



WATFORD FC
EVENTS



CELEBRATION EVENTS PACKAGES



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!





EVENT PACKAGES





PARTY PACKAGE ONE: IN-HOUSE CATERING AND PRODUCTION PACKAGE

- Room hire of The View for up to 8 hours (pre-set to your room layout)
- Banqueting tables and chairs
- Experienced event manager to preside over your event
- Dedicated events co-ordinator to manage your event
- Bar staff to operate pay or open bar
- Stand and pitch side pictures (for immediate family members)
- Security stewarding and cleaning attendants
- Production Package to include:
 - 12ft x 6ft stage with black or white carpet
 - Stage - 12ft x 6ft, finished in black or white carpet, with black or white fascia board
 - Backdrop - 5m x 3m pleated drape, in black or white
 - DJ Booth - Custom built, curved DJ booth finished in black or white gloss
 - Stage Lighting - 4 x (black or white) moving heads (on black or white plinths)
 - Room Lighting -12 x wireless up-lights (in black or white)
 - PA System - In black or white, including premium sound system, sub-woofers, 2 wireless mics
 - Same-day transport, delivery, crew, set up & take down

HIRE FEE - £4,000 plus VAT

Terms & conditions:

- In-house catering required – choice of banqueting or buffet menus – please see sample menus
- Dancefloor at additional cost of £200 plus VAT for 18ft x 18ft wooden dancefloor
- Dancefloor at an additional cost of £750 plus VAT for 18ft x 18ft black or white





PARTY PACKAGE TWO: EXTERNAL CATERING AND PRODUCTION PACKAGE

- Hire of event space for up to 8 hours (pre-set to your room layout)
- Kitchen hire for professional caterer (reheating purposes only)
- Banqueting tables and chairs
- Experienced event manager to preside over your even
- Dedicated events co-ordinator to manage your event
- Services of a kitchen porter
- Bar staff to operate pay bar
- Stand and pitch side pictures (for immediate family members)
- Complimentary onsite parking
- Security stewarding and cleaning attendants
- Production Package to include:
 - 12ft x 6ft stage with black or white carpet
 - Stage - 12ft x 6ft, finished in black or white carpet, with black or white fascia board
 - Backdrop - 5m x 3m pleated drape, in black or white
 - DJ Booth - Custom built, curved DJ booth finished in black or white gloss
 - Stage Lighting - 4 x (black or white) moving heads (on black or white plinths)
 - Room Lighting -12 x wireless up-lights (in black or white)
 - PA System - In black or white, including premium sound system, sub-woofers, 2 wireless mics
 - Same-day transport, delivery, crew, set up & take down

HIRE FEE - £6,500 plus VAT

Terms & conditions:

- Dancefloor at additional cost of £200 plus VAT for 18ft x 18ft wooden dancefloor
- Dancefloor at an additional cost of £750 plus VAT for 18ft x 18ft black or white





PARTY PACKAGE THREE: FULL IN-HOUSE CATERING AND PRODUCTION PACKAGE

- Room hire of The View for up to 8 hours (pre-set to your room layout)
- Banqueting tables and chairs
- Experienced event manager to preside over your event
- Dedicated events co-ordinator to manage your event
- Bar staff to operate pay or open bar
- Welcome drink with 4 x canapes
- 3 x Food Stall options or 3x Bowl Food options
- 3 x Mini Sweet Canapes
- Stand and pitch side pictures (for immediate family members)
- Security stewarding and cleaning attendants
- Production Package to include:
 - 12ft x 6ft stage with black or white carpet
 - Stage - 12ft x 6ft, finished in black or white carpet, with black or white fascia board
 - Backdrop - 5m x 3m pleated drape, in black or white
 - DJ Booth - Custom built, curved DJ booth finished in black or white gloss
 - Stage Lighting - 4 x (black or white) moving heads (on black or white plinths)
 - Room Lighting -12 x wireless up-lights (in black or white)
 - PA System - In black or white, including premium sound system, sub-woofers, 2 wireless mics
 - Same-day transport, delivery, crew, set up & take down

HIRE FEE - £9,900 plus VAT

Terms & conditions:

- Based on 100 guests. Additional guests will be charged at £84 plus VAT (Adult) and £25 plus VAT (Under 13)
- Dancefloor at additional cost of £200 plus VAT for 18ft x 18ft wooden dancefloor
- Dancefloor at an additional cost of £750 plus VAT for 18ft x 18ft black or white



