



**WEDDING PACKAGE**



## 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 to celebrate your special day.**

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. With hand-picked wines and stylish design.**

Everything is overseen by our amazing team of chefs, wine experts, 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, drink, and service sit at the heart of every guest experience and that when those three elements come together, something very special happens.





## OUR COMMITMENTS TO PEOPLE, PLACE AND PLANET

**Our focus as a business is bringing hand crafted food and drink to the table every day, and at the same time supporting the communities we work with and for. Employment opportunities for local people, buying through our hand- picked larder of artisan suppliers and an absolute focus on minimising the impact of our operations on the planet, are key objectives of every partnership.**

Our commitment is clear throughout this menu brochure: we are proud to offer the very best in British meat and cheeses. None of our fresh produce is transported by air freight, and the fish we purchase and serve is rated MCS 1,2,3.

As a wider business, we aim to be net zero by 2040.

In short, this means great food, drink and service that has a meaningful and lasting impact on the people and places we work with and for – all the while safeguarding the planet for future generations.





**WEDDING BREAKFAST**



## WEDDING BREAKFAST PACKAGE **£85** (Minimum guests 80)

Wedding coordinator to support you throughout the planning process

Menu tasting for your wedding breakfast

Wedding breakfast room hire

Cake stand and knife for your special day

A glass of house wine on arrival

Three course set wedding breakfast with coffee and chocolate truffles

Half a bottle of house wine for each of your guests during the wedding breakfast

A glass of sparkling wine for your toast

White linen tablecloths and napkins

Easel for table plan

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, exclude VAT and valid until 31<sup>st</sup> December 2025. Please note that our menu offerings are subject to seasonal availability and may change.





## WEDDING BREAKFAST MENU

Menu includes bread roll and butter served with your starter and post meal freshly brewed Community Blend coffee, English breakfast tea and a selection of herbal infusions, served with chocolate truffles.

Please choose one starter, one main and one dessert for the whole event plus a vegetarian and vegan option.

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## WEDDING BREAKFAST - STARTERS

### **Honey glazed figs**

Greek white, olive, toasted pistachio (VE)

### **Smoked Cornish mackerel and horseradish rillette**

Dill potato salad, seeded cracker

### **British mushroom, tarragon and truffle tartlet**

Lovage, prosociano cheese (VE)

### **Seaweed cured Chalk Stream trout**

Pickled cucumbers, crème fraiche, cockle gremolata

### **Pressed smoked ham terrine**

Pineapple, piccalilli, pork crumble

### **Crispy chicken croquette**

Gem, Old Winchester, anchovy & garlic emulsion

### **London Larder salt beef**

Pickled onion, mustard seeds, brown sauce, grilled bagel

### **Coley and brown cod brandade**

Crushed peas, capers, tartare mayonnaise

### **Confit Asian duck**

Sweet and sour carrot, plum sauce, crispy seaweed

### **Roasted heritage carrots**

Black houmous, carrot falafel, hazelnut dukkah (VE)





## WEDDING BREAKFAST - MAINS

### **Cauliflower cheese and winter truffle pie**

Pickled walnut, truffled cheese velouté

### **Ironbark pumpkin and pearl barley porridge**

Cotehill Blue, pinenut, deep fried sage

### **Beef fillet**

Pomme anna, tender stem, Tring Brewery beer onion ring, beef fat and thyme jus

### **Pan seared seabass**

Sea vegetables, Cobble Lane nduja, coco bean and tomato stew

### **Curry spiced salmon**

Charred broccoli, potato saag, curry cream

### **Breast of Cornish red chicken Kiev croquette**

Braised fondant, cauliflower, black cabbage

### **Pan seared seabass**

Crispy bacon, creamed spinach and pea, herb oil

### **Slow braised Suffolk lamb shoulder**

Creamed potato, grilled English leeks, rosemary jus

### **Chalk Stream trout**

Saffron and seaweed potatoes, braised baby fennel, bouillabaisse sauce

### **Cider brined English pork loin**

Lardo Hasselback potatoes, sweetcorn, Swiss chard, smoked bacon gravy

### **Malt glazed celeriac**

Roasted mushrooms, celeriac puree, steamed greens, golden raisin gremolata (VE)





## WEDDING BREAKFAST - DESSERTS

### **Date and demerara steamed pudding**

Miso caramel sauce, vanilla ice cream

### **Chocolate orange torte**

Orange textures, malted chocolate crumb

### **Chilled coconut rice pudding**

Passionfruit, mango, toasted coconut (VE)

