

WHIRLOWBROOK HALL



WINTER & FESTIVE WEDDING PACKAGES

Congratulations on your Engagement!

Thank you for making an enquiry into Whirlowbrook Hall. Whirlowbrook Hall is a stunning venue that offers the perfect blend of charm, tradition and modern elegance. Set in the picturesque and beautiful 39 acres of Whirlowbrook Park, the manor house sits high on its elevated terrace with spectacular views of the gardens. Located just four miles from Sheffield's city centre Whirlowbrook Hall is easily accessible and borders with the splendours of the Peak District and the market town of Chesterfield. Whirlowbrook Hall is one of the most outstanding venues in Sheffield, great for those seeking their perfect wedding venue.

At Whirlowbrook Hall, you will receive full exclusivity of the Hall with no extra charge and are more than welcome to make use of the additional rooms upstairs.

Within this brochure, you will find details of our Winter Wedding Packages which we have put together for you to help make planning your special day as easy as possible whilst still offering plenty of choice and options to make sure your day is exactly how you envisage it to be. These packages are available between November and February, excluding Christmas Day and New Year's Eve

However, these packages are just a guide, and if they don't suit exactly what you are looking for we would love to hear all about your plans and requirements for your Wedding and put together a bespoke quotation just for you.

Thinking about having the Civil Ceremony at Whirlowbrook Hall? You can! You will have the beautiful Oak Room set for your service. You will need to book the registrar for your ceremony, and Whirlowbrook Hall falls under the Sheffield Registry Office which can be contacted on 01142 03 9427.

If you have any questions at all or if you would like to come and view the venue and discuss your plans further please feel to contact us on enquiries@whirlowbrook.co.uk or call 0114 236 61 42.



Wedding Packages

Available between November and February

Winter Package 1

40 Day Guests and 80
Evening Guests

£4,195 (2020)

£4,325 (2021)

£4,455 (2022)

Winter Package 2

60 Day Guests and 100
Evening Guests

£5,750 (2020)

£5,925 (2021)

£6,106 (2022)

Special New Year's Eve Offer!

31st December 2020: £5,145

31st December 2022: £5,455

Includes 60 Day Guests and 100 Evening
Guests

Additional guests can be added to the above packages at the following costs:

2020- £66.00 per additional day guest, £21.95 per additional evening guest

2021- £68.00 per additional day guest, £22.60 per additional evening guest

2022- £70.00 per adult day guest, £23.00 per additional evening guest

Capacities:

Ceremony

Maximum people in the Oak Room: 80 (Includes 2 x Registrars, Any photographers, Musicians etc.)

Maximum people in the Garden Suite: 120 (Includes 2 x Registrars, Any photographers, Musicians etc.)

Wedding Breakfast

Maximum Capacity with a Round Top Table: 120 guests

Maximum Capacity with a Long Top Table: 100 guests

Evening Reception

Maximum Capacity: 180 guests

What's Included...

Room Hire

A Three Course Wedding Breakfast (or alternative option) with Tea and Coffee
A glass of Prosecco/ Mulled Wine/ Bottle of Beer or Orange Juice on Arrival or

Post Ceremony

A Glass of House Wine for the Meal
A Glass of Sparkling Wine to Toast
An Evening Buffet of your Choice

Added Extras...

Please see below the additions that we will happily provide for you
complimentary on your special day:

- Private use of the entire Hall for the full day including 'Chill Out' Room
 - Use of the Ready Room for the full day
 - Red Carpet on arrival and for the ceremony
 - White Table Linen
 - Cake Stand and Cake Knife
 - Table Plan Easel
 - Present and Guest Book Table
 - Ring Cushion
- Set Rates with Mercure Kenwood Hall Hotel or the DoubleTree by Hilton Sheffield Park Hotel and a complimentary King Superior Room for the night of the Wedding for the happy couple at one of these hotels.
 - Master of Ceremonies
 - Wedding Co-ordinator
- Complimentary onsite car parking spaces

Designing Your Package...

