

SAMPLE MENU PACK


FARNBOROUGH
INTERNATIONAL

EXHIBITION &
CONFERENCE
CENTRE



Prepared and served by **AMADEUS**[™]

WELCOME

EVERYONE REMEMBERS THE FOOD

Welcome to your food experience at FIECC.
Our team have created a selection of amazing menus
that are sure to get everybody talking about the food
and get your event off to a memorable start.

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BREAKFAST

Breakfast is the most important meal of the day – and should not be forgotten when planning the food at your event.

Many delegates travel great distances to attend events and they deserve an on arrival treat. Filled pretzel rolls, pastries, full English breakfast on a skewer or a full plated English breakfast – you will have plenty of choice.

Breakfast and brunch classics with a twist. Delegates will be served up bitesize breakfasts allowing them to network and fuel up before kicking off a full day of events.

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BREAKFAST

MIDI

Pretzel roll with pork and leek sausage
and portobello mushroom 568Kcal

Pretzel roll with smoked Applewood cheddar,
free range egg omelette and plum tomato (v) 514Kcal

Open poppy seed bagel of smoked salmon,
chives, cream cheese 274Kcal

Open bagel of salt beef, smoked Applewood cheddar,
dill pickled, cucumber, mustard 315Kcal

Open seeded bagel, red pepper,
Hampshire Winslade cheese, avocado (v) 392Kcal

Full English breakfast skewer with soft boiled egg 105kcal

GRANDE BUFFET BREAKFAST

Grilled back bacon, pork leek sausage, grilled plum tomato,
portobello mushroom, baked beans, black pudding,
scrambled free range egg 830kcal

Sausage, bacon, grilled plum tomato, portobello mushroom,
baked beans, scrambled tofu with chive (vg) 773kcal

THE BAKERY

Mini danish pastries 236Kcal

Mini pain au chocolat 207Kcal

Mini croissant 201Kcal

Mini blueberry muffin 120Kcal

Mini chocolate muffin 126Kcal

Fresh cut fruit & berries platter 73Kcal

Large freshly baked danish selection 446Kcal

Greek yogurt, berry compote, toasted honey oats 148Kcal

House-made flapjack 649Kcal

Fresh whole fruits (serves 10) 119Kcal

Adults need around 2000Kcal a day

BREAK TIME

IT'S TIME TO REFUEL

We all need a break from time to time so why not give your guests a real treat to boost their energy levels. Whether its mid morning or mid afternoon we have plenty on offer.

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BREAK TIME

IT'S A PIECE OF CAKE!

Buttermilk scone, strawberry jam,
clotted cream 405Kcal

Banana oat cake with almond
& redcurrant 148Kcal

Carrot, pistachio, walnut cake,
avocado frosting 196Kcal

Chocolate & morello cherry brownie 439Kcal

Lemon curd meringue tart 329Kcal

Coffee walnut cake, coffee buttercream 779Kcal

Lemon drizzle cake 175Kcal

Assorted hand crafted chous chous
57Kcal per chous chous

Assorted macaroons 73Kcal per macaroon

JUDE'S LOCAL HAMPSHIRE ICE CREAM TUBS

Strawberry & cream 133Kcal

Very vanilla 130Kcal

Truly chocolate 142Kcal

Salted caramel (vg) 129Kcal

Chocolate (vg) 123Kcal

Black coconut 132Kcal

Vanilla (vg) 132Kcal

Sorbet mango 79Kcal

SNACKS

Root vegetable crisps 180Kcal

Marinated Greek olives 129Kcal

Real assorted crisps 174Kcal

Chilli rice snacks 173Kcal

Sweet, spicy, salted nuts 141Kcal

Yoghurt coated peanuts 576Kcal

BEVERAGES

Teapigs / coffee

Teapigs tea 14Kcal white, 0Kcal black

Coffee 14Kcal white, 0Kcal black

Teapigs / coffee & biscuits 162Kcal

Teapigs tea 14Kcal white, 0Kcal black

Coffee 14Kcal white, 0Kcal black

Adults need around 2000Kcal a day

LUNCH

We have plenty of choice. Why not try our Street Food menu giving your guests a choice of different concepts or our Urban Buffet to get everybody going. You can also choose the Deli Bistro option where delegates can choose from the deli for themselves.

