



Beverley
RACECOURSE

Beverley Racecourse

CONFERENCE PACKAGES
JANUARY TO DECEMBER
2020



EVENTCATERERS
Est. 1896

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ALL PACKAGES INCLUDE

Professional Management on hand throughout.

Packages are based on a minimum number of 15 delegates. For numbers less than 30 delegates, only working lunch menus 6 & 7 will be applicable within your chosen package, please see page 1 for details.*

We are happy to tailor packages to meet your requirements

All buffet menus are served from buffet points

NEED HELP?

One of our experienced managers would be pleased to meet you, without obligation, to discuss your requirements in more detail please contact us...

Silver Package

SILVER PACKAGE | £20.35 PLUS VAT PER PERSON

Coffee or tea on arrival with biscuits

Mid-morning coffee or tea with biscuits

Choice of breakfast menus or grazing lunch menus 1 to 7 (not applicable on numbers below 30)*

Mid-afternoon coffee or tea

MENU 1

A variety of freshly prepared sandwiches & wraps

Tuna & cucumber V|DF|GF**

Roast Mediterranean vegetable & cream cheese in a

pitta pocket VE|V|DF*|GF**

Chicken Caesar salad wrap DF|GF**

*Three cheese & chive tart V|GF**

Crispy fish bites with homemade tartare sauce

V|DF|GF**

Cajun spiced potato wedges & sour cream V|DF|GF**

/

*Chocolate brownie with cream V|GF**

/

Fresh brewed coffee or Yorkshire tea

MENU 2

A variety of freshly prepared sandwiches & wraps

Chunky egg & tomato mayonnaise in granary

V|DF|GF**

Turkey, lettuce & cranberry wrap DF|GF**

Cream cheese & pickled dill wholemeal fingers

V|DF|GF**

Honey & mustard chicken skewers DF|GF

*Wensleydale tart with red onion relish V|GF**

Roasted rock salt new potatoes VE|V|DF|GF

/

Fresh berry pavlova V|DF|GF*

/

Fresh brewed coffee or Yorkshire tea

MENU 3

(Healthy options)

A variety of freshly prepared sandwiches & wraps

Chargrilled chicken wholegrain flat bread, mint & cucumber dressing DF|GF**

Sun blush tomato, hummus & crunchy vegetable in a

pitta pocket VE|V|DF*|GF**

BBQ salmon kebabs served with lemon V|DF|GF

Halloumi cheese & charred sweet pineapple V|GF

Tomato salad with balsamic vinegar VE|V|DF|GF

/

Fresh fruit platter VE|V|DF|GF

/

Fresh brewed coffee or Yorkshire tea

MENU 4

Choose two of the following:

Homemade Mediterranean vegetable lasagne with mixed leaf salad & garlic bread VE|V|DF*|GF**

Beef & Yorkshire ale casserole, herb dumpling & roasted new potatoes DF|GF

Seafood gnocchi in a white wine sauce, mixed leaf salad & French stick

*Herby sausages with butter bean mash & wilted greens DF**

Strips of chicken stir-fried with vegetables, sweet chilli sauce & toasted cashews with pilau rice DF|GF

/

Fresh brewed coffee or Yorkshire tea

Silver Package Continued

SILVER PACKAGE | £20.35 PLUS VAT PER PERSON

MENU 5

*Pulled hot roast pork in a soft bap GF**

served with:

Coleslaw, apple sauce, chunky chips & salad garnish DF|GF

OR

*Hot roast turkey in a soft bap GF**

served with:

Stuffing, cranberry sauce, mini roast potatoes & salad garnish

/

Mini dessert pot selection:

Lemon posset | Eton mess | Chocolate pot V|GF

/

Fresh brewed coffee or Yorkshire Tea

MENU 6

COLD WORKING LUNCH

A variety of freshly prepared sandwiches & wraps

Chunky egg & tomato mayonnaise in granary DF|GF**

Tuna & cucumber V|DF|GF**

Chicken Caesar salad wrap DF|GF**

*Wensleydale tart with red onion relish V|GF**

Mini prawn cocktail pots V|DF|GF

Traditional pork pie with pickles

/

Sharp lemon tart with a fruit coulis V

/

Fresh brewed coffee or Yorkshire tea

MENU 7

COLD WORKING LUNCH

A variety of freshly prepared sandwiches & wraps

Tuna & cucumber V|DF|GF**

Turkey, lettuce & cranberry wrap DF|GF**

*Roast Mediterranean vegetable & cream cheese
seeded flat bread DF*|GF**

Traditional pork pie with pickles

Puff pastry case filled with cheese savoury & chives V

BBQ salmon skewer served with lemon V|DF|GF

/

Mini dessert pot selection

Lemon posset | Chocolate pot | Eton mess V|GF

/

Fresh brewed coffee or Yorkshire tea

Gold Package

GOLD PACKAGE | £23.95 PLUS VAT PER PERSON

Coffee or tea with Danish Pastries on arrival

Mid-morning coffee or tea with biscuits

Choice of breakfast menus or grazing lunch menus 1 to 11 (not applicable on numbers below 30)*

