Weddings at WHIRLOW BROOK HALL







AT WHIRLOW BROOK HALL

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KEY INFORMATION

Ceremony

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

Maximum people in the Garden Suite: 120 (Includes $2 \times Registrars$, 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

WHIRLOW BROOK HALL



Whirlow Brook 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 Whirlow Brook Park, the manor house sits high on its elevated terrace and boasts spectacular views of the gardens.

Located just four miles from Sheffield's city centre Whirlow Brook Hall is easily accessible and borders with the splendours of the Peak District and the market town of Chesterfield.

Whirlow Brook Hall is one of the most outstanding venues in Sheffield, great for those seeking their perfect wedding venue.

At Whirlow Brook 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.

Thinking about having the Civil Ceremony at Whirlow Brook 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 Whirlow Brook Hall falls under the Sheffield Registry Office which can be contacted on 01142 03 9427

WEDDING PACKAGES

Our packages are designed with you in mind, helping to make planning your special day as easy as possible whilst still offering plenty of choice and options to make sure your wedding is exactly how you envisage it to be. 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.

Package 1

60 Day Guests and 100 Evening Guests Available on all Saturdays and Bank Holiday Sundays between May and October

£7,100 (2023) £7,455 (2024)

£8,195 (2025)

Package 3

40 Day Guests and 80 Evening Guests Available on all Sundays, excluding Bank Holiday Sundays, and all dates between November and February

£4,590 (2023)

£4,820 (2024)

£5,395 (2025)

Package 2

60 Day Guests and 100 Evening Guests Available on all dates, excluding Saturdays and Bank Holiday Sundays, between May and October

£6,290 (2023)

£6,505 (2024)

£7,195 (2025)



WEDDING PACKAGES

WHAT'S INCLUDED...

- Exlusive Hire of Whirlow Brook Hall
- A Three Course Wedding Breakfast (or alternative option) with Tea and Coffee
- An Arrival Drink or Post Ceremony Drink
- · A Glass of House Wine for the Meal
- · A Glass of Sparkling Wine to Toast
- · An Evening Buffet of your Choice

ADDITIONAL GUESTS

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

2023

£72.10 per additional day guest £23.95 per additional evening guest

2024

£75.70 per additional day guest £25.15 per additional evening guest

2025

£79.95 per additional day guest £26.95 per additional evening guest

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
- A Complimentary Superior Room for the night of the Wedding at either The DoubleTree by Hilton Sheffield Park or Mercure Sheffield Kenwood Hall Hotel & Spa along with set rates for guests at either of those hotels
- Master of Ceremonies
- · Wedding Co-ordinator
- Complimentary onsite car parking spaces





THE TRADITIONAL MENU

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

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)

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

Mediterranean Roasted Vegetable Lasagne, Garlic Ciabatta and a Feta Salad Wild Mushroom Risotto, Parmesan Crisp and Truffle Oil

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)

Please choose one starter, one main and one dessert for all