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**THE
CHELTENHAM
FESTIVAL:
RACING
PREVIEW
TUESDAY 16TH
MARCH**



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INSIGHTFUL ENTERTAINMENT FROM LEGENDS OF THE SPORT

The virtual event will provide you with the perfect opportunity to engage and connect with clients or staff, whilst aligning your brand with the highlight of the National Hunt Racing calendar.

Presented by ex jockeys, **David Crosse** and **Noel Fehily**, we will be taking you through the race card, the highlights of the week and former past glories (and falls) before opening the floor to a live Q & A session.

Tim Vaughan, leading race horse trainer will also be joining us to give us his thoughts as a leading trainer and all the highs and lows of getting his horses to the race track.





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ENGAGE WITH YOUR OWN CAPTIVE AUDIENCE

Before the exclusive in-depth talk, you will have the opportunity to host your guests in your very own private virtual booth. Our virtual rooms give you the freedom to deliver your own content, such as market recaps, new product launches, round tables and investor discussions, or you can simply use the virtual space to network and reconnect.

After the insightful discussion from the legends of the sport you and your guests can return back to your own private virtual booth to continue the conversation as you wish.





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LUXURY HOSPITALITY PACKAGES FROM THE COMFORT OF YOUR OWN HOME



Because fine wine and
dinning has always been as
much as the experience as
the sport itself.





RECOGNISE, REWARD AND MAKE AN EVERLASTING IMPRESSION

Premium mixed half case

- 2018 Rueda Limousin, Marques de Riscal, Rioja (Spain) - Allergens: n/a | Suitable for Vgt & Vgn
- 2019 Macon Fuisse, Domaine Auvigue (France) - Allergens: n/a | Suitable for Vgt
- 2018 Chablis 1er Cru 'Vaillons', Domaine Jean Dauvissat (France) - Allergens: n/a | Suitable for Vgt
- 2017 Pinotage, Laibach Vineyards, Stellenbosch (South Africa) - Allergens: n/a | Suitable for Vgt & Vgn
- 2017 Shiraz Grenache Mourvedre, 'The Navigator', Strandveld Vineyards Cape Agulhas South Africa - Allergens: Egg | Suitable for Vgt
- 2012/14 Chateauneuf du Pape, Domaine du Grand Tinel (France) - Allergens: n/a | Suitable for Vgt & Vgn





Mixed white wine half case

- 2020 Chardonnay Sur Lie, 'Bon Vallon', De Wetshof Estate, Robertson (South Africa) - Allergens: Milk | Not suitable for Vgt & Vgn
- 2019 Pinot Grigio, Kaltern Caldaro, Alto Adige (Italy) - Allergens: n/a | Suitable for Vgt & Vgn
- 2019 Sauvignon Blanc Reserve, 'Black Label', Wairau River Wines, Marlborough (New Zealand) - Allergens: n/a | Not suitable for Vgt & Vgn
- 2018 Rueda Limousin, Marques de Riscal, Rioja (Spain) - Allergens: n/a | Suitable for Vgt & Vgn
- 2017 Gruner Veltliner, Gaisberg, Peter Dolle (Austria) - Allergens: n/a | Suitable for Vgt & Vgn
- 2019 Macon Fuisse, Domaine Auvigue (France) - Allergens: n/a | Suitable for Vgt

Mixed red wine half case

- 2017 Pinotage, Laibach Vineyards, Stellenbosch (South Africa) - Allergens: n/a | Suitable for Vgt & Vgn
- 2016 Montepulciano d'Abruzzo, Coste di Moro, 'Biodynamic' Cantina Orsogna, Abruzzo (Italy) - Allergens: n/a | Suitable for Vgt & Vgn
- 2018 Cotes du Rhone Villages, 'Seguret', Domaine Amandine (France) - Allergens: n/a | Suitable for Vgt & Vgn
- 2018 Fleurie, 'Poncie', Domaine Patrick Tranchand, Terroirs Originels, Beaujolais (France) - Allergens: n/a | Suitable for Vgt & Vgn
- 2014 Rioja Crianza Seleccion, Hacienda el Ternero, Rioja Alta (Spain) - Allergens: n/a | Suitable for Vgt & Vgn
- 2014 Shiraz, Premium 'Jacko's Blend', Geoff Merrill, McLaren Vale (Australia) - Allergens: n/a | Suitable for Vgt & Vgn



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Mixed red & white wine case

- 2020 Chardonnay Sur Lie, 'Bon Vallon', De Wetshof Estate, Robertson (South Africa) - Allergens: Milk | Not suitable for Vgt & Vgn
- 2019 Pinot Grigio, Kaltern Caldaro, Alto Adige (Italy) - Allergens: n/a | Suitable for Vgt & Vgn
- 2019 Sauvignon Blanc Reserve, 'Black Label', Wairau River Wines, Marlborough (New Zealand) - Allergens: n/a | Not suitable for Vgt & Vgn
- 2018 Rueda Limousin, Marques de Riscal, Rioja (Spain) - Allergens: n/a | Suitable for Vgt & Vgn
- 2017 Gruner Veltliner, Gaisberg, Peter Dolle (Austria) - Allergens: n/a | Suitable for Vgt & Vgn
- 2019 Macon Fuisse, Domaine Auvigue (France) - Allergens: n/a | Suitable for Vgt
- 2018 Cotes du Rhone Villages, 'Seguret', Domaine Amandine (France) - Allergens: n/a | Suitable for Vgt & Vgn
- 2016 Montepulciano d'Abruzzo, Coste di Moro, 'Biodynamic' Cantina Orsogna, Abruzzo (Italy) - Allergens: n/a | Suitable for Vgt & Vgn
- 2017 Pinotage, Laibach Vineyards, Stellenbosch (South Africa) - Allergens: n/a | Suitable for Vgt & Vgn
- 2018 Fleurie, 'Poncie', Domaine Patrick Tranchand Terroirs Originels, Beaujolais (France) - Allergens: n/a | Suitable for Vgt & Vgn
- 2014 Rioja Crianza Seleccion, Hacienda el Ternero, Rioja Alta (Spain) - Allergens: n/a | Suitable for Vgt & Vgn
- 2014 Shiraz, Premium 'Jacko's Blend', Geoff Merrill McLaren Vale (Australia) - Allergens: n/a | Suitable for Vgt & Vgn



