

PETERBOROUGH UNITED EVENTS



SMALL MEETINGS PACKAGE

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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

SMALL MEETINGS PACKAGE **£85** (Maximum guests 10)

Pitch viewing, Executive Box, for up to 10 guests between 8am and 6pm, Monday to Friday.

Includes complimentary tea, coffee and water.

Breakfast and lunch options available to pre-order.

COMMUNITY BLEND

Every cup of coffee we serve is our Community Blend – sourced and hand-roasted by Union Hand Roasted in East London. This delicious coffee is grown at high altitudes in the hills of Peru by a group of 300 smallholder farmers. £2 is donated to Well Grounded for every kilo purchased, meaning every sip is helping someone in London find employment and a sense of purpose – while in Peru, Union's Direct Trade model means farmers are receiving a fair price for this fabulous coffee.

UNION

HAND-ROASTED
COFFEE



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 exclude VAT. Please note that our menu offerings are subject to seasonal availability and may change.





MENU



BREAKFAST OPTIONS

Morning bakery selection of freshly baked pastries

£4

Sample menu

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

Breakfast roll

£5.50

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

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LUNCH OPTIONS

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)

£10

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

£15

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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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