A collage of various canapés and appetizers arranged on different plates and trays. The top left shows four slices of seared meat topped with a green herb sauce and pine nuts on a white marble plate. The top right shows a dark grey tray with several small breads and round tarts filled with a pinkish-orange spread. The middle left shows four square puff pastries with a red filling and a green garnish. The middle right shows a white marble plate with several round tarts, some with green sauce and purple flowers. The bottom left shows four skewers with a piece of seared meat, a yellow sauce, and a round bread. The bottom right shows a white marble plate with several breads topped with sliced tomatoes, olives, and cheese, along with round tarts with green sauce and purple flowers.

CANAPÉS SAMPLE MENU

CANAPÉ RECEPTION

Choose four canapés from the options below:

FISH

Hot

Haddock scampi, crushed peas, house gherkin

Gochujang glazed cod skewer, seaweed, crispy chilli oil

Mini coley, dill and lemon fishcake, tartare sauce

Cold

Prawn cocktail tartlet, gem lettuce, cucumber, Bloody Mary rose

Smoked mackerel pate on toast, horseradish, crispy capers

Scottish smoked salmon blini, dill, lemon, cream cheese

MEAT

Hot

Sticky Korean chicken nugget, toasted sesame

Pork, sage and caramelised onion sausage roll, homemade brown sauce

