

# "Every love story is beautiful, but yours should be unique"

Congratulations on your forthcoming nuptials and we wish you many years of happiness together. We are delighted that you are considering the AESSEAL New York Stadium as the venue for your wedding.

The AESSEAL New York Stadium is a special and unique venue, perfect for the most important occasion of your lives. Our experienced wedding team are on hand to assist with all of your wedding planning needs to ensure your special day runs seamlessly.





# Wedding Ceremonies & Civil Partnerships

It is our pleasure to inform you that the AESSEAL New York Stadium is fully licensed for wedding ceremonies and civil partnerships.

From the smallest and most intimate of ceremonies, to the grandeur of a large celebration. Our bespoke wedding suites are the perfect venue for saying "I do".

We recommend consulting the local registry office regarding date availability.

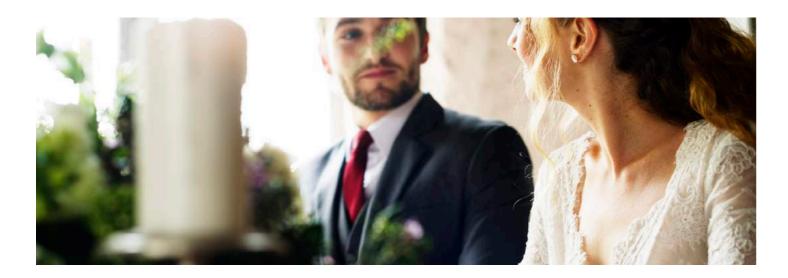


## **Wedding Receptions**

From the most simplistic and intimate of gatherings to a lavish and extravagant private reception space our state of the art suite is purposely designed to create your vision. With an array of catering options to choose from we can accommodate all requirements and themes.

### Why not bring your party to life with added extras such as:

- · Photo booth
- Casino tables
- Candy carts
- String Quartet
- Circus Acts
- Magicians
- · Children's Entertainers
- Dance Acts



## **Wedding Breakfast**

Celebrate saying your 'I Do's' with not only the perfect backdrop as your setting, but with a delectable 3 course menu that will make any guests mouth water.

Prepared to the highest of standards, we can offer flexible menu's to suit any and all tastes, preferences & themes, whilst providing the highest calibre of service & presentation throughout.

We have included details of the menus available within our packages at the back of this brochure.



### **The Suites**

#### The 1925 Suite

Made up of the following 3 suites; Brooklyn / Central Park / Manhattan

The 1925 Suite is our largest suite at the stadium and has the WOW Factor. It features floor to ceiling windows overlooking the pitch, with the option of blinds. It also features a large bar in both the Brooklyn and Manhattan Suite.

#### **The New York Suite**

Made up of the following 3 suites; Guest Lounge / Boardroom / Silver Suite

The New York Suite is our second largest suite at the stadium It features floor to ceiling windows overlooking the pitch, with the option of blinds. It comes with interchangeable ceiling lighting, and features a bar in both the Guest Lounge and the Silver Lounge.

## **Wedding Packages**

#### Venue

Here at the AESSEAL New York Stadium, we pride ourselves on offering a truly bespoke wedding service. We have a series of flexible suites and stunning hospitality boxes. Therefore we can accommodate the most intimate of weddings to lavish occasions for up to 350 guests.

The AESSEAL New York Stadium is home to Rotherham United Football Club. We offer pitch side photo opportunities and stadium tours which ties in fabulously if you are a football fan.

