

BETFRED ST LEGER FESTIVAL
10 - 13 SEPTEMBER 2026

250

years of the
**MOST HISTORIC
HORSE RACE**

BETFRED
**ST LEGER
FESTIVAL**
250
1776 - 2026



BETFRED



BRITISH
EST. 1776
CLASSICS

**HOSPITALITY & RESTAURANT
EXPERIENCES**

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THE

BETFRED

ST LEGER
FESTIVAL

BETFRED

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BETFRED



250 years of the MOST HISTORIC HORSE RACE



Welcome to a once-in-a-generation celebration

In 2026, the legendary Betfred St Leger Festival celebrates its 250th anniversary — marking a quarter millennium since the first running of the world's oldest Classic horse race in 1776.

Across four spectacular days, guests will experience elite racing, exceptional hospitality, fine dining, fashion, entertainment, and Yorkshire heritage at its finest.

From inviting hospitality suites to award-winning restaurant experiences, the Festival promises unforgettable moments both on and off the track.

“

We honestly could not fault anything!

I have never been to a venue where the staff were so accommodating, on the ball, and so friendly, the team could not have done any more for us, we really appreciate everything.

Thank you for making our day so amazing.”

Emma

CONTENTS

THE STORY OF THE ST LEGER	4
MILESTONES AND MOMENTS	5
THE FESTIVAL AT A GLANCE	6
FIRST CLASS FOOD	7
HOW TO BOOK	7

RESTAURANT PACKAGES

OLD WEIGHING ROOM	9
THE 250 CLUB	10
RESTAURANT 250 - LA SUITE GIARDINO	11
HOME STRAIGHT RESTAURANT	12
CONDUIT RESTAURANT	13
CLUB 1776 - TRIPLE CROWN RESTAURANT	14
SKY GARDEN	15

PREMIUM PRIVATE BOXES

FLAT CAP PACKAGE	16
FASCINATOR PACKAGE	16
TOP HAT PACKAGE	17
CUSWORTH PRIVATE CHALET	17
DRINKS PACKAGES	18
FOOD & DRINK EXTRAS	19



The Story of the St Leger

“The fastest horse wins the Guineas, the luckiest wins the Derby, and the best horse wins the St Leger.”

Founded in 1776 by Colonel Anthony St Leger, the race quickly became one of the defining contests of British flat racing.

Today, the Betfred St Leger Stakes remains the final jewel in the British Triple Crown and is regarded as the ultimate test of stamina, class, and racing greatness.

Unlike shorter races favouring speed alone, the St Leger demands:

- **Endurance**
- **Tactical intelligence**
- **Temperament**
- **Breeding excellence**
- **Physical resilience**

That is why many racing historians regard it as the purest test of a thoroughbred horse.



The Race That Shaped Doncaster

For 250 years, the St Leger has been far more than a horse race. It is the defining story of Doncaster itself, woven into the town's identity, economy, culture, and reputation across Britain and beyond.

Founded in 1776 by Colonel Anthony St Leger, the race began as a simple sweepstake for three-year-old horses on Cantley Common before moving to Town Moor in 1778.

What began as a regional sporting contest would grow into the world's oldest Classic horse race and one of the crown jewels of British flat racing.

Today, Yorkshire's only Classic race, the Betfred St Leger is recognised globally as the:

- **Oldest of Britain's five Classic races**
- **Final leg of the British Triple Crown**
- **Ultimate test of stamina for elite thoroughbreds**

The Birth of a Racing Institution

The St Leger emerged during the Georgian era, when horse racing was becoming one of Britain's great social and sporting passions.

Colonel Anthony St Leger, an Irish-born soldier, politician, and racing enthusiast, proposed a new contest for three-year-old horses over two miles.

The first running took place on 24 September 1776 and was won by Allabaculia. The race originally had no official title and was simply known as a “sweepstake.” Two years later, it was renamed in honour of its founder after a suggestion by the Marquess of Rockingham.

At the time, nobody could have imagined that the St Leger would survive revolutions, industrialisation, two world wars, economic crises, and social transformation — remaining at the heart of Doncaster life throughout.

For Doncaster, the St Leger is not merely hosted in the city. It belongs to the city.



The Meaning of the 250th Anniversary

The 250th anniversary is more than a milestone, it is a celebration of continuity.

Few sporting events anywhere in the world can claim:

- **250 years of history**
- **Global sporting significance**
- **Deep local identity**
- **Continuous cultural relevance**

It represents tradition without standing still, honouring heritage while continuing to evolve for new audiences.



Milestones and moments

16th Century - Earliest racing records

Horse racing at Doncaster dates back to the late 1500s, making it one of Britain's oldest racing centres. A map from 1595 already showed racing activity on Town Moor.