Step 1: Choose your Wedding Breakfast

Please choose one of the options below for your Wedding Breakfast:

The Traditional Menu:

Roasted Tomato and Basil Soup, Garlic Croutons
Cream of Vegetable Soup, Butter Fried Croutons
Pork & Stuffing Terrine, Tomato Chutney, Caramelised Onion Loaf
Galia Melon, Lemon & Lime Glaze, Strawberry & Ginger Compote
Coronation Chicken Terrine, Carrot Salad, Curry Mayonnaise
Prawn & Crayfish Cocktail, Baby Gem, Pickled Cucumber, Tomato and Brandy Mayonnaise
Smoked Salmon, Watercress, Granary Bread, Lemon & Capers, Dill Crème Fraiche
Slow Cooked Crispy Pork Belly, Apple Salad, Sweet Cider & Thyme Dressing (£4.00 Per Person Supplement)

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Pancetta Wrapped Chicken Breast, Fondant Potato, Mushroom & Black Pepper Sauce  
Roasted Loin of Pork, Honey Glazed Crackling, Champ Potato & Tarragon Jus  
Baked Salmon Fillet, Crushed New Potatoes, Lemon & Dill Butter Sauce  
Cumberland Sausages, Creamed Potato, Roasted Onion & Pancetta Gravy  
Roast Chicken Supreme, Herb Roasted Potatoes, Sage 'n' Onion Stuffing & Red Wine Jus  
Chargrilled Pork Cutlet, Bubble 'n' Squeak Potato Cake, Grain Mustard Sauce  
Traditional Roast Sirloin of Beef with Roast Potatoes, Yorkshire Pudding & Rich Roast Gravy  
(£4.70 Per Person Supplement)  
Roast Leg of British Lamb, Dauphinoise Potato, Port & Red Current Jus (£4.70 Per Person Supplement)

### **Vegetarian Options**

Wild Mushroom & Goats Cheese Lasagna, Rocket & Pine Nut Salad  
Leek & Pea Risotto, Crispy Filo, Feta, Fresh Herb Dressing

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Raspberry Meringue, Whipped Cream, Tropical Fruit
Vanilla Cheesecake, Mint & Strawberry Compote
Chocolate Profiteroles, Crème Chantilly, Caramel Sauce
Sticky Toffee Pudding, Butterscotch Sauce & Pouring Cream
Coffee Crème Brûlée with Chocolate & Hazelnut Biscotti
Dark Chocolate & Brandy Tart, Praline Ice Cream (£2.35 Per Person Supplement)
Bakewell Tart with Raspberry Purée and Crème Anglaise (£2.35 Per Person Supplement)

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Please choose one starter, one main and one dessert for all guests to have the same. We can of course cater for dietary requirements





## Tapas Menu:

### Starter Boards to share:

Mixed Artisan Breads, Cured Meats &  
Continental Cheese, Olives & Sundried Tomatoes

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### Main Course Served to the Table or Buffet Style:

Marinated Roast Vegetable Salad  
Mixed Tomato, Shallot & Mint Salad

With a choice of five dishes from the following:

Paprika Dusted Squid, Charred Lemon  
Piri Piri Chicken Wings  
Patatas Bravas, Smoked Garlic Aioli  
Halloumi Fries, Romesco Sauce  
Prawns Pil Pil  
Cheese stuffed Jalapeno's  
Red wine Braised Chorizo  
Braised Mussels, Tomato, Chilli & Thyme  
Pork and Beef Meatballs, Tomato Salsa  
Spiced Lamb Skewers, Mint Yoghurt  
Pulled Ham & Smoked Cheese Croquettes  
Sesame & Honey Glazed Pork Belly  
Garlic & Chilli Smashed Peas  
Spiced Giant Cous Cous & Feta  
Garlic & Herb Sourdough  
Red Pepper & Manchego Tortilla

