

WELCOME TO WESTON HOMES STADIUM

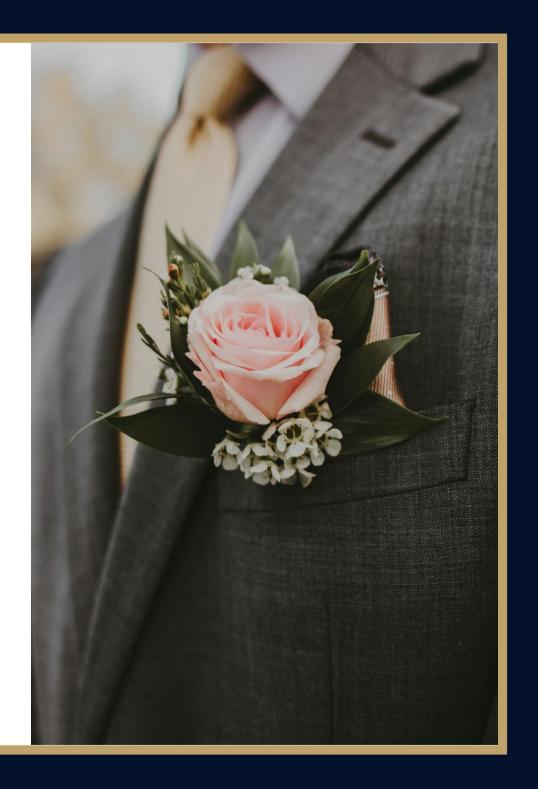
Home to Peterborough United Football Club and one of the city's most memorable venues. The Weston Homes Stadium is the perfect place to celebrate your special day.

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!

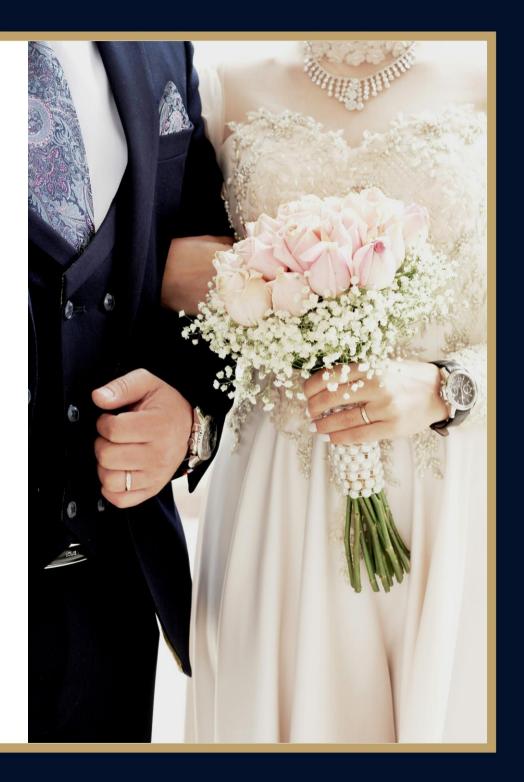


WE ARE MORE THAN JUST A STADIUM

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.



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-----

WEDDING BREAKFAST PACKAGE £68.75

Wedding coordinator to support you throughout the planning process

Menu tasting for your wedding breakfast

Wedding breakfast room hire

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

WEDDING BREAKFAST MENU

Our Wedding Breakfast Menu includes 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, served with chocolate truffles. Please choose one starter, one main and one dessert for the whole event plus a vegetarian and vegan option.



-PETERBOROUGH UNITED | ------EVENTS------

WEDDING BREAKFAST - STARTERS

Suffolk chicken croquette, gem lettuce, pecorino, Caesar mayonnaise

Salt beef, pickled onions, mustard seeds, brown sauce, chargrilled bagel

Pressed ham hock terrine, cider and onion jam, toasted sourdough

Cornish mackerel, horseradish and potato rillette, micro cress, seeded cracker

Cornish coley and chive fishcake, crushed peas, capers, warm tartare sauce

Signature prawn cocktail, burnt lemon, Bloody Mary, brown bread

Heritage English beetroots, whipped vegan feta, honey, hazelnut (VE)

Curried cauliflower soup, cauliflower and chickpea bhaji, onion seeds, curry oil (VE)

Isle of Wight tomatoes, torn mozzarella, basil pesto, focaccia croutons (V)



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, exclude VAT and valid until 31st December 2025. Please note that our menu offerings are subject to seasonal availability and may change.

