



NON-MATCHDAY EVENTS AT BRUNTON PARK

2025/26



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A SPACE AND MENU TO SUIT ANY OCCASION

At Carlisle United, we have a range of stylish, recently renovated spaces primed to deliver an outstanding and unique experience for your event.

Whether it's a special celebration, conference, meeting, workshop, or even a place to host your interviews, each lounge has different capabilities, with some also having space available to utilise as breakout rooms.

All events are catered by our partners John Watt Catering, who take pride in offering sustainably sourced, fresh, seasonal, and local produce, and can cater for allergens and dietary requirements as requested.

Paired with their dedicated team, they ensure every dish served reflects their commitment to quality and excellence. From fine dining to morning breakfast rolls, they can cover it, and can bespoke their menus with you to help create the exact experience you are looking for.

**GET IN TOUCH AND WE CAN
TAILOR A PACKAGE TO YOU:**

T: 0330 094 5930 (option 6)

E: catering@carlisleunited.co.uk

All prices quoted exclude VAT

THE UNITED LOUNGE

- > Capacity: Up to 40
- > Seating: High round tables and chairs
- > Bar: Yes
- > Presentation TVs: Yes
- > Perfect for: Short meetings and networking events, celebrations, product launches



THE 1904 LOUNGE

- > Capacity: Up to 24
- > Seating: Tables and chairs - option for boardroom style set up
- > Bar: Yes
- > Presentation TVs: Yes
- > Perfect for: Fine dining event or celebration, meeting or presentation



THE KINGMOOR PARK CUMBRIA LOUNGE

- > Capacity: Up to 60
- > Seating: Tables and chairs
- > Bar: Yes
- > Presentation TVs: Yes
- > Perfect for: Presentations, celebrations, larger meetings and networking events, events with a buffet

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EAST STAND BOXES

- > Capacity: Up to 10 across 8 boxes (can be booked individually or collectively)
- > Seating: A mixture of boardroom style, and high tables and chairs
- > Bar: Yes
- > Presentation TVs: Yes
- > Perfect for: Interviews, events requiring multiple breakout rooms

FOXY'S RESTAURANT

- > Capacity: 60 - 120 (depending on set up), with 6 boxes adjacent with additional capacity of up to 8 people
- > Seating: Tables and chairs
- > Bar: Yes
- > Presentation TVs: Yes, but singular projector style
- > Perfect for: Training day, celebrations, presentations or networking event



74/75

- > Capacity: Up to 30
- > Seating: 5 small tables for up to 6 people
- > Bar: Yes
- > Presentation TVs: Yes
- > Perfect for: Small meetings, training or breakout room



BREAKFAST MENU

Start your day on the right note with a freshly cooked breakfast roll or a continental pastry selection.

Breakfast Whole Grain Baps

Whole Grain Bap with Cumberland Sausage Swirl
Whole Grain Bap with Grilled Back Bacon

£5.80 per person

Continental Pastries

Croissant, Pain au Chocolat and Mini Danish
Served with a selection of condiments, Butter/Flora and a selection of Claires Handmade Jams

£6.50 per person

Healthy Breakfast

Freshly Cut Seasonal Fruit
Served With Natural Yoghurt Honey, The Artman Classic Muesli (Lakeland Mues), and Granola

