



CHESTER
OFFICIAL HOSPITALITY SUPPLIER

Chester Boodles May Festival Hospitality

Silks

Wednesday 7th May – Friday 9th May 2025

eventmasters

Silks

Our exclusive trackside facility, Silks, is located within the official Hospitality Village and boasts a private garden area with viewing along the running rails, giving guests an excellent view of the final furlong.

SEE IT IN ACTION
[Watch our Silks Video](#)

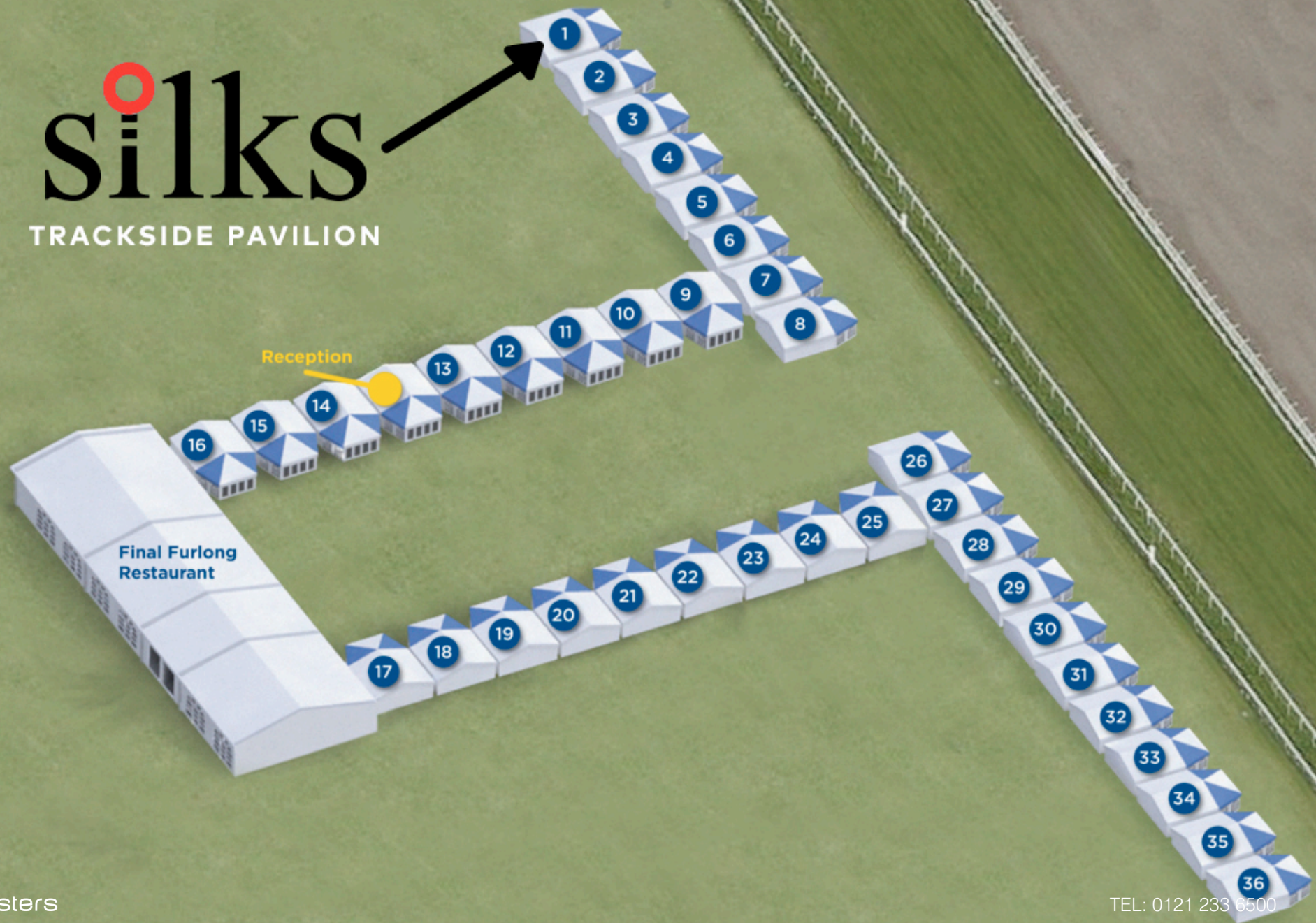
Silks Package Includes:

- County Stand admission badge
- Private table of 10 or 12 guests within Trackside Pavilion (smaller parties on shared tables)
- Reserved area for race viewing within the final furlong
- Rose Prosecco reception
- Four-course gourmet served lunch
- Complimentary bar of standard beers, house wines and soft drinks
- Insight from ITV Racing's Racing Host and our Celebrity Horse Racing Ambassador Matt Chapman
- Afternoon tea
- Racecards
- Betting facilities
- Celebrity guest speaker
- Television viewing
- Car park passes (1 per 2 guests)

Tap to view package info & prices

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TRACKSIDE PAVILION



Dress Code

A day at the races provides racegoers with the perfect excuse to up the style stakes and dress to impress!

With celebrities and royalty alike attending Chester May Festival, why not dress in your finery and enjoy all that this historic city has to offer?

Hospitality Dress Code

Gentlemen are required to wear a tailored suit or blazer, collared shirt and tie with smart trousers.

