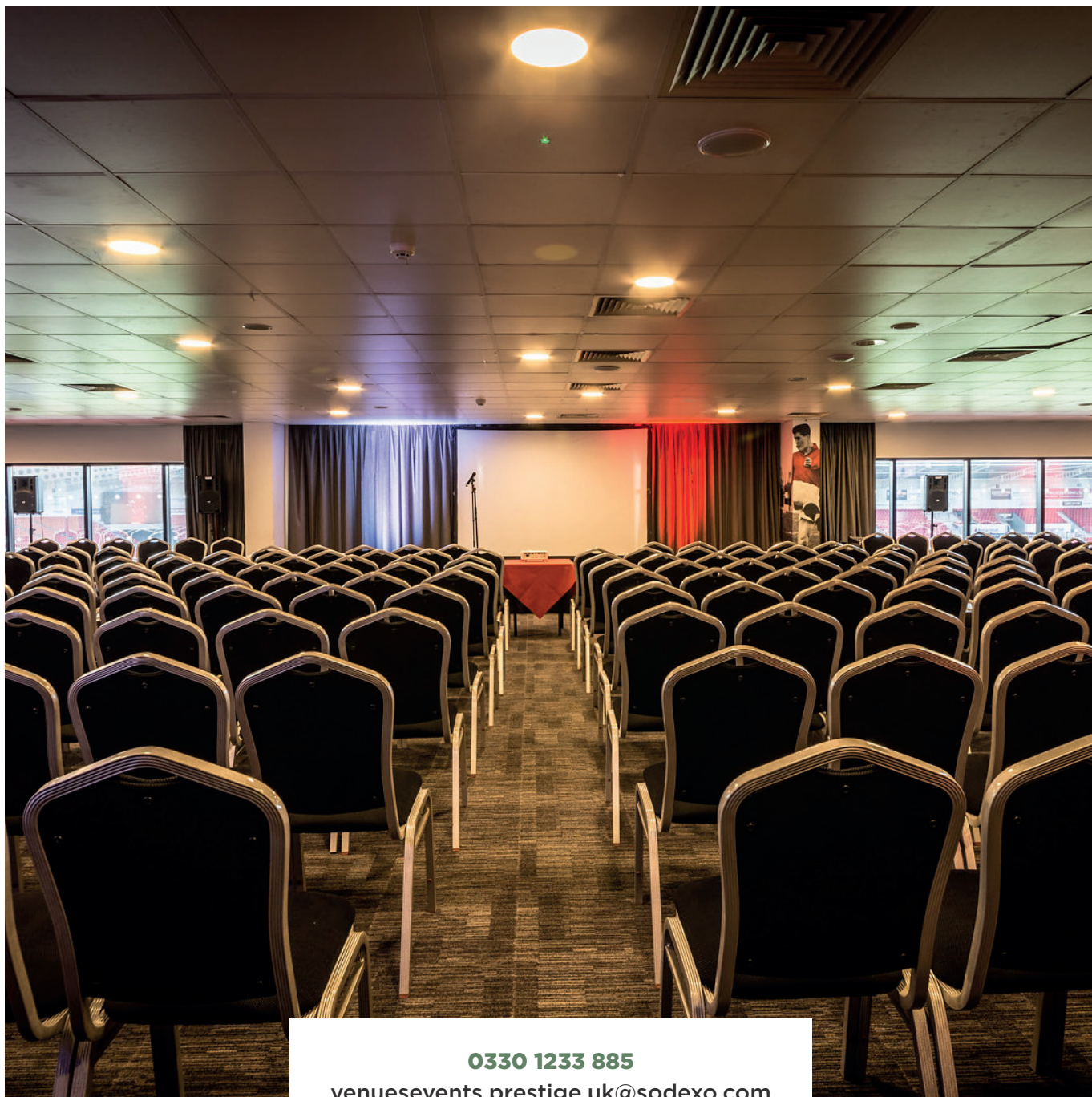




CONFERRNCING

AT THE





0330 1233 885

venueevents.prestige.uk@sodexo.com

WELCOME TO THE ECO-POWER STADIUM, DONCASTER

We have a wide range of suites available for corporate hire and ideal for any business event.

