



CATERING MENU

From basic buffet to 3-course
sit down meals, and much more



DISCOVER YOUR EVENT CATERING

We understand the importance of food and drink for your event. At NAEC Stoneleigh, we believe there is no limit to your event catering, we are here to provide your delegates with the wholesome and delicious flavours created by our in-house catering team. As a venue, we are big on sustainability. We are passionate about serving high quality, locally produced food sourced from several local farms. We work closely with our suppliers to ensure our products are to the highest of standards. Whether you are looking to host a conference, exhibition or special event here at NAEC Stoneleigh, our food will create a lasting impression! Whilst bringing your event to life, we offer competitive rates on a range of menu choices from street food to 3-course sit down meals, and much more.

CONTENTS

Day Delegate Packages	3	Spring/Summer Dinner Menu.....	11
Buffet	4	Autumn/Winter Dinner Menu.....	12
Hot Buffet Lunch.....	5	Canapé Selection	13
Bowl Food	6	Salads.....	14
Carvery, Carvery Baps	7	Drinks Selection	15
Barbecue Menu	8	Extras	16
Grab Bags	9	Contact Details.....	17
Breakfast Menu	10		

DIETARY INFORMATION

- Ⓥ vegetarian
- Ⓥⓐ vegan

If you have any further dietary requirements or require allergen information please contact us.

DAY DELEGATE PACKAGES

Our flexible packages will fuel your guests throughout the day, keeping them revitalised, fresh and engaged. Fuel your delegate's potential with our fantastic day delegate packages including a diverse range of options using quality fresh ingredients and sustainable products. We can provide allergen information for all our food, but please tell us in advance about any dietary requirements.

BASIC DELEGATE PACKAGE

On Arrival

Freshly brewed filter Coffee, Tea, and Speciality Teas

Mid-Morning

Freshly brewed filter Coffee, Tea, Speciality Teas, and warm cookies

Lunch

Sandwich, rolls and wraps with Tyrrells Vegetable and Potato Crisps.

Please let us know at the time of ordering whether you want vegetarian, vegan or meat sandwich fillings – or a selection of all three.

All Day

Water hydration station

DELUXE DELEGATE PACKAGE

On Arrival

Freshly brewed filter Coffee, Tea, and Speciality Teas with Breakfast pastries / Natural Yogurt with fresh seasonal fruit. 80/20 split.

Mid-Morning

Freshly brewed filter Coffee, Tea, and Speciality Teas with warm cookies

Lunch

Seasonal bowl food

Afternoon Pick Me Up

Freshly brewed filter coffee, tea, and speciality teas

All Day

Water hydration station

OPTIONAL ADD ONS (DDR PRICING ONLY)

- Breakfast rolls (VG options available)
- Whole fresh fruit
- Seasonal fruit salad pot
- Seasonal salads (See salads)
- Seasonal homemade soup with rustic roll (VG options available)
- Fruit juice 250ml
- Freshly made smoothies: choose between Berry Heaven, Green Reviver or Mango Sunshine (VG)
- Assorted cereal snack bars
- Greek style Yogurt with crunchy Granola and Mango coulis (VG options available)
- Sweet treats (VG options available)
- Biscuits (Pack of 2)
- Cookies (1 per person)
- Bowls of Everton Mints for table
- Smart water 600ml (Still/Sparkling)
- 750ml Bottles Sparkling water
- 750ml Bottles Still water

BUFFET

SELECTION OF SANDWICHES, ROLLS AND WRAPS, SAVOURY NIBBLES, SWEET TREATS, FRESHLY PREPARED FRUIT AND TYRRELLS CRISPS.

