



WATFORD FC
EVENTS

WEDDING RECEPTIONS



**WATFORD FC
EVENTS**

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!





WEDDING BREAKFAST





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WEDDING BREAKFAST PACKAGE £75 (Minimum x 40 guests)

- Wedding coordinator to support you throughout the planning process
- Menu tasting for your wedding breakfast
- Wedding breakfast room hire
- 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

WEDDING BREAKFAST MENU

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

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 2026. Please note that our menu offerings are subject to seasonal availability and may change.





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WEDDING BREAKFAST - 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 rillette, lemon and dill potato salad, sourdough cracker

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

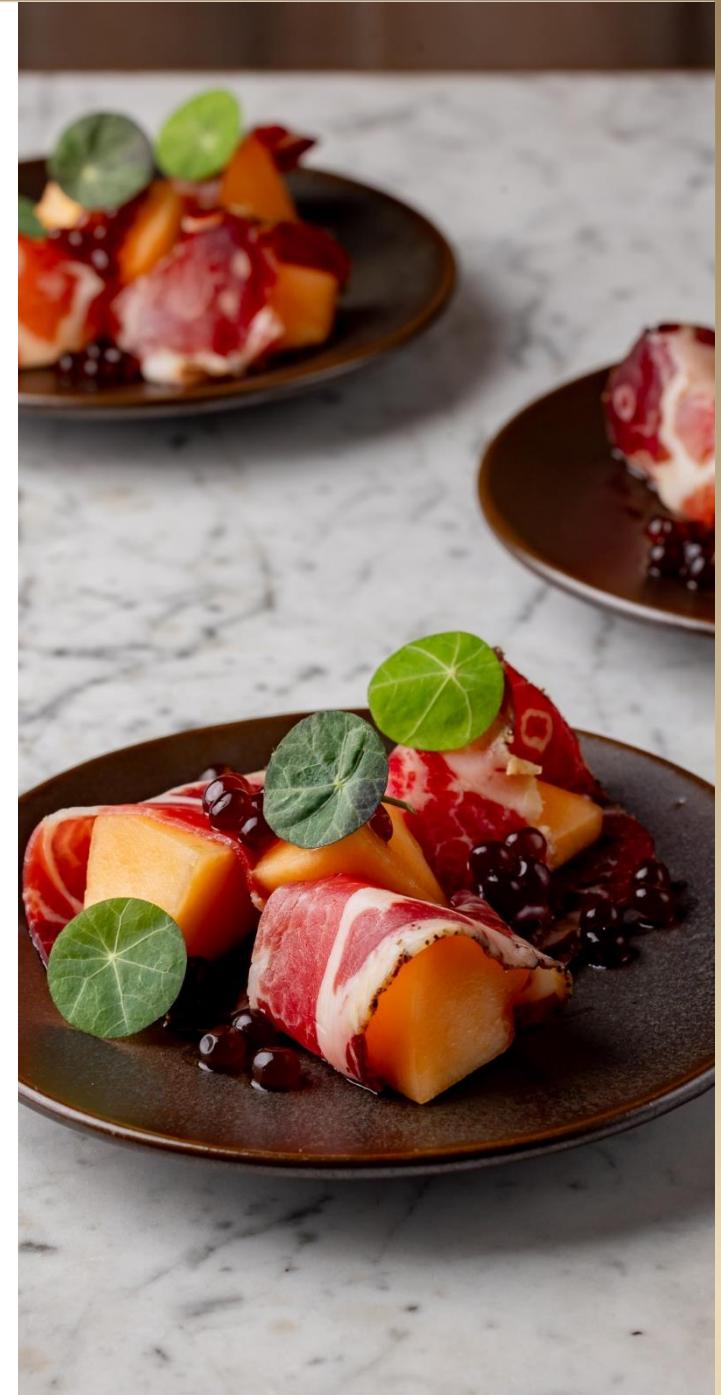
Signature prawn cocktail, poached king prawns, burnt lemon, Bloody Mary, brown bread

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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WEDDING BREAKFAST - 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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WEDDING BREAKFAST - 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

