





PROPER PARTIES

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THE RACE IS ON...

...to book your Christmas party. Win that race by talking to us at York Racecourse!

We are all about the biggest Christmas parties featuring proper delicious meals with award-winning wine lists and resident DJ Nightshift Disco.

We have some each way bets for you:

If you've got the moves, we've got a disco to suit you. You could even take in an ABBA tribute act, or why not dance the night away with a live party band?

Party season runs November to New Year. Don't miss out...call us now on 01904 638 971

CHRISTMAS PAR

OUR SPECIALITY!

Renowned in York for being the very best place to celebrate the festive season. Joining in with other parties creates a buzzing atmosphere.

Our Christmas menus offer something for everyone, our resident DJ plays all your favourites, all in a fantastic setting.

GLITTERING GOLD 52.00 per person

Red carpet arrival & sparkling welcome drink

Four course meal with carvery main course and grand dessert buffet

Traditional novelties, crackers

Dancing to a live party band followed by Nightshift Disco

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

Friday 7 December Saturday 8 December

Friday 14 December Saturday 15 December

Friday 21 December

SPARKLING SILVER

44.00 per person

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

Friday 7 December Saturday 8 December

Friday 14 December Saturday 15 December

Friday 21 December Saturday 22 December

TY NIGHTS

BRILLIANT BRONZE 39.95 per person

Christmas themed room

Traditional novelties, crackers

Three course meal with carvery main course

Nightshift classic disco

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

Saturday 1 December

Saturday 8 December

Saturday 15 December

JOLLY GIMCRACK 39.95 per person

Christmas themed room

Traditional novelties, crackers

Three course plated meal

Nightshift classic disco

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

Saturday 8 December

Friday 14 December

ABBA TRIBUTE 39.95-44.00 per person

Become a dancing queen for the night with our four-piece tribute and disco, fancy dress welcome

Christmas themed room

Traditional novelties, crackers

Three course meal with carvery main course

Live tribute followed by disco

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

Saturday 24 November 39.95

Friday 30 November 44.00 Saturday 1 December 44.00

NEW YEAR PARTY NIGHTS

VOLTIGEUR GLITTERING GOLD

79.50 per person 31 December

Red carpet arrival

A welcome glass of prosecco

Four course meal with carvery main course and grand dessert buffet

Dancing to our live party band followed by Nightshift disco

Late night bacon bites

Bagpiper at midnight

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

EBOR SPARKLING SILVER

55.00 per person 31 December

Welcome by our bagpiper

Welcome drink on arrival

Four course meal with carvery main course

Dancing to Nightshift disco

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

WHAT TO DO NEXT

1) Choose your party

2) Check availability

Confirm your booking
 Payment and menu pre orders

HOW TO BOOK

Availability

Call us on 01904 638971 to check availability for your preferred date.

Confirm your booking With a non-refundable deposit of 15.00 per person

Final payment

Full payment is required no later than 19 October.

Ways to pay

Debit or credit card. By cheque, made payable to CGC Events Ltd BACS – Please contact us for further details on 01904 638971

Menu choices

Pre-orders and notification of dietary requirements are required no later than 16 November. Details to be submitted using the form provided at the time of booking.

Allergen Information

Food prepared in our kitchens may contain one of the 14 declared allergens shown below. If you or one of your guests have a special dietary need, please speak to our hospitality team on 01904 638971, who will be pleased to advise you.



GLITTERING GOLD MENU 52.00 per person

STARTER (by pre-order)

Citrus roast salmon with celeriac slaw, smoked salmon, lemon jell (gf)

Confit duck and port terrine, butter baked focaccia crisp, Autumn fruit chutney, semi dry tomato, basil dressing

Wild mushroom goats cheese filo tart, rocket, balsamic glaze (v) $% \left(v\right) =\left(v\right) \left(v\right) \left($

INTERMEDIATE (by pre-order)

Celeriac and apple velouté (gf)

MAIN COURSE (by pre-order)

Carvery

Slow roast gammon, traditional roast sirloin of beef, rosemary roast crown of roast turkey, apricot & thyme stuffing, homemade Yorkshire puddings, pork chipolata

Seafood

Salmon and Sea bass with prawns in tomato and pimento sauce

Salmon and sea bass terrine, coriander salsa, fresh raspberry & rocket, smoked salad (gf)

Farmhouse chicken and pheasant pressing, fig chutney, toasted hazelnuts, potato salad (gf)

Winter berry sorbet (gf)

Vegetarian

Ricotta & asparagus tart parmesan topped, heritage carrot, roast butternut & tenderstem broccoli, château potato, vegetable jus

Vegan

Baked butternut squash, chestnut & sage wellington, heritage carrot, roast butternut & tenderstem broccoli, château potato, vegetable jus

All mains offered with:

Panache of winter greens | braised red cabbage | cauliflower mornay | roast roots | buttered new potatoes | roast potatoes

DESSERTS FROM THE BUFFET

Homemade hot and cold desserts including:

Traditional Christmas pudding Exotic fruit display Selection of cheeses with biscuits, celery, grapes and homemade chutney

