



Weddings

— S T. —
A N D R E W ' S
C O N F E R E N C E & E V E N T S

Introduction

YOUR WEDDING DAY IS ONE OF THE MOST IMPORTANT DAYS OF YOUR LIFE AND HERE AT ST. ANDREW'S WE HAVE THE EXPERTISE AND FACILITIES TO ENSURE THAT YOUR DAY IS ONE THAT YOU WILL REMEMBER FOREVER.

St. Andrew's is the perfect venue for a truly unique wedding. We offer a variety of suites to accommodate every part, whether it's your civil ceremony right through to your evening reception or just the evening reception alone. With suites offering pitch views or ones offering formal surroundings in the club's Boardroom, we can cater for every need. We also offer the unique opportunity to get married in our changing rooms here at the stadium, a truly unique and memorable experience for you and your guests.

St. Andrew's offers the perfect backdrop for your big day with unique photo opportunities around the stadium, a wedding planner throughout and exquisite food for all your guests.

Suites

THE LEGENDS' LOUNGE

This is our largest suite within the stadium and is the perfect space for accommodating larger ceremonies and receptions comfortably.

Civil ceremony.....	60-200 guests
Wedding breakfast.....	60-200 guests
Evening reception.....	60-250 guests

THE JASPER CARROTT SUITE

This prestigious suite is the only lounge at the stadium that boasts spectacular panoramic views of the pitch to create the perfect backdrop for your special day.

Civil ceremony.....	60-150 guests
Wedding breakfast.....	60-150 guests
Evening reception.....	60-200 guests

THE INTERNATIONAL & 1875 SUITE

Both of these suites are identical in size and offering, perfect for intimate wedding reception.

Wedding breakfast.....	40-70 guests
Evening reception.....	40-100 guests

THE BOARDROOM

The club's boardroom is a perfect venue to exchange your vows in beautiful surroundings.

Civil ceremony.....	10-60 guests
Wedding breakfast.....	10-40 guests
Evening reception.....	10-60 guests

CIVIL CEREMONY & WEDDING RECEPTION ROOM HIRE

Please speak to your wedding consultant for rates and availability

WEDDING BREAKFAST & EVENING BUFFET PACKAGE

We offer the perfect venue to host your wedding breakfast and evening reception.

Package includes:

- Choice of three exquisite three-course menus (Not included for evening packages)
- Photo opportunity pitchside with bride and groom
- Red carpet arrival
- Wedding planner throughout
- White table linen and napkins.
- Personalised menus
- Table numbers and stands
- Use of cake stand and knife
- Dance floor for the evening
- Security





Wedding Breakfast

1

£29.95
PER PERSON (INC. VAT)

Drinks packages are available
from £10.50pp inc. VAT.
See page 12 for details

Choice of one meat and one
vegetarian dish.

v Vegetarian

TO COMMENCE

Roast Plum tomato & basil soup

Served with cannoise vegetables and parmigiano pastry straws

Fennel, zucchini risotto

Served with rocket, grana padano shavings, roast vine tomatoes and lemon olive oil

Roast vegetable broth

Served with pan fried pearl barley, poached chicken, parsley and gratinated Welsh rarebit

Tartare of cantaloupe melon & sweetened mango

Served with roast fig, micro basil leaf and mandarin sorbet

TO FOLLOW

Shallow Fried Chicken Kiev

Served with savoyarde potatoes, fennel, leek fricassee and pancetta crisp

Grilled fillet of Scottish salmon

Served with Roquefort brioche crust, fricassee of celeriac, Swiss chard, ricotta and spinach tortellini

Gloucester old spot pork cutlet

Served with creamed Savoy cabbage, black pudding forcemeat, purple sage potato puree and tobacco onions

Braised brayette of beef, chicken & green lentil terrine

Served with crushed new potatoes and celery, roast root vegetables and shallots

Gateaux of pressed zucchini, sweet potatoes & aubergine **v**

Served with fricassee of Swiss chard, parmigiano, red pepper syrup and garlic beignet

Roast butternut squash, sage & sun blushed tomato polenta **v**

Served with layered aubergine, courgette, sweet potato and roast lime veloute

Spiced pumpkin & ricotta pudding

Served with baby spinach, roast vine tomatoes and courgette beignets

TO CONCLUDE

Choux pastry Swans & chocolate mousse

Served with a tuille biscuit and melba sauce

Chocolate marquise & garibaldi biscuit

Served with hulled raspberries and brandy cream

Calvados cheesecake

Served with frangipane terrine, apple sorbet and cider caramel

Banana bread & butter pudding

Served with rum toffee sauce, compote of mango, kiwi and pineapple

TO FINISH

Tea & coffee

Wedding Breakfast

2

TO COMMENCE

Chicken confit terrine

Served with apricot and ginger chutney with syracuse tomatoes and baked pain fussette