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BISTRO LUNCH

*Selection of
4 sandwiches
1 packet of crisps
1 cake*

DELI SANDWICH SELECTION

Tuna mayonnaise, spring onion, malted baguette 517Kcal

Mature cheddar cheese Ploughman's, gherkin, chutney, apple, iceberg leaf, ciabatta (v) 756Kcal

Cheese Ploughman's, gherkin, chutney, apple, iceberg leaf, ciabatta (vg) 677Kcal

Roast turkey, cranberry, sage onion stuffing, seeded bagel 518Kcal

Salt beef, smoked Applewood cheddar, dill pickles, cucumber, mustard, ciabatta 561Kcal

Roast salmon, lemon asparagus, swiss chard, seeded rustic roll 723Kcal

Chargrill artichoke, aubergine, red pepper, Greek olive, avocado, gem leaf, ciabatta (vg) 389Kcal

Onion bhaji, cucumber, red onion, mint & coriander mayonnaise, baby gem, ciabatta (vg) 426Kcal

Chicken tikka, spiced pear chutney, cucumber, red onion, mint yogurt, flatbread 531Kcal

Wiltshire cured ham, Hampshire Winslade cheese, plum tomato, sweet apple chutney, focaccia 545Kcal

Hot smoked salmon, lemon dill crème fraiche, pickled cucumber, bagel 495Kcal

Hampshire Tunworth cheese, roasted courgette, red pepper, aubergine, basil, tomato chutney, focaccia (vg) 544Kcal

Cheddar, roasted courgette, red pepper, aubergine, basil, tomato chutney, focaccia (vg) 722Kcal

Balti chicken, cucumber, mango coriander chutney, baguette 716Kcal

SUPER SALAD - BISTRO BOX

Lime chicken salad, edamame, spring onion, coriander mint giant cous cous 251Kcal

Beetroot falafel salad, red pepper houmous, quinoa, chickpeas, avocado, tomato, gem leaf, pumpkin seed (vg) 571Kcal

Classic tuna niçoise salad, potato, olive, egg, green bean, caper, anchovy, tomato 228Kcal

Laverstoke Farm buffalo mozzarella salad, sun-dry tomato, pickled cucumber, pesto dressing (v) 267Kcal

ASSORTED REAL CRISPS

Sea salt 35g 176Kcal

Sweet chilli 35g 173Kcal

Sea salt and cider vinegar 35g 173Kcal

Strong cheese and onion 35g 174Kcal

CAKES

Vanilla blueberry slice 240Kcal

Rocky road 637Kcal

Raspberry blondie 661Kcal

Adults need around 2000Kcal a day

FORK BUFFET

Select three mains,
two hot sides, two salad
and two desserts

Minimum order:
50 people

MAIN COURSE SERVED HOT

Chicken poached in lemongrass & coconut,
fennel, spring onion, coriander 510Kcal

North African lamb tagine, toasted almonds
& seeds 729Kcal

Slow cooked beef & tomato ragu, crispy sage
gnocchi, Grana Padano & rocket 631Kcal

Sweet chilli glazed pork, roasted pineapple,
sesame seed 666Kcal

Indian masala chicken, charred onions & chilli,
coriander 449Kcal

FISH SELECTION

Poached salmon, French style peas,
garlic croutons 620Kcal

Seabass, courgette, caperberry, tomato,
samphire & Provençal herbs 384Kcal

Smoked haddock fish cake, poached egg,
spinach, baby fennel, hollandaise 489Kcal

Beer battered cod goujons, sherry vinegar
salt fries, mushy peas, tartare 559Kcal

South Indian seafood Kerala, kachumber,
naan breads 365Kcal

VEGETARIAN SELECTION

Scorched paprika halloumi, aubergine, basil, red
pesto, blistered cherry tomatoes 491Kcal

