





We are proud to deliver exceptional conferences and events at AFC Wimbledon's iconic Cherry Red Records Stadium, the newest in the English Football League. Combining outstanding hospitality expertise with a modern, purpose-built venue, we create professional, engaging and memorable experiences for every occasion.

From large-scale conferences and exhibitions to meetings, private dining and celebrations, AFC Wimbledon offers a versatile range of contemporary event spaces, many with impressive pitch views and state-of-the-art facilities.

Our experienced events team works closely with you to understand your objectives and ensure every detail is carefully managed from initial enquiry through to delivery.

Food and hospitality are at the heart of what we do. Our chefs design high-quality, seasonal menus tailored to your event, while our front-of-house team provides seamless service that reflects Aramark's commitment to excellence.

AFC Wimbledon & Aramark are committed to providing your event with outstanding food and service, in modern and inspiring event spaces.



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DETAILS ON AVAILABLE SPACES

Name of Room	Size	Theatre	U-Shape	Cabaret	Boardroom	Reception Standing	Lunch/Dinner
1889 Lounge	700 sqm	500	Enquiry Only	280	Enquiry Only	450	350
1889 Mezzanine	Enquiry Only	Enquiry Only	N/A	Enquiry Only	Enquiry Only	250	150
Legends Lounge	172.2 sqm	110	35	60	35	100	80
Captains Lounge	103.83 sqm	50	N/A	25	24	50	50
Boardroom	66.39 sqm	50	20	24	20	50	40
Executive Boxes	30 sqm	N/A	10	15	12	18	20
Standard Boxes	19 to 21 sqm	N/A	N/A	8	10	12	10
Concourse	Enquiry Only	Enquiry Only	N/A	Enquiry Only	Enquiry Only	1000	Enquiry Only
The Phoenix Pub	Enquiry Only	Enquiry Only	N/A	Enquiry Only	Enquiry Only	150	Enquiry Only