Watercress & potato vichyssoise

Served with chives, crème fraiche and prosciutto croutes

Smoked trout fillet

Served with beetroot, potato and cilantro salad, caviar, cucumber and citrus oil

Ogen melon pearls

Served with Grand Marnier, baked figs, almonds in filo pastry and mango sorbet

TO FOLLOW

Braised Feather blade of Beef

Served with haggis dumpling with roast root vegetables, green lentils, fondant potato and thyme essence

Pan-fried breast of chicken, ham hock & smoked bacon forcemeat

Served with braised peas and beans, baby gem shallot and tarragon sauce

Trio of Stafford pork

Served with fillet en croute, short-loin, haslet dumpling, buttered hispi cabbage with spinach mash and cider sauce

Pot roast leg of lamb

Served with herbs de provence, gratin potato, tian of chargrilled courgette, aubergine and sun blushed tomato tapenade

Tortellini of ricotta & spinach ^V

Served with chou croute of mooli, carrot and zucchini with roast vine tomatoes and pesto bruschetta

Cauliflower & artichoke parfait ^V

Served with weet potato, cannoise strudel and red pepper sauce

Gateaux of carrot & Cotswold cheddar ^V

Served with green lentils, shallot and coriander oil

TO CONCLUDE

Passion fruit Tart

With Chocolate Mascarpone & roast Pineapple

Crème de framboise sable

Served with vanilla cream, dark chocolate and amaretto cheesecake

Caramelised pineapple pudding

Served with lemon ice cream, pineapple and star anise tart-tatin

Red berry pavlova

Served with raspberry sauce and raspberry sorbet

TO FINISH

Tea & coffee

£34.95

PER PERSON (INC. VAT)

Drinks packages are available from £10.50pp inc. VAT. See page 12 for details

Choice of one meat and one vegetarian dish.

^V Vegetarian

Wedding Breakfast

3

TO COMMENCE

Assiette of smoked salmon

Served with quail egg, pink grapefruit, shallot tartare and fennel cress

Three onion goats cheese tart

Served with lemon thyme, roast beets and braised mooli

Roast butternut squash broth

Served with thyme, finished with lemon crème fraiche and spinach tortellini

Pressed cured ham terrine

Served with mushroom gougeres, sauce vierge and red chard cress

TO FOLLOW

Pan-fried Beef Noisette with braised Belly of Pork

Served with gratin potato, leek, carrot and courgette noodles, Dijon mustard and red wine jus

Breast of Aylesbury duck

Served with turnip and potato galette, fricassee of leeks and rose peppercorns and caramelised shallots

Pot roast cushion of lamb

Served with provencal vegetables, celeriac puree, rosemary shallots, rioja and roast garlic flavoured jus

Cumin roast plaice, scallion & mussel meat

Served with cauliflower champ, pancetta, spiced razor clams and parsley oil

Red pesto & tallegio tart ^V

Served with pepperonata chutney, pan-fried hispi cabbage, leek and asparagus crostini

Spinach roulade ^V

Served with "alms purse", with piperade, leek fricassee and fondant potato

Baked portabella mushrooms, courgette & aubergine stew ^V

Served with pan-fried macaroni and griddle halloumi skewers

TO CONCLUDE

Raspberry & Chocolate Frangipane

Served with chocolate ice cream, white chocolate and griottine cremeux

Cherry & almond tart

Served with cinnamon cream and raspberry sauce

Citrus lemon mascarpone cheesecake

Served with orange and mango zabaglione shot

White chocolate & orange brulee

Served with baked malt loaf, tartare of rum and star anise infused tropical fruits.

A selection of British & Continental cheese

With biscuits, fruits & chutney

TO FINISH

Tea & coffee

£43.50

PER PERSON (INC. VAT)

Drinks packages are available from £10.50pp inc. VAT. See page 12 for details

Choice of one meat and one vegetarian dish.

^V Vegetarian



Childrens Menu

£12.95
PER PERSON (INC. VAT)

*Choose one starter and one main. Children's menus are available for guests aged 3-12 years.