WEDDING BREAKFAST - MAINS

Sticky braised shin of beef, dripping mash, ale onion ring, buttered greens, thyme jus

Poached breast of chicken, thyme fondant, cauliflower cheese puree, kale, chicken jus

Slow braised pork belly, Lardo crushed potatoes, sweetcorn, Swiss chard, bacon gravy

Pan seared Cornish coley, leek fondue, leek and potato chowder, chive oil

Chalk stream trout, saffron potatoes, braised fennel, bouillabaisse sauce

Pan fried sea bream, seaweed crushed potatoes, samphire, white wine cream

Cauliflower cheese pithivier, pickled walnut, kale, cheddar and garlic cream (V)

Spring pea and broad bean risotto, Goats cheese, radish, chive emulsion (V)

Lentil, tomato and basil ragout, courgette spaghetti, prosciano cheese (VE)



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WEDDING BREAKFAST - DESSERTS

Dark chocolate tart, whipped peanut butter, candied peanuts

Sticky toffee pudding, salted caramel sauce, vanilla ice cream

Lemon meringue pie, lemon curd, raspberries

Marmalade and white chocolate bread and butter pudding, spiced orange custard

Coconut Pana Cotta, mango and lime salsa, toasted coconut

Toffee apple and crumble tart, brown sugar anglaise

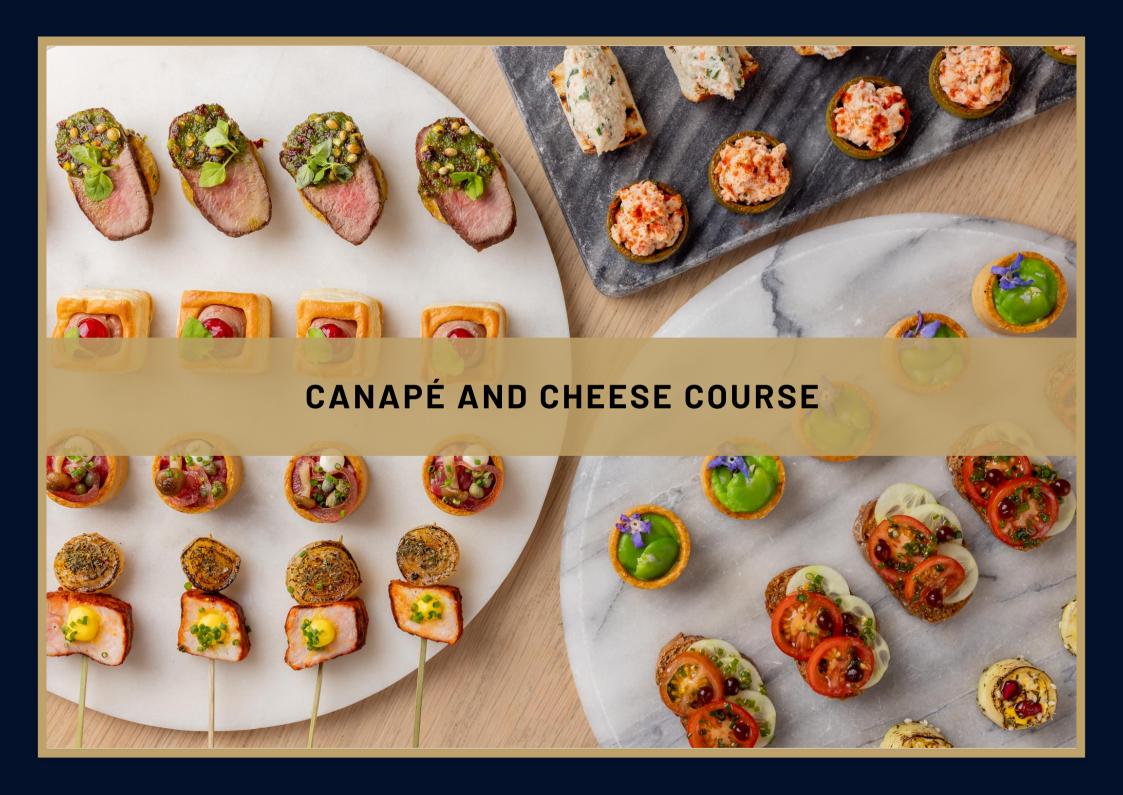
Eton mess, strawberry, meringue, toasted almond (VE)

Stem ginger rice pudding, cardamom poached pear, honey and oat crumble (VE)



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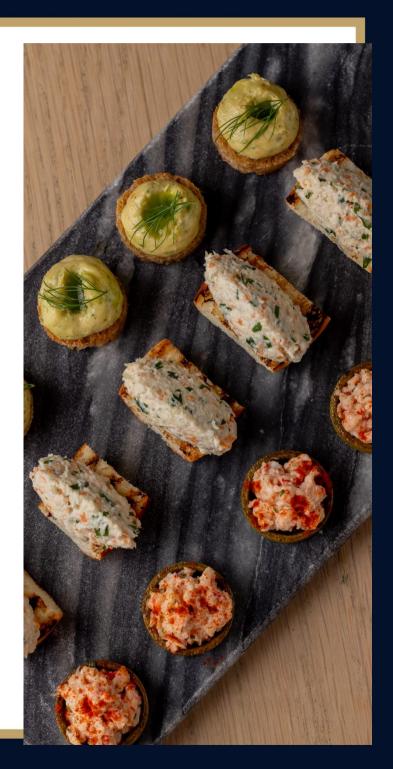


