



**PONTEFRACT  
RACECOURSE**

**HOSPITALITY**

**PACKAGES**

**2009 SEASON**



## **PONTEFRACT RACECOURSE HOSPITALITY**

**2009 SEASON**

### **GOLD DINING PACKAGE SUMMARY**

**Tier 1 £103 plus VAT**

**Tier 2 £110 plus VAT**

**Tier 3 £116 plus VAT**

Champagne Reception with Canapés

4 Course Lunch

Full Afternoon Tea

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### **GOLD DINING PLUS PACKAGE**

**Tier 1 £136.50 plus VAT**

**Tier 2 £143.50 plus VAT**

**Tier 3 £149.50 plus VAT**

#### **Also Includes**

Selected Australian Wines with Lunch

Complimentary Bar - excluding Champagne  
open 2 hours before the first race,  
to close ½ hour after the start of the last race

\* Should a cash bar be required, the number of staff required would be charged at £57.75 plus VAT each.



## **PONTEFRACT RACECOURSE HOSPITALITY**

**2009 SEASON**

### **GOLD DINING PACKAGE SUMMARY EVENING MEETING**

**Monday Eve £110 plus VAT**

**Friday Eve £116 plus VAT**

Champagne Reception with Hot and Cold Canapés

4 Course Lunch

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### **GOLD DINING PLUS PACKAGE**

**Monday Eve £143.50 plus VAT**

**Friday Eve £149.50 plus VAT**

#### **Also Includes**

Selected Australian Wines with Lunch

Complimentary Bar - excluding Champagne  
open 2 hours before the first race,  
to close ½ hour after the start of the last race

\* Should a cash bar be required, the number of staff required would be charged at £57.75 plus VAT each.

## PONTEFRACT RACECOURSE PACKAGES – 2009 SEASON

### GOLD DINING PACKAGE MENU

½ Hour - Champagne Reception

#### CANAPES

Tortilla Chips with Salsa Dip - Salted Peanuts - Cheese Savouries



Brochette of Pink Melon, Black Olive and Cherry Tomato  
Smoked Salmon Roulade with creamed Crab



Savoury Tartlets:

Cream Cheese with Prawns scented with fresh Dill  
Chicken Liver Parfait and Tangy Red Onion Marmalade  
Tomato Humous and Balsamic Mushroom

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#### SAMPLE LUNCH MENU

Thai roasted Scotch Salmon and Monk Fish, Salsa Verde

Assorted Breads



Slow Roasted Shoulder of Lamb served on Pea and Mint Risotto  
with Redcurrant Jus

Fresh Seasonal Vegetables



Autumn Pudding of Hedgerow Fruits served individually with Cream



English Cheeseboard Selection with Biscuits, Celery, and Grapes



Ground Coffee with Mints

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#### Finger Sandwiches in Brown and White Bread:

Roast Gammon Ham and Country Garden Chutney  
Cream Cheese with shredded Fresh Garden Mint and Cool Cucumber  
Poached Salmon, Dill Mayonnaise and Rocket  
Traditional Egg spiked with Salad Cream



Individual Scones, Preserves and Whipped Cream  
Selection of Yorkshire Cakes to include  
Chocolate, Lemon Drizzle, Carrot



Yorkshire Tea

**PONTEFRACT RACECOURSE PACKAGES – 2009 SEASON**

**GOLD DINING PACKAGE MENU**

**EVENING MEETING**

½ Hour - Champagne Reception

**CANAPES**

Tortilla Chips with Salsa Dip - Salted Peanuts - Cheese Savouries



**Savoury Tartlets:**

Cream Cheese with Prawns scented with Fresh Dill  
Chicken Liver Parfait and Tangy Red Onion Marmalade  
Tomato Humous and Balsamic Mushroom



**The following items are served hot:**

Goujons of Salmon with a Chinese Dipping Sauce  
Szechwan Chicken Skewers with Mint Yoghurt  
Vegetable Dim Sum Selection

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**SAMPLE DINNER MENU**

Thai roasted Scotch Salmon and Monk Fish, Salsa Verde

Assorted Breads



Slow Roasted Shoulder of Lamb served on Pea and Mint Risotto  
with Redcurrant Jus

Fresh Seasonal Vegetables



Autumn Pudding of Hedgerow Fruits served individually with Cream



English Cheeseboard Selection with Biscuits, Celery, and Grapes



Ground Coffee with Mints

## **PONTEFRACT RACECOURSE PACKAGES – 2009 SEASON**

### **GOLD PACKAGE SELECTOR**

#### **STARTER:**

1. Thai roasted Scotch Salmon and Monk Fish, Salsa Verde
2. Pan Fried Pigeon Breast with a Blackcurrant Compote
3. Fresh Asparagus, Parmesan, Sun Blushed Tomato Salad and White Truffle Oil

#### **MAIN COURSE:**

1. Slow Roasted Shoulder of Lamb served on Pea and Mint Risotto with Redcurrant Jus
2. Fillet of Cod on a Pancetta and Leek Rosti topped with Asparagus, glazed with Tomato Hollandaise
3. Roasted Sirloin of Beef on Horseradish Mash, Rich Claret Glaze

#### **VEGETARIAN ALTERNATIVES MAIN COURSE:**

1. Vegetable Moussaka Tian with Yorkshire Cheese Humous Bruschetta and Green Salad
2. Twice baked Yorkshire Blue Soufflé with local Asparagus and Creamed Leeks
3. Balsamic Risotto with Wild Mushrooms, Sun Blush Tomato Chutney served with a Parmesan Basket
4. Butternut, Spinach and Yorkshire Cheese Pie served with a Warm Tomato Chutney
5. Tower of Roast Squash and Sweet Potato with Spicy Chargrilled Vegetable Kebabs with Babycorn and Broccoli Pancakes, White Onion Sauce

#### **DESSERTS:**

1. Autumn Pudding of Hedgerow Fruits served individually with Cream
2. Chocolate Crunch Torte served with Summer Berries and Cream
3. Glazed Lemon Tart with Fresh Strawberries

**Please Note: Only one menu selection per party.**

**For special dietary i.e. Gluten Free and vegetarian requirements please contact CGC Events Ltd**



## **PONTEFRACT RACECOURSE HOSPITALITY**

**2009 SEASON**

### **GOLD BUFFET PACKAGE SUMMARY**

**Tier 1 £95 plus VAT**  
**Tier 2 £100 plus VAT**  
**Tier 3 £108 plus VAT**

Champagne Reception

Light Canapés

Special Collation Buffet Lunch

Light Afternoon Tea

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### **GOLD BUFFET PLUS PACKAGE**

**Tier 1 £128.50 plus VAT**  
**Tier 2 £133.50 plus VAT**  
**Tier 3 £141.50 plus VAT**

#### **Also Includes**

Selected Australian Wines with Lunch

Complimentary Bar - excluding Champagne  
open 2 hours before the first race,  
to close ½ hour after the start of the last race

- Should a cash bar be required, the number of staff required would be charged at £57.75 plus VAT each.



**PONTEFRACT RACECOURSE HOSPITALITY**

**2009 SEASON**

**GOLD BUFFET PACKAGE SUMMARY**

**EVENING MEETING**

**Monday Evening £100 plus VAT**

**Friday Evening £108 plus VAT**

Champagne Reception

Hot and Cold Canapés

Special Collation Buffet

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**GOLD BUFFET PLUS PACKAGE**

**Monday Evening £133.50 plus VAT**

**Friday Evening £141.50 plus VAT**

**Also includes**

Selected Australian Wines with Lunch

Complimentary Bar - excluding Champagne  
open 2 hours before the first race,  
to close ½ hour after the start of the last race

\* Should a cash bar be required, the number of staff required would be charged at £57.75 plus VAT each

## **PONTEFRACT RACECOURSE PACKAGES – 2009 SEASON**

### **GOLD BUFFET PACKAGE MENU**

½ Hour - Champagne Reception

#### **CANAPES**

Tortilla Chips with Salsa Dip - Salted Peanuts - Cheese Savouries



Savoury Tartlets:

Cream Cheese with Prawns scented with fresh Dill  
Chicken Liver Parfait and Tangy Red Onion Marmalade  
Tomato Humous and Balsamic Mushroom

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#### **Sample Collation Buffet Lunch**

Beef Bourguignon with Mushrooms, Red Wine Sauce and Mini Dumplings  
Chicken Strips in a Chinese Blackbean Sauce and Stir Fry Vegetables  
Macaroni Cheese with a Rustic Polonaise Crumb

Roast Rock Salt New Potatoes – Pilau Rice  
Fresh Seasonal Vegetables



Cascade of Peeled Cold Water Prawns with Marie Rose Sauce  
Pesto Roasted Chicken Breast with Blush Tomatoes  
Glazed Ham Loin with Honey and Sweet Mustard

Sliced Plum Tomato and Sweet Red Onion Salad  
Mediterranean Penne Pasta Salad  
Classic Caesar Salad with Baby Gem, Crisp Croutons and Parmesan

Assorted Breads



#### **Please choose one dessert from the following:**

Classic Sugar Crusted Crème Brulee  
Vanilla Pod Cheesecake with Fresh Raspberries and Cream  
Crunchy Chocolate Torte with Summer Berries and Cream



English Cheeseboard Selection with Biscuits, Celery, and Grapes



Ground Coffee with Mints

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#### **LIGHT ENGLISH AFTERNOON TEA**

Individual Scones, Preserves and Whipped Cream  
Selection of Yorkshire Cakes to include  
Chocolate, Lemon Drizzle, Carrot



Yorkshire Tea

**PONTEFRACT RACECOURSE PACKAGES – 2009 SEASON**

**GOLD BUFFET EVENING PACKAGE MENU**

½ Hour - Champagne Reception

**CANAPES**

Tortilla Chips with Salsa Dip - Salted Peanuts - Cheese Savouries



**Savoury Tartlets:**

Cream Cheese with Prawns scented with Fresh Dill  
Chicken Liver Parfait and Tangy Red Onion Marmalade  
Tomato Humous and Balsamic Mushroom



**The following items are served hot:**

Goujons of Salmon with a Chinese Dipping Sauce  
Szechwan Chicken Skewers with Mint Yoghurt  
Vegetable Dim Sum Selection

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**Sample Collation Buffet Lunch**

Beef Bourguignon with Mushrooms, Red Wine Sauce and Mini Dumplings  
Chicken Strips in a Chinese Blackbean Sauce and Stir Fry Vegetables  
Macaroni Cheese with a Rustic Polonaise Crumb

Roast Rock Salt New Potatoes – Pilau Rice  
Fresh Seasonal Vegetables



Cascade of Peeled Cold Water Prawns with Marie Rose Sauce  
Pesto Roasted Chicken Breast with Blush Tomatoes  
Glazed Ham Loin with Honey and Sweet Mustard

Sliced Plum Tomato and Sweet Red Onion Salad  
Mediterranean Penne Pasta Salad  
Classic Caesar Salad with Baby Gem, Crisp Croutons and Parmesan

Assorted Breads



**Please choose one dessert from the following:**

Classic Sugar Crusted Crème Brulee  
Vanilla Pod Cheesecake with Fresh Raspberries and Cream  
Crunchy Chocolate Torte with Summer Berries and Cream



English Cheeseboard Selection with Biscuits, Celery, and Grapes



Ground Coffee with Mints



## **PONTEFRACT RACECOURSE HOSPITALITY**

**2009 SEASON**

### **SILVER DINING PACKAGE SUMMARY**

**Tier 1 £73 plus VAT**

**Tier 2 £80 plus VAT**

**Tier 3 £86 plus VAT**

3 Course Lunch

Light Afternoon Tea

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### **SILVER DINING PLUS PACKAGE**

**Tier 1 £111.50 plus VAT**

**Tier 2 £118.50 plus VAT**

**Tier 3 £124.50 plus VAT**

#### **Also Includes**

Champagne Reception on arrival

Selected House Wines with Lunch

Complimentary Bar - excluding Champagne  
open 2 hours before the first race,  
to close ½ hour after the start of the last race

\* Should a cash bar be required, the number of staff required would be charged at £57.75 plus VAT each



## **PONTEFRACT RACECOURSE HOSPITALITY**

**2009 SEASON**

### **SILVER DINING PACKAGE SUMMARY**

#### **EVENING MEETING**

**Monday Evening £80 plus VAT**

**Friday Evening £86 plus VAT**

Light Canapés

3 Course Lunch

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### **SILVER DINING PLUS PACKAGE**

**Monday Evening £118.50 plus VAT**

**Friday Evening £124.50 plus VAT**

#### **Also Includes**

Champagne Reception on arrival

Selected House Wines with Lunch

Complimentary Bar - excluding Champagne  
open 2 hours before the first race,  
to close ½ hour after the start of the last race

\* Should a cash bar be required, the number of staff required

**PONTEFRACT RACECOURSE PACKAGES – 2009 SEASON**

**SILVER DINING PACKAGE MENU**

**Sample Lunch Menu**

Leek and Potato Soup with Chive Cream

Assorted Breads



Roast Rack of Pork served on a Sage Rosti, Caramelised Pear  
and Calvados Sauce

Fresh Seasonal Vegetables



Chocolate Mocha Ramekin with Strawberries



Ground Coffee with Mints

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**Light Afternoon Tea**

Individual Scones, Preserves and Whipped Cream  
Selection of Yorkshire Cakes to include  
Chocolate, Lemon Drizzle, Carrot



Yorkshire Tea

**PONTEFRACT RACECOURSE PACKAGES – 2009 SEASON**

**SILVER DINING PACKAGE MENU**

**EVENING MEETING**

**CANAPES**

Tortilla Chips with Salsa Dip - Salted Peanuts - Cheese Savouries



Brochette of Pink Melon, Black Olive and Cherry Tomato  
Smoked Salmon Roulade with creamed Crab



Savoury Tartlets:  
Cream Cheese with Prawns scented with fresh Dill  
Chicken Liver Parfait and Tangy Red Onion Marmalade  
Tomato Humous and Balsamic Mushroom

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**Sample Dinner Menu**

Leek and Potato Soup with Chive Cream

Assorted Breads



Roast Rack of Pork served on a Sage Rosti, Caramelised Pear  
and Calvados Sauce

Fresh Seasonal Vegetables



Chocolate Mocha Ramekin with Strawberries



Ground Coffee with Mints

## **PONTEFRACT RACECOURSE PACKAGES – 2009 SEASON**

### **SILVER PACKAGE SELECTOR**

#### **STARTER:**

1. Prawn and Avocado Tower with Roasted Red Pepper Coulis
2. Chicken Liver Pate served with Onion Marmalade on a Basil Oil dressed Salad
3. Leek and Potato Soup with Chive Cream

#### **MAIN COURSE:**

1. Individual Steak and Ale Suet Puddings
2. Seared Chicken Breast wrapped in Smoked Bacon, Celeriac Puree finished with a sharp Berry Jus
3. Roast Rack of Pork served on a sage Rosti, Caramelised Pear and Calvados Sauce

#### **VEGETARIAN ALTERNATIVES MAIN COURSE**

1. Vegetable Moussaka Tian with Yorkshire Cheese and Humous Bruschetta and Green Salad
2. Twice baked Yorkshire Blue Soufflé with local Asparagus and Creamed Leeks
3. Balsamic Risotto with Wild Mushrooms, Sun Blush Tomato Chutney served with a Parmesan Basket
4. Butternut, Spinach and Yorkshire Cheese Pie served with a Warm Tomato Chutney
5. Tower of Roast Squash and Sweet Potato with Spicy Chargrilled Vegetable Kebabs with Babycorn and Broccoli Pancakes, White Onion Sauce

#### **DESSERTS:**

1. Lemon Posset with Citrus Curd and Berry Compote
2. Individual Warm Apple and Butterscotch Crumble served with Rich Vanilla Custard
3. Chocolate Mocha Ramekin with Fresh Strawberries

**Please Note: only one menu selection per party.**

**For special dietary i.e. Gluten Free and vegetarian requirements please contact  
CGC Events Ltd**



## **PONTEFRACT RACECOURSE HOSPITALITY**

**2009 SEASON**

### **SILVER BUFFET PACKAGE SUMMARY DAY & EVENING MEETING**

**Tier 1 £67 plus VAT**

**Tier 2 £72 plus VAT**

**Tier 3 £80 plus VAT**

Finger Buffet Menu

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### **SILVER BUFFET PLUS PACKAGE**

**Tier 1 £105.50 plus VAT**

**Tier 2 £110.50 plus VAT**

**Tier 3 £118.50 plus VAT**

#### **Also Includes**

Champagne Reception on arrival

Selected House Wines with Lunch

Complimentary Bar - excluding Champagne  
open 2 hours before the first race,  
to close ½ hour after the start of the last race

\* Should a cash bar be required, the number of staff required would be charged at £57.75 plus VAT each



## **PONTEFRACT RACECOURSE HOSPITALITY**

### **2009 SEASON**

#### **SILVER BUFFET PACKAGE SUMMARY**

Selection of Homemade freshly cut Sandwiches in specialty breads  
with a variety of tempting fillings



Tortilla Chips with Salsa Dip



Cocktail Sausages with Wholegrain Mustard Dip  
Cured Mini Pork Pie  
Individual Rich Shortcrust Pastry Quiche Lorraine



**The following served hot:**

Crispy Potato Wedges with Sour Cream  
Vegetable Spring Rolls with Sweet Chilli  
Goujons of Fish with Tartare Sauce  
Mini bake Steak Pies



**Please choose one sweet for the entire party at the time of booking:**

Lemon Posset with Citrus Curd and Berry Compote  
Individual Warm Apple and Butterscotch Crumble served with Rich Vanilla Custard  
Chocolate Mocha Ramekin with Fresh Strawberries



Ground Coffee with Mints

**\* Vegetarian alternatives will be provided if required**