

LET THE PARTY BEGIN

At Twickenham we love a celebration whether a small occasion with the nearest and dearest or a big birthday bash with friends and family. So if you have a special date approaching why not consider one of Twickenham's 34 event spaces from intimate dining in the Twickenham Cellar for 14 people to a drinks party for 400 in the lively British Airways Rose Garden or perhaps a barbecue next to the Twickenham turf itself.

To help with planning your celebration a selection of packages are listed throughout this brochure for you to browse. Our friendly sales team are also on hand to talk through your plans so please do get in touch if you'd like to discuss your upcoming celebration.

CONTACT US

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ROSE GARDEN

A STREET FOOD CONCEPT SAMPLE MENU

Rotisserie

Choose one item from the rotisserie

Celeriac and tempeh shawarma (v)

Roasted celeriac and tempeh press, molasses, pistachio, mint

Dijon, parsley and rosemary marinated leg of lamb

Isle of Wight tomatoes and olive jam, roasted flat bread

Sage marinated loin of pork

Confit apple, roasted fennel, bush bread

Autumn vegetable, sage, toasted nut roast (v)

Confit apple, roasted fennel, bush bread



Hand stretched sour dough pizza

Choose one item from the pizza oven

Buffalo pizza

Boneless chicken wings, spiced buffalo sauce

Tomatoes (v)

Isle of Wight tomato, torn buffalo mozzarella, oregano

Salami

Suffolk anise salami, shredded young fennel

Green and white (v)

Burrata, lemon roasted courgettes, grelot, watercress

Apricot and chicken

Grilled apricots, picked lavender, confit chicken

Mushroom (v)

Foraged mushrooms, Stilton, black truffle



Circulated menu

Choose one item from the circulated menu

Corn dog

Pickled jalapenos, barbecue sauce, sweet mustard

Cheese chips

Twice cooked fries, goats curd (v)

Lobster roll

Butter and mustard grilled lobster, mango, avocado, potato roll

Lamb slider

Rosemary braised leg, kofte ground saddle, harissa yoghurt, sesame & potato bun

All requirements must be pre-ordered 5 working days before the event.

Minimum numbers will apply





ENGLAND CHANGING ROOM DINNER

The England Changing Rooms have been a base to world-renowned past and present England players and are steeped in rugby history. On the days when they aren't in use by the England team, the pristinely clean and inspiring changing rooms are available upon request for an unforgettable private dining experience.

Our perfectly formed package includes a Bollinger champagne and canape reception in the Players' Tunnel, followed by a four-course dinner.

The England Changing Room package includes

Bollinger Champagne reception

Canapés

Three-course plated dinner

Cheese board

Tea, coffee and truffles

A bottle of wine* per person

A bottle of mineral water per person



AV inclusions

AV Technician

8 uplighters

Two-speaker PA system and 1 hand held microphone

Also included

Security

White linen with red napkins

A red roses flower arrangement

£225 per person

A hire fee will will also apply for use of the England Changing rooms, Players tunnel and pitch-side. Price on application.

Maximum capacity 50 guests.
*Wine can be chosen from the wine list up to the value of £35.00.

Enhance your pitch-side experience with the pitch jumbo screens and LED ribbon as well as Player appearances and guest speakers.

All prices quoted are exclusive of VAT.

All enquiries are subject to an application process and approval.

Contact us to discuss your requirements further on 020 8744 9997 or

browse our website twickenhamstadium.com





TWICKENHAM CELLAR PACKAGE

The Twickenham Cellar, concealed deep within the West Stand, is the stadium's most exclusive facility and provides the perfect setting from which to entertain.

The room that was marked 'project X' on the construction plans is now Twickenham's most exclusive dining facility, seating up to 14 people for an unforgettable dining experience. This impressive suite boasts the finest in Twickenham Stadium's historical past. Used solely for dinners, its décor features vintage wines, ports and regal style furnishings.

