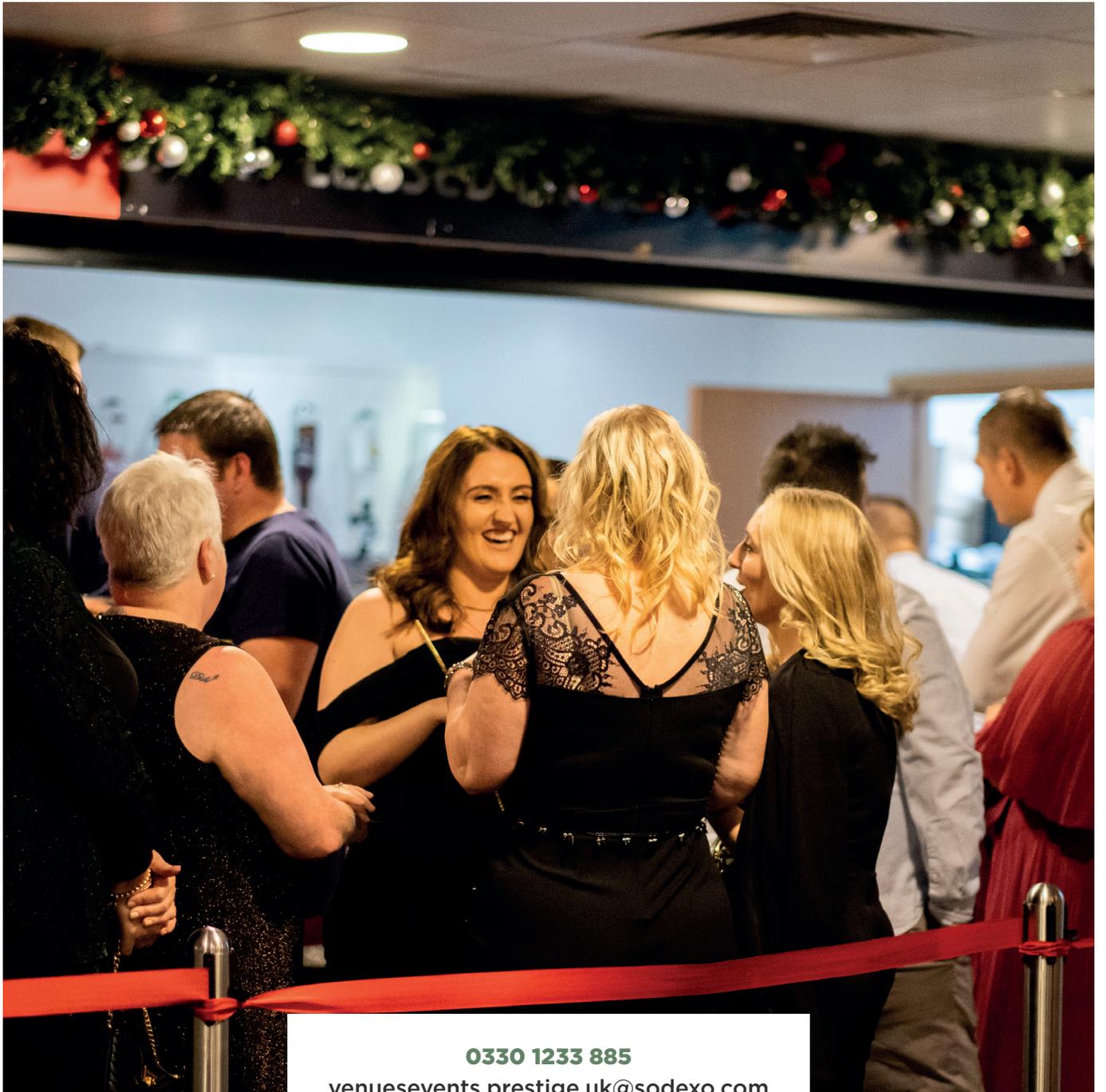




# EVENTS & PARTIES

AT THE





**0330 1233 885**

**[venueevents.prestige.uk@sodexo.com](mailto:venueevents.prestige.uk@sodexo.com)**

# WELCOME TO THE ECO-POWER STADIUM, DONCASTER

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Located 20 miles from Sheffield the Eco-Power Stadium is a newly renovated, multi-purpose conferencing and events centre, situated within the esteemed Lakeside development.