Mid-afternoon coffee or tea with freshly baked cookies

MENU 8

A variety of freshly prepared sandwiches & wraps

Tuna & cucumber V|DF|GF**

Chunky egg & tomato mayonnaise in granary V|DF|GF**

Chicken Caesar salad wrap

Crispy fish bites with homemade tartare sauce V|DF|GF**

Mini Yorkshire pudding filled with rare beef and caramelised red onion

Thai spiced arancini balls DF|GF**

Cajun spiced potato wedges with sour cream & chive dip VE|V|DF*|GF*

/

Glazed lemon tart with raspberry cream

/

Fresh brewed coffee or Yorkshire tea

MENU 10

A variety of freshly prepared sandwiches & wraps

Chargrilled chicken seeded flat bread with mint cucumber dressing DF|GF**

Sun blush tomato, hummus & crunchy vegetable in a pitta pocket

Tuna & cucumber V|DF|GF**

BBQ salmon kebabs served with lemon V|DF|GF

Pork & chorizo chipolata DF

*Wensleydale tart with red onion V|GF**

Cajun spiced potato wedges with sour cream dip VE|V|DF*|GF*

/

Baked white chocolate & raspberry cheesecake V

/

Fresh brewed coffee or Yorkshire tea

Gold Package Continued

GOLD PACKAGE | £23.95 PLUS VAT PER PERSON

MENU 9

Chargrilled chicken, corn & sweet potato chowder DF|GF*
garnished with scallion onions with mixed green vegetables*

Braised beef & Yorkshire ale casserole with roasted new potatoes DF|GF

Roast butternut squash risotto, shaved asparagus & sun blush tomatoes V|DF|GF*

Served with:

Fresh brown & white bloomer bread

/

Mini taster pot selection (choose two)

Lemon posset | Chocolate cherry trifle | Eton mess V

Strawberry fruit jelly | Chocolate honeycomb torte V

/

Fresh brewed coffee or Yorkshire tea

MENU 11

Creamy butter chicken with coconut & coriander yoghurt dressing DF|GF*

*BBQ pulled pork shoulder in brioche buns with crunchy red slaw DF|GF**

*Penne pasta puttanesca, kalamata olives, salty capers and fresh basil leaves VE|V|DF|GF**

Served with:

Skinny French fries

Pilau rice

Crisp leaf, radish, carrot & tomato salad bowl

Fresh brown & white bloomer bread

/

Caramelised lemon tart with raspberries V

/

Freshly brewed coffee or Yorkshire tea

Platinum Package

PLATINUM PACKAGE | £30.95 PLUS VAT PER PERSON

Coffee, tea or fresh orange juice with breakfast in a knotted roll:

*Egg and bacon **OR** Egg and sausage with tomato or brown sauce or fresh fruit kebab & cereal bars*

Mid-morning coffee or tea with mini muffins

Choice of any lunch menu (not applicable on numbers below 30*)

Mini chocolates within the main meeting room during the afternoon

Mid-afternoon coffee or tea with a selection of freshly baked cookies

Cordial available throughout the day

MENU 12

Casserole of Yorkshire braised lamb with rosemary dumplings & new potatoes DF

Sweet and sour chilli pork fillet with steamed pak choi, ginger & toasted cashew nuts with sea salt roasted new potatoes DF|GF

Butternut squash & sweet potato ragout served with black onion seed rice VE|V|DF|GF

Served with:

Fresh brown & white bloomer breads

/

Trio of desserts: Chocolate sachertorte | Crème brûlée | Fresh fruit platter V

/

Fresh brewed coffee or Yorkshire tea

MENU 13

A variety of freshly prepared sandwiches and wraps

Roast Mediterranean vegetable & cream cheese in a pitta bread pocket VE|V|DF*|GF**

