



HOSPITALITY OPTIONS

SUMMER SIZZLER
€33

SUMMER PARTY
€70

1888 RESTAURANT
€75

SUITE DEALS

Prices based on numbers attending. Call 01 289 0500 for more information.



THE FESTIVAL THAT LASTS ALL SUMMER

6TH JUNE
HAM SANDWICH

13TH JUNE
COOLIO

20TH JUNE
THE BLIZZARDS

11TH JULY
THE STUNNING

18TH JULY
SUMMER CARNIVAL

25TH JULY
SOMETHING HAPPENS

8TH AUGUST
BAY CITY ROLLERS

15TH AUGUST
ALL SAINTS





THURSDAY 6TH JUNE - THURSDAY 15TH AUGUST 2019

1888 RESTAURANT

The 1888 Restaurant - at the heart of the action.

Named to celebrate the year Leopardstown was completed, the 1888 Restaurant offers a laid back modern charm, combined with the best in fine À La Carte dining. Our award winning racecourse catering partners, Fitzer's Catering, have designed a range of menu's for you to savour, with an emphasis on fresh, local, Irish produce.

Located on the second level of the Grandstand, the 1888 Restaurant boasts views overlooking the parade ring on one side and the racetrack on the other. Right in the heart of the action, this is the ideal location to enjoy a wonderful evening of racing followed by live music and entertainment.

BOOK TICKETS ONLINE AT WWW.LEOPARDSTOWN.COM OR CONTACT THE HOSPITALITY TEAM ON 01 289 0500

ADULTS €75.00
per person

1888 RESTAURANT TICKET INCLUDES:

- Entrance Ticket
- Race Programme
- Bulmers drink or soft drink alternative
- Reserved Table in the 1888 Restaurant for the entire evening
- À La Carte Dining
- Full Bar Service
- Premium Level Seat to view racing from the Grandstand
- Live concert following racing

1888 RESTAURANT SAMPLE MENU

ON ARRIVAL

Welcome Bulmers drink or soft drink alternative

TO START

Asian Chicken Broth
with fresh chili, coriander and bean sprouts

Thinly Sliced Beef Carpaccio
with sourdough bread and horse radish cream with truffle oil

Caprese Salad
with heritage tomatoes with buffalo mozzarella and fresh basil

Smoked Salmon
Potato farl, egg purée and watercress lemon aioli

Served with freshly baked breads and creamy Irish butter

MAIN COURSE

Herb Corn Fed Chicken Supreme
Colcannon whipped potato, glazed butter cabbage and jus gras

Slow Braised Irish Lamb Shank
Wild smoked garlic mash, roasted root vegetables and a rosemary jus

Roasted Caper Butter Cod Fillet
Finished with aged parmesan cheese, lemon basil olive oil

Roasted Red Pepper Risotto
with sun blushed tomatoes

DESSERT

Raspberry Crème Brûlée
with hazelnut biscotti

Sticky Toffee Pudding
with toffee sauce, vanilla ice cream

Banoffee Pie
with chocolate shavings in an oat crumb

Award Winning Irish Cheese Selection
Velvet cloud rockfield sheep's cheese, crozier blue, St. Brennan's humming bark served with oatmeal crackers, grapes and celery

Freshly Brewed Fair Trade Tea and Coffee
Herbal teas available on request

Unless stated otherwise, all meat products are 100% Irish.



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