

## PARADE RING

Three Michelin-starred chef, Simon Rogan, returns to the Parade Ring Restaurant with his beautifully crafted dishes.







- The pinnacle of Fine Dining at Royal Ascot offering a relaxed yet sophisticated environment with an exquisite interior and exemplary service.
- Sumptuous dining presented by three Michelinstarred chef from L'Enclume, Simon Rogan, who brings his commitment to fresh, local and seasonal produce to the Parade Ring Restaurant.
- Private trackside viewing area from which to enjoy spectacular views of the track and watch the Royal Procession arrive through the Golden Gates and journey up the straight mile.
- The ultimate position to assess the horses in the Parade Ring before they leave for the track, and to see the winning horse enter the Winners' Enclosure before the trophy presentation.
- Access to the exclusive bars and gardens of the Royal Enclosure.

## RESTAURANT PACKAGE

ENCLOSURE:	Royal Enclosure		
LOCATION:	Centrally located restaurant on Level 2 of the Grandstand with a private balcony overlooking the Parade Ring. Access to a private trackside viewing area		
CAPACITY:	160		
TABLE:	Private tables for between 2 and 12 guests. Limited large tables available		
RECEPTION:	Moët & Chandon Grand Vintage Champagne and canapés on arrival		
FOOD:	Five-course à la carte luncheon		
DRINK:	Complimentary bar throughout the day including Moët & Chandon Grand Vintage Champagne and cocktails. Selection of fine wines paired by our official Sommelier for each course and a selection of liqueurs to follow		
AFTERNOON TEA:	Afternoon Tea served to table with Moët & Chandon Rosé Grand Vintage Champagne. Additional cake station		
CAR PARKING:	One car park label per couple		
RACECARD:	Yes		
RACING PAPER:	Yes		
ROYAL ASCOT PAPER:	Yes		
VALET PARKING:	Available on request. Must be pre-booked		

DATE	TUES 18TH JUNE	WEDS 19TH JUNE	THURS 20TH JUNE	FRI 21ST JUNE	SAT 22ND JUNE
Price Per Person (Incl VAT)	£2,999	£2,999	£3,839	£3,599	£2,639

