

PROMS AND GRADUATION BALLS

FROM **£31 PER
PERSON + VAT**



Package includes:

- Red carpet entrance to arrive in style
- Room hire included
- Two course buffet
- DJ and dancefloor to dance the night away
- Complimentary WiFi for all your social media coverage
- Cashless bar
- Event planner to ensure your event runs smoothly
- Security staff for the duration of your event

Upgrades:

- Arrival drinks or mocktails
- Two or three course sit down meal
- Chocolate fountain
- Popcorn machine
- Chair covers and table decorations
- Photo booth
- Canapés

WHY NOT UPGRADE?

PLEASE ASK US FOR MORE INFORMATION.

T 01604 751 543 E enquiries@northamptonsaintsevents.co.uk

www.franklinsgardens.co.uk

Minimum numbers may apply. Subject to availability. Valid on new bookings
Car parking onsite is limited, please ask us for more information.





BUFFET MENUS (included in package)

Choose from one of the following:

Menu One

Beef chilli con carne

Vegetable and bean chilli (v)

Dirty rice

Nachos, vegan sour cream

Chocolate mousse, chocolate and chilli cookie (ve)

Menu Two

Peruvian spiced chicken supreme

Flat mushroom and charred peppers burritos (v)

Hand cut spiced potato wedges

Nachos, vegan sour cream

Mango and passion fruit cheesecake, mint syrup (ve)

Menu Three

Crispy katsu chicken burger

Vegan butter milk Quorn® burger (ve)

Toasted bun, miso-slaw

Loaded fries, katsunnaise, crispy onion, sesame

Chocolate tart, toffee popcorn (ve)

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STADIUM

FRANKLIN'S
GARDENS

In the UK today, an average lunch or dinner has a carbon footprint of approximately 1.6kg CO2e. An adult needs an average of 2000 kcals a day. We cannot guarantee that any of our products are allergen free due to being produced in a kitchen that contains allergens. Events at our venue are operated by Levy UK & Ireland, sister company to Lime Venue Portfolio and part of Compass Group UK & Ireland.

(Menus subject to change - dependent on seasonal demand)



TWO/THREE COURSE MENU

Two course menu upgrade - choose either one starter and main or one main and dessert.

Three course menu upgrade - Choose one starter, main and dessert.

Starters

Chefs homemade soup

Tomato soup, basil oil (ve)

Spiced carrot and lentil soup, crisp carrot peel, coriander powder (ve)

Minestrone soup, facon crumb (ve)

Tomato, rocket, vegan cheese, pickled red onion, pesto (ve)

Compressed cantaloupe and watermelon, strawberries, basil (ve)

Ham hock terrine, charred pineapple compote, straw potato

Pressed asian spiced chicken, yoghurt, cucumber, granola

Pork and apple terrine, salted cauliflower, mustard gel

The Main Event

Katsu chicken supreme, sticky rice, bok choy, katsu curry sauce, pickled ginger and mooli

Thyme scented chicken supreme, sauteed potato, summer greens, pan gravy

Roast chicken, crushed new potato, charred leek, pot roast carrot, mushroom sauce

Peri peri chicken, spiced rosti, summer greens, pan juice

Katsu celeriac, sticky rice, bok choy, katsu curry sauce, pickled ginger and mooli (ve)

Roast garlic and tomato risotto, vegan cheese, basil oil (ve)

Desserts

Chocolate mousse, chocolate and chilli cookie (ve)

Mango and passion fruit cheesecake, mint syrup (ve)

Chocolate tart, toffee popcorn (ve)

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CANAPÉS MENU

Choose from: 3 for £10.00 (+ VAT), 4 for £12.00 (+ VAT), 5 for £14.00 (+ VAT)

Chilled pea soup (ve)	Whipped liver parfait	Beef carpaccio
Black pepper shortbread (v)	Roasted houmous tart (ve)	Braised ox cheek
Parsnip and onion bhaji (ve)	Smoked paprika scone (v)	Chorizo sausage rolls
Aubergine and chickpea fritter (v)	Chicken and pistachio terrine	Honey and mustard pork belly

From canapés to desserts, we calculate the carbon footprint of each dish.

Dishes are categorised 'Low', 'Medium' and 'High', giving you the option to choose the dishes that your guests will love and are better for the planet.

Please ask a member of our expert event team for more information.



Low
0.1-0.5 kg CO₂e

Choose meals with a low climate impact to eat within the planetary boundaries and contribute to reducing emissions from food in line with UN's climate goals.



Medium
0.6-1.5 kg CO₂e

Meals with a medium climate impact have a carbon footprint comparable to the average lunch or dinner in the UK today, which is roughly 1.6 kg CO₂e.



High
1.6+ kg CO₂e

Meals with a high climate impact have a higher carbon footprint than the average lunch or dinner in the UK.

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