



York

RACECOURSE



PROPER PARTIES



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Christmas Parties are our speciality



Our Christmas Party Nights are renowned in York for being the very best place to celebrate the festive season. Whether you're dining with colleagues, family or friends, no matter the size of your group - we can guarantee a wonderful meal and a brilliant atmosphere.

Fantastic celebrations come down to the right venue and great staff. Our Team are experts in creating perfect parties and memorable events. We'll take care of every detail.

From the tastiest food, with fresh local produce, highly trained and friendly staff and setting to suit your budget, we have got Christmas all wrapped up.

For a more bespoke Christmas celebration, rooms are available for exclusive hire - contact the team for more information.

Whatever your plans this Christmas get the party started at York Racecourse

Don't miss out, call us now on 01904 638 971

BOOKING

HOW TO BOOK YOUR PARTY...

- 1) Choose your party
- 2) Check availability
- 3) Confirm your booking
- 4) Payment, menu and drinks pre orders

Availability

Call us on 01904 638971 or find our available packages online at www.conferenceandeventsyork.co.uk/book-christmas-online.html

Confirm your booking

With a non-refundable deposit of 15.00 per person

Final payment

Full payment is required no later than 18 October.

Ways to pay

Debit or credit card.

By cheque, made payable to York Racecourse Hospitality
BACS - Please contact us for further details on 01904 638971

Menu choices

Pre-orders and notification of dietary requirements are required no later than 15 November. Details to be submitted using the form provided at the time of booking.

Food Allergy Information

If you require information about food allergens, please ask a member of staff for advice.

As defined by law, we are committed to providing accurate information about the allergens contained within our food, which may contain or may have come into contact with these 14 Allergens listed below:



DRINKS

DRINKS OPTIONS

Take advantage of our great value drinks options

Our bar team will have your table drinks ready when you sit down

Option 1

Soft Drinks Bucket
25.50

- 4 bottles J20 (250ml)
- 2 bottles Diet Coca-Cola (200ml)
- 2 bottles Coca-Cola (200ml)
- 1 bottle Still Water (750ml)
- 1 bottle Sparkling Water (750ml)

Option 2

Chilled Lager Bucket
39.50

- 3 Sol bottles (330ml)
- 3 Heineken bottles (330ml)
- 3 Birra Moretti bottles (330ml)

Option 3

112.50

- 2 bottles Prosecco
- 1 bottle Red Cliffs Shiraz Cabernet
- 2 bottles Pinot Grigio
- 1 bottle Still Water (750ml)
- 1 bottle Sparkling Water (750ml)

Option 4

145.00

- 2 bottles Prosecco
- 1 bottle Merlot Tonada
- 2 bottles Pinot Grigio
- 4 Sol bottles (330ml)
- 4 Heineken bottles (330ml)
- 1 bottle Still Water (750ml)
- 1 bottle Sparkling Water (750ml)

Option 5

189.00

- 2 bottles Prosecco
- 2 bottles Marlborough Sauvignon Blanc
- 2 Malbec Las Pampas
- 2 Pinot Grigio Blush
- 1 bottle Still Water (750ml)
- 1 bottle Sparkling Water (750ml)

Note

These discounted drinks options are available for pre-order only, and are not offered for purchase on the night





CHRISTMAS

GLITTERING GOLD PARTIES

54.00 per person

Gather together your friends, family and colleagues and get into the Christmas Spirit featuring live music served to perfection, with all the trimmings.

