



REDCAR RACECOURSE

CREDIT CRUNCH PACK

2009 SEASON



www.redcarracing.co.uk
For further information please contact Natalie Ward on 01642 484068

Welcome to Redcar Racecourse and Conference Centre

Whether you are planning a small business meeting or a large conference we know that success is important to you. You will find everything you need at Redcar Racecourse & Conference Centre.

The spectacular Paddock Suite and Grandstand are superb venues for conferences, seminars, and exhibitions. The convenient location, unlimited parking and catering of the very highest of standards provided by our caterers CGC Events, combine to make your event a great success.

Reasons to choose Redcar Racecourse & Conference Centre

- Unique location in a magnificent setting
- A Choice of 5 main conference suites and up to 20 syndicate suites
- Dedicated Event Manager
- High quality catering
- FREE on-site parking for all of your delegates
- Drive-in access with lifts to aid delivery of goods

Our caterers CGC Events, formally Craven Gilpin Caterers, is a Yorkshire based Event Catering Company that has been established for almost 100 years. They are proud of their history and the fact that they source all their food and ingredients locally wherever possible.

Whatever the event at Redcar Racecourse you can be confident CGC Events will deliver the finest quality food and exceptional flexible service. In partnership with the award winning Jinnah Group CGC Events are able to supply the finest Indian Cuisine at your event.

The enclosed menus are intended as a guide to what we can offer, should you require alternative suggestions or a menu tailor made to your budget, please do not hesitate to contact us to discuss your menu and plans with you.

Contact:

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Room Hire

To book an appointment to view the racecourse facilities please contact **Natalie Ward** on **01642 484068**

Voltigeur Suite - 3rd Floor	£250.00 Plus VAT
Paddock Suites Combined	£225.00 Plus VAT
Individual Paddock Suite	£150.00 Plus VAT
Classic Suite	£200.00 Plus VAT
Hospitality Syndicate Suites	£ 75.00 Plus VAT

Suite	Area M ²	Theatre Layout	Cabaret Layout	Board Room Layout
Voltigeur Suite	266	200	180	80
Paddock Suites Combined	188	120	110	40
Paddock Suite 1	69	40	40	20
Paddock Suite 2	44	30	30	15
Paddock Suite 3	75	40	40	20
Classic Suite	140	100	100	10
Hospitality Syndicate Suites	15	-	10	10

HOT THREE COURSE LUNCHEON MENU

£18.95 Per Person Plus VAT

Roast Plum Tomato Soup

Assorted Breads

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Steak & Ale Pie

Fresh Seasonal Vegetables & Potatoes

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Classic Sugar Crusted Crème Brulee

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Ground Coffee

HOT TWO COURSE LUNCHEON MENU

£15.95 Per Person plus VAT

Leek & Potato Soup

Assorted Breads

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Seared Chicken Breast wrapped in Smoked Bacon
served with a sharp Berry Jus

Fresh Seasonal Vegetables & Potatoes

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Ground Coffee

HOT FORK BUFFET MENU
£16.50 Per Person plus VAT

Beef Bourguignon with Mushrooms, Red Wine Sauce & Mini Dumplings
Chicken Strips in a Chinese Blackbean Sauce and Stir Fry Vegetables

Roast Rock Salt New Potatoes
Pilau Rice
Fresh Seasonal Vegetables

Assorted Breads

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Apple & Butterscotch Crumble
served with a Rich Vanilla Custard

Vegetarian Alternative
Macaroni Cheese with Rustic Polanaise Crumb

COLD FORK BUFFET MENU
£14.95 Per Person plus VAT

Pesto Roasted Chicken Breast with Blush Tomatoes
Orange & Tarragon Glazed Ham Loin

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

Hot New Potatoes
Dressings & Sauces
Assorted Breads

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Crunchy Chocolate Torte
with Summer Fruit Compote & Cream

Vegetarian Alternative
Tart of Creamed Leeks, Artichoke, Roast Cherry Tomatoes & Gruyere Cheese

CARVERY MENU

£17.95 Per Person plus VAT

Traditional Breast of Turkey
with all the trimmings and Gravy

Roast Rack of Pork
Caramelised Pear & Calvados Sauce

Fresh Seasonal Vegetables & Potatoes
Assorted Breads

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Yorkshire Rhubarb Cheesecake
with Dairy Cream

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Ground Coffee

FINGER BUFFET MENU

£5.25 Per Person plus VAT

A selection of sandwiches to include;

Traditional Egg, spiked with Salad Cream
Luxury Mature Cheddar Cheese Ploughman's
Flaked Tuna with Crème Fraiche & Finely Shredded Spinach
Roast Gammon Ham with Country Garden Chutney

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Cocktail Sausage Rolls
Rosemary & Honey Glazed Chicken Drum Sticks

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Assorted Crisps, Nuts & Cheese Savouries

Additional items can be added to the above Finger Buffet from the following menu selector at an extra cost of £1.70 Per Item plus VAT

1. Hand made Italian Pizza slices
2. Pork Pie with Pickle
3. Asparagus & Cheese Quiche
4. Mini Steak Pie's
5. Potato Wedges with Sour Cream

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