



**EVENTCATERERS**

Est. 1896

# PONTEFRACT RACECOURSE

## 2017 BESPOKE MENUS





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## ON ARRIVAL

Morning coffee and biscuits - **£1.80 per person**

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### CANAPÉS

#### Canapé menu one £4.95 per person

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

#### Canapé menu two £7.35 per person

Tortilla chips  
Salted peanuts  
Assorted olives

#### Savoury tartlets

Mini prawn cocktail with Marie Rose  
Chicken liver parfait with onion marmalade  
Hummus & chilli  
  
Sticky mini sausages in honey and mustard  
Thai fishcakes with chilli jam  
Asparagus spears with hollandaise dip

#### Build your own canapé menu:

##### Start with:

Tortilla chips, salted peanuts and assorted olives

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

##### Then add items from the selector as follows:

Three items	£ 7.60	Four items	£ 9.25
Five items	£10.75	Each additional item then	£ 1.75

#### Cold savoury canapés

Oak smoked salmon tartlet with sour cream and cracked black pepper  
Marinated olives

Parmesan and rosemary croute with feta cheese & sun blush tomato

#### Hot savoury canapés

King prawn tempura with a soy and sesame dip

Filo coated king prawn with sweet chilli dip

Sticky cocktail sausages with honey and wholegrain mustard

Thai chicken skewers with sesame dipping sauce

Roast beef and onion confit in a mini Yorkshire pudding

Asparagus spears with hollandaise shot

Wild mushroom risotto balls

#### Cold sweet canapés

Mini chocolate profiteroles

Chocolate dipped strawberries

Baby meringues with pistachio cream

#### Hot sweet canapés

Warm doughnut balls with a blueberry compote

*Should you choose to order canapés without a main meal, a surcharge of £5.00 per person plus VAT will be applicable*

## SET MENU SUGGESTIONS

### Menu one

**£17.95 per person**

Tuscan minestrone soup with parmesan crisps (v)

Steak & Yorkshire ale pie,  
olive oil mash and Claret jus

Fresh seasonal vegetables

### Menu two

**£17.95 per person**

Basil, tomato and ricotta cheesecake with a balsamic,  
sundried tomato and herb salad (v)

Breast of chicken on potato mash with roast squash,  
and buttered kale with a red wine glaze

**Why not add a dessert to menu one or two from our selector on page 6**

**(all desserts are individually priced and would be charged in addition to the above menu price)**

### Menu three

**£23.95 per person**

Butternut squash veloute with toasted cracked rye  
and parmesan (v)  
Assorted breads

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

Apple and berry fruit crumble with dairy cream

Ground coffee and mints

### Menu four

**£26.95 per person**

Smoked haddock and leek croquettes on rocket  
tarragon cream

Assorted breads

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

Eton mess served with fresh raspberries

Ground coffee and mints

### Menu five

**£28.70 per person**

Fresh smoked salmon with an avocado mousse  
and passion fruit gel  
Assorted breads

Roast chicken breast and confit leg cannelloni  
with charred sweetcorn puree, carrots  
pommes Anna and thyme jus

Homemade mango crème brûlée

Ground coffee and mints

### Menu six

**£28.80 per person**

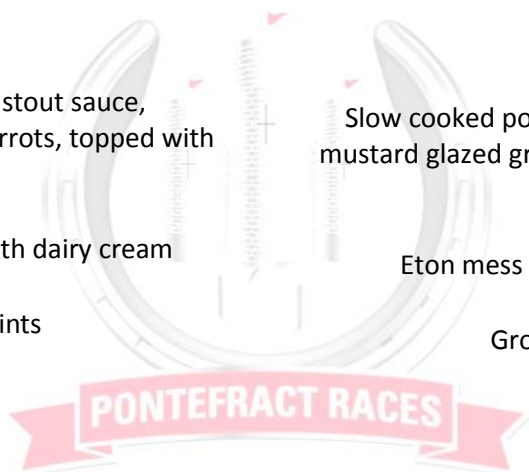
Salad of smoked chicken dressed with cos leaves,  
croutons, crispy bacon and parmesan caesar dressing

Assorted breads

Oriental glazed salmon pave with herb potatoes,  
heritage carrots and a ginger and lemongrass glaze