Significant investment in the stadium and surrounding complex has transformed it into a leading events venue, boasting unparalleled facilities and contemporary, luxurious suites.

The stadium has earned the reputation of being one of the premier venues in South Yorkshire for all types of corporate and private events, including meetings, training days, parties and concerts. Our range of modern party suites means we will have the perfect space for your event, whatever the size, with our Restaurant Suite capable of hosting up to 500 guests.



Each room can be dressed and tailored to meet your specific requirements and our skilled brigade of chefs will create a personalised menu for your event, using fresh, locally sourced ingredients, to meet your needs and budget. Whether you are planning a birthday, engagement, christening or any other reason to celebrate, the Eco-Power Stadium is the ideal venue for your special event!

## **GET IN TOUCH**

We look forward to welcoming you and helping you plan and deliver the perfect event. Please call 0330 1233 885

# EVENT & PARTY PACKAGES

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## 1. £12.95 PP INC VAT

Suite hire from 7.30pm until  
1am, last orders at 12.30am

DJ and Disco

White Linen

Your Choice of Menu  
from 'Light Bite' Section



## 2. £15.95 PP INC VAT

Suite hire from 7.30pm until  
1am, last orders at 12.30am

DJ and Disco

White Linen

5 Item Finger Buffet



## 3. £18.95 PP INC VAT

Suite hire from 7.30pm until  
1am, last orders at 12.30am

DJ and Disco

White Linen

Fork Buffet Menu

### PLEASE NOTE

All of the prices quoted below are inclusive of VAT. Minimum numbers of 90 would apply for a package to be taken. Additional room hire fee may apply if a package is not taken.



## OUR FOOD ETHOS

We only use meat that is farm assured to UK welfare standards

We only use sustainable fish and seafood

We only use 100% free range fresh shell eggs

We use seasonal produce wherever possible

Our food is free from undesirable additives, Tran's fats and GM ingredients

Our recipes are homemade wherever possible

We serve BELU mineral water. This ethical British water that gives all profits to Water Aid that funds water projects in developing countries

## ALLERGY ADVICE

Please advise us if you have a specific dietary requirement so we can prepare something special just for you 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.



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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

### PLEASE NOTE

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### SPECIAL DIETARY REQUIREMENTS

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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

### **PLEASE NOTE**

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### **SPECIAL DIETARY REQUIREMENTS**

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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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# Banqueting 1

**£22.00 PP**

If you would prefer to have a sit down three course meal we have a selection of set menus to impress your guests.

**Please choose one starter, main and dessert**

## STARTERS

Cream of tomato soup with smoked paprika croutons (v)

Vegetable soup with herb croutons (v)

Leek and potato soup with crispy pancetta

Chicken pate with plum & ginger chutney

Crispy coated pork salad with homemade pickles

Sliced Serrano Ham with Basil Infused Melon

## MAINS

Homemade steak & ale pie, rosemary & black pepper dusted roast potatoes & peas

Pan fried chicken supreme on champ mashed potatoes with a creamy peppercorn sauce

Garlic and parmesan crusted loin of pork with mustard and red onion potato cake

Roast chicken wrapped in smoked bacon with sage crushed potatoes

Herb roasted chicken, Henderson's relish flavoured gravy, mushroom and button onion, buttered fondant potato, glazed carrots and courgettes

Mushroom, spinach and blue cheese gnocchi with herb buttered new potatoes (v)

Slow braised beef, buttered fondant potato & greens (supplement of £2.50)

## DESSERT

Double chocolate brownie with praline cream  
Treacle sponge & custard

Lemon posset with meringue & jelly

Vanilla cheesecake with black cherry compote

Chocolate pot with salted caramel and shortbread

White chocolate and vanilla crème brulee tart

### PLEASE NOTE

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### SPECIAL DIETARY REQUIREMENTS

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(For catering numbers of 100 and over this price will be reduced to £20.00 pp)

# Banqueting 2,3,4

If you would prefer to have a sit down three course meal we have a selection of set menus to impress your guests. We are more than happy for you to suggest alternative menu ideas and we can put together a bespoke menu just for you.

