



PROM & GRADUATION BALLS 2026



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.





PARTY PROM PACKAGE £35 (Minimum guests 80)

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

Chargrilled Beef Burger, Jack Cheese, Pickles, Club Sauce, Onion Rings, Sesame Bun

OR

Spicy Bean Burger, Pickles, Chilli jam, Glazed Bun

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Middle Eastern Spiced Chicken Shawarma, Homemade Chilli Sauce, Garlic Yoghurt, Red Cabbage Slaw, Chargrilled Flatbread

OR

Middle Eastern Spiced Mushroom Shawarma, Homemade Chilli Sauce, Garlic Yoghurt, Red Cabbage Slaw, Chargrilled Flatbread

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London Larder Chilli Dog, Jalapenos, Cheddar Cheese Sauce, Ketchup, Mustard, Crispy Onions, Brioche Bun

OR

Smoked Vegan Dog, Quorn Chilli, Jalapenos, Cheese Sauce, Ketchup, Mustard, Crispy Onions

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Seasoned Waffle Fries

SWEET THINGS

Salted Caramel and Biscoff Brownie, Whipped Cream, Biscoff Crumble

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Soft Serve Ice Cream, Sauces, Coulis, Sprinkles

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.





TRADITIONAL PROM PACKAGE **£40** (Minimum guests 80)

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

STARTERS

Crispy Chicken Bon Bon, Gem Lettuce, Parmesan, Garlic Mayonnaise

-

Slow Roasted Tomato Soup, Pesto Croutons, Basil Oil

-

Pressed Ham and Parsley Terrine, Caramelised Apple Chutney, Toasted Brioche

-

Deep Fried Cornish Brie, Smoked Chilli Jam, Crisp Rocket

MAINS

Poached Chicken, Kiev Croquette, Cauliflower Cheese Puree, Chicken Gravy

-

Slow Braised Beef Shin, Whipped Potato, Glazed Shallot, Seasonal Greens, Beef Jus

-

English Pea Risotto, Prosciutto, Radish, Peashoots

-

Sun Blushed Tomato and Red Pepper Quiche, Chargrilled Courgettes, Rocket and Feta Salad, Olive Oil

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FORMAL PROM PACKAGE £45 (Minimum guests 80)

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

STARTERS

English Leek and Potato Soup
Truffle Pinwheel, Puffed Potato (VE)
-
Sesame Tempura King Prawns, Sweet
Chillii Emulsion, Kimchi Slaw, Coriander
-
Roasted English Beets
Whipped Feta, Honey, Hazelnut (VE)
-
Salmon and Haddock Fishcake
English Pea Veloute, Tartare Sauce
-
Smoked Chicken and Ham Hock Terrine
-
House Piccalilli, Treacle Bread

MAINS

Curried Cauliflower Steak, Leaf Pakora,
Paneer and Chickpea Curry, Mango and
Onion Seed Dressing, Homemade
Bombay Mix
-
Portwood Asparagus, Pea and Pearl
Barley Risotto, Goats Curd, Radish, Pea
Shoots
-
Poached Chicken Supreme
Chicken Fat Pomme Anna, Portwood
Asparagus, Garlic Emulsion, Chicken Jus
-
Roasted Rump of Hampshire Lamb
Shepherd's Pie Bon Bon, English Peas,
Mint Jus
-
Brown Butter Roasted Cod Fillet
Cornish Mussels, Capers, Samphire, Leek
and Potato Chowder

DESSERTS

Sticky Toffee Pudding
Salted Caramel Sauce, Vanilla Ice Cream
-
Biscoff Brownie Slice
Biscoff Ganache, Popping Candy
-
Banana Crumble Tart,
Honey Custard
-
English Strawberries
Set Vanilla Cream, Basil, Meringue
-
Glazed Peach Melba
Vanilla Cream, Raspberry, Almond Brittle
(VE)

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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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