Summer pudding, fresh berries and whipped cream

Ground coffee and mints



### **Menu seven**

**£30.85 per person**

Charred cured mackerel with horseradish cream,  
cucumber two ways; compressed and puree

Assorted breads

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

/

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

/

Ground coffee and mints

### **Menu eight**

**£38.75 per person**

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

Assorted breads

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Roast sirloin of Yorkshire beef, chateau potato and  
Yorkshire pudding with roasted carrots and parsnips  
and a rich Claret glaze

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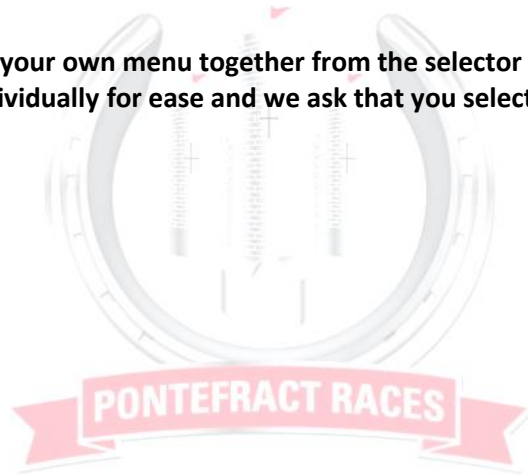
Lemon and sesame tart with meringue and dark  
chocolate and fresh berries

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Ground coffee and mints

All prices exclude VAT

**You may prefer to put your own menu together from the selector on the following pages.  
All dishes are priced individually for ease and we ask that you select a minimum of 3 courses**



# STARTERS

## Hot starters

Leek, potato and mature cheddar cheese soup with cheddar croutons (v)	£ 4.30
Butternut squash veloute with toasted cracked rye and parmesan (v)	£ 4.30
Tuscan minestrone soup with parmesan crisps (v)	£ 4.30

## Warm starters

Smoked haddock and leek croquette on rocket tarragon cream	£ 5.95
BBQ rack of ribs with garlic, pomegranate molasses and chilli	£ 6.75

## Cold starters

Salted beetroot, feta and pickled onion salad (v)	£ 6.75
Turkish baked tomato and aubergine with an onion puree and grilled flat breads (v)	£ 6.95
Salad of smoked chicken dressed with cos leaves, croutons, crispy bacon and parmesan caesar dressing	£ 6.75
Hoisin confit duck, cucumber ribbons and juniper dressing	£ 8.10
Fresh smoked salmon with an avocado mousse and passion fruit gel	£ 8.10
Smoked and potted salmon with pickled cucumber, watercress and crème fresh	£ 8.10
Charred cured mackerel with horseradish cream, cucumber two ways; compressed and puree	£ 8.10

**All served with assorted breads**

## MAIN COURSES

### Fish

Asian spiced sea bass fillet with onion bhaji, spinach, samphire, onion seed potatoes and sesame oil dressing £15.45

Oriental glazed salmon pave with herb potatoes, heritage carrots and a ginger and lemongrass glaze £15.45

### Meat

Slow cooked pave of Beef in a stout sauce horseradish mash buttered kale, carrots topped with field mushroom £14.35

Rack of pork with celeriac puree, heritage carrots, crackling and red wine jus £15.45

Slow cooked pork belly with crushed new potato, mustard glazed greens, carrots and a spiced puy lentil sauce £15.45

Herb crusted lamb rump and liquorice confit lamb shoulder with caramelised fennel, julienne of carrot, pommes Anna, crispy capers and crisp bread £16.75

Roast chump of lamb, dauphinoise potatoes, baby carrots, minted pea puree and pancetta, port and redcurrant gravy £16.75

Roast sirloin of Yorkshire beef, chateau potato and Yorkshire pudding with roasted carrots and parsnips and a rich Claret glaze £21.55

### Poultry

Chicken breast and ham with potato and chorizo gratin, mangetout and butternut squash served with a red wine jus £14.35

Parmesan glazed chicken breast with pearl barley risotto and thyme and garlic roasted carrots £14.35

Roast chicken breast and confit leg cannelloni with charred sweetcorn puree, carrots pommes Anna and thyme jus £14.35

### Vegetarian alternative (pre orders only)

Vegetarian alternatives will be provided on the day subject to pre ordering. The vegetarian dish to be served will be shown on your confirmation documentation forwarded to you prior to racing taking place.

