

THE ULTIMATE
GALA
Dinner

DINE, DRINK, CELEBRATE

**Southampton
Solent
University**

The Ultimate Gala Dinner

Experience an evening of elegance at our spectacular Gala Dinner in the heart of Southampton. Perfectly located for both convenience and atmosphere, our venue provides a stunning backdrop for a sophisticated night of fine dining, connection, and exceptional hospitality.

Indulge in a carefully curated two-course dining experience, complemented by vibrant pop-up food stations and an indulgent dessert station, all beautifully presented within a fully styled and refined setting.

Guests will be seated at elegantly arranged tables of 10, complete with tap water and four bottles of wine per tables of 10. Begin the evening with a complimentary welcome drink, setting the tone for a relaxed and memorable occasion.

With customisable options to suit your event and a dedicated host ensuring every detail is seamlessly managed, our Gala Dinner offers the perfect blend of sophistication, atmosphere, and unforgettable moments.

Prices from

49.95

per head





Available Dates

Monday from **£49.95 per head**

Tuesday from **£49.95 per head**

Wednesday from **£49.95 per head**

Thursday from **£49.95 per head**

Friday from **£54.95 per head**

Saturday from **£64.95 per head**



Pop up choices



Swanky Franks

1. Beef Burger
2. Quorn Vegan Burger (V) (VGN)
3. Oak Smoked Jumbo Pork Hot Dog (G/F)
4. Quorn Vegan Sausage(V) (VGN)

All Served in Brioche Buns or Rolls (Gluten Free available upon request)

Fillings

- Smoky Bacon (G/F)
- Beef Chilli
- Vegetarian Chilli (V) (VGN)
- Cheese (V) (G/F)

Toppings/Sauces

Mustard Mayo, Ketchup, BBQ Sauce, Chilli Sauce, Crispy Onions, Jalapeños



Spiced

1. Beef & Mushroom Spinach Balti (G/F)
2. Tender Chicken Tikka (G/F)
3. Squash & Chickpea Madras (V) (VGN)
 - Basmati Rice (V) (VGN) (G/F)
 - Garlic & Herb Mini Naan Breads (V) (VGN)
 - Vegetable Samosa (V) (VGN)
 - Poppadums (V) (VGN)
 - Mango Chutney (V) (VGN) (G/F)



Chili Con Carnival

1. Spicy Beef & Red Wine Chilli with Fresh Coriander (G/F)
2. Mexican Chicken & Mixed Beans (G/F)
3. Roasted Vegetable Chilli (V) (VGN) (G/F)
 - Mexican Piri Piri Rice (V) (VGN) (G/F)
 - Tortilla Chips (V) (VGN) (G/F)
 - Salsa(V) (VGN) (G/F)
 - Guacamole (V) (VGN) (G/F)
 - Sour Cream (V) (G/F)
 - Jalapeños (V) (VGN) (G/F)



Roast Out

1. Slow Cooked Roast Leg of Pork (G/F)
2. Herb Roasted Pulled Chicken Thighs (G/F)
3. BBQ Marinated Quorn Fillet (V) (VGN)

All Served in a Fluffy White Bun (Gluten Free available upon request)

- Sage & Onion Stuffing (V) (VGN)
- Apple Sauce (V) (VGN) (G/F)
- Roasted Sage New Potatoes (V) (VGN) (G/F)
- Roasted Carrots and Parsnips (V) (VGN) (G/F)
- Rich Gravy Sauce (V) (VGN) (G/F)

Gala Dinner Package

- Full set up of tables (10 people per table) including place names
- Welcome Drink
 - 2 x Bottles of red wine, 2 x bottles of white wine and two bottles of tap water per table of 10
 - Two course pop up as attached
 - Designated Host
 - Cashless Bar serving a selection of alcoholic and non-alcoholic drinks

Up to 130 Guests - 2 x Pop Ups

131 plus Guests - 3 x Pop Ups

Minimum 100 guests

Extras

Drinks Token	+ £4.50
A1 Seating Plan	+ £45.00
Photo booth	POA
Canapes (2 per person) upon arrival	+£4.80 per person
Sweet Cart	+£1.80 per person
Cheese Cart	POA
Tea/Coffee Station	+£1.30 per person
Disco	+£420.00
Personalised event backdrops	POA
Personalised event theme	POA

If there is something else, you would like for your event that is not listed please let us know.

Extra tables will incur a surcharge.

