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| |  | | --- | |  | | **HARRY'S AT CONTI GROUP RESERVATION FORM** | | | | |  |
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|  |  |  |  |  |  |  |
|  |  |  |  | **Booking Name** |  |  |
|  |  |  |  | **Reservation Date** | |  |
|  |  |  |  | **No. of Guests** |  |  |
|  |  |  |  |  |  |  |
|  |  |  |  |  |  |  |
| Please select 3 courses from our menu for each guest, and indicate whether that guest requires paired with drinks | | | | | |  |
| (Grand Cru Wine Pairing: $375, Phil's Favourites Wine Pairing: $120,Paul Conti Wine Pairing: $80) or has a specific allergy. | | | | | | |
| (note Phil's Favourites are mainly selected premium French wines) |  |  |  |  |  |  |
| **Guest Name** | **Caviar Course (Serves 2)** | **Entrée** | **Main** | **Desserts** | **Paired Wines /Cocktail** | **Allergies** |
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| **Office Use.** |  |  |  |  |  |  |
| *Entrée* | *Qty* | *Main* | *Qty* | *Dessert* | Qty |  |
| Beignet Salad |  | Baby Snapper |  | La Pomme en verre | |  |
| Mr Roux Lobster |  | Cochon de Terre | | Poached Pear |  |  |
| Onion Tarte tatin |  | Beef Wellington |  | Rose/Matic Creme Brulee | |  |
| Souffle |  | Black Truffle Wellington | | Vacherin |  |  |
| Peter smith (chicken Liver Parfait) |  | Rabbit Pithiv |  | Rum Baba |  |  |
|  |  | Wagin duck |  |  |  |  |
|  |  | Eggplant Parmigiana | |  |  |  |