



WATFORD FC
EVENTS



WATFORD EVENTS
BANQUETING MENUS



WELCOME TO VICARAGE ROAD STADIUM

Home to Watford Football Club and located in Hertfordshire, Vicarage Road Stadium, provides the perfect backdrop for your banqueting 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!





WE ARE MORE THAN JUST A STADIUM

We're in every detail of your event. From hand-crafted snacks and incredible canapés to memorable dinners. With hand-picked wines and stylish design.

Everything is overseen by our amazing team of chefs, wine experts, event sales team and operators, to ensure your experience stands out. Getting to know you and your plans gives our team the power to craft moments and memories that last.

Our obsession with craft, creativity and community drives everything we do, because we believe that amazing food, drink, and service sit at the heart of every guest experience and that when those three elements come together, something very special happens.





OUR COMMITMENTS TO PEOPLE, PLACE AND PLANET

Our focus as a business is bringing hand-crafted food and drink to the table every day, and at the same time supporting the communities we work with and for. Employment opportunities for local people, buying through our hand-picked larder of artisan suppliers and an absolute focus on minimising the impact of our operations on the planet, are key objectives of every partnership.

Our commitment is clear throughout this menu brochure: we are proud to offer the very best in British meat and cheeses. None of our fresh produce is transported by air freight, and the fish we purchase and serve is rated MCS 1,2,3.

As a wider business, we aim to be net zero by 2040.

In short, this means great food, drink and service that has a meaningful and lasting impact on the people and places we work with and for – all the while safeguarding the planet for future generations.





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WELL GROUNDED COFFEE

Watford Events supports Well Grounded in their mission to help the local community into work in the speciality coffee industry, providing barista training and qualifications, work placements, mentorship and employment to those who need it most.

It also supports farmers and cooperatives in Peru via the Union Direct Trade sourcing initiative, ensuring that a fair price is paid for this special coffee so that the communities at both ends of the supply chain benefit.



UNION

HAND-ROASTED
COFFEE





BANQUETING MENUS



SET MENUS (Minimum guests 80)

Our set menu packages includes tablecloths and napkins and exclude room hire.

Menus include bread roll and butter served with your starter and post meal freshly brewed Community Blend coffee, English breakfast tea and a selection of herbal infusions.

Two courses **£35**

Three courses **£40**

Set menu one

Heirloom English tomato, Sinodun Hill goats' cheese, balsamic (V)

Slow braised British beef, whipped potato, shallot, seasonal greens, brown butter crumble

OR

Ironbark pumpkin risotto, stilton, pinenut, deep fried sage (V)

Selection of mini classic desserts served to your table

Set menu two

Heritage English beetroot, whipped vegan feta, London honey, hazelnut (V)

Pan roasted coley, crushed potato, peas, broccoli, smoked haddock cream

OR

Cauliflower rarebit, cauliflower cheese puree, Watford FC brown sauce, black cabbage (V)

Selection of mini classic desserts served to your table

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.





SELECT MENU (Minimum guests 80)

Our select menu package includes tablecloths and napkins and excludes room hire.

Menus include bread roll and butter served with your starter and post meal freshly brewed Community Blend coffee, English breakfast tea and a selection of herbal infusions, served with chocolate truffles.

Two courses **£45**

Three courses **£55**

Starters

Honey glazed figs, Greek white, olive, toasted pistachio (VE)

Smoked Cornish mackerel and horseradish rilette, dill potato salad, seeded cracker

British mushroom, tarragon & truffle tartlet, lovage, Prosciutto cheese (VE)

Seaweed cured Chalk Stream trout, pickled cucumbers, crème fraiche, cockle gremolata

Pressed smoked ham terrine, pineapple, Watford FC piccalilli, pork crumble

Crispy chicken croquette, gem, Old Winchester, anchovy and garlic emulsion

Mains

Cauliflower cheese and winter truffle pie, pickled walnut, truffled cheese velouté

Ironbark pumpkin and pearl barley porridge, Cotehill Blue, pinenut, deep fried sage (V)

Beef fillet, pomme anna, tender stem, Tring Brewery beer onion ring, beef fat and thyme jus

Pan seared seabass, sea vegetables, Cobble Lane nduja, coco bean and tomato stew

Curry spiced salmon, charred broccoli, potato saag, curry cream

Breast of Cornish red chicken, Kiev croquette, braised fondant, cauliflower, black cabbage

Desserts

Date and demerara steamed pudding, miso caramel sauce, vanilla ice cream

Chocolate orange torte, orange textures, malted chocolate crumb

Chilled coconut rice pudding, passionfruit, mango, toasted coconut (VE)

