



WATFORD FC EVENTS

CELEBRATION EVENTS



WELCOME TO VICARAGE ROAD STADIUM

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

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!





CELEBRATE WITH US

Planning something special? Celebrate in style at Vicarage Road, where unforgettable memories are made. Our elegant and versatile venue is the perfect backdrop for your celebration event.

PACKAGE INCLUDES:

- Room hire (up to 6 hours)
- Table, chairs and linen
- On-site security & event staffing
- Pay bar*

HORIZONS BAR

£660

SIR ELTON JOHN SUITE

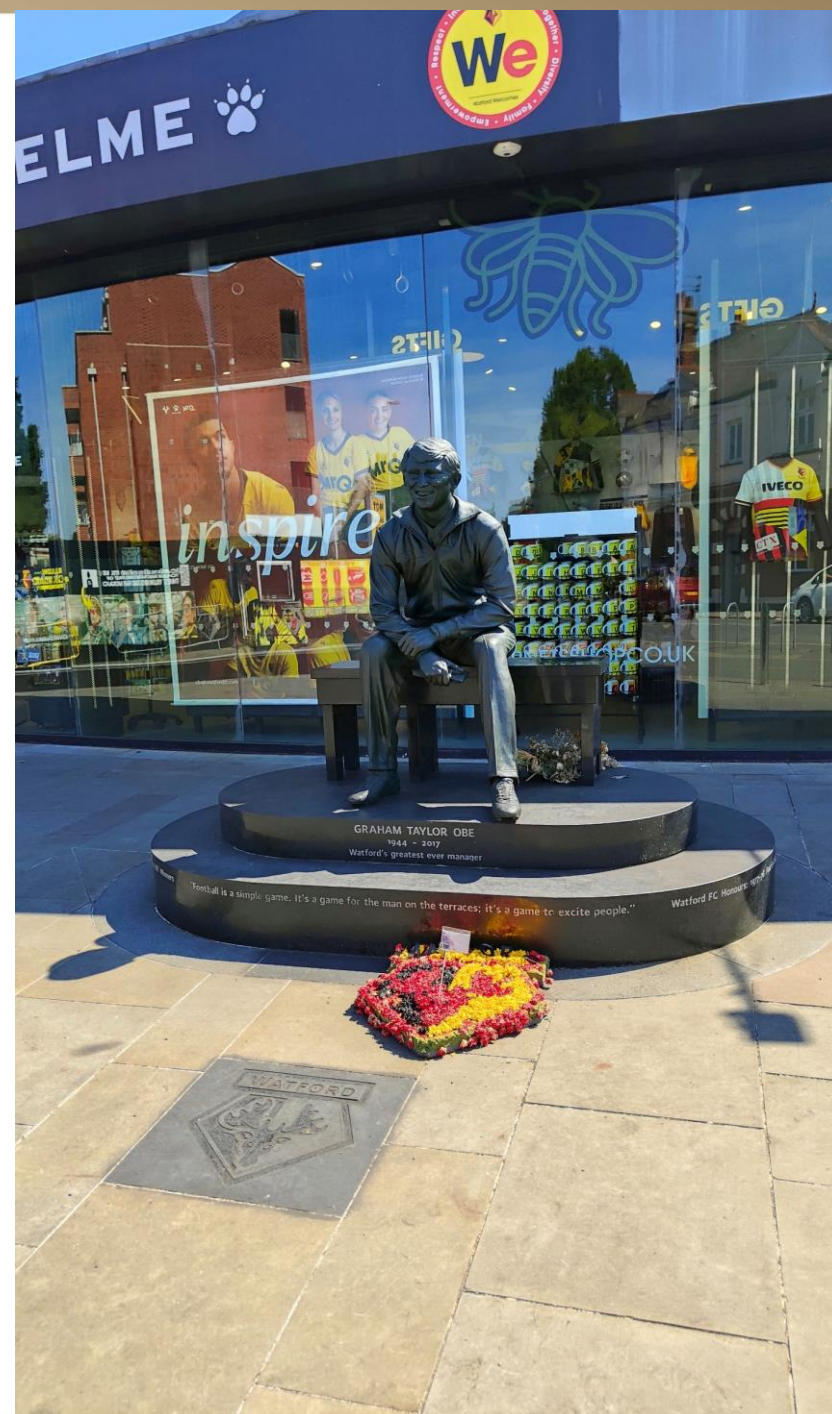
£1,140

THE VIEW

£2,250

*Minimum bar spend applies

**Price includes VAT at the prevailing rate





SANDWICHES

Selection of freshly prepared sandwiches, seasonal whole fruit and crisps.

Minimum x 20 guests

Sample 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)

£12

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



FINGER BUFFETS

Minimum x 20 guests

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

£24

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

£30

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

£36

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FORK BUFFETS

Minimum x 20 guests

£34.20

BEST OF BRITISH

MAIN

- Roasted London Larder sausages OR vegetarian sausages

SIDES

- Creamed mashed potato and buttered seasonal greens and peas
- Caramelised onion and cider gravy
- 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 and kachumber salad
- Bhajis, samosas and poppadum's
- Garlic and herb naan bread
- Minted yoghurt, mango chutney and lime pickle

DESSERT

- Chilled coconut lime and cardamon 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
- Chilli sauce and garlic yoghurt dressing

DESSERT

- "Mediterranean Mess" honey yoghurt, crushed raspberries, pistachio, pastry crisps





BRITISH CLASSIC CHEESE BOARD £9.60

Minimum x 20 guests

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

Coastal cheddar

Colston Basset Stilton

Somerset Brie

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Image courtesy: Hampshire Cheese Co.



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 | watfordevents@compass-group.co.uk | watford-fc-events.com