1766 - The Doncaster Cup

First run on Cantley Common, the Doncaster Gold Cup, now the Doncaster Cup, is recognised as the world's oldest continuously run regulated horse race.

1776 - Birth of the St Leger Stakes

The race was founded at Doncaster Racecourse by Colonel Anthony St Leger. The inaugural winner was Allabaculia. The race quickly became a major event in British flat racing and the final leg of the Triple Crown.

1778 - Officially becomes the "St Leger"

Originally called "A Sweepstake of 25 Guineas," the race adopted the name of its founder, Anthony St Leger.

1813 - Distance shortened

The original two-mile race was reduced to approximately 1 mile, 6 furlongs, and 115 yards, with the distance still used today.

1853 - West Australian wins Triple Crown

West Australian became the first English Triple Crown winner (2000 Guineas, Derby, and St Leger), cementing the St Leger as its decisive final leg.

1820s–1840s - The Scott's dominance

Trainer John Scott amassed a record 16 wins, while jockey Bill Scott won the race 9 times, records that still stand.

1906 - Geldings banned

The race restricted entries to colts and fillies, excluding geldings from competition.

1915–1918 - First World War relocation

Wartime disruption meant the St Leger was run at Newmarket Racecourse under the title "September Stakes."

1940–1945 - Second World War disruptions

The race was staged at several alternative venues including Thirsk Racecourse, Manchester Racecourse, Newmarket and York Racecourse. These wartime editions preserved the continuity of the Classic despite national upheaval.

1970 - Nijinsky completes the Triple Crown

Nijinsky became the last horse to win the English Triple Crown, ridden by Lester Piggott. It remains one of the most famous moments in British racing history.

1977 - Dunfermline's famous St Leger victory

Dunfermline, owned and bred by the late Queen Elizabeth II, won the St Leger during the Queen's Silver Jubilee year. Trained by Dick Hern and ridden by Willie Carson

1984 - Lester Piggott's eighth St Leger victory

Legendary jockey Lester Piggott secured his eighth and final St Leger win, cementing his association with the race.

2010 - Launch of Leger Legends

Former champion jockeys return to compete in the hugely popular charity race which has raised over £1.2 million since it began.

2012 - Camelot's Triple Crown attempt

Camelot arrived at Doncaster aiming to become the first Triple Crown winner since Nijinsky. He was defeated by Encke, ending huge public anticipation.

2019 - Logician sets a course record

Logician recorded the fastest winning time in the race's history at Doncaster: 3m 00.27s and was also Frankie Dettori's 6th St Leger victory.

2026 - 250th anniversary celebrations

The St Leger approaches its 250th anniversary, highlighting nearly two and a half centuries as Britain's oldest Classic race.

The Festival at a glance



THURSDAY

Betfred Ladies Day

Betfred Ladies Day returns for 2026, marking the glamorous opening day of the Betfred St Leger Festival.

Expect a standout celebration of fashion, racing and entertainment, with eye-catching outfits, statement hats, thrilling races and a lively atmosphere from start to finish.

Whether you're planning a stylish day out with friends or celebrating a special occasion, Ladies Day is the perfect chance to enjoy unforgettable moments both on and off the track. After racing, Mark Wright will bring Essex party vibes to Doncaster with an electrifying live DJ set on the Champagne Lawn, packed with floor-fillers, feel-good anthems and non-stop energy.

The Style Awards are also back, giving racegoers the chance to showcase their best look and compete to be crowned the most stylish attendee at Betfred St Leger Ladies Day 2026, with a fabulous prize up for grabs.

FRIDAY

Betfred Gents Day & Doncaster Cup

Join us for Betfred St Leger Gents Day 2026, part of the landmark 250th anniversary celebrations of the Betfred St Leger Festival.

A highlight of the flat racing season, this iconic Friday fixture promises thrilling racing, fantastic food and drink, and an electric atmosphere at Doncaster.

Whether you're a racing fan or simply looking for a memorable day out, Gents Day offers the perfect mix of sport, entertainment and celebration.

After racing, Ibiza icon Ellie Sax brings Ellie Sax Presents Ibiza Anthems Live to Doncaster, with live sax and high-energy dance anthems.

This year, the Betfred Leger Legends Stakes moves to Betfred Doncaster Cup Day, raising vital funds for the Injured Jockeys Fund.

SATURDAY

Betfred St Leger Day

2026 marks a huge milestone in British racing history, the 250th anniversary of the first running of the Betfred St Leger Stakes, which first took place all the way back in 1776.

Capital Breakfast host DJ Jordan North will also be turning up the party vibes at the historic Betfred St Leger Day, spinning a live DJ set after the races. Get ready for full-on festival energy in our Party Enclosure!

Betfred St Leger Day 2026 is more than just the flagship day of the Betfred St Leger Festival; it's a once-in-a-generation celebration of the world's oldest Classic and one of the crown jewels of the flat racing season.

