



EVENTCATERERS

Est. 1896

PONTEFRACT RACECOURSE

2017 ALL-INCLUSIVE MENUS





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A large, semi-transparent watermark of the Pontrac Races logo is centered on the page. It features a horseshoe shape with a banner across it that reads 'PONTRAC RACES' in white capital letters on a pink background.

THE PACKAGES

Gold dining package

Package includes:

Day meetings

Half an hour Champagne reception with canapés

Four course hot luncheon

Please choose one of the three menus on the following page

Full afternoon tea

Evening meetings

Half an hour Champagne reception with hot and cold canapés

Four course hot dinner

Please choose one of the three menus on the following page

Gold buffet package

Package includes:

Day meetings

Half an hour Champagne reception

Light canapé selection

Special collation buffet lunch

Afternoon tea

Evening meetings

Half an hour Champagne reception

Hot and cold canapé selection

Special collation buffet

PONTEFRACT RACES

Silver dining package

Package includes:

Day meetings

Three course hot luncheon with coffee

Please choose one of the three menus on the following page

Afternoon tea

Evening meetings

Light canapés

Three course hot dinner with coffee

Silver buffet package

Package includes:

Day and evening meetings

Finger buffet menu

THE GOLD DINING PACKAGE

Suggested menu

Coffee and biscuits served on arrival

Canapé selection

Tortilla chips | Salted peanuts | Assorted olives
Parmesan & rosemary croute with feta cheese & sun blush tomato
Mini choux buns filled with salmon and dill mousse

Savoury tartlets

Mini prawn cocktail with Marie Rose | Chicken liver parfait with onion marmalade | Hummus & chilli

Lunch menu

Smoked and potted salmon with pickled cucumber, watercress and crème fresh

Assorted breads

Herb crusted lamb rump and liquorice confit lamb shoulder with caramelised fennel, julienne of carrot, pommes Anna, crispy capers and crisp bread

Summer berry baked ripple cheesecake with a sharp coulis and pistachio cream

Gourmet cheeseboard selection with savoury biscuits, dried fruit, celery and grapes



Ground coffee with mints

Full afternoon tea

Finger sandwiches in brown and white bread
Mini scones with fresh cream and preserve | Assortment of fancies | Selection of cakes
Freshly brewed tea

Evening meetings

Afternoon tea is not offered at evening meetings, a wider selection of canapés are served during your reception

Hot and cold canapé selection

Tortilla chips | Salted peanuts | Assorted olives

Savoury tartlets

Mini prawn cocktail with Marie Rose | Chicken liver parfait with onion marmalade | Hummus & chilli

Hot items

Sticky mini sausages in honey & mustard | Thai fishcakes with chilli jam | Asparagus spears with hollandaise dip

The Gold dining package menu selector

You may substitute any of the dishes from the suggested menus for any of the following, please note that all changes made must be for the entire party

Starters

Hoisin confit duck, cucumber ribbons and juniper dressing

Smoked salmon with avocado mousse and passion fruit gel

Salt baked beetroot, feta and pickled onion salad (v)

Assorted breads

Main courses

Treacle roasted sirloin of beef with Yorkshire pudding, chateau potatoes, glazed shallots, baby vegetables, pan jus

Asian spiced sea bass fillet with onion bhaji, spinach, samphire, onion seed potatoes and sesame oil dressing

Herb crusted lamb rump and liquorice confit lamb shoulder with caramelised fennel, julienne of carrot, pommes Anna, crispy capers and crisp bread

Butternut squash, spinach and pinenut cannelloni with a fennel and lemon salad (v)

Desserts

Lemon and sesame tart with meringue and dark chocolate

Summer berry baked ripple cheesecake with a sharp coulis and pistachio cream

Chocolate praline terrine with chocolate sauce, fresh berries and orange coral gelée

For any special dietary requirements please contact us and we will be happy to offer some suitable alternatives

THE GOLD BUFFET PACKAGE MENU

Cold items

Cascade of peeled cold water prawns with a Marie Rose sauce
Roast turkey, cranberry and orange relish
Citrus glazed loin of ham

Garden salad selection

Dressed baby leaf and grated beetroot
Red cabbage and chive slaw
Cucumber, grapes and celery in a poppy seed oil
Spiced peach cous cous, apricot, almond, spinach, parsley and roast pepper
Assorted breads

Hot selection - Please choose 2 main dishes, 1 vegetarian dish and 3 side dishes from the following:

Main dishes

Beef goulash with capsicum, paprika and sour cream
Rich beef and Yorkshire ale casserole with herb scone
Oriental lemon chicken in coconut sauce
Traditional lamb cooked in a mint and red wine sauce topped with herb crumbs
Mediterranean seafood and vegetable linguine

Vegetarian dishes

Mediterranean vegetable, basil and bean chilli
Oriental vegetable curry, chilli oil and mini poppadum
Roast vegetable and pumpkin brochette, chargrilled asparagus, and blush tomato risotto with parmesan cheese

Side dishes

Rosemary, garlic and sea salt roasted new potatoes
Basmati rice
Sticky spiced red cabbage
Creamed potato with garlic and herbs
Chunky chips
Selection of buttered vegetables; broccoli, carrots and sugar snaps