Ladies are required to wear a dress, skirt or smart trouser suit, and are asked to avoid wearing attire that is too revealing.

Please be aware that jeans, shorts, trainers, tracksuits, sportswear and fancy dress are not permitted.



Sample Itinerary

11:30	Chester Racecourse to open (guests to arrive)
12:00	Lunch to be served
13.30	First Race
16:45	Last Race (Boodles May Festival City Day)
16:50	Last Race (Boodles May Festival Ladies Day)
16:55	Last Race (Boodles May Festival TOTE Chester Cup Day)
17:30	Last orders at the bar
18:00	Gates to close (Guests depart)

*Race times are subject to change



Buffet Menu

Ploughman's Platter

Pressed ham hock terrine, 'Chester pork & apple pye', freshly baked sausage rolls, chorizo, & salami of the day, house marinaded olives, balsamic pickled onions, cornichons, piccalilli

Lemon, Herb Roasted Salmon, Smoked Salmon

Blini's, cream cheese, Charred Lemon & Marie Rose sauce

Roasted Platter

Maple orange & mustard glazed ham, homemade salt beef pastrami, butter roasted turkey, rosemary & garlic studded Welsh lamb shoulder, cranberry relish, mint jelly, creamed horseradish

Sweet chilli king prawns

Prawn crackers, charred lime, wasabi mayo

Tandoori Chicken

Braised pilau rice, poppadom's, mint yoghurt

Plant Based Platter

Vegetable samosa, beetroot, red onion & balsamic galette, Chipotle pepper and red onion empanada, guacamole, houmous, flatbread, chargrilled Mediterranean vegetables (Pb)

House salads

New season potato, spring onion & lemon vinaigrette
Heritage tomato, fennel & basil, toasted pinenuts
Seasonal leaf salad, house dressing & toasted pumpkin seeds
Cumin roasted cauliflower, chickpea, pomegranate & pistachio

Dessert

Chester pudding, torched mandarin pieces, custard apple gel, freeze dried mandarin (pb)

Cheese

Mrs Bournes' Cheshire, Burts Blue, Somerset brie
Date and apple chutney, sweet pickled apricots, grapes & biscuits

Cream Tea

Selection of homemade patisserie to include:
Chester pudding | strawberry & cream choux bun | classic gâteau Opéra | Carrot & walnut cake | mango & kaffir lime macaron | freshly baked fruit scones,
Cheshire clotted cream & strawberry jam

Plated Menu

Amuse

Pea and mint velouté, Cornish crab, “apple8” jelly, toasted rye crumble & blossom

Plant Based Amuse

Pea and mint velouté, pulled jack fruit, “apple8” jelly, toasted rye crumble & blossom (Pb)

Main course

Rare roasted Cambrian beef loin, steamed oxtail, beef suet & red onion jam “roly-poly”, clotted cream mash, crispy cavolo nero, baby carrots, Wirral cress

Plant Based Main Course

Maple & soy glazed king oyster mushroom, steamed red onion jam “roly-poly”, rapeseed oil mash, crispy cavolo nero, baby carrots, Wirral cress (Pb)

Dessert

Chester pudding, torched mandarin pieces, custard apple gel, freeze dried mandarin (Pb)

Cheese Course

Selection of award-winning artisan style British cheese: Mrs Bournes’ Cheshire, Burts Blue, Somerset brie
Date & apple chutney, sweet pickled apricots, grapes & biscuits

Cream Tea

Homemade patisserie to include:
Chester pudding | strawberry & cream choux bun | classic gâteau Opéra | Carrot & walnut cake | mango & kaffir lime macaron | freshly baked fruit scones, Cheshire clotted cream & strawberry jam

Getting to Chester Racecourse



CHESTER

Road

Chester Racecourse is easily reachable by car and is sign-posted from all major routes. The M53, M56, M6 and A483 are all in close proximity to Chester, providing excellent links from Liverpool, Manchester, North Wales and the south of England.

Between the hours of 09:00 and 21:00 road closures will be in place on New Crane Street, Watergate Street and Nuns Road. Safety barriers will enforce the closures, providing additional security to members of the public. Barriers will be removed from 21:00 on the evening of a raceday to allow for normal access.

The council may also decide to shut other roads close to the racecourse on or around race days. We have no control over this, but we urge you to check road closures in Chester here before you depart on your journey.

We recommend that you do not input the Chester Racecourse postcode (CH1 2LY) into your Sat Nav, but instead approach from Sealand Road (to the West of the city) using postcode CH1 4LD.

Rail

Chester Racecourse is located in the heart of the historic city and is easily accessible by the rail network with trains running frequently to Chester Train station. The railway station is a six-minute taxi ride to the racecourse, or a 20-minute walk.

Bus

Chester Racecourse is located in Chester City Centre and is easily accessible via bus routes and via Park & Ride. With the current one-way system in place around the city, we strongly recommend using Chester's Park & Ride service.

Air

If you are planning to travel by helicopter or light aircraft, please make the necessary arrangements to use the landing facilities in Deeside. Please contact British Aerospace, Hawarden, Deeside on 01244 522 012/3.



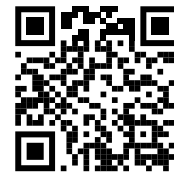
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Get In Touch

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