



YORK RACECOURSE FESTIVE PARTY FORM

Please complete and return via email to: christmas@yorkracecoursehospitality.co.uk
 Just to this email address only please | Thank you

Contact							
Company Name							
Telephone							
Email							
Address							
	Postcode:						
Party Date please highlight the one you want, or delete the one you don't want	<table style="width: 100%; border: none;"> <tr> <td style="width: 33%; text-align: center;">Sat 4 Dec</td> <td style="width: 33%; text-align: center;">Fri 10 Dec Sat 11 Dec</td> <td style="width: 33%; text-align: center;">Fri 17 Dec Sat 18 Dec</td> </tr> <tr> <td style="text-align: center;">Thu 31 Dec</td> <td></td> <td></td> </tr> </table>	Sat 4 Dec	Fri 10 Dec Sat 11 Dec	Fri 17 Dec Sat 18 Dec	Thu 31 Dec		
Sat 4 Dec	Fri 10 Dec Sat 11 Dec	Fri 17 Dec Sat 18 Dec					
Thu 31 Dec							
No of Christmas Guests @ £55.00 pp no discounts							
Deposit £20.00 pp no refunds transfers							
No of New Year Guests @ £89.00 pp no discounts							
Deposit £20.00 pp no refunds transfers							
What is a convenient day and time to call you between Mon-Fri 10am-4pm for payment?							
Entered E500 (office use) Deposit Paid Date							
Comments Special Requirements							



YORK RACECOURSE FESTIVE PARTIES

DATES

Friday 10 December • Friday 17 December

Saturday 4 December • Saturday 11 December • Saturday 18 December

PRICE 55.00 per person inc VAT

DEPOSIT 20.00 per person | non-refundable, non-transferable

Welcome drink on arrival | Glass of prosecco or a bottle Amstel, or orange juice

Four course meal with carvery main course and grand dessert buffet

Traditional novelties, crackers live band followed by disco

TIMES | Arrive 7.00pm • Dine 7.45pm • Bar 12.30am • Carriages 1.00am



STARTER | BY PRE-ORDER

offered with mixed warm bread rolls

“Proper” prawn cocktail

traditional fresh, sweet peeled atlantic prawns, topped with succulent, meaty king prawns in a rich, tasty pink peppercorn marie rose sauce, with rocket, torched cherry tomatoes

Char-grilled chicken caesar

tender roast chicken, crisp mini gem lettuce, parmesan, smoked bacon, herb croutons **(df)**
no croutons **(gf) (df)**

Warm wild mushroom & mild goat’s cheese filo tart

rocket & toasted pumpkin seed salad, beetroot glaze **(v)**

Torched artichoke heart & puree, rich puy lentils,

semi-dried tomato, hummus, toasted sunflower seeds, mint & olive dressing **(vg) (gf) (df)**



Iced bellini champagne sorbet, peach puree



CARVERY MAIN COURSE | BY PRE-ORDER

Traditional roast sirloin of beef | Rosemary roast crown of turkey | Roast gammon loin

all of the above offered with:

winter greens, braised red cabbage, cauliflower cheese, roast potato, lyonnaise new potato wedges, traditional roast potatoes
cranberry and sage stuffing, homemade yorkshire puddings, Ged Bell award-winning pork chipolata

SEAFOOD MEDLEY | BY PRE-ORDER

Tasty smoked haddock, salmon & tiger pinwheel, pea risotto, tender stem broccoli, lobster bisque **(gf)**

VEGETARIAN | VEGAN | BY PRE-ORDER

Roasted butternut squash, chestnut and tuscan vegetable wellington

wilted greens, braised red cabbage, roast chateau potato, vegetarian redcurrant jus **(v) (vg)**



DESSERT | CHEESE FROM THE GRAND BUFFET

A sumptuous selection of traditional and mini treats from the grazing table. Help yourself to tempting desserts such as:

Proper Christmas pudding, rum sauce, Dessert of the day, Dark chocolate honeycomb pot, White chocolate raspberry roulade,

Blackcurrant & prosecco cheesecake, Sticky toffee gateau, Citrus tart, Mini treacle tart, Choux buns with vanilla cream,

Citrus tart, Vanilla crème brûlée, Traditional chocolate chip torte, Fresh strawberries with cane sugar

Popcorn, Yorvale mini pots of ice cream

Hawes yorkshire cheddar, wensleydale & cranberry, yorkshire blue, biscuits, celery, grapes, fruit chutney



YORK RACECOURSE FESTIVE PARTIES

DRINKS

Take advantage of our great value drinks options
Our bar team will have your table drinks ready when you sit down

Please note that these discounted drinks options are available for pre-order only and not offered for purchase on the night, and we are unable to swap or interchange items.

Product subject to supplier availability at the time.



