



**PETERBOROUGH UNITED**  
EVENTS

**WEDDING RECEPTIONS**

# 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 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!**





**WEDDING BREAKFAST**

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## 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.



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## 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 rilette, micro cress, seeded cracker

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

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

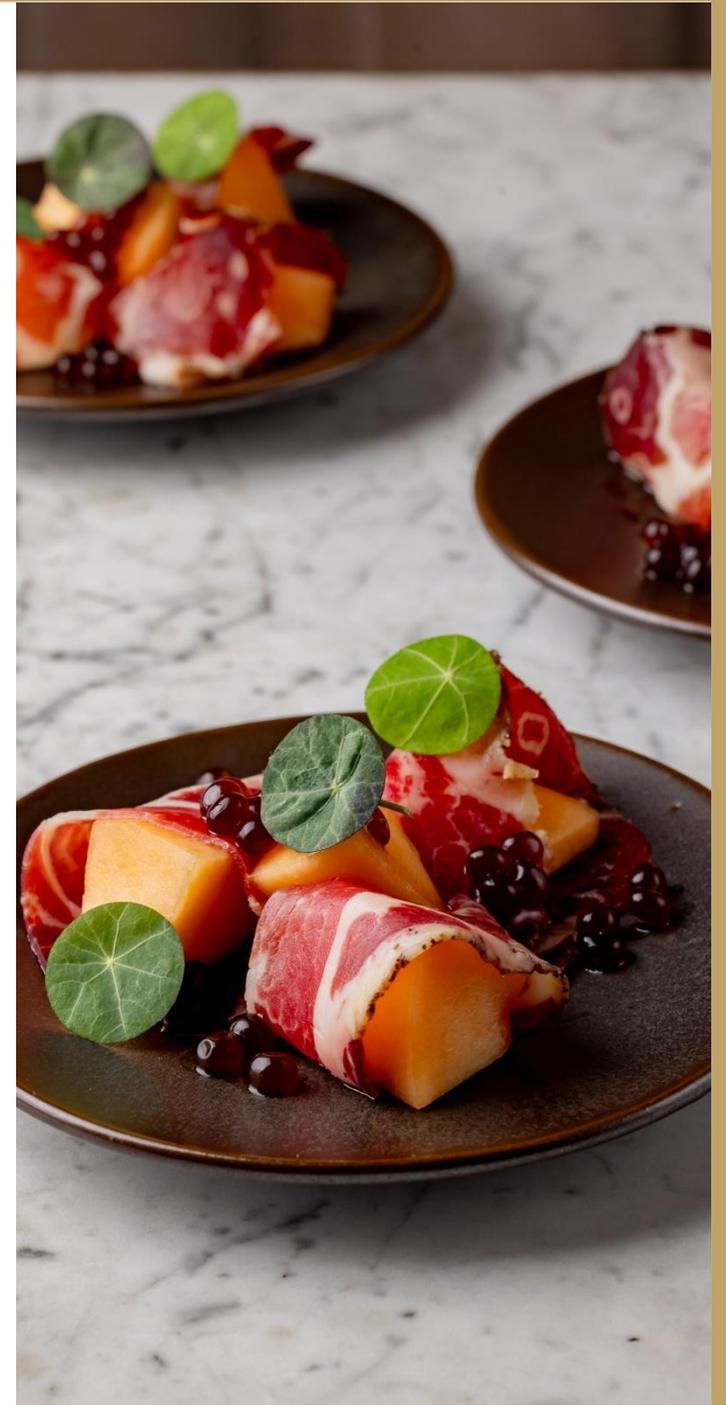
Heritage English beetroots, whipped vegan feta, honey, hazelnut (VE)

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, prosciutto 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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## CANAPÉ AND CHEESE COURSE

## CANAPÉ RECEPTION £18

Choose four canapés from the options below:

### FISH

#### Hot

Haddock scampi, crushed peas, house gherkin

Gochujang glazed cod skewer, seaweed, crispy chilli oil

Mini coley, dill and lemon fishcake, tartare sauce

#### Cold

Prawn cocktail tartlet, gem lettuce, cucumber, Bloody Mary Rose

Smoked mackerel pate on toast, horseradish, crispy capers

Scottish smoked salmon blini, dill, lemon, cream cheese

### MEAT

#### Hot

Sticky Korean chicken nugget, toasted sesame

Pork, sage and caramelised onion sausage roll, homemade brown sauce

Slow braised beef croquette, horseradish emulsion

#### Cold

Smoked chicken Caesar tartlet, gem lettuce, Caesar dressing

Pressed ham hock, apple and onion chutney

Hoi sin duck, cucumber, spring onion

### VEGGIE/PLANT

#### Veggie

Black olive and parmesan scone, smoked tomato jam, herb cream cheese

Mini cheddar, leek and onion tartlet

Tomato and mozzarella brochette, basil pesto dip

#### Plant

Onion and chickpea bhaji, spiced mango ketchup, puffed rice

Slow roasted tomato and basil pinwheel, prosciutto cheese

Tempura cauliflower, pickled ginger, ponzu dressing

### DESSERT

Mini lemon tart, torched meringue

Dark chocolate brownie, salted caramel, popcorn

Brioche French toast, powdered sugar, textures of raspberry

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## BRITISH CLASSIC CHEESE BOARD £8