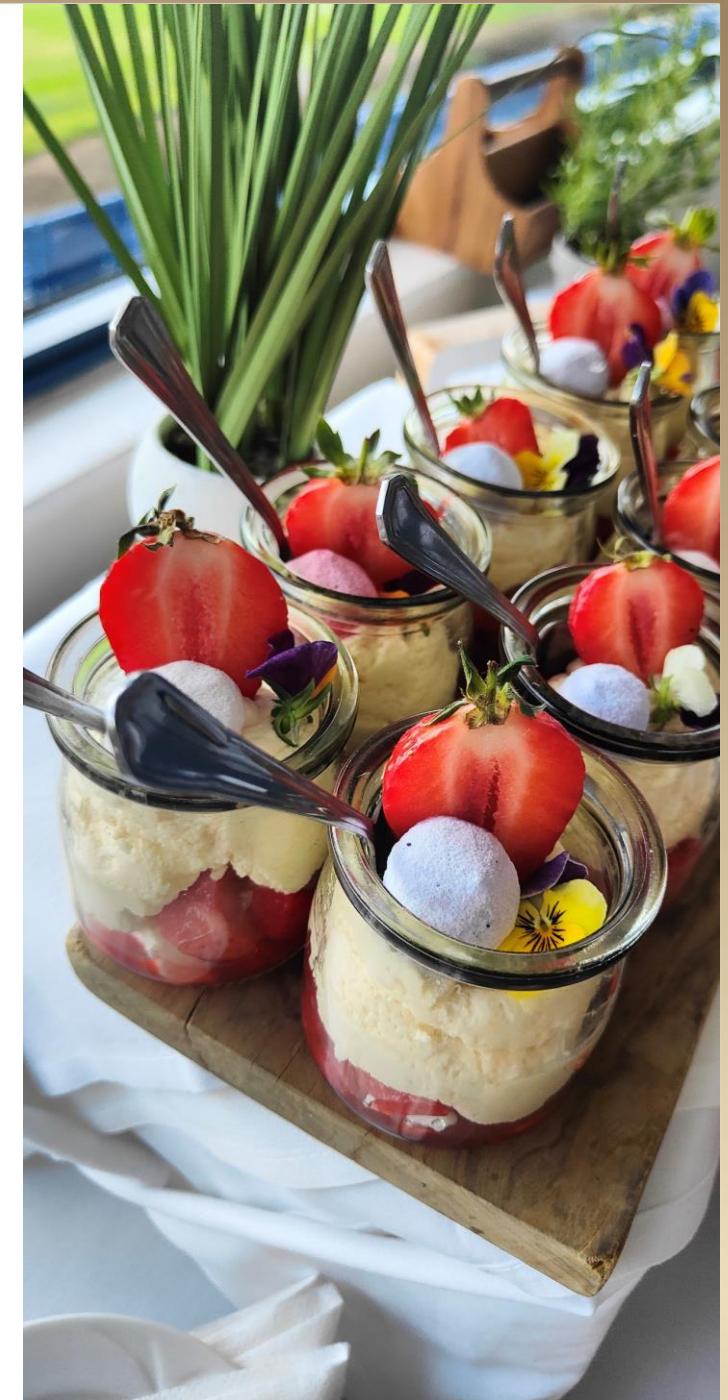
Coconut Pana Cotta, mango and lime salsa, white chocolate, toasted coconut

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)