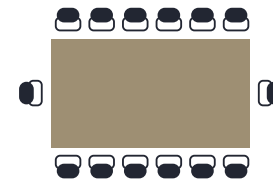
gallery, banquet set up

TABLE PLANS



captains lounge, reception set up

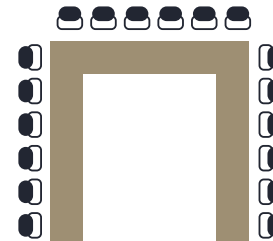
BOARDROOM



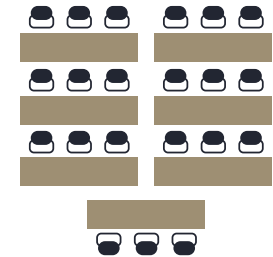
THEATRE



U-SHAPE

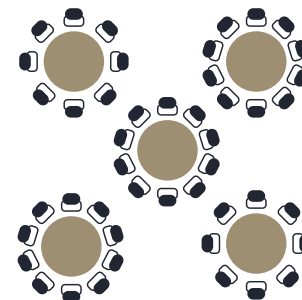


CLASSROOM

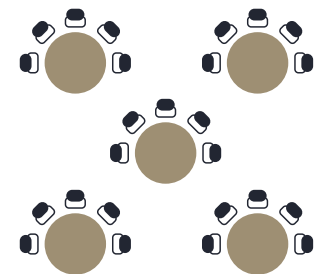


BANQUET

8 TO 10 SEATS PER TABLE



CABARET

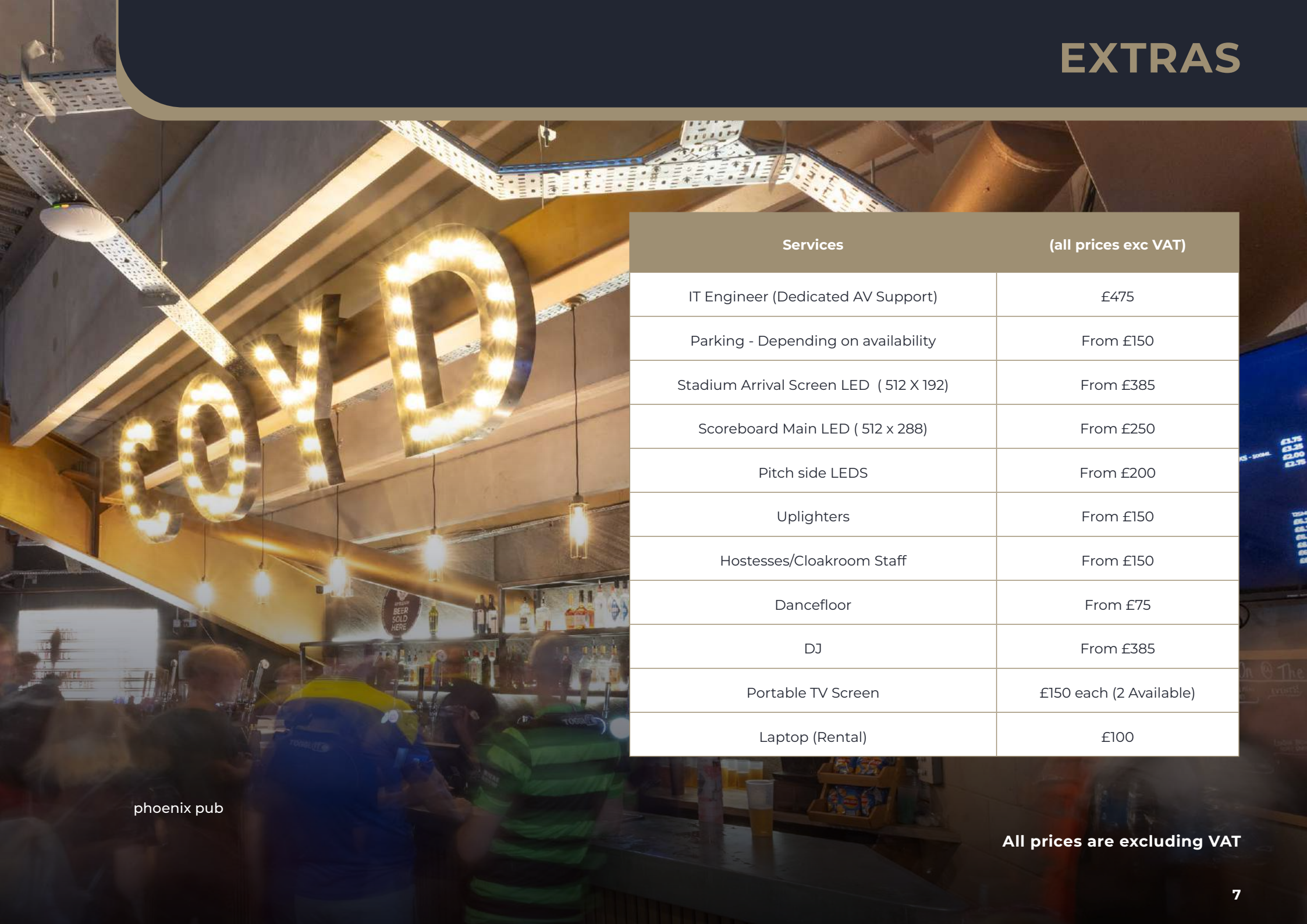


INCLUDED AV & TECHNICAL FACILITIES

Our stadium is equipped with complimentary super-fast Wi-Fi available throughout all event spaces

Name of Room	Microphones	Stage	Built in LCD Screen with HDMI Cable / size	Bars
1889 Lounge	3 Wireless, 1 Lapel	Yes	1920x1080	2
1889 Mezzanine	No	No	No	Portable Bar
Legends Lounge	2 Wireless	No	1 85"	1
Captains Lounge	1 Wired	No	2 55"	1
Boardroom	No	No	2 55"	1
Executive Boxes	No	No	1 55"	Mini Fridge
Standard Boxes	No	No	1 55"	Mini Fridge
Concourse	No	No	6	Two Bars
Phoenix	No	No	2 projectors + 3 screens plus 1 screen outside	1

