

PROM & GRADUATION BALLS 2026

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-----

PARTY PROM PACKAGE £25 (Minimum guests 80)

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

Chargrilled Beef Burger, Jack Cheese, Pickles, Club Sauce, Onion Rings, Sesame Bun

OR

Spicy Bean Burger, Pickles, Chillijam, Glazed Bun

Middle Eastern Spiced Chicken Shawarma, Homemade Chilli Sauce, Garlic Yoghurt, Red Cabbage Slaw, Chargrilled Flatbread

OR

Middle Eastern Spiced Mushroom Shawarma, Homemade Chilli Sauce, Garlic Yoghurt, Red Cabbage Slaw, Chargrilled Flatbread

London Larder Chilli Dog, Jalapenos, Cheddar Cheese Sauce, Ketchup, Mustard, Crispy Onions, Brioche Bun

OR

Smoked Vegan Dog, Quorn Chilli, Jalapenos, Cheese Sauce, Ketchup, Mustard, Crispy Onions

Seasoned Waffle Fries

SWEET THINGS

Salted Caramel and Biscoff Brownie, Whipped Cream, Biscoff Crumble

Soft Serve Ice Cream, Sauces, Coulis, Sprinkles

V - VEGETARIAN | VE - VEGAN

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



EVENTS

TRADITIONAL PROM PACKAGE £30 (Minimum guests 80)

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

STARTERS

Crispy Chicken Bon Bon, Gem Lettuce, Parmesan, Garlic Mayonnaise -Slow Roasted Tomato Soup, Pesto Croutons, Basil Oil

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 $\label{eq:pressed Ham} {\tt And Parsley Terrine, Caramelised Apple Chutney, Toasted Brioche}$

Deep Fried Cornish Brie, Smoked Chilli Jam, Crisp Rocket

MAINS

Poached Chicken, Kiev Croquette, Cauliflower Cheese Puree, Chicken Gravy

Slow Braised Beef Shin, Whipped Potato, Glazed Shallot, Seasonal Greens, Beef Jus

English Pea Risotto, Prosciano, Radish, Peashoots

Sun Blushed Tomato and Red Pepper Quiche, Chargrilled Courgettes, Rocket and Feta Salad, Olive Oil

V-VEGETARIAN | VE-VEGAN

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FORMAL PROM PACKAGE £35 (Minimum guests 80)

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

STARTERS

MAIN

English Leek and Potato Soup Truffle Pinwheel, Puffed Potato(VE)

Sesame Tempura King Prawns, Sweet Chillii Emulsion, Kimchi Slaw, Coriander

Roasted English Beets Whipped Feta, Honey, Hazelnut (VE)

Salmon and Haddock Fishcake English Pea Veloute, Tartare Sauce

Smoked Chicken and Ham Hock Terrine

House Piccalilli, Treacle Bread

MAINS

Curried Cauliflower Steak, Leaf Pakora, Paneer and Chickpea Curry, Mango and Onion Seed Dressing, Homemade Bombay Mix

Portwood Asparagus, Pea and Pearl Barley Risotto, Goats Curd, Radish, Pea Shoots

Poached Chicken Supreme Chicken Fat Pomme Anna, Portwood Asparagus, Garlic Emulsion, Chicken Jus

Roasted Rump of Hampshire Lamb Shepherd's Pie Bon Bon, English Peas, Mint Jus

Brown Butter Roasted Cod Fillet Cornish Mussels, Capers, Samphire, Leek and Potato Chowder

DESSERTS

Sticky Toffee Pudding Salted Caramel Sauce, Vanilla Ice Cream

Biscoff Brownie Slice Biscoff Ganache, Popping Candy

Banana Crumble Tart, Honey Custard

English Strawberries Set Vanilla Cream, Basil, Meringue

Glazed Peach Melba Vanilla Cream, Raspberry, Almond Brittle (VE)



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- PETERBOROUGH UNITED _____EVENTS_____

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





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