- ◆ Red carpet arrival & sparkling welcome drink
- ◆ Four course meal with carvery main course and grand dessert buffet
- ◆ Traditional novelties, crackers
- ◆ Live party band followed by disco

Times Arrive 7.00pm
Dine 7.45pm
Bar 12.30am
Carriages 1.00am

Dates: Friday 6 December
Saturday 7 December
Friday 13 December
Saturday 14 December

MENU

GLITTERING GOLD MENU

STARTER (by pre-order)

- ✦ Dragon fruit, raspberry & gala melon compression, watermelon & tonka bean jell with micro basil (gf) (vegan) (df)
- ✦ Chicken, smoked ham & tarragon terrine confit wild mushroom & caramelised onion puree, olive oil dressing (gf)
- ✦ Yorkshire tea smoked salmon with red pepper emulsion & fresh water prawns, lemon gel (gf) (df)
- ✦ Duck liver & parma ham pâté, focaccia crisp with smoked duck, fennel & celeriac remoulade, spiced apricot dressing
- ✦ Warm beetroot, goats cheese & wild mushroom filo tart rocket & pine nut salad, basil oil dressing (v)

INTERMEDIATE (by pre-order)

- ✦ Sweet potato butternut soup, butter and herb croute (vegan) (gf) (df if no croute)
- or ✦ Pear sorbet with blueberry compote (df) (vegan)

MAIN COURSE (by pre-order)

- ✦ **Carvery**
Slow roast gammon, traditional roast sirloin of beef, rosemary roast crown of roast turkey, cranberry and sage stuffing, homemade Yorkshire puddings and pork chipolata.
- ✦ **Seafood**
Smoked haddock, salmon & tiger prawns wrapped in feuille de brick pastry (GF on request)
- ✦ **Vegetarian**
Roasted butternut squash & gruyere pithivier, creamed baby leeks, smoked chilli jam (v)
- ✦ **Vegan**
Tuscan vegetable stack with caper, basil and lemon (vegan, gf, df)

All mains offered with:

Panache of winter greens | braised red cabbage | roast roots | traditional roast potatoes | Lyonnaise new potatoes | cauliflower cheese

DESSERTS & CHEESE FROM THE SUMPTIOUS BUFFET





CHRISTMAS

SPARKLING SILVER PARTIES

45.00 per person

Kick off the Christmas season with great food, music and dancing. Perfect for celebrations with work colleagues, family gatherings and getting together with friends.

- ◆ Bucks Fizz upon arrival
- ◆ Christmas themed room
- ◆ Traditional novelties, crackers
- ◆ Three course meal with carvery main course along with buffet of desserts
- ◆ Classic disco

Times: Arrive 7.00pm
Dine 7.45pm
Bar 12.30am
Carriages 1.00am

Dates: Saturday 7 December
Friday 13 December
Saturday 14 December
Friday 20 December
Saturday 21 December

MENU

SPARKLING SILVER MENU

STARTER (by pre-order)

- ✦ Dragon fruit, raspberry & gala melon compression, watermelon & tonka bean jell with micro basil (gf) (vegan) (df)
- ✦ Chicken, smoked ham & tarragon terrine confit wild mushroom & caramelised onion puree, olive oil dressing (gf)
- ✦ Yorkshire tea smoked salmon with red pepper emulsion & fresh water prawns, lemon gel (gf) (df)
- ✦ Duck liver & parma ham pâté, focaccia crisp with smoked duck, fennel & celeriac remoulade, spiced apricot dressing
- ✦ Warm beetroot, goats cheese & wild mushroom filo tart rocket & pine nut salad, basil oil dressing (v)

MAIN COURSE (by pre-order)

- ✦ **Carvery**
Slow roast gammon, traditional roast sirloin of beef, rosemary roast crown of roast turkey, cranberry and sage stuffing, homemade Yorkshire puddings and pork chipolata.
- ✦ **Seafood**
Smoked haddock, salmon & tiger prawns wrapped in feuille de brick pastry (*GF on request*)
- ✦ **Vegetarian**
Roasted butternut squash & gruyere pithivier, creamed baby leeks, smoked chilli jam (v)
- ✦ **Vegan**
Tuscan vegetable stack with caper, basil and lemon (vegan, gf, df)

All mains offered with:

Panache of winter greens | braised red cabbage | roast roots | traditional roast potatoes | Lyonnaise new potatoes | cauliflower cheese

DESSERTS & CHEESE FROM THE GRAND BUFFET





CHRISTMAS

BRILLIANT BRONZE PARTIES

40.00 per person

With our Brilliant Bronze package you can tuck into a three course meal followed by top tracks from our resident DJ to help you party the night away.