BASIC BUFFET LUNCH

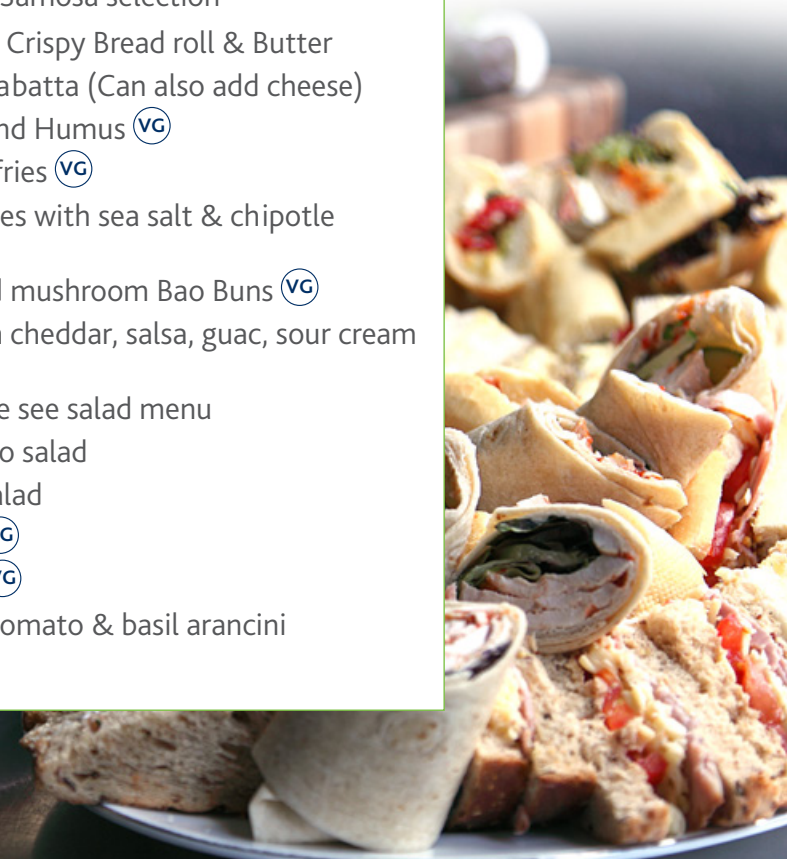
ADDITIONAL ITEMS AVAILABLE

- Chicken skewers with sweet chilli sauce
- Sticky chicken drumsticks, in BBQ sauce
- Sticky tamarind or salt and pepper chicken Bao buns
- Selection of pork pies- Just Pork | Pork & cranberry
Pork, apple & black pudding.
- Traditional Scotch eggs
- Chicken satay, with a peanut sauce
- Pork sausage rolls with a tomato chutney
- Fish/chicken tempura with dipping sauce
- Lamb Koftas with a mint & yogurt dip
- Authentic chicken & lamb Samosa selection
- Homemade traditional pies
- Chef's choice mini burger selection

ADDITIONAL VEGETARIAN & VEGAN ITEMS AVAILABLE

- Vegetable skewers with sweet chilli sauce (VG)
- Vegetable tempura with dipping sauce (VG)
- Chef's choice Quiche
- Authentic vegetable Samosa selection
- Soup of the day with Crispy Bread roll & Butter
- Stone baked garlic ciabatta (Can also add cheese)
- Vegetable crudité's and Humus (VG)
- Chips/sweet potato fries (VG)
- Chunky potato wedges with sea salt & chipotle mayonnaise
- Korean bulgog pulled mushroom Bao Buns (VG)
- Loaded Nachos, with cheddar, salsa, guac, sour cream & Jalapenos
- Premium salad Please see salad menu
- Classic creamy potato salad
- Pasta or cous cous salad
- Mini vegan burgers (VG)
- Falafel with harissa (VG)
- Truffle/sun blushed tomato & basil arancini
- Whole fruit (VG)

Minimum numbers of x 10 apply for all items.



