



Delegate Packages

Kick off package

EARLY ARRIVALS

A selection of soft white and seeded baps...
Portobello mushroom, spinach, tomato ketchup VE
Free range egg muffin V
Dry cured bacon
Hampshire sausage **£5.00**

ON ARRIVAL

Tea and coffee | Seasonal fruit | Infused water |
Still and sparkling water

MID MORNING / AFTERNOON SNACK

Cranberry flapjack
Mini sweet treats
Tea and coffee
Still and sparkling mineral water
Fruit infused hydration stations

We can offer an express grab and go service, ideal for lunches under 45 minutes. Please talk to your event coordinator for more information.

LUNCH

Traditional sandwich working lunch

Selection of freshly prepared sandwiches with fruit and snacks:

Classic BLT
Roast chicken salad
Tuna, sweetcorn and cucumber
Mature cheddar and salad V
Prawn mayonnaise
Mexican bean and avocado VE
Seasonal fruit selection
Crisps and popcorn

FINGER FOOD OPTIONS

Please choose 3 items

Saints Events organic pork sausage roll
Vegetable samosa V
Lamb kofta, minty tzatziki
Truffle mac-cheese bites V
Chicken tikka skewers minted yoghurt
Bocconcini and sundried tomato skewers V
Mini pork pies

To upgrade to our artisan sandwich menu there is an additional cost of £5 per person.

£45.00

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 and exclude VAT

Please note that our menu offerings are subject to seasonal availability and may change.

Club package

EARLY ARRIVALS

A selection of freshly baked pastries...

Pain au chocolate | Pain au raisin | Plain croissant |
Almond croissant | Chocolate muffin | Blueberry muffin |
Lemon and poppy seed muffin **£4.50**

ON ARRIVAL

Tea and coffee | Seasonal fruit | Infused water |
Still and sparkling water

MID MORNING / AFTERNOON SNACK

Mini classic desserts
Fruit skewers
Tea and coffee
Still and sparkling mineral water
Fruit infused hydration stations

£50.00

LUNCH

Fork Buffet – Please choose from

Mediterranean

Sumac chicken skewers or Falafel, Flat bread and Pilaf rice
Fattoush salad
Dolmades (stuffed vine leaf)
Flourishes- Baba Ghanoush, tatziki, chilli sauce

Indian

Chicken & chickpea curry or Channa marsala with chilli lime and coriander rice
Tomato, red onion coriander salad
Selection of Indian bites, Pakoras, Bhaajis and Samosas
Flourishes – lime pickle, mango chutney, mint yoghurt, broken poppadom's

The Neapolitan

Hampshire Beef and red wine Lasagne or Mediterranean vegetable Lasagne
Salad of mixed leaves, house dressing VE
Garlic bread
Flourishes- Bread sticks, Shaved parmesan, Chili flakes, Mixed olives, Fresh herb pesto

British bangers

Hampshire old spot pork Bangers or Quorn sausage
Mashed Potato, Choice of gravies- Honey and Mustard or Classic Onion
Seasonal vegetables
Flourishes- Selection of mustards and relishes, Yorkshire puddings & Crispy onions

DESSERTS

Dessert shots - lemon meringue, Eton mess, chocolate mousse
Mini Tarts/ desserts - apple tart, cherry tart,

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Executive package

ON ARRIVAL

Tea and coffee | Homemade iced tea | Seasonal fruit | Infused water | Still and sparkling water

MID MORNING / AFTERNOON SNACK

Handcrafted chocolate brownies and blondies
Seasonal fruit skewers
Tea and coffee
Homemade iced coffee and tea
Still and sparkling mineral water
Fruit infused hydration stations
San Pellegrino cans 330ml

£65.00

LUNCH

Hampshire Larder buffet

Chargrilled chicken Caesar salad

Hampshire Chalk Steam trout rilette, crème fraîche, pumpernickel

Salad of mixed leaves, house dressing VE

Nature's Choice Isle of wight heritage tomato salad, with Laverstoke mozzarella

Finest British charcuterie from Cobble Lane - Fennel & Garlic Salami, sliced Bresaola, sliced Coppa, Soppressata Salami

Selection of Hampshire cheeses- Isle of wight blue, Tamworth, Old Winchester – all served with grapes, celery & onion and cider chutney

Antipasti selection,- Marinated olives, Chard artichoke hearts, Bocconcini, Sundried tomatoes, Sweet cherry peppers, stuffed with Feta
Artisan breads

A selection of sweet treats

ENERGY BREAK

Pick and mix station

Protein and energy balls

Mini dessert shots

Monster energy drinks

Fruit smoothies

Iced green tea

£8.00 per person

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**SAINTS
EVENTS**

Allergens

**Do you have a food allergy or intolerance?
We provide allergen information on the 14 major allergens.**

**Please speak with your sales executive and details of allergens in
any of our dishes can be provided for your consideration.**

At your event there will be an Allergen Folder located at all buffet stations on your event catering floor to make delegates aware of all allergens contained in your chosen menu and help them 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 detail on ingredients and how they were handled to allow you make an informed decision as to whether or not the food is suitable for you.



CUSTARD



MOLLUSCS



NUTS



CRUSTACEANS



FISH



EGG



SULPHUR DIOXIDE



SOYBEAN



MILK



PEANUT



SESAME



GLUTEN



CELERY



LUPIN

**If you have any concerns
please speak to a member of staff**



Thank You

Mark Harris-Quinn – Account Director
Southampton Football Club



SAINTS
EVENTS