The Cellar package includes

Exclusive use of the Twickenham Cellar

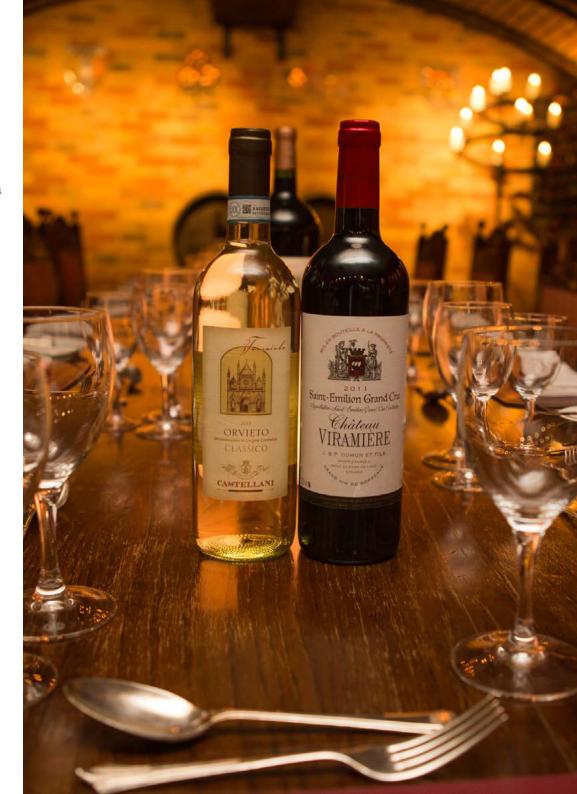
Champagne and canapé reception

Seven course meal specially created by our chef, accompanied by a selection of fine wines, tea, coffee and truffles

Complimentary bar throughout the evening (excluding champagne)

Complimentary car parking

£184.00 per person



SAMPLE TASTER MENU

Menu designed using the best of seasonal ingredients, tailored to client's tastes

Sample menu

Pea, goats curd, mint ice

Butter poached lobster claw, clam cream, samphire and vanilla foam

Quail consommé, creamed pancetta, duck livers, fig tuille

Pan fried halibut, roast onion macaroni

Bourbon glazed short rib 'burnt ends' mushroom ketchup

White chocolate cannelloni, Alphonso mango, pineapple, lime mousse, coconut

British mature cheese board, biscuits, grapes and chutney

The Cellar hosts groups of up to 14, minimum booking of 12. All requirements must be pre-ordered five working days before the event.

All prices are exclusive of VAT

For further information or to discuss your requirements in more detail please contact a member of the team on 020 8744 9997 or browse our website twickenhamstadium.com





TOUCH LINE BBQ

From thepit

Cooked on Kamado-style ceramic barbecue over white hot charcoal and beech wood

Plant based burger

Twickenham beef burger

House rub chicken thighs Seeded buns

Cold counter

Summer salad

TW slaw

Sliced English cheese

Burger toppings

Tomato, red onion, lettuce, pickles, relish

£40.00 per person



HALFWAY LINE BBQ

From the pit

Cooked on Kamado-style ceramic barbecue over white hot charcoal and beech wood

Plant based burger
Twickenham beef burger
House rub chicken thighs
Smoked heritage pork shoulder
Seeded buns

Wood fired oven

Cooked live in a wood fired stone pizza oven

Sourdough pizza Nduja and chorizo Summer vegetable

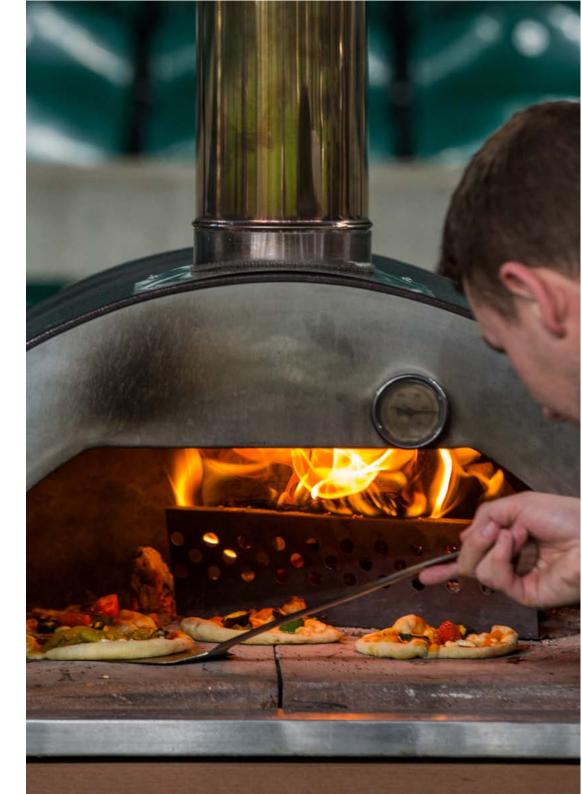
Dessert

Individual ice cream tubs

Cold counter

Summer salad
TW slaw
Sliced English cheese
Burger toppings
Tomato, red onion, lettuce, pickles, relish