1889's lounge, theatre style set up

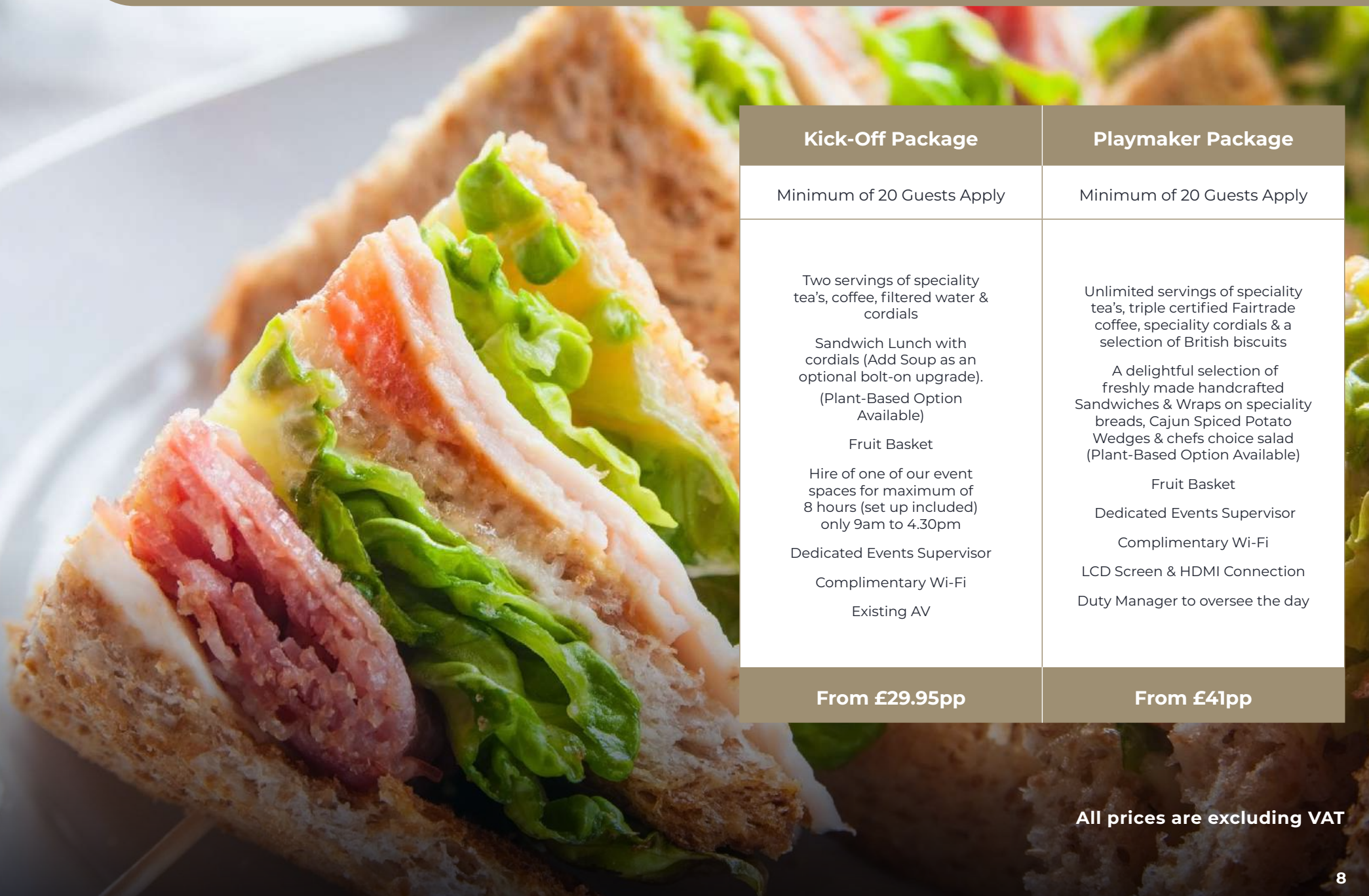


phoenix pub

Services	(all prices exc VAT)
IT Engineer (Dedicated AV Support)	£475
Parking - Depending on availability	From £150
Stadium Arrival Screen LED (512 X 192)	From £385
Scoreboard Main LED (512 x 288)	From £250
Pitch side LEDS	From £200
Uplighters	From £150
Hostesses/Cloakroom Staff	From £150
Dancefloor	From £75
DJ	From £385
Portable TV Screen	£150 each (2 Available)
Laptop (Rental)	£100