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A selection of miniature cakes, choose three from:

Carrot Cakes, Cream Cheese Frosting  
Peanut Butter & Chocolate Brownies  
Raspberry Bakewell, Toasted Almonds  
Mini Strawberry Scones  
Salted Caramel & Chocolate Tarts  
Raspberry Pavlovas, Tropical Fruits

## Indian Banquet Menu:

### 1st Course

Poppadoms, Mango Chutney, Chilli & Onion  
Pickle, Mint Yoghurt, Lime Pickle

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### 2nd Course

Onion Bahji, Vegetable Samosa, Tandoori  
Chicken Thigh  
Mixed Salad  
Mint and Tomato Chutney

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### 3rd Course

Tikka Spiced Chicken with a Chilli, Cumin &  
Garlic Sauce  
Red Lentil, Spinach & Potato Curry

Braised Pilau Rice  
Naan Breads

3rd course can be served as a buffet or at the table  
'sharing' style

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### Dessert:

A selection of miniature cakes, choose three from:

Carrot Cakes, Cream Cheese Frosting  
Peanut Butter & Chocolate Brownies  
Raspberry Bakewell, Toasted Almonds  
Mini Strawberry Scones  
Salted Caramel & Chocolate Tarts  
Raspberry Pavlovas, Tropical Fruits



Contemporary Menu:  
(A Supplement of £9.90 per person)

Caramelized Onion Broth, Mature Cheddar & Sage Scones.  
Coconut, Coriander & Noodle Laksa, Spiced Chicken Wontons  
Dukkha Crusted Halloumi, Baba Ganoush, Harissa Yoghurt  
Smoked Ham Hock & Chicken Terrine, Black Pudding Scotch egg, Piccalilli  
Crispy Duck "Spring Roll" Oriental Peanut Salad, Sweet 'n' Sour Sauce  
Gin Cured Salmon, Pickled Tricolore Beetroots, Dill Coulis

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Pan fried Fillet of Beef, Oxtail Rosti, Onion Textures, Beef Stock
Tandoori Rack of Lamb, Saag Aloo, Mint & Tomato Chutney
Monkfish in Pancetta, Lobster Arancini, Baby Leeks, Saffron Veloute
Sesame Pork Fillet, King Prawn Tempura, Vegetable Noodles, Aromatic Jus
Roast Duck Breast, Confit Leg & Bacon Croquette, Glazed Chicory, Blackberry Jus

Vegetarian Options:

Sweet Potato & Chickpea Fritters, Red Pepper, Almond & Feta Cous Cous, Spiced Apricot
Puree
Salt Baked Potato & Leek Pithivier, Buttered Cabbage, Butternut Puree, Potato Straws

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White Chocolate & Passionfruit Cheesecake, Mango Sorbet, Pistachio Crumble  
Peanut Butter Parfait, Toffee Popcorn, Caramelized Banana  
Yoghurt Panna Cotta, Textures of Strawberry, Almonds, Basil  
Chocolate & Orange Délice, Raspberries, Vanilla crème Fraiche, Salted Tuille  
Seasonal Brûlée Tart, Pecan Praline, Vanilla Bean Ice Cream  
A selection of Yorkshire Cheese, Water Biscuits, Celery, Grapes & Chutney

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Please choose one starter, one main & one dessert for all guests to have the same. We can of
course cater for dietary requirements



Step 2: Choose your Drinks Package

Drinks Package 1 (Included in the package)

A glass of Pimms and Lemonade/ Prosecco/Bottle of Beer/ Glass of Orange Juice on arrival/after the ceremony

A glass of House Wine with the meal

A glass of Sparkling Wine for the toast

Drinks Package 2 (A Supplement charge of £5.50 per person)

A glass of Pimms and Lemonade/ Bucks Fizz/Bottle of Beer* on arrival/after the ceremony

Two glasses of House Wine per person with the meal

A glass of Sparkling Wine for the toast

Why not upgrade your package?

