
EPSOM DOWNS RACECOURSE

DAY DELEGATE PACKAGE 2018



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A Jockey Club Racecourse

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OAKS DAY DELEGATE PACKAGE

£45 + VAT per person

Main suite hire for the day

A breakfast snack on arrival

3 servings of freshly brewed tea and coffee

Mid-morning biscuits

A choice of 2 working buffet lunch menus

Afternoon seasonal snack

Jugs of water

Projector and screen

Flipchart and pens

Conference stationery

Complimentary Wi-Fi for all guests

Complimentary parking

Dedicated event manager



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Since 1750

OAKS DAY DELEGATE MENU

BREAKFAST

Choose one breakfast item from the following:

Freshly baked ciabatta with either:
Grilled Cumberland sausage, smoked back bacon or creamy scrambled egg

Freshly baked Danish pastries

Filled croissants
Bacon and Cheese, Tomato and Mozzarella

Fresh fruit platter
Seasonal hand cut fruits and berries with yoghurt and granola

LUNCH MENUS

Choose one of the following lunch menus:

WORKING BUFFET LUNCH 1

Pitta pockets:
Tuna and cucumber mayonnaise
Coronation chicken
Roasted vegetable and hummus (v)

Chicken goujons, sweet chilli dip
Mini curried chicken pies and mini
vegetable pies (v)
Melon and Parma ham skewers
Cheddar Cheese and red onion quiche
Smoked mackerel and pickled cucumber
salad cup

Mini Desserts:
Selection of the chef's handmade mini
desserts

WORKING BUFFET LUNCH 2

Filled baguettes:
Prawn and Marie Rose
Chicken and grain mustard mayonnaise
Cheddar cheese and onion marmalade (v)

Cajun chicken skewers, herb mayonnaise
dip
Homemade sausage rolls and homemade
vegetable rolls
Paprika palmiers, sour cream and chive
dip (v)
Broccoli and Stilton Quiche (v)
Tuna nicoise salad cup

Mini Desserts:
Selection of the chef's handmade mini
desserts

If you would like to know the allergens in our food and drink, please ask a member of our team



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AFTERNOON SNACKS

JANUARY

Eccles cakes

FEBRUARY

Chocolate fridge cake

MARCH

Strawberry and white chocolate éclairs

APRIL

Carrot cake

MAY

Chocolate caramel slice

JUNE

Triple chocolate brownie

JULY

Jaffa cake

AUGUST

Eton mess doughnut

SEPTEMBER

Cornflake cake

OCTOBER

Rocky road

NOVEMBER

Cinnamon shortbread

DECEMBER

Mince pies and brandy butter

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DAY DELEGATE UPGRADES

Bolt on the below items to upgrade your day delegate package at exclusive rates per person:

Additional pastries per person add £2 + VAT
Additional fresh fruit salad per person add £2 + VAT
Additional bacon/egg/sausage roll per person add £3 + VAT
Additional savoury croissant per person add £3 + VAT

Include mugs of soup and rolls with lunch add £3 + VAT
Include salad bowl with lunch £1 + VAT
Include chips/wedges with lunch £2 + VAT
Additional Buffet item to the working buffet lunch from £2 + VAT
Upgrade breakfast to English breakfast buffet add £6 + VAT
Upgrade lunch to BBQ Lunch add £6 + VAT
Upgrade lunch to hot fork, cold fork or finger buffet add £6 + VAT

Nuts and crisps £1.50 + VAT
Nuts, crisps and olives £3 + VAT
Selection of cake add £2 + VAT
Mini Muffins add £2 + VAT
Doughnuts add £2 + VAT
Ice cream add £2 + VAT
Conference sweet bowls add £1 + VAT
Strawberries and cream £3 + VAT

Additional serving of tea and coffee per person £2 + VAT
Additional serving of tea, coffee and biscuits per person £3 + VAT
Hot chocolate per person £2 + VAT
Upgrade to unlimited tea and coffee per person £5 + VAT
Upgrade to mineral water in the main conference room (refreshed 3 x a day, includes a hydration station in the room available all day) add £3 + VAT
Hot chocolate and marshmallow station add £3 + VAT

Bolt on BBQ menu per person £22 + VAT (seasonal)
Bolt on BBQ menu with pimm's reception per person £26 + VAT (seasonal)

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ENHANCED MENUS

HOT FORK BUFFET MENU

Slow cooked daube of beef, bacon lardons, sautéed button onions and mushrooms
Seafood paella, crispy calamari rings and aioli dip
Three bean chilli, tortilla crisps and sour cream (V)

Epsom Downs mixed salad
Panache of market vegetables
Sea salt and olive oil roasted potatoes

Desserts:

Lemon cheesecake, pouring cream
Epsom Mess, crushed meringues, vanilla cream, berries, fruit coulis

FINGER BUFFET MENU 1

Hand cut sandwiches:
Bacon, lettuce and tomato
Prawn mayonnaise
Cheddar, spring onion and red onion chutney (V)

Mini handmade pies (h)
Steak and ale
Roasted vegetable (V)

Sweet 'n' sour chicken skewers (h)
Cream cheese and spinach profiteroles (V)
Hot smoked salmon and caper berry vol au vent
Grain mustard and honey glazed chipolatas
Bowls of kettle crisps (V)

Desserts:

Salted caramel éclairs
Mini fruit cheesecake

COLD FORK BUFFET MENU

Cajun spiced chicken breast, mango chutney and coriander
Poached salmon, gribiche potato salad
Homemade three cheese and red onion tart (V)

Epsom Downs mixed salad
Creamy homemade coleslaw
Cherry tomato salad, sundried tomato and herb oil
Sea salt and olive oil roasted potatoes

Desserts:

Lemon Cheesecake, pouring cream
Epsom Mess, crushed meringues, vanilla cream, berries, fruit coulis
Freshly brewed coffee and mints

FINGER BUFFET MENU 2

Open ciabatta finger sandwiches:
Pastrami and dill pickle
Crayfish and Marie rose
Egg mayonnaise and spinach (V)

Mini handmade pizza (h)
Pepperoni
Cheese and tomato (V)

Sticky B-B-Q chicken skewers (h)
Cheddar cheese and onion tartlet (V)
Smoked salmon and asparagus rolls
Homemade pork and apple sausage rolls
Bowls of root vegetable crisps (V)

Desserts:

Glazed fruit tartlets
Cappuccino mini meringues

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