CELEBRATION EVENT MENUS

PETERBOROUGH UNITED EVENTS

WELCOME TO WESTON HOMES STADIUM

Home to Peterborough United Football Club and one of the city's most memorable venues. The Weston Homes Stadium is the perfect place for your celebration event.

At Peterborough Events we care about the food we create and believe in creating unforgettable dining experiences for our guests. Our commitment to using the highest-quality ingredients is reflected in the outstanding flavours of our dishes. From canapés to buffets to banquets, we deliver blends of flavours and spices that promise to truly enhance and elevate your experience of your event.

All our menus are produced using sustainable and ethical ingredients, from small, local and independent suppliers wherever possible.

We hope to see you at the Weston Homes Stadium soon.

Please get in touch if there's anything we can help with – we'd be delighted to hear from you!



PETERBOROUGH UNITED EVENTS

WE ARE MORE THAN JUST A STADIUM

We're in every detail of your event. From hand-crafted snacks and incredible canapés to memorable dinners. With hand-picked wines and stylish design.

Everything is overseen by our amazing team of chefs, wine experts, event sales team and operators to ensure your experience stands out. Getting to know you and your plans gives our team the power to craft moments and memories that last.

Our obsession with craft, creativity and community drives everything we do, because we believe that amazing food, drink, and service sit at the heart of every guest experience and that when those three elements come together, something very special happens.



PETERBOROUGH UNITED EVENTS

OUR COMMITMENTS TO PEOPLE, PLACE AND PLANET

Our focus as a business is bringing hand-crafted food and drink to the table every day, and, at the same time supporting the communities we work with and for. Employment opportunities for local people, buying through our hand-picked larder of artisan suppliers and an absolute focus on minimising the impact of our operations on the planet, are key objectives of every partnership.

Our commitment is clear throughout this menu brochure: we are proud to offer the very best in British meat and cheeses. None of our fresh produce is transported by air freight, and the fish we purchase and serve is rated MCS 1,2,3.

As a wider business, we aim to be net zero by 2040.

In short, this means great food, drink and service that has a meaningful and lasting impact on the people and places we work with and for – all the while safeguarding the planet for future generations.



PETERBOROUGH UNITED -events------

WELL GROUNDED COFFEE

Peterborough Events supports Well Grounded in their mission to help the local community into work in the speciality coffee industry, providing barista training and gualifications, work placements, mentorship and employment to those who need it most.

It also supports farmers and cooperatives in Peru via the Union Direct Trade sourcing initiative, ensuring that a fair price is paid for this special coffee so that the communities at both ends of the supply chain benefit.

COFFEE







BUFFET MENUS



PETERBOROUGH UNITED -events-----

BUFFET

(Minimum quests 40)

Traditional sandwiches

Selection of freshly prepared sandwiches, seasonal whole fruit and crisps.

- Sample menu:
- Classic BLT
- Roast chicken salad
- Tuna, sweetcorn and cucumber
- Mature cheddar and salad (V)
- Mexican bean and avocado (VE)

Hand-filled sandwiches

Selection of freshly prepared breads, seasonal whole fruit and crisps. Sample menu:

- Moroccan hummus and peperonata wrap (VE, GF)
- Mozzarella, basil pesto, beef tomato focaccia(V)
- Tuna, cucumber, yoghurt, lemon and chives baguette
- Chargrilled chicken Caesar wrap
- Roast beef, horseradish and rocket baquette

£10 **Finger foods**

Choose three items:

- Chilli beef arancini with arrabbiata dip
- Hot honey paneer and roasted pepper skewer(V)
- Mini cheeseburgers with bacon jam, salad and pickles
- Crispy coated buffalo cauliflower (VE)
- Homemade onion bhaji, fresh mango chutney (V)

Side dishes £15

Choose from:

- Roast heritage carrots, rose harissa, hazelnuts
- Roast beetroot, Za'atar, hazelnuts, goat's cheese
- Roast aubergine, sorrel yogurt, pickled radish
- Kohlrabi with mint, red onions, sumac
- Heirloom tomato, wasabi Mascarpone, pickled shallots, basil
- Fennel with orange, pomegranate, roasted vegan Feta

£10 - Sausage and caramelised onion rolls

f6





V-VEGETARIAN | VE-VEGAN

PETERBOROUGH UNITED EVENTS

CAMBRIDGESHIRE LARDER BUFFET £20

(Minimum guests 40)

