



York
RACECOURSE

HOSPITALITY

CONFERENCES

& MEETINGS



2026



CHAMPION YOUR CONFERENCE AT YORK RACECOURSE



York Racecourse offers the perfect place for delegates to connect and engage, whether you are hosting a product launch, senior leadership conference or staff workshop.

Combining first-class hospitality with the convenience of the city centre and excellent transport links, we have 2,000m² of flexible exhibition space and conference capacity for up to 650 delegates. Including breakout zones and corporate dining. All to cater for the most inventive business and social get-togethers. Large enough for ambitious events and intimate enough for smaller, special occasions.

With the support of our dedicated teams we can tailor your event to your requirements with a selection of items to enhance the experience for your delegates. All our DDRs include your main room hire with three servings of tea and coffee for you to choose when you would like them.

CONFERENCES & MEETINGS

OPTION 1

WORKING LUNCH

£32.55pp inc VAT
Minimum covers 10 | Maximum 200 delegates

SANDWICHES AND FRIES

Includes room hire, three servings of tea and coffee for you to choose when you would like them served, working lunch menu of homemade sandwiches and fries, offered with a choice of enhancements.

A selection of hand-filled sandwiches
on rustic housemade ciabatta baguettes and focaccia

Sliced Turkey, Streaky Bacon, Avocado,
Cheddar Cheese, Lemon Pepper Mayo served
on a Rustic Ciabatta



Yorkshire Beef, Roasted Red Peppers, Balsamic
Onions, Rocket, Peppercorn Mayo,
Rustic Ciabatta Baguette



Caprese Salad, Heritage Tomatoes, Mozzarella,
Torn Basil, Pesto Mayo, Rustic Ciabatta Baguette



Pesto Roasted Chicken, Sun Dried Tomatoes, Rocket,
Served on Focaccia



East Coast Smoked Salmon, Watercress,
Pickled Cucumber, Capers and Dill Cream Cheese
Focaccia Bread

Served with seasoned fries,
sauces and dips

Add something a little extra to your
homemade sandwiches from our list below

Warm savouries - individually priced -
or choose 3 for £12.50pp

Homemade Chicken Goujons £4.95

Panko Coated King Prawns £5.65

Mini Sausage in Honey and Wholegrain Mustard £4.25

Vegetable Spring Rolls £4.25

Spinach and Feta Parcels £4.35

Homemade Fish Goujons £4.95

Spiced Vegetable Bites £4.65

Ham and Cheese Croquettes £4.65

Salmon and Crab Parcels £5.25

Salad options - individually priced -
or choose 2 for £6.75pp

Traditional Coleslaw £3.75

Honey and Wholegrain Mustard Potato Salad £3.75

Herb-infused Couscous, Heritage Beetroot,
Courgettes, Butternut Squash £3.75

Tomato, Red Onion, Cucumber, Olive, Feta Salad £3.75

Fusilli Pasta infused with Pesto, topped with
Shaved Parmesan, Toasted Pine Nuts £3.75



OPTION 2

HOT FORK BUFFET

£42.50pp inc VAT

Minimum covers 30 | Maximum 200 delegates

Includes room hire, three servings of tea and coffee for you to choose when you would like them served a lunch menu of homemade hot fork buffet with sides and mini dessert.

Choose TWO from this section

- Chicken Supreme, Mushrooms, Baby Onions, Smoked Bacon, Red Wine Sauce
- Firecracker Crispy Chicken and Sauteed Vegetables
- Five Layered Beef Lasagne and Garlic Bread
- Theakston Braised Beef and Herb Dumpling
- Kashmiri Lamb and Spinach Curry, Garlic Naan
- Scarborough Wild Trout and Lemon Caviar Cream Sauce
- Cajun Blackened Salmon, Stir Fried Vegetables

Choose ONE from this section

- Vegetable Cobbler
- Buffalo Cauliflower Wings, Sauteed Vegetables
- Chickpea and Okra Curry, Garlic Naan
- Miso Glazed Aubergine, Pan Fried Chilli and Garlic Pak Choi
- Three Bean Vegan Chilli
- Yorkshire Three Cheese and Onion Pie