Chargrilled chicken seeded flat bread with mint cucumber dressing DF|GF**

BBQ pulled pork shoulder with salad in a seeded flat bread DF

Spicy Thai fishcakes with sweet plum dipping sauce V|DF|GF**

*Wensleydale & red onion tart GF**

BBQ meatball skewers with red & green peppers DF

Cajun lemon spiced chicken goujons with sour cream chive dip DF|GF**

/

Pots of strawberries & vanilla panna

PLEASE FEEL FREE TO SELECT ANY MENUS FROM THIS PACK
FOR THE PLATINUM DDR

Breakfast Menus

M E N U 1

*A selection of fruit juices
(apple | grapefruit | orange)*

/

*Free range fried egg
Yorkshire bacon & sausages*

Black pudding

Mushrooms & tomato

Fried bread

Selection of sauces

/

Freshly brewed coffee or Yorkshire tea

M E N U 2

Selection of Danish pastries

Sliced ham & cheese

Fresh fruit platter/ pot of yoghurt

Continental breads

Butter and preserves

/

Fresh brewed coffee or Yorkshire tea

Enhancements

ALL ITEMS ARE PLUS VAT EACH

BREAKFAST ITEMS

Danish pastries **£2.30**

Bacon bap with sauces **£3.80**

Sausage bap with sauces (vegetarian sausage can be made available at the same price) **£3.80**

Egg bap with sauces **£3.15**

Bacon, mushroom and tomato baguette **£4.75**

Breakfast on a stick – cherry tomato, button mushroom, French toast, Yorkshire chipolata **£3.10**

BEVERAGES

Cup of tea or coffee **£1.45**

Cup of tea or coffee with biscuits **£2.15**

Bottled mineral water (1 litre) **£3.20**

Jug of fruit juice (1 litre) (choice of; Orange, Grapefruit or Apple) **£5.30**

Jug of cordial (1 litre) **£2.00**

AFTERNOON TEA

Selection of slices including; millionaires, chocolate brownie & flapjack **£2.05**

Yorkshire cakes; carrot, lemon, hazelnut **£3.20**

Round of sandwiches **£4.05**

Traditional light afternoon tea **£7.50**

Assorted sandwiches | Fruit scones with preserves | Cup of tea

SUNDRIES

Kit-kats **£1.15**

Assorted confectionary **£1.55**

Plate of biscuits (10 portions per plate) **£4.95**

Enhancements Continued

ALL ITEMS ARE PLUS VAT EACH

HEALTHY OPTIONS

Side salad bowls **£3.10**

Forest fruit smoothies **£3.65**

Fresh fruit kebabs (large) **£3.25**

Fresh fruit pots **£2.95**

Platter of prepared seasonal fruit (per person) **£2.95**

Piece of whole fresh fruit (per item) **£0.70**

desserts (please choose one from the following options for all guests) **£4.15**

CHILLED

Classic sugar crusted crème brûlée with shortbread biscuit

Crunchy chocolate torte with summer berries & double cream

Pot of strawberries with vanilla pannacotta

Fresh seasonal fruit platter

Rich chocolate pot

HOT

Sticky toffee pudding with butterscotch sauce

Seasonal fruit crumble with custard

CGC EVENTS LTD

TERMS AND CONDITIONS FOR EVENTS

Booking & Payment

1. All bookings will be considered provisional until a £1000 or 20% deposit (whichever is the greater, except for events not exceeding £1000.00) is received together with the signed booking form. This deposit is non refundable should your event be cancelled by you.
2. On receiving the provisional booking, CGC Events Ltd ("CGC Events") will send you a booking form/contract agreement which should be signed and returned with the appropriate deposit. These terms and conditions shall apply to the contract to the exclusion of any terms proffered by you.
3. CGC Events sales coordinators will require detailed requirements of your event no later than four weeks prior to the contracted event. After receiving this detail CGC Events will issue a pro-forma invoice estimating your total spend. Payment of this pro-forma invoice is required no later than 20 working days in advance of the event. Payment for late bookings or payment within 5 working days of the event taking place must be made by Credit Card or Telegraphic transfer. Any amendments/additions will require immediate payment. A final invoice will be issued post-event. Refunds for any overpayments will be available after production of our final invoice.
4. Any balance of this final invoice is due within 30 days of the contracted event date. All payments to CGC Events under the contract shall be made in full without deduction by way of set off, counterclaim or otherwise.
5. CGC Events reserves the right to amend or substitute the menu content and price should circumstances demand.
6. VAT – unless otherwise stated all prices are subject to VAT at the current rate.
7. We do not levy a service charge or gratuities; these are entirely at the clients discretion.
8. If your chosen venue is particularly remote or your facilities are not suitable we reserve the right to apply a surcharge.