HOT BUFFET LUNCH

DISHES SERVED WITH CHEF'S SELECTION OF SEASONAL VEGETABLES OR MIXED SALAD, AND CHEF'S SELECTION OF DESSERTS

Up to 40 people Please choose one meat and one vegetarian (v) option

Over 40 people Please choose two meat options and one vegetarian (v) option

- Gnocchi tossed in a creamy pesto, spinach, feta and fire roasted pepper sauce with garlic bread (v)
- Five bean Mediterranean vegetable lasagna with garlic bread (v) (VG on request)
- Lentil moussaka with parsley buttered new potatoes (VG)
- Sweet potato, chick pea & cauliflower rogan josh with scented basmati rice (VG)
- Squash lentil ragout with a medley of rice (VG)
- Creamy mushroom stroganoff, served with either wild rice or buttery mashed potatoes (v)
- Pan fried cod fillet, served with new potatoes, and peppers in a light parsley sauce
- Sticky teriyaki salmon, with garlic fried rice
- Creamy Tuscan chicken, in a parmesan, tomato, spinach and oregano sauce, with orzo pasta
- Pie of the day with specialty mashed potato
- Chicken madras with scented basmati rice
- Traditional lasagne with garlic bread
- Chicken in mustard and thyme sauce, served with either creamy garlic and leek mashed potato, rice or potato dauphinoise
- Braised pork collar with pigs in blankets, sage & onion seasoning and potato dauphinoise
- Beef or chicken madras, with sticky rice and naan bread
- Braised beef bourguignon creamed mashed potato
- Chicken tarragon casserole with parsley buttered new potatoes

BOWL FOOD MENU

Mini Meals ready to eat, served in hand sized bowls with a fork. Ideal for a networking event, enabling your guests to eat on the go and mingle while they eat. This offering includes service from set catering stations, in dipso or crockery bowls. Food can be served around the room by our wait staff, please contact our catering department for a quote for this service.

BOWL FOOD SELECTION Please select 4 bowls 3 hot and/or cold and 1 dessert.

HOT ITEMS

- Jerk chicken, rice, peas, roti & mango coleslaw
- Beef/chicken/vegetable madras, scented rice & mini naan bread (VG on request)
- Beef/chicken/vegetable chow mein with baby bok choy (VG on request)
- Mini fish N chips, with minted peas & chunky tartar sauce.
- Butter milk chicken, collard greens, mashed potato, country gravy & biscuit
- Pasta bolognese, penne pasta, & garlic ciabatta (V on request)
- Keralan chicken, potato and chickpea curry with rice
- Cowboy pulled beef chilli, nachos, Jalapeños, grated cheese, & sour cream
- Mini pie with creamy mustard mash & chefs gravy. (V) and (VG) options available.
- Pork & apple chipolatas with creamy mustard mash & onion gravy
- Sesame, soy & hoi sin glazed pork belly, egg noodles & bok choy
- Vegan bean chilli, with tortilla chips and sour cream (VG)
- Pea & Mint Risotto with Pea Shoots, truffle oil & parmesan chips (V)
- Butternut squash & roast wild mushroom Gnocchi, wilted spinach and Parmesan (V)
- Punjabi Samosa served on red lentil Daal (V)

COLD ITEMS

- Tuna Niçoise salad
- Chicken caesar salad (V)
- Pea & smoked ham pasta salad, with roasted pumpkin wedges
- chicken or vegan burrito bowl
- Falafel & hummus, with mixed grains (V)
- Vegan feta pasta salad (V)

DESSERT ITEMS

- Fresh cream profiteroles, with chocolate sauce (V)
- Lemon posset with raspberry coulis & shortbread (V)
- Eton mess with fresh raspberries (V)
- Seasonal fruit cup (V)

CARVERY MENU

Carvery is served with Chef's choice of desserts

Please choose two meat items:

- 28 day matured beef
- Roast loin of pork with salted crackling
- Whole roast garlic & thyme chicken
- Roast turkey

All served with steamed seasonal vegetables, roasted root vegetables, crispy roast potatoes, creamed potato, sage & onion stuffing, traditional Yorkshire pudding & chef's gravy.

Vegetarian & vegan option:

- Vegan wellington, served with seasonal vegetables, roasted Root vegetables, crispy roast potatoes, creamed mash, sage & onion stuffing, and Vegan Gravy.

CARVERY BAPS

Roast Beef, Pork or Turkey, with a range of accompaniments & condiments, served in your choice of bread roll.

Ⓥ and ⓋG options available.

