PETERBOROUGH UNITED ______EVENTS_____

PROM PACKAGES

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 prom or graduation ball.

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 highestquality 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!



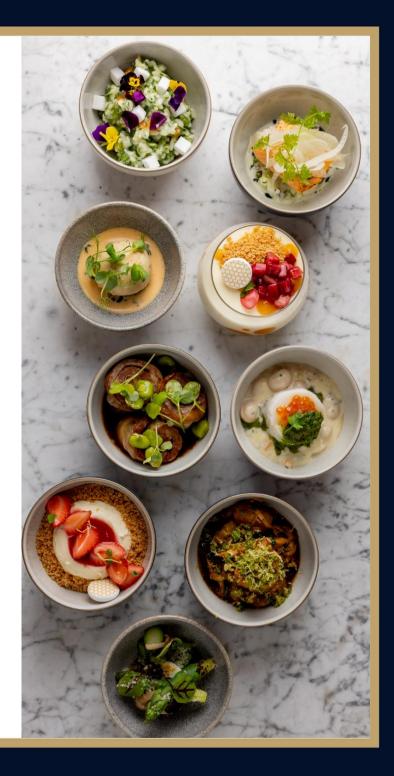
PETERBOROUGH UNITED EVENTS

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.

Everything is overseen by our amazing team of chefs, 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, 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

STREET FOOD PARTY £25 (Minimum guests 60)

Includes room hire, mocktail on arrival, and a selection of street food with doughnuts and mini desserts

Katsu curry with rice, chilli, spring onion and prawn crackers (vegan option available)

Piri-piri chicken with dirty rice, corn ribs and lemon and lime sauce

Beef burger in a brioche bun with fries, onion rings, ketchup and mayonnaise

Doughnut wall

Mini dessert station

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

PLATED FEAST PARTY £30 (Minimum guests 60)

Includes room hire, mocktail on arrival, seated starter and main followed by doughnuts and mini desserts

Set menu one

Heirloom tomato caprese, wild rocket(V)

Rolled beef blade, dauphinoise, heritage carrots, veal jus

OR

Beetroot and mushroom wellington, dauphinoise, heritage carrots, vegetarian gravy, leek oil (V)

Biscoff cheesecake, vanilla infused whipped cream, fruit compote

Set menu two

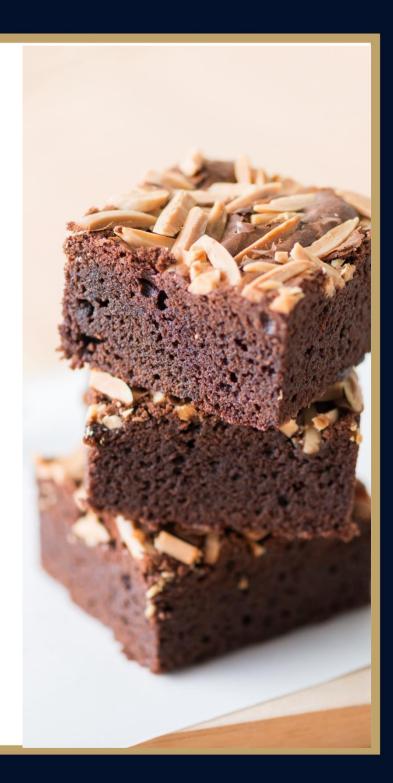
Pickled Rainbow beetroot, goat's cheese mousse, mint gel (V)

Pan seared cod fillet in white wine, tomato and basil, crushed new potatoes, tender stem broccoli

OR

Celeriac steak, creamed leeks, Old Winchester, watercress, crushed new potatoes, tender stem broccoli (V)

Raspberry and Belgian chocolate torte, cherry whipped cream



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FORMAL BLACK-TIE PARTY £35 (Minimum guests 60)

Includes room hire, mocktail on arrival, seated starter, main, and dessert.

Starters

Mains

Honey glazed figs Greek white, olive, toasted pistachio (VE)

Smoked Cornish mackerel and horseradish rillette Dill potato salad, seeded cracker

British mushroom, tarragon and truffle tartlet Lovage, prosociano cheese (VE)

Seaweed cured Chalk Stream trout Pickled cucumbers, crème fraiche, cockle gremolata

Pressed smoked ham terrine Pineapple, piccalilli, pork crumble Cauliflower cheese and winter truffle pie Pickled walnut, truffled cheese velouté

Ironbark pumpkin and pearl barley porridge Cotehill Blue, pinenut, deep fried sage

Beef fillet Pomme anna, tender stem, Tring Brewery beer onion ring, beef fat and thyme jus

Pan seared seabass Sea vegetables, Cobble Lane nduja, coco bean and tomato stew

Curry spiced salmon Charred broccoli, potato saag, curry cream **Desserts** Date and demerara steamed pudding

pudding Miso caramel sauce, vanilla ice cream

Chocolate orange torte Orange textures, malted chocolate crumb

Chilled coconut rice pudding Passionfruit, mango, toasted coconut (VE)

Vanilla poached pear Almond Bakewell, creme fraiche

Eton Mess

Raspberries, toasted almond, vegan meringue (VE)



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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

PETERBOROUGH UNITED ——events—

FOR MORE INFORMATION 01733 563947 option 6 | peterboroughevents@gatherandgather.com | peterborough-events.com

