



MEETINGS
AND EVENTS

SAY 'I DO' AT EMIRATES STADIUM

WEDDING PACKAGES 2025

YOUR WEDDING AT EMIRATES STADIUM

Emirates Stadium, home of Arsenal Football Club, offers couples a unique wedding venue in the heart of North London. With its blend of sporting history and modern elegance, couples can exchange vows and host their reception in selected stylish event spaces.

Bespoke packages, curated menus, and exclusive access to iconic landmarks ensure an unforgettable experience for couples and guests alike. Choose Emirates Stadium for a wedding day that blends luxury, heritage, and sporting prestige, promising cherished memories against the backdrop of footballing greatness.

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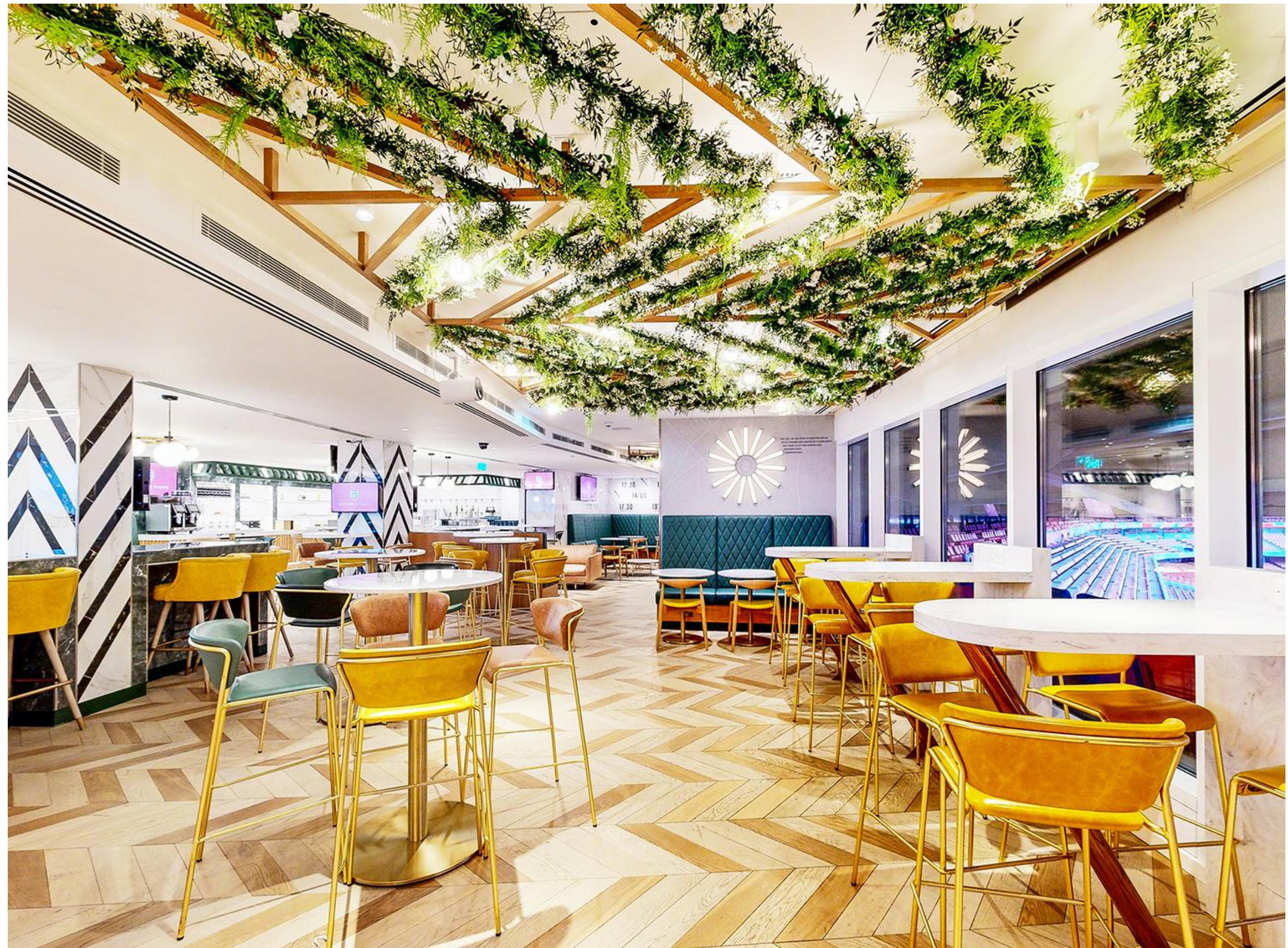
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THE AVENELL CLUB RECEPTION PACKAGE

