



The Insurance  
Institute of Jersey  
Chartered Insurance Institute

### **Insurance Institute of Jersey's Annual Dinner – Friday 09 June 2023 - The Radisson Blu, St. Helier**

On behalf of our local Institute I take great pleasure in inviting you and your company to this year's annual dinner.

The evening will commence with welcome drinks being served from **6.45pm**, with guests being seated for dinner at **7.20pm**. Following the pre-dinner speeches, a sumptuous three course meal will then be served followed by a spectacular evening of entertainment and music. Our chosen charity this year will be **Autism Jersey**, and we will be raising money throughout the evening for this special cause in a new and exciting way!

A 2.00am late night extension has also been granted allowing the celebrations to continue long into the early hours!

This year, we will be welcoming back a small awards ceremony and presenting two awards on the evening for a 'lifetime achiever' and a 'young achiever'. Further information on these and how to nominate are included on the following page. We know that there are numerous candidates in our local industry that deserve to be nominated and recognised for their achievements. Please support these awards by nominating someone today!

I have pleasure in attaching the Radisson Blu menu and booking form for your kind attention.

Table bookings can be made for a full table (10 persons) or half table (5 persons) basis and tickets are £70.00 each.

We can however offer an early bird rate of £60.00 each should you book and pay by **05 May 2023**.

I would also like to take this opportunity to mention that the Insurance Institute of Jersey are offering an even lower ticket price of £40.00 for any guest that is **new to the insurance industry** with 2 years or less experience.

If you would like to book a table (or two or three!) for this year's event, please complete the booking form and return this to Jess Norris - [jess\\_norris@rossboroughgroup.co.uk](mailto:jess_norris@rossboroughgroup.co.uk) - no later than **26 May 2023** or 05 May for the early bird price.

The hotel have reserved us 10 rooms at a special overnight rate of £180 for a Superior Sea View Room, however this rate is only being held until **Friday 28 April** on a first come basis. After that date, the normal best available rate will be offered. For reservations, please contact the hotel direct on 01534 671100 quoting: Insurance Institute of Jersey. Alternatively, there are other hotels nearby.

On behalf of our institute, I look forward to welcoming you and your guests on the evening.

Yours sincerely,

*D. Duarte*

Debbie Duarte Cert CII

**President – Insurance Institute of Jersey**

Direct Line: 01534 835383 (Opt 1, then Opt 2) E-mail: [debbie.duarte@islands.je](mailto:debbie.duarte@islands.je)



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# Awards Ceremony

Do you know someone deserving of an achievement award due to their longstanding contribution or early achievements within the industry?

Nominate them today by answering a few simple questions below.

## **Lifetime Achievement Award**

*(GUIDANCE: Someone who has been in the industry for a long period of time and has provided support, knowledge and shared a wealth of experience with others)*

- Nominee
- Nominee Employer
- Nominated by (Individual or Company)
- Length of service in industry
- What contributions has this person made to the industry
- Why do you think this person deserves recognition
- What support / guidance have they offered to those around them?

## **Young Achiever Award**

*(GUIDANCE: Someone under 35 who has excelled quickly in their career and made an early impact on the industry / colleagues around them)*

- Nominee
- Nominee Employer
- Nominated by (Individual or Company)
- Why do you think this person deserves recognition?

To nominate, please copy and paste these questions, complete your answers and email Jess Norris - [jess\\_norris@rossboroughgroup.co.uk](mailto:jess_norris@rossboroughgroup.co.uk) no later than **26 May 2023**.

*Winners will be chosen by our dinner secretaries;  
Jess Norris, Shirley Lester and Kirsty Cadec.*



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# BOOKING FORM

Insurance Institute of Jersey Annual Dinner  
Friday 9<sup>th</sup> June 2023 – 6.45pm (Dinner at 7.20pm prompt)  
The Radisson Blu, St. Helier

<b>Name:</b>
<b>Address:</b>
<b>Telephone Number:</b>
<b>Email:</b>

## Ticket Types

Standard Ticket Sales            £70  
Early Ticket Sales                £60 (must be paid by 05 May 2023)  
New to industry Ticket Sales   £40

The full names and menu choices for myself and my guests are:

	<b>Full Name</b>	<b>Ticket Type</b> (Early / Standard / New)	<b>Starter</b>	<b>Main Course</b>	<b>Dessert</b>
1					
2					
3					
4					
5					
6					
7					
8					
9					
10					

**Total amount: £**

### Lloyds Bank

**Account Name:** Insurance Institute Jersey  
**Account Number:** 03851577  
**Sort Code:** 30-94-61  
**Reference:** Please quote your company name as the reference

Please email the completed booking form and remittance confirmation to  
Jess Norris - [jess\\_norris@rossboroughgroup.co.uk](mailto:jess_norris@rossboroughgroup.co.uk)



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# *Insurance Institute of Jersey's Annual Dinner Menu - Friday 9<sup>th</sup> June 2023*

## *Starters*

Ham hock and Parsley Terrine, Piccalilli, Pea Custard, Toasted Brioche

or

Pan Seared Fillet of Seabass, Asian Spring Vegetables, Soya, Honey and Ginger Dressing

or

Veganzola Panna Cotta, Confit Pepper, Basil Crisp, Black Olive Crumb (Vegan)

## *Main Courses*

Pan Seared Chicken Supreme, Confit New Potatoes, Chorizo Ratatouille, Wilted Spinach,  
Basil Jus

or

Fillet of Seabream, Mussel, Leek and Samphire Fricasse, Saffron Potato, Lemon and Saffron  
Butter

or

Wild Mushroom, Puy Lentil and Couchette Cannelloni, Chervil and Tomato Dressing (Vegan)

## *Desserts*

Warm Banana Sticky Toffee Pudding, Toffee Ice Cream, Butterscotch Sauce

or

Glazed Lemon Tart, Lime Crème Fraiche, Raspberry Sorbet

or

Selection of cheeses, crackers, grapes, celery and chutney

## *To End*

Freshly brewed coffee or tea

(Any dietary requirements should be listed next to guest name. The Radisson can cater a  
vegan alternative main course and dessert but notice must be given)