



YOUR WEDDING

AT THE



**Eco-Power
Stadium**



0330 1233 885
venueevents.prestige.uk@sodexo.com

WELCOME TO THE ECO-POWER STADIUM, DONCASTER

May we take this opportunity to wish you many congratulations on your forthcoming marriage.

Your wedding day is an unforgettable occasion and the choice of venue for your ceremony and reception plays a major part in making it a memorable day for you and your family and friends.

Whether you are planning an intimate wedding breakfast or a grand reception, Eco-Power Stadium has the range of suites and facilities to provide the perfect backdrop for your big day.

We will make sure every aspect of your day is taken care of, allowing you the freedom and peace of mind to enjoy and savour every moment!



Our expert wedding and events planners will assist you with everything from customising room decor to the creation of your own bespoke wedding menu, guaranteeing you your perfect, tailor-made wedding.

All suites, packages and menus can be tailored to your budget and requirements.

GET IN TOUCH

For more information on the facilities available or to make an appointment to view the stadium, please call 0330 1233 885

Banqueting

MENUS

£22 INC VAT

Please choose from the banqueting menu on page 7



£25 INC VAT

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

Coffee & homemade chocolates

£24 INC VAT

Salmon & parsley Ballantine, pickled cucumber & drill salad, homemade salad cream

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

Bailey's crème, sugared shortbread biscuits

Coffee & homemade fudge

£26 INC VAT

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

Coffee & mini sweet selection



PRE ORDERED DRINKS

House Red & White Wine	15.00	BOTTLE
House Rose Wine	17.50	BOTTLE
Sparkling Wine Prosecco, Tosti	20.00	BOTTLE
Champagne from	40.00	BOTTLE
Bucks Fizz	3.75	GLASS
Pimms	3.75	GLASS

ENTERTAINMENT

We can provide a DJ & Disco for £250.00. Alternatively, subject to conditions, you are welcome to provide your own entertainment at no charge. Please contact the sales team for more details.





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"The food was absolutely beautiful"



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Banqueting menu

£22.00 PP

Please choose one starter, main and dessert for your three course meal, followed by tea & coffee, served to the table.

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 & BLUE CHEESE GNOCCHI
With herb buttered new potatoes (v)

SLOW BRAISED BEEF (supplement of £2.50)
Buttered fondant potato & greens

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

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

Please select 6 items.

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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Fork buffet menu

£17.95 PP

Please select 2 main courses and 1 dessert to be served for all.

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

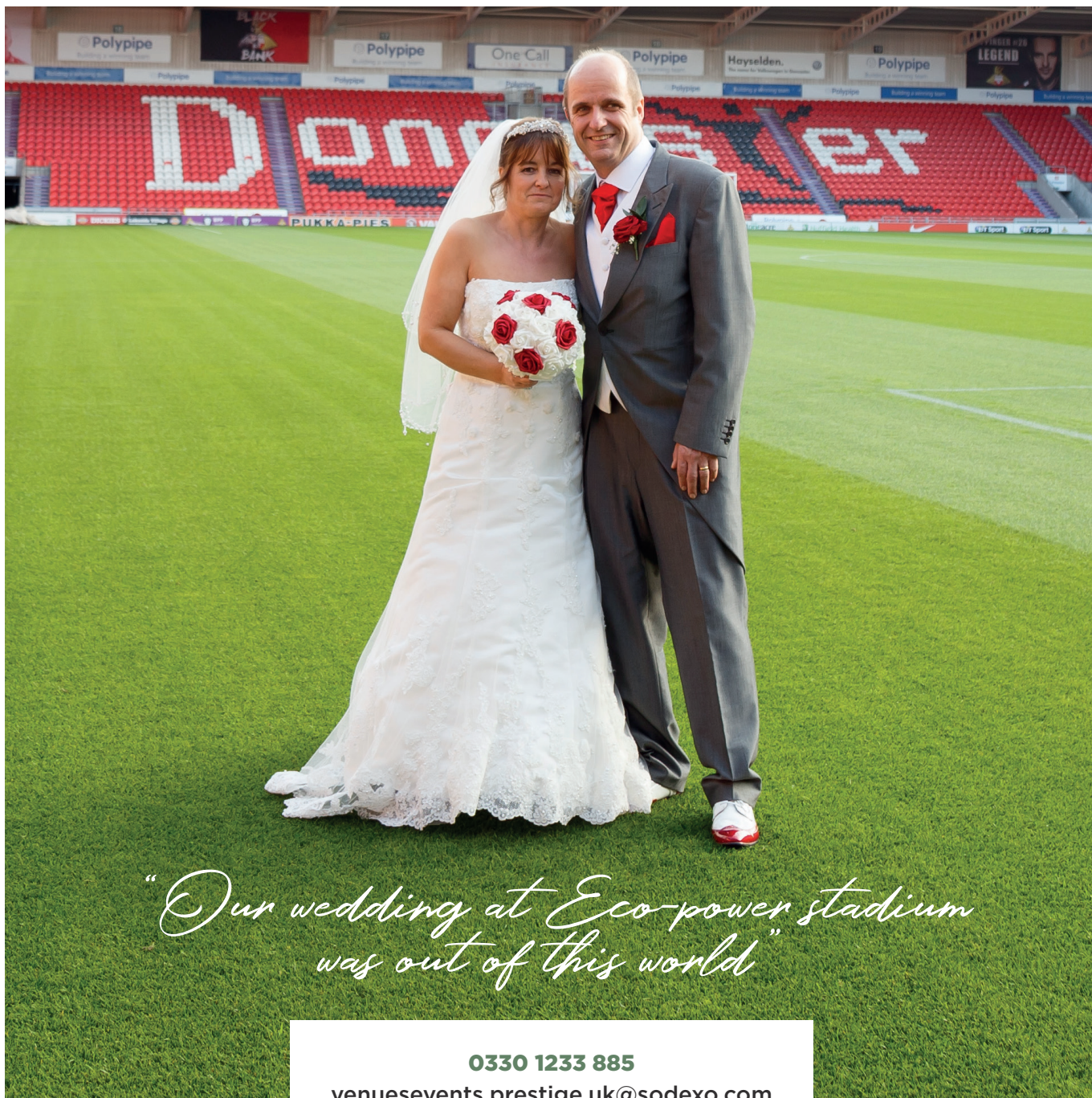
Tea & coffee can be added at £1.95 per person

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*“Our wedding at Eco-power stadium
was out of this world”*

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Special day

FANCY SOMETHING DIFFERENT?

All our catering is homemade and produced freshly in house from products sourced as locally and ethically as possible, this enables us to be a little more flexible with what we can offer.

If you'd prefer just an evening reception or something less formal, please let us know your thoughts and ideas and we will tailor a quote to suit your requirements.

CONTACT DETAILS



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@sodexoprestige



All menus are subject to minimum numbers and a room hire charge may apply.

For more information on the facilities available or to make an appointment to view the stadium, please contact us.



*“Thank you for
making our dream
day come true”*

CONFERENCING AND EVENTS AT THE



Eco-Power Stadium, Stadium Way, Doncaster DN4 5JW

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