Slow braised beef croquette, horseradish emulsion

Cold

Smoked chicken Caesar tartlet, gem lettuce, Caesar dressing

Pressed ham hock, apple and onion chutney

Hoi sin duck, cucumber, spring onion

VEGGIE/PLANT

Veggie

Black olive and parmesan scone, smoked tomato jam, herb cream cheese

Mini cheddar, leek and onion tartlet

Tomato and mozzarella brochette, basil pesto dip

Plant

Onion and chickpea bhaji, spiced mango ketchup, puffed rice

Slow roasted tomato and basil pinwheel, prosciutto cheese

Tempura cauliflower, pickled ginger, ponzu dressing

DESSERT

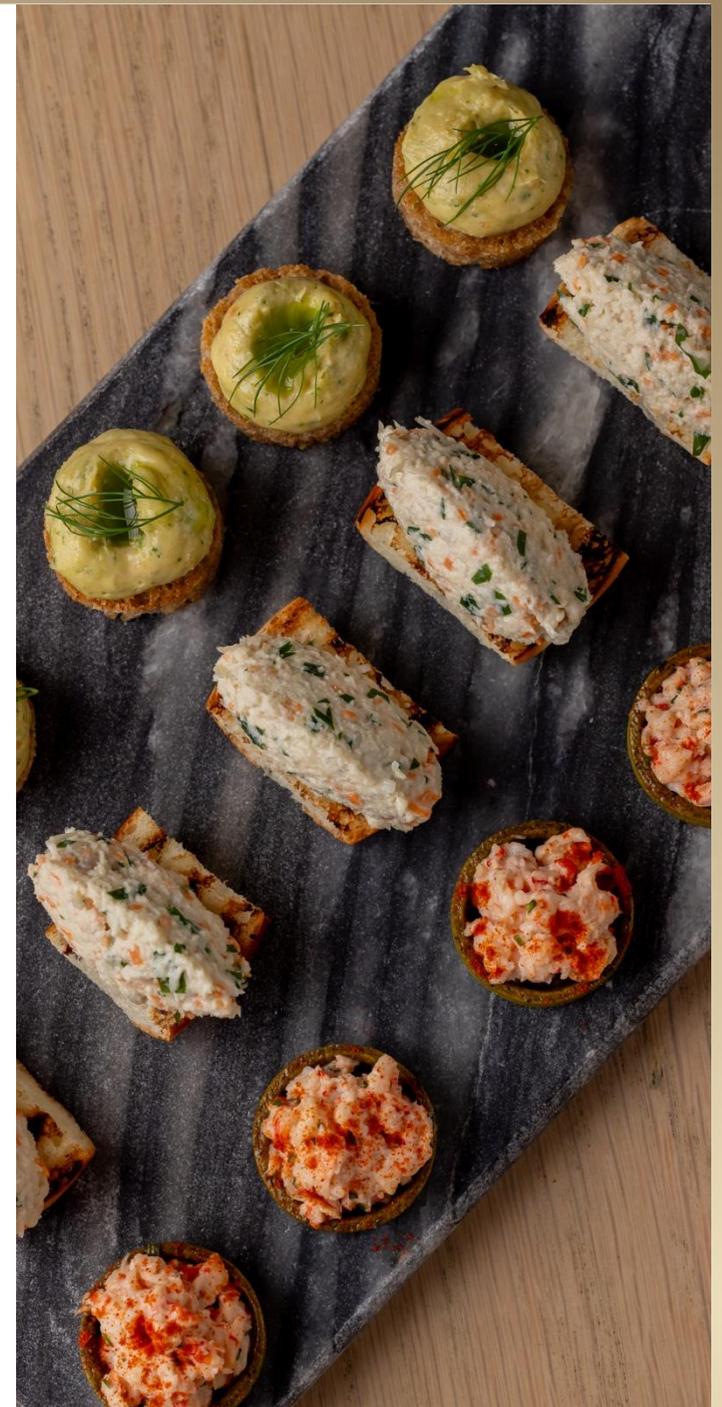
Mini lemon tart, torched meringue

Dark chocolate brownie, salted caramel, popcorn

Brioche French toast, powdered sugar, textures of raspberry

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.





CELEBRATION EVENT SAMPLE MENUS



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

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

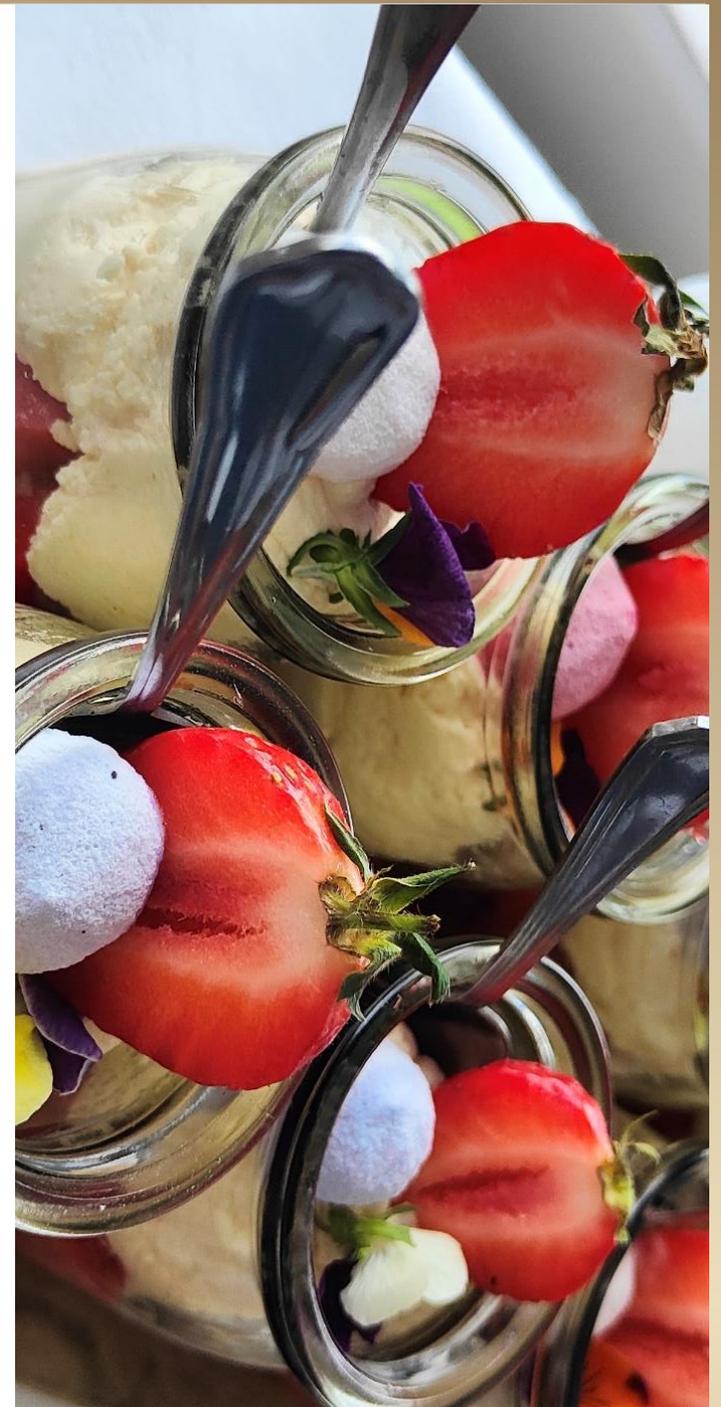
BUFFET C

- 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

Bespoke menu available on request

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FORK BUFFETS

BEST OF BRITISH

MAIN

- Roasted London Larder sausages OR vegetarian sausages

SIDES

- Creamed mashed potato and buttered seasonal greens and peas
- Caramelised onion and cider gravy
- Chive and crispy onion topper