All prices are excluding VAT

DAY DELEGATE RATES



Kick-Off Package	Playmaker Package
Minimum of 20 Guests Apply	Minimum of 20 Guests Apply
<p>Two servings of speciality tea's, coffee, filtered water & cordials</p> <p>Sandwich Lunch with cordials (Add Soup as an optional bolt-on upgrade). (Plant-Based Option Available)</p> <p>Fruit Basket</p> <p>Hire of one of our event spaces for maximum of 8 hours (set up included) only 9am to 4.30pm</p> <p>Dedicated Events Supervisor</p> <p>Complimentary Wi-Fi</p> <p>Existing AV</p>	<p>Unlimited servings of speciality tea's, triple certified Fairtrade coffee, speciality cordials & a selection of British biscuits</p> <p>A delightful selection of freshly made handcrafted Sandwiches & Wraps on speciality breads, Cajun Spiced Potato Wedges & chefs choice salad (Plant-Based Option Available)</p> <p>Fruit Basket</p> <p>Dedicated Events Supervisor</p> <p>Complimentary Wi-Fi</p> <p>LCD Screen & HDMI Connection</p> <p>Duty Manager to oversee the day</p>
From £29.95pp	From £41pp

All prices are excluding VAT

DAY DELEGATE RATES

Signature Package	Champion's Package
Minimum of 35 Guests Apply	Minimum of 50 Guests Apply
<p>Unlimited servings of speciality tea's, triple certified Fairtrade coffee, speciality cordials & a selection of British biscuits</p> <p>Arrival mini Danish pastries or vegan blueberry croissants</p> <p>Chef's choice 5 finger buffet items with handcrafted sandwiches (Plant-Based Option Available)</p> <p>Fresh fruit bowl</p> <p>Main meeting room hire with complimentary Wi-Fi, LCD screen, and HDMI connection</p> <p>Dedicated events supervisor and duty manager support</p> <p>10% discount on additional syndicate spaces</p>	<p>Unlimited servings of speciality tea's, triple certified Fairtrade coffee, speciality cordials & a selection of British biscuits</p> <p>Arrival pastries – Choose from Bacon Rolls or mini Danish pastries or vegan croissant</p> <p>Hot fork buffet with a meat dish, vegan/vegetarian alternative, two sides, and a fresh salad (Plant-Based Option Available)</p> <p>Dessert – Mini- Dessert Pots</p> <p>Main meeting room hire with LCD screen, HDMI connection, and complimentary Wi-Fi</p> <p>Dedicated events supervisor and duty manager on the day</p> <p>20% discount on additional syndicate spaces</p>
From £45pp	From £48pp

All prices are excluding VAT

AN EXTRA TOUCH - SWEET TREATS

Finish on a high note with our **Sweet Treats Add-On**, perfect alongside grazing tables, bowl food, or coffee breaks.

A tempting selection of bite-sized bakery favourites, ideal for sharing or casual pick-up service.

Choose from the following options:

Chocolate Brownie

Flapjack

Caramel Shortcake

Rocky Road

Baked Cookie Selection

Border Mini-Pack Biscuits

Example
menus
available on
request

Available from £1.95pp

Suitable for meetings, conferences, and networking breaks.

All prices are excluding VAT

BREAKFAST, BRUNCH & GRAZING TABLES

Start your day the right way with our curated morning dining experiences - perfect for meetings, networking sessions, or casual team gatherings. Every package includes freshly brewed coffee or premium tea, chilled fruit juices, and a refreshing infused water station.

Plated Breakfast From £13.95pp | Minimum 20 guests

Fuel your morning meeting with a hearty plated breakfast, freshly prepared and served with care. Ideal for conferences, team meetings, or early start events. Plant-Based Option Available.

Breakfast Grazing Table From £15.95pp | Minimum 20 guests

Perfect for early-morning networking or relaxed team sessions, our Breakfast Grazing Package presents a beautifully styled light breakfast table designed for easy sharing. Guests can select five menu items, complemented by premium hot beverages, juices, and infused water.

A flexible, fuss-free option that keeps the energy up and the conversation flowing. Plant-Based Option Available.

Brunch From £21.95pp | Minimum 20 guests

Ideal for mid-morning gatherings or team brunches, this package includes a plated brunch dish that strikes the perfect balance of flavour and freshness. Served with coffee or tea, fruit juices, and infused water.