PETERBOROUGH UNITED 7 -events----

CANAPÉ RECEPTION 618

Choose four canapés from the options below:	
FISH	MEAT
Hot Haddock scampi, crushed	Hot Sticky Korean chicken
peas, house gherkin	nugget, toasted sesame
Gochujang glazed cod skewer, seaweed, crispy chilli oil	Pork, sage and caramelised onion sausage roll, homemade
Mini coley, dill and lemon fishcake, tartare sauce	brown sauce
Cold	Slow braised beef croquette, horseradish
Prawn cocktail tartlet, gem lettuce, cucumber, Bloody	emulsion
Mary Rose	Cold
Smoked mackerel pate on toast, horseradish, crispy capers	Smoked chicken Caesar tartlet, gem lettuce, Caesar dressing
	Pressed ham hock, apple

VEGGIE/PLANT DESSERT Veggie Mini lemon tart. Black olive and parmesan torched meringue scone, smoked tomato jam, herb cream cheese Dark chocolate brownie, salted Mini cheddar, leek and caramel, popcorn onion tartlet Brioche French toast, powdered sugar, Tomato and mozzarella brochette, basil pesto dip textures of raspberry Plant Onion and chickpea bhaji, spiced mango ketchup, puffed rice Slow roasted tomato and basil pinwheel, prosciano cheese Tempura cauliflower,



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Scottish smoked salmon blini, dill, lemon, cream cheese

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pickled ginger, ponzu

dressing

and onion chutney

spring onion

Hoi sin duck, cucumber,

CHEESE BOARDS

LOCAL LARDER £10 BRITISH CLASSICS £8

A selection of local cheeses served with grapes, celery, fruit chutney and sourdough crackers

Vintage cheddar

Stamford Blue

Tunworth

A selection of British cheeses, grapes, chutney, water biscuits and creamed crackers

Coastal cheddar

Colston Basset Stilton

Somerset Brie



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FINGER BUFFETS

BUFFET A

 Chefs' selection of freshly prepared sandwiches Warm pork and herb sausage roll, cider and onion chutney Ale battered Coley goujons, tartare mayonnaise Oriental vegetable spring rolls, soy, coriander and sweet chilli dips Chefs' selection of mini sweet treats 	
 BUFFET B Chefs' selection of freshly prepared sandwiches Honey and grain mustard cocktail sausages, chive, crispy onion Chicken tikka skewers, mint raita, mango, toasted onion seeds Mini Brie and caramelised red onion quiche Chefs' selection of mini sweet treats 	£25
 BUFFET C Chefs' selection of freshly prepared sandwiches Harissa spiced lamb kebabs, sumac onions, micro coriander, chermoula yogurt Korean pulled chicken slider, kimchi cabbage slaw, sriracha mayo, brioche bun Marmite and applewood cheddar macaroni cheese bites, smoked tomato jam 	£30



· Chefs' selection of mini sweet treats

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£20

FORK BUFFETS

£25

BEST OF BRITISH

- Roasted London Larder sausages
- Leek and cheddar smoked Glamorgan sausages
- Creamed mashed potato
- Buttered seasonal greens and peas
- Caramelised onion and cider gravy
- Chive and crispy onion topper
- English orchard apple, oat and sultana crumble, vanilla custard

INDIAN BANOUET

- Chicken, spinach and chickpea Balti
- · Cauliflower, potato and spinach korma
- · Fragrant steamed rice
- Kachumber salad
- Bhajis, samosas and poppadum's
- Garlic and herb naan bread
- Minted yoghurt, mango chutney and lime pickle
- · Chilled coconut lime and cardamon rice pudding, pineapple salsa

MEDITERREAN FEAST

- Oregano, garlic and olive oil grilled chicken thighs
- Grilled haloumi and mushroom shawarma
- Warm toasted flatbread
- Slow roasted mediterranean vegetables
- Lemon and pepper and herb
- Roasted new potatoes
- Sumac red cabbage and iceberg lettuce
- Chilli sauce
- · Garlic yoghurt dressing
- "Mediterranean Mess" honey yoghurt, crushed raspberries, pistachio, pastry crisps



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



NUT



CRUSTACEANS



FISH



FGG



SULPHUR DIOXIDE



SOYBEAN



MILI



PEANUT



SESAME



GLUTE



CELERY



LUPIN

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