DESSERT

- English orchard apple, oat and sultana crumble, vanilla custard

INDIAN BANQUET

MAIN

- Chicken, spinach and chickpea Balti OR cauliflower, potato and spinach korma

SIDES

- Fragrant steamed rice and kachumber salad
- Bhajis, samosas and poppadum's
- Garlic and herb naan bread
- Minted yoghurt, mango chutney and lime pickle

DESSERT

- Chilled coconut lime and cardamon rice pudding, pineapple salsa

MEDITERREAN FEAST

MAIN

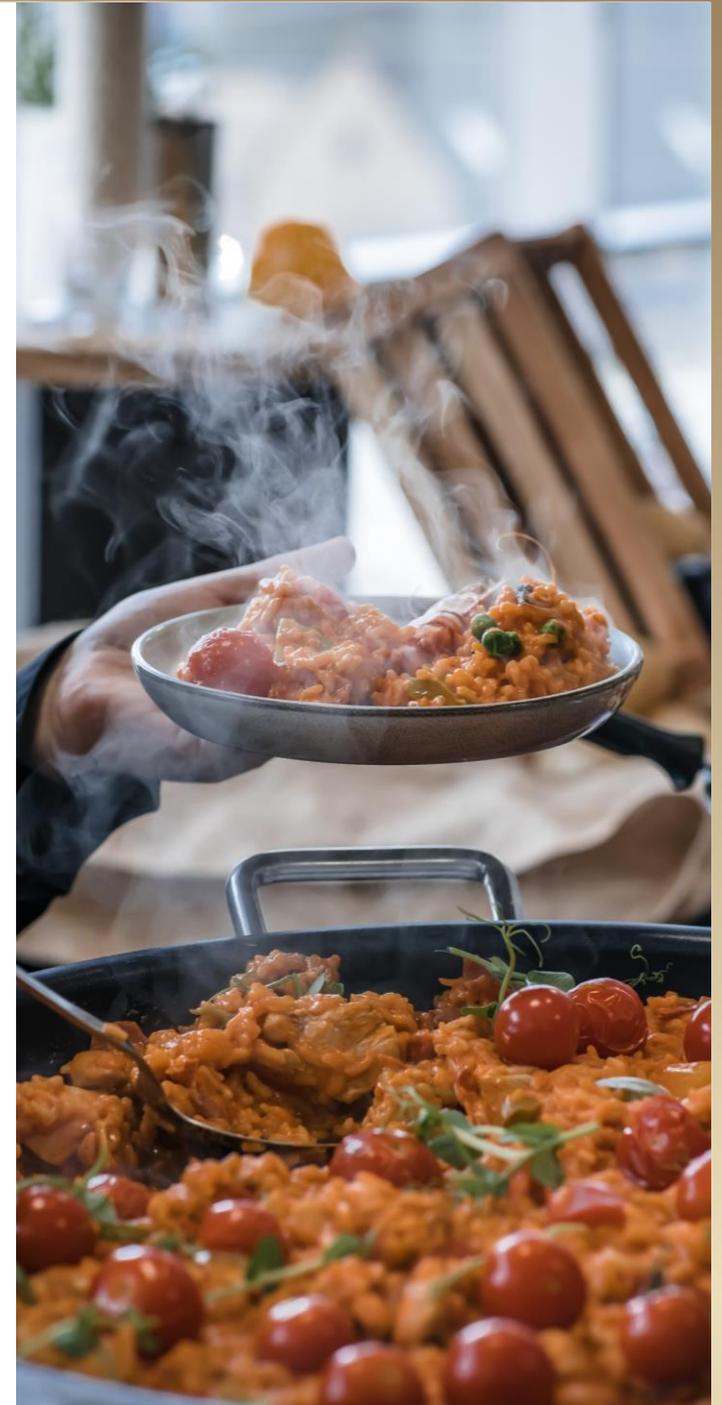
- Oregano, garlic and olive oil grilled chicken thighs OR grilled haloumi and mushroom shawarma