Get ready for a thrilling day of top-class turf racing, amazing entertainment, and a buzzing atmosphere!

SUNDAY

Sunday Funday

The closing day of the Betfred St Leger Festival!

Sunday promises to be an exciting closing day of the festival, and this year is extra special as we celebrate the 250th anniversary of the very first running of the Betfred St Leger Stakes, the world's oldest Classic.

We're raising the bar with thrilling racing, a lively atmosphere, and plenty of ways to celebrate with family and friends.

Whether you're looking for a relaxed family friendly vibe where you can sit back with a pint or Prosecco, enjoy entertainment, or you're after the buzz of top-class racing, the Betfred Sunday Funday has something for everyone.

First class food

Creating exciting, vibrant and crowd-pleasing menus to delight our hospitality guests

Our team of award-winning chefs use fresh and seasonal produce from suppliers that source food via an extensive network of farms from across the UK.

Putting quality and flavour front and centre, our suppliers guarantee that we're using excellent products, and that we source from as many British producers as we can.

Our culinary team work hard to ensure we offer a variety of menus for all guests including vegetarian, vegan, and allergen requirements.

“

I just want to say a huge thank you for the great hospitality yesterday. The service was superb, the food was unreal, and the drinks were flowing! Great service as normal! Look forward to seeing you all next year!

”

Martin Baxter

How to book

We make booking your perfect hospitality experience simple and convenient

Call or email us directly

Prefer a personal touch? Our dedicated Sales Team will help you find the perfect package.

- 01302 304200 (option 1, option 2)
- hospitality@doncaster-racecourse.co.uk

Book online with Seat Unique

View options in real-time and book whenever it suits you with our trusted hospitality partner, Seat Unique.

Get ready to experience an exceptional day with us!

**BOOK
HERE**



250 years of
MOST HISTORIC RACE



Restaurant packages

The Old Weighing Room

Package includes:

- County admission ticket & raceday programme
- Two-course bistro menu
- Half bottle of wine per person
- Private table in the Old Weighing Room for the duration of your restaurant experience (1.5hrs)
- Access to the County & Grandstand public areas

from
£195pp

Sample menu

WARMED SELECTION OF BREADS,
BUTTER, OILS & BALSAMIC, OLIVES
FOR THE TABLE

-oOo-

MAIN COURSE

CLASSIC MOULES MARINIERE

A bowl of mussels, cooked in a light white wine, cream and shallot sauce, finished with fresh parsley and lemon zest, served with a portion of seasoned fries

STEAK FRITES

6oz thinly battered Entrecôte steak, served pink, with roasted vine tomato & garlic, watercress, seasoned fries & a rich peppercorn sauce

THYME & CITRUS MARINADED CHARRED BREAST OF CHICKEN

Served on a bed of crisp cos lettuce, new potato cake, with a warm Caesar sauce, aged parmesan & croutons

WILD MUSHROOM & MASCARPONE RISOTTO

Spinach, grated aged parmesan cheese

-oOo-

DESSERT

DARK CHOCOLATE AND SEA SALT TART

Chocolate sauce, caramel ice cream

BAKED VANILLA CHEESECAKE

Served with fruits of the forest

LEMON TART

Crème Chantilly and fresh raspberries



The 250 Club in the 1776 marquee

Package includes:

- Centre Course ticket & raceday programme
- Street-food style grazing platter
- Three premium drinks
- Unreserved indoor & outdoor seating
- Access to the County & Grandstand public areas

from
£220pp



Sample menu

-oOo-

MEAT & FISH

PULLED LAMB SHAWARMA FLATBREAD
With pickled cabbage, feta cheese, pomegranate,
mint and harissa

SOUTHERN FRIED CHICKEN
Served on a savoury waffle with a hot honey chilli sauce
and onion scraps

ULTIMATE "ST LEGER" BURGER
2oz beef pattie toasted brioche bun with pancetta,
Monterey Jack cheese, beef tomato, little gem,
truffle mayonnaise

THAI SNACKS
Vegetable gyoza, chicken satay,
Thai fish cake, Asian slaw

SERVED WITH SALT 'N' PEPPER FRIES

-oOo-

AFTERNOON SWEET TREATS
Selection of mini cakes

-oOo-

VEGETARIAN & VEGAN

LOADED NACHO'S
Served with sour cream, guacamole, tomato chilli salsa,
jalapenos and cheese sauce

TORTILLA WRAP
Raita, mango chutney, little gem lettuce, crispy onion
bhajis, tomato and coriander sambal

FALAFEL
Served with jumbo couscous and
garlic sauce, bang bang cauliflower,
houmous, pickles

"ST LEGER" VEGAN BURGER
Plant based burger, topped with mixed bean chilli,
beef tomato, pickles and vegan cheese