Spinach & borlotti bean lasagne, garlic bread
& rocket 682Kcal

Thai red tofu curry, Asian greens,
with coriander & lemongrass (vg) 209Kcal

Seared paneer, cauliflower, spinach in a
tikka coconut sauce, kachumber salad
& naan breads 554Kcal

Puy lentil, celeriac, carrot & turnip cobbler
with Montgomery cheddar cheese
& horseradish scone 717Kcal

HOT SIDES

Braised brown rice, young leeks 222Kcal

Sugar snap pea, carrot, sesame & soy 73Kcal

Cajun potato wedges 299Kcal

Sticky ginger carrots, spring onion 87Kcal

Herb dressed baby potatoes 217Kcal

Asparagus, fine bean, mint with hollandaise
109Kcal

Tenderstem broccoli, cauliflower,
Montgomery cheddar gratin 294Kcal

Aubergine, courgette, tomato with fresh basil
113Kcal

SIDE SALADS

Heritage tomato, Laverstoke Farm mozzarella,
spinach, basil, cold pressed rapeseed oil 218Kcal

Thai broccoli, red cabbage, edamame bean,
carrot, gem leaf 143Kcal

Romaine hearts, olive, Grana Padano,
Caesar dressing 133Kcal

Giant cous cous, beef tomato, parsley 282Kcal

Sussex Golden Cross goat's cheese, courgette,
pepper, farfalle pasta, oregano mayonnaise
493Kcal

Carrot, kale, red onion, red cabbage slaw 166Kcal

Artichoke & roasted vegetables with
fresh sage 66Kcal

Bulgur wheat, courgette, red pepper,
fine bean, French dressing 80Kcal

DESSERT

Layered dark chocolate torte 342Kcal

Passion fruit curd pavlova, vanilla mascarpone
747Kcal

Bramley apple caramel crumble,
vanilla anglaise 419Kcal

Sticky date pudding, toffee sauce 791Kcal

Lemon curd meringue tart 329Kcal

Fresh cut fruit & berries platter 73Kcal

Adults need around 2000Kcal a day

URBAN BUFFET LUNCH

*8 items of your choice
plus the sandwich plank
served with tea
or coffee*

MEAT

Mini steak & blue cheese pie, caramelized red onion 301Kcal

Chicken Caesar in baby gem 251Kcal

Smoked paprika honey glazed chicken skewer 256Kcal

Hoisin glazed pork and leek chipolata 242Kcal

Sausage roll, piccalilli 220Kcal

FISH

Prawn tempura, wasabi mayo 274Kcal

Seabass pakora, raita 224Kcal

Soy tuna and sesame skewer, sriracha mayo 109Kcal

Tiger prawn, watermelon and poppy seed 52Kcal

Smoked salmon, red onion & cheddar scone, dill and sour cream 255Kcal

VEGETARIAN

Montgomery cheddar and spring onion tart, red onion jam 371Kcal

Vegetable dim sum, sweet chilli dip (vg) 310Kcal

Cauliflower buffalo wings, sticky BBQ sauce (vg) 86Kcal

Tomato, Bocconcini and basil skewer 205Kcal

Glazed paneer and pepper tikka, chilli glaze 266Kcal

DESSERT

Cinnamon sugared churros, chocolate & caramel sauce 326Kcal

Assorted hand crafted chous chous 57Kcal per chous chous

Glazed lemon tart, raspberries 331Kcal

Adults need around 2000Kcal a day

STREET FOOD LUNCH

Select three concepts
and two desserts

Minimum order:
200 people

BAO BUNS

Confit hoisin duck, crispy onion salad 477Kcal

Chilli glazed pork belly, crispy onion salad 785Kcal

Sticky shiitake mushroom, crispy onion salad (vg) 316Kcal

INDI-GO

Chicken biryani 732Kcal

King prawn biryani 641Kcal

Vegetable biryani (vg) 548Kcal

Biryani bhaji pieces with kachumber salad (vg) 230Kcal

SHARWARMA

Served with pickled red cabbage, shredded cucumber, tomato,
mint salad, khobez bread, yoghurt & chilli dressing