Pick TWO sides from this section

- Salt and Pepper Fries
- Rosemary Sauteed New Potatoes
- Braised Basmati Rice
- Panache Green Vegetables
- Dressed House Salad

Dessert Minis

- House Baked Choux Buns
- Chocolate Pots



OPTION 3

BOWL FOOD LUNCH

£54.95pp inc VAT

Minimum covers 30 | Maximum 200 delegates

Includes room hire, Danish Pastries, Tea and Coffee on arrival. Mid- morning Tea, Coffee and Biscuits.
Afternoon Cake Selection, Tea and Coffee. Bowl food lunch with sides and mini dessert.

Choose ONE from each of four sections

FISH

Mini Fish and Chips, Tartare Sauce (mwod)



Tuna Niçoise Salad (mwog, mwod)



Salmon, Crushed Herb Potato, Dill Hollandaise (mwog)



Pan-fried Trout, Orzo Salad, Caviar Cream



Peppered Mackerel and Beetroot Salad,
Whipped Goat's Cheese

VEGETARIAN

Wild Mushroom Risotto, Parmesan Crisp
(v, ve*, mwog, mwod)



Beetroot Falafel Slider, Sweet Potato Fries, Cajun Slaw
(v, ve, mwod)



Lentil and Beetroot Dhal (v, ve, mwog, mwod)
Samosa Chaat



Mac and Cheese, Crispy Onions

MEAT

Ham and Cheese Croquette, Pickled Red Cabbage
Korean Barbecue Beef, Vermicelli Noodles



Crispy Chicken, Broccoli, Sesame Sticky Rice (mwod)



Beef Stew, Herb Dumpling



Mini Sausage, Wholegrain Mustard Mash,
Caramelised Onion Gravy

SALADS

Greek Salad (v, ve* mwog, mwod*)



Cobb Salad | description needed (v, ve, mwog mwod)



Orzo Salad with Sun-dried Tomatoes and Apricots
(v, ve, mwod)



Quinoa with Sweet Potato and Tender Stem Broccoli
(v, ve, mwog, mwod)



Caesar Salad (v, mwog*)

MINI DESSERT BUFFET

To include all of the below

Lemon Tart

Chocolate Pots

Mini Rhubarb Cheesecake

Fruit Skewers

TEA AND COFFEE



CONFERENCES & MEETINGS

ENHANCEMENTS

INC VAT PER PERSON

A selection of add-ons to your chosen core package

BREAKFAST

Yoghurt, Granola & Fruit Pots	£3.65
Breakfast Roll (Bacon or Tomato & Mushroom)	£5.15
Fruit Salad Platters	£5.15
Breakfast Skewer	£4.00

SNACKS

Biscuits	£1.25
Freshly Percolated Coffee or Yorkshire Tea	£2.50
Freshly Baked Cookies	£2.75
Selection of Danish Pastries	£3.00
Mini Muffin	£3.10
Selection of Cakes	£3.65

DESSERTS

Mini Pot Selection: Lemon Posset, Chocolate, Strawberry Mousse	£5.20
Mini Dessert Platters: Lemon Tart, Chocolate Brownie and Chef’s Choice Cheesecake	£5.20
Freshly Percolated Coffee or Yorkshire Tea	£2.50





York
RACECOURSE

HOSPITALITY

CONFERENCES & MEETINGS DONE THE PROPER WAY

events@yorkracecoursehospitality.co.uk
01904 638 971



PRICES APPLICABLE 01.01.2026 - 31.12.2026

Food Allergy or Intolerance?

If you have a food allergy, intolerance, or coeliac disease – please speak to our F&B Team for further information about the ingredients in your food and drink before you order. Thank you.

KEY: mwod - made without dairy | mwod* - can be made without dairy | mwog - made without gluten
mwog* - can be made without gluten | v - vegetarian | vgn - vegan | vgn* - can be made vegan

Please ask to for our Terms and Conditions. For numbers of 10 or less a room hire is applicable.