SERVED WITH SALT 'N' PEPPER FRIES

-oOo-

AFTERNOON SWEET TREATS
Selection of mini cakes



Restaurant 250 - Garden Suite, Hilton Garden Inn

Package includes:

- Hospitality admission badge and raceday programme
- Three-course menu including charcuterie board, sumptuous pasta or pizza main, followed by your choice from a trio of Italian desserts
- Inclusive Poretti & Prosecco alongside a selection of beers, ciders, house wines and soft drinks
- Italian coffee and amaretti
- Table for the day (parties of less than 10 may be on a shared table)
- Convenient bar and betting facilities
- Access to all public areas to soak up the atmosphere

from
£250pp

Sample menu

CHERRY TOMATO & BASIL FOCACCIA
Topped with roasted red pepper, hot honey & crumbled feta cheese

-oOo-

STARTERS

MEZZE BOARD

A selection of cured Italian meats served with brettani balsamic onions, cornichon & baby capers, confit rosemary tomatoes, tomato chutney, garlic ciabatta crostini

PLANT-BASED MEZZE BOARD (Ve)

Lemon hummus & red pepper hummus served with Italian grissini, red pepper chutney, chargrilled Mediterranean vegetables, smoked almonds

-oOo-

MAIN COURSE

BEEF RAGU WITH LINGUINE

Red wine & thyme marinated British beef slowly braised in a rich Italian tomato ragu sauce finished with grated parmigiano reggiano

10" STONE-FIRED PIZZA

Garlic & thyme rotisserie chicken, portobello mushroom & spinach on a rich tomato Neapolitan sauce topped with 100% Italian mozzarella

WILD MUSHROOM RISOTTO (V)

Using Italian Arborio rice with oyster, field and honshimeji mushrooms and cooked in a porcini mushroom broth, enriched with mascarpone cheese, fresh herb and parmesan

VEGETARIAN 10" STONE-FIRED PIZZA (V)

Caramelised red onion and crumbled goats cheese on a rich tomato Neapolitan sauce topped with 100% Italian mozzarella

-oOo-

DESSERT

TORTA AL CIOCCOLATO

Dark chocolate tart, sea-salted caramel, crema, raspberries

CROSTATA AL LIMONE

Individual baked lemon tart, toasted meringue, lemon curd crema

TIRAMISU

An Italian classic with espresso, mascarpone and savoiardi sponge

-oOo-

TEA, COFFEE & AMARETTI BISCUITS



Home Straight Restaurant

Package includes:

- Hospitality admission ticket & raceday programme
- Welcome host
- Three-course fine dining menu followed by coffee
- Afternoon tea
- Champagne reception
- Private table for the whole fixture with dedicated service throughout
- Convenient bar & betting facilities
- Access to all public areas to soak up the atmosphere

from
£319pp



Sample menu

PAGNOTECLA BREAD ROLLS AND YORKSHIRE BUTTER

-oOo-

AMUSE BOUCHE

FILIGRANO TARTLETS FILLED WITH RATATOUILLE VEGETABLES
Topped with a goats cheese mousse and basil oil

-oOo-

STARTERS

SWEET CURED SALMON
Yorkshire beetroots,
horseradish cream,
pickled herbs

HEIRLOOM TOMATOES,
Ricotta cheese,
basil pesto,
croutons

CHICKEN LIVER PARFAIT
Crunchy brioche toast,
orange and
vanilla gel

**CREAMED WILD
MUSHROOMS (V)**
On grilled brioche toast,
chives

-oOo-

MAIN COURSE

**MARINADED CORNFED
CHICKEN SUPREME**
Dauphinoise potatoes,
broccoli puree, baby
vegetables, café crème
sauce

**CORNISH
MONKFISH**
Fennel, new potato,
sea vegetables, and a
bouillabaisse
sauce

**ROASTED CANNON
OF BEEF SIRLOIN**
Potato gratin, cavolo nero,
crispy onion, braised beef
carrot, artichoke puree,
mushroom jus

**SALT BAKED
CELERIAC (Ve)**
Glazed with honey, soy
and sesame, shredded
cabbage, leek, apple, miso
roasted potato

-oOo-

DESSERTS

**SALTED HONEY
CARAMEL TART**
Citrus crème fraîche
ice-cream

**APPLE
TART TATIN**
Vanilla ice cream

**CRYSER AND STOTT
CHEESEBOARD**
Yorkshire quince,
Miller cheese biscuits

**LEMON
PANACOTTA**
Raspberry, caramelised
sesame tuille

CLASSIC AFTERNOON TEA

Selection of sandwiches, cream cakes, scones, clotted cream, strawberry preserve

-oOo-

TEA, COFFEE & PETIT FOURS

Conduit Restaurant

Package includes:

- Hospitality admission ticket & raceday programme
- Three-course lunch menu followed by coffee
- Inclusive bar of beers, house wines, spirits & mixers
- Private table for the day with dedicated service throughout
- Convenient bar and betting facilities
- Access to all public areas to soak up the atmosphere

from
£345pp

Sample menu

PAGNOTECCA BREAD ROLLS AND YORKSHIRE BUTTER

-oOo-

STARTERS

PROVENCAL TOMATO SOUP (V)
Chive oil, goat cheese
crostini

BRIE AND CRANBERRY TART (V)
Mustard and citrus mayonnaise,
capers, soft french bread

**CONFIT PORK AND BLACK
PUDDING TERRINE**
Pancetta, caramelised red onion,
brioche toast

**SMOKED SALMON AND
CRÈME FRAICHE**
Capers, lemon cream dressing

-oOo-

MAIN COURSE

ROASTED PORK LOIN
Sautéed mushrooms, pancetta,
parmentier potatoes, honey and
mustard sauce

**COD LOIN WITH
CHORIZO MASH**
Spinach, tomato, herbs,
white wine sauce

CONFIT DUCK LEG
Lentils, braised savoy cabbage,
green peppercorn sauce

RAVIOLI PUMPKIN (V)
Sage, cavolo nero cabbage,
vegan parmesan, basil pesto

-oOo-

DESSERTS

**ARMAGNAC
CUSTARD TART**
Raspberry compote,
whipped cream

**APPLE TART
TATIN (V)**
Vanilla ice cream,
caramel sauce

CHOCOLATE MOUSSE
Tuille biscuit

**RICH CREAMY
CITRUS POSSET**

-oOo-

TEA, COFFEE & PETIT FOURS



Club 1776 - Triple Crown Restaurant, 1776 Marquee

Package includes:

- Hospitality admission ticket & raceday programme
- Three course gourmet buffet lunch
- Finest afternoon tea buffet
- Inclusive bar of Prosecco, spirits, beers, ciders, house wines and soft drinks
- Champagne reception
- Table for the day (parties of less than 10 may be on a shared table)
- Access to all public areas to soak up the atmosphere

from
£375pp



Sample menu

ASSORTED BREADS, WHIPPED BUTTERS, SELECTION OF HOUMOUS AND ANTIPASTI, OLIVE OIL, BALSAMIC VINEGAR

-oOo-

STARTERS

FRUITS DE MER

An elaborate feast of the freshest, traditional continental fish and shellfish charcuterie

ARTISAN SALADS

Herb loaded couscous and Mediterranean peppers, cherry tomato and red onion, and apple slaw

CAESAR SALAD

Pressed duo of salmon new potato terrine, saffron and dill mayo

-oOo-

HOT CARVERY

ORANGE AND THYME BUTTER BASTED BREAST OF TURKEY, SAGE STUFFING

COARSE GRAIN MUSTARD AND HONEY GLAZED LEG OF GAMMON

BRIOCHE CRUMB AND PEPPERCORN CRUSTED ROAST BEEF

Homemade Yorkshire puddings | Seasonal vegetables
Roast potatoes | Buttered new potatoes

-oOo-

HOT GOURMET SELECTION

CHICKEN AND WILD MUSHROOM STROGANOFF

STIR FRY BEEF IN BLACK BEAN SAUCE
Lotus root crisps, prawn crackers, buttered white and saffron rice

-oOo-

VEGETARIAN DISHES

HASSELBACK BUTTERNUT SQUASH
Whipped feta, pistachio crumb

THREE-BEAN VEGAN CHILLI
Coconut yoghurt, tomato and mango salsa

-oOo-

DESSERTS & CHEESE

HANDMADE SWEET BITES, TARTS, CAKES AND PAVLOVA'S
Northern block ice cream, sauces and toppings

YORKSHIRE AND CONTINENTAL CHEESEBOARD
Served with apple sage and cider chutney, grapes and artisan biscuits

-oOo-

AFTERNOON TEA & HOT SAVOURIES

HAM AND CHEESE CROQUETTES

SAUSAGE ROLLS

SWEET PEA AND LEMON GRASS FRITTER

ASSORTED FINGER SANDWICHES

PLAIN AND SULTANA FRUIT SCONES
With clotted cream and strawberry preserve

SELECTION OF MINI CAKES

-oOo-

YORKSHIRE TEA AND FAIRTRADE COFFEE

Sky Garden

Package includes:

- Hospitality admission ticket, badge & raceday programme
- Champagne & canapes on arrival
- Seven-course tasting menu with accompanying flight of wine
- Inclusive bar of Champagne, Prosecco, premium spirits, wines, beers, ciders and soft drinks
- Professional tipster session
- Private balcony with fantastic views of racing

from
£669pp

Sample tasting menu

WARM BREAD & WHIPPED STOUT BUTTER, SALTED HERB BUTTER

-oOo-

TO BEGIN

SMOKED HADDOCK

Mayonnaise tart with lemon gel and chive oil

BEEF TARTAR

Bread croute, olive, jalapeno and yoghurt

RATATOUILLE VEGETABLES

Whipped goats cheese, basil

-oOo-

TOMATO TASTER

FLAVOURS & TEXTURE OF HERITAGE TOMATOES

Pineapple tomato, American sweetheart, Azoychka with a whipped honey and goats' cheese mousse