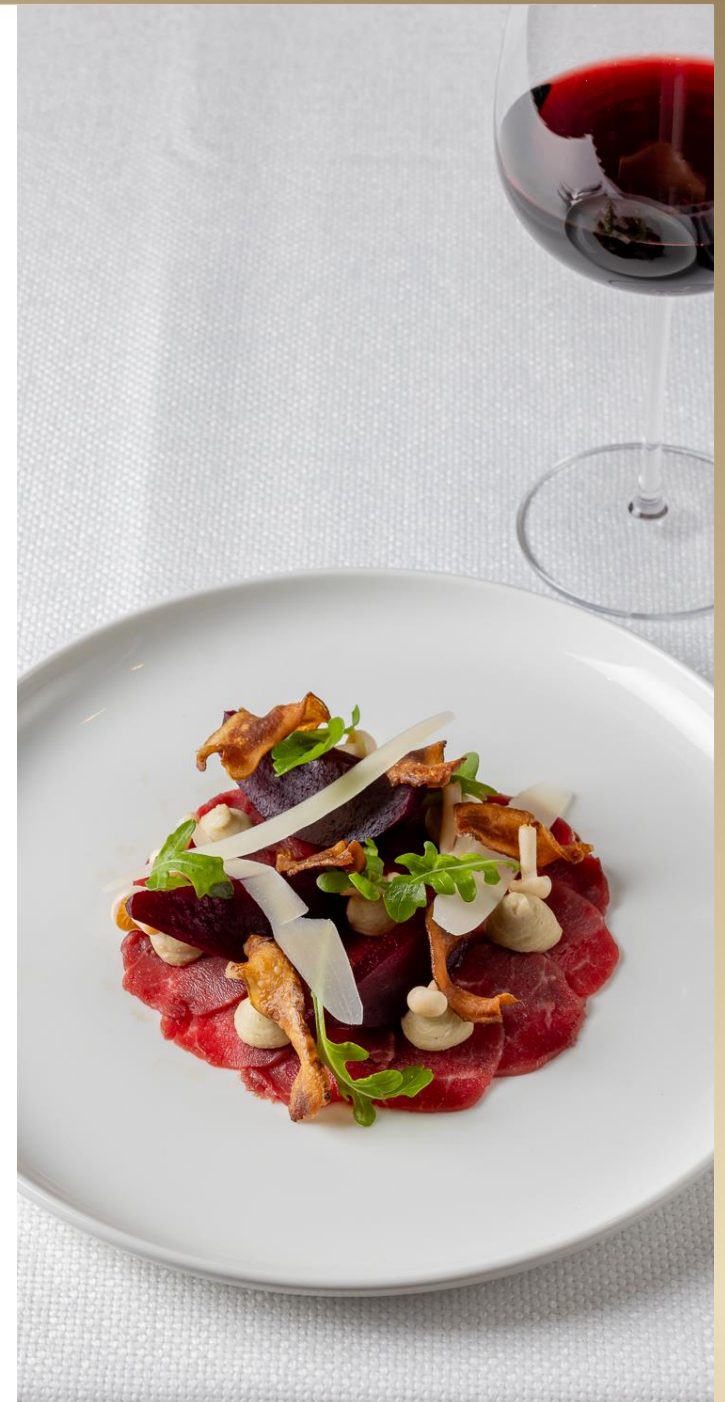
Vanilla poached pear, almond Bakewell, creme fraiche

Eton Mess, raspberries, toasted almond, vegan meringue (VE)

Tiramisu slice, Union Coffee cream, hazelnut

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CANAPÉ AND CHEESE BOARD

CANAPÉ RECEPTION £25

(Minimum guests 80)

Choose four canapés from the options below:

Plant (hot)

- Salt and pepper tofu
- Field and wild mushroom garlic and thyme bouchées
- Grilled Wye pizzettes, buffalo mozzarella, onion relish
- Onion bhaji, green goddess dip, coriander, raita

Plant (cold)

- Asparagus, parmesan and artichoke tart
- Smoked aubergine caviar and sesame seed crostini
- Gochujang cauliflower tempura, pink onions, tomato aioli

Fish (hot)

- Thai crab cake, chilli sauce
- Scallops, crushed pea, smoked bacon
- Smoked haddock and cheddar beignets

Fish (cold)

- Smoked mackerel pâté, horseradish, sourdough crisp, caper popcorn
- Salmon rilette, cucumber, crème fraîche, caviar
- Sesame tuna, crispy sushi rice, sriracha, sorrel

Meat (hot)

- Smoked chicken, Hollandaise tarts
- Crostini, bocconcini, crispy pancetta, balsamic
- Crispy chicken, katsu sauce, rice cake, coriander