SPARKLING SILVER MENU 44.00 per person

STARTER (by pre-order)

Citrus roast salmon with celeriac slaw, smoked salmon, lemon jell (gf)

Confit duck and port terrine, butter baked focaccia crisp, Autumn fruit chutney, semi dry tomato, basil dressing

Wild mushroom goats cheese filo tart, rocket, balsamic glaze (v)

MAIN COURSE (by pre-order)

Carvery

Slow roast gammon, traditional roast sirloin of beef, rosemary roast crown of roast turkey, apricot & thyme stuffing, homemade Yorkshire puddings, pork chipolata

Seafood

Salmon and Sea bass with prawns in tomato and pimento sauce

Salmon and sea bass terrine, coriander salsa, fresh raspberry & rocket, salad (gf)

Farmhouse chicken and pheasant pressing, fig chutney, toasted hazelnuts, potato salad (gf)

Vegetarian

Ricotta & asparagus tart parmesan topped, heritage carrot, roast butternut & tenderstem broccoli, château potato, vegetable jus

Vegan

Baked butternut squash, chestnut & sage wellington, heritage carrot, roast butternut & tenderstem broccoli, château potato, vegetable jus

All mains offered with:

Panache of winter greens | braised red cabbage | cauliflower mornay | roast roots | buttered new potatoes | roast potatoes

DESSERTS FROM THE BUFFET

Homemade hot and cold desserts including:

Traditional Christmas pudding Exotic fruit display Selection of cheeses with biscuits, celery, grapes and homemade chutney

BRILLIANT BRONZE MENU 39.95 per person

STARTER (by pre-order)

Citrus roast salmon with celeriac slaw, smoked salmon, lemon jell (gf)

Confit duck and port pressing, butter baked focaccia crisp, Autumn fruit chutney, semi dry tomato, basil dressing

Wild mushroom goats cheese filo tart, rocket, balsamic glaze (v)

MAIN COURSE (by pre-order)

Carvery

Slow roast gammon, traditional roast sirloin of beef, rosemary roast crown of roast turkey, apricot & thyme stuffing, homemade Yorkshire puddings, pork chipolata

Seafood

Salmon and Sea bass with prawns in tomato and pimento sauce

Vegetarian

Ricotta & asparagus tart parmesan topped, heritage carrot, roast butternut & tenderstem broccoli, château potato, vegetable jus

Vegan

Baked butternut squash, chestnut & sage wellington, heritage carrot, roast butternut & tenderstem broccoli, château potato, vegetable jus

DESSERTS (by pre-order)

Duo: White chocolate, raspberry bread & butter and granola crust plum pudding with mulled berries, rum custard

Mirror glazed chocolate armagnac bombe with raspberry jell, golden chocolate shard

Yorkshire cheeses with biscuits, celery, grapes and homemade chutney

Selection of teas, freshly ground coffee served with chocolates

JOLLY GIMCRACK MENU 39.95 per person

STARTER (by pre-order)

Citrus roast salmon with celeriac slaw, smoked salmon, lemon jell (gf)

Confit duck and port pressing, butter baked focaccia crisp, Autumn fruit chutney, semi dry tomato, basil dressing

Wild mushroom goats cheese filo tart, rocket, balsamic glaze (v)

MAIN COURSE (by pre-order)

Rosemary roast turkey with pig-in-blanket, apricot, thyme stuffing

Traditional roast sirloin beef yorkshire pudding, red wine jus

Vegetarian

Ricotta & asparagus tart parmesan topped, heritage carrot, roast butternut & tenderstem broccoli, château potato, vegetable jus

Vegan

Baked butternut squash, chestnut & sage wellington, heritage carrot, roast butternut & tenderstem broccoli, château potato, vegetable jus

DESSERTS (by pre-order)

Duo: White chocolate, raspberry bread & butter and granola crust plum pudding with mulled berries, rum custard

Mirror glazed chocolate armagnac bombe with raspberry jell, golden chocolate shard

Yorkshire cheeses with biscuits, celery, grapes and homemade chutney

CHRSTMAS ABBA TRIBUTE MENU 39.95 per person

STARTER (by pre-order)

Citrus roast salmon with celeriac slaw, smoked salmon, lemon jell (gf)

Confit duck and port terrine, butter baked focaccia crisp, Autumn fruit chutney, semi dry tomato, basil dressing

MAIN COURSE (by pre-order)

Carvery

Slow roast gammon, traditional roast sirloin of beef, rosemary roast crown of roast turkey, apricot & thyme stuffing, homemade Yorkshire puddings, pork chipolata

Seafood

Salmon and Sea bass with prawns in tomato and pimento sauce

DESSERTS (by pre-order)

Duo: White chocolate, raspberry bread & butter and granola crust plum pudding with mulled berries, rum custard

Mirror glazed chocolate armagnac bombe with raspberry jell, golden chocolate shard

Yorkshire cheeses with biscuits, celery, grapes and homemade chutney

Selection of teas, freshly ground coffee served with chocolates

Wild mushroom goats cheese filo tart, rocket, balsamic glaze (v)

