

2022 / 2023 EDITION

THE POSH ENTS

BOOK TODAY

01733 563947 hospitality@theposh.com

THE POSH EVENTS

The first floor has four self-contained hospitality suites in the Main Stand, we can cater from 10 to 200 people, all suites are self-contained with their own bars which is ideal for smaller functions, conferences, seminars, and presentations. There is disabled access to the first floor via an internal lift for the Executive Suite.

Executive Suite, Boardroom and David Seaman Suite, have natural daylight, and complimentary Wi-Fi access.

We have two well-appointed suites in the South Stand, The Noel Cantwell Suite which can accommodate up to 80 covers, Network Lounge up to 30 covers and 20 boxes overlooking the pitch can accommodate 6 people per box.

Free onsite parking can accommodate up to 190 cars.

Here at Weston Park Stadium, we want you to have a memorable occasion whatever that may be. These menus are a guide as to what we have on offer and a sample of our most popular dishes. If there is something that you particularly want, or it just doesn't whet your appetite then please tell us as nothing is too much trouble and our Chef will be only too happy to cater for your specific requirements to ensure your event is a first-class experience.

With our catering team nothing is too much trouble, our Hospitality Manager Jess will be only too happy to cater for you and your events requirements to make sure its first class! Make an appointment and let us show you round Weston Homes Stadium.

HOSPITALITY@THEPOSH.COM 01733 563947

MENUS

FINGER BUFFETS

OPTION 1

- Selection of closed sandwiches
- ✓ Flaky pastry sausage rolls
- Assorted quiche
- Chickpea PotatoCroquettes
- Homemade potato wedges with dips
- Fresh Fruit Platter

£ 13.40 (INC VAT)

OPTION 2

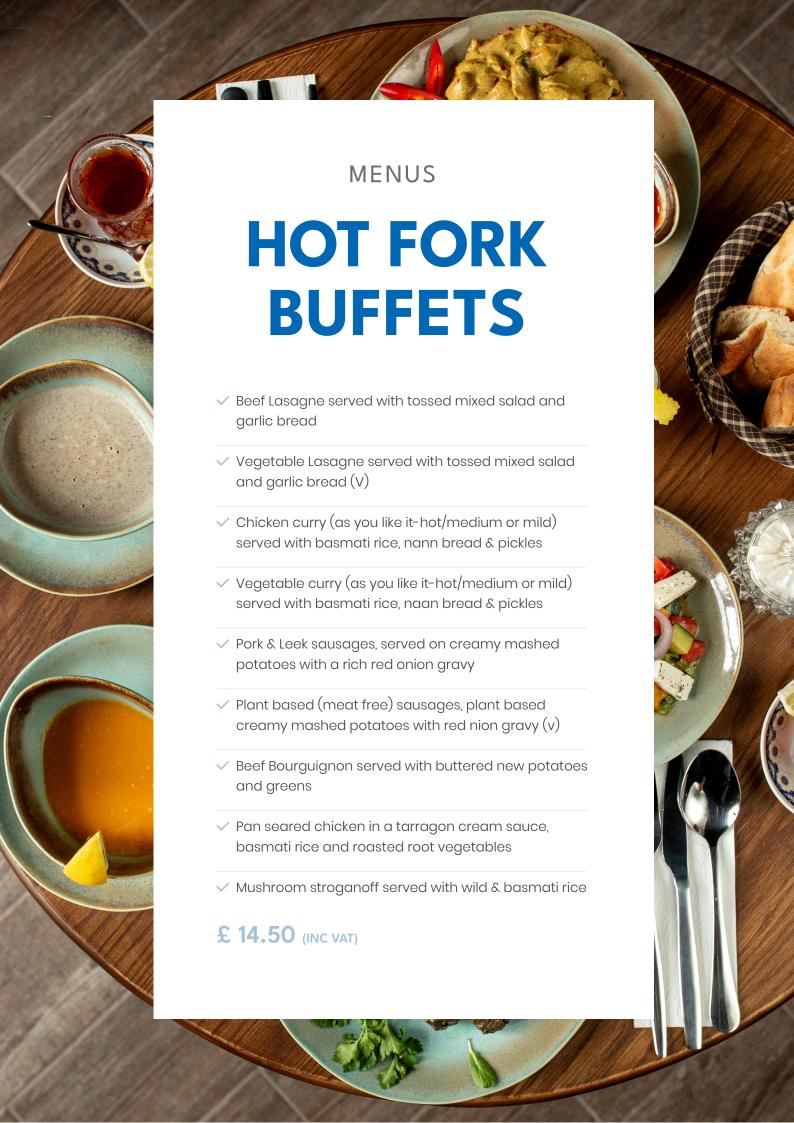
- Selection of closed sandwiches
- ✓ BBQ chicken skewers
- Mini vegetable parcels with sweet chilli
- Red onion & mature cheddar tartlets
- Chick pea tikka croquettes
- Homemade potato wedges with dips
- Assorted tray bakes