Plant-Based Option Available.

Grazing Tables From £23.95pp | Minimum numbers apply

Perfect for informal meetings, networking sessions, or social breaks, our Grazing Table Package offers a generous, visually stunning shared spread.

Choose from one of our themed grazing tables, with each selection curated for a relaxed, sociable atmosphere.

All grazing tables can be tailored to accommodate dietary requirements.

Plant-Based Option Available.

Example
menus
available on
request

Ask your Sales Manager for our full Menu. All prices are excluding VAT



HOT FORK BUFFET

Perfect for corporate events, private celebrations, and large gatherings, our Hot Fork Buffet delivers a generous, freshly prepared meal designed to satisfy every guest. Each package includes:

One Main Course

Choose from a carefully curated selection of meat, vegetarian, or fully vegan dishes. All mains are prepared fresh and designed to be hearty, flavourful, and suitable for a wide range of tastes and dietary preferences.

Two Accompaniments

One Carbohydrate Option – such as roasted potatoes, seasoned rice, pasta, or other chef-selected options.

One Vegetable or Salad Option – freshly prepared seasonal vegetables or vibrant salads to complement your main dish.

One Dessert

Complete your buffet with our chef's dessert selection, featuring a mix of indulgent chocolate creations, comforting classics, and refreshing fruit options — something to satisfy every guest.

Example
menus
available on
request

Pricing starts from £31.95pp
Minimum booking applies to 20 guests.

Custom menu upgrades and additional options are available upon request.

Ask your Sales Manager for our full Menu. All prices are excluding VAT



CANAPÉ SELECTION

Elevate your event with our beautifully crafted canapé selection - perfect for receptions, networking events, private parties, and stylish celebrations.

Our canapé packages are designed to deliver refined flavours in elegant, bite-sized portions that are easy to enjoy while mingling.

Whether you're hosting a corporate launch, birthday celebration, engagement party, or upscale gathering, our canapé service adds a polished touch to your event.

Example menus available on request

Pricing starts from £18.95pp
Minimum booking applies to 20 guests.

Additional canapé rounds, bespoke menu options, and service upgrades are available upon request.

BOWL FOOD

Ideal for networking events, standing receptions, or informal team gatherings, our Bowl Food Package delivers bold flavours in perfectly portioned bowls for easy, no-fuss dining.

Guests can enjoy a selection of meat, fish, and vegetarian/plant-based options, allowing everyone to mix, match, and keep the flow of the event moving.

Prices starts from £16.95pp
and minimum numbers apply.

Bowl food menus can be curated to suit your event, dietary requirements, and service style.

Ask your Sales Manager for our full Menu. All prices are excluding VAT



Example menus available on request

Scottish Smoked salmon, pickled cucumber, celeriac & apple Remoulade, pumpernickel crisp

Explore our banqueting menus, crafted to suit every occasion. Choose from two-course or three-course options featuring fresh, seasonal ingredients prepared by our expert chefs.

BREAD & BUTTER

Selection of dinner rolls with whipped butter, sea salt

STARTERS

- Chicken, Apricot and Pancetta Terrine with pickled carrot, carrot & apricot chutney, toasted brioche
- Beetroot Falafels with roasted & pickled beets & Vegan feta*
- Burrata pearls, heritage tomatoes, basil pesto, black olive crumb, bloody Mary gel *
- Sweet Potato, Chilli & Coconut Soup with Toasted Pumpkin Seeds *
- Pressed ham hock, Piccalilli, Hampshire watercress, toasted sourdough
- Mushroom and tarragon parafit with fig chutney, Hampshire watercress and toasted sourdough *
- Scottish Smoked salmon, pickled cucumber, celeriac & apple Remoulade, pumpernickel crisp
- Roasted red pepper and tomato soup with basil pesto and sourdough croutons *
- Chicken Liver parfait with onion chutney, watercress & Sourdough toast

MAINS

- Roasted pork loin, cider jus, honey and mustard gem leaves, pickled apple puree, Parmesan roast potatoes
- Seared chicken supreme, pea and courgette croquette, cauliflower puree, tenderstem broccoli, bacon and chive crumb
- Summer pea and broad bean risotto, toasted crumb, tenderstem broccoli and asparagus *
- Turmeric roasted cauliflower, Lentil Dahl, spiced chick peas & coconut yoghurt *
- Prosciutto wrapped chicken breast, new season baby vegetables, celeriac puree, Jersey Royal potatoes
- Mushroom pithivier, new season baby vegetables, mushroom and tarragon sauce, Jersey Royal potatoes *
- Slow cooked beef feather blade, pomme puree, braised carrot, pickled shallots, chives

* Plant-Based Option Available.