-oOo-

SHELLFISH

CORNISH CRAB, PASSION FRUIT, COCONUT, PINK GRAPEFRUIT

Brown Cornish crab and white claw meat with flavours highlighted with passionfruit, coconut & pink grapefruit

-oOo-

CHICKEN

TERRINE OF CHICKEN LIVER PARFAIT, RHUBARB AND GINGER CHUTNEY WITH CARAMEL BRIOCHE TOAST

Buttery, rich, chicken liver parfait served with rhubarb and ginger, and a home baked caramel brioche toast

-oOo-

FISH

LINE CAUGHT SEA BASS, ARTICHOKE, SEA LETTUCE, SAMPHIRE, RED WINE SAUCE

Seared sea bass, served with jerusalem artichoke, selection of sea herbs and vegetables, accompanied with a hermitage red wine jus

-oOo-

VENISON

VENISON LOIN, RED CABBAGE, POTATO TERRINE, CARAMELISED PEAR, CHOCOLATE & CARDAMON SAUCE

English venison fillet served pink, spiced red cabbage, caramelised comice pear, accompanied by a cardamon, chocolate, and game sauce

-oOo-

PALATE REFRESHER

LEMON, CRÈME FRAICHE GRANITA

-oOo-

DESSERT

EGG CUSTARD TART, EARL GREY ICE-CREAM

Nutmeg egg custard tart, burchills tea earl grey ice cream

CHEESEBOARD

-oOo-

TEA, COFFEE & PETIT FOURS



Premium private boxes

Flat Cap Package

for 20-30 people

Package includes:

- Hospitality admission ticket & raceday programme
- Two-course hot & cold buffet lunch
- Glass of fizz on arrival
- Private suite with unrivalled views
- Private bar and convenient betting facilities
- Access to all public areas to soak up the atmosphere

from
£339pp

Sample menu

PAGNOTELLA BREAD ROLLS AND
YORKSHIRE BUTTER

-oOo-

COLD SELECTION

HORSERADISH, WATERCRESS
AND NEW POTATO SALAD (V)

PENNE PASTA (V)
Roasted red peppers, orange and basil,
with mozzarella cheese

SALMON CHIVE AND
CRÈME FRAICHE TART

-oOo-

HOT SELECTION

STICKY GLAZED BEEF BRISKET
Spring onion mashed potato, rich gravy

TEMPURA GLAZED AUBERGINE (V)
Herb spiced couscous and a tomato and
sweet chilli sauce

PANACHE OF NEW POTATOES
AND VEGETABLES

-oOo-

DESSERT

DARK CHOCOLATE TART
clotted cream, caramel crumb

-oOo-

TEA, COFFEE & PETIT FOURS

Fascinator Package

for 20-30 people

Package includes:

- Hospitality admission ticket & raceday programme
- Three-course menu
- Afternoon cream tea
- Arrival glass of Prosecco or bottle of beer
- Private suite with unrivalled views
- Private bar and convenient betting facilities
- Access to all public areas to soak up the atmosphere

from
£369pp

Sample menu

PAGNOTELLA BREAD ROLLS AND
YORKSHIRE BUTTER

-oOo-

STARTER

STARTER CHICKEN TERRINE
Pistachio, damson gel,
autumn salad

-oOo-

MAIN COURSE

ROASTED RIB OF BEEF
Potato dauphinoise, roast carrot,
wild mushroom red wine sauce

-oOo-

DESSERTS

DARK CHOCOLATE TART
Clotted cream, caramel crumb

CREAM TEA
FRUIT SCONES
Clotted cream, strawberry jam

-oOo-

SERVED WITH TEA
AND COFFEE





Top Hat Package

for 20-30 people

Package includes:

- Hospitality admission ticket & raceday programme
- Three-course lunch followed by a cheese course
- Afternoon tea
- Champagne reception and nibbles
- Private suite with unrivalled views
- Private bar and convenient betting facilities
- Access to all public areas to soak up the atmosphere

from
£415pp

Sample menu

PAGNOTELLA BREAD ROLLS AND YORKSHIRE BUTTER

CROSTINI MEDITERRANEAN VEGETABLES
Basil pesto

-oOo-

STARTER

CHICKEN TERRINE
Pistachio, damson gel, autumn salad

-oOo-

MAIN COURSE

ROASTED RIB OF BEEF
Potato dauphinoise, roast carrot, wild mushroom red wine sauce