Chicken 1034Kcal

Seared halloumi 1029Kcal

Beetroot falafel (vg) 931Kcal

HAMPSHIRE HOG ROAST

Pulled pork brioche bap, BBQ sauce, cucumber pickles,
caramelised onions, Bramley apple 1258Kcal

Carved pork brioche bap, sage & onion stuffing,
apple & celeriac remoulade, yellow mustard 1085Kcal

BBQ celeriac brioche bap, chimichurri, gem leaves, cucumber pickles,
Bramley apple (vg) 549Kcal

SMITHFIELD'S

Slow cooked pork shoulder, sweet potato fries, sesame soy plum sauce,
kimchi style vegetables, pickles 1055Kcal

Salt beef brisket, bagel, classic slaw, grain mustard, tarragon mayo,
pickles 983Kcal

Adults need around 2000Kcal a day

STREET FOOD LUNCH

Select three concepts
and two desserts

Minimum order:
200 people

BRICK LANE

South Indian Keralan paneer, pilau rice, coriander flatbread, kachumber salad, mini poppadum's, raita (v) 206Kcal

Butternut squash, chickpea & spinach curry, chilli & coriander rice, coriander flatbread, kachumber salad, mini poppadum's, raita (vg) 371Kcal

BILLINGSGATE

Gravadlax and smoked fish bar on ice, lemon wedge, pickles, watercress, crème fraiche 331Kcal

Soft boiled egg, celeriac remoulade, niçoise salad (v) 180Kcal

Seabass, ginger & sesame king prawn, pak choi, cashew nuts 311Kcal

GOURMET SAUSAGES

Wild boar, Toulouse pork & leek sausages 458Kcal

Glamorgan sausage [v] 203Kcal

SIDES

Red Leicester cheese & chive mash or wholegrain mustard mash 463Kcal

TOPPINGS

Crispy shallot, caramelised onion, crispy bacon 140Kcal

SAUCES

Confit duck sauce or wholegrain mustard cream sauce 33Kcal

DESSERT

Chocolate fondue with marshmallows & fresh fruits 367Kcal

Sweet waffles and toppings 487Kcal

SHOT GLASS SELECTION 232Kcal

Lemon meringue, chocolate cherry brownie mousse, raspberry, Eton mess

JUDE'S LOCAL HAMPSHIRE ICE CREAM TUBS

Strawberry & cream 133Kcal

Very vanilla 130Kcal

Truly chocolate 142Kcal

Salted caramel (vg) 129Kcal

Chocolate (vg) 123Kcal

Black coconut 132Kcal

Vanilla (vg) 132Kcal

Sorbet mango 79Kcal

Adults need around 2000Kcal a day

TRADITIONAL AFTERNOON TEA

CONTEMPORARY AFTERNOON TEA

Assortment of mini cakes 409 Kcal

Strawberry red velvet sandwich

Chocolate mango cake

Opera gateaux

Raspberry rose delice

Chocolate raspberry tower

Fruit scone, strawberry jam, cream 171Kcal

Sweet pickle sausage roll 294Kcal

Earl grey tea poached salmon skewer, tarragon mayonnaise 136Kcal

Montgomery cheddar & spring onion tartelette, red onion jam 371Kcal

Afternoon tea finger sandwiches: egg & cress, smoked salmon
& cucumber, cheddar & chutney 269Kcal

Teapigs /coffee Teapigs tea 14Kcal white, 0Kcal black - Coffee 14Kcal white, 0Kcal black

TRADITIONAL AFTERNOON TEA

Assortment of mini cakes 439 Kcal

Victoria sponge

Lemon drizzle

Raspberry orange Battenberg

Carrot cake

Chocolate fudge

Fruit scone, strawberry jam, cream 171Kcal

Afternoon tea finger sandwiches: egg & cress, smoked salmon
& cucumber, cheddar & chutney 269Kcal