£5.85 per person

DAY DELEGATE PACKAGES

Package A | £39.50 per person

Morning

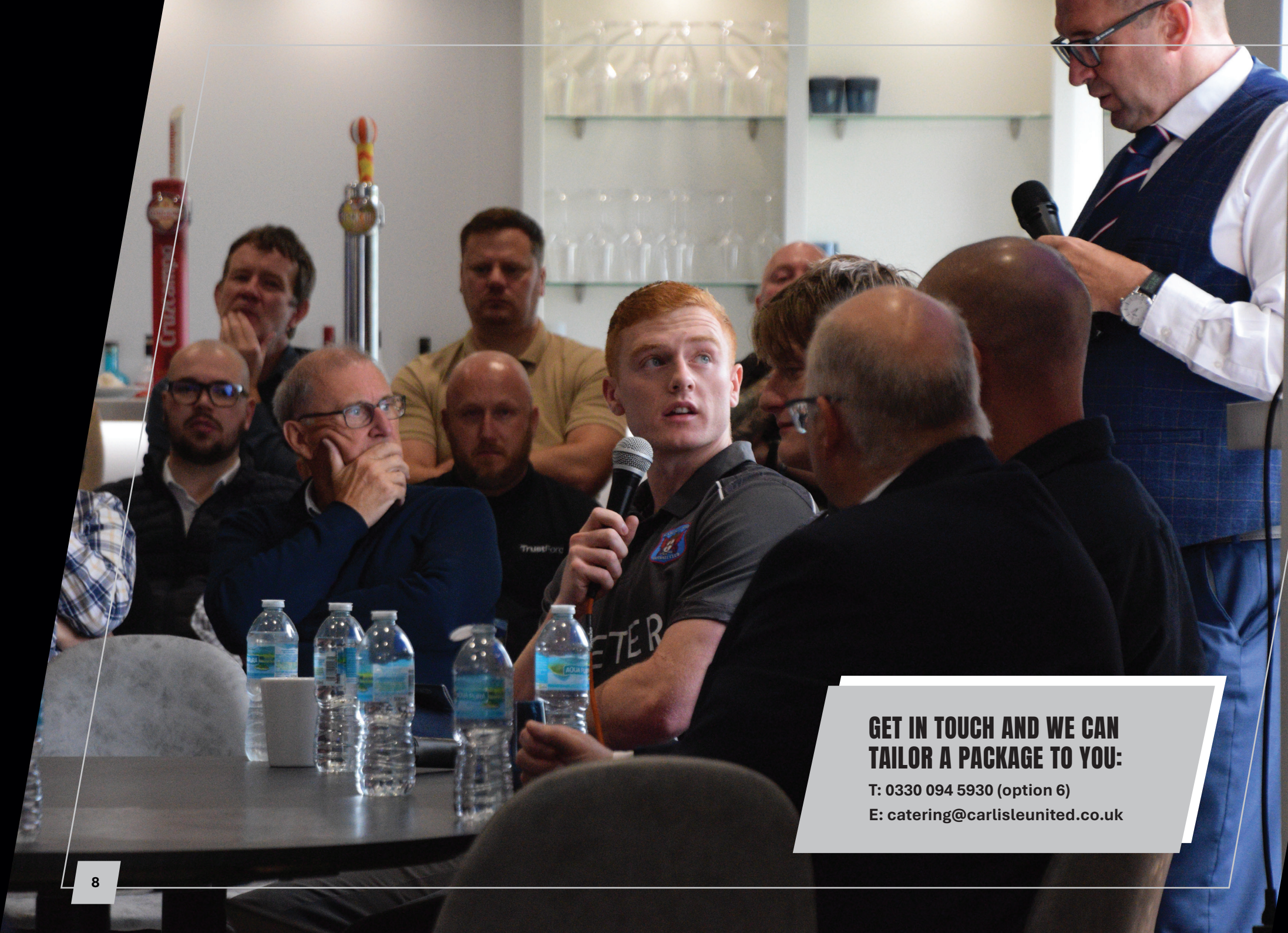
Brunton Blend Coffee, Lake District Tea Company tea and Mini Danish Pastries on arrival
Mid-Morning Brunton Blend Coffee, Lake District Tea Company tea Freshly Baked Cookies

Buffet Lunch

Selection of Sandwiches/Baguettes: Ham and Tomato, Savoury Cheese, Egg Mayonnaise, Tuna and Cucumber
Cheese and Chutney Bites
Tomato and Mozzarella Flatbread
Honey Roasted Cocktail Sausages
Fruit Platter
Mineral Water
Tea and Coffee

Mid Afternoon

Brunton Blend Coffee, Lake District Tea Company tea
Individually Wrapped Biscuits
Room Hire
1 x Breakout Room as required
Use of AV equipment
Car Parking



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Package B | £49.50 per person

Morning

Brunton Blend Coffee, Lake District Tea, Orange Juice on arrival
Whole Grain Bap with Cumberland Sausages Swirl on arrival
Whole Grain Bap with Grilled Back Bacon on arrival
Mid-Morning Brunton Blend Coffee, Lake District Tea Company tea
Freshly Baked Cookies

