



WATFORD FC
EVENTS



WATFORD 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!





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.





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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





BUFFET MENUS

BUFFET

(Minimum guests 50)

Traditional sandwiches

Selection of freshly prepared sandwiches, seasonal whole fruit, crisps and popcorn, choose from:

- Classic BLT
- Chicken and stuffing
- Tuna, sweetcorn and cucumber
- Mature cheddar and salad (V)
- Mexican bean and avocado (VE)

Finger foods

Choose three items:

- Watford FC pork sausage roll
- Mini vegan sausage roll (VE)
- Lamb Kofta, mint tzatziki
- Truffle mac and cheese bites (V)
- Chicken tikka skewers, mint yogurt
- Roasted vegetable skewers, chimichurri (V)
- Hertfordshire honey and mustard glazed mini bangers

£12.95

Hand-filled sandwiches

£15.95

Selection of freshly prepared breads from our Hertfordshire baker, seasonal whole fruit, crisps and popcorn, choose from:

- Hummus, harissa and falafel wrap (VE)
- Mozzarella, basil pesto, beef tomato focaccia (V)
- Tuna, cucumber, yoghurt, lemon and chives baguette
- Chargrilled chicken Caesar wrap
- Roast beef, horseradish and rocket baguette

£12.95

Salad add-ons

£6

Choose from:

- Roast heritage carrots, rose harissa, hazelnuts
- Roast beetroot, Za'atar, hazelnuts, goat's cheese
- Roast aubergine, sorrel yogurt, pickled radish
- Kohlrabi with mint, red onions, sumac
- Heirloom tomato, wasabi Mascarpone, pickled shallots, basil
- Fennel with orange, pomegranate, roasted vegan Feta



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



LONDON LARDER BUFFET £33

(Minimum guests 50)

Salads

- Roast heritage carrots, rose harissa, hazelnuts
- Freekah pilaf
- Roast aubergine, sorrel yogurt, pickled radish

Finest British charcuterie from Cobble Lane

Fennel and garlic salami, sliced Bresaola, sliced Coppa, Soppressata salami

Selection of Paxton and Whitfield British cheeses

All served with grapes, celery, onion and cider chutney

Antipasti selection

Marinated olives, charred artichoke hearts, Bocconcini, sundried tomatoes, sweet cherry peppers stuffed with Feta

Artisan breads

Selection of sweet treats

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AFTERNOON TEA AND SHARING BOARD

Afternoon tea

(Minimum guests 50)

Freshly brewed Community Blend coffee, English breakfast tea and a selection of herbal infusions

Finger sandwiches:

- Ham and pickle
- Cucumber, herb crème fraiche
- Smoked salmon, cream cheese
- Egg mayo, watercress

Sweet treats:

- Mini sultana scone, clotted cream, strawberry jam
- Selection of mini sweet bites

£24

Sharing board

(Serves 4 to 6 guests)

Antipasti platter:

- Marinated Bocconcini, chargrilled vegetables, marinated olives, baba ghanoush, hummus and toasted pita

British artisan cheese platter:

- Paxton and Whitefield cheese selection, biscuits, chutney, celery and grapes

British charcuterie platter:

- Selection of British charcuterie from our London Larder supplier, Cobble Lane, located just 19 miles from the stadium

£35

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FOOD STALLS



FOOD STALLS

Our food stalls are a great alternative to a traditional seated lunch or dinner providing an interactive experience where our chefs will serve your guests from market stalls to provide a real sense of theatre and occasion. Our culinary team have developed these themed menus and food stalls from around the world. Some suggestions are given here, but we have many more ideas to suit your event, please just ask.

Choose one of the food stall options below, per 50 guests, plus the dessert stall **£30** (Minimum guests 50)

Mediterranean

- Garlic and oregano roasted chicken thighs
- Vegetable moussaka
- Roasted Mediterranean vegetables
- Greek salad
- Dolmades (stuffed vine leaf)
- Grilled artichokes with parsley lemon & garlic
- Flourishes: Chermoula yogurt, tzatziki, chilli sauce

British classics

- Hertfordshire Old Spot pork bangers or Quorn sausage
- Mashed potato, choice of gravy; honey and mustard or classic onion
- Seasonal vegetables
- Flourishes: selection of mustards and relishes, Yorkshire pudding, crispy onions