Roast beetroot, Za'atar
Edamame, pea and fève salad with mixed seeds and vegan feta

Finest British charcuterie from Cobble Lane Fennel and garlic salami, sliced Bresaola, sliced Coppa, Soppressata salami

Selection of Cambridge cheeses Stilton Blue, Poacher Cheddar, Baron Bigod All served with grapes, celery, onion and cider chutney

Artisan breads

Selection of sweet treats

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AFTERNOON TEA AND SHARING BOARDS

Afternoon tea

(Minimum quests 40)

Freshly brewed Community Blend coffee, English breakfast tea and a selection of herbal infusions

Finger sandwiches (sample menu)

- Ham mustard mayo
- Cucumber, minted butter
- Smoked salmon, cream cheese
- Egg mayo, Hampshire watercress

Sweet treats (sample menu)

- Mini sultana scone, clotted cream, strawberry jam
- Selection of mini sweet bites

- Harvey & Brockless cheese selection, biscuits, chutney, celery and grapes

British charcuterie platter:

- Capreolus of Dorset artisan charcuterie with air-dried pork loin, Dorset Rosette salami, Dorset air-dried beef and Dorset Coppa served with caper berries, marinated olives, toasted ciabatta

Sharing board £30 £20 (Serves 4 to 6 quests) Antipasti platter: - Marinated bocconcini, chargrilled vegetables, marinated olives, baba ghanoush, hummus and toasted pita

British artisan cheese platter:

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CHEESE BOARDS

Cambridgeshire Larder (Minimum guests 40)

Selection of Cambridgeshire cheeses - Stilton Blue

- Poacher Cheddar
- Baron Bigod

All served with grapes, celery and fruit chutney

British classics (Minimum guests 40)

£10

- Somerset brie

- Costal Cheddar

- Clawson's Reserve Stilton

All served with grapes, celery and a red onion and cider chutney

£8

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FOOD STALLS



PETERBOROUGH UNITED EVENTS

FOOD STALLS

Our food stalls are a great alternative to a traditional seated lunch or dinner providing an interactive experience where our chefs will serve your guests from market stalls to provide a real sense of theatre and occasion. Our culinary team have developed these themed menus and food stalls from around the world. Some suggestions are given here, but we have many more ideas to suit your event, please just ask.

Choose one of the food stall options below, per 50 guests, plus the dessert stall **£20** (Minimum guests 40)

Mexican

- Homemade beef chilli or roast vegetable chilli
- Homemade corn chips
- Charred corn, coriander and black bean salad
- Flourishes: sour cream and salsa

British classics

- Artisan breads and butter: bloomers and sourdough
- Mini meat or vegetable pies
- Mustard mash
- Seasonal vegetables
- Flourishes: selection of mustards and pickles

Italian

- Artisan breads and butter: focaccia and ciabatta
- d butter: Selection of mini tarts atta and cakes

Dessert

- Braised beef lasagne or roast vegetable lasagne
- Panzanella salad
- Garlic bread
- Flourishes: Parmesan, marinated olives, breadsticks

Indian

- Butter chicken curry
- Chana dahl curry
- Cardamon rice
- Selection of Indian bites: bhaji and samosa
- Flourishes: lime pickle, naan, mint yogurt, mango chutney

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ALLERGENS

Do you have a food allergy or intolerance?

In advance of your event, allergen information can be provided by your Sales Executive on the 14 major allergens.

At your event, your Event Manager will be able to provide access to the allergen folder which holds all the information on which allergens are contained in your chosen menu and can help you make an informed decision.

Please note, as with every catering establishment, there is always a potential for cross-contamination to occur. While we endeavour to prevent this as far as possible, the nature of an allergen means we cannot fully guarantee that cross-contamination may not have occurred. We encourage our customers with food allergies and intolerances to let our staff know so we can better cater for them.

We are happy to provide further details on ingredients and how they were handled to allow you to make an informed decision as to whether the food is suitable for you.







MUSTARD

MOLLUSCS

NUTS







EGG

CRUSTACEANS

FISH



SULPHUR DIOXIDE

SOYBEAN

MILK







PEANUT

SESAME

GLUTEN





CELERY

LUPIN

If you have any concerns, please speak with a member of staff

 FOR MORE INFORMATION

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