## 

### WEDDING PACKAGE

### 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 to celebrate your special day.

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!



### 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







### WEDDING BREAKFAST



### WEDDING BREAKFAST PACKAGE £60 (Minimum guests 60)

Wedding coordinator to support you throughout the planning process

Menu tasting for your wedding breakfast

Wedding breakfast room hire

Cake stand and knife for your special day

A glass of house wine on arrival

Three course set wedding breakfast with coffee and chocolate truffles

Half a bottle of house wine for each of your guests during the wedding breakfast

A glass of sparkling wine for your toast

White linen tablecloths and napkins

Easel for table plan

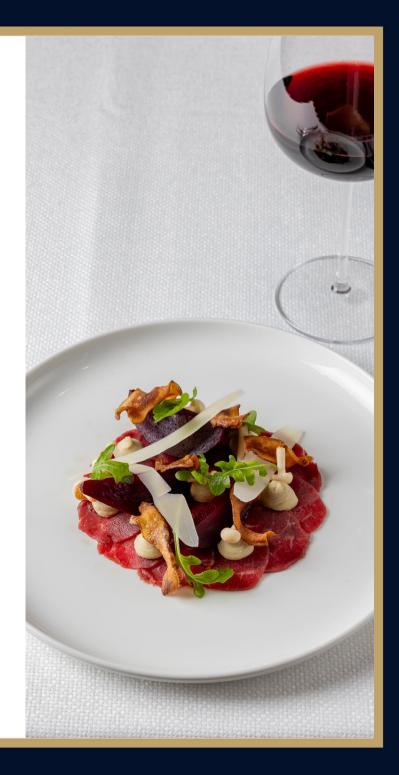
#### V-VEGETARIAN | VE-VEGAN



### WEDDING BREAKFAST MENU

Menus include bread roll and butter served with your starter and post-meal freshly brewed Community Blend coffee, English breakfast tea and a selection of herbal infusions.

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### **WEDDING BREAKFAST - STARTERS**

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

**Crispy chicken croquette** Gem, Old Winchester, anchovy & garlic emulsion

London Larder salt beef Pickled onion, mustard seeds, brown sauce, grilled bagel

**Coley and brown cod brandade** Crushed peas, capers, tartare mayonnaise

**Confit Asian duck** Sweet and sour carrot, plum sauce, crispy seaweed

**Roasted heritage carrots** Black houmous, carrot falafel, hazelnut dukkah (VE)

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### **WEDDING BREAKFAST - MAINS**

**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

**Breast of Cornish red chicken Kiev croquette** Braised fondant, cauliflower, black cabbage

Pan seared seabass Crispy bacon, creamed spinach and pea, herb oil

**Slow braised Suffolk lamb shoulder** Creamed potato, grilled English leeks, rosemary jus

**Chalk Stream trout** Saffron and seaweed potatoes, braised baby fennel, bouillabaisse sauce

**Cider brined English pork loin** Lardo Hasselback potatoes, sweetcorn, Swiss chard, smoked bacon gravy

Malt glazed celeriac Roasted mushrooms, celeriac puree, steamed greens, golden raisin gremolata (VE)



### **WEDDING BREAKFAST - DESSERTS**

**Date and demerara steamed 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)

**Tiramisu slice** Union Coffee cream, hazelnut

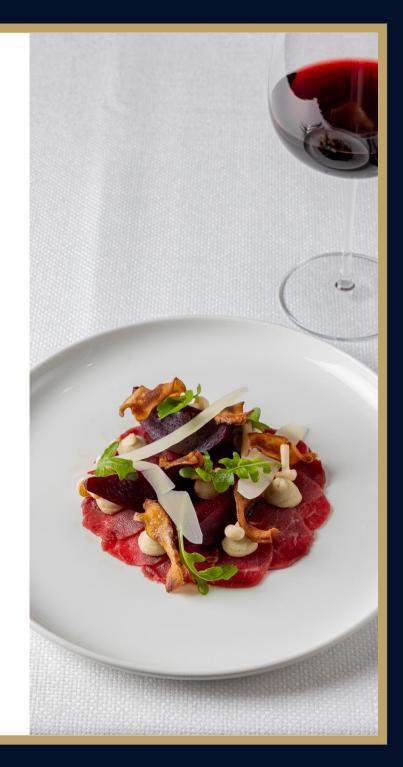
Banoffee slice Caramelised banana, whipped peanut butter