BARBECUE MENU

BASIC BBQ

Minimum numbers of x20 apply

Selection:

- Classic beef burger
- Footlong sausage
- Marinated chicken (please choose your marinade: chimichurri, jerk, cajun, lemon and thyme, BBQ, garlic & herb)

Vegetarian Selection:

- Plant based burger (V)
- Plant based sausage (V)
- Marinated plant based chicken fillet OR vegetable kebab (V) (please choose your marinade: Chimichurri, Jerk, Cajun, lemon and thyme, BBQ, Garlic & Herb)

All served with: • Classic Coleslaw (VC on request) • Garden salad • Bread Basket selection (VC on request)

ADDITIONAL ITEMS AVAILABLE

- Marinated Tiger prawn skewer
- Teriyaki Salmon
- Rump steak 6oz
- Sticky BBQ Ribs
- Marinated Chicken wings (please choose your marinade: BBQ Chimichurri, Cajun, Garlic & Herb, Lemon & Thyme, Jerk)
- Add chilli to your meats as a topping i.e., burgers sausages.
- Chicken and pepper skewer
- Lamb Kofta Kebabs served with Pitta and Tzatziki
- Sirloin Minute Steaks with caramelised onions
- Bacon & Cheese for your burgers

ADDITIONAL VEGETARIAN & VEGAN ITEMS AVAILABLE

- BBQ vegetable kebab (VC)
- BBQ halloumi & roasted vegetable kebab (V)
- Grilled field mushroom topped with stilton cheese (V)
- Halloumi burger (cajun or lemon & thyme) (V)
- Chargrilled corn on the cob and baked tomatoes (VC)
- Spicy potato wedges (VC)
- Dirty fries- loaded with cheese, Jalapeños, sour cream and bean chilli (V)
- Artisan bread rolls selection
- Premium salads please see our salads menu (See salads menu for dietaries)

Minimum numbers of x10 apply on all additional items.

GRAB BAGS

BASIC GRAB BAG

- Choose 1 sandwich:
 - Chicken Salad
 - Egg Mayonnaise
 - BLT
 - Coronation chickpea
- Gluten free choose 1 of the following:
 - Summer Chicken
 - Egg salad
 - Pakora Madras
- Piece of fruit
- Packet of Crisps
- Kitkat / Mars / Snickers
- Bottle of water

DELUXE GRAB BAG

- Choose 1 sandwich:
 - Gammon Ham & Cheddar
 - Spicy Chicken & Chorizo
 - Double Egg & Rocket
 - Coronation chickpea
- Gluten free choose 1 of the following:
 - Summer Chicken
 - Egg salad
 - Pakora Madras
- Fruit Cup
- Packet of Tyrrells Crisps
- Galaxy bar / Kinder Bueno / Cadburys Duo Bar
- Bottle of water



BREAKFAST

Choice of Breakfast Items. Please choose from the following:

- A selection of Bacon, Sausage, Egg and Spinach (V) or Field Mushroom and Tomato rolls (VG)
- Breakfast cereal selection
- Assortment of pastries
- Muffin platter
- Fresh fruit platter
- Yogurt, granola and fruit coulis
- Smoothie selection
- Pancakes and waffles - Bacon / Fruit / Nutella / Maple syrup
- Cold meats and cheese selection
- Frittata
- Bagel selection: smoked salmon & cream cheese / avocado & tomato / ham and cheese
- Full English buffet breakfast: includes full English breakfast, toast with jam & butter, hot beverages, and fresh juice.



Please speak to the catering team regarding dietaries on the above items - adaptations can be made for (VG)

SPRING / SUMMER DINNER MENU

3 Course Dinner or 2 Course Dinner

STARTERS

- Chicken, pancetta & apricot terrine, with sweet chilli chutney and crusty bread
- Minted melon, tomato and prosciutto salad
- Chicken Caesar Salad
- Confit garlic with roasted tomatoes on ciabatta (VG)
- Grilled Nectarine and mozzarella salad (V)
- Wild mushroom pate, served with toasted ciabatta, and red onion marmalade (V)

