

Weddings
AT PONTEFRACT RACECOURSE



THE PERFECT VENUE FOR YOUR WEDDING



Pontefract Racecourse boasts a stunning parkland location. Set within the lush greenland of Pontefract Park and combined with Pontefract's well-kept grounds this unique venue provides a wonderful backdrop on your wedding day.

We are proud to be known locally as a friendly venue, with award winning caterers who will work closely with you to make sure you have the wedding day of your dreams. We offer three amazing packages ensuring you and your guests celebrate your big day in style.



OUR PACKAGES Applicable in 2019 and 2020

Please select an option from each box below to build your package

Firstly, choose your **BASE PACKAGE:**

Menus for each package are shown over the following pages

THE LILAC PACKAGE £42.85 per person
Three course carvery menu

THE PEONY PACKAGE £44.35 per person
Three course meal with coffee

THE ROSE PACKAGE £58.35 per person
Three course meal with coffee

Now add your **EVENING OPTION:**

Crispy bacon baps with a selection of sauces
£4.50 per person

Hot pulled pork sandwiches
£11.15 per person
Tasty roasted pulled pork served in a soft floured bap with apple sauce and seasoning

Barbecue menu
£12.60 per person
Quarter pound butchers beef burger (df*, gf*) and Yorkshire sausage (df*, gf*)

The above served with:
Mini jacket potatoes (df*, gf*)
Mixed tossed salad (df, gf)
Crunchy coleslaw (df, gf)
Bread baps (df*, gf*)
Relishes and sauces (df*, gf*)

Finally, choose your **DRINKS PACKAGE:**

A - £13.20 per person
A glass of bucks fizz on arrival
A glass of house wine with the wedding breakfast
A glass of sparkling wine for the toast

B - £19.00 per person
A glass of Prosecco on arrival
Two glasses of house wine with the wedding breakfast
A glass of Prosecco for the toast

C - £31.80 per person
A glass of Champagne on arrival
Half a bottle of wine per person with the wedding breakfast
A glass of Champagne for the toast





OUR MENUS Applicable in 2019 and 2020

THE LILAC PACKAGE MENU

Please choose one starter and one dessert for the entire party

STARTERS:

Served with fresh breads and butter

Roast vine tomato and sweet red pepper soup, basil oil dressing (df, gf, v)

Spiced sweet potato chickpea cakes, coriander tomato salsa (df, gf, v)

MAINS:

Your choices are served with fresh seasonal vegetables, potatoes and gravy.

Choose two carvery joints:

- Traditional roast pork loin, crackling, seasoning, apple sauce (df, gf)
- Honey glazed ham (df, gf)
- Traditional roast turkey with chipolata sausage (df, gf)

SWEETS:

Homemade crème brulee with vanilla short bread biscuit

Lemon posset with white chocolate shard, lemon curd and raspberry kiss

THE PEONY PACKAGE MENU

Please choose one dish from each course for the entire party

STARTERS:

Served with fresh breads and butter

Watercress, pea and leek velouté (df, gf, v)

Ham hock and smoked chicken terrine with homemade piccalilli and focaccia crisp (df, gf)

MAINS:

Sage roasted chicken breast, colcannon potato, heritage glazed carrot, buttered greens and pan roasted jus (df*, gf)

Maple roast rack of pork, chateau potato, cauliflower purée, buttered greens, cream cider sauce (df*, gf)

SWEETS:

Strawberries and cream vanilla panna cotta, chocolate shard and thick cream

Baked white chocolate and raspberry cheesecake

Tea, coffee and chocolate mints to finish

THE ROSE PACKAGE MENU

Please choose one dish from each course for the entire party

STARTERS:

Served with fresh breads and butter

Duo of duck: Smoked duck with honey sesame glaze, duck rillettes and black cherries, micro herb salad (df, gf)

Field mushroom, chestnut and thyme soup with herb croutons (df, gf*, v)

MAINS:

Lamb rump infused with rosemary, lavender and garlic, olive mashed potato, poached carrot and pan roasted jus (df, gf)

Roast sirloin of beef, Yorkshire pudding, chateau potato, carrot purée and buttered greens, pan glazed jus (df*, gf*)

SWEETS:

Pavlova, lime and passion fruit curd with summer berries

Bitter chocolate malt tart and spiced chocolate ganache

Tea, coffee and chocolate mints to finish

Dietary key: df = dairy free, gf = gluten free, df = can be made dairy free, gf* = can be made gluten free, v = vegetarian*

ALL WEDDING PACKAGES INCLUDE:

- Hire of the main reception suite
- White chair covers with organza sash
- White tablecloths and linen napkins
- Dance floor
- Use of the outside space for photographs
- Ample free parking
- A day at the races and meal for two for the bride and groom
(Subject to availability and must be a non-feature meeting)

Choose from three exceptional suites, with a capacity of 70 to 180

All packages are based on a minimum of 70 day time guests and 100 for the evening reception. All prices include VAT.

WHAT TO DO NEXT:

ARRANGE A VISIT

Arrange a private appointment with our Events Manager.

CHECK AND HOLD YOUR PREFERRED DATE

Don't be disappointed, check your preferred date as soon as possible, we simply require a deposit payment in order to hold that date for you.

CONTACT US:

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