Minimum numbers 50

PACKAGE INCLUDES:

- Venue hire
- Exclusive Hospitality box for the couple, with complimentary Champagne
- Personalised Arsenal shirt memorabilia for the couple
- 45-minute Sparkling Wine reception
- Light bites menu
- 1 x Glass Champagne toast
- ½ bottle still & sparkling water
- Coffee, tea & petit fours
- Digital branding showcase



THE AVENELL CLUB

Modern, stylish and versatile, The Avenell Club boasts art deco design, a spectacular feature bar and unrivalled views of the Emirates Stadium pitch.



DIAMOND CLUB RECEPTION PACKAGE

Minimum numbers 50

PACKAGE INCLUDES:

- Venue hire
- Exclusive Hospitality box for the couple, with complimentary Champagne
- Personalised Arsenal shirt memorabilia for the couple
- 45-minute Sparkling Wine reception
- Light bites menu
- 1 x Glass Champagne toast
- ½ bottle still & sparkling water
- Coffee, tea & petit fours
- Digital branding showcase



DIAMOND CLUB

The Diamond Club encapsulates the pinnacle of luxury and exclusivity. Comprising an open-plan event space and a fabulous back-lit onyx bar with perfect pitch views.



EXAMPLE RECEPTION SCHEDULE

- 12:00

Pitch side access
- 12:45

Guest arrival & drinks reception
- 13:00

Welcome toast & informal dining begins
- 14:30

Speeches
- 15:00

Cake cutting & couples first dance
- 15:30

Music & celebration
- 17:00

Light refreshments
- 18:00

Final send off

