

# *Wedding Packages & Menus*

## *2015*



**Keepmoat Stadium**

Stadium Way

Doncaster

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## Weddings

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

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

Whether you are planning an intimate wedding breakfast or a grand reception, Keepmoat Stadium has the range of suites and amenities 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. For more information on the facilities available or to make an appointment to view the stadium, please call direct on 01302 762590.



## Pre Ordered Drinks

House Red & White Wine - £ 15.00 per bottle

House Rose Wine - £17.50 per bottle

Sparkling Wine – Prosecco, Sant’ Orsola - £ 20.00 per bottle

Champagne – Louis Dornier et Fils Brut - £37.50 per bottle

Bucks Fizz - £ 3.75 per 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 detail.



## Banqueting Menus

### Menu 1 - £20.00 per person

Roast tomato & basil soup, Parmesan & paprika straw  
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Herb roasted breast of chicken, Henderson's relish  
flavoured gravy, mushroom & button onion, buttered  
fondant potato, glazed carrots & courgettes  
\*\*\*

Glazed Lemon Tart, crisp lemon wafer, raspberry  
cream  
\*\*\*

Freshly brewed coffee

### Menu 2 - £22.00 per person

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

### Menu 3 - £24.00 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  
\*\*\*

Coffee & Homemade chocolates

### Menu 4 - £25.00 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  
\*\*\*

Coffee & Mini sweet selection



## Buffet Menus –

### **Finger Buffet - £11.95 per person**

#### **Please select 6 items**

A Selection of Freshly Prepared Sandwiches

Hand Cut Fat Chips

Honey and Mint Marinated Lamb Koftas

Dinky Individual Quiche

Lemon and Coriander Spiced Prawn Kebab

Mini Toad in the Hole with Balsamic Onions

Mini Individual Cottage Pies

Mini Vegetable Spring Roll with Riatta Dip

BBQ Marinated Chicken Drumstick

Cajun Style Chicken Kebabs

Oven Roasted Paprika Wedges

Homemade Chocolate Brownie

Vanilla Crème Brulee

Double Chocolate Fudge Cake with Pouring Cream

Mini Lemon Tart with Raspberry Coulis

# **Fork Buffet - £15.95 per person**

**Please choose two of the following main course and one dessert**

## **Main Course**

**Pasta Carbonara with Garlic Bread**

**Beef Stew and Herb Dumpling with Creamed Mash Potato**

**Chicken Tikka Masala with Rice**

**Vegetable Thai Green Curry with Rice**

**Ground Beef Chilli Carne with Tortilla with Cheese and Dips**

**Lasagna served with Salad and Garlic Bread**

**Vegetable Lasagna with Garlic Bread and Salad**

## **Dessert**

**Double Chocolate Fudge Cake with Pouring Cream**

**Fresh Fruit Eton Mess**

**Treacle Sponge with Vanilla Custard**



## Special Dietary Requirements

All events at Keepmoat Stadium are managed by Centerplate. Centerplate specialises in exceptional venue and event catering; the UK division is based in North Staffordshire where we have been based for over 40 years and we have a proven track record in delivering excellent customer service and great fresh food at stadiums, arenas, racecourses, museums, visitor attractions and theatres.

As with all events some guests may have a special dietary requirement. I would recommend putting a little note on your invitations asking anyone who has got a special diet to let you know their requirements and what foods they need to avoid and our chef's will create a dish especially for them.

### **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

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

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