Prices for 2 course start from £49.95pp
enquire now and minimum numbers apply.



Example
menus
available on
request

DESSERTS

Black Forest - Sweet and sour cherries, chocolate brownie, cherry brandy diplomat cream

Lemon posset, meringue, macerated strawberries

Lemon cheese cake, meringue, macerated strawberries*

Bittersweet chocolate cremeux, mango and passion fruit

Vanilla cheese cake, raspberries, meringue

Plantbased dark chocolate brownie, raspberries, chocolate soil*

Strawberry Eton mess, plant chantilly cream, meringue, basil*

PREMIUM

Selection of fine British Cheese's Westcomb cheddar, Golden cross goats cheese, Cornish Brie, Oxford blue with onion marmalade, celery, grapes, sea salt crackers

* Plant-Based Option Available.

**Add a 3rd course to
the banquet menu
from £54.95pp**

Vanilla Cheesecake, Raspberry and meringue

DRINKS PACKAGES

Buckets of 10 beers from £45.95 (Mixed Selection)

Welcome drinks - £5.95pp – Includes a glass of prosecco, a bottled beer, or a soft drink.

Infused Water Station - £25

A refreshing hydration point featuring chilled still water infused with seasonal fruits, citrus, and fresh herbs. Stylishly presented and replenished throughout service, this station adds a light, health-focused touch to meetings and events while keeping guests refreshed and energised.

Fancy a cocktail? Ask your sales manager for options!

Minimum of 10 guests.

Example
menus
available on
request

Standard Drinks Package £8.95pp

A balanced option for daytime conferences, meetings, and networking breaks.

Includes:

1 bottle of red wine

1 bottle of white wine

6 beers

5 soft drinks & still / sparkling water

Enhanced Drinks Package £10.95pp

Ideal for post-conference receptions and client-facing events.

Includes:

3 bottles of wine (red / white)

8 beers

10 soft drinks

Still water/sparkling water

Prosecco Upgrades +£3.50pp

Adds **Prosecco** to the wine selection

Served as part of the shared allocation or as an arrival drink

All prices are excluding VAT



Scan the QR code to view our Stadium behaviour policy

Our team is here to help tailor your event. From dietary needs to bespoke details, speak to us about how to make your event extra special!

HOW TO FIND US:

AFC Wimbledon, Cherry Red Records Stadium, Plough Lane, London SW17 0NR. [View the stadium on Google Maps.](#)

TRAINS:

20 min walk from **Wimbledon Park tube** (District Line)

Earlsfield Station for trains to London Waterloo and the South West (Southwestern Railway)

Haydons Road for trains to the South Coast, Central London and Hertfordshire (Thameslink)

Tooting Broadway for trains to Central London, Morden, High Barnet, Edgware and beyond. (London Underground - Northern Line)

All 3 of these stations are within walking distance of the stadium

www.tfl.gov.uk



BUS: 493:

This bus stops at both Haydons Road and Tooting Broadway. Wimbledon Station (London Underground - District Line, London Tramlink, South Western Railway and Thameslink is also served by the 493.

Stops SL or SR, both named Wimbledon Stadium, are closest to the stadium.

PARKING:

There is parking on site for your event - limited to availability and additional costs may apply. 2 Accessible spaces (limited to availability)

Where possible, guests are advised to travel by public transport as parking spaces cannot be guaranteed.

Please consult Merton Borough Council and Wandsworth Borough Council websites for parking restrictions around the Plough Lane area.

Wandsworth operates additional matchday parking restrictions in their Controlled Parking Zones (CPZ) near the Cherry Red Records Stadium.

To speak to our events team, please get in touch:
AFCwimbledonsales@aramark.co.uk