



Amex Stadium Graduation Packages 2020-2021

Celebrate the end of an era in style with your course mates and friends. From the food choices to entertainment, we offer flexibility to allow you to create the perfect tailored graduation package.

Package Includes:

FREE LOUNGE HIRE

Stunning pitch view

Arrival Reception Fizz

Sit down meal or Finger buffet

Cash Bar

SIA Security

(based on minimum of 50 guests)

7 item finger buffet	£24.99 plus VAT per person
Two course menu package	£29.99 plus VAT per person
Three course menu package	£34.99 plus VAT per person

Situated at the heart of Southdowns, The Amex Stadium is a unique venue to assemble your friends and family to celebrate and we're literally a stone's throw from the University of Sussex and University of Brighton Falmer campus!



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Finger Buffet Selector

Choose 7 x Items

Hot Items

Mini lamb kofte kebab with coriander and yoghurt dip
Mini beef Burger (2pp)
Honey, soy and ginger chicken and pepper skewer
Cajun spiced chicken strips with sour cream
Pork and caramelised onion sausage rolls
Teriyaki salmon skewers
Asian mini fishcakes with sweet chilli
Potato wedges with guacamole (v)
Sweet potato and coriander bites (v)
Vegetable tagine filled filo baskets (v)
Mini chickpea and mint patties (v)

Cold items

Ham hock and piccalilli on Ciabatta croute
Chicken, avocado and bacon Wrap
Homemade Scotch egg
Smoked salmon and cream cheese bagel
Mini prawn Cocktail on baby gem
Marinated Italian olives (v)
Plum Tomato, basil and vegetable quiche (v)
Hummus and crunchy carrot wrap (v)
Selection of bar snacks and nibbles (v)



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Prom Selector Menu – two or three courses

Three Course Banqueting Menu

Please create your set menu with one selection from each course

Starters

White onion and parmesan soup, truffle infused croutons (v)

Smoked Chicken and ham presse, avocado puree, rocket, pickled shallot

Fennel and orange, braised, pickled and pureed fennel, orange dressing (vgn)

Butternut soup, crispy sage and apple croutons (vgn)

Mains

Braised chicken leg, fricassee of peas, courgette, greens. Charred cherry tomato

Roasted pork tenderloin, dauphinoise potato, savoy cabbage, sage crisps

Crispy Coley, pomme neuf, pea and mint puree, citrus tartare

Smoked ratatouille and mixed nut crumble, mulled red cabbage, garlic toast (v)

Cajun roasted cauliflower, harissa chickpea stew, fine green beans (vgn)

Desserts

Plum crumble, roasted plum filling topped with almond and oat crunchy topping, vanilla pouring cream

Pear and chocolate, poached pear, chocolate brownie, vanilla yoghurt, salted caramel (vgn)

Apple tart tatin, served warm with vanilla ice cream (vgn)

Pear and ginger cheesecake, spiced pear gel, ginger crumb, fresh blackberries

Tea and Coffee

Filtered Coffee, Tea and Chocolate Mints
(a selection of herbal teas available)

Please advise of any dietary requirements in advance