TO COMMENCE

Chef's soup of the day
Served with bread rolls
Sliced melon

TO FOLLOW

Chicken nuggets
Sausages
Pizza
Served with chips and a choice of beans or peas

TO FINISH

Ice cream
Children's drink packages are also available

Drinks Packages

GOLD

£18.50
PER PERSON (INC. VAT)

Reception Drink

Glass of sparkling wine

Wedding Wine

Glass of Cortestrada Garganega Pinot Grigio
or Cortestrada Sangiovese

To toast

Glass of house Champagne

BRONZE

£10.50
PER PERSON (INC. VAT)

Reception Drink

Glass of Bucks Fizz

Wedding wine

Glass of our House Moment Joyeux Blanc
or Moment Joyeux Rouge

To toast

Glass of sparkling wine

SILVER

£12.50
PER PERSON (INC. VAT)

Reception Drink

Glass of sparkling wine

Wedding Wine

Glass of Chenin Blanc or Merlot

To toast

Glass of sparkling wine

CHILDREN'S

£5.95
PER PERSON (INC. VAT)

Reception drink

Orange juice

Wedding breakfast drink

Glass of Pepsi

To toast

Glass of sparkling lemonade in a Champagne flute



Evening Reception

FINGER BUFFET

Room hire fees will apply for evening packages only please speak to your event consultant for dates and availability.

V Vegetarian

FINGER BUFFET 1 **£9.95** PER PERSON (INC. VAT)

ASSORTED SANDWICH SELECTION
BARBEQUE CHICKEN DRUMSTICKS
CAJUN BATTERED CHICKEN FILLETS
With spiced may
HAND RAISED PORK PIE
With piccalilli
CHEESE & VEGETABLE PASTRIES
BAKED POTATO WEDGES
With salsa and soured cream
PORK & LEEK SAUSAGE ROLL

FINGER BUFFET 2 **£12.95** PER PERSON (INC. VAT)

Assorted filled sandwiches & filled wraps
hand cooked crisps
Griddled barbecued pork loin kebab
With sesame oil
Petite Yorkshire pudding, mustard mash & rare beef fillet
Fragrant Thai chicken drumsticks
Vegetable dim sum selection **£15.95**
With sweet chilli sauce
Smoked cod, spinach & gruyere tart
PER PERSON (INC. VAT)

FINGER BUFFET 3

Assorted filled sandwiches, filled wraps & cut baguettes
hand cooked crisps
Pan fried white pudding wrapped in streaky smoked
bacon
With Hollandaise sauce
Purple onion marmalade & feta cheese tart with balsamic
syrup
Gourmet baked pork fillet & wild mushroom seeded puff
pastry
With mashed cinnamon apple
Tiger prawn, red pepper & chorizo skewer



Evening Reception

FORK BUFFET

FORK BUFFET 1

£9.95
PER PERSON (INC. VAT)

Choose a meat dish and a vegetarian dish from the items to the right

FORK BUFFET 2

£12.95
PER PERSON (INC. VAT)

Choose a meat dish and a vegetarian dish from the items to the right

Plus a fresh fruit bowl

FORK BUFFET 3

£15.95
PER PERSON (INC. VAT)

Choose a meat dish & a vegetarian dish from the items to the right

Plus chefs choice of dessert and sliced fresh fruit display

Room hire fees will apply for evening packages only please speak to your event consultant for dates and availability.

V Vegetarian

DISHES

Chicken, broccoli, gruyere & brioche gratin

Served with baked new potatoes sea salt and balsamic

Braised lamb hotpot

Infused with Thyme, layered carrots, turnip, red onion and Worcestershire sauce with leek and mustard mashed potato

Pan-fried chuck steak

Served with wild mushrooms and caramelised onions in a Guinness sauce with crushed new potatoes and parsley oil

Tangine of lamb

Served with mint and coriander, harissa sauce, with pea and mixed bean cous-cous

Seared scallops of chicken breast

Served with sun blushed tomato and basil oil, stroganoff of mushrooms, peppers and soured cream with mixed herb pilaf rice

Lasagne verdi bolognese

Served with compote of plum tomatoes and basil, baked potato wedges with freshly milled black pepper and garlic

Chicken & leek pie

Served with shoulder of bacon topped with a seeded puff pastry with colcannon potatoes

Blackened salmon fillet

Served with basil ratatouille and brie with steamed new potatoes, chervil and chives

Braised chicken cacciatore

Served with courgettes, olives and roast peppers cooked in a roast garlic and tomato sauce with a chilli and coriander pilaf rice

Braised beef cottage pie

cooked with root vegetables and creamy mash potato served with chunky chips

Aubergine and spinach Moussaka

Served with mozzarella and cherry tomato bake, lemon oil

Pesto Macaron

Served with layered Mediterranean vegetables, roast tomatoes, feta and parmigiano cheese

Soy flavoured egg noodles

Served with stir fry sweet chilli vegetables, Bok choy and tempura vegetables

Celeriac and spinach lasagne

Served with Tallegio

Accompanying salad served with any of the above

- Mixed leaf salad, herb vinaigrette
- Thai coleslaw salad
- Pasta and tomato salsa salad with balsamic



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TO GET ANY OF THESE PACKAGES OR FOR MORE
INFORMATION PLEASE CONTACT OUR TEAM:



bcfc.com



0344 557 1875 Option 5



events@bcfc.com