



# WATFORD FC EVENTS

**CHARITY BANQUETING  
PACKAGE**



## WELCOME TO VICARAGE ROAD STADIUM

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







## 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





## CHARITY BANQUETING PACKAGE **£42.50**

Includes room hire of The View, security & housekeeping teams, tablecloths and napkins, and a choice of set menu 1 or 2. (Minimum guests 100)

### Set menu one

Heirloom tomato caprese, wild rocket (V)

Rolled beef blade, dauphinoise, heritage carrots, veal jus

OR

Beetroot and mushroom wellington, dauphinoise, heritage carrots, vegetarian gravy, leek oil (V)

Biscoff cheesecake, vanilla infused whipped cream, fruit compote

### Set menu two

Pickled Rainbow beetroot, goat's cheese mousse, mint gel (V)

Pan seared cod fillet in white wine, tomato and basil, crushed new potatoes, tenderstem broccoli

OR

Celeriac steak, creamed leeks, Old Winchester, watercress, crushed new potatoes, tenderstem broccoli (V)

Raspberry and Belgian chocolate torte, cherry whipped cream

V – VEGETARIAN | VE – VEGAN

Menu includes 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.

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.





**BOOK BY 31<sup>ST</sup> MAY 2025 TO RECEIVE:**

- Complimentary welcome drink and use of the Horizons Lounge for drinks reception
- Complimentary PA system and microphone
- Exclusive prize for your raffle or auction  
(choose matchday hospitality tickets or signed football)
- VIP or Event Sponsor dugout photo opportunity







The image is a collage of various canapés and cheese board items. It features several types of appetizers: meat slices topped with green sauce and herbs, small square pastries with red fillings, round tarts with green sauce and purple flowers, and skewers with meat and cheese. There are also bread slices topped with tomato, cheese, and olives, and small round tarts with red fillings. The items are arranged on white marble and dark slate platters, which are set on a light-colored wooden surface.

## CANAPÉ AND CHEESE BOARD





## CANAPÉ RECEPTION £25

Choose four canapés from the options below:

### Plant

Salt & pepper tofu, sweet chilli (VE)

English mushrooms on sourdough, chive, truffle (VE)

Tomato and basil pinwheel, toasted pinenut, prosociano(VE)

Onion bhaji, spiced mango, coriander, puffed Rice (VE)

### Vegetarian

Black olive and cheddar Scone, smoked tomato jam, herb cream cheese (V)

Confit leek and cheddar quiche, Tring brewery ale sabayon (V)

Beetroot and goats cheese cone, balsamic, hazelnut (V)

Gochujang cauliflower tempura, pink onions, ponzu (V)

### Fish (hot)

Gochujang cod skewers, seaweed, crispy chilli oil

Scallops, crushed pea, smoked bacon

Smoked haddock brandade, tartare mayonnaise, gherkin

### Fish (cold)

Smoked mackerel pate, horseradish, cucumber, crispy caper

Whipped salmon tartlet, turnip, kombu, keta caviar

Sesame tuna, wasabi, pickled chilli

### Meat (hot)

Mini beef pastie, truffle and parsley emulsion

Hot honey glazed sausages, chive, pork scratchings

Panko chicken, katsu mayonnaise, pickled ginger

### Meat (cold)

Smoked chicken Caesar tartlet, egg yolk, Old Winchester

Cobble Lane pork lomo, apple, crostini, pork crumble

Rare roast beef, croute, horseradish

### Dessert

Mixed macaroons

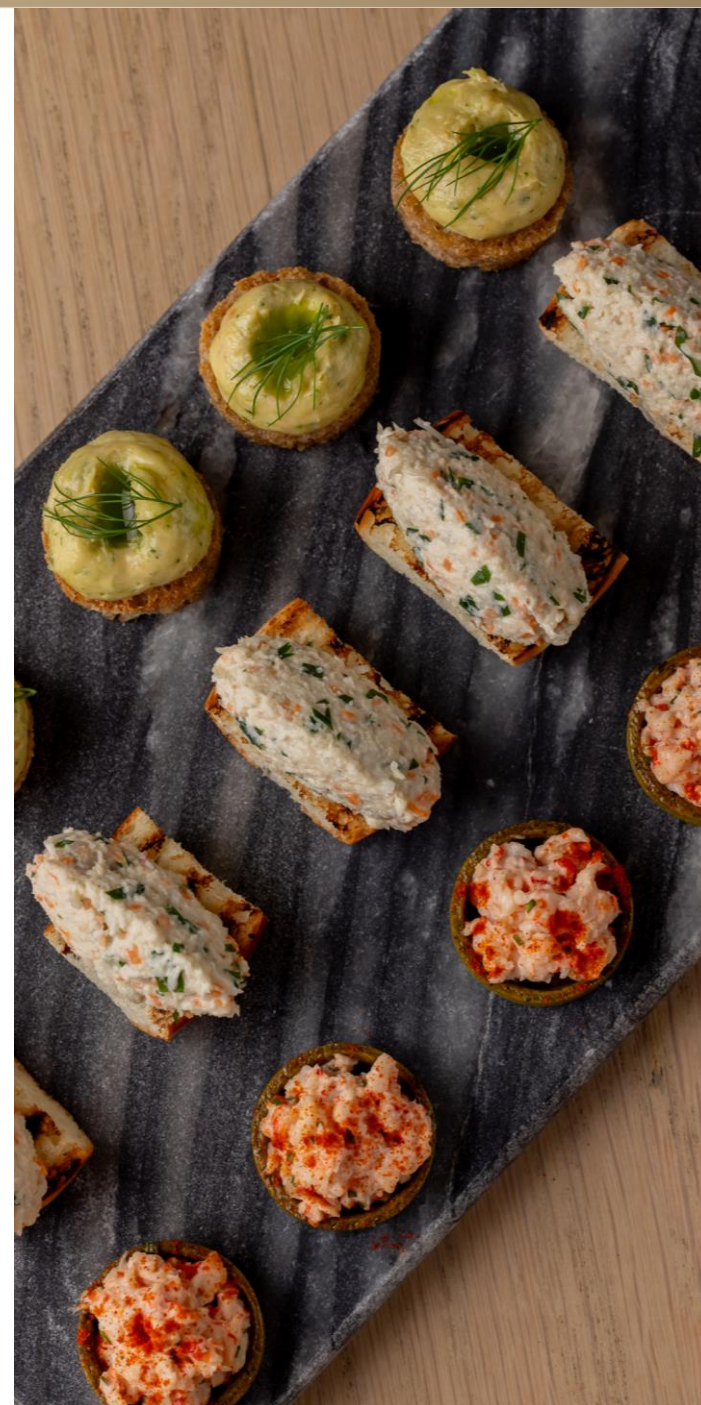
Brioche French toast, English raspberry textures

Lemon tart, torched meringue

Dark chocolate brownie, popcorn, salted caramel

V – VEGETARIAN | VE – VEGAN

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## CHEESE BOARDS

### London Larder

£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

£10

#### Somerset brie

#### Costal Cheddar

#### Clawson's reserve Stilton

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







## 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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