



ALL INCLUSIVE PACKAGE MENUS 2023



EVENTCATERERS

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FOOD ALLERGY OR INTOLERANCE?

The allergy information provided by this business relates to foods used as actual ingredients deliberately present in our dishes.

The information has been obtained from our suppliers, and all reasonable steps have been taken to ensure that the information is accurate and up to date.

We take the issue of food allergies very seriously; however, all of our dishes are produced and prepared in an environment that is not free from gluten, milk, nuts and other allergens.

If you are sensitive to the trace presence of an allergen or allergens, we are unfortunately unable to guarantee that any of our foods are suitable for you.

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.

DRINKS SERVICE

OPTION 1 - 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 - £74.75 per person

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

THE STANDARD PACKAGE - £62.65 per person

House wines, beers, lagers, ciders and soft drinks

OPTION 2 - PRE PAID LIMIT

Choose this option if you'd like a pre-paid limit set in advance. Once the limit has been reached and confirmed with the host the bar will revert to a pay as you go service where guests can purchase their own drinks, payment can be made by contactless card. This option requires additional staff members to serve your guests due to cash payment regulations (1 member of staff per 50 guests), charged at £99.95 each plus VAT

OPTION 3 - ACCOUNT BAR

Choose an account bar and we'll stock the bar with our standard range, with or without spirits (your choice). You can also choose to pre-order additional items, just ask us for the full range. Your Box Manager will verify the opening stock with the host at the start of the meeting, at the close of the event remaining stock will be verified again.

An estimated pre-payment of £20 per person plus VAT is required in advance of the race meeting with the actual consumption invoiced in full after the race day

OPTION 4 - 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 £99.95 each plus VAT.

THE GOLD DINING PACKAGE

Suggested menu

Coffee and biscuits on arrival

CANAPÉS SERVED DURING THE HALF AN HOUR CHAMPAGNE RECEPTION

Canapé mezze board appetizer;
Grissini bread sticks | Kalamata olives (gf) | Heritage beetroot hummus (vg)
Balsamic vinaigrette (vg) | Artisan breads (v)
Smoked salmon and cream cheese blini
Tomato, mozzarella and pesto bruschetta (v)
Cucumber bite with hummus and sun blushed tomato (vg, gf)

FOUR COURSE MEAL

Freshly prepared salmon rillettes;
(smoked and poached salmon bound with capers, crème fraiche and lemon zest served with crostini)

Assorted breads

Minted confit lamb shoulder served with creamy mashed potato, rosemary roasted roots and Cumberland sauce (gf)

Main courses are served with fresh seasonal vegetables

Zingy lemon tart with fresh berries and dairy cream (v)

Duo of Yorkshire cheeses with savoury biscuits, chutney, celery and grapes (v)

Ground coffee with mints

AFTERNOON TEA

An assortment of finger sandwiches
Fruit scone with whipped cream and preserves (v)
A selection of mini sweet bites and Yorkshire parkin (v)
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

Canapé mezze board appetizer;
Grissini bread sticks | Kalamata olives (gf) | Heritage beetroot hummus (vg)
Balsamic vinaigrette (vg) | Artisan breads (v)
Chicken liver pate on a brioche croute with red onion jam
Wild mushroom and truffle arancini
Smoked salmon and cream cheese blini
Honey and mustard glazed sticky cocktail sausages (df)
Mini Yorkshire pudding with roast beef and horseradish

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

Chicken, leek and Parma ham ballotine with a black cherry dressing *(gf)*

Poached salmon, prawn and avocado salad, seared lemon garnish and Marie rose sauce *(df, gf)*

Toasted rye bread with whipped avocado mousse and heritage beetroot hummus
on a bed of watercress, apple, garlic and chive salad *(vg)*

MAIN COURSES

Roast sirloin of beef with a sea salted and cracked black pepper crust, Yorkshire pudding,
honey roast shallot, fondant potato and red wine jus

Salmon fillet with charred asparagus, apple and wilted greens, fondant potato and a saffron cream sauce *(gf)*

Main courses are served with fresh seasonal vegetables

DESSERTS

Salted caramel milk chocolate tart with fresh berries and dairy cream *(v)*

OR

Baked New York cheesecake, black cherry compote, fresh berries and dairy cream *(vg, gf)*

OR

Seasonal fruit platter with dairy cream *(v, gf)*

THE GOLD BUFFET PACKAGE

Coffee and biscuits on arrival

CANAPÉS SERVED DURING THE HALF AN HOUR CHAMPAGNE RECEPTION

Canapé mezze board appetizer;

Grissini bread sticks | Kalamata olives *(gf)* | Heritage beetroot hummus *(vg)*

Balsamic vinaigrette *(vg)* | Artisan breads *(v)*

Smoked salmon and cream cheese blini

Tomato, mozzarella and pesto bruschetta *(v)*

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

SPECIAL COLLATION BUFFET

Poached salmon, prawn and avocado salad, seared lemon garnish and Marie rose sauce *(df, gf)*