Vegetarian

Ricotta & asparagus tart parmesan topped, heritage carrot, roast butternut & tenderstem broccoli, château potato, vegetable jus

Vegan

Baked butternut squash, chestnut & sage wellington, heritage carrot, roast butternut & tenderstem broccoli, château potato, vegetable jus

GLITTERING GOLD NEW YEAR'S EVE MENU 79.50 per person

STARTER (by pre-order)

Marinated & smoked salmon tiger prawn, chargrilled scallop, lemon-scented couscous, pea purée, beetroot gel

Roast heritage tomato gateau, chargrilled courgette, bell peppers, broad bean salsa verde (v) (gf)

Lobster red snapper and prawn pave, pressed gin cucumber, saffron aioli

INTERMEDIATE (by pre-order)

Celeriac and apple velouté (v) (gf)

Terrine of pork cheek smoked ham & leeks, topped with feta cheese & toasted pine-nut, apple chutney (gf)

Pheasant and quails scotch egg topped with parma ham crisp, potato & herb crème fraîche

Winter berry sorbet (gf)

MAIN COURSE (by pre-order)

Carvery main course

Slow roast gammon, traditional roast sirloin of beef, rosemary roast crown of roast turkey, apricot & thyme stuffing, homemade Yorkshire puddings, pork chipolata

Seafood

Salmon and red snapper with squid ink pasta & prawns in tomato and pimento sauce

All mains offered with:

Panache of winter greens | braised red cabbage | cauliflower mornay | roast roots | buttered new potatoes | roast potatoes

DESSERTS FROM THE BUFFET

Homemade hot and cold desserts including: Traditional Christmas pudding

Exotic fruit display

Selection of cheeses with biscuits, celery, grapes and homemade chutney

Selection of teas, freshly ground coffee served with chocolates

LATE NIGHT BACON BITES (vegetarian alternative available)

Vegetarian

Ricotta & asparagus tart parmesan topped, heritage carrot, roast butternut & tenderstem broccoli, château potato, vegetable jus

Vegan

Baked butternut squash, chestnut & sage wellington, heritage carrot, roast butternut & tenderstem broccoli, château potato, vegetable jus

SPARKLING SILVER NEW YEAR'S EVE MENU 55.00 per person

STARTER (by pre-order)

Marinated & smoked salmon tiger prawn, chargrilled scallop, lemon-scented couscous, pea purée, beetroot jell

Roast heritage tomato gateau, chargrilled courgette, bell peppers, broad bean salsa verde (v) (gf)

INTERMEDIATE (by pre-order)

Celeriac and apple velouté (gf)

MAIN COURSE (by pre-order)

Carvery main course

Slow roast gammon, traditional roast sirloin of beef, rosemary roast crown of roast turkey, apricot & thyme stuffing, homemade Yorkshire puddings, pork chipolata

Seafood

Salmon and red snapper with squid ink pasta & prawns in tomato and pimento sauce

Terrine of pork cheek smoked ham & leeks, topped with feta cheese & toasted pine-nut, apple chutney (gf)

Vegetarian

Ricotta & asparagus tart parmesan topped, heritage carrot, roast butternut & tenderstem broccoli, château potato, vegetable jus

Vegan

Baked butternut squash, chestnut & sage wellington, heritage carrot, roast butternut & tenderstem broccoli, château potato, vegetable jus

All mains offered with:

Panache of winter greens | braised red cabbage | cauliflower mornay | roast roots | buttered new potatoes | roast potatoes

DESSERTS (by pre-order)

Duo: White chocolate, raspberry bread & butter and granola crust plum pudding with mulled berries, rum custard

Chocolate Bombe infused with Armagnac, Orange & Passion Fruit Mousse

Yorkshire cheeses with biscuits, celery, grapes and homemade chutney

DRINK

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 24.00

4 bottles J20 (250ml) 2 bottles Coca-Cola (200ml) 2 bottles Still Water

Option 2

Chilled Lager Bucket 36.00

3 Tiger bottles (330ml)3 Heineken bottles (330ml)3 Birra Moretti bottles (330ml)

Option 3

109.00

2 bottles Prosecco1 bottle Red Cliffs Shiraz Cabernet2 bottles Pinot Grigio1 bottle Still Water1 bottle Sparkling Water

Option 4

145.00

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

Option 5

189.00

2 bottles Prosecco 2 bottles Marlborough Sauvignon Blanc 2 Malbec Las Pampas 2 Pinot Grigio Rosé 1 bottle Still Water 1 bottle Sparkling Water

Note

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

THE PROPER BORING BIT: Christmas Cancellation and Refund Policy 2018

 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 nontransferable after Wednesday 29 August 2018.

Final payments for any places booked, are due by Friday 19 October 2018. 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 16 November 2018
- 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.
- 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.

Christmas nights 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, highly trained, friendly staff, and venues to suit any group and every budget, we have got it all wrapped up.

For a more bespoke Christmas celebration, rooms are available for exclusive hire on other December dates.

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

GET IN TOUCH:

01904 638 971 christmas@yorkracecoursehospitality.co.uk yorkracecourse.co.uk

