



PANORAMIC

The sixth-floor Panoramic Restaurant promises an afternoon of gastronomic delight as two Michelin-starred chef Raymond Blanc OBE returns as chef-in-residence for Royal Ascot 2024.



ROYAL  ASCOT

Tuesday 18th - Saturday 22nd June 2024

RESTAURANT PACKAGE

- One of our most desirable Fine Dining restaurants offering a superb culinary experience.
- Located on Level 6 of the Grandstand, a private viewing balcony and terrace ensures uninterrupted views of the racing action and Royal Procession.
- Delightful cuisine created by chef Raymond Blanc OBE who will be bringing his expertise from the Le Manoir aux Quat'Saisons, his country house hotel that has held two Michelin stars for an incredible 38 years.
- An intimate dining experience for just 120 guests.
- Access to the exclusive bars and gardens of the Royal Enclosure.

ENCLOSURE:	Royal Enclosure
LOCATION:	Level 6 of the Grandstand with views across the track
CAPACITY:	120
TABLE:	Private tables for between 2 and 12 guests. Limited large tables available
RECEPTION:	Moët & Chandon Grand Vintage Champagne and canapés on arrival
FOOD:	Four-course luncheon
DRINK:	Complimentary bar throughout the day, including Moët & Chandon Impérial Champagne and signature cocktails
AFTERNOON TEA:	Afternoon tea served with Moët & Chandon Rosé Impérial Champagne
CAR PARKING:	One car park label per couple
RACECARD:	Yes
RACING PAPER:	Yes

DATE	TUES 18TH JUNE	WEDS 19TH JUNE	THURS 20TH JUNE	FRI 21ST JUNE	SAT 22ND JUNE
Price Per Person (Incl VAT)	£2,159	£2,159	£2,520	£2,459	£1,799