CANAPÉ AND CHEESE COURSE

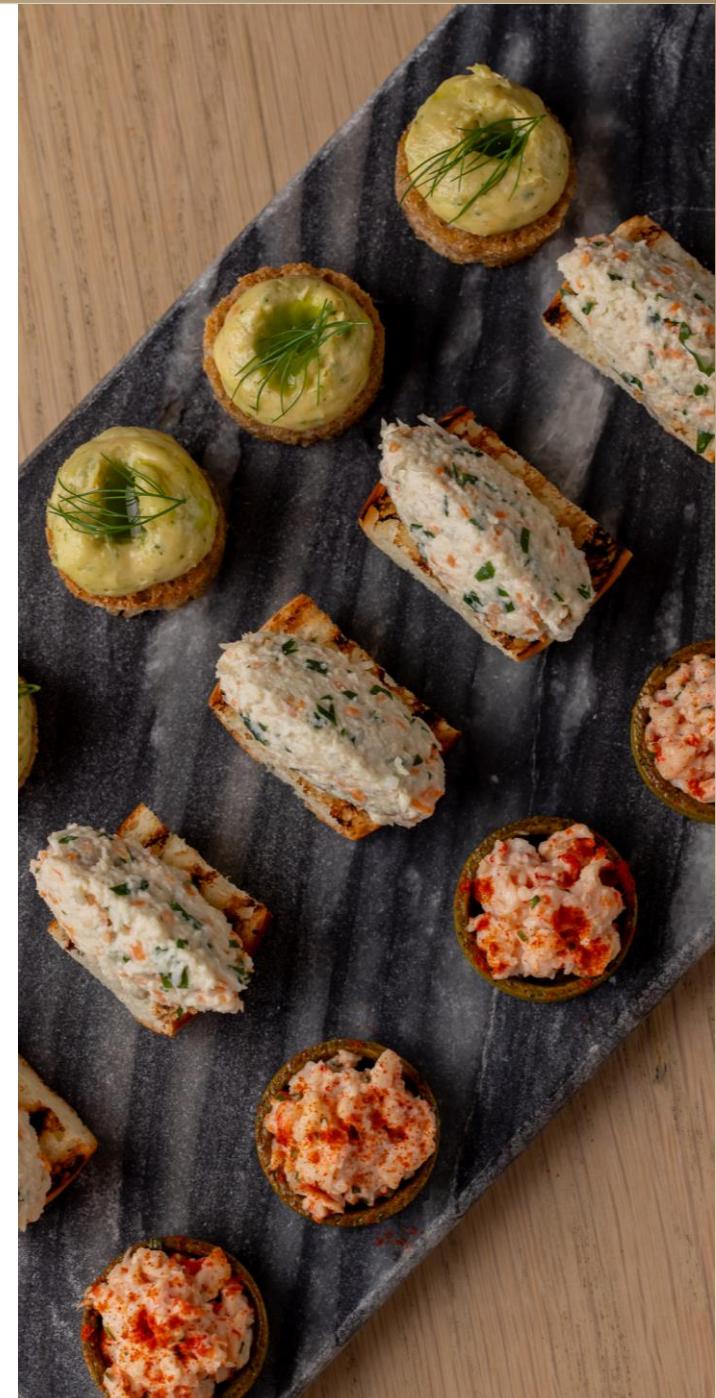


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CANAPÉ RECEPTION £20

Choose four canapés from the options below:

FISH	MEAT	VEGGIE/PLANT	DESSERT
Hot Haddock scampi, crushed peas, house gherkin	Hot Sticky Korean chicken nugget, toasted sesame	Veggie Black olive and parmesan scone, smoked tomato jam, herb cream cheese	Mini lemon tart, torched meringue
Gochujang glazed cod skewer, seaweed, crispy chilli oil	Pork, sage and caramelised onion sausage roll, homemade brown sauce	Mini cheddar, leek and onion tartlet	Dark chocolate brownie, salted caramel, popcorn
Mini coley, dill and lemon fishcake, tartare sauce	Slow braised beef croquette, horseradish emulsion	Tomato and mozzarella brochette, basil pesto dip	Brioche French toast, powdered sugar, textures of raspberry
Cold Prawn cocktail tartlet, gem lettuce, cucumber, Bloody Mary rose	Cold Smoked chicken Caesar tartlet, gem lettuce, Caesar dressing	Plant Onion and chickpea bhaji, spiced mango ketchup, puffed rice	
Smoked mackerel pate on toast, horseradish, crispy capers	Pressed ham hock, apple and onion chutney	Slow roasted tomato and basil pinwheel, prosciano cheese	
Scottish smoked salmon blini, dill, lemon, cream cheese	Hoi sin duck, cucumber, spring onion	Tempura cauliflower, pickled ginger, ponzu dressing	





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BRITISH CLASSIC CHEESE BOARD £8

