

A glass jar filled with granola and a glass bowl of yogurt topped with granola and blueberries. The bowl is on a light-colored, textured surface. A white pitcher with a purple rim is visible in the background.

PETERBOROUGH UNITED EVENTS

MEETINGS PACKAGES

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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 business meeting.

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.



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.



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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 qualifications, 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.



UNION
HAND-ROASTED
COFFEE





MEETING PACKAGES

PETERBOROUGH UNITED EVENTS

KICK OFF PACKAGE £25 (Minimum guests 10)

Includes room hire, screen and projector or plasma, flip chart pad and pens, Wi-Fi.

On arrival

Tea, coffee, still or sparkling water, seasonal fruit

Mid-morning break

Tea, coffee, still or sparkling water, mini sweet treats

Lunch

Traditional sandwich lunch* with choice of three finger food items

Mid-afternoon break

Tea, coffee, still or sparkling water, mini sweet treats

*To upgrade to our hand-filled sandwich menu there is an additional cost per person of **£5**

Add a side dish to your lunch for an additional cost per person of **£6**

EARLY ARRIVALS £5.50

Breakfast roll

Selection of soft white baps and ciabatta, choose from:

- Portobello mushroom, spinach, tomato (VE)
- Free-range egg muffin (V)
- Dry-cured bacon
- Locally sourced Cambridgeshire sausage

V - VEGETARIAN | VE - VEGAN

For those with special dietary requirements or allergies who wish to know about the food and drink ingredients used, please ask the Event Coordinator. All prices are per person and exclude VAT. Please note that our menu offerings are subject to seasonal availability and may change.



PETERBOROUGH UNITED EVENTS

CLUB PACKAGE £30 (Minimum guests 25)

Includes room hire, screen and projector or plasma, flip chart pad and pens, Wi-Fi.

On arrival

Tea, coffee, still or sparkling water,
seasonal fruit

Mid-morning break

Tea, coffee, still or sparkling water,
mini sweet treats

Lunch

Two course themed food stall

Mid-afternoon break

Tea, coffee, still or sparkling water,
mini sweet treats

EARLY ARRIVALS £4

Morning bakery selection of freshly baked pastries

- Pain au chocolat
- Pain au raisin
- Plain croissant
- Almond croissant
- Chocolate muffin
- Blueberry muffin

V - VEGETARIAN | VE - VEGAN

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STADIUM EXPERIENCE PACKAGE **£45** (Minimum guests 25)

Includes room hire, screen and projector or plasma, flip chart pad and pens, Wi-Fi.

On arrival

Tea, coffee, still or sparkling water,
seasonal fruit

Mid-morning break

Tea, coffee, still or sparkling water,
mini sweet treats

Lunch

Cambridgeshire Larder buffet

Mid-afternoon break

Tea, coffee, still or sparkling water,
mini sweet treats

V - VEGETARIAN | VE - VEGAN

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MENUS



PETERBOROUGH UNITED EVENTS

LUNCH

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 baguette

Finger foods

Choose three items:

- Chilli beef arancini with arrabbiata dip
- Sausage and caramelised onion rolls
- 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

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

V - VEGETARIAN | VE - VEGAN

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CAMBRIDGESHIRE LARDER BUFFET

- 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

V - VEGETARIAN | VE - VEGAN

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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

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
- 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

Dessert

Selection of mini tarts and cakes

V - VEGETARIAN | VE - VEGAN

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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



CRUSTACEANS



FISH



EGG



SULPHUR DIOXIDE



SOYBEAN



MILK



PEANUT



SESAME



GLUTEN



CELERY



LUPIN

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



PETERBOROUGH UNITED EVENTS

FOR MORE INFORMATION

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