MAIN COURSES

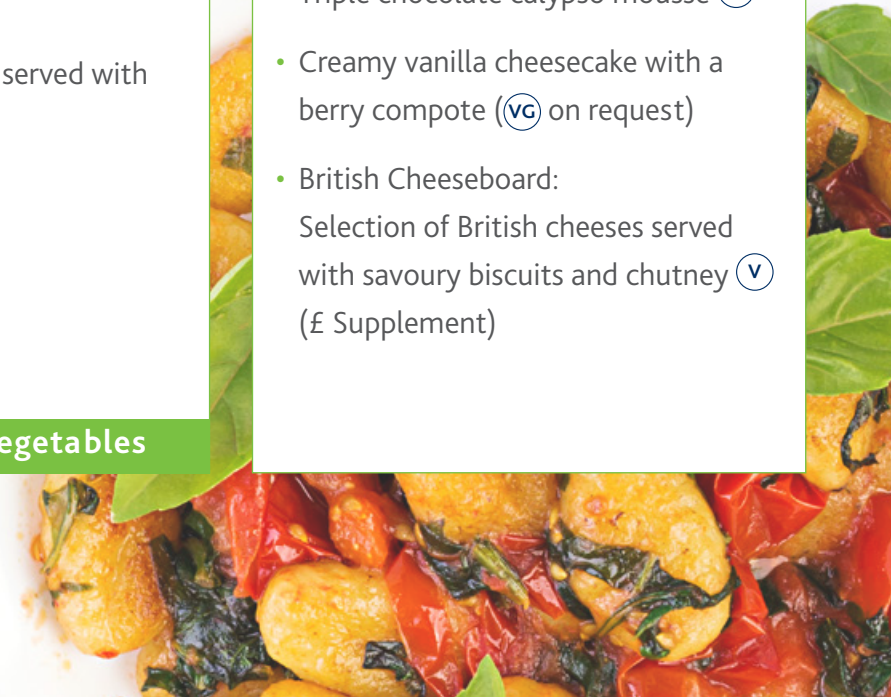
- Smoked haddock with a potato rosti top and creamy parsley sauce
- Goat's cheese and thyme stuffed chicken served with buttery asparagus and roasted garlic new potatoes.
- Smoked salmon and lemon risotto
- Braised Italian sausage and fennel with toasted spices
- Caribbean roast pork, accompanied by classic rice and peas, and garnished with a Caribbean salsa.
- Rib of beef with onions, goats' cheese and broccoli served with fondant potato (£ supplement)
- Spring vegetable gnocchi with beurre blanc (V)
- Lemon orzo with broccoli and chickpeas (VG)
- Asparagus and goats cheese salad with watercress and grapefruit (V)

All main courses are served with seasonal vegetables

DESSERTS

- Mango cheesecake (V)
- Chocolate and raspberry trifle with champagne cream (V)
- Passionfruit and coconut meringue tartlet, with mango sorbet (V)
- Lemon and raspberry parfait (V)
- Triple chocolate calypso mousse (V)
- Creamy vanilla cheesecake with a berry compote (VG on request)
- British Cheeseboard:
Selection of British cheeses served with savoury biscuits and chutney (V)
(£ Supplement)

Minimum numbers of x50 apply.



AUTUMN / WINTER DINNER MENU

3 Course Dinner or 2 Course Dinner

STARTERS

- Ham hock and pea terrine, with piccalilli relish and crostini
- Bruschetta with Parma ham, asparagus & honey drizzled feta
- Winter Panzella, with a maple, balsamic vinaigrette (VG)
- Creamy individual camembert, topped with cranberries, port and thyme, served with crisp ciabatta (V)
- Vegetable tagine tart with a mint raita (VG)
- Roast pumpkin & harissa soup with vegetable crisps and herb oil (VG)

