



WATFORD FC EVENTS

CELEBRATION OF LIFE EVENTS



WELCOME TO VICARAGE ROAD STADIUM

Home to Watford Football Club and located in Hertfordshire, Vicarage Road Stadium, provides the perfect backdrop for celebration of life events, wakes and memorials.

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.

Please get in touch if there's anything we can help with.





MENUS





SANDWICHES

Selection of freshly prepared sandwiches, seasonal whole fruit and crisps.

TRADITIONAL

£10

Sample menu:

- Sweet cured bacon, lettuce and tomato
- Chicken and sage and onion stuffing
- Tuna and cucumber on malted bread
- English mature cheddar and spring onion
- Mexican bean and avocado (VE)

HAND-FILLED

£15

Sample menu:

- Peppered beef pastrami, pickles & mustard on focaccia
- Smoked salmon and cream cheese bagel
- Chargrilled chicken Caesar wrap
- Tomato, buffalo mozzarella & basil pesto baguette
- Sweet potato falafel, hummus & beetroot (VE)

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.



FINGER BUFFETS

BUFFET A

- Chefs' selection of freshly prepared sandwiches
- Warm pork and herb sausage roll, cider and onion chutney
- Ale battered coley goujons, tartare mayonnaise
- Oriental vegetable spring rolls, soy, coriander and sweet chilli dips
- Chefs' selection of mini sweet treats

£20

BUFFET B

- Chefs' selection of freshly prepared sandwiches
- Honey and grain mustard cocktail sausages, chive, crispy onion
- Chicken tikka skewers, mint raita, mango, toasted onion seeds
- Mini Brie and caramelised red onion quiche
- Chefs' selection of mini sweet treats

£25

BUFFET C

- Chefs' selection of freshly prepared sandwiches
- Harissa spiced lamb kebabs, sumac onions, micro coriander, chermoula yogurt
- Korean pulled chicken slider, kimchi cabbage slaw, sriracha mayo, brioche bun
- Marmite and Applewood cheddar macaroni cheese bites, smoked tomato jam
- Chefs' selection of mini sweet treats

£30

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FORK BUFFETS

£25

BEST OF BRITISH

- Roasted London Larder sausages
- Leek and cheddar smoked Glamorgan sausages
- Creamed mashed potato
- Buttered seasonal greens and peas
- Caramelised onion and cider gravy
- Chive and crispy onion topper
- English orchard apple, oat and sultana crumble, vanilla custard

INDIAN BANQUET

- Chicken, spinach and chickpea Balti
- Cauliflower, potato and spinach korma
- Fragrant steamed rice
- Kachumber salad
- Bhajis, samosas and poppadum's
- Garlic and herb naan bread
- Minted yoghurt, mango chutney and lime pickle
- Chilled coconut lime and cardamon rice pudding, pineapple salsa

MEDITERRANEAN FEAST

- Oregano, garlic and olive oil grilled chicken thighs
- Grilled haloumi and mushroom shawarma
- Warm toasted flatbread
- Slow roasted mediterranean vegetables
- Lemon and pepper and herb
- Roasted new potatoes
- Sumac red cabbage and iceberg lettuce
- Chilli sauce
- Garlic yoghurt dressing
- "Mediterranean Mess" honey yoghurt, crushed raspberries, pistachio, pastry crisps

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LONDON LARDER BUFFET

£30

FROM THE BAKERY

A selection of freshly baked breads from our local bakery, salted English butter

FROM THE FIELDS

Roasted English beetroots, whipped goats curd, chicory, hazelnut, London honey
confit Charlotte potato salad, horseradish, chive, onion crumble
English lettuces, house vinaigrette

FROM THE FARM

A selection of English cured meats with cornichons and capers

Hand raised pork pies and sausage rolls, ale pickled onions, piccalilli

Paxton and Whitfield cheeseboard, Montgomery cheddar, Tunworth and Cotehill Blue,
grapes, chutney, celery, sourdough crackers

FROM THE PASTRY KITCHEN

Great British Eton Mess - letting seasonality lead the way

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CHEESE BOARDS

LOCAL LARDER

£10

A selection of cheeses from our artisan London cheesemaker, Paxton and Whitfield. Served with grapes, celery, fruit chutney and sourdough crackers

Montgomery cheddar

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

Tunworth

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

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.

BRITISH CLASSICS

£8

A selection of British cheeses, grapes, chutney, water biscuits and creamed crackers

Coastal cheddar

Colston Basset Stilton

Somerset Brie

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TEA, COFFEE & REFRESHMENTS

Tea and coffee	£2.50	Mineral water	£3.75
		Still or sparkling (750ml bottle)	
Tea, coffee and home baked cookies	£3.45	Juice	£4
		Choice of orange, cranberry or apple (per litre)	
Tea, coffee and mini sweet treats	£3.95	Soft drinks	£3
		(330ml)	

COMMUNITY BLEND

Every cup of coffee we serve is our Community Blend – sourced and hand roasted by Union Hand Roasted in East London. This delicious coffee is grown at high altitude in the hills of Peru by a group of 300 smallholder farmers. £2 is donated to Well Grounded for every kilo purchased, meaning every sip is helping someone in London find employment and a sense of purpose – while in Peru, Union's Direct Trade model means farmers are receiving a fair price for this fabulous coffee.

UNION

HAND-ROASTED
COFFEE





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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