### **Vanilla poached pear**

Almond Bakewell, creme fraiche

### **Eton Mess**

Raspberries, toasted almond, vegan meringue (VE)

### **Tiramisu slice**

Union Coffee cream, hazelnut

### **Banoffee slice**

Caramelised banana, whipped peanut butter

### **English apple crumble pie**

Demerara custard

### **Marmalade brioche bread and butter pudding**

Cointreau and orange sauce

### **Classic lemon tart**

Italian meringue, limoncello curd



A collage of various canapés and cheese course items arranged on marble and slate platters. The items include: meat slices topped with green pesto and pine nuts; small square pastries with red fillings; round tarts with green fillings and purple flowers; skewers with meat and cheese; and bread slices topped with tomatoes, olives, and cheese. The background is a light wood surface.

## CANAPÉ AND CHEESE COURSE



## CANAPÉ RECEPTION £22

(Minimum guests 80)

Choose four canapés from the options below:

### Plant

Salt & pepper tofu, sweet chilli (VE)

English mushrooms on sourdough, chive, truffle (VE)

Tomato and basil pinwheel, toasted pinenut, prosociano(VE)

Onion bhaji, spiced mango, coriander, puffed Rice (VE)

### Vegetarian

Black olive and cheddar Scone, smoked tomato jam, herb cream cheese (V)

Confit leek and cheddar quiche, Tring brewery ale sabayon (V)

Beetroot and goats cheese cone, balsamic, hazelnut (V)

Gochujang cauliflower tempura, pink onions, ponzu (V)