HAMPERS TO ENJOY ON THE DAY AND THROUGHOUT THE FESTIVAL

Premium Hamper

- Terrine Fine Champagne, Roger Vidal 180g
- Venison Salami, Great Glen Charcuterie 60g
- Cod Pate, La Gondola 75g
- Scottish Rope Hung Smoked Salmon, Grants 100g
- British Brie Cheese, Simon Weaver 140g
- Heart Vintage Organic Cheddar, Godminster 200g
- Pheasant & Mushroom Crisps, Taste of Game 40g
- Sicilian Olives, L'Ulivo 200g
- Chunky Piccalilli, Drivers 350g
- EV Olive Oil & Lemon Organic, Principe Gerace 250ml
- Sea Salt with Herbs, Villa Reale 300g
- Spelt and Seed Crackers, Bergbanket 80g
- Lobster Terrine, Ballancourt 90g
- Truffle & Salt Hand Cooked Crisps, Fox 40g
- Large Tray 35.5x29x20
- Cool pouch





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Something for everyone hamper

- Pale Ale 4.0%, Pheasantry Brewery 500ml
- Best Bitter 3.8%, Pheasantry Brewery 500ml
- Tempranillo, Viña Arroba
- Just Jane Vintage Cheddar, Lymn Bank Farm 200g
- British Brie Cheese, Simon Weaver 140g
- Red Storm Red Leicester, Snowdonia Cheese Co. 200g
- Cranberry Biscuits, Bisquini 150g
- Pistachios Roasted with Sea Salt, Zeina 40g
- Vanilla Fudge, Deeping Fudge 80g
- Spinach & Celery Seed Crackers, Cradoc's 80g
- Cheese & Onion Crisps, Ten Acre 40g
- Fruit Drops Handmade Sweets, Charles Butler 190g
- Wasabi Peas, Just Crisps 50g
- Pizza Bread Sticks Handmade, Bibanesi 100g





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Decadence Hamper

- Apple Juice Russet
- Charrington Farm 250ml
- Limonata Sicilian Lemonade, Polara 275ml
- Cranberry Biscuits, Bisquini 150g
- Pistachios Roasted with Sea Salt, Zeina 40g
- Vanilla Fudge, Deeping Fudge 80g
- Fruit Drops Handmade Sweets, Charles Butler 190g
- Wasabi Peas, Just Crisps 50g
- Pizza Bread Sticks Handmade, Bibanesi 100g
- Spinach & Celery Seed Crackers, Cradoc's 80g
- British Brie Cheese, Simon Weaver 140g
- Cheese & Onion Crisps, Ten Acre 40g
- Red Storm Red Leicester, Snowdonia Cheese Co. 200g
- Just Jane Vintage Cheddar, Lymn Bank Farm 200g

Luxury Hamper

- Just Jane Vintage Cheddar, Lymn Bank Farm 200g
- Oatcakes, Duncans of Deeside 200g
- Italian Ground Coffee 'Capriccio', Manuel 125g
- Green Ceylon Tea, Basilur 25 teabags
- Blue Corn Tortilla Chips, Fox 40g
- Apple Crisps, Charrington Farm 20g
- Black Pepper Almonds, Zeina 40g
- Wasabi Peas, Just Crisps 50g
- Spinach & Celery Seed Crackers, Cradoc's 80g



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EVENT TIMINGS

Hampers will be delivered prior to the event

Tuesday 16 March 2021

- 9:00 am: Login process begins – Meet & Greet - Please ensure your guests login as early as possible to avoid delay.
- 9:30 am: Virtual Private booth – deliver your own content for up to 1 hour
- 10:30 am: David Crosse and Noell Fiehly discussion and live Q & A
- 11:30 am: Tim Vaughan, leading race trainer, discussion and live Q&A.
- 12:00 noon: Option to return to private booth and continue your discussion with your guests.
- 1:00 pm: End





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PRICES

Private virtual booth and sporting entertainment: £59 + vat per person.

Wine Case options

Premium mixed half case

+ £175 + VAT per person

Mixed white wine half case

+ £117 + VAT per person

Mixed red wine half case

+ £122 + VAT per person

Mixed red & white wine case

+ £245 + VAT per person

Hamper options

Premium Hamper

+ £92 per person + VAT per person

Something for everyone hamper

+ £79 per + VAT per person

Decadence Hamper

+ £74 per + VAT per person

Luxury Hamper

+ £42 per + VAT per person

All bookings to be made no later Tuesday 9 March 2021.
Costs include UK mainland delivery.



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SPEAK TO US TODAY AND BOOK YOUR SPORTING HOSPITALITY VIRTUAL MEETING

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