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

Coastal cheddar

Colston Basset Stilton

Somerset Brie

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## **EVENING BUFFETS**



## 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

£20

### 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
- Chefs' selection of mini sweet treats

£30

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## FORK BUFFETS

£25

### BEST OF BRITISH

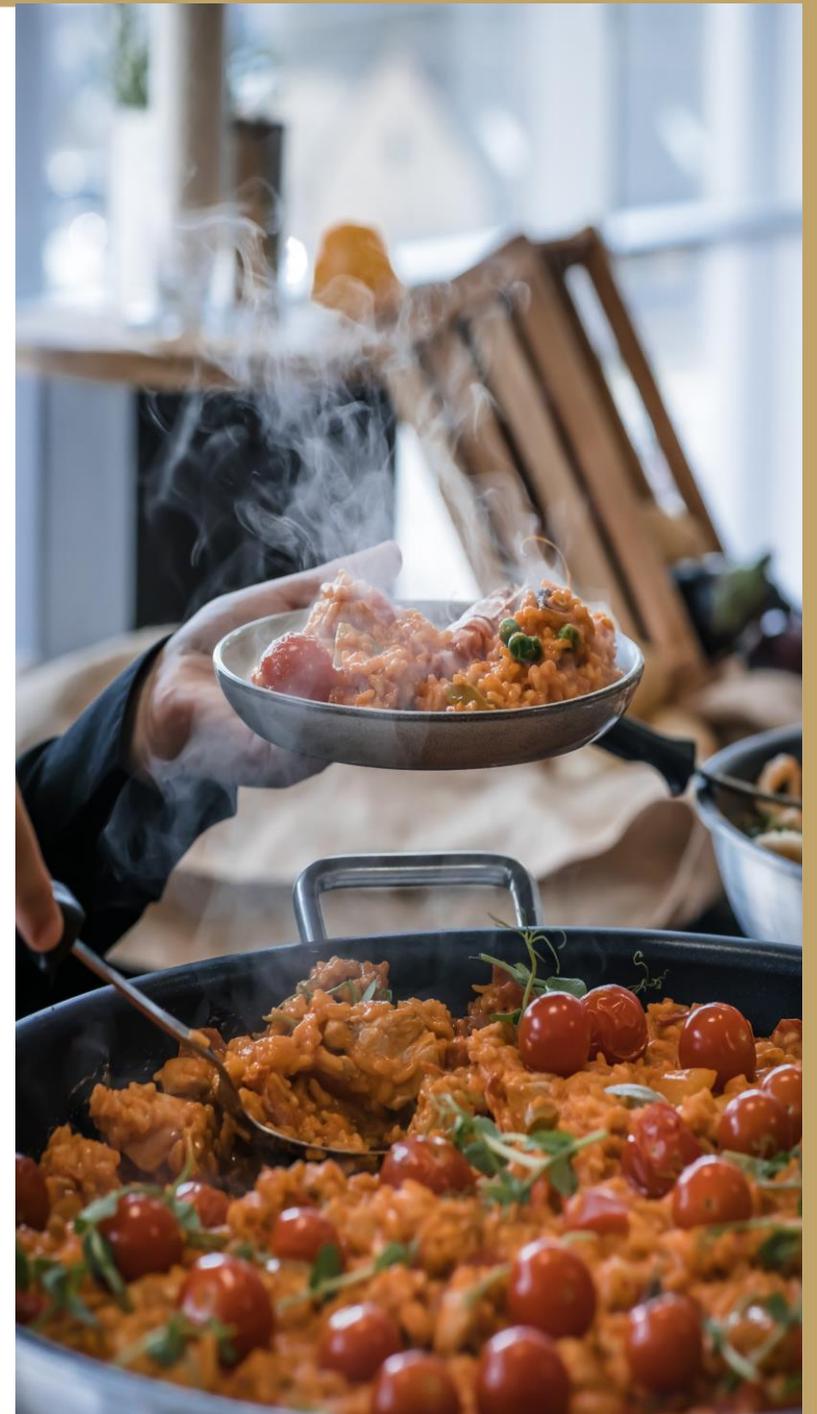
- Roasted London Larder sausages
- Leek and cheddar smoked Glamorgan sausages
- Creamed mashed potato
- Buttered seasonal greens and peas
- Caramelised onion and cider gravy
- Chive and crispy onion topper
- English orchard apple, oat and sultana crumble, vanilla custard

### INDIAN BANQUET

- 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
- Selection of mini desserts

### MEDITERRANEAN 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



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



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**FOR MORE INFORMATION**

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