Teapigs /coffee Teapigs tea 14Kcal white, 0Kcal black - Coffee 14Kcal white, 0Kcal black

Adults need around 2000Kcal a day

BBQ MENU

BBQ MENU 1

MAIN

Korean Gochujang chilli chicken, sesame honey 391Kcal

Griddled 6oz beef burger, caramelized onions, pickles 560Kcal

German bockwurst, pickled cabbage, mustard 415Kcal

King prawns, lemon, garlic, capers, parsley 107Kcal

Charred aubergine, halloumi, salsa verde (v) 147Kcal

BREAD

Selection of breads:

Brioche 266Kcal

Pretzel 185Kcal

Ciabatta 278Kcal

SALADS

Greek feta salad (v) 242Kcal

Classic coleslaw (vg) 161Kcal

Baby potato salad with tarragon & rocket (vg) 216Kcal

DESSERT

Chocolate orange mousse cake 342Kcal

Lemon tart, Chantilly cream 375Kcal

Fresh strawberries, whipped cream, toasted meringue 154Kcal

JUDE'S LOCAL HAMPSHIRE ICE CREAM TUBS

Strawberry & cream 133Kcal

Very vanilla 130Kcal

Truly chocolate 142Kcal

Salted caramel (vg) 129Kcal

Chocolate (vg) 123Kcal

Black coconut 132Kcal

Vanilla (vg) 132Kcal

Sorbet mango 79Kcal

BBQ MENU 2

MAIN

Lemon & herb chicken 273Kcal

Griddled 4oz beef burger, caramelised onions 367Kcal

Pork sausage, mustard 346Kcal

Charred aubergine, halloumi, salsa verde (v) 147Kcal

BREAD

Ciabatta bread 278Kcal

SALADS

Tomato & cucumber salad (vg) 60Kcal

Classic coleslaw (vg) 161Kcal

Baby potato salad with tarragon & rocket (vg) 216Kcal

Adults need around 2000Kcal a day

CANAPÉS

Selection of
3 canapés

MEAT

Chorizo and red pepper mousseline
with spring onion 42Kcal

Mini bagel of smoked chicken mousse
with grapes 28Kcal

Duck parfait with rhubarb & ginger
on pain de mie 21Kcal

Cut tandoori chicken, mango chutney,
coriander on naan 22Kcal

Fig wrapped in parma ham with skewer 15Kcal

Cointreau marinated chicken with
orange confit on crostini 24Kcal

Peppered beef with beetroot chutney
and horseradish on crouton 27Kcal

Crispy duck salad with peppers
orange confit in tortilla cup 27Kcal

Ham with quail egg, sunny-side-up
on blinis 20Kcal

Mille feuille of smoked chicken,
stilton & grape 30Kcal

Roast beef with horseradish on
Yorkshire pudding 30Kcal

FISH

Blinis with keta and avruga caviar 34Kcal

Smoked salmon mousse on madeleine 40Kcal

Cut smoked salmon roulade, wasabi,
pink pepper corn, long chives caprice ficelle
26Kcal

Smoked trout tower, avruga,
round potato cake 31Kcal

Tuna flakes & mousseline with asparagus,
mascarpone & fried leek tartlet 36Kcal

King prawn with mayonnaise in tortilla cup 34Kcal

Rosette of smoked salmon, lemon zest
on blinis 24Kcal

King prawn ash tartlet with avocado mousse &
cherry tomato 21Kcal

Quail egg and tomato on baguettine
with tuna tapenade 23Kcal

Spicy crab with sweet red pepper
on roasted potato 17Kcal

VEGETARIAN

Goats cheese with Italian parsley and sundried
tomato on feuilleté 39Kcal

French bread of mozzarella sun-blushed
tomato & pesto 36Kcal

Parmesan shortbread, mozzarella,
sun-blushed tomato & pesto 36Kcal

Chargrilled zucchini with red peppers
& goats cheese 14Kcal

Aubergine wrapped with sundried tomato
& mozzarella 32Kcal

VEGAN

Grilled zucchini wrap with rocket, peppers
& tapenade with skewer 9Kcal

Spiced aubergine square, coriander & red
pepper on vegan gluten free bread 26Kcal