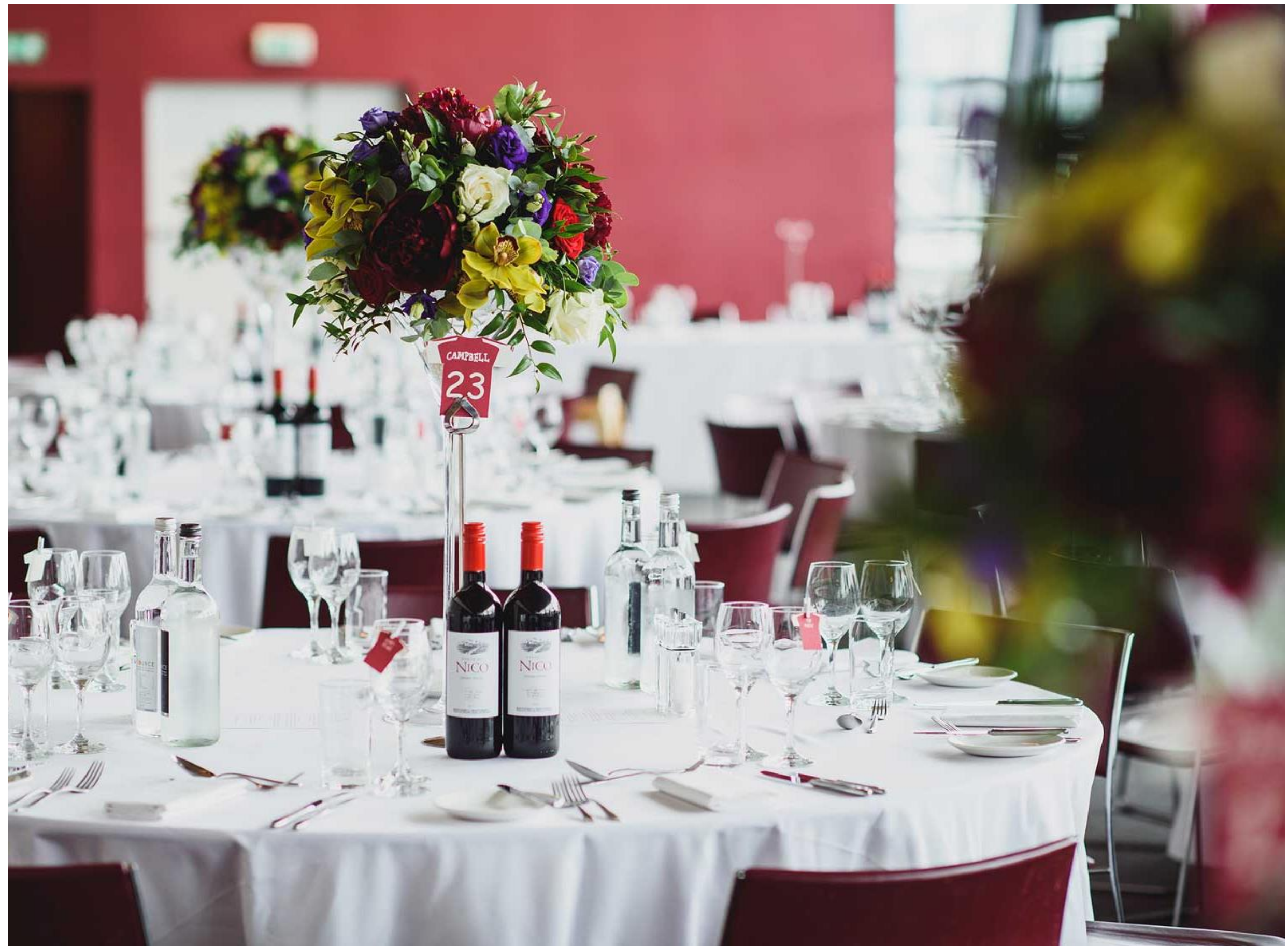


WOOLWICH CEREMONY PACKAGE

Minimum numbers 50

PACKAGE INCLUDES:

- Venue hire
- Exclusive Hospitality box for the couple, with complimentary Champagne
- Personalised Arsenal shirt memorabilia for the couple
- 5 canapés per person
- 3-course set menu
- 1 x glass of Champagne for toast
- Coffee, tea, petit fours
- ½ bottle wine per person
- ½ bottle of mineral water
- Menu tasting for couple



WOOLWICH

The Woolwich, inspired by Arsenal’s heritage, provides a stunning setting for large weddings and can be paired with The WM for extra capacity.



EXECUTIVE CEREMONY PACKAGE

*Minimum numbers 50

PACKAGE INCLUDES:

- Venue hire – including Brides room
- Exclusive Hospitality box for the couple with complimentary Champagne
- Personalised Arsenal shirt memorabilia for the couple
- 45-minute sparkling wine reception
- 5 canapés per person
- 3-course set menu
- 1 x glass of Champagne for toast
- Coffee, tea, petit fours
- ½ bottle wine per person
- ½ bottle of mineral water
- Menu tasting for couple & family
- Cheese Station
- Jumbotron

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*Package available in the Diamond Club & Directors Lounge



EXECUTIVE PACKAGE: DIAMOND CLUB & DIRECTORS LOUNGE

Experience the pinnacle of luxury for your wedding at Diamond Club or Directors Lounge, with the best views of the pitch and unrivalled exclusivity.