## DESSERTS

### Chilled desserts

Homemade mango crème brûlée	£ 5.60
Summer pudding with fresh berries and whipped cream	£ 6.50
Summer berry ripple baked cheesecake with a sharp coulis and pistachio cream	£ 6.50
Eton mess served with fresh raspberries	£ 6.50
Chocolate praline terrine with chocolate sauce, fresh berries and orange coral gelée	£ 6.75
Lemon and sesame tart with meringue and dark chocolate	£ 6.75

### Hot desserts

Apple and berry fruit crumble with dairy cream	£ 6.15
Sticky toffee pudding with caramel sauce and vanilla mascarpone	£ 6.15

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## CHEESE COURSE

Additional to set luncheon menus only

### British and Continental selection

Cheese taster	£4.75 per person	Full cheese platter	£7.15 per person
Brie, Cheddar and Stilton			

### Gourmet selection

Full cheese platter	£8.75 per person
Wensleydale with cranberry, Fountains Gold and Yorkshire Blue	

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## TO FINISH

£1.05 per person

Ground coffee  
Decaffeinated coffee  
Yorkshire tea  
Selection of fruit teas



## **Cold luncheon menu nine**

**£27.75 per person**

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

Bloomer breads

/

Cascade of peeled cold water prawns with a Marie Rose sauce

Roast turkey with cranberry and orange relish

Honey and mustard loin of ham

### **Garden salad selection**

Tomato salad with basil pesto

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

Hot new potatoes

Dressings and sauces

**PONTEFRACT RACES**

Eton mess served with fresh raspberries

/

Ground coffee and mints

**For an additional £6.95 per person  
this menu may be enhanced by adding:**

Roast rare sirloin of beef  
crusted with rock salt and peppercorns

This menu may also be served as a fork buffet, please let us know at the time of booking should you prefer this

## FINGER BUFFETS

All food is served on a buffet table for your guests to help themselves

### Menu ten

**£9.25 per person**

A luxury sandwich selection

Assorted crisps

#### Hot items:

Crispy chips

Assorted pizza slices

### Menu twelve

**£18.80 per person**

A luxury sandwich selection

Pork pies and pickle

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

#### Hot items

Rosemary and sea salt roasted new potatoes  
with mint and watercress dip

Lime and dill coated fish goujons  
and tartare sauce

Mini Wensleydale cheese tarts  
with caramelised onion

Yorkshire pork and apple sausages  
with a honey and mustard glaze

Mini steak pie

### Menu eleven

**£9.25 per person**

Hot BBQ pulled pork served on fresh breads

Warm roast potatoes

### Menu thirteen

**£20.55 per person**

Hot BBQ pulled pork served in fresh breads

or

Brisket of salted beef served in fresh breads  
with onion marmalade and mustard

**please choose one sandwich filling  
for the entire party**

**Served with;**

Chunky chips

Beer battered onion rings with a mint yoghurt dip

#### Salads

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

/  
Homemade mango crème brulee

**Additional items can be added at £2.95 per item – please see our selector overleaf.**

**Please note that swapping buffet items may incur an additional charge**

## Finger buffet selector

**Additional items can be added at £2.95 per item - Swapping buffet items may incur an additional charge**

### Cold items

Figs and soft cheese wrapped in parma ham

Cured mini pork pies

Celery sticks with light cream cheese

Mini choux buns filled with salmon & dill mousse, lemon crème fraîche

Classic scotch eggs with a caper mayonnaise

Vegetable crudités with various dips

Mixed green crisp leaves

### Hot items

Bang bang chicken fillets with sour cream and chive dip

Mini Yorkshire pudding with mini sausages and caramelised onions

Satay chicken kebabs with spicy peanut dip

Mini Yorkshire pudding, shredded roast beef & horseradish cream

Anchovy and tapenade brochette

Lime and dill coated fish goujons and tartare sauce

Asparagus, mushroom & goats cheese quiche

Garlic and chilli skewered prawns with saffron mayonnaise

Tempura of vegetables with a sweet and sour dipping sauce

Focaccia pizza with Mediterranean roasted vegetables and Italian cheeses

Rosemary and sea salt roasted new potatoes with mint and watercress dip

Chorizo and red pepper tartlets

Mini steak pies

Chunky chips

Mushroom, brie and chive vol-au-vents

Onion bhajis

Vegetable samosas

**You are welcome to add a dessert, a cheese course or tea and coffee from the selector on page 5 or select one of the below mini desserts for £2.00 per person (choice must be for the entire party)**