Accommodating up to 350 delegates and overlooking the stunning pitch; this venue is situated in a unique and contemporary setting.

The food delivered at your corporate event is top-notch and prepared by our specialist chefs. The menu on the day can be tailored to suit your requirements whether you require simple refreshments, light lunches, hot or cold buffets or a sit down meal.



The fully accessible multi-purpose facilities have natural daylight and lend themselves to a wide range of events from corporate hospitality, conferences, seminars, product launches, exhibitions and training.

GET IN TOUCH

Contact us today for more information on how we can assist you in planning the perfect corporate event. Day delegate packages can be tailored to your requirements and budget. Please call 0330 1233 885

PACKAGE DETAILS

DAY DELEGATE PACKAGES

Minimum number of guests may apply

1. £22 PP INC VAT

Suite hire fee
3 servings of tea, coffee and fruit teas
Sandwich lunch and wraps with potato wedges OR homemade soup, served with a selection of deli sandwiches and crisps
Jugs of water
1 x flip chart
1 x LCD projector & screen
Car parking
Wi-Fi



2. £26 PP INC VAT

Suite hire fee
3 servings of tea, coffee and fruit teas
6 Item finger buffet lunch
Jugs of water and fruit squash throughout the day
1 x flip chart
1 x LCD projector & screen
Car parking
Wi-Fi

3. £30 PP INC VAT

Suite hire fee
Unlimited tea, coffee and fruit teas
Fork buffet
Jugs of water and fruit squash throughout the day
1 x flip chart
1 x LCD projector & screen
Car parking
Wi-Fi



PACKAGE UPGRADES

Start your meeting off with hot bacon rolls or sausage sandwiches	4.00	EACH
Extra serving of tea/coffee	1.95	PER SERVING
Extra serving of tea/coffee with biscuits	2.35	PER SERVING
Danish pastries	1.50	PER SERVING
Jugs of orange juice (serves 5)	5.00	PER JUG
Bottle of mineral water	3.50	PER BOTTLE
Fresh fruit platter	1.50	PER PERSON
Granola & yoghurt	2.45	PER PERSON
Tea, coffee & fruit teas	1.95	PER PERSON

EQUIPMENT HIRE

Specialised equipment hire can be provided on request, minimum of 24 hours' notice required. Please call 0330 1233 885 for more details.



ROOM INFORMATION & TARIFFS

	Theatre	Board-room	Banquet	Cabaret	Natural daylight	Pitch facing view	Area in m ²	Daily Rate
Restaurant	350	80	350	240	✓	✓	420	£750
Belle Vue Suite	140	40	150	100	✓	X	315	£500
Directors Lounge	60	24	40	40	✓	X	84	£300
Players' Lounge	70	28	50	50	✓	X	84	£250
Executive Boxes	10	10	N/A	10	✓	✓	16	£75
Box 16	16	16	N/A	16	✓	✓	18	£120
President Suite	20	20	N/A	20	✓	✓	42	£150

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Light bite menu

Should you not want to opt for a full finger buffet or sit down meal these options would be perfect. If there is something you would like that is not on this menu, please let us know and we will put together a menu specifically for you.

LIGHT BITE

Selection of freshly baked breads with marinated olives, feta cheese & oils

£6.90 PER PERSON

Selection of sandwiches on bloomer bread, freshly made wraps with chunky potato wedges

£6.95 PER PERSON

Jacket potatoes with various fillings and mixed garden salad

£7.45 PER PERSON

Pulled pork baps with stuffing, apple sauce and crispy roast potatoes

£7.75 PER PERSON

Chefs soup of the day, selection of sandwiches and fruit bowls

£7.95 PER PERSON

Chargrilled chicken, mango salsa and herb couscous

£7.95 PER PERSON

Crispy nachos with chilli con carne, cheese, salsa and jalapenos

£7.95 PER PERSON

Crispy coated chicken with hand cut chips

£8.95 PER PERSON

Pie & peas served with wedges and gravy

£9.95 PER PERSON

PLEASE NOTE

The prices above are inclusive of VAT, a small room hire charge or minimum numbers may apply when this menu is taken.