Contracted Numbers / Catering

9. Minimum contracted numbers apply to each event. Should the contracted event fall below the agreed minimum number, CGC Events reserve the right to charge for the shortfall of numbers or apply a service charge. Minimum numbers for events are: Conferences 15, Lunches, Dinners, Buffets, BBQ's and Wedding Breakfasts 75.
10. CGC Events reserve the right to provide an alternative function room or change the function room(s) should numbers be reduced or increased or due to circumstances beyond our control.
11. Provisional numbers to the nearest 10 are required 20 working days prior to the event date, with final numbers not later than 2 working days prior to the event and these numbers must be confirmed by email or fax. This number or the actual number served, whichever is the greater, will be charged to your account.
12. 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.
13. Under no circumstances are you or your guests permitted to consume food or drink which has not been purchased on the premises.

Cancellation

14. Should you wish to cancel the contracted event you must notify our office in writing; the following percentage of the anticipated final invoiced account will be payable depending on the time between receipt of the notice and the date of the event.:

• Within 5 working days	100%
• Between 6 & 10 working days	50%
• Between 11 & 20 working days	25%
15. CGC Events may cancel the contract with immediate effect by giving notice in writing to you if:
 - You fail to pay CGC Events proforma invoice for the estimated total spend as set out in clause 3, or any other invoice of CGC Events by the due date.
 - You become bankrupt or insolvent, or enter into a Voluntary Arrangement or any other composition with your creditors, or have a receiver appointed over any of your assets, or suffer any similar process, or CGC Events reasonably apprehends that any of the above events is about to occur in relation to you.
 - If in the reasonable opinion of CGC Events, the property or reputation of our landlord is at risk of damage as a result of your event or you have not obtained any licence required pursuant to clause (24) of these terms and conditions.
16. CGC Events may cancel the contract with immediate effect by giving notice in writing to you if an additional race date is organised by our landlords on a date which affects your booking in which case your deposit and any sums paid by you shall be refunded in full.
17. CGC Events reserve the right to cancel events and offer alternative venues and dates for events where insufficient numbers have booked to make the event viable. CGC Events will have no liability to you for any breach of contract or otherwise due to industrial dispute, accident, fire, flood, weather, interruption to electricity or gas supply, acts of God or terrorism or circumstances beyond our reasonable control ("a force of Majeure Event"), and we may in our absolute discretion cancel the event where we reasonable anticipate that a Force Majeure Event will significantly affect the performance of our obligations under the contract. In the event of any cancellation for any reason pursuant to this clause 19, any moneys paid by you (including deposit) will be refunded in full

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 reserve the right to have any person causing nuisance or damage to the property removed.
19. CGC Events reserve 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.
22. In circumstances where the event organiser fails to obtain any licence for any function which has been booked we shall be entitled to a discretionary sum for damages or loss occasioned by CGC Events.

Audio Equipment/Entertainment

23. CGC Events can supply nominated sub-contractors for provision of audio visual equipment and Disco hire. Alternative suppliers are permitted but they must supply a public liability and PAT test certificates. In the case of Discos we will apply a surcharge of £35.00 plus VAT as a contribution to our entertainment licence.

Warranties and Limitation of Liability

25. Except where you are dealing as a consumer (in which case our statutory rights are unaffected by anything in these terms and conditions and the remainder of clauses 28 and 29 are subject to this proviso), CGC Events warrants to you as follows:
 - Services required to be performed by CGC Events under the contract will comply with any specification in the booking form/contract agreement, will be carried out with reasonable skill and care, any goods supplied or hired will be of satisfactory quality and fit for any purpose for which such goods are generally supplied or hired and any foodstuffs will be safe for human consumption and will comply with all applicable food hygiene laws and regulations.
 Except as provided in this clause 25, no representation or warranty on the part of CGC Events is given or implied, you warrant to CGC Events that you have not been induced to enter into the contract by any other representation or warranty by or on behalf of CGC Events, and all warranties, conditions or other terms implied by statute or common law are excluded to the fullest extent permitted by law.
26. Except in respect of death or personal injury caused by the negligence of CGC Events (in which case CGC Events liability shall be unlimited):
 - a. CGC Events shall not be liable to you by reason of any representation, warranty or other term of the contract, or any duty at common law, for
 - (i) any loss of profit or revenue, disadvantage in the marketplace or damage to your reputation (whether such loss be direct or indirect): or
 - (ii) any indirect or consequential loss whatsoever; and
 - b. Without prejudice to clause 26a, CGC Events shall not in any circumstances be liable to you for a sum greater than the value of the estimated invoice referred to in paragraph 3.