Rich chocolate pot with strawberries and dairy cream

Lemon posset with strawberry jam shot

Summer berry syllabub with fruit coulis

## FINGER BUFFETS

### **Menu fourteen**

**£30.85 per person**

A luxury sandwich selection

Cured mini pork pie with pickle

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

#### **The following served hot:**

Beef goulash with capsicum, paprika and sour cream

Chargrilled chicken supreme, spiced Catalan bean stew with chorizo sausage

Yorkshire pork and apple sausages with a honey and mustard glaze

Mini Wensleydale cheese tarts with caramelised onion

Rosemary, garlic and sea salt roasted new potatoes and sour cream

#### **Garden salad selection**

Tomato salad with basil pesto

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

/

#### **Selection of dessert taster pots:**

Chocolate mousse

Lemon posset

Eton mess

/

Ground coffee with mints

## FORK BUFFETS

### Menu fifteen

**£14.65 per person plus VAT**

Mini Cumberland sausage on apple mash  
with red onion gravy and garden peas

/  
Lemon posset with strawberry jam shot

### Menu sixteen

**£14.65 per person plus VAT**

Homemade lasagne  
served with chips and garden peas

/  
Homemade mango crème brûlée

### Menu seventeen

**£25.95 per person**

**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 with coconut sauce

Traditional lamb cooked in a mint and red wine sauce topped with herb crumbs

Mediterranean prawn 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 for the entire party:

Lemon and sesame tart with meringue and dark chocolate and fresh berries

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

Apple & fruit crumble with dairy cream

/  
Ground coffee with mints

## FORK BUFFETS

### Menu eighteen

£32.85 per person

#### Cold items

Cascade of peeled cold water prawns with a Marie Rose sauce

Roast turkey, cranberry and orange relish

Honey roast 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

Bloomer 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:**

Lemon and sesame tart with meringue and dark chocolate and fresh berries

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

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

Ground coffee with mints

## BARBECUE MENUS

### Menu nineteen

£20.50 per person

Barbequed Yorkshire jumbo sausage

¼lb Beef burger in a sesame seed bun

Cajun spiced chicken pieces and drumsticks

#### The above served with

Jacket potato

Tossed mixed leaf salad

Red cabbage and chive slaw

Relishes and mustards

Fresh strawberries and wedges of fresh fruit

#### Barbecue selector

Please select any of the following to enhance your barbecue; selections must be made for the entire party and in addition to the menu above



. Spare ribs with barbeque sauce	£2.70
. Minted lamb kebabs	£3.40
. Thyme and garlic rubbed minute steaks	£8.25
. Lemongrass marinated king prawn skewers	£5.25
. Assorted French stick and garlic bread	£1.60
. Full cheeseboard served with biscuits, celery and grapes	£7.15
. Ground coffee and mints	£1.95

**This menu can only be cooked on a barbeque with a suitable site  
i.e. marquee and not in the boxes**

## AFTERNOON TEA MENUS

### **Full English afternoon tea** **£7.60 per person**

Assortment of finger sandwiches

/

Mini scones with fresh cream and preserve

Assorted fancies / mini taster pots

Selection of mini cakes

/

Freshly brewed tea

### **Medium English afternoon tea** **£5.95 per person**

Finger sandwiches in brown and white bread

Selection of cakes



Freshly brewed tea

### **Light English afternoon tea** **£4.00 per person**

Mini scones with fresh cream and preserve

Assortment of mini cakes

/

Freshly brewed tea

### **Strawberries and cream** **£3.60 per person**

*Should you choose to order afternoon tea without a main meal, a surcharge of £5.00 per person plus VAT will be applicable*



# CHILDREN'S MENU

## Children's menu selector £9.25 per child

Please choose one main meal and two side dishes for all

Chicken nuggets

Burger

Pizza

Pork sausages

Fish goujons

Or a half portion of an adult main course

All served with a choice of the following:

Potatoes

Chips

Vegetables

Baked beans

Ice cream with various toppings

## 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)

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### **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:-

<b>Day of Meeting</b>	<b>Final Numbers by 12.00noon</b>
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.

All prices exclude VAT

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