### Fish (hot)

Gochujang cod skewers, seaweed, crispy chilli oil

Scallops, crushed pea, smoked bacon

Smoked haddock brandade, tartare mayonnaise, gherkin

### Fish (cold)

Smoked mackerel pate, horseradish, cucumber, crispy caper

Whipped salmon tartlet, turnip, kombu, keta caviar

Sesame tuna, wasabi, pickled chilli

### Meat (hot)

Mini beef pastie, truffle and parsley emulsion

Hot honey glazed sausages, chive, pork scratchings

Panko chicken, katsu mayonnaise, pickled ginger

### Meat (cold)

Smoked chicken Caesar tartlet, egg yolk, Old Winchester

Cobble Lane pork lomo, apple, crostini, pork crumble

Rare roast beef, croute, horseradish

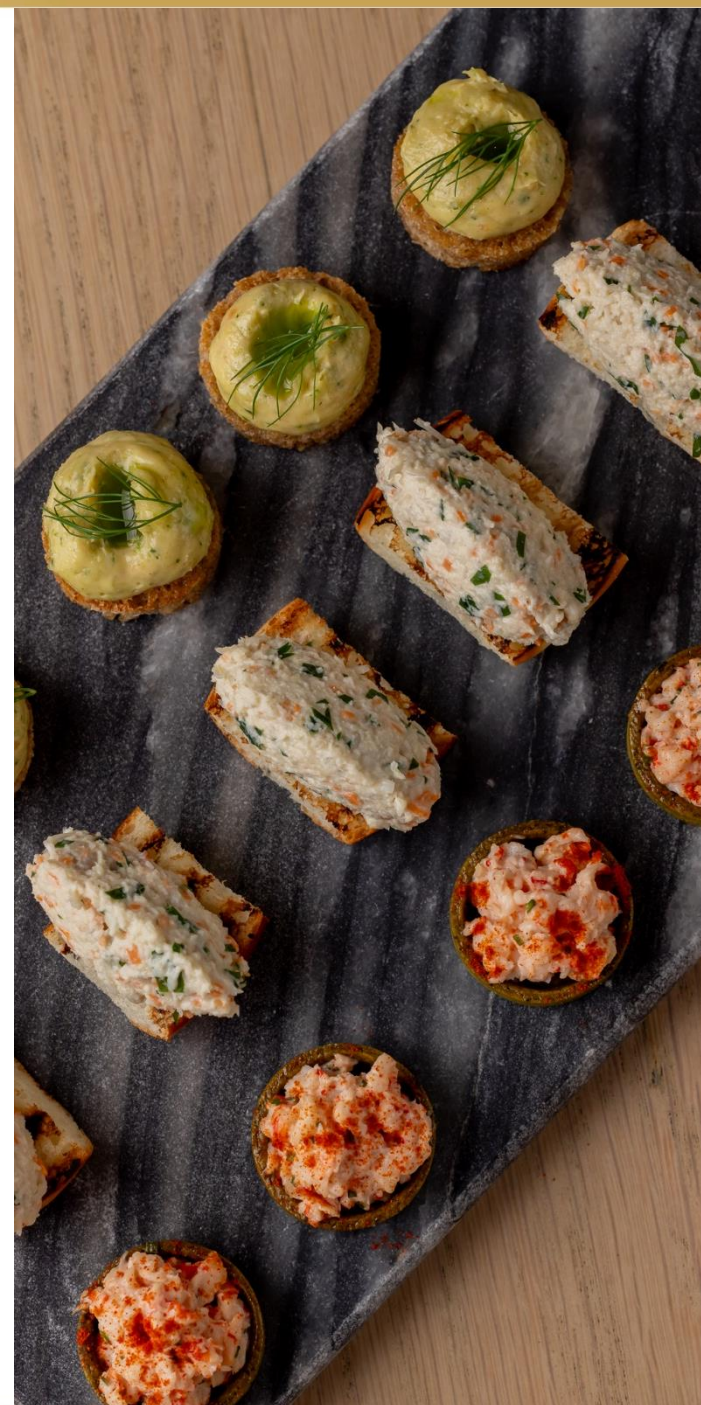
### Dessert

Mixed macaroons

Brioche French toast, English raspberry textures

Lemon tart, torched meringue

Dark chocolate brownie, popcorn, salted caramel





## CHEESE BOARDS

### London Larder

£12

#### Isle of Wight Blue:

This cheese has been a multiple medal winner at the World, British and International Cheese Awards, most notably winning Best English Cheese at The World Cheese Awards and Best Vegetarian Cheese at the 2019 Artisan Cheese Awards in Melton

#### Tunworth:

Our very British Camembert – a soft, white-rinded cheese wonderfully reminiscent of its French cousin. Tunworth is markedly different thanks to the lush grazing of rural Hampshire

#### Leyburn Garlic and Nettle:

As the name suggests, there is a hint of garlic and onion, and the other ingredients are paprika, ginger, and horseradish, the nettle giving the cheese a touch of colour

#### Dorset Oak Smoked Red:

Dorset Red has gone from strength to strength, wowing the Dorset cheese eating public as well as the national and international community, with its deliciously smooth mellow, smoky flavour

### British classics

£10

#### Somerset brie

Costal Cheddar

Clawson's reserve Stilton

All served with grapes, celery and a red onion and cider chutney

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Image courtesy Hampshire Cheese Co.



**EVENING BUFFET**



## EVENING BUFFET

Our food stalls are a great alternative to a traditional seated lunch or finger buffet providing an interactive experience where our chefs will serve your guests from market stalls to provide a real sense of theatre and occasion. Our culinary team have developed these themed menus and food stalls from around the world. Some suggestions are given here, but we have many more ideas to suit your event, please just ask.

Choose one of the food stall options below, per 50 guests, plus the dessert stall **£30**

### Mediterranean

- Greek sheet pan chicken
- Vegetable moussaka
- Greek salad
- Dolmades (stuffed vine leaf)
- Grilled artichokes with parsley lemon and garlic
- Flourishes: baba ghanoush, tzatziki, chilli sauce

### British classics

- Artisan breads and butter: focaccia, baguette, ciabatta, sourdough
- London Larder pork bangers or Quorn sausage
- Mashed potato, choice of gravy: honey and mustard or classic onion
- Seasonal vegetables
- Flourishes: selection of mustards and relishes, Yorkshire pudding, crispy onions

### Neapolitan

- Artisan breads and butter: focaccia, baguette, ciabatta, sourdough
- London Larder beef and red wine lasagne or mediterranean vegetable lasagne
- Salad of mixed leaves, house dressing (VE)
- Garlic bread
- Flourishes: bread sticks, shaved Parmesan, chilli flakes, mixed olives, fresh herb pesto

### Indian

- Chicken and chickpea curry or chana masala with chilli lime and coriander rice
- Tomato, red onion coriander salad
- Selection of Indian bites: pakora, bhaji and samosa
- Flourishes: lime pickle, mango chutney, mint yoghurt, poppadum

### Dessert

- Dessert shots: lemon meringue, Eton mess, chocolate mousse
- Mini tarts: apple tart, cherry tart





## 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**

020 8333 4040 | [charltonevents@gatherandgather.com](mailto:charltonevents@gatherandgather.com) | [charltonevents.com](http://charltonevents.com)