

WEDDING PACKAGE



WELCOME TO VICARAGE ROAD STADIUM

Home to Watford Football Club and located in Hertfordshire, Vicarage Road Stadium, provides the perfect backdrop to celebrate your special day.

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.





WEDDING BREAKFAST





WEDDING BREAKFAST PACKAGE £85 (Minimum guests 80)

Wedding coordinator to support you throughout the planning process

Menu tasting for your wedding breakfast

Wedding breakfast room hire

Cake stand and knife for your special day

A glass of house wine on arrival

Three course set wedding breakfast with coffee and chocolate truffles

Half a bottle of house wine for each of your guests during the wedding breakfast

A glass of sparkling wine for your toast

White linen tablecloths and napkins

Easel for table plan

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, exclude VAT and valid until 31st December 2025. Please note that our menu offerings are subject to seasonal availability and may change.





WEDDING BREAKFAST MENU

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.



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WEDDING BREAKFAST - STARTERS

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

Smoked Cornish mackerel and horseradish rillette Dill potato salad, seeded cracker

British mushroom, tarragon and truffle tartlet Lovage, prosociano cheese (VE)

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

Pressed smoked ham terrine Pineapple, piccalilli, pork crumble

Crispy chicken croquette Gem, Old Winchester, anchovy & garlic emulsion

London Larder salt beef Pickled onion, mustard seeds, brown sauce, grilled bagel

Coley and brown cod brandade Crushed peas, capers, tartare mayonnaise

Confit Asian duck Sweet and sour carrot, plum sauce, crispy seaweed

Roasted heritage carrots Black houmous, carrot falafel, hazelnut dukkah (VE)





WEDDING BREAKFAST - MAINS

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

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

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

Pan seared seabass Crispy bacon, creamed spinach and pea, herb oil

Slow braised Suffolk lamb shoulder Creamed potato, grilled English leeks, rosemary jus

Chalk Stream trout Saffron and seaweed potatoes, braised baby fennel, bouillabaisse sauce

Cider brined English pork loin Lardo Hasselback potatoes, sweetcorn, Swiss chard, smoked bacon gravy

Malt glazed celeriac Roasted mushrooms, celeriac puree, steamed greens, golden raisin gremolata (VE)





WEDDING BREAKFAST - 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)

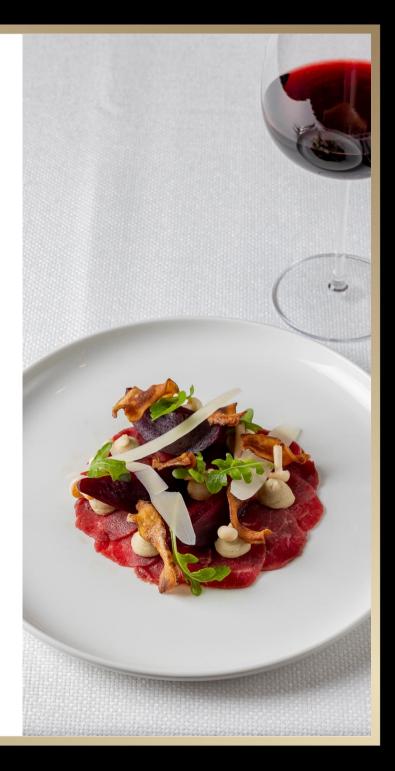
Tiramisu slice Union Coffee cream, hazelnut

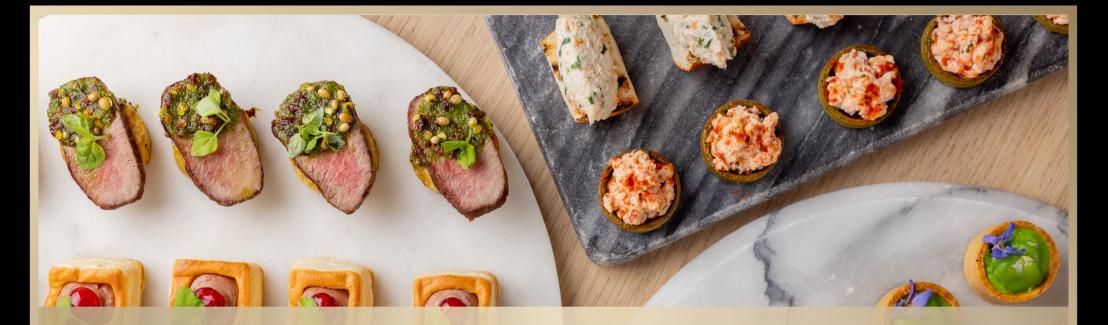
Banoffee slice Caramelised banana, whipped peanut butter

English apple crumble pie Demerara custard

Marmalade brioche bread and butter pudding Cointreau and orange sauce

Classic lemon tart Italian meringue, limoncello curd





CANAPÉ AND CHEESE COURSE





CANAPÉ RECEPTION £25 (Minimum guests 80)

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

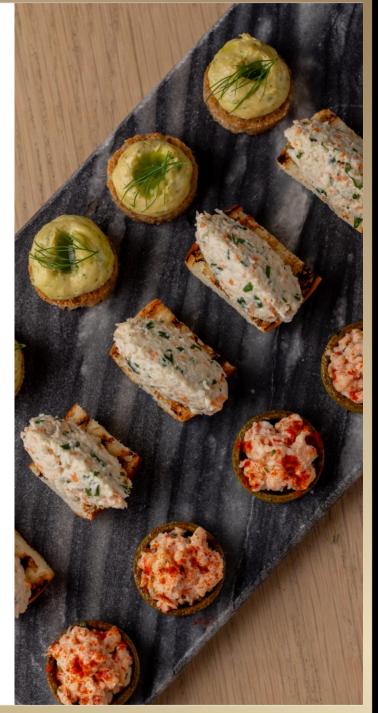
Rare roast beef, croute, horseradish

Dessert Mixed macaroons

Brioche French toast, English raspberry textures

Lemon tart, torched meringue

Dark chocolate brownie, popcorn, salted caramel





CHEESE BOARDS

(Minimum guests 80)

London Larder

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.

Montgommery Cheddar

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

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£14

Somerset brie Costal Cheddar Clawson's reserve Stilton All served with grapes, celery and a red onion and cider chutney £10





EVENING BUFFET





EVENING BUFFET (Minimum guests 80)

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

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

pesto

Indian

- 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

- Chicken, spinach & chickpea korma,

- Cauliflower, spinach and lentil dahl,

- Selection of Indian bites: pakora, bhaji

- Flourishes: lime pickle, mango chutney,

basmati rice, naan bread

basmati rice, naan bread

mint yoghurt, poppadum's

- Kachumber salad

and samosa

meringue, Eton mess, chocolate mousse - Mini tarts: apple tart,

Dessert

- cherry tart
- Dessert shots: lemon



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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







SULPHUR DIOXIDE

SOYBEAN

MILK







PEANUT

SESAME

GLUTEN





CELERY

LUPIN

If you have any concerns, please speak with a member of staff



FOR MORE INFORMATION

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