## **BANQUETING MENU 2** **£24.00 PER PERSON**

Salmon & parsley ballantine, pickled cucumber & dill salad, homemade salad cream

'Duo of pork' seared loin of pork, braised pork pie, crushed new potatoes with sage & capers, buttered green beans

Bailey's crème, sugared shortbread biscuits

Freshly brewed coffee

Homemade fudge

## **BANQUETING MENU 3** **£25.00 PER PERSON**

Ham hock & apricot terrine with homemade piccalilli

Braised lamb leg steak, dauphinoise potatoes, sweet & sour red cabbage, mint infused gravy

Double chocolate brownie, praline dusted vanilla ice cream

Freshly brewed coffee

Handmade chocolates

## **BANQUETING MENU 4** **£26.00 PER PERSON**

Confit chicken salad, roasted tomato, Henderson's relish syrup & pea shoots

Slow braised Yorkshire beef, horseradish potato cake, swede & carrot mash, red wine gravy

French apple tart with blackcurrant sorbet

Freshly brewed coffee

Mini sweet selection

### **PLEASE NOTE**

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### **SPECIAL DIETARY REQUIREMENTS**

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# Carvery menu

**£22.00 PP**

Our carvery menus are charged at £22.00 per person and we have two delicious menu options for you to choose from.

## CARVERY MENU 1

Traditional roast turkey, sage & onion, chipolata sausage & cranberry sauce

**OR**

Honey & mustard roasted bacon loin, cider gravy

**WITH**

Roast potatoes, seasonal vegetables and Yorkshire puddings

Homemade apple & berry crumble tart with vanilla bean custard

Freshly brewed coffee



## CARVERY MENU 2

Traditional roast beef & Yorkshire pudding

**OR**

Roast pork, apple sauce, sage & onion

**WITH**

Roast potatoes, seasonal vegetables and Yorkshire puddings

Treacle sponge & custard

Freshly brewed coffee

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### SPECIAL DIETARY REQUIREMENTS

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# Canapés & antipasti

What better way to start your event than with a selection of delicate canapés and antipasti to impress your guests. Our selection of warm & cold canapés are all home made with the freshest ingredients.

## CANAPÉS | £6.95 PER PERSON

Smoked salmon & cream cheese, savoury pancake  
Yorkshire blue & leek tarts (v)  
Roast tomato & basil crispy risotto balls (v)  
Slow braised beef with mini Yorkshire pudding  
Mini fish & chip cones  
Chicken liver pate & red onion marmalade  
Smoked cheddar and leek bon bon (v)  
Baby baked potato with cream cheese & chive (v)  
Tandoori chicken with mint yogurt



## ANTIPASTI | £16.00 PER PERSON

Selection of cured meats to include parma ham and salami  
Platters of assorted cheeses, french brie, smoked applewood, red and white cheddar  
Marinated chargrilled peppers and courgettes (v)  
Bowls of mixed olives (v)  
Basil infused tomatoes and feta cheese (v)  
Smoked paprika and parmesan cheese straws (v)  
Grissini bread sticks & selection of warm breads (v)  
Hummus (v)  
Crisp green salad (v)

### PLEASE NOTE

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### SPECIAL DIETARY REQUIREMENTS

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# Vegetarian & vegan

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.

## VEGETARIAN

Yorkshire blue & spinach roulade, tomato & pepper stew

Goat's cheese & mushroom tart, with grain mustard cream reduction

Cheeses bon bons, five bean tomato stew, rocket & fennel salad

Spiced chick pea curry, cauliflower fritters

Butternut squash & sage risotto cake with chargrilled vegetables

Mushroom, spinach and smoked cheddar



## GLUTEN FREE AND VEGAN

Chargrilled polenta with wild mushroom ragout

Oven roasted tower of Mediterranean vegetables with tomato and basil sauce

Roast red pepper stuffed with savoury rice

### PLEASE NOTE

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### SPECIAL DIETARY REQUIREMENTS

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*“The perfect  
venue for our  
party”*

CONFERENCING AND EVENTS AT THE



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