

BLACK LABEL
EVENTS



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Merry Christmas and a Happy New Year

Whether you would like to hold a private company function, or join in the party atmosphere with other guests and businesses, Black Label Events will ensure it's a night to remember. Join us at Vitality Stadium, home to AFC Bournemouth, to enjoy great food, great company and party in style.

Mixed Christmas Party Nights

Our Mixed Christmas parties include a Three Course Christmas Menu, DJ and crackers.

All pre-ordered wines receive a 10% discount providing we receive at least two weeks notice. A non-refundable deposit of £10.00 per head will be required to secure your booking.

£27.50 per person

Available Friday & Saturday



Christmas Lunches

Whether you are looking for a small intimate Lunch with family and friends or a larger corporate event, Black Label Events can cater from 10 – 220 guests.

£24.99 per person

Private Christmas Parties

All our Christmas packages are tailor made to each individuals requirements & can include either a buffet or three course meal, Christmas novelties & decorated function rooms. A dedicated Event Co-ordinator will be available to assist with all aspects of planning for your exclusive party.



Three Course Dinner

with coffee and mince pies

£27.50 per person

Starters

Celeriac, bramley apple soup with Dorset truffles

Confit duck leg with Asian slaw, noodles, toasted sesame seeds and plum sauce

Dorset crab cake with saffron aioli and fennel salad

Main Course

Roast Norfolk turkey, pigs in blankets, chestnut stuffing and red wine jus

Pan roasted local grey mullet, grilled Jerusalem artichokes, spiced pumpkin & champagne sauce

Potato gnocchi with New Forest wild mushroom gratin and aged Italian hard cheese

Dessert

Christmas pudding with brandy custard

Comice pear and almond tart, mulled wine gel and fruits

Sticky date and chocolate pudding with baileys and vanilla cream

Christmas Buffet

with coffee and mince pies

£16.00 per person



Menu

Sage sausage rolls with mulled onion chutney

Roast chestnut and sweet potato pies and cranberry sauce

Smoked salmon croquettes with dill aioli

Duck spring rolls with plum sauce

House salad

Cured meats and locally sourced cheeses

Artisan breads and herb butter

Selection of finger sandwiches

Three cheese and pickle

Roast turkey and cranberry

Salmon and lemon crème fraiche

Comice pear and almond tart, mulled wine gel and fruits

Testimonials

This is the second time we have held our firms Christmas party at AFC Bournemouth and once again we all had a fantastic time, great food and great atmosphere. Friendly staff well done to all involved on the night!

A massive thank you for a wonderful evening on Friday! There were so many of us up on the dance floor, right until the bitter end at 1am! The food was excellent, and everyone got into the party spirit, which was great.

We held our Christmas party at Vitality last Friday evening. I cannot fault it, fabulous venue, top class food, great staff, amazing value!! We have already decided to book again for next year. Loved it.

Allergen Information

These recipes are

Christmas Dinner

Starters

	Suitable for vegetarians	Suitable for vegans	Celery free	Cereal free	Crustacean free	Egg free	Fish free	Lupin free	Milk free	Mollusc free	Mustard free	Nut free	Peanut free	Sesame free	Soya free	Sulphur dioxide free
Celeriac, bramley apple soup with Dorset truffles	✓	✗	✗	✓	✓	✓	✓	✓	✗	✓	✓	✓	✓	✓	✓	✓
Confit duck leg with Asian slaw, noodles, toasted sesame seeds and plum sauce	✗	✗	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✗	✗	✗
Dorset crab cake with saffron aioli and fennel salad	✗	✗	✓	✗	✗	✗	✓	✓	✗	✓	✓	✓	✓	✓	✓	✓

Main Course

Roast Norfolk turkey, pigs in blankets, chestnut stuffing and red wine jus	✗	✗	✗	✗	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✗
Pan roasted local grey mullet, grilled Jerusalem artichokes, spiced pumpkin and champagne	✗	✗	✗	✓	✓	✓	✗	✓	✗	✓	✓	✓	✓	✓	✓	✗
Potato gnocchi with New Forest wild mushrooms gratin and aged Italian hard cheese	✓	✗	✗	✗	✓	✗	✓	✓	✗	✓	✓	✓	✓	✓	✓	✗

Dessert

Christmas pudding with brandy custard	✓	✗	✓	✗	✓	✗	✓	✓	✗	✓	✓	✓	✓	✓	✓	✗
Comice pear and almond tart, mulled wine gel and fruits	✓	✗	✓	✗	✓	✗	✓	✓	✗	✓	✓	✗	✓	✓	✓	✗
Sticky date and chocolate pudding with baileys and vanilla cream	✓	✗	✓	✗	✓	✗	✓	✓	✗	✓	✓	✓	✓	✓	✓	✗

Buffet

Sage sausage rolls with mulled onion chutney	✗	✗	✓	✗	✓	✗	✗	✓	✗	✓	✓	✓	✓	✓	✓	✗
Roast chestnut and sweet potato pies and cranberry sauce	✓	✗	✓	✗	✓	✗	✓	✓	✗	✓	✓	✓	✓	✓	✓	✓
Smoked salmon croquettes with dill aioli	✗	✗	✗	✗	✓	✗	✗	✓	✗	✓	✓	✓	✓	✓	✓	✗
Duck spring rolls with plum sauce	✗	✗	✓	✗	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✗
House salad	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✗
Cured meats and locally sourced cheeses	✗	✗	✓	✓	✓	✓	✓	✓	✗	✓	✓	✓	✓	✓	✓	✗
Artisan breads and herb butter	✓	✗	✓	✗	✓	✓	✓	✓	✗	✓	✓	✓	✓	✓	✓	✓

Selection of finger sandwiches

Three cheese and pickle	✓	✗	✓	✗	✓	✗	✓	✓	✗	✓	✓	✓	✓	✓	✓	✗
Roast turkey and Cranberry	✗	✗	✓	✗	✓	✓	✓	✓	✗	✓	✓	✓	✓	✓	✓	✓
Salmon and Lemon crème fraiche	✗	✗	✓	✗	✓	✓	✗	✓	✗	✓	✓	✓	✓	✓	✓	✓

Dessert

Comice pear and almond tart, mulled wine gel and fruits	✓	✗	✓	✗	✓	✗	✓	✓	✗	✓	✓	✗	✓	✓	✓	✗
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Please note whilst we try our best to ensure your food is suitable for you, our dishes are prepared in areas in which allergenic ingredients are present. These charts show which dishes do not contain certain allergenic ingredients as intentional ingredients, however we cannot guarantee that dishes are 100% free from these ingredients due to the preparation process.

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