



**CELEBRATION EVENTS**



## 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 celebration event.

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!**





## CELEBRATE WITH US

Planning something special? Celebrate in style at The Valley, where unforgettable memories are made. Our elegant and versatile venue is the perfect backdrop for your celebration event.

### PACKAGE INCLUDES:

- Room hire (up to 6 hours)
- Table, chairs and linen
- Complimentary car parking
- On-site security & event staffing
- Pay bar\*

**Bartrams, Keith Peacock Lounge or Vista Lounge**

**£990**

**Club 1905 Lounge**

**£1,500**

**North Stand Suite**

**£4,200**

\*Minimum bar spend applies

\*\*Price includes VAT at the prevailing rate





## SANDWICHES

Selection of freshly prepared sandwiches, seasonal whole fruit and crisps.

£18

Sample menu:

- Sweet cured bacon, lettuce and tomato
- Chicken and sage and onion stuffing
- Tuna and cucumber on malted bread
- English mature cheddar and spring onion
- Mexican bean and avocado (VE)

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 include VAT. Please note that our menu offerings are subject to seasonal availability and may change.





## FINGER BUFFETS

### BUFFET A

- Chefs' selection of freshly prepared sandwiches
- Warm pork and herb sausage roll, cider and onion chutney
- Ale battered coley goujons, tartare mayonnaise
- Oriental vegetable spring rolls, soy, coriander and sweet chilli dips
- Chefs' selection of mini sweet treats

£30

### BUFFET B

- Chefs' selection of freshly prepared sandwiches
- Honey and grain mustard cocktail sausages, chive, crispy onion
- Chicken tikka skewers, mint raita, mango, toasted onion seeds
- Mini Brie and caramelised red onion quiche
- Chefs' selection of mini sweet treats

£36

### BUFFET C

- Chefs' selection of freshly prepared sandwiches
- Harissa spiced lamb kebabs, sumac onions, micro coriander, chermoula yogurt
- Korean pulled chicken slider, kimchi cabbage slaw, sriracha mayo, brioche bun
- Marmite and Applewood cheddar macaroni cheese bites, smoked tomato jam
- Chefs' selection of mini sweet treats

£44

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## FORK BUFFETS

£42

### BEST OF BRITISH

- Roasted London Larder sausages
- Leek and cheddar smoked Glamorgan sausages
- Creamed mashed potato
- Buttered seasonal greens and peas
- Caramelised onion and cider gravy
- Chive and crispy onion topper
- English orchard apple, oat and sultana crumble, vanilla custard

### INDIAN BANQUET

- Chicken, spinach and chickpea Balti
- Cauliflower, potato and spinach korma
- Fragrant steamed rice
- Kachumber salad
- Bhajis, samosas and poppadum's
- Garlic and herb naan bread
- Minted yoghurt, mango chutney and lime pickle
- Chilled coconut lime and cardamon rice pudding, pineapple salsa

### MEDITERRANEAN FEAST

- Oregano, garlic and olive oil grilled chicken thighs
- Grilled haloumi and mushroom shawarma
- Warm toasted flatbread
- Slow roasted mediterranean vegetables
- Lemon and pepper and herb roasted new potatoes
- Sumac red cabbage and iceberg lettuce
- Chilli sauce and garlic yoghurt dressing
- "Mediterranean Mess" honey yoghurt, crushed raspberries, pistachio, pastry crisps

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## BRITISH CHEESE BOARD £10

A selection of British cheeses, grapes, chutney, water biscuits and creamed crackers

Coastal cheddar

Colston Basset Stilton

Somerset Brie

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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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