

**International Women's Day Lunch and Learn
Pledge for Parity
Tuesday March 8 2016
12-2
Boisdale Canary Wharf
Cabot Place
E145QT**

Welcome !

You are invited to join a group of like minded women interested in their career development. It is a fact that in the main across all occupations women earn less than men.

More about the gender pay gap

Gender equality: Only 13% of executive directors in Europe's capital markets are female

The world is getting a pay rise: Global salaries edge up by 2.5% lifted by Asian surge....predominantly because of men's pay

Gender pay gap: Teenage girls expect to earn £7,000 less than boys

It's not all about the money and over lunch we will explore and share

- **Skills**
- **Career journeys and pathways**
- **Opportunities for coaching and mentoring**
- **Job search**
- **Applications**
- **Interviews**
- **Innovative CVs**
- **How to get that dream job with the pay you deserve**

Programme

If possible arrive between 11.30 and 12.00 to choose from the menu. A sample is attached but I have been warned this may change. All times are approximate

12.00 Introductions and activity

12.30 Working lunch with Discussion topic – Pledge for Parity

13.00 Employability Plus demonstration

13.30 Takeaways

14.00 close of event but I will be available for further Q&A until 15.00 for those that want to stay can and join me for coffee.

Cost of event £30 including VAT lunch and a drink



Sample menu

Week commencing 15th February 2016

The Great British Menu - £19.95

Glass of Prosecco

(Upgrade to a glass of Veuve Clicquot an additional £2.55)

First Course

Butternut squash soup (v)

pumpkin seeds, focaccia croutons, horseradish

Roast blackface Haggis

mashed potato & bashed neeps

**Pressed terrine of Scottish game, cranberries,
chestnut mushroom**

celeriac remoulade & Cumberland gel

Dunkeld Scottish oak smoked salmon

horseradish Chantilly (£2.50 supplement)

Main Course

Slow cooked crispy beef short rib,

horseradish potato mousseline

tender stem broccoli, bone marrow sauce

Highland salmon, smoked haddock, cod fish cake
battered spinach, keta caviar & chive butter sauce

Risotto of Kentish wild garlic, smoked Lancashire cheddar (v)
chargrilled leeks, winter truffle

Aberdeenshire dry aged rib eye steak
thick cut chips, Béarnaise sauce (£4.80 supplement)

Subject to pre-booking via OpenTable and availability.
Not available in conjunction with any other offer. Subject to 12.5% service charge
Please note this is a sample menu that changes weekly

Contact details

Dr Maxine Room

Maxine.room@mgcll.com

Mobile 07507525100



MG CONSULTANCY