- ✦ Christmas themed room
- ✦ Traditional novelties, crackers
- ✦ Three course meal with carvery main course along with buffet of desserts
- ✦ Classic disco

Times: Arrive 7.00pm
Dine 7.45pm
Bar 12.30am
Carriages 1.00am

Dates: Saturday 7 December
Friday 13 December
Saturday 14 December
Sunday 15 December

MENU

BRILLIANT BRONZE MENU

STARTER (by pre-order)

- ✦ Yorkshire tea smoked salmon with red pepper emulsion & fresh water prawns, lemon gel (gf) (df)
- ✦ Duck liver & parma ham pâté, focaccia crisp with smoked duck, fennel & celeriac remoulade, spiced apricot dressing
- ✦ Warm beetroot, goats cheese & wild mushroom filo tart rocket & pine nut salad, basil oil dressing (v)

MAIN COURSE (by pre-order)

- ✦ **Carvery**
Slow roast gammon, traditional roast sirloin of beef, rosemary roast crown of roast turkey, cranberry and sage stuffing, homemade Yorkshire puddings and pork chipolata.
- ✦ **Vegetarian**
Roasted butternut squash & gruyere pithivier, creamed baby leeks, smoked chilli jam (v)
- ✦ **Vegan**
Tuscan vegetable stack with caper, basil and lemon (vegan, gf, df)

All mains offered with:

Panache of winter greens | braised red cabbage | roast roots | traditional roast potatoes | Lyonnaise new potatoes | cauliflower cheese

DESSERTS & CHEESE FROM THE BUFFET





CHRISTMAS

JOLLY GIMCRACK PARTIES

40.00 per person

Celebrate Christmas in style, in our prestigious Gimcrack Suite with twinkling décor, glorious food and dancing until the early hours.

- ◆ Christmas themed room
- ◆ Traditional novelties, crackers
- ◆ Three course plated meal

Times: Arrive 7.00pm
Dine 7.45pm
Bar 12.30am
Carriages 1.00am

Dates: Friday 6 December
Saturday 7 December
Saturday 14 December

MENU

JOLLY GIMCRACK MENU

STARTER (by pre-order)

- ◆ Yorkshire tea smoked salmon with red pepper emulsion & fresh water prawns, lemon gel (gf) (df)
- ◆ Duck liver & parma ham pâté, focaccia crisp with smoked duck, fennel & celeriac remoulade, spiced apricot dressing
- ◆ Warm beetroot, goats cheese & wild mushroom filo tart rocket & pine nut salad, basil oil dressing (v)

MAIN COURSE (by pre-order)

- ◆ **Rosemary roast turkey**
Cranberry and sage stuffing, homemade Yorkshire pudding, pork chipolata.
- ◆ **Home hung roast sirloin of beef**
Pressing of shin, Yorkshire pudding, roast jus
- ◆ **Vegetarian**
Roasted butternut squash & gruyere pithivier, creamed baby leeks, smoked chilli jam (v)
- ◆ **Vegan**
Tuscan vegetable stack with caper, basil and lemon (vegan, gf, df)

All mains offered with:

Heritage carrot | cauliflower puree & tender stem broccoli | château potato | vegetable jus

DESSERT OR CHEESE (by pre-order)

- ◆ Glazed lemon tart with passion gel, mince pie ice cream
- ◆ Milk chocolate & dark chocolate delice with blackberries
- ◆ Yorkshire cheeses biscuit, celery, grapes, homemade chutney

Selection of teas, freshly ground coffee served with chocolates



CHRISTMAS

TRIBUTE PARTIES

40.00 per person

Looking for something a little different for your Christmas celebrations? Join us for a special festive meal and live tribute act, DJ and disco until the early hours.