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

Coastal cheddar

Colston Bassett Stilton

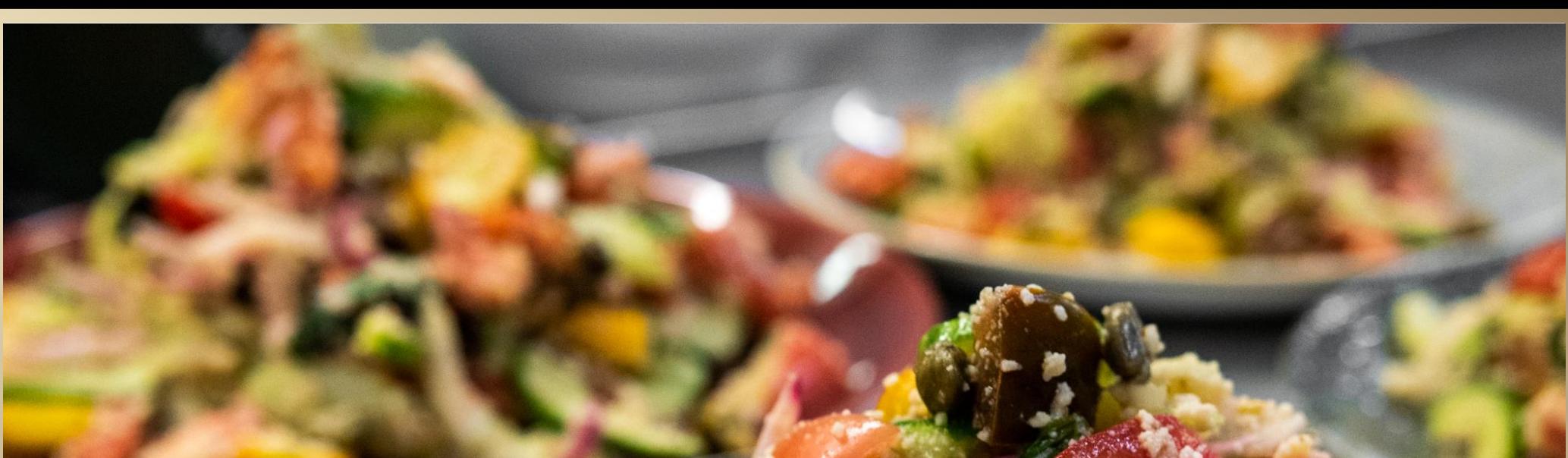
Somerset Brie

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Image courtesy Hampshire Cheese Co.



EVENING BUFFETS





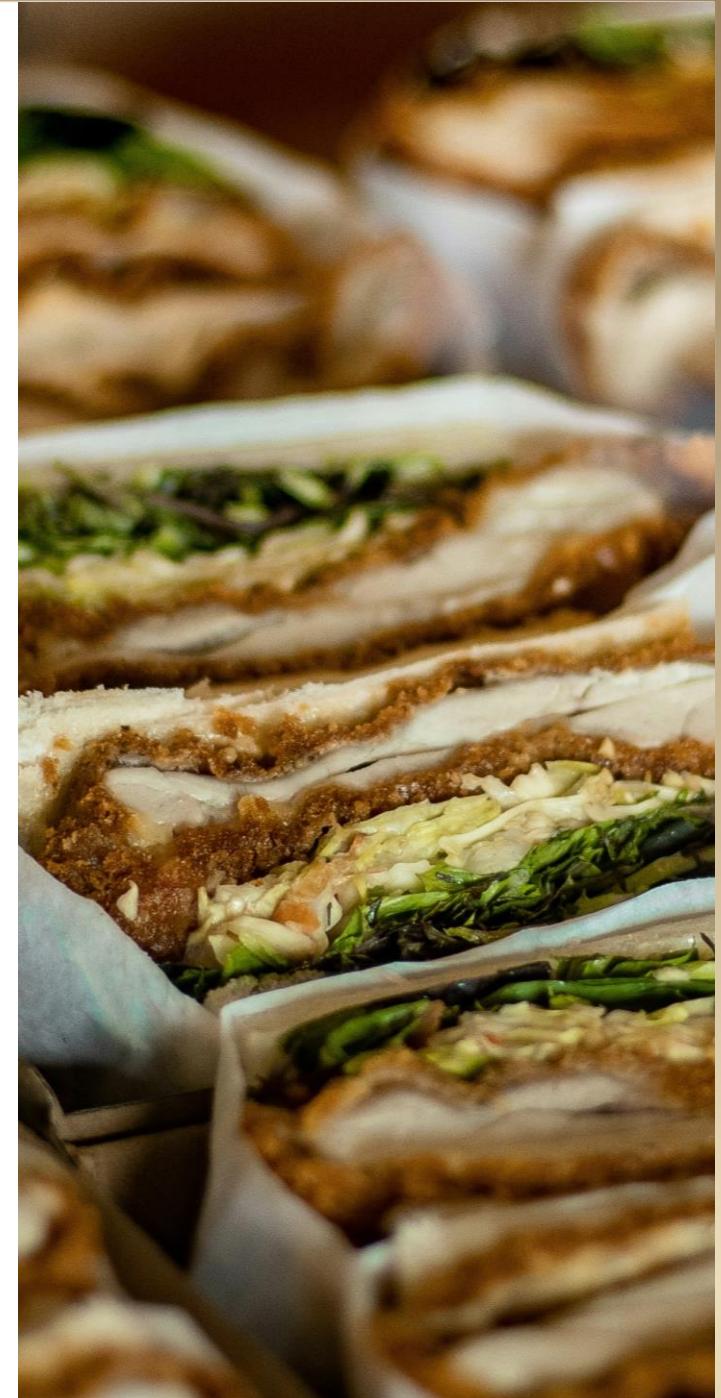
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FINGER BUFFETS