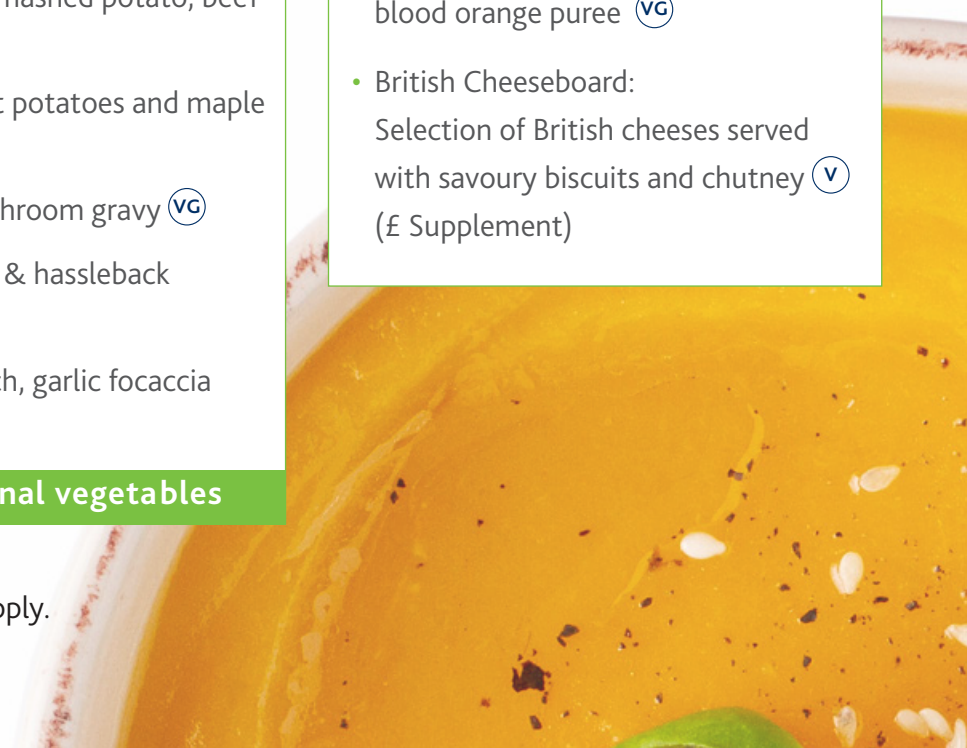
MAIN COURSES

- Mustard-filled chicken, accompanied by creamy mashed potatoes and steamed greens.
- Slow roast pork belly with celeriac and pear mash
- Porchetta with salsa Verde and fondant potato.
- Pan fried Seabass, samphire, hassleback potatoes, and steamed greens, with a lemon and caper dressing
- Rolled Beef shin, roast shallots, creamy leek mashed potato, beef jus & glazed greens
- Sticky orange marmalade chicken, crisp roast potatoes and maple Brussels
- Vegan Wellington, parmentier potatoes, mushroom gravy (VG)
- Romana courgette agrodolce, creamy ricotta & hassleback potatoes (V)
- Creamy baked Gnocchi with squash & spinach, garlic focaccia and parmesan (V)

All main courses are served with seasonal vegetables

DESSERTS

- Champagne & raspberry possets (V)
- Tarte au citron served with raspberry sorbet (V)
- Winterberry and lemon cheesecake (V)
- Chocolate orange dessert with a blood orange puree (VG)
- British Cheeseboard:
Selection of British cheeses served with savoury biscuits and chutney (V) (£ Supplement)



CANAPÉ SELECTION

We recommend a minimum of 3 canapés per person, for a pre dinner reception of minimum of 5 canapés for a stand alone drinks reception.

MEAT/FISH

- Mini Yorkshire Pudding, Horseradish Crème Fraiche, Roast beef
- Buffalo Chicken Meatballs
- Sweet chilli glazed pigs in blankets
- Coronation Chicken Cups
- Chicken skewers with satay dip
- Mange Tout & Chilli Prawns Skewer
- Prawns, Marie Rose & Baby Gem Lettuce
- Chilli, Maple & Ginger Glazed Sausages
- Smoked salmon, cucumber and cream cheese on rye

VEGETARIAN/ VEGAN

- Spicy Bombay potatoes (VG)
- Avocado Caprese delight (V)
- Mac and Cheese Bites (V)
- Cherry Tomato, Olive & Baby Mozzarella Skewer (V)
- Satay Aubergine Skewers (VG)
- Popcorn Tofu Nuggets (V)
- Buffalo Cauliflower Bites with Vegan Ranch Dressing (VG)
- Sun Blushed Tomato & Basil Arancini (V)
- Watermelon, Feta & Mint (V)
- Mini tomato and basil bruschetta bites (V) (VG available on request)
- Figs with goats cheese, pistachios & honey (V)
- Mini jacket potatoes, with sour cream and chives (V)