Meat (cold)

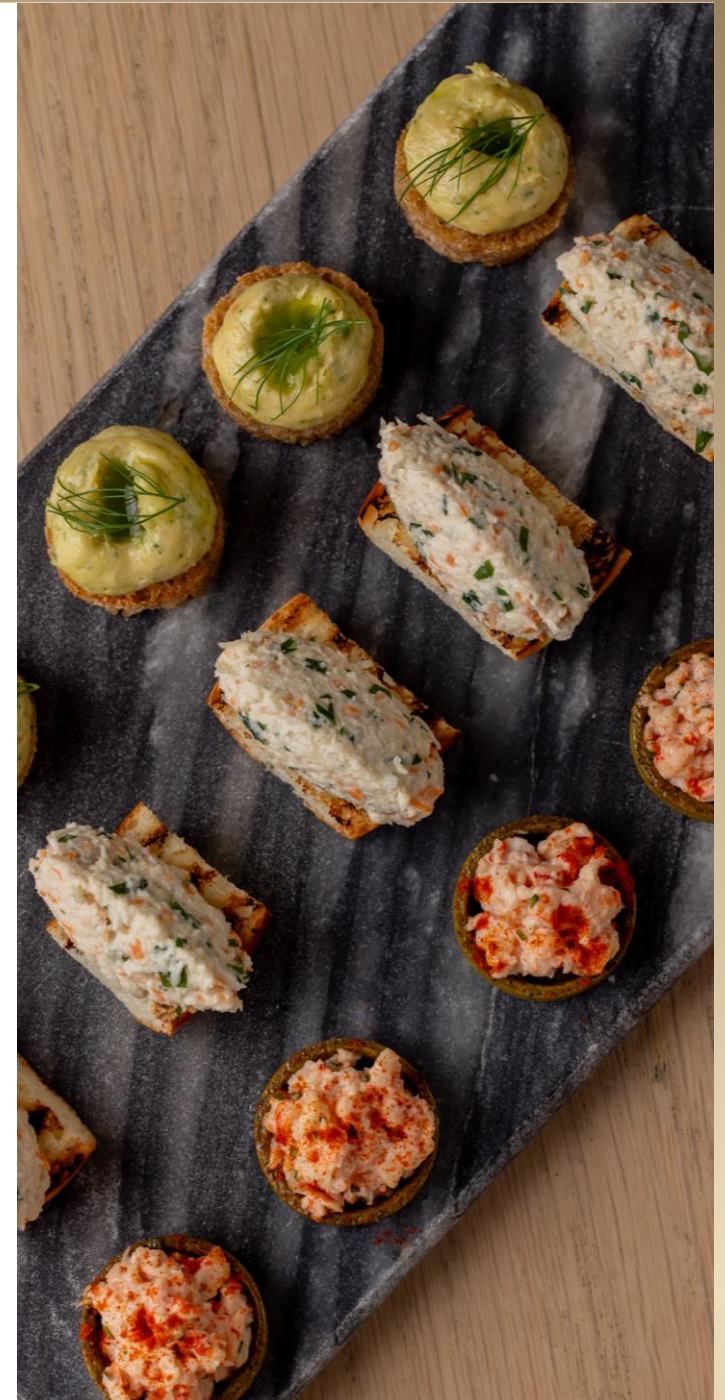
- Chicken liver parfait, crispy skin, caper raisin
- Pulled pork rilette, savoy cabbage, green apple
- Rare roast beef, croûte, horseradish

Dessert

- Mixed macaroons
- Raspberry ripple kisses, Chantilly cream
- Lemon tart, torched meringue (V)
- Popcorn brownie truffles, raspberry gel

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CHEESE BOARDS

London Larder

(Minimum guests 80)

£14

Cotehill Blue

A distinctive rind and a blue veined soft, creamy texture that coats the mouth and leaves behind a buttery sweetness and subtle kick.

Tunworth

A very British camembert; soft, white-rinded cheese wonderfully reminiscent of its French cousin.

Sindon Hill

A delicate, wrinkly rinded goat's milk cheese made in Oxfordshire. The texture is smooth, and mousse-like with a sweet, citrus flavour and notes of almond.

Montgomery Cheddar

Rich, savoury and nutty. A classic West Country cheddar made with raw milk; hand selected for Paxton & Whitfield.

British classics

(Minimum guests 80)

£10

Somerset brie

Costal Cheddar

Clawson's reserve Stilton

All served with grapes, celery and a red onion and cider chutney





WATFORD FC EVENTS

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@gatherandgather.com

watford-fc-events.com