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

£27.50

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

MEDITERRANEAN FEAST

MAIN

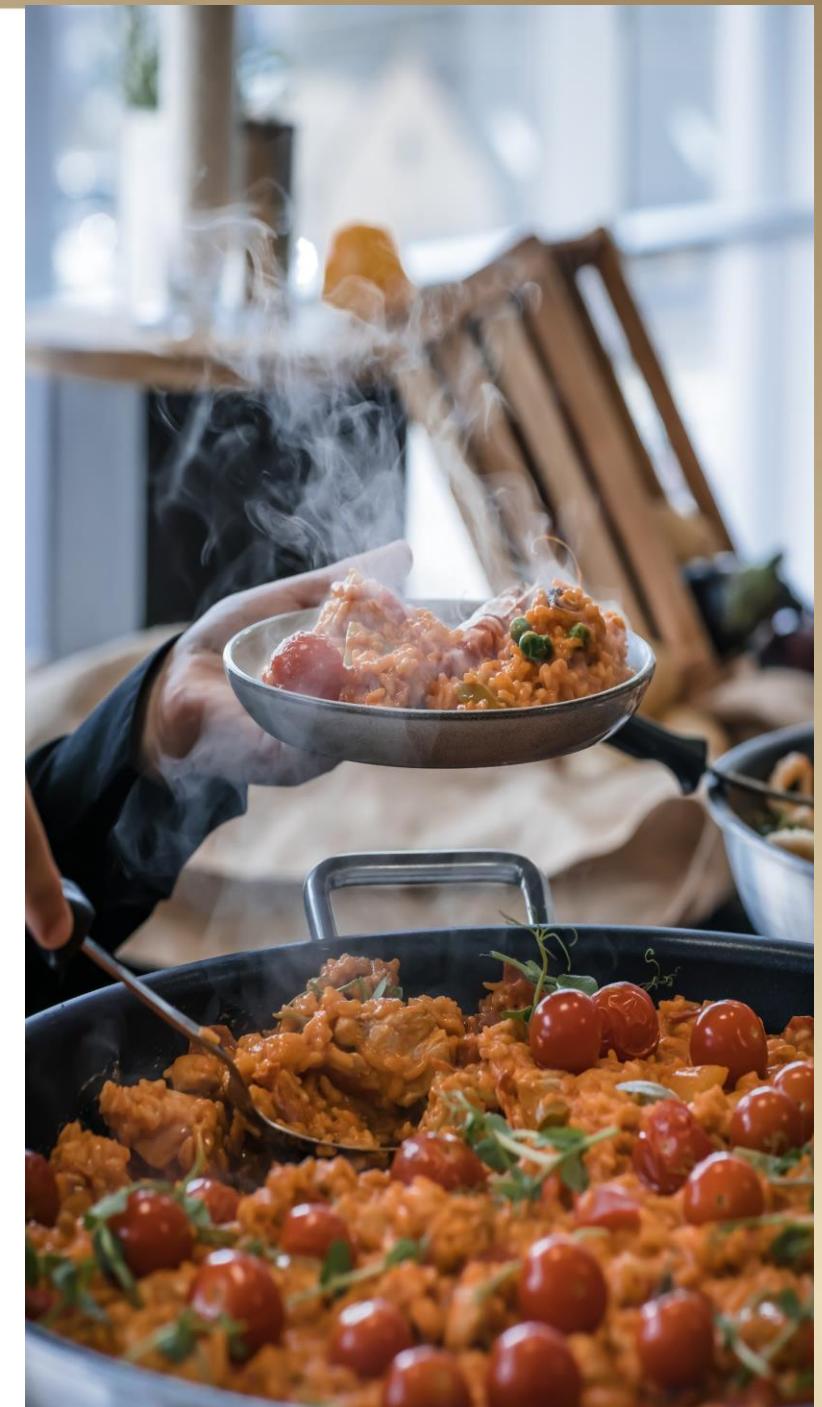
- Oregano, garlic and olive oil grilled chicken thighs OR grilled haloumi and mushroom shawarma

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





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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



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FOR MORE INFORMATION

01923 496000 | watfordevents@compass-group.co.uk | watford-fc-events.com