12:00	Guest arrival & drinks reception	16:15	Dancing & celebration
13:00	Ceremony begins	17:30	Light refreshments
13:30	Pitch side & changing room access	19:00	Evening snack service
13:45	Welcome toast & 3-course meal service begins	21:30	Last dance
15:15	Speeches	22:00	Exit & final send off
15:45	Cake cutting & couples first dance		



WEDDING ADD-ONS

Add a unique touch to your Emirates Stadium wedding with exclusive extras.



ENHANCED DRINKS PACKAGES

Want to make your reception extra special? Choose one of our unlimited drinks package options and keep the celebrations flowing all night long!



FLORISTY

From bouquets to centrepieces, our florist partner will ensure your wedding is adorned with beautiful blooms that reflect your unique style.



ARSENAL LEGEND

Bring the magic of Arsenal to your wedding with a special appearance from a club legend! Hear iconic stories, snap unforgettable photos and make your special day a truly legendary experience.



GUNNERSAURUS

Book the iconic Gunnersaurus mascot for your wedding day and surprise your guests with fun photo opportunities and lasting memories!



DJ

Set the tone for your Emirates Stadium wedding with a talented DJ, blending music to fit every moment from ceremony to reception.



ARSENAL MERCH

Add some Arsenal flair to your wedding with exclusive merch, offering guests the likes of scarves, hats, jerseys and more.



RECEPTION MENUS

LIGHT BITES

Please choose six items from the light bites menu.

All sandwiches are served with house salad, v, mini desserts, v, water, orange juice, ve, Lavazza coffee & specialty teas, v.

SPARKLING WINE RECEPTION

Prosecco Amata

Wild Idol Sparkling Rose (Non-Alcoholic)



LIGHT BITES

HOT MEAT & FISH

Select 2/3

- Camden Ale battered haddock goujons, fries, tartare sauce & Sarson's vinegar
- Sticky Korean glazed prawns, chipotle Gochujang
- Prawn gyoza, sesame, sweet chilli & soy dip
- Crispy duck pancakes & plum sauce
- Sticky teriyaki chicken & green onion skewers, plum mayonnaise dip
- BBQ pulled beef bao buns & kimchi slaw
- Loaded potato skins, sour cream, crispy lardons, spring onions & Montgomery cheese

HOT SANDWICH

Select 2

- Lamb kofta, minted tzatziki, little gem lettuce & arctic flatbread
- Chuck steak slider, Monterey Jack, dill pickle, green peppercorn mayonnaise
- Serrano ham, Gruyère cheese & truffle toasted brioche
- Heura slider, pink garlic mayonnaise, dill pickle & smoked Applewood cheddar, v

HOT VEGGIE & VEGAN

Select 2/3

- Crispy cauliflower wings & guacamole mayonnaise, v
- Leek, caramelised onion & Quicks cheddar tart, v
- Antipasto skewers, virgin olive oil & balsamic, ve
- Arancini bite & spicy tomato dip, v
- Vegetable potstickers, sesame, sweet chilli & soy dop, ve
- Loaded potato skins, sour cream, mock bacon, spring onions & Montgomery cheese, v
- Potato, caramelised frittata, sweet & sour peppers & fennel seeds, v

SWEET TREATS

Select 1/2

- Assorted mini desserts, v

WEDDING BREAKFAST MENUS

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CANAPÉS

COLD

- Duck parfait, rhubarb compote & flat bread
- Moroccan marinated chicken, apricot & mango chutney on naan
- Parma ham, asparagus & sun-dried tomato
- Smoked salmon, garlic & chive cream cheese on rye bread
- Tuna mousseline, asparagus, mascarpone & leek tart
- King prawn mayonnaise tart
- Avocado salsa & black olive crumble, ve
- Chargrilled carrot & zucchini tower, red pepper tapenade, ve

