusinessawards.co.uk



Menu

Starter

Heritage beetroot with goat's cheese, savoury granola and parsley oil (V)

Main

Corn fed chicken breast with creamed potato, smoked aubergine, petit ratatouille, jus de vin and tarragon oil

Caramelised onion and potato tart with smoked applewood cheddar (V)

Dessert

Apple tart with chantilly cream and raspberries

Tea / coffee

Chocolate mints

Your meal will be accompanied by the following wines:

White

Anfora Bianca – house blend of Italian fine grapes. Delicate, light and medium dry.

Red

Villa Cerrina-Primitivo Salento – classic Primitivo aromas and fruity flavours.
Full flavour dry red.

* (v) vegetarian