£49.50 per person



22 METRE LINE BBQ

From the pit

Cooked on Kamado-style ceramic barbecue over white hot charcoal and beech wood

Plant based burger

Twickenham beef burger

House rub chicken thighs

Smoked heritage pork shoulder Seeded buns

Ras el hanout spiced lamb kofta

Moroccan spiced ground lamb mince, Mediterranean vegetables, tzatziki, flatbread

Wood fired oven

Cooked live in a wood fired stone pizza oven

Sourdough pizza

Nduja and chorizo

Summer vegetable

Dessert

Individual ice cream tubs

Barbecue baked S'mores

Graham crackers, chocolate and marshmallow

£65.50 per person

Cold counter

Summer salad

TW slaw

Sliced English cheese

Burger toppings

Tomato, red onion, lettuce, pickles, relish





THE UNION ALE HOUSE

INFORMAL BUFFET

Choose four items:

Black pudding Scotch egg, caramelised apple

Grilled rarebit, London sourdough (v)

Duck liver parfait, toasted brioche, onion marmalade

Crispy pork crackling

Smoked salmon, beetroot blinis

Roasted beef and horseradish filled Yorkshire puddings Charred

squash and sage filled Yorkshire puddings (v) Beetroot and goats

curd roasted tartlets (v)

Honey and mustard roasted chipolatas

Twickenham pork pie, piccalilli

Falafel flat bread, pickled cabbage, spiced yoghurt and tahini (v)

Choose one item:

Raspberry pistachio choux buns

Coconut cheesecake bites

£39.00 per person

All requirements must be pre-ordered 5 working days before the event.

All prices are exclusive of VAT

Minimum numbers will apply





DRINKS PACKAGES

DROVEGEE	30 mins	45 mins	60 mins	90 mins
PACKAGE A Sparkling wine, beer, orange juice and mineral water.	9.50	14.50	18.00	23.50
PACKAGE B Selection of bottled beers, house red and white wine, and soft drinks.	9.50	14.75	18.50	24.00
PACKAGE C Selection of bottled beer, sparkling wine, house red and white wine, orange juice, mineral water and soft drinks.	10.00	15.00	20.50	27.00
PACKAGE D Unlimited bottled beer, house wine and soft drinks	(4 hours) – 52.50 per person			

Prices are charged in GB \pounds sterling and all prices have been quoted ex VAT at the prevailing rate unless otherwise stated

For further information or to discuss your requirements in more detail please contact a member of the team on 020 8744 9997 or browse our website twickenhamstadium.com





DRINKS RECEPTION

Drinks packages from **30, 60** and **90 minutes**From £9.50 - £52.50 per person

House sparkling wine From £36.00 (Inc VAT)

House Champagne From £53.95 (Inc VAT)

CANAPÉS

Choice of 3 items £20.50 per person

Choice of 7 items £28.00 per person

NIBBLES

Crudités platter £6.50 per person (Minimum numbers 20 people)

Cold meat platter £7.75 per person (Minimum numbers 20 people)

Crisps and olives £6.00 per person (Minimum numbers 10 people)

Nibble selection – including selection of flavoured breadsticks, cheese straws, mixed olives, wasabi peas
£7.75 per person (Minimum numbers 10 people)



MENU

Upgrades to premium menu selection (menu available on request)

Cheeseboard including crackers and dried fruit **£6.00 per person** (minimum of 10 people)

Sorbet £6.00 per person

Crew catering available for entertainers (menu available on request)

BEVERAGES

Still and sparkling water on the tables - 750ml £5.30 (Inc VAT)

Red and white wine upgrades from house wines (extensive wine list available on request)

Glass of port for the table - Warres Fine Ruby Port - 50ml £4.75 (Inc VAT)

THEMING (PRICES AVAILABLE ON REQUEST)

Linen - multiple colour choice for table cloths, napkins, chair covers, sashes

Flower arrangements

Balloons

