

The Grayling Society Weekend 2024 & 47th AGM

This year we head north and over the border into Scotland, to the beautiful Scottish Borders and the world renowned Tweed Valley, on the weekend of the 28th & 29th September.

Once again we will follow the enjoyable format of previous years. Guest speakers, trade stands and of course our AGM and also the partners' trip. The evening follows, with a three course dinner followed by the auction. Sunday is as usual, the fishing day.



The accommodation.

The Macdonald Cardrona Hotel, Golf & Spa.

Nestling on the banks of the famous River Tweed and near the Glentress Forest, in a spectacular location just three miles east of Peebles, the Cardrona welcomes you to one of the most relaxing areas of Scotland, set amidst an 18 hole championship golf course with state of the art spa and leisure facilities and 200 acre grounds, ideal for lovers of the great outdoors.



Hotel booking.

The hotel booking will again be as last year direct with the Hotel.

The Macdonald Cardrona Hotel, Horsburgh Ford, Cardrona EH45 8NE. Tel: 01896 833 600

The room Rates are: Single occupancy £ 119.00 B & B

Double occupancy £ 129.00 B & B

Please use booking reference THGS 270924

The last date for booking using the above reference is 2nd August 2024. After this date the hotel's normal rates will apply.

The hotel have kindly offered the above rates to anyone wishing to extend their stay for a leisure break.

The hotel have also offered 20% off bar prices to all guests attending the conference and discounts for spa treatments

Conference Costs.

This year we have tried to keep the costs as per the last two years. We have succeeded in two out of three. Due to the increased food supply costs we are all aware of, there is a slight increase in the dinner price, without forfeiting quality and choice.

Conference	£ 40.00
Dinner on 28th	£ 40.00
Fishing Day 29th	£ 20.00

Booking again will be online only for the conference weekend.

Please note. If you have a specific request to be seated with a friend or friends, please make sure you indicate this on the online booking form.

The Partners' Trip.

The partners' trip this year will be quite special and arrangements are nearly complete, just the fine details to be confirmed. Feel sure that a treat awaits.

Trade Stands.

We will see some of our regular trade stands attending, along with hopefully some new ones to be confirmed.

The Auction.

The after dinner auction will be as always a great fund raiser. This year we will be trying a new format, an online catalogue of auction lots. All suitable lots will be catalogued and emailed, to all society members prior to the auction.

If you would like to donate a lot to the auction please email John Gibson on *conference@graylingsociety.net* with details and photos of the lot. John will contact you to arrange collection of suitable lots.

All lots to be entered for the auction should be forwarded no later than **31st August 2024.** Quality lots of hand tied flies, rods, reels, guided fishing days, etc. etc.

If anyone not wishing to attend the Weekend and auction, but would like to offer a bid on a specific lot, you will be able do so via email to *conference@graylingsociety.net* **before Friday 20th September 2024.** Auction lots won and not collected on the auction day, will be posted out at <u>cost to the winning bidder.</u> All winning bids will be informed by email and relevant costs included, by **2nd October 2024.** Once payment is received the relevant lot will be posted.

The Fishing Day.

This year we are honoured, to have the world renowned River Tweed to explore, on several beats. Not only a famous salmon and trout river, but also a haven for our lady of the stream. With the possibility of catching a personal best specimen. There's a challenge.



The River Tweed.

Please note. If you have a specific request to fish with a friend or friends, please make sure you indicate this at the time of booking.

Alternative Accommodation.

For anyone wanting alternative accommodation, within a short drive from the Cardrona Hotel can be found numerous hotels and guest Houses, especially in Peebles itself.

Cancellation Policy.

We have to commit final numbers to the hotel several weeks in advance. Therefore we will not accept requests for refunds after the booking closing date of 30 August.

How To Book Online

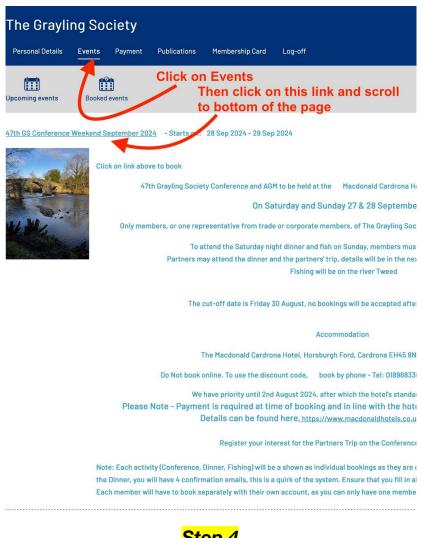
Please follow the instructions below to book for the weekend.

Please note each option has to be selected separately, As each selection is a separate transaction you may get three or four emails to confirm your booking, but you will only pay for what you've booked.

The Grayling Society Home About Join Contacts Conservation Angling Friends News Blog Cotch Returns Promoting Awareness, Conservation & Angling for Grayling, Click on Worldwide Members login Catch Return Members login Step 2 Login on your mobile device: First time logging in?



Step 3



Step 4

Register your interest for the Partners Trip on the Conference booking form.

Note: Each activity (Conference, Dinner, Fishing) will be a shown as individual bookings as they are charged separately. If your partner is also attending the Dinner, you will have 4 confirmation emails, this is a quirk of the system. Ensure that you fill in all mandatory fields. Each member will have to book separately with their own account, as you can only have one member for each booking, apart from Joint members.

Category	Event date	Location and contact	Closing date	Cost	No. Required	
47th Dinner, September 2024	28 Sep 2024	Cardrona Hotel	30 Aug 2024	£40.00	Select v	
47th GS Conference Fishing September 2024	29 Sep 2024	The Macdonald Cardrona Hotel	30 Aug 2024	£20.00	Select v	
47th GS Conference September 2024	28 Sep 2024	The Macdonald Cardrona Hotel	30 Aug 2024	£40.00	Select v	
Make your selections and click Next to take you to the payment page. You will get a confirmation email for each item.						

The Menu

M E N U

Starters

Roast Tomato Soup balsamic vinegar & basil oil, bread roll (V, VE & GFA)

Chicken Liver Parfait caramelised onion & sourdough toast (GFA)

North Atlantic Prawns gem lettuce, marie rose sauce (GFA)

Mains

Pan Fried Breast of Chicken chicken jus, herb mashed potatoes & roast root vegetables (GF)

Roast Rolled Shoulder of Lamb lamb & mint jus, rosti potatoes, fine beans (GF)

Vegetable Curry coconut rice & naan bread (V, VE, GFA)

Pan Fried Coley hollandaise herb mash, & roast root vegetables (GF)

Dessert

Sticky Toffee Pudding toffee sauce & Isle of Arran vanilla bean ice cream (V)

Glazed Lemon Tart berry compote (V)

Warm Apple & Raspberry Crumble raspberry sorbet (V, GF)