**English apple crumble pie** Demerara custard

Marmalade brioche bread and butter pudding Cointreau and orange sauce

**Classic lemon tart** Italian meringue, limoncello curd

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## CANAPÉ AND CHEESE COURSE



### CANAPÉ RECEPTION £18 (Minimum guests 60)

Choose four canapés from the options below:

Plant Salt & pepper tofu, sweet chilli (VF)

English mushrooms on sourdough, chive, truffle (VE)

Tomato and basil pinwheel, toasted pinenut, prosociano(VE)

Onion bhaji, spiced mango, coriander, puffed Rice (VE)

#### Vegetarian

Black olive and cheddar Scone, smoked tomato jam, herb cream cheese(V)

Confit leek and cheddar quiche, Tring brewery ale sabayon (V)

Beetroot and goats cheese cone, balsamic, hazelnut (V)

Gochujang cauliflower tempura, pink onions, ponzu(V)

Fish (hot) : chilli Gochujang cod skewers, seaweed, crispy chilli oil

n, Scallops, crushed pea, smoked bacon

Smoked haddock brandade, tartare mayonnaise, gherkin

Fish (cold) Smoked mackerel pate, horseradish, cucumber, crispy caper

Whipped salmon tartlet, turnip, kombu, keta caviar

Sesame tuna, wasabi, pickled chilli

Rare roast beef, croute, borseradisb

Cobble Lane pork lomo, apple,

Meat (hot)

Meat (cold)

Winchester

parslev emulsion

Mini beef pastie, truffle and

Hot honey glazed sausages,

mayonnaise, pickled ginger

Smoked chicken Caesar

tartlet, egg yolk, Old

crostini, pork crumble

chive, pork scratchings

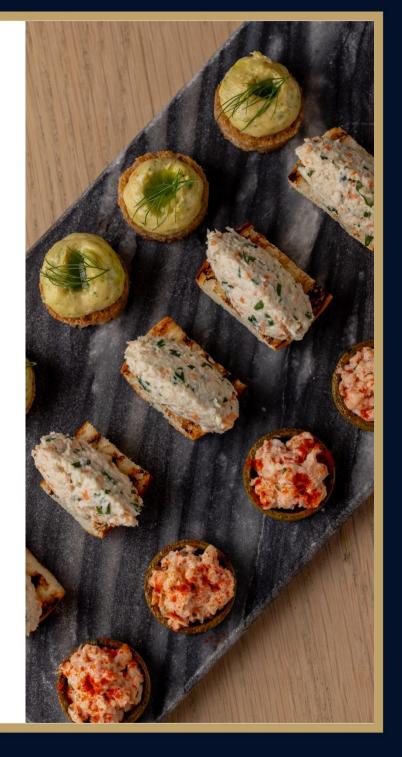
Panko chicken, katsu

**Dessert** Mixed macaroons

Brioche French toast, English raspberry textures

Lemon tart, torched meringue

Dark chocolate brownie, popcorn, salted caramel



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### **CHEESE BOARDS**

### Cambridgeshire Larder

£10

Selection of Cambridgeshire cheeses - Stilton Blue

- Poacher Cheddar
- Baron Bigod

All served with grapes, celery and fruit chutney

### **British classics**

- 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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### **EVENING BUFFET**



### PETERBOROUGH UNITED -events-----

### FOOD STALLS (Minimum quests 60)

Our food stalls are a great alternative to a traditional seated lunch or dinner providing an interactive experience where our chefs will serve your quests 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 quests, plus the dessert stall £20

#### 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
- and cakes - Braised beef lasagne or roast

Dessert

Selection of mini tarts

- 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

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 FOR MORE INFORMATION

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