- ◆ Christmas themed room
- ◆ Traditional novelties, crackers
- ◆ Three course meal with carvery main course

Times: Arrive 7.00pm
Dine 7.45pm
Bar 12.30am
Carriages 1.00am

Dates: Saturday 23 November - Rule the World
Friday 29 November - Spice Girlz
Saturday 30 November - Rule the World



SPICE GIRLZ

With high energy dance routines and audience participation the show ensures an accurate portrayal and has the true impersonations of the sounds, look and feel of the sensational, very British Spice Girlz live in concert, featuring all the favourites!



RULE THE WORLD

Rule The World have been recognised as the Number 1 Take That tribute act in the world. They play at top venues and events and we are privileged to be welcoming them back to us here at York Racecourse.

MENU

TRIBUTE PARTIES MENU

STARTER (by pre-order)

- ✦ Yorkshire tea smoked salmon with red pepper emulsion & fresh water prawns, lemon gel (gf) (df)
- ✦ Duck liver & parma ham pâté, focaccia crisp with smoked duck, fennel & celeriac remoulade, spiced apricot dressing
- ✦ Warm beetroot, goats cheese & wild mushroom filo tart rocket & pine nut salad, basil oil dressing (v)

MAIN COURSE (by pre-order)

- ✦ **Carvery**
Slow roast gammon, traditional roast sirloin of beef, rosemary roast crown of roast turkey, cranberry and sage stuffing, homemade Yorkshire puddings and pork chipolata.
- ✦ **Vegetarian**
Roasted butternut squash & gruyere pithivier, creamed baby leeks, smoked chilli jam (v)
- ✦ **Vegan**
Tuscan vegetable stack with caper, basil and lemon (vegan, gf, df)

All mains offered with:

Panache of winter greens | braised red cabbage | roast roots | traditional roast potatoes | Lyonnaise new potatoes | cauliflower cheese

DESSERTS & CHEESE FROM THE BUFFET





NEW YEARS EVE

Join us in welcoming in 2020. Our New Year packages feature delicious food and drink, entertainment and a beautiful setting here at York Racecourse.

GLITTERING GOLD PARTIES

82.50 per person

- ◆ Red carpet arrival
- ◆ A welcome glass of prosecco and canapes
- ◆ Four course meal with carvery main course and grand dessert buffet
- ◆ Dancing to our live party band followed by Nightshift Disco
- ◆ Bagpiper at midnight

Times: Arrive 7.00pm
Dine 7.45pm
Bar 1.00am
Carriages 1.30am

SPARKLING SILVER PARTIES

57.50 per person

- ◆ Bagpiper to welcome you
- ◆ Welcome drink on arrival
- ◆ Four course meal with carvery main course
- ◆ Dancing to our resident DJ

Times: Arrive 7.00pm
Dine 7.45pm
Bar 1.00am
Carriages 1.30am

MENU

GLITTERING GOLD MENU



WELCOME CANAPÉS

STARTERS

- ✦ Poached salmon & lobster delice topped with fennel and apple gel
- ✦ Corn-fed chicken parfait with pickled mushroom shallot, lemon thyme salsa
- ✦ Goose, duck and walnut pâté with pear & leek gel, served with crisp bread confit (gf)
- ✦ Vegetarian quail scotch egg with wild mushroom duxelle, smoked paprika tarragon crumb and roasted garlic confit V (df)
- ✦ Yorkshire tea smoked salmon, crab panna cotta, miso roast salmon lime gel and saffron dressing (gf)
- ✦ Dragon fruit, raspberry & gala melon compression, watermelon & tonka bean jell with micro basil (gf) (vegan) (df)

INTERMEDIATE (by pre-order)

- ✦ Sweet potato butternut soup, butter and herb croute (vegan) (gf) *df if no croute*
- or ✦ Pear sorbet with blueberry compote (df) (vegan)

MAIN COURSE (by pre-order)