Upgrade your arrival/ post-ceremony drink to a Bellini station for an extra 75p per person
(Includes a glass of prosecco per guest with mango, raspberry and peach puree)

Upgrade your toast drink to House Champagne for an extra £3.50 per person



Hot Chocolate Station

Why not treat your guests to a delicious hot chocolate, the perfect winter warmer! Includes tasty toppings for guests to add.

£4.95 Per Person



Step 3: Choose your Evening Buffet

Evening Finger Buffet:

Please choose 6 items from the list below:

Selection of Freshly Filled Sandwiches & Wraps

Selection of Open Rolls

Home Baked Flat Breads, Flavoured Hummus

Pork & Chive Sausage Roll, Apple Compote

Onion Bhaji's, Cucumber Raita

Pork Pie, English Mustard, Pickle

Rosemary & Sea Salt Potato Wedges, Garlic Aioli

Korean Barbecue Glazed Chicken Drumsticks

Lemon & Black Pepper Fish Goujons, Caper
Mayonnaise

Duck or Vegetable Spring Rolls, Hoi Sin Dip

Brie & Sun blushed Tomato Quiche

Ham & Cheese Quiche

Oriental Chicken Skewers, Spiced Satay Dip

Mixed Vegetable Crudités, Mezze Dips

Harissa glazed Lamb Koftas, Smoked Paprika
Yoghurt

Additional Choices at £3.80 per person per item

Pie and Peas Buffet:

Choose two Pies from the following served with
Gravy:

Steak, Mushroom & Ale

Chicken Ham & Leek

Minced Beef, Potato & Onion

Cheese, Onion & Potato

Turkey, Stuffing & Cranberry

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Choose one Potato Option:

Buttered Mash

Rosemary & Sea Salt Chips

New Potatoes, Herb Butter

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Choose one Side:

Garden Peas

Mushy Peas

Honey & Thyme Carrots

Hot Roast Pork Sandwiches:

Cider Braised Pulled Pork

Sage & Onion Stuffing, Apple Sauce

Crackling

Brioche Bun, Rosemary and Sea Salt Chips

Street Food:

(Supplement of £2.00 per person)

Choose three from:

American Style Hot dogs, Onions & Yellow Mustard

Chargrilled Beef Burgers, Cheddar Cheese, Relish

Buffalo Chicken Wings, Blue Cheese Dressing

Buttermilk Fried Chicken, Spicy Slaw

Lamb Kofta Kebab, Pitta Bread, Yoghurt & Hot Sauce

Mini Fish and Chips, Mushy Peas & Tartare

Chickpea Falafels, Flatbread, Smoked Paprika Yoghurt

Chicken Satay Skewers, Spiced Peanut Sauce

BBQ Pulled Pork, Smoked Cheese, Brioche

Chilli Cheese Fries, Pickled Jalapeno's

Za'atar Chicken & Chickpea Flatbreads, Roasted Garlic Mayo

Prawn Pad Thai, Crispy Shallots & Roasted Peanuts

Mixed vegetable Byriani, Balti Curry Sauce

Harissa Spiced Lamb & Feta Cous Cous, Mint Yoghurt

Indian Snack Selection, Vegetable Samosa, Onion Bahji, Chicken Pakora

Mexican Chicken Tacos, Shredded Lettuce, Sour Cream

Beef Chilli Nachos, Guacamole, Salsa & Sour cream

Chorizo & Prawn Paella, Red Pepper & Almond Romesco



Mexican Buffet:

(Supplement of £4.70 Per Person)

Chicken and Vegetable Fajitas, Tortillas & Dips

Slow Cooked Beef Chilli, Kidney Beans &
Coriander

Hot and Spicy Chicken Wings, Blue Cheese Dip

Tortilla Chips topped with Salsa, Guacamole,
Sour Cream, Cheese & Jalapenos

Tossed Green Salad, Avocado & Sour Cream
Dressing

Braised Rice & Baked Potatoes

Indian Buffet:

(Supplement of £4.70 Per Person)

Tikka Spiced Chicken with a Chilli, Cumin &
Garlic Sauce

Mixed Vegetables in a fragrant Coriander, Chilli
& Coconut Sauce

Mini Poppadoms & Chutneys

Mixed Vegetable & Spiced Lamb Samosas

Lightly Spiced Onion Bahjis

Naan Breads & Cardamom Braised Rice

BBQ:

(Supplement of £6.75 Per Person)

Cheese Burger, Tomato Relish, Brioche Bun

Cumberland Sausage with a Sweet Onion
Chutney and Roll

Tandoori Marinated Chicken Drumstick, Mint &
Cucumber Yoghurt

Grilled Smokey Corn on the Cob with Salted
Butter

Mixed Salad Leaves and Vinaigrette

New Potato & Spring Onion Salad

Sliced Tomato, Capers & Pesto

Cucumbers, Red Onion & Dill

Coleslaw

Additional BBQ Items:

Jacket Potatoes with Sour Cream-£3.30 Per
Person

Lamb Koftas with Mint Yoghurt- £5.50 Per
Person

Thai Spiced Tiger Prawns and Capsicum Skewer-
£5.50 Per Person

Mediterranean Vegetable Kebab with Red Chilli
Oil- £4.40 Per Person

Vegetarian alternatives available for Burgers &
Sausages

Added Extras...

Canapes:

Cold Canapés

Oriental Duck, Cucumber, Sesame & Hoi Sin

Beetroot Scones, Smoked Salmon, Dill Crème
Fraiche

Smoked Chicken & Prosciutto Roulade, Caesar
Salad, Parmesan

Tandoori Chicken, Crispy Flatbread, Mint &
Cucumber

Pulled Ham Hock, Remoulade, Croute

Feta Mousse, Tomato & Herb Toast, Tapenade

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#### **Hot Canapés**

Pork & Herb Sausage Roll, Apple Compote

Cheese Burger, Sesame Bun, Ketchup & American  
Mustard

Caramelized Red Onion & Yorkshire Wensleydale  
Tart

Smoked Haddock Potato Cake, Curry  
Mayonnaise

Halloumi Fries, Sweet Chilli & Pineapple Salsa

Baked Potato, Mature Cheddar, Spring Onion &  
Sea Salt

£9.95 Per Person

### Grazing Table:

As an alternative to traditional canapés, why not opt for a grazing table? A variety of options such as breads, meats, cheese and fruit will be laid out for guests to help themselves to. They are beautifully displayed to create a WOW factor! Can be served as one large table or various boards around the Oak Room area.

£7.95 Per Person

### Sorbets:

Lemon

Orange

Champagne

£6.55 Per Person Per Serving

### Cheese Course (Boards Served to the Table)

A Platter of Cheese, Biscuits, Celery & Grapes

£6.50 Per Person

### Children's Menu

Fresh Seasonal Melon

Chicken Nuggets, Chips & Beans

Selection of Ice Creams

£16.80 Per Child

Alternatively we can provide a half portion of the chosen Adult's meal at £22.00 Per Child



## Contact...

The team at Whirlowbrook is highly dedicated to making your Wedding day as special and effortless as possible. Please find below the contact details required for any queries you may have.

Whirlowbrook Hall

Whirlowbrook Park

Ecclesall Road South

S11 9QD

Phone: 0114 236 61 42

[www.whirlowbrook.co.uk](http://www.whirlowbrook.co.uk)

[www.facebook.com/WhirlowbrookHall](https://www.facebook.com/WhirlowbrookHall)

@Whirlowbrook

Lucy White

Wedding and Events Co-ordinator

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With thanks to our recommended photographers for supplying some of the photos:



<https://eternal-images-photography.co.uk/>

<https://www.nathandainty.co.uk/>

<http://www.amieparsonsp photography.co.uk/>