#### All of our wedding packages include the following:

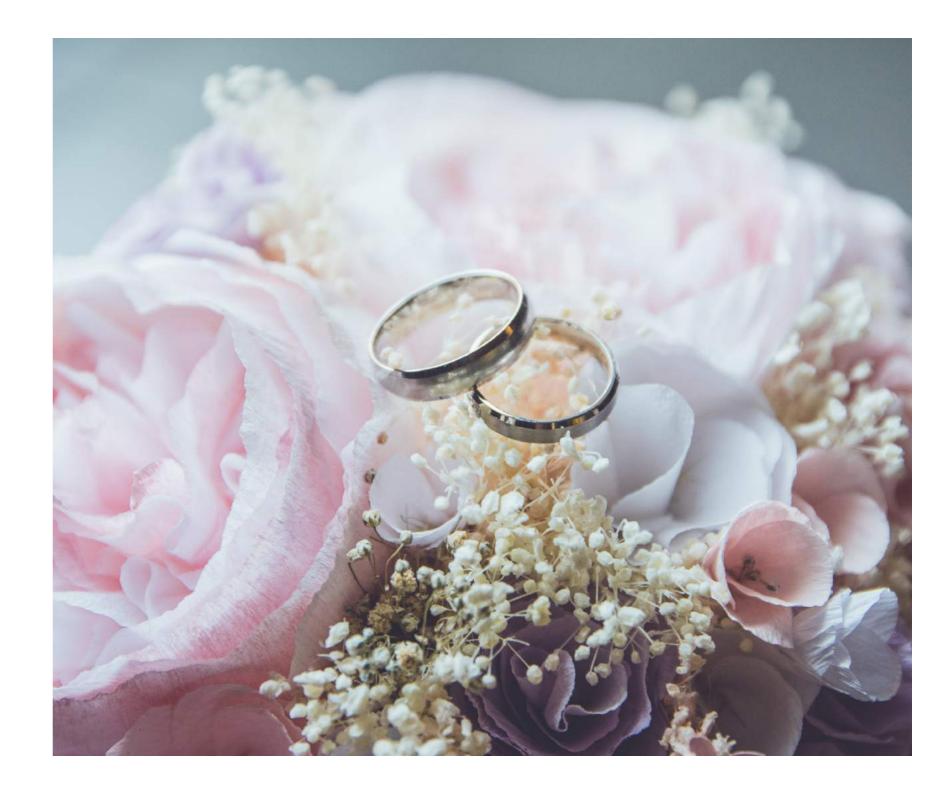
- · Room hire for your wedding reception
- Beverage package
- Dance floor and stage
- · Table linen and napkins (choice of colours available)
- · Dedicated wedding planner
- · Cash or accouAnt bar until 00.30am
- Free car parking
- Use of integrated LCD TV system for personal messages, photographs and DVD's

#### Our wedding packages are available on two tiers:

- Platinum
- Gold

Alternatively, we can create a made to measure package just for you.

If you require a suite for your Civil Ceremony, price available on request



## Gold Wedding Package

#### Starters

Ploughman's Pressing with pickled vegetables and mustard

Smoked Haddock & Leek Fishcake with pea puree and shoots

Sweet Potato, Braeburn Apple and Rosemary Soup (v) with crème fraiche and croutons

#### **Main Course**

Chicken Supreme served with chorizo and vegetable hash and rancheros salsa

Pork 3 Ways slow cooked cheek, confit belly and tenderloin served with apple dumpling, stock, braised fondant potato and dripping carrots

Roasted Duck Breast served with pulled leg, sweet potato fondant, crispy kale and chard blackberry pan jus

#### **Desserts**

Raspberry Milli Feuille served with frosted raspberries and a raspberry crumb

Peach Melba with raspberry sauce and vanilla ice cream

White Chocolate & Passion Fruit Cheesecake served with passion fruit curd and cream

Apple Crumble Tart with crème analgise

Followed by tea and coffee with mints

#### **Drinks Package**

1 Glass of sparkling wine or orange juice on arrival / after ceremony

1 Glass of sparkling wine or orange juice with the toast

2 Glass of red or white house wine during the reception meal

\*\* Upgrade from sparkling wine to champagne for £5.00 per person

Adults £66.00pp

Please choose one dish for each course for all of your guests

\*Menu's subject to change

## Platinum Wedding Package

#### Canapés

Chef's selection of Canapés

#### Starters

Ploughman's Pressing with pickled vegetables and mustard

Goats Cheese Crottin (v) served with poached pears and watercress

Smoked Haddock & Leek Fishcake with pea puree and shoots

Sweet Potato, Braeburn Apple and Rosemary Soup (v) with crème fraiche & croutons

#### **Main Course**

Corn Fed Chicken Supreme

served with basil gnocchi, crème fraiche and tender stem broccoli, gremolata, Swiss chard and kale pesto

Pork 3 Ways slow cooked cheek, confit belly and tenderloin served with apple dumpling, stock, braised fondant potato and dripping carrots

Spiced Lamb Rump, Biryani Sausage Roll with a red lentil dhal, cauliflower pakora and raita

Roasted Duck Breast served with pulled leg, sweet potato fondant, crispy kale and chard blackberry pan jus