Buffet Lunch

Roast Ham with Tomato
Chutney Roast Beef with Horseradish
Cream and Rocket Cheddar Cheese and Caramelised Onions
Homemade Hummus and Roasted Peppers
Egg and Chive Mayonnaise with Watercress
Smoked Salmon, Chilli Prawn and Avocado
Homemade Nachos topped with Cajun Pulled Pork
Black Pudding Fritters with a Welsh Rarebit Dip
Fresh Fruit Platter
Served with Mineral Water and Orange Juice

Mid Afternoon

Brunton Blend Coffee, Lake District Tea Company tea
Individually Wrapped Biscuits
Room Hire
1 x Breakout Room as required
Use of AV equipment
Car Parking

THE 1904 LOUNGE DINING PACKAGE

Champagne Reception | £90.00 per person

Choose two starters, two main courses and two desserts for the whole party

Canapés

Smoked Salmon and Dill Crème Fraiche

Ham Hock and Cumberland Chutney

Tomato, Olive and Mozzarella

Smoked Mackerel Pate

Pea and Avocado

Roasted Duck with Soy and Pak Choi

Chicken Liver Pâté



Starter

Pan Seared Scallops, Parma Ham Artichoke Puree and Chive Oil

Crispy Belly Pork, Black Pudding, Breaded Egg and Pea Puree

Beetroot and Feta Croquettes with a Sweetcorn

Relish and Avocado Puree

Main Course

Fillet of Beef served with Celeriac Gratin, Buttered Carrots and Tenderstem Broccoli in a Red Wine Sauce

Supreme of Chicken served with a Roasted Pepper Chorizo and Mustard Cream Sauce

Crispy Breaded Cauliflower served with Potato Hash and Ratatouille

Desserts

Sticky Toffee Pudding

Caramelised Apple Crumble Tart

Baileys, Biscoff and White Chocolate Cheesecake

Served with...

A Selection from our Bespoke Wine List

Sparkling Mineral Water



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ADDITIONAL CATERING OPTIONS

Casual Dining | £20.00 per person

Please choose two of the following, all dishes served with salads and sauces

Fajita Chicken Served with Wraps and Guacamole

Mini Fish Chips and Peas served with Tartare Sauce

Chicken Katsu Served with Rice

Crispy Chilli Beef Noodles

Lentil and Sweet Potato Pie

Desserts

Lemon Posset

Eton Mess

Afternoon Tea | £12.50 per person

Please choose two of the following, all dishes served with salads and sauces

Selection of Sandwiches

Ham & Tomato, Cheese Savoury, Tuna Mayonnaise, Egg & Cress

McCall's Sausage Rolls

Mini Vegetable Quiches

Honey Roasted Cumberland Sausage

Homemade Mini Fruit Scones with Clotted Cream and Claire's Handmade Strawberry Jam Selection of Mini Cream Cakes

John Watt Tea Bread

Brunton Blend Coffee and Lake District Tea Company tea



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THE 1904 LOUNGE DINING PACKAGE

Champagne Reception | £90.00 per person

Choose two starters, two main courses and two desserts for the whole party

Canapés

Smoked Salmon and Dill Crème Fraiche

Ham Hock and Cumberland Chutney

Tomato, Olive and Mozzarella

Smoked Mackerel Pate

Pea and Avocado

Roasted Duck with Soy and Pak Choi

Chicken Liver Pâté

Starter

Pan Seared Scallops, Parma Ham Artichoke Puree and Chive Oil

Crispy Belly Pork, Black Pudding, Breaded Egg and Pea Puree

Beetroot and Feta Croquettes with a Sweetcorn Relish and Avocado Puree

Main Course

Fillet of Beef served with Celeriac Gratin, Buttered Carrots and Tenderstem Broccoli in a Red Wine Sauce

Supreme of Chicken served with a Roasted Pepper Chorizo and Mustard Cream Sauce

Crispy Breaded Cauliflower served with Potato Hash and Ratatouille

Desserts

Sticky Toffee Pudding

Caramelised Apple Crumble Tart

Baileys, Biscoff and White Chocolate Cheesecake

Served with...

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Crispy Chilli Beef Noodles

Lentil and Sweet Potato Pie

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