HOT

- Yorkshire pudding, rare roast beef, horseradish cream
- Baby Croque Monsieur
- Grilled chicken kofta
- Mini baked potato, herb mash, black pudding & caramelised red apple
- Crab cake & red curry dip
- King prawn tempura, sweet & sour sauce
- Grilled tuna, celeriac puree & pesto on toast
- Mini vegetable quiche, v
- Mushroom stroganoff tartlet, v



3-COURSE MEAL MENUS

We have created a delicious three course menu using seasonal ingredients perfect for your wedding breakfast. Please select the same starter, main course, and dessert for all your guests. Dietary preferences will be catered for in accordance with your guest.

ARRIVAL

45-minute sparkling wine reception

Non-alcoholic sparkling wine or mocktail

Mineral water

WITH MEAL

½ Bottle of House Wine

½ Bottle of Mineral Water

SPARKLING

Prosecco Amata

Wild Idol Sparkling Rose (Non-Alcoholic)

WINE

Pinot Grigio ' Foundstone', South-eastern Australia, Berton Vineyard

Le Campuget Syrah Grenache Rosé

Côtes du Rhône 'Les Vignes du Prince' Vieilles Vignes', Cellier des Princes



3-COURSE MEAL | SPRING/SUMMER

STARTER

- Salmon mi-cut, salt baked beets & goat's curd
- Veal osso Bucco ravioli, garlic spinach, girolles & truffles
- Salt & pepper soft shell crab, Som tam
- Chicken & mangalitsa black pudding terrine, chicken liver parfait piccalilli, olive crostini
- Pear, pickled walnuts, chicory & stilton salad, pomegranate, v
- Tequila macerated watermelon, duqqah, butternut squash, ve

MAIN COURSE

- Beef wellington, pomme mousseline, baby vegetables, Port & Madeira jus
- Gruyère crusted Halibut, leek fondue, summer pea & parsley sauce, minted new potatoes.
- Wild turbot, asparagus, baby spinach, brown shrimp, lobster bisque, lobster oil
- Portobello mushroom, brie & red onion Kiev, pomme anna, caramelised celeriac purée, v
- Fillet of longhorn beef, ox cheek, bone marrow, celeriac, baby vegetables, Port jus
- Roulade of dauphinoise potato, Mediterranean vegetables, Buffalo mozzarella, aubergine purée, sun blushed tomatoes, garden salad, v

DESSERT

- Black forest chocolate marquise drop, v
- Summer pudding, fruit stone, v
- Mont Blanc tiramisu tart, v
- Strawberry Eton mess, v

3-COURSE MEAL | AUTUMN/WINTER

STARTER

- King scallop, textures of cauliflower, mangalitsa black pudding
- Beef carpaccio, avocado purée, crispy shallots, pickled shiitake mushroom
- Coronation chicken terrine, apricots, courgette chutney, rosemary croûte
- Cured salmon, wakame seaweed, endive herb salad
- Fennel, leek & stilton tart, celeriac & apple, v
- Wild mushroom arancini, pickled mushroom, mushroom ketchup, ve

MAIN COURSE

- Seared cornfed chicken breast, rösti potato, Vichy carrot, morels leeks, chicken jus
- Roasted Welsh rump of lamb, aubergine purée, radicchio, winter vegetables, lamb & shallot jus
- Cornish cod fillet, bath chaps, bourguignonne, root vegetables & cockles
- Jerusalem artichoke, morel & Jersey Royal risotto, parsley tuille, v
- Fillet of hake, saag aloo crust, curried mussel velouté, chilli tender stem broccoli
- Red lentil fritters, butterbean purée, kale, tomato ragout, crispy onions & coriander pesto, ve

DESSERT

- Apple tart tatin fashion éclair, v
- Gold chocolate, banana, coffee pecan bar, v
- Lemon & blueberry mellow tart, v
- Buck's fizz parcel, v