Chilled Beer Bucket

43.00

Chilled Lager Bucket

3 Amstel bottles 300ml
3 Heineken bottles 330ml
3 Birra Moretti bottles 330ml



Sparkling & Wine

130.00

2 bottles Prosecco, Italy
1 bottle Merlot Tonada, Chile (vgn)
2 bottles Pinot Grigio, Italy (vgn)
1 bottle Still Water 750ml
1 bottle Sparkling Water 750ml



Sparkling | Wine | Bottled Lagers

172.50

2 bottles Prosecco, Italy
1 bottle Merlot Tonada, Chile (vgn)
2 bottles Pinot Grigio, Italy (vgn)
3 Amstel bottles 300ml
3 Heineken bottles 330ml
3 Birra Moretti bottles 330ml
1 bottle Still Water 750ml
1 bottle Sparkling Water 330ml



YORK RACECOURSE NEW YEAR'S EVE

THURSDAY 31 DECEMBER

PRICE 89.00 per person inc VAT

DEPOSIT 20.00 per person | non-refundable, non-transferable

Welcome drink on arrival | Glass of prosecco or a bottle Amstel, or orange juice

Four course meal with carvery main course and grand dessert buffet

Traditional novelties, crackers, live band followed by disco

TIMES | Arrive 7.00pm • Dine 7.30pm • Bar 12.30am • Music ends | Carriages 1.00am

We are sorry we are unable to extend the timings, due to recent Covid regulations introduced we must close earlier than usual



STARTER | BY PRE-ORDER

offered with mixed warm bread rolls

Duck, pistachio & quail terrine
pickled root vegetable chutney, port wine reduction & onion seed tuille **(gf no tuille)**

Flaked white crab filled spinach tartlet
citrus gel, beetroot powder, wasabi emulsion and caviar

Carpaccio of braised fennel & jerusalem artichoke
with toasted pine nuts, rocket leaf and crispy rice noodles **(vg) (gf) (df)**

Salmon, cod and tiger prawn terrine on buttered samphire,
chive cream reduction sauce and crisp focaccia crumbed oyster croutons **(gf no focaccia)**



Iced bellini champagne sorbet, peach puree
or
Butternut squash and truffle soup **(vg) (gf) (df)**



CARVERY MAIN COURSE | BY PRE-ORDER

Traditional roast sirloin of beef | Rosemary roast crown of turkey | Mint infused rack of lamb

all of the above offered with:

winter greens, braised red cabbage, cauliflower cheese, roast potatoes, lyonnaise new potato wedges, traditional roast potatoes
cranberry and sage stuffing, homemade yorkshire puddings, Ged Bell award-winning pork chipolata

SEAFOOD MEDLEY | BY PRE-ORDER

Tasty smoked haddock, salmon & tiger pinwheel, pea risotto, tender stem broccoli, lobster bisque **(gf)**

VEGETARIAN | VEGAN | BY PRE-ORDER

Roasted butternut squash, chestnut and tuscan vegetable wellington
wilted greens, braised red cabbage, roast chateau potato, vegetarian redcurrant jus **(v) (vg)**



DESSERT | CHEESE FROM THE GRAND BUFFET

A sumptuous selection of traditional and mini treats from the grazing table. Help yourself to tempting desserts such as:
Proper Christmas pudding, rum sauce, Dessert of the day, Dark chocolate honeycomb pot, White chocolate raspberry roulade,
Blackcurrant & prosecco cheesecake, Sticky toffee gateau, Citrus tart, Mini treacle tart, Choux buns with vanilla cream,
Citrus tart, Vanilla crème brûlée, Traditional chocolate chip torte, Fresh strawberries with cane sugar
Popcorn, Yorvale mini pots of ice cream
Hawes yorkshire cheddar, wensleydale & cranberry, yorkshire blue, biscuits, celery, grapes, fruit chutney



YORK RACECOURSE FESTIVE PARTIES

THE PROPER BORING BIT

Christmas cancellation and refund policy

Office Hours | Please note our office booking hours are **Mon-Fri 9.30am-4.00pm**.

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

2 Payments

We are a cashless venue ask that all payments be made over the telephone by card.

A £20.00 per person deposit is required to secure the booking.

This deposit is non-refundable and non-transferable.

Final payments for any places booked, are due by Friday 22 October 2021.

3. Additional places are subject to availability.

4. Menu selections and dietary requirements must be returned by Friday 23 November 2021

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 the room.

6. York Racecourse Hospitality reserves the right to confiscate any alcoholic beverages brought into the venue, 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. We follow good hygiene practices in our kitchen; however, whilst a dish may not identify a specific allergen as an actual ingredient, due to the wide range of ingredients used in our kitchen, foods may be at risk of cross-contamination by other ingredients. Please ask our staff for further information.

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. Covid-19. Please note that we the venue are closely monitoring Government advice with regards to the hosting of events, and will comply with any restrictions or guidelines applicable. If your Christmas event is cancelled due to legislation, government guidance or any other public health measures introduced to restrict the spread of Covid-19, you shall be entitled to a full refund for the price of your "ticket".

13. Covid-19. In the event that you change your mind and no longer wish to attend for an event which you have booked, no refund would apply. If you are unable to attend due to Covid-19 then we would ask for the production for a PCR test prior to any refund being issued. This refund would apply to the individual only, and not the whole party, as they would be deemed able to attend.

13. By booking with York Racecourse Hospitality you are agreeing to the terms and conditions outlined

York Racecourse Hospitality, York Racecourse, York YO23 1EX Tel 01904 638 971 christmas@yorkracecoursehospitality.co.uk
CGC Event Caterers Limited, Trading as York Racecourse Hospitality, Registered in England No. 390173, Registered Office,
Manchester Arena, Hunts Bank Approach, Manchester, M3 1AR.