DESSERT

- Macaroons - Various Flavours (V)
- Chocolate truffles (V)
- Decadent Chocolate Brownie (V)
- Mini cheesecake (V)

SALADS

- Green garden salad (V)
- Waldorf salad (V)
- New potato salad with spring onions, black pepper mayonnaise (V)
- Penne pasta with roasted vegetables (V)
- Moroccan couscous (V)
- Greek salad (V)
- Tabouleh salad (V)
- Pea, feta & mint salad (V)
- Caprese salad (V)
- Ceaser salad
- Mediterranean tomato salad (V)
- Feta, beetroot & pomegranate salad (V)
- Flavoured coleslaw (mango, cheese, orange, apple) (V)

Minimum numbers of x10 apply.

DRINKS SELECTION

All glassware and staffing is included within the packages - please speak to our catering team to discuss your requirements, and get package details.

WELCOME DRINKS

Minimum Number

- Champagne
- Prosecco

20
20

TABLE DRINKS

Order drinks for your tables, to be ready before guests arrive

Minimum Number

- Table Wine
- Bottled 750ml water
- Champagne per bottle (House)
- Prosecco per bottle
- Bucket of beers (bucket of 10)
- Bucket of ciders (bucket of 10)
- Bucket of soft drinks (bucket of 10)

10
12
1
1
1
1
1

NIBBLES

Minimum Number

- Cypressa Mixed Marinated Olives (VG)
- Tyrrells ready salted & vegetable crisps (VG)
- Macaroni cheese bites (V)
- Mini rosti potato bites, with chipotle mayonnaise (V)
- Corn tortilla chips with salsa, sour cream and jalapenos (V)
- Gouda & bacon donuts
- Sweet chilli squid bites

20

ALL INCLUSIVE DRINKS PACKAGES

Minimum Number

All Inclusive Package 1

200

Includes beer, cider, house wine, alcopops & soft drinks

All Inclusive Package 2

200

Includes single spirits and mixers, prosecco, beer, cider, house wine, alcopops & soft drinks

DRINKS PACKAGES

Minimum Number

The House Drinks Package

20

House wine, Asahi Extra Dry Lager, Orange juice, Still & Sparkling Water

Level 1 Drinks Package

20

Los Espinos Sauvignon Blanc & Exhibitionist Merlot, Peroni & Birra Moretti Lager, Orange Juice, Still & Sparkling Water

Level 2 Drinks Package

20

Le Dolci Colline Prosecco, Peroni Lager, Orange Juice, Still & Sparkling Water

EXTRAS

HOT DRINKS PACKAGE

Minimum Number

Tea & Coffee (instant) Package

100

Hot water urn, instant coffee sachets, tea bags, variety of speciality tea, milk sugar, disposable cups or crockery mugs and stirrers. (Urn requires 13amp socket)

Tea & Coffee (instant)

Additional covers for instant tea and coffee package (urn not included)

HOT DRINKS

- Tea & Coffee (filter)
Tea and coffee served for your attendees
- Tea, Coffee, and Biscuits
Tea, coffee, and individual packets of 2 biscuits per person
- Tea, Coffee, and a slice of cake

MISCELLANEOUS

Minimum Number

- Afternoon Sweet Treats
- Pack of 2 biscuits per person
- Mixed breakfast pastries
- Muffin selection
- Warm Cookies
- Fresh Fruit Juice per person 250ml
- Fresh Fruit Juice per Litre
- Sandwich platters 12
- Fruit bowls 10
- 1kg biscuit box
- 500ml water bottle
- 750ml Glass bottle of water
- Homemade soup & sandwich 12



HERE TO HELP

Bespoke Menus are always available. Please contact our Sales Team on
02476 696969 to discuss your requirements.

Please contact us if you require further allergen information.

NAEC Stoneleigh
Stoneleigh Park
Warwickshire
CV8 2LZ

Tel: 02476 696969
Email: Catering@stoneleighevents.com
www.naecstoneleigh.com

"Whilst you are having a busy time working at your event, our catering team plans and creates delicious food to keep you fuelled throughout the day"