SPECIAL DIETARY REQUIREMENTS

Sodexo Prestige Venues & Events have over 45 years' experience within the hospitality and events sector, this is reflected in our operational team's ability to cater for all special dietary needs. Let us know what it is you require and our head chef will endeavour to create a specialist dish for your event. Please note we cannot guarantee that our menu dishes are free from seed or nut traces therefore please advise us if you suffer from an allergy.

Finger buffet menu

£12.95 PP

Our finger buffet menu is included in DDR Package 2 but if you would like to order this separately it is charged at £12.95 per person.

Please select 5 items from the below

MAINS

Selection of sandwiches (compulsory)
Cajun spiced chicken skewers
Beer battered fresh market fish goujons with homemade tartar sauce
Mini toad in the holes with local favourite Henderson's relish dipping sauce
Spiced lamb skewers serve with a cool mint raita
Handmade pork sausage rolls
Chicken drumsticks marinated in tikka spices
Teriyaki marinated prawn skewers
Tandoori spiced chicken skewers
Selection of freshly baked pizza slices
Mini Thai crab cakes with sweet chilli sauce
Spiced lamb samosa with minted yoghurt

VEGETARIAN

Hand cut jacket potato wedges, sea salt, cracked black pepper with dips (v)
Yorkshire blue cheese & spring onion tarts (v)
Mini vegetable spring rolls (v)
Red onion, rocket & Wensleydale cheese tart (v)

Cheddar cheese, mushroom and thyme tartlet (v)
Black olive, sweet pepper and tomato pizza slices (v)

DESSERT

Mini baileys brulees, biscotti biscuits
Mini lemon tarts with raspberry cream
Mini chocolate brownies with a praline cream sauce
Chefs selection of mini desserts

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Healthy buffet menu

£12.45 PP

Our finger buffet menu is included in DDR Package 2 but if you would like to order this separately it is charged at £12.45 per person.

Please select 5 items from the below

MAINS

Selection of sandwiches in wholegrain and wraps with low fat fillings (compulsory)

Thyme, lemon and garlic chicken drumsticks

Cajun grilled chicken skewers

VEGETARIAN

Olive oil and black pepper baked potato wedges (v)

Chargrilled Mediterranean vegetable skewers (v)

Vegetable crudités with dips (v)

Mixed leaf salad (v)

Crunchy coleslaw (v)

Marinated roasted peppers and courgettes with lemon couscous (v)

Tomato & red onion salad (v)

Marinated olives & feta cheese (v)

Traditional grissini with hummus (v)

Chickpea and apricot couscous salad with lemon and mint (v)

Spinach & leek frittata (v)

Penne pasta with cherry tomatoes and pesto dressing (v)

DESSERT

Fresh fruit platter (vg)

Greek style yoghurt with honey and oat crumble

Additional Items £2.50 per person per item

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Fork buffet menu

£17.95 PP

Our fork buffet menu is included in DDR Package 3
but if you would like to order this separately it is charged at £17.95 per person.

Please select 2 main courses and 1 dessert from the below

MAIN

Traditional lasagne, garlic & herb ciabatta and buttered new potatoes

Homemade shepherd's pie roasted root vegetables

Meat & potato pie, topped with short crust pastry with glazed carrots & courgettes

Cumberland ring, creamy mash, minted peas & onion rings

Mild chicken curry, braised onion rice & naan bread

Beer battered fresh market fish, homemade chips, mushy peas & tartar sauce

Chicken tikka with fragrant rice & naan bread

Beef casserole with Yorkshire pudding, swede & carrot puree

VEGETARIAN

Vegetable lasagne, garlic & herb ciabatta and buttered new potatoes (v)

Butternut squash & sage risotto cake, woodland mushrooms & grain mustard sauce (v)

Creamy vegetable wellington (v)

Sweet potato and spinach curry (v)

Roast aubergine stuffed with Moroccan spiced cous cous (v)

DESSERT

Bakewell tart & lashings of custard

Apple & berry crumble & custard

Lemon posset & ginger biscuit

Treacle tart & vanilla ice cream

Chocolate & orange pot with rosemary biscotti

Fresh fruit salad and pouring cream

Tea & coffee can be added at £1.95 per person

PLEASE NOTE

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SPECIAL DIETARY REQUIREMENTS

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*“The perfect
venue for our
conference”*

CONFERENCING AND EVENTS AT THE



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