£ 14.80 (INC VAT)

OPTION 3

- Selection of filled cocktail
- Chipolatas with honey & wholegrain mustard
- Trio of Indian savoury selection
- Chicken goujons assorted dim sum with sweet chilli jam
- Homemade potato wedges with dips
- Fresh cream afternoon fancies

£ 17.50 (INC VAT)



MENUS

BANQUET SET MENU

MENU 1

Starter

Tomato & Mascapone Soup

Main course

- Chicken Supreme in a creamy mushroom sauce
- Served with fondant potato and seasonal vegetables

Dessert

- Profiteroles filled with fresh cream with a warm choclate sauce
- Freshly brewed coffee and dinner mints

£ 33.00 (INC VAT)

MENU 2

Starter

Melon Opera with raspberry coulis

Main course

- Roast pork loin with a shallot & thyme gravy
- Buttered new potatoes & seasonal vegetables
- ✓ Apple Sauce

Dessert

- Chocolate orange tart with chantilly cream
- Freshly brewed coffee and dinner mints

£ 34.75 (INC VAT)

MENU 3

Starters

Asparagus & Mushroom
 Tart served on fresh
 Rocket with pesto swirl

Main course

 Roast Leg of Lamb, fondant potato, tender greens with minted jus

Dessert

 Baked crème brulee cheesecake with raspberry coulis

Cheese Course

- Sharing British
 Cheeseboard, crackers,
 chutney & grapes
- Freshly brewed coffee and dinner mints

£ 47.00 (INC VAT)

MENUS

BANQUET SELECTOR

Main course

- Pan fried chicken breast, creamy sauce with caramelised onions, potato rosti & roasted root vegetables
- Striploin of beef, Yorkshire pudding with fondant potato, brocoli & baby carrots
- Pan fried salmon fillet with spinach & tartare cream, crushed new potatoes & wilted greens
- Roast Leg of Lamb, fondant potato, tender greens with minted jus
- Mediterean roasted vegetable & feta strudel, chunky tomato sauce, buttered new potatoes (v)
- Hotch Potch Mushroom Wellington with a creamy brandy sauce, with wild & basmati rice (v)
- Thai vegetable red curry, sticky Jasmine rice, plain pan fried roti bread (v)

Desserts

- Lemon Meringue Pie offered with fresh pouring cream
- Banoffee Pie offered with fresh pouring cream
- Bread & butter pudding with hot thick custard sauce
- Redberry & apple crumble with hot thick cusatrd sauce (v)
- ✓ Summer Pudding with crème fraiche
- British cheese selection served with crackers, chutney and grapes
- ✓ Flourless Chocolate Orange Cake (g) (v)

£ 6.50 (INC VAT)

£ 25.00 (INC VAT)

FUNERAL & WAKE REFRESHMENTS

£90.00

Room Hire Fee (includes all table linen & napkins)

£6.95 PER HEAD

A selection of freshly made sandwiches on brown and white bread, sausage rolls, assorted quiche, and pork pie

£8.95 PER HEAD

A selection of freshly made sandwiches on brown and white bread, sausage rolls, assorted quiche and pork pie, potato wedges, tea & coffee

£10.95 PER HEAD

A selection of freshly made sandwiches on brown and white bread, sausage rolls, assorted quiche and pork pie, potato wedges, tea & coffee with selection of mini cakes

Additional Options

£2.90 PER HEAD

Freshly brewed tea/coffee & biscuits

£5.50 PER HEAD

Cream Tea – homemade scone with clotted cream and jam and freshly brewed tea/coffee

£4.95 PER HEAD

Freshly made breakfast roll (choice of bacon or sausage) with freshly brewed tea/coffee





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