Half artichoke with pepper mousse &
fried leek 24Kcal

Caviar d'aubergine on rosti potato 18Kcal

Mixed roasted peppers with red pesto
on vegan gluten free bread 18Kcal

Adults need around 2000Kcal a day

DINNER MENU

Choose one starter, one main and one dessert

BREAD

Sourdough, rosemary focaccia, whipped Croxton Manor butter, Cornish sea salt 318Kcal

STARTER

Gressingham smoked duck breast, pickled beetroot & cherry, port gel 316Kcal

Pressed ham hock terrine, pickles, apple cider chutney 318Kcal

Lentil & coconut pâtés, harissa ratatouille, apricot ketchup (v) 225Kcal

Burrata, trio tomato salad, basil, aged balsamic dressing (v) 384Kcal

Gin & tonic cured salmon, shaved fennel, rapeseed oil & caper 458Kcal

MAIN COURSE

Beetroot & sticky shallot Tatin, scorched broccoli, butternut squash, black apple butter, salsa verde (vg) 755Kcal

Seared steak of aubergine, spiced lentils, sun dry tomatoes, spiced carrot & courgette, sumac dressing (vg) 378Kcal

Slow cooked beef, truffle pomme purée, scorched baby leek & tender stem broccoli, green peppercorn & Merlot jus 1641Kcal

Thyme roasted rump of lamb, dauphinoise potato, carrot fondant, pea purée, lamb jus 1696Kcal

Poach roasted supreme of chicken, sage rosti, chargrilled courgette, wilted kale, tomato caper chicken jus 979Kcal

DESSERT

Dark chocolate brownie torte, blood orange gel, basil 450Kcal

Toffee apple mousse, spiced shortbread crumb, salted butterscotch sauce 943Kcal

Rhubarb & custard cannelloni, pepper meringue, confit rhubarb 537Kcal

Lemon tart, toasted marshmallow, strawberry gel, raspberry, biscuit 800Kcal

British cheese plate of Oxford Blue, Montgomery Cheddar, Hampshire Tunworth with grapes, celery, apricot chutney & fruit & nut toast 525Kcal

Adults need around 2000Kcal a day

DRINKS PACKAGES

A close-up photograph of a hand pouring champagne from a bottle into several glasses. The champagne is bubbling and creating a golden glow. The background is softly blurred with warm, bokeh lights.

Compliment the food with an intriguing drink package to bring your event to life. You can choose a package that is out of the ordinary like our Brick Lane drinks or the Botanical Prosecco bar, all set to make an impression with your guests. Speak to your catering manager for expert tips on wine pairing.