-oOo-

DESSERT

DARK CHOCOLATE TART
Clotted cream, caramel crumb

YORKSHIRE CHEESEBOARD
Includes a selection of cheese from Cryer & Scott using local artisan producers, yorkshire quince jelly, miller stone ground biscuits

-oOo-

AFTERNOON TEA

Includes a selection of sandwiches, mini cakes, scones, clotted cream, strawberry preserve, served with tea and coffee

Cusworth Private Chalet

Minimum of 30 people

Package includes:

- Hospitality admission ticket & raceday programme
- Three-course lunch followed by a cheese course
- Afternoon tea
- Champagne reception
- Inclusive drinks Prosecco, standard spirits, selected wines, draught beers, selection of bottled beer & ciders, soft drinks
- Private chalet for the day located in the 1776 marquee
- Private bar and convenient betting facilities
- Access to all public areas to soak up the atmosphere

from
£455pp

Sample menu

ARTISAN BREADS AND WHIPPED BUTTER

-oOo-

STARTER

SALMON AND CRAYFISH CROQUETTE
Pickled vegetables, lobster bisque hollandaise

-oOo-

MAIN COURSE

28-DAY AGED BEEF TENDERLOIN
Confit fondant potato, heritage carrots, parsnip puree, Cavolo Nero, port and red wine essence

-oOo-

DESSERT

LEMON AND ORANGE MERINGUE TART
Raspberry and elderflower mousse

YORKSHIRE AND CONTINENTAL CHEESEBOARD
Apple, sage and cider chutney, grapes and biscuits

-oOo-

AFTERNOON TEA

Includes an assorted finger sandwiches, plain and sultana fruit scones with clotted cream and strawberry preserve, a selection of mini cakes, served with Yorkshire tea and coffee

Inclusive drinks packages

Celebrate racedays in style



Party from £49

Two of each of the following:

- Estrella beers • Hooch
- Kopparberg fruit ciders
- AU Vodka cans



NEW
FOR
2026

'THE ULTIMATE CELEBRATION'

SIGNATURE from £149

- Elegant pairing of Taittinger Nocturne Sec NV & Taittinger Prestige Rosé NV
- Prestigious wine selection from Louis Jadot
Featuring award-winning Bourgogne Pinot Noir or Mâcon-Lugny

- Selection of premium spirits
• Tanqueray Gin • Au Vodka
• Johnnie Walker • Courvoisier
• Cuervo Gold • Jameson
• London Essence Mixers

- Selection of packaged beers, ales & ciders
• Estrella • Sol • Poretti
• Kopparberg Ciders
• Range of bottled ales

- Refreshing range of soft drinks

Please note: minimum of seven days notice required

'PREMIUM CHOICE'

PLATINUM from £119

- Classic Irroy Taittinger Champagne
- Selection of premium named wines
• Dead Man's Dice Malbec
• Medievo Reserva Rioja
• Cloud Island Sauvignon Blanc
• Petit Chablis Gautherin & Filles

- Selection of premium spirits
• Tanqueray Gin • Au Vodka
• Johnnie Walker • Courvoisier
• Cuervo Gold • Jameson
• London Essence Mixers

- Selection of packaged beers, ales & ciders
• Estrella • Sol • Poretti
• Kopparberg Ciders
• Range of bottled ales

- Refreshing range of soft drinks

'MOST POPULAR'

DELUXE from £79

- Refreshing Prosecco
- Selection of premium spirits
• Tanqueray Gin
• Au Vodka
• Johnnie Walker
• Courvoisier
• Cuervo Gold
• Jameson
• London Essence Mixers

- Selected range of house wines
Including red, white, and rosé

- Selection of packaged beers, ales & ciders

- Refreshing range of soft drinks

'GREAT FOR GROUPS'

PREMIUM from £59

- Selected range of house wines
- Selection of packaged beers, ales & ciders
Excluding Guinness
- Refreshing range of soft drinks



'FOR NON DRINKERS'

NO & LOW from £59

- Chilled bottles of a selection of alcohol-free Freixenet
Sparkling White, Rosé & Wolf Blass Shiraz red
- Chilled selection of non-alcoholic lagers, beers & ciders
• 1664
• Brooklyn Special Effects
• Erdinger
• Shipyard Low Tide
• Kopparberg Mixed Fruit or Strawberry & Lime
- House Gordon's 0% Gin
With tonics & mixers
- Range of soft drinks
Including Pepsi Max, Lemonade, J20, Still & Sparkling Water & Elderflower Cordial

All packages are subject to availability. Should any item be unavailable, it will be substituted with a suitable alternative of similar quality and value. All packages available from gates opening to 30 minutes after the last race. Prices subject to change. Prices will rise in line with demand. Book early for best prices. All prices are per person and inclusive of VAT. All party must have a package. Please note: at Music After Racing events, a £15pp supplement will apply.