Neapolitan

- Slow braised beef and tomato ragout, penne pasta, olive oil,
- Lentil and sun blushed tomato ragout, penne pasta, olive oil
- Flourishes: bread sticks, shaved parmesan, mixed olives, fresh herb pesto

Indian

- Chicken, spinach & chickpea korma, basmati rice, naan bread
- Cauliflower, spinach and lentil dahl, basmati rice, naan bread
- Kachumber salad
- Selection of Indian bites: pakora, bhaji and samosa
- Flourishes: lime pickle, mango chutney, mint yoghurt, poppadum's

Dessert

- Dessert shots: lemon meringue, Eton mess, chocolate mousse
- Mini tarts: apple tart, cherry tart

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CANAPÉ RECEPTION

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)

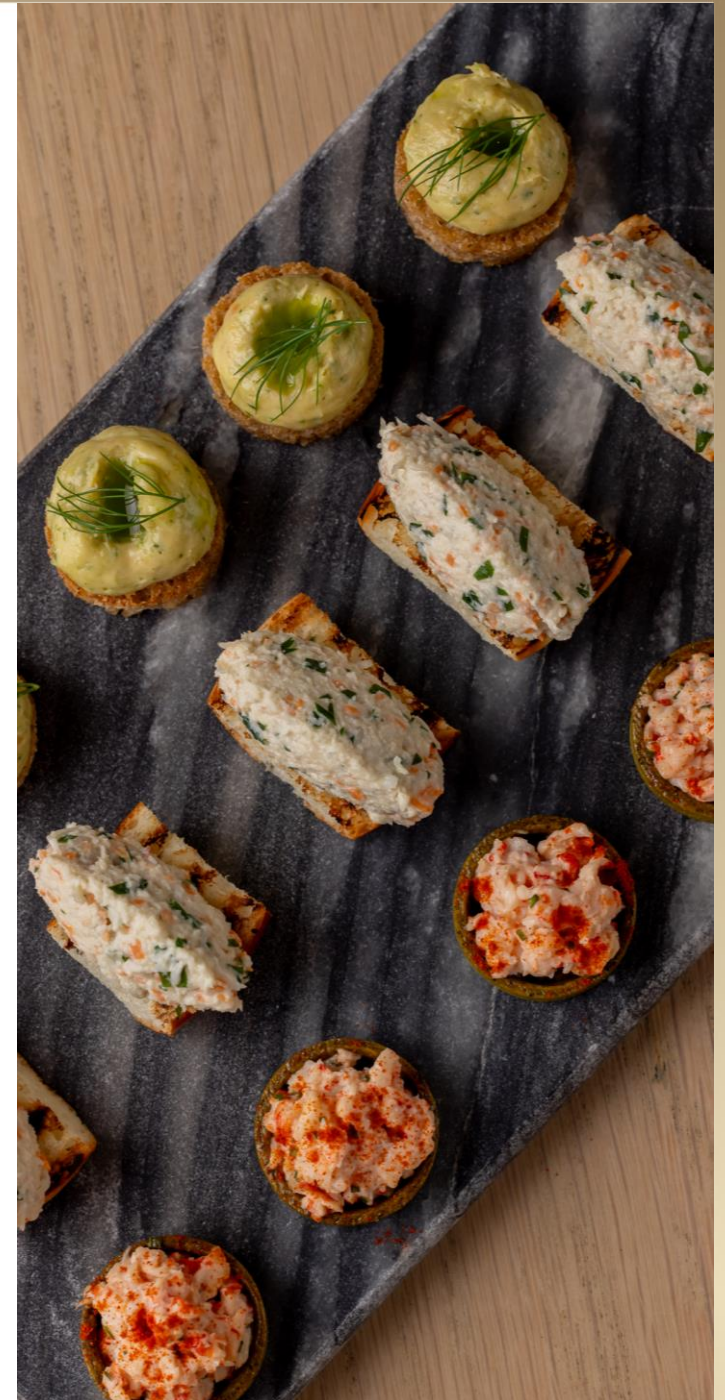
- Chicken liver parfait, crispy skin, caper raisin
- Pulled pork rilette, savoy cabbage, green apple
- Rare roast beef, croûte, horseradish

Dessert

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

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BANQUETING MENUS



SET MENUS (Minimum guests 80)

Our set menu packages includes tablecloths and napkins.

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

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SELECT MENU (Minimum guests 80)

Our select menu package includes tablecloths and napkins.

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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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

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