



CHARLTON EVENTS
PROM PACKAGES



WELCOME TO THE VALLEY

Home to Charlton Athletic Football Club and located near Greenwich, The Valley, is one of Southeast London's most memorable venues and the perfect place for your prom or graduation ball.

At Charlton Events we care about the food we create and believe in creating unforgettable dining experiences for our guests. Our commitment to using the highest-quality ingredients is reflected in the outstanding flavours of our dishes. From canapés to buffet to banquets, we deliver blends of flavours and spices that promise to truly enhance and elevate your experience and your event.

All our menus are produced using sustainable and ethical ingredients, from small, local and independent suppliers wherever possible.

We hope to see you at The Valley soon.

Please get in touch if there's anything we can help with – we'd be delighted to hear from you!





WE ARE MORE THAN JUST A STADIUM

We're in every detail of your event. From hand-crafted snacks and incredible canapés to memorable dinners.

Everything is overseen by our amazing team of chefs, event sales team and operators, to ensure your experience stands out. Getting to know you and your plans gives our team the power to craft moments and memories that last.

Our obsession with craft, creativity and community drives everything we do, because we believe that amazing food and service sit at the heart of every guest experience and that when those elements come together, something very special happens.





STREET FOOD PARTY **£45** (Minimum guests 120)

Includes room hire, mocktail on arrival, and a selection of street food with doughnuts and mini desserts

- Katsu curry with rice, chilli, spring onion and prawn crackers (vegan option available)
- Piri-piri chicken with dirty rice, corn ribs and lemon and lime sauce
- Beef burger in a brioche bun with fries, onion rings, ketchup and mayonnaise
- Doughnut wall
- Mini dessert station

V – VEGETARIAN | VE – VEGAN

For those with special dietary requirements or allergies who wish to know about the food and drink ingredients used, please ask the Event Coordinator. All prices are per person and exclude VAT. Please note that our menu offerings are subject to seasonal availability and may change.





PLATED FEAST PARTY **£50** (Minimum guests 120)

Includes room hire, mocktail on arrival, seated starter and main followed by doughnuts and mini desserts

Set menu one

Heirloom tomato caprese, wild rocket (V)

Rolled beef blade, dauphinoise, heritage carrots, veal jus

OR

Beetroot and mushroom wellington, dauphinoise, heritage carrots, vegetarian gravy, leek oil (V)

Set menu two

Pickled Rainbow beetroot, goat's cheese mousse, mint gel (V)

Pan seared cod fillet in white wine, tomato and basil, crushed new potatoes, tender stem broccoli

OR

Celeriac steak, creamed leeks, Old Winchester, watercress, crushed new potatoes, tender stem broccoli (V)

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FORMAL BLACK-TIE PARTY £55 (Minimum guests 120)

Includes room hire, mocktail on arrival, seated starter, main, and dessert.

Starters

Smoked mackerel pâté,
garlic
crostini, chilli citrus jam

Wild mushroom cream,
tarragon pesto, pecorino
cases (V)

Cured Hampshire Chalk
Stream trout, pickled
cucumbers, buttermilk
sauce, chive oil

Crispy Parma ham, charred
asparagus, yellow pepper
Romesco sauce, basil

Roasted figs, vegan Greek
white cheese crumble,
toasted pine nuts, wild
rocket (VE)

Mains

Mushroom croquettes,
tarragon sauce,
caramelised shallots,
sweetcorn purée (V)

Butternut squash risotto,
New Forest wild mushroom,
pumpkin seed pesto (VG)

Beef blade fillet, salsa
verde, heritage tomatoes,
pecorino gnocchi

Salmon fillet, broccoli
tender stem, roasted
almond, pear and pea
crème

Pan seared seabass, crispy
bacon, creamed spinach
and pea, herb oil

Desserts

Dark chocolate fondant,
raspberries, raspberry
coulis (V)

Limoncello posset, meringue
shards, shortbread (V)

Set rice pudding, popped rice,
Maraschino cherry jam (V)

Vanilla poached pear,
frangipane tart, crème
fraîche (V)

Vegan panna cotta, Concorde
pears, honeycomb (VE)

Tiramisu opera cake,
hazelnut crème (V)

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ALLERGENS

Do you have a food allergy or intolerance?

In advance of your event, allergen information can be provided by your Event Co-ordinator on the 14 major allergens.

At your event, your Event Manager will be able to provide access to the allergen folder which holds all the information on which allergens are contained in your chosen menu and can help you make an informed decision.

Please note, as with every catering establishment, there is always a potential for cross-contamination to occur. While we endeavour to prevent this as far as possible, the nature of an allergen means we cannot fully guarantee that cross-contamination may not have occurred. We encourage our customers with food allergies and intolerances to let our staff know, so we can better cater for them. We are happy to provide further detail on ingredients and how they were handled to allow you make an informed decision as to whether the food is suitable for you.



MUSTARD



MOLLUSCS



NUTS



CRUSTACEANS



FISH



EGG



SULPHUR DIOXIDE



SOYBEAN



MILK



PEANUT



SESAME



GLUTEN



CELERY



LUPIN

If you have any concerns, please speak with a member of staff



FOR MORE INFORMATION

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