



WATFORD FC EVENTS



THE *Hornet's* NEST.

MEETINGS & EVENTS



WELCOME TO VICARAGE ROAD STADIUM

Home to Watford Football Club and located in Hertfordshire, Vicarage Road Stadium, provides the perfect backdrop for your business meeting.

At Watford 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 Vicarage Road soon.

Please get in touch if there's anything we can help with – we'd be delighted to hear from you!



MEETING & EVENT PACKAGES



SMALL MEETINGS PACKAGE £110 (Maximum guests 14)

Includes room hire, screen and projector or plasma, flip chart pad and pens, Wi-Fi.

Pitch viewing, Executive Box, for up to 14 guests between 8am and 6pm, Monday to Friday.

Includes complimentary tea, coffee and mineral water

Breakfast and lunch options available to pre-order.

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.





BRONZE PACKAGE £35 (Minimum guests x 20)

Includes room hire, screen and projector or plasma, flip chart pad and pens, Wi-Fi.

ON ARRIVAL

Tea, coffee, biscuits, and iced tap water

MID-MORNING BREAK

Tea, coffee, and iced tap water

Sample lunch menu:

Sweet cured Bacon, Lettuce and Tomato
Chicken and Sage and Onion Stuffing
Tuna and Cucumber on Malted Bread
English Mature Cheddar and Spring Onion
Mexican Bean and Avocado (VE)

LUNCH

Selection of sandwiches, crisps and whole fruit

MID-AFTERNOON BREAK

Tea, coffee, and iced tap water





SILVER PACKAGE **£40** (Minimum guests x 20)

Includes room hire, screen and projector or plasma, flip chart pad and pens, Wi-Fi.

ON ARRIVAL

Tea, coffee, mineral water, seasonal whole fruit

LUNCH

Finger buffet A with sandwich selection

MID-MORNING BREAK

Tea, coffee, mineral water, mini sweet treats

MID-AFTERNOON BREAK

Tea, coffee, mineral water, mini sweet treats

BUFFET A

- Chef's 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
- Chef's 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
- Chef's selection of mini sweet treats

BUFFET C

- Chef's 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
- Chef's selection of mini sweet treats

* To upgrade to Finger Buffet B there is an additional cost per person of **£3**

* Or upgrade to Finger Buffet C for an additional cost per person of **£6**





GOLD PACKAGE £45 (Minimum guests x 20)

Includes room hire, screen and projector or plasma, flip chart pad and pens, Wi-Fi.

To minimise food waste, we offer a Chef's Choice Menu for bookings for less than 50 guests.

ON ARRIVAL

Tea, coffee, mineral water, seasonal whole fruit

LUNCH

Fork buffet with dessert

MID-MORNING BREAK

Tea, coffee, mineral water, mini sweet treats

MID-AFTERNOON BREAK

Tea, coffee, mineral water, mini sweet treats

BEST OF BRITISH

MAIN

Roasted London Larder sausages OR vegetarian sausages

SIDES

Creamed mashed potato, buttered seasonal greens and peas, caramelised onion and cider gravy, and chive and crispy onion topper

DESSERT

English orchard apple, oat and sultana crumble, vanilla custard

INDIAN BANQUET

MAIN

Chicken, spinach and chickpea Balti OR cauliflower, potato and spinach korma

SIDES

Fragrant steamed rice, kachumber salad, Bhajis, samosas and poppadum's, garlic and herb naan bread, and minted yoghurt, mango chutney and lime pickle

DESSERT

Chilled coconut lime and cardamom rice pudding, pineapple salsa

MEDITERRANEAN FEAST

MAIN

Oregano, garlic and olive oil grilled chicken thighs OR grilled haloumi and mushroom shawarma

SIDES

Warm toasted flatbread and slow roasted mediterranean vegetables, lemon and pepper and herb roasted new potatoes, sumac red cabbage and iceberg lettuce, and chilli sauce and garlic yoghurt dressing

DESSERT

"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 Event Co-Ordinator 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



WATFORD FC EVENTS

FOR MORE INFORMATION

01923 496000 | watforevents@compass-group.co.uk | watford-fc-events.com