

ABMEC Networking Day 2023

A great chance to network with mine operators, producers, equipment manufacturers, service providers and
mineral producers to the UK and global mining industries. Get to know what's going on and find out about the
latest activities while relaxing with good company. Please invite colleagues, customers and guests to this.INVITEESAll ABMEC members & guests, ABMEC guests, ABMEC partnersDATEThursday 15 June 2023

DATE	Thursday 15 June 2023
DINNER & B&B	Ramside Hall Hotel, Golf, Spa. Ramside Hall, Carrville, Durham, DH1 1TD
VENUE	0191 386 5282 to book accommodation at £119.00 pppn
DRESS CODE	Daytime – outdoors, evening - smart casual
ACTIVITIES	Golf, clay pigeon shooting, archery, karting, NUFC stadium tour, spa, dinner
COST	Activities at cost (see below).
	Dinner free to ONE ABMEC member per levy band*.
RSVP	Please return ASAP to enquiries@abmec.org or Pauline.hunt@abmec.org.uk
	NB – you can participate in more than one Adventure Sport Activity

Ramside Hall Golf Ramside Hall, Carrville, Durham. DH1 1TD							
Golf (& refreshments)	12:00 noon	4.5 – 5.5 hours	£50.00				
		(18 holes)		Handicap			
North East Outdoor Pursuits Centre Castlewood Farm, Helme Park, Tow Law, Durham. DL13 4NN							
Clay Pigeon Shooting	11:00am	1-2 hours	£50.00				
Archery	1:00pm	1 hour	£50.00				
Top Gear Karting Unit 13 Renny's Lane, Gilesgate Moor, Durham. DH1 2RS							
Karting - Sprint Competition	12:30pm	30 mins – 1 hour	£50.00				
Newcastle United FC Tour St James Park, Strawberry Place, Newcastle Upon Tyne. NE1 4ST							
Stadium Tour	3:00pm	1-1.5 hours	£20.00				
Ramside Hall Spa Ramside Hall, Carrville, Durham. DH1 1TD							
Spa: pool/sauna/gym/jacuzzi	From 3.00pm (bookable 1 hour slot on arrival at hotel)		Free	Book at hotel check in			
Evening Dinner & Drinks	6.00pm for 7.00pm		£65.00				

PLEASE CHO	PLEASE CHOOSE FROM THE DINNER MENU BELOW & inform of any dietary requirements						
STARTER							
Pate	Northumberland ham knuckle terrine, Pease pudding, house B&B pickle, toasted sourdough						
Fish	Salmon & smoked haddock fish cake, peas, leeks, warm tartare sauce						
Veg (V)	Heritage tomato & roasted red pepper bruschetta, pecorino & black olive tapenade						
MAIN							
Beef	Brown ale braised beef, beef suet crust, carrot & swede mash, tender stem broccoli & fondant potato						
Cod	Grilled cod fillet, heritage potato, samphire & curried mussel broth						
Masala (V)	Aubergine, spinach & chickpea masala, pilaf rice & naan						
DESSERT							
Chocolate	Dark chocolate truffle tort with black cherry						
Cheesecake	Strawberry & white chocolate cheesecake						
Berry	Summer berry pudding with clotted cream						
Dietary requirements							
REGISTER NOW							
Name of attendee							
Company/ organisation							
Guest of/ invoice to							