- ✦ **Carvery**
Slow roast gammon, traditional roast sirloin of beef, rosemary roast leg of lamb, pine nut and sage stuffing, homemade Yorkshire puddings and pork chipolata
- ✦ **Seafood**
Smoked Haddock, salmon & tiger prawns topped with hollandaise
- ✦ **Vegetarian/Vegan**
Braised fennel potato cake - sautéed spring vegetable, borlotti bean puree and oyster mushroom stuffed artichoke (Vegan) (df gf)

DESSERTS & CHEESE FROM THE BUFFET



MENU

SPARKLING SILVER MENU



STARTERS

- ✦ Goose, duck and walnut pâté with pear & leek gel, served with crisp bread confit (gf)
- ✦ Vegetarian quail scotch egg with wild mushroom duxelle, smoked paprika tarragon crumb and roasted garlic confit V (df)
- ✦ Yorkshire tea smoked salmon, crab panna cotta, miso roast salmon lime gel and saffron dressing (gf)
- ✦ Dragon fruit, raspberry & gala melon compression, watermelon & tonka bean jell with micro basil (gf) (vegan) (df)

INTERMEDIATE (by pre-order)

- ✦ Sweet potato butternut soup, butter and herb croute (vegan) (gf) (df if no croute)

MAIN COURSE (by pre-order)

- ✦ **Carvery**
Slow roast gammon, traditional roast sirloin of beef, rosemary roast leg of lamb, pine nut and sage stuffing, homemade Yorkshire puddings and pork chipolata
- ✦ **Seafood** (by pre-order)
Smoked Haddock, salmon & tiger prawns topped with hollandaise
- ✦ **Vegetarian/Vegan** (by pre-order)
Braised fennel potato cake - sautéed spring vegetable, borlotti bean puree and oyster mushroom stuffed artichoke (Vegan) (df gf)

DESSERTS & CHEESE FROM THE BUFFET



THE PROPER BORING BIT:

Christmas Cancellation and Refund Policy 2019

1. Due to the popularity of our party nights, York Racecourse Hospitality is unable to accept provisional bookings. To secure places, please contact a member of the team on 01904 638971 or email christmas@yorkracecoursehospitality.co.uk
2. Payments

A £15.00 per person deposit is required to secure the booking. This deposit is non-refundable and non-transferable after Wednesday 28 August 2019.

Final payments for any places booked, are due by Friday 18 October 2019. After this date no refunds or transfer of funds will be issued.
3. Additional places are subject to availability.
4. Menu selections and dietary requirements must be returned by Friday 15 November 2019.
5. Round tables to seat up to 12 guests. Parties of 13 or more may be split onto 2 tables or one long sprig however if you would prefer to be sat all together on one table, please ask at the time of booking if this is possible. We endeavour to accommodate table requests but cannot guarantee we can meet every request due to the constraints of each room.
6. York Racecourse Hospitality reserves the right to confiscate any alcoholic beverages brought into the venue. A security bag check will take place on arrival and any gift bags including alcohol will also be confiscated for later collection.
7. York Racecourse Hospitality reserves the right to cancel a party night; in this instance an alternative date or full refund would be given. In exceptional circumstances York Racecourse Hospitality reserves the right to transfer bookings between facilities or dates. The customer can opt for a full refund in advance if they are not happy with the proposal.
8. York Racecourse Hospitality reserves the right to amend or substitute the menu content should circumstances demand.
9. York Racecourse Hospitality will endeavour to accommodate all pre-notified dietary requests but not guarantee there will be no traces of allergens transferred during the preparation finishing process. It is up to the guest to make themselves known to the staff.
10. York Racecourse Hospitality reserves the right to change the entertainment or individual scheduled act(s), a suitable replacement will be provided.
11. Whilst there is no formal dress code in place guests are asked to dress in an appropriate manner.
12. By booking with York Racecourse Hospitality you are agreeing to the terms and conditions outlined.





GET IN TOUCH:

01904 638 971

christmas@yorkracecoursehospitality.co.uk

yorkracecourse.co.uk



York
RACECOURSE