Food & drink extras

NEW
FOR
2026

Elevate your celebration

BREAKFAST ROLLS

An early opening breakfast roll, ready on your table at the beginning of the day, with crisp bacon, fresh sausage, egg and your choice of sauces, with coffee and a selection of teas.

SEASONAL CHEESEBOARD

With a selection of seasonal cheeses hand-picked by our friends at Cryer & Stott, served with a selection of crackers, finished with grapes, celery and chutney.

FULL AFTERNOON TEA

A classic afternoon tea, warmed scones, clotted cream & jam, selection of miniature cakes, classic finger sandwiches, with coffee and a selection of teas.

CREAM TEA

Light afternoon tea of warmed scones, clotted cream & jam, with coffee and a selection of teas.

WARMED MINI PASTRIES

Selection of golden, bite-sized pastries served warm.



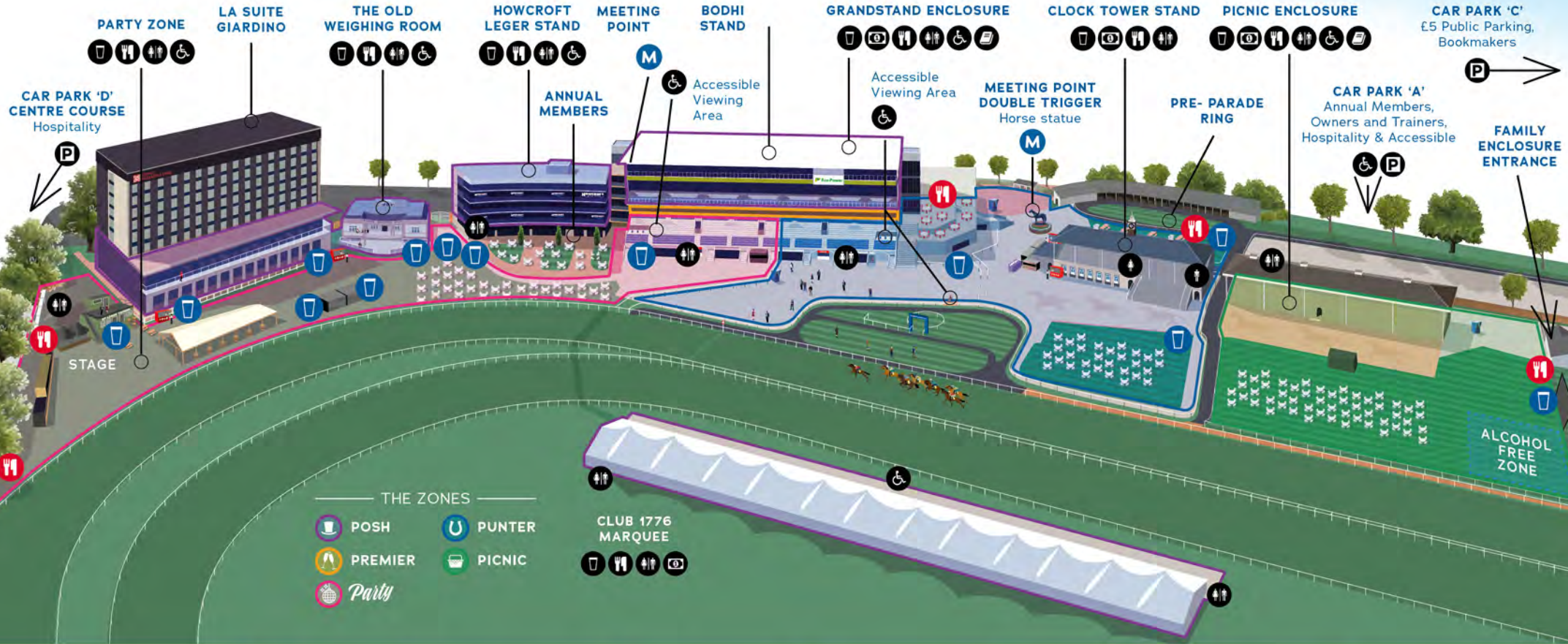
TIPSTER

Exclusive expert tips & insider insights that add excitement and a winning edge.

from
£200



Finding your way around



- THE ZONES
- POSH
 - PUNTER
 - PREMIER
 - PICNIC
 - Party

CLUB 1776
 MARQUEE

- FOOD & REFRESHMENTS
- RACEDAY PROGRAMMES
- ACCESSIBLE ACCESS
- PARKING
- BARS
- BETTING
- MEETING POINT
- TOILETS



BOOK NOW 01302 304200 (opt 1 | opt 2) | hospitality@doncaster-racecourse.co.uk

All prices are per person and include VAT. Prices are subject to change depending on market demand.