#### Desserts

Raspberry Milli Feuille served with frosted raspberries and a raspberry crumb

Peach Melba with raspberry sauce and vanilla ice cream

White Chocolate & Passion Fruit Cheesecake served with passion fruit curd and cream Apple Crumble Tart with crème analgise

Strawberry Victoria Opera served with Chantilly cream and a strawberry crisp Chocolate Mousse With chocolate soil and tuile

Followed by tea and coffee with mints

#### **Drinks Package**

Glass of sparkling wine, beer, cocktail or Orange juice on arrival / after ceremony

1 Glass of sparkling wine or orange juice with the toasts

2 Glass of red or white house wine during the reception meal

\*\* Upgrade from sparkling wine to champagne for £5.00 per person



## **Children Wedding Package**

#### **Starters**

Cream of tomato soup

Melon & strawberry salad

Garlic bread fingers

#### **Main Course**

Breast of chicken with creamed mash potatoes and vegetables Fish fingers with French fries

Penne pasta with sausage in a tomato and herb sauce

Margarita pizza with French fries

#### **Desserts**

Trio of ice creams

Milk chocolate pot

#### **Drinks Package**

1 glass of orange juice on arrival / after ceremony

1 glass of soft drink with the meal



## **Evening Buffets**

#### **Finger Buffet**

Miniature beef sliders with a spicy mango salsa

Pulled pork sliders & apple relish on a mini brioche bun

Sticky glazed BBQ Ribs

Mini lamb koftas with a minted yoghurt dip

Duck spring roll with sweet chilli sauce

Mini Yorkshire pudding with chipolata sausage & mash, topped with caramelized onion

Assorted mini pizza's (Pepperoni, Spicy Beef and Cheese & Tomato)

Panko and sesame seed chicken with seracho crème freche

Mixed Vegetable Kebabs with a honey & lime dressing Crispy battered fish with sea salted chips and vinegar vegetable spring rolls with a sweet chilli (V)

Onion Bhaji with raita dipping sauce (V)

freshly prepared crudities with dips (V)

Caramelised red onion, goats cheese & beetroot tartlets (V) Skewered chicken tikka & mango relish

Fig & Blue cheese crostini



## **Evening Buffets**

#### **Fork Food**

#### Curries

Chicken, sweet potato & coconut curry

Potato & cauliflower curry (v)

#### **Chard Fillet of Salmon**

Fillet of salmon presented on a bed of Thai noodles with spring onion, light soy and finished with coriander oil

#### From the Sea

Shallow fried fillet of haddock. Served with chips, a lemon wedge & minted mushy peas

#### **Cumberland Sausage & Mash**

Braised sausage carved over a creamed spring onion mash potato, smothered with a rich onion gravy

#### **Cottage Pie**

Slow braised shin of beef cottage pie served with chunky roasted vegetables and hearty warm bread and butter

Golden Vegetable Shepard's Pie (v)

#### **Pulled Pork**

Pulled pork served over a sweet potato puree, coated with a sticky Jack Daniels glaze

#### **Shoulder of Lamb**

Shoulder of lamb slowly braised in a rich red wine and rosemary sauce, presented with a colcannon mash

#### Butternut Squash & Puy Lentil Salad (v)

Roasted butternut squash mixed together with Puy lentils, spinach and tomato topped with pumpkin seeds

#### **Breast of Chicken**

Seared breast of chicken carved over a spiced quinoa and green salad, topped with deep fried Nori seaweed and a ginger dressing.

#### Sesame Encrusted Tofu (V)

Cubes of tofu encased with a sesame crust, served over a julienne of marinated vegetables

#### £19.50pp

Choose two from the main dishes and one from the dessert selection on next page

## **Evening Buffets**

#### **Dessert**

Vanilla Crème Brulee, chocolate chip & caramel shortbread Rich Dark Chocolate mouse

Apple & Blackberry Crumble

Seasonal fruit platter with natural yoghurt and drizzled honey Selection of mini tea time dessert

Also included in the option for finger and hot buffet choice.

£3.60pp
Also included in the option for finger and hot buffet choice.

#### New York Way Rotherham S60 1AH

**Phone:** 01709 827 780

**Email:** aessealnys events@elior.co.uk **Web:** www.aessealnewyorkstadium.com

