



HOSPITALITY PACKAGE MENUS 2022



EVENTCATERERS

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FOOD ALLERGENS & INTOLERANCES

We have strict procedures in place for taking and preparing allergen orders, but you should be aware that allergenic ingredients are present on our premises and those of our suppliers.

Despite the significant efforts we go to, we cannot eliminate the risk of cross-contamination and therefore cannot guarantee that any of our dishes/products are 100% free of allergens. If you have any queries about this statement, please speak to a member of our team.

Throughout the menus you will see an indication as to whether the dishes are suitable for vegetarian, vegan, gluten free, dairy free diets etc. These are intended as a guide so if you have any dietary requirements amongst your guests, please do let us know so that we can suggest suitable alternatives

v	Vegetarian
vg	Vegan
gf	Gluten free
df	Dairy free

OVERVIEW OF PACKAGES

THE GOLD DINING PACKAGE

Day meetings

Coffee and biscuits on arrival
Half an hour Champagne reception with light canapés
Four course meal
Afternoon tea

Evening meetings

Coffee and biscuits on arrival
Half an hour Champagne reception with canapés
Four course meal

THE GOLD BUFFET PACKAGE

Day meetings

Half an hour Champagne reception with light canapés
Special collation buffet with dessert and cheese
Afternoon tea

Evening meetings

Half an hour Champagne reception with canapés
Special collation buffet

THE SILVER DINING PACKAGE

Day meetings

Three course meal
Afternoon tea

Evening meetings

Light canapés
Three course meal

THE SILVER BUFFET PACKAGE

Day and evening meetings

Finger buffet

All of the above packages include for waiting staff to serve the food. Should a pay as you go bar service be required, the additional members of staff would be charged at £88.00 per staff member

ALL INCLUSIVE DRINKS PACKAGES

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

THE PREMIER PACKAGE - £65.00 per person

Selected spirits, selected wines, beers, lagers, ciders and soft drinks

THE STANDARD PACKAGE - £54.50 per person

House wines, beers, lagers, ciders and soft drinks

BAR OPTIONS

Pay as you go bar

Choose this option if you'd like guests to purchase their own drinks in the box on the day, payment can be made by contactless card. This option requires additional staff members to serve your guests (1 member of staff per 50 guests), charged at £88.00 each plus VAT.

Account bar

Choose an account bar and we'll stock the bar with our standard range. You can choose to pre-order additional items, just ask us for the full range.

An estimated pre-payment of £15 per person is required in advance of the race meeting with the actual consumption invoiced in full after the race day

THE GOLD DINING PACKAGE

Suggested menu

Coffee and biscuits on arrival

CANAPÉS SERVED DURING THE HALF AN HOUR CHAMPAGNE RECEPTION

Mini pretzels *(v)*

Mixed nut selection *(vg, df, gf)*

Marinated olives and sun blushed tomatoes *(vg, df, gf)*

Bleiker's smoked salmon and cream cheese blini

Cucumber bite with hummus and sun blushed tomato *(vg, df, gf)*

FOUR COURSE MEAL

Bleiker's smoked and poached salmon terrine,
charred asparagus, saffron mayonnaise and lemon gel *(gf)*

Assorted breads

Pressed shoulder of lamb filled with apricot, redcurrant jelly and mint with lamb cutlet *(gf)*
Please let us know at the time of choosing your menu if you would prefer your lamb well done

Main courses are served with fondant potato, confit carrot and tenderstem broccoli

Trio of:

Chocolate delice | Fan of poached pear | Mini crème brulee *(v)*

Trio of Yorkshire cheeses
with savoury biscuits, chutney, celery and grapes

Ground coffee with mints

AFTERNOON TEA

An assortment of finger sandwiches

Fruit scone with clotted cream and preserves

A selection of mini sweet bites and Yorkshire parkin

Freshly brewed Yorkshire tea

EVENING MEETINGS

If you are joining us for an evening meeting the afternoon tea shown above will be swapped for a larger range of canapés during the half an hour Champagne reception

Mini pretzels *(v)*

Mixed nut selection *(vg, df, gf)*

Marinated olives and sun blushed tomatoes *(vg, df, gf)*

Bleiker's smoked salmon and cream cheese blini

Vegetable pakora with sweet chilli dipping sauce *(vg, df)*

Teriyaki marinated salmon skewer *(df, gf)*

Chipolatas with honey and mustard glaze

Prawn twisters with sweet chilli dipping sauce

THE GOLD DINING PACKAGE

Menu selector

You may prefer to substitute any of the dishes from the suggested menu above for any one of the following. Please let us know in advance of any dietary requirements within your party so that we can suggest suitable alternatives to your chosen set menu.

STARTERS

Asparagus and avocado mousse with Prosciutto ham, sour dough croute, lemon oil dressing *(df)*

Roasted baby beets with vegan cream cheese mousse, mini spinach croquette,
beetroot puree and micro herbs *(vg, df)*

MAIN COURSES

Roast sirloin of beef with pressing of shin, Yorkshire pudding and roast jus

Seared salmon with samphire, mussels, tomato concasse and a beurre blanc *(gf)*

Main courses are served with fondant potato, confit carrot and tenderstem broccoli

DESSERTS

Zingy lemon tart, textures of raspberry, dairy cream *(v)*

Vanilla and blueberry baked cheesecake with balsamic strawberries, dairy cream *(v)*

