



THE DECK

*Ascot regulars James Tanner and his brother Chris take charge of this stylish new restaurant, curating a specially designed three-course menu to perfectly complement a summer day of sport and socialising.*



ROYAL  ASCOT

Tuesday 18<sup>th</sup> - Saturday 22<sup>nd</sup> June 2024

- Relaxed dining experience in an elegant, raised space evocative of an English country garden.
- Elevated private balcony affords guests clear views of the Royal Procession and racing action on the track.
- Located within the vibrant Home Straight entertaining area.
- Three-course set menu, designed by chef James Tanner and his brother Chris, inspired by the original “Tanners restaurant”.
- Access to the Queen Anne Enclosure to see the horses in the Parade Ring, view the Winners’ Enclosure and enjoy the traditional singing around the Bandstand.

## RESTAURANT PACKAGE

ENCLOSURE:	Queen Anne Enclosure
LOCATION:	Private enclave at the east end of the Grandstand overlooking the track
CAPACITY:	80
TABLE:	Private tables
RECEPTION:	Moët & Chandon Impérial Champagne on arrival
FOOD:	Three-course set menu
DRINK:	Complimentary bar serving beer, wine, spirits and soft drinks throughout the day
AFTERNOON TEA:	Afternoon Tea
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)	£838	£838	£1,078	£1,078	£754