Please choose one dessert from the following:

Glazed lemon tart and raspberry Eton mess with fresh berries and dairy cream
Summer berry baked ripple cheesecake with a sharp coulis and pistachio cream
Chocolate praline terrine with chocolate sauce, fresh berries and orange coral gelée

Gourmet cheeseboard selection with savoury biscuits, dried fruit, celery and grapes

Ground coffee with mints



Afternoon tea

Mini scones with fresh cream and preserve | Assortment of fancies | Selection of cakes | Freshly brewed tea



Evening meetings

Afternoon tea is not offered at evening meetings but is replaced with a selection of canapés

Hot and cold canapé selection

Tortilla chips | Salted peanuts | Assorted olives

Savoury tartlets

Mini prawn cocktail with Marie Rose | Chicken liver parfait with onion marmalade | Hummus & chilli

Hot items

Sticky mini sausages in honey & mustard | Thai fishcakes with chilli jam | Asparagus spears with hollandaise dip



THE SILVER DINING PACKAGE

Suggested menu

Smoked haddock and leek croquette on rocket tarragon cream

Assorted breads

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Parmesan glazed chicken breast with pearl barley risotto and thyme and garlic roasted carrots

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Homemade mango crème brûlée

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Ground coffee with mints



Afternoon tea

Mini scones with fresh cream and preserve

Assortment of fancies

Selection of cakes

Freshly brewed tea

Evening meetings

Afternoon tea is not offered at evening meetings but is replaced with a selection of canapés

Canapé selection

Tortilla chips | Salted peanuts | Assorted olives

Parmesan & rosemary croute with feta cheese & sun blush tomato

Mini choux buns filled with salmon and dill mousse

Savoury tartlets

Mini prawn cocktail with Marie Rose | Chicken liver parfait with onion marmalade | Hummus & chilli

The Silver dining package menu selector

You may substitute any of the dishes from the suggested menus for any of the following, please note that all changes made must be for the entire party

Starters

Smoked haddock and leek croquette on rocket tarragon cream

Leek, potato and mature cheddar cheese soup with cheddar croutons (v)

Salad of smoked chicken dressed with cos leaves, croutons, crispy bacon and parmesan dressing

Assorted breads

Main courses

Slow cooked pork belly with crushed new potato, mustard glazed greens and a spiced puy lentil sauce

Parmesan glazed chicken breast with pearl barley risotto and thyme and garlic roasted carrots

Slow cooked pave of Beef in a stout sauce, horseradish mash, buttered kale, carrots topped with field mushroom

Portobello mushroom with parsley gluten free crumb, butternut squash ragu and a tomato and basil sauce (v)

Desserts

Homemade mango crème brûlée

Lemon posset with shortbread biscuit and strawberry jam shot

Apple & berry fruit crumble with dairy cream

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Ground coffee with mints

For any special dietary requirements please contact us and we will be happy to offer some suitable alternatives

The Silver buffet package menu

On arrival:

Mezze selection of dips, black pepper twirls,
tortillas, breadsticks and olives

Followed by...

A luxury sandwich selection
Pork pies and pickle
Tossed mixed leaf, mozzarella and tomato salad
Mezze selection of dips, black pepper twirls,
tortillas, breadsticks and olives

Hot items

Rosemary, garlic and sea salt roasted new potatoes with mint and watercress
Lime and dill coated fish goujons
(Can be substituted for Tiger prawn filo rolls if preferred)
Mini Wensleydale cheese tarts with caramelised onion
Yorkshire pork and apple sausages with a honey and mustard glaze
(Can be substituted for BBQ Chicken pieces if preferred)
Mini steak pie

Selection of dessert taster pots:

Chocolate mousse

Lemon posset

Eton mess

Ground coffee with mints

ALL INCLUSIVE DRINKS PACKAGES

Bars will open 2 hours prior to the first race and will close half an hour after the start of the last race

The Premier package

£51.95 plus VAT

Includes:

Selected spirits, selected new World wines, lagers, beers and soft drinks

The Standard package £42.95 plus VAT

Includes:

House wines, lagers, beers and soft drinks

Alternatively you can opt for one of the following bar options:

Account bar facility

Cash bar facility

(This will require an additional member of staff at a cost of £74.95 each plus VAT)

Packages priced per table

Package A - £63.80 plus VAT

1 bottle of house red wine
1 bottle of house white wine
A selection of 10 bottled lagers
1 bottle of still water

Package B - £72.90 plus VAT

2 bottles of house red wine
2 bottles of house white wine
1 bottle of house rose wine
1 bottle of still and 1 bottle of sparkling water

Package C - £104.00 plus VAT

2 bottles of house red wine
2 bottles of house white wine
1 bottle of house rose wine
A selection of 10 bottled lagers
1 bottle of still and 1 bottle of sparkling water

Package D - £174.30 plus VAT

2 bottles of house Champagne
2 bottles of Pinot Grigio – Pure (Italy)
2 bottles of Rioja – Vega (Spain)
1 bottle of house rose wine
A selection of 10 bottled lagers
1 bottle of still and 1 bottle of sparkling water

Packages priced per person

Drinks package E - £11.40 plus VAT

A reception glass of Bucks fizz
Half a bottle of house wine
Mineral water

Package F - £11.95 plus VAT

A reception glass of Pimms
Half a bottle of house wine
Mineral water

Package G - £13.00 plus VAT

A reception glass of Champagne
Half a bottle of house wine
Mineral water

CGC EVENTS LTD – TERMS AND CONDITIONS FOR THE PROVISION OF RACEDAY CATERING 2017

Booking & payment

1. All bookings will be considered provisional until we receive the signed booking form or confirmation from the racecourse.
2. Once details of your booking are provided, CGC Events Ltd will send a written confirmation by email or post. Unless we receive an amendment to these arrangements in writing more than 5 working days prior to the raceday concerned, we will assume your acceptance of that written confirmation and these terms and conditions.
3. CGC Events' racing co-ordinators will require your detailed requirements no later than 25 working days prior to the race meeting. After receiving this detail CGC will issue a pro-forma invoice estimating your total spend. Payment of this pro-forma invoice is required no later than 14 working days in advance of the race day. Full payment will be required for any race day taking place within 14 days. Where the event takes place within 5 working days payment must be made by Credit Card or bank transfer, unless credit has been pre authorised by our financial director.
4. Any amendments / additions will require immediate payment. A final invoice will be issued post-event. Refunds will be available after production of final invoice.
5. Balance of this final invoice is due within 30 days of the contracted event date.
6. CGC Events reserves the right to amend or substitute the menu content and price should circumstances demand.
7. VAT – unless otherwise stated all prices are subject to VAT at the current rate.
8. We do not levy a service charge or gratuities; these are paid entirely at the client's discretion.
9. Any staffing charges will be detailed on the written agreement issued to you in advance of the raceday.

Contracted numbers / catering

10. Formal seating: On booking we will advise as to the maximum number of guests that can be seated comfortably within your chosen facility. It is not always possible to increase numbers. Wherever possible we will provide the seating configuration requested.
11. Informal seating: When booking a buffet, casual tables and chairs will be available but not seating for all guests as we need to leave space for a buffet table.
12. CGC Events reserves the right to provide an alternative Box or Restaurant facility, should numbers be reduced or increased or due to circumstances beyond our control.
13. Provisional numbers to the nearest 10 are required 25 working days prior to the event date, with final numbers by 12.00noon not less than two working days before the event. This means:-

Day of Meeting	Final Numbers by 12.00noon
Monday	Wednesday
Tuesday	Thursday
Wednesday	Friday
Thursday	Monday
Friday	Tuesday
Saturday	Wednesday
Sunday	Wednesday

This number, or the actual number served, whichever is the greater, will be charged to your account.

14. CGC Events will endeavour to accommodate all pre notified dietary requests but cannot guarantee there will be no traces of nuts, seeds, eggs, gluten products etc. transferred during the preparation/finishing process. In addition to this CGC will endeavor to ensure that the Food Standards Agency (FSA) allergen information form and requirements are implemented and educated to staff.
15. Under no circumstances are clients permitted to consume food or drink which has not been purchased on the premises.

Cancellation by you

16. If you cancel:-
 - in the period between 6 weeks and two weeks prior to the event then there will be no charge for badges, food or drink and any monies paid will be refunded.
 - within the period of two weeks prior to the event but more than two working days before then 25% of the charge for food will be payable to cover the cost of the food which will have been ordered.
 - 2 working days of the event then there will be no refund on the cost of the Facility or food.

Abandonment

17. If racing is abandoned by the race company:-
 - more than 48 hours before the day on which you have reserved facilities then there will be no charge for facilities, badges or food and any monies will be refunded.
 - within 48 hours but before 10.30am when racing is due to take place in an afternoon or 2.30pm when racing is due to take place on an evening 25% of the charge for food and associated costs will be payable (to cover cost) unless you reserve Facilities for a similar number of people on another day within 14 days of the abandonment.
 - after 10.30am on any day when racing is due to take place in an afternoon, or 2.30pm when racing is due to take place on an evening then the full meal service will be provided and there will be no refund on the cost.

Loss or damage to property or venues

18. You, our client, shall be responsible for the good behaviour of all persons attending the contracted event. CGC Events reserves the right to have any person causing nuisance or damage to the property removed.
19. CGC Events reserves the right to charge the contracted client/ organisation for any damage to the premises or property. CGC Events will arrange for the relevant repairs and submit an account to you for repayment.
20. No fixings to the floors, ceilings or walls are permitted without prior approval. Smoke or dry ice haze machines are not allowed on the premises
21. Linen – any linen found to be damaged / abused by the client will be charged at full replacement cost.

Audio equipment/entertainment

22. CGC can supply nominated sub-contractors for provision of audio visual equipment. Alternative suppliers are permitted but they must supply a public liability and PAT test certificates.

Terms and conditions of entry to the racecourse

23. Entry to every racecourse is subject to that racecourse's own terms and conditions of entry which are available from the racecourse concerned or may be viewed on that racecourse's website.