THE GOLD BUFFET PACKAGE

Coffee and biscuits on arrival

CANAPÉS SERVED DURING THE HALF AN HOUR CHAMPAGNE RECEPTION

Mini pretzels *(v)*

Mixed nut selection *(vg, df, gf)*

Marinated olives and sun blushed tomatoes *(vg, df, gf)*

Bleiker's smoked salmon and cream cheese blini

Cucumber bite with hummus and sun blushed tomato *(vg, df, gf)*

SPECIAL COLLATION BUFFET

Atlantic prawns and smoked salmon with lemon garnish and spiked seafood sauce *(gf)*

Duck and orange terrine

Honey glazed loin of ham *(df, gf)*

Garden salad selection *(vg, df, gf)*

Mixed green crisp leaves *(vg, df, gf)*

A colourful selection of seasonal pasta, grain and leaf salads

Dressings and sauces

HOT SELECTION

Please choose **two** main dishes, **one** vegetarian dish and **three** sides

Braised steak in Yorkshire ale with smoked bacon, pearl onions and field mushrooms *(df)*

Chicken forestière with wild mushrooms and tarragon

Pulled pork lasagne with parmesan shavings

Seafood chowder with dill crumble topping

VEGETARIAN DISHES

Roasted Mediterranean vegetable lasagne *(v)*

Thai green vegetable curry *(vg, df, gf)*

SIDE DISHES

Braised rice *(v, df, gf)*

Thyme and rock salt roasted new potatoes *(vg, df, gf)*

Baby carrots and garden peas *(v, gf)*

Buttered greens *(v, gf)*

Skin on fries *(vg, df, gf)*

DESSERT

Please choose **one** of the following

Trio of:

Chocolate delice | Fan of poached pear | Mini crème brulee *(v)*

Zingy lemon tart, textures of raspberry, dairy cream *(v)*

Vanilla and blueberry baked cheesecake with balsamic strawberries, dairy cream *(v)*

Trio of Yorkshire cheeses with savoury biscuits, chutney, celery and grapes

Ground coffee with mints

THE GOLD BUFFET PACKAGE CONTINUED

AFTERNOON TEA

An assortment of finger sandwiches
Fruit scone with clotted cream and preserves
A selection of mini sweet bites and Yorkshire parkin
Freshly brewed Yorkshire tea

EVENING MEETINGS

If you are joining us for an evening meeting the afternoon tea shown above will be swapped for a larger range of canapés during the half an hour Champagne reception

Mini pretzels *(v)*
Mixed nut selection *(vg, df, gf)*
Marinated olives and sun blushed tomatoes *(vg, df, gf)*
Bleiker's smoked salmon and cream cheese blini
Vegetable pakora with sweet chilli dipping sauce *(vg, df)*
Teriyaki marinated salmon skewer *(df, gf)*
Chipolatas with honey and mustard glaze
Prawn twisters with sweet chilli dipping sauce

THE SILVER DINING PACKAGE

Suggested menu

THREE COURSE MEAL

Oak roasted salmon with smoked mackerel and horseradish mousse, textures of beetroot *(gf)*

Assorted breads

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Honey and wholegrain mustard basted pork loin
with pulled pork bon bon, caramelised apple and crackling *(v, gf)*

Main courses are served with fondant potato, confit carrot and tenderstem broccoli

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Traditional crème brulee and shortbread *(v)*

Cheese taster plates are available as an alternative to the crème brulee if you would prefer

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Ground coffee with mints

AFTERNOON TEA

An assortment of finger sandwiches

Fruit scone with clotted cream and preserves

A selection of mini sweet bites and Yorkshire parkin

Freshly brewed Yorkshire tea

EVENING MEETINGS

If you are joining us for an evening meeting the afternoon tea shown above will be swapped for a selection of canapés to be served on arrival

Mini pretzels *(v)*

Mixed nut selection *(vg, df, gf)*

Marinated olives and sun blushed tomatoes *(vg, df, gf)*

Bleiker's smoked salmon and cream cheese blini

Vegetable pakora with sweet chilli dipping sauce *(vg, df)*

Teriyaki marinated salmon skewer *(df, gf)*

Chipolatas with honey and mustard glaze

Prawn twisters with sweet chilli dipping sauce

THE SILVER DINING PACKAGE

Menu selector

You may prefer to substitute any of the dishes from the suggested menu above for any one of the following. Please let us know in advance of any dietary requirements within your party so that we can suggest suitable alternatives to your chosen set menu.

STARTERS

Chicken and ham hock terrine with confit wild mushrooms, onion puree,
balsamic and olive oil dressing *(df, gf)*

Garden pea and mint soup, crème fraiche *(v, gf)*

MAIN COURSES

Thyme roasted breast of chicken with crisp pancetta and a Madeira reduction *(gf)*

Slow cooked blade of beef in Yorkshire ale with smoked bacon,
pearl onions and field mushrooms *(df)*

Main courses are served with fondant potato, confit carrot and tenderstem broccoli

DESSERTS

Lemon posset with passion fruit gel, shortbread biscuit

Homemade ginger sponge with blood orange syrup and thick cream *(v)*

Individual cheese taster plate

THE SILVER BUFFET PACKAGE

Mezze selection of dips with tomato and basil savouries, mini pretzels, marinated olives and sun blushed tomatoes

FOLLOWED BY

A selection of freshly cut sandwiches

Roast vegetable and Wensleydale quiche

A colourful selection of seasonal pasta, grain and leaf salads

Dressings and sauces

HOT ITEMS

Fish goujons with tartare sauce

Vegetable pakora with sweet chilli dipping sauce *(vg, df)*

Lamb kofta with beetroot and apple raita

Mini steak bakes

Skin on fries *(vg, df, gf)*

DESSERT

A selection of dessert taster pots

Chocolate pot

Lemon posset pot

Eton mess

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Ground coffee with mints