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DRINKS PACKAGES

BEER, CIDER, WATER & SOFT DRINKS

Pravha bottle 330ml 4%

Corona bottle 330ml 4.5%

Hogstar Craft bottle 330ml 4.5%

Hazy Hog bottle 500ml 5%

Orange juice 200ml 84Kcal

Apple juice 200ml 84Kcal

Bottled water still 0Kcal

Bottled water sparkling 0Kcal

Monte Verde White 12%

Pontebello White 10.5%

Monte Verde Rose 10.5%

Lavender Hill Rose 13.5%

Monte Verde Red 12%

Lunaris Red 13%

ENGLISH SPARKLING WINE

Wine Greyfrairs

Cuvée Brut, England 12%

Chapel Down Classic Brut 12%

Wine Greyfrairs 12%

Cuvée Brut, England

Chapel Down Classic Brut 12%

WHITE WINE

Monte Verde White 12%

Pontebello White 11.5%

Cullinan View 12.5%

Southern River 12.5%

Chablis, Paul Deloux 12%

Between Thorns 13%

ROSE WINE

Monte Verde Rose 10.5%

Lavender Hill Rose 13.5%

RED WINE

Monte Verde Red 12%

Lunaris Red 13%

Solandia Nero D'Avola 13%

Cullinan view 13.5%

Rioja Crianza 13.5%

Dashwood Pinot Noir 13.5%

Chateauneuf - du- Pape 14.5%

PROSECCO

Il Baco de Seta Prosecco 11%

Il Baco de Seta Prosecco 11%

Galanti Spumante Rose 10.5%

CHAMPAGNE

House champagne 12%

Adults need around 2000Kcal a day

DRINKS PACKAGES

The grain and the vine package

Pravha bottle 330ml 4%

Corona bottle 330ml 4.5%

Monte Verde Red 175ml 12%

Monte Verde White 175ml 12%

Bottled water still 750ml 0Kcal

Orange juice* 200ml 84kcal

Apple juice* 200ml 84kcal

The grain and the vine package

Pravha bottle 330ml 4%

Corona bottle 330ml 4.5%

Monte Verde Red 175ml 12%

Monte Verde White 175ml 12%

Bottled water still 750ml 0Kcal

Orange juice* 200ml 84kcal

Apple juice* 200ml 84kcal

From the Vigneto package,

Pravha bottle 330ml 4%

Corona bottle 330ml 4.5%

Solandia Nero D'Avola 13%

Pontebello White 11.5%

Bottled water still 750ml 0Kcal

Bottled water sparkling
750ml 0Kcal

Orange juice* 200ml 84kcal

Apple juice* 200ml 84kcal

From the Vigneto package,

Pravha bottle 330ml 4%

Corona bottle 330ml 4.5%

Solandia Nero D'Avola 13%

Pontebello White 11.5%

Bottled water still 750ml 0Kcal

Bottled water sparkling
750ml 0Kcal

Orange juice* 200ml 84kcal

Apple juice* 200ml 84kcal

**Juice can be upgraded to non alcoholic fizz, flavours available are: raspberry and elderflower, passionfruit, coconut and lime*

Non alcoholic wine, cider and beer available as a substitute

Adults need around 2000Kcal a day

DRINKS PACKAGES

BUBBLES & BEER PACKAGE

Pravha bottle 330ml 4%

Corona bottle 330ml 4.5%

Il Baco de Seta Prosecco glass 11%

Bottled water still 750ml 0Kcal

Bottled water sparkling 750ml 0Kcal

Orange juice* 200ml 84kcal

Apple juice* 200ml 84kcal

Pravha bottle 330ml 4%

Corona bottle 330ml 4.5%

Il Baco de Seta Prosecco glass 11%

Bottled water still 750ml 0Kcal

Bottled water sparkling 750ml 0Kcal

Orange juice* 200ml 84kcal

Apple juice* 200ml 84kcal

PREMIUM BUBBLES & BEER PACKAGE

Pravha bottle 330ml 4%

Corona bottle 330ml 4.5%

Wine Greyfrairs Cuvée Brut, England
glass 12%

Bottled water still 750ml 0Kcal

Bottled water sparkling 750ml 0Kcal

Orange juice* 200ml 84kcal

Apple juice* 200ml 84kcal

**Juice can be upgraded to non alcoholic fizz, flavours available are: raspberry and elderflower, passionfruit, coconut and lime*

Non alcoholic wine, cider and beer available as a substitute

Adults need around 2000Kcal a day

DRINKS PACKAGES

BEER PACKAGE

Pravha bottle 330ml 4%

Corona bottle 330ml 4.5%

Bottled water still 750ml 0Kcal

Bottled water sparkling 750ml 0Kcal

BEER GARDEN PACKAGE

Hogstar Craft bottle 330ml 4.5%

Bottled water still 750ml 0Kcal

CIDER GARDEN PACKAGE

Hazy Hog bottle 500ml 5%

Bottled water still 750ml 0Kcal

Non alcoholic wine, cider and beer available as a substitute

Adults need around 2000Kcal a day

If you have any further questions, or would like to enquire about booking, please contact Cecile at Farnborough.

Cecile Morrison
Key Account Manager

M: 07973 716 167

E: Cecile.morrison@amadeusfood.co.uk



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