Honey glazed gammon ham *(df, gf)*

Chicken, leek and Parma ham ballotine with a black cherry dressing

Mixed green crisp leaves *(vg, gf)*

Sliced sweet plum tomatoes, basil and balsamic glaze *(vg, gf)*

Moroccan spiced fruity cous cous *(v, df)*

Crunchy rainbow coleslaw *(vg, gf)*

Penne pasta with olives, tomato and cucumber *(v)*

Rice salad with peppers and chopped asparagus *(vg, gf)*

Dressings and sauces

HOT SELECTION

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

Sticky teriyaki beef with mushrooms and wilted pak choi, prawn crackers *(gf)*

Chicken fried in panko bread crumbs served with a katsu curry sauce

Classic homemade beef lasagne served with garlic bread

Salmon, hake, prawn and sweet potato seafood pie topped with cheesy chive mashed potato *(gf)*

VEGETARIAN DISHES

Plant based oven baked vegetable moussaka served with warm Kobhez flatbread *(vg)*

Chana masala Indian chickpea and potato curry with minted yoghurt and mango chutney *(v, gf)*

SIDE DISHES

Roasted rock salt new potatoes *(vg, gf)* | Spring greens with broccoli *(vg, gf)*

Braised rice *(vg, gf)* | Spiced fruity cous cous *(vg)*

Selection of assorted breads *(v)*

DESSERT

Please choose **one** of the following

Salted caramel milk chocolate tart with fresh berries and dairy cream *(v)*

OR

Baked New York cheesecake, black cherry compote, fresh berries and dairy cream *(v)*

OR

Zingy lemon tart with fresh berries and dairy cream *(v)*

OR

Seasonal fruit platter with dairy cream *(v, gf)*

/

Duo 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 whipped cream and preserves *(v)*
A selection of mini sweet bites and Yorkshire parkin *(v)*
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

Canapé mezze board appetizer;
Grissini bread sticks | Kalamata olives *(gf)* | Heritage beetroot hummus *(vg)*
Balsamic vinaigrette *(vg)* | Artisan breads *(v)*
Chicken liver pate on a brioche croute with red onion jam
Wild mushroom and truffle arancini
Smoked salmon and cream cheese blini
Honey and mustard glazed sticky cocktail sausages *(df)*
Mini Yorkshire pudding with roast beef and horseradish

THE SILVER DINING PACKAGE

Suggested menu

THREE COURSE MEAL

Prawn and avocado salad served with Marie rose sauce

Assorted breads

/

Carved loin of pork with apple and sage infused black pudding, creamy mashed potato, sweet cider and onion glaze, apple sauce

Main courses are served with fresh seasonal vegetables

/

Vanilla and rhubarb crème brûlée with shortbread (v)

/

Ground coffee with mints

AFTERNOON TEA

An assortment of finger sandwiches

Fruit scone with whipped cream and preserves (v)

A selection of mini sweet bites and Yorkshire parkin (v)

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

Canapé mezze board appetizer;

Grissini bread sticks | Kalamata olives (gf) | Heritage beetroot hummus (vg)

Balsamic vinaigrette (vg) | Artisan breads (v)

Chicken liver pate on a brioche croute with red onion jam

Wild mushroom and truffle arancini

Tomato, mozzarella and pesto bruschetta (v)

Honey and mustard glazed sticky cocktail sausages (df)

Mini Yorkshire pudding with roast beef and horseradish

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

Duck liver parfait, plum and red onion marmalade served with watercress chive salad and ciabatta croute

Creamy roasted broccoli soup served with melted cheddar croutons (v)

MAIN COURSES

John Smith's ale braised daube of beef with horseradish thyme dumpling, creamy mashed potato and caramelised shallots

Chargrilled chicken supreme stuffed with Yorkshire smoked cheese, sun blushed tomato and roccolla with lovage pesto and fondant potato (gf)

Main courses are served with fresh seasonal vegetables

DESSERTS

Classic Eton Mess, macerated strawberries, lemon balm garnish and sharp raspberry coulis (gf)

OR

Warm sticky toffee pudding, toffee sauce, strawberry garnish and dairy cream (v)

OR

Individual cheese taster plate

THE SILVER BUFFET PACKAGE

Canapé mezze board appetizer;

Grissini bread sticks | Kalamata olives (gf) | Heritage beetroot hummus (vg)

Balsamic vinaigrette (vg) | Artisan breads (v)

FOLLOWED BY

Sandwich selection on soft white and granary breads – *our 2023 range of sandwich fillings is to be confirmed*

Cheddar cheese and caramelised onion tart (v)

Mixed green crisp leaves (vg, gf)

Crunchy rainbow coleslaw (vg, gf)

Penne pasta with olives, tomato and cucumber (v)

Dressings and sauces

HOT ITEMS

Lemon and cracked black pepper fish goujons with tartare sauce

Crispy butternut squash samosa (v)

Barbequed chicken pieces and drumsticks (gf)

Mini savoury pasties

Seasoned potato wedges (vg, gf)

DESSERT

A selection of dessert taster pots

Chocolate and salted caramel (gf)

Raspberry and lemon posset (gf)

Eton mess (gf)

/
Ground coffee with mints