SIDES

- Warm toasted flatbread and slow roasted mediterranean vegetables
- Lemon and pepper and herb roasted new potatoes
- Sumac red cabbage and iceberg lettuce
- Chilli sauce and garlic yoghurt dressing

DESSERT

- "Mediterranean Mess" honey yoghurt, crushed raspberries, pistachio, pastry crisps



A photograph of a plated dish, likely seared salmon, garnished with vegetables and a decorative sauce drizzle. The dish is presented on a white plate, which is set on a white tablecloth. A silver fork and knife are visible to the left of the plate, and a glass is partially visible to the right. The background is a dark red wall. A semi-transparent text box is overlaid on the center of the image.

BANQUETING SAMPLE MENUS



SET MENUS

Our set menus include 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.

SET MENU 1

STARTER

Slow roasted butternut squash soup, toasted seeds, sage oil (V)

MAIN

12-hour braised shin of British beef, whipped potato, beef fat carrot, dripping jus

Or

Root vegetable and potato pithivier, creamed spinach, roasted garlic sauce (V)

DESSERT

Glazed lemon tart, elderflower cream, raspberry

SET MENU 2

STARTER

Goats cheese and caramelised onion tartlet, English beetroot, dressed rocket (V)

MAIN

Suffolk chicken supreme, brown butter fondant, seasonal greens, creamy chicken sauce

Or

Slow roasted cauliflower steak, smoked cheddar polenta, black cabbage, golden raisin gremolata (V)

DESSERT

Sticky toffee pudding, salted caramel sauce

SET MENU 3

STARTER

Marinated heirloom tomatoes, baby mozzarella, basil, balsamic, focaccia croutons (V)

MAIN

Pan fried Cornish seabass, seaweed new potatoes, fennel, samphire, white wine cream, dill oil

Or

English pea and mint risotto, roasted onions, vegan feta, radish, chive, pea shoots (V)

DESSERT

Set vanilla cream, seasonal berries, honeycomb

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SELECT MENU

Our select menus include 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.

Please choose one starter, one main and one dessert for the whole event plus a vegetarian and vegan option.

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SELECT MENU - STARTERS

Suffolk chicken croquette, gem lettuce, Twineham Grange, egg yolk, Caesar mayonnaise

Local larder salt beef, ale pickled onions, mustard seeds, brown sauce, chargrilled bagel

English ham hock and parsley terrine, smoked bacon jam, burnt apple ketchup, pork scratchings toasted brioche

Spiced lamb shoulder "spring roll", smoked aubergine, piquillo pepper, black olive

Torched chalk stream trout, compressed cucumber, Cornish mussels, nori powder

Cornish mackerel and horseradish rilette, lemon and dill potato salad, sourdough cracker

Cornish coley and chive fishcake, crushed peas, capers, warm tartare sauce

Signature prawn cocktail, poached king prawns, burnt lemon, Bloody Mary, brown bread

Heritage English beetroots, whipped vegan feta, London honey, hazelnut (VE)

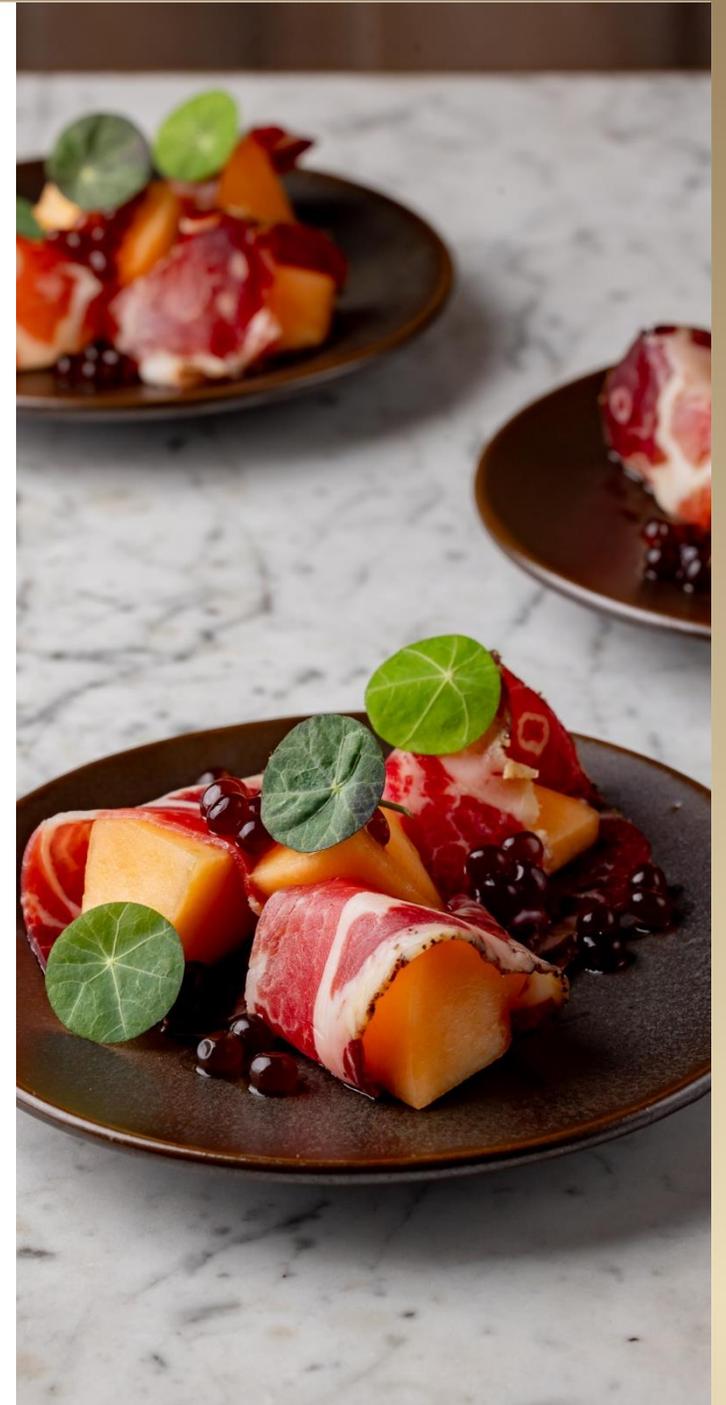
Sumac roasted heritage carrots, onion houmous, carrot falafel, hazelnut dukkah (VE)

Curried cauliflower soup, cauliflower and chickpea bhaji, onion seeds, curry oil (VE)

Isle of Wight tomatoes, whipped parmesan custard, smoked jam, basil, parmesan crumble (V)

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SELECT MENU - MAINS

Sirloin of beef, Pomme Anna, tender stem, Tring Ale onion ring, beef fat and thyme jus

Poached breast of Suffolk chicken, Kiev croquette, cauliflower cheese, black cabbage

Cider brined pork tenderloin, crispy belly, Hasselback, sweetcorn, chard, bacon gravy

Slow braised shoulder of Suffolk lamb, creamed potato, minted greens, rosemary jus

Curried supreme of salmon, sag aloo, chargrilled broccoli, curry cream

Pan seared Cornish coley, braised clams, leek and potato chowder, dill oil

Chalk stream trout, seaweed and saffron potatoes, braised fennel, bouillabaisse sauce

Roasted seabream, cobble lane nduja bean cassoulet, gem lettuce, tomato cream

Malt and maple glazed swede, chestnut mushroom, "cheese sauce", savoury granola (VE)

Cauliflower cheese pithivier, pickled walnut, kale, truffle velouté (V)

Spring pea and broad bean risotto, Kidderton Ash, radish, chive emulsion (V)

Lentil, tomato and basil ragout, courgette spaghetti, prosciano cheese (VE)

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SELECT MENU - DESSERTS

Milk chocolate delice, whipped peanut butter, candied peanuts

Banana sticky toffee pudding, miso caramel sauce, vanilla bean ice cream

Union coffee set cream, brownie, Chantilly, coffee syrup, chocolate soil

Glazed lemon tart, brown sugar meringue, whipped curd

Marmalade brioche bread and butter pudding, Cointreau custard

Coconut Pana Cotta, mango and lime salsa, white chocolate, toasted coconut

Toffee apple and oat crumble tart, demerara custard

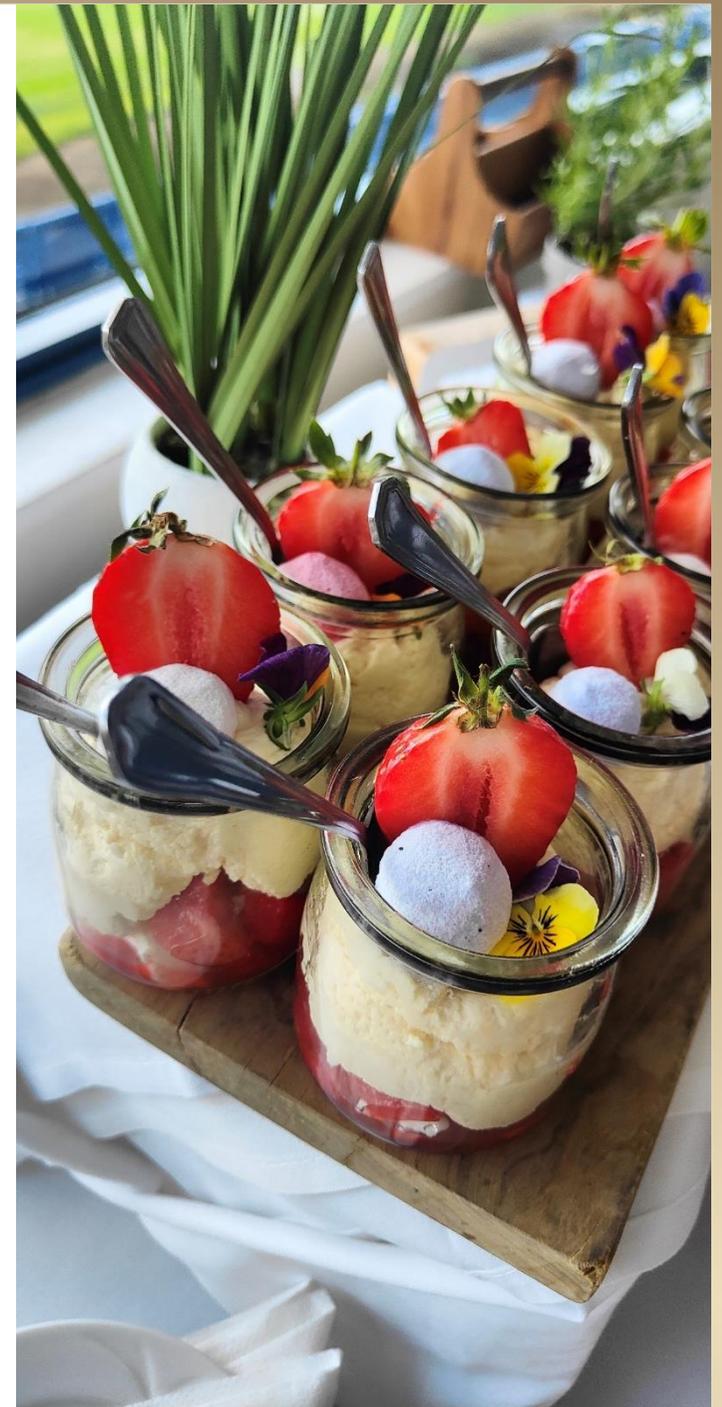
Eton mess, strawberry, meringue, toasted almond (VE)

Glazed watermelon fondant, seasonal berry compote, prosecco, watermelon consommé (VE)

Stem ginger rice pudding, cardamom poached pear, honey and oat crumble (VE)

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BRITISH CLASSIC CHEESE BOARD

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

Coastal cheddar

Colston Basset Stilton

Somerset Brie

V – VEGETARIAN | VE – VEGAN

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HOW TO BOOK

We highly recommend visiting Watford Football Club to view our event spaces before booking, so please do let us know a convenient date and time for you and your family to visit.

We understand that you may wish to appoint your own caterer, decorator and entertainment and we are also happy for them to join you for the show round or arrange a separate appointment.

Once you have chosen your preferred date, we can provisionally hold the event space for 7 days whilst you consult with your family and make your decision.

When you are ready to book, we will send you a booking contract for you to sign and return along with a 25% deposit payment.

TERMS & CONDITIONS

All prices exclude VAT and are valid for all bookings held before 31st December 2026.

A professional caterer must be appointed to cater the event and supply all risk assessments and insurance at least 7 days prior to the event.

Hire fee does not include chair covers, tablecloths and napkins; or a damage deposit of £1,000.

Hire fee not applicable for Bank Holidays.

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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

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