



Christmas Party Nights 2025



York
RACECOURSE



Band Party

WHATS INCLUDED | Welcome drink on arrival | Three course meal with grand dessert buffet | Festive novelties & crackers
ENTERTAINMENT | Live party band the Monotones followed by disco
TIMES | Doors open 18.30pm | Dinner is served 19.00pm | Bar closes 12.30am | Carriages 01.00am

STARTERS | CHOOSE ON THE NIGHT

- offered with mixed warm bread rolls
- Pave Citrus Cured Salmon**
with dill marinated prawns, heritage beetroot with a marie rose sauce (mwog, mwog)
- OR
- Homemade Soup**
Roasted vegetable soup with vegetable crisps (v, vgn, mwog, mwod)

MAIN COURSE

- CARVERY**
Traditional roast sirloin of beef | Rosemary roast crown of turkey | Roast gammon loin
all of the above offered with:
winter greens, braised red cabbage, cauliflower cheese, roast roots, lyonnaise new potato wedges, traditional roast potatoes, cranberry and sage stuffing, homemade Yorkshire puddings, pork chipolata
- OR
- SEAFOOD MEDLEY** | BY PRE-ORDER
Pan Fried Sea Bass with sautéed new potatoes, samphire, butternut squash and a lemon cream sauce (mwog)
- OR
- PLANT BASED** | BY PRE-ORDER
Salt Baked Celeriac with fondant potato, beetroot, leeks and a balsamic tomato sauce (v, vgn, mwog, mwod)

DESSERT

- DESSERT BUFFET**
A sumptuous selection of traditional and mini treats from the grazing table
Plant based and Made without Gluten alternative available by pre-order
Glazed lemon tart, raspberry and white chocolate panna cotta & chocolate orange pot (v, vgn, mwog, mwod)

- CHEESE**
A selection of artisan Yorkshire cheeses
served with grapes, celery, savoury biscuit selection, fruit chutney

Pricing

Fri 05 Dec	£69.90 per person inc VAT
Sat 06 Dec	£69.90 per person inc VAT
Fri 12 Dec	£69.90 per person inc VAT
Sat 13 Dec	£69.90 per person inc VAT

FOOD ALLERGIES OR INTOLERANCES : If you have a food allergy, intolerance, or coeliac disease, please speak to our catering team for further information about the ingredients in the food and drink before making your choice. Thank you
KEY: mwod - made without dairy | mwod* - can be made without dairy
mwog - made without gluten | mwog* - can be made without gluten
v - vegetarian | vgn - vegan | vgn* - can be made vegan



Disco Party

WHATS INCLUDED | Welcome drink on arrival | Three course meal | Festive novelties and crackers

ENTERTAINMENT | DJ & Disco

TIMES | Doors open 18.30pm | Dinner is served 19.00pm | Bar closes 12.30am | Carriages 01.00am

STARTERS | CHOOSE ON THE NIGHT

offered with mixed warm bread rolls

Pave Citrus Cured Salmon

with dill marinated prawns, heritage beetroot with a marie rose sauce (mwog, mwog)

OR

Homemade Soup

Roasted vegetable soup with vegetable crisps (v, vgn, mwog, mwod)

MAIN COURSE

CARVERY

Traditional roast sirloin of beef & Rosemary roast crown of turkey

all of the above offered with:

winter greens, braised red cabbage, cauliflower cheese, roast roots, lyonnaise new potato wedges, traditional roast potatoes, cranberry and sage stuffing, homemade Yorkshire puddings, pork chipolata

OR

SEAFOOD MEDLEY | BY PRE-ORDER

Pan Fried Sea Bass with sautéed new potatoes, samphire, butternut squash and a lemon cream sauce (mwog)

OR

PLANT BASED | BY PRE-ORDER

Salt Baked Celeriac with fondant potato, beetroot, leeks and a balsamic tomato sauce (v, vgn, mwog, mwod)

DESSERT

DESSERT TRIO

Glazed lemon tart, baileys infused chocolate pot, raspberry and white chocolate roulade

Plant based and Made without Gluten alternative available by pre-order

Glazed lemon tart, raspberry and white chocolate panna cotta & chocolate orange pot (v, vgn, mwog, mwod)

Pricing

Sat 29 Nov £54.50 per person inc VAT

Fri 05 Dec £59.50 per person inc VAT

Sat 06 Dec £59.50 per person inc VAT

Fri 12 Dec £54.50 per person inc VAT

Sat 13 Dec £59.50 per person inc VAT

Fri 19 Dec £54.50 per person inc VAT

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Private Party - Plated

£53.50 PER PERSON INC VAT

DATES | Please ask our hospitality team for available dates

WHATS INCLUDED | Three course meal | Room Hire | Traditional novelties, crackers

ENTERTAINMENT | Not included - please contact us for details

TIMES | Bar closes 12.30am | Carriages 01.00am

(minimum numbers of 70 apply)

STARTERS (CHOOSE ON THE NIGHT)

offered with mixed warm bread rolls

Pave Citrus Cured Salmon

with dill marinated prawns, heritage beetroot with a marie rose sauce (mwog, mwog)

OR

Homemade Soup

Roasted vegetable soup with vegetable Crisps (v, vgn, mwog, mwod)

MAIN COURSE (CHOOSE ON THE NIGHT)

York Racecourse matured sirloin of beef

Pigs in blankets, cranberry and sage stuffing, Yorkshire pudding, roast potatoes, braised red cabbage, sprouts, honey and star anise roasted carrot & Parsnip and gravy

OR

Traditional Roast Turkey

Pigs in blankets, cranberry and sage stuffing, Yorkshire pudding, roast potatoes, braised red cabbage, sprouts, honey and star anise roasted carrot & Parsnip and gravy

OR

Salt Baked Celeriac

with fondant potato, beetroot, leeks and a balsamic tomato sauce (v, vgn, mwog, mwod)

DESSERT

Dessert Trio

Glazed lemon tart, baileys infused chocolate pot, raspberry and white chocolate roulade

Plant based and Made without Gluten alternative available by pre-order

Glazed lemon tart, raspberry and white chocolate panna cotta & chocolate orange pot (v, vgn, mwog, mwod)

T&C for Private Christmas Parties apply and will be outlined in your contract

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Private Party - Carvery

£53.50 PER PERSON INC VAT

DATES | Please ask our hospitality team for available dates

WHATS INCLUDED | Three course carvery meal | Room Hire | Traditional novelties, crackers

ENTERTAINMENT | Not included - please contact us for details

TIMES | Bar closes 12.30am | Carriages 01.00am

(minimum numbers of 70 apply)

STARTERS | CHOOSE ON THE NIGHT

offered with mixed warm bread rolls

Pave Citrus Cured Salmon

with dill marinated prawns, heritage beetroot with a marie rose sauce (mwog, mwog)

OR

Homemade Soup

Roasted vegetable soup with vegetable crisps (v, vgn, mwog, mwod)

MAIN COURSE

CARVERY

Traditional roast sirloin of beef & Rosemary roast crown of turkey

all of the above offered with:

winter greens, braised red cabbage, cauliflower cheese, roast roots, lyonnaise new potato wedges, traditional roast potatoes, cranberry and sage stuffing, homemade Yorkshire puddings, pork chipolata

OR

SEAFOOD MEDLEY | BY PRE-ORDER

Pan Fried Sea Bass with sautéed new potatoes, samphire, butternut squash and a lemon cream sauce (mwog)

OR

PLANT BASED | BY PRE-ORDER

Salt Baked Celeriac with fondant potato, beetroot, leeks and a balsamic tomato sauce (v, vgn, mwog, mwod)

DESSERT

DESSERT TRIO

Glazed lemon tart, baileys infused chocolate pot, raspberry and white chocolate roulade

Plant based and Made without Gluten alternative available by pre-order

Glazed lemon tart, raspberry and white chocolate panna cotta & chocolate orange pot (v, vgn, mwog, mwod)

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January Party

£36.95 PER PERSON INC VAT

DATES | Please ask our hospitality team for available dates - **January 2026 only**

WHATS INCLUDED | Festive Buffet I | Room Hire | Traditional novelties, crackers

ENTERTAINMENT | DJ and Disco

BAR | Pay as you go or on Account

TIMES | Bar closes 12.30am | Carriages 01.00am

(minimum numbers of 70 apply)

ARRIVAL PROSECCO COCKTAIL

Mini Prawn Cocktails
Vegetable Samosas,
Raita Dim Sum, Sweet Chilli Dressing

Hot Pulled Turkey & Maple Bap
Seasoning, Cranberry Sauce, Apple Sauce

Mini Roast Potatoes
Pigs in Blankets

T&C for Private Christmas Parties apply and will be outlined in your contract

FOOD ALLERGIES OR INTOLERANCES : If you have a food allergy, intolerance, or coeliac disease, please speak to our catering team for further information about the ingredients in the food and drink before making your choice. Thank you

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Drinks Options

Take advantage of our great value drinks options
Our bar team will have your drinks ready for when you sit down

Please note that these discounted drinks options are available for pre-order only and
not offered for purchase on the night, and we are unable to swap or interchange items.

Product subject to supplier availability at the time

SPARKLING | WINE | £159.00

2 bottles Prosecco, Italy
2 bottle Colombard Ugni Grande Reserve (White Wine)
1 bottle Grenache Carignan Merlot Grande Reserve (Red Wine)
1 bottle Still Water (750ml btl)
1 bottle Sparkling Water (750ml btl)

SPARKLING | WINE | BEER | £210

2 bottles Prosecco, Italy
2 bottle Colombard Ugni Grande Reserve (White Wine)
1 bottle Grenache Carignan Merlot Grande Reserve (Red Wine)
8 bottles Birra Moretti (330ml btl)
1 bottle Still Water (750ml btl)
1 bottle Sparkling Water (750ml btl)

SPIRIT & MIXER BUCKET | £ 59.95

8 Pre Mixed Spirit & Mixer - choose from
Gin & Tonic | Pink Gin & Tonic
Jack Daniels & Coke | Vodka & Coke

SOFT DRINKS | £32.50

2 Diet Coke (330ml can)
2 Coke Zero (330ml can)
2 Appletiser (275ml btl)
2 Sprite (330ml can)
1 Jug of Cranberry Juice

CHILLED BEER BUCKET | £50.00

8 Birra Moretti (330ml btl)

CHILLED CIDER BUCKET | £46.00

8 Strongbow Original (440ml can)

CHILLED MIXED CIDER BUCKET | £46.50

4 Strongbow Original (440ml can)
4 Strongbow Dark Fruits (440ml can)

CHILLED OLD MOUT CIDER | £67.70

8 Old Mout Summer Berries Cider (500ml btl)

COCKTAIL BUCKET | £67.50

8 Nohrlund Cocktails - please choose from
Mojito Rum | Bramble Gin
Passion Fruit Martini | Espresso Martini

CHILLED 0.0 BUCKET | £38.70

4 Guinness 0.0 (440ml can)
4 Heineken 0.0 (330ml btl)



The PROPER boring bit

CHRISTMAS CANCELLATION AND REFUND POLICY 2025 SHARED CHRISTMAS PARTIES

Office Hours | Please note our office booking hours are Mon-Fri 9.30am-4.30pm.

1 Due to the popularity of our party nights, York Racecourse Hospitality is unable to accept any provisional bookings. To secure places, please contact a member of the team on 01904 638971 or email christmas@yorkracecoursehospitality.co.uk

2 Payments

We are a cashless venue and ask that all payments be made over the telephone by card.

A £20.00 per person deposit is required to secure the booking. This deposit is non-refundable and non-transferable.

Final payments for any places booked, are due by Friday 31st October 2025. 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 21 November 2025

5. Round tables to seat up to 12 guests. Parties of 13 or more may be split onto 2 tables. If you would prefer to be sat all together on one long 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 the room.

6. York Racecourse Hospitality reserves the right to confiscate any alcoholic beverages brought into the venue, 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. We follow good hygiene practices in our kitchen; however, whilst a dish may not identify a specific allergen as an actual ingredient, due to the wide range of ingredients used in our kitchen, foods may be at risk of cross-contamination by other ingredients. Please ask our staff for further information.

10. York Racecourse Hospitality reserves the right to change the entertainment or individual scheduled act(s), a suitable replacement will be provided.

11. Many partygoers choose to dress up for the occasion. Whilst there is no formal dress code in place guests are asked to dress in an appropriate manner.

12. All drinks are to be paid for on the night unless a drinks pre-order has been made. Drinks pre-orders need to be paid in full no later than 72 hours before your event date. We are unable to accept any bar accounts or pre-paid bar accounts on the night.

12. By booking with York Racecourse Hospitality you are agreeing to the terms and conditions outlined

York Racecourse Hospitality, York Racecourse, York YO23 1EX Tel 01904 638 971

christmas@yorkracecoursehospitality.co.uk

CGC Event Caterers Limited, Trading as York Racecourse Hospitality

Registered in England No. 390173, Registered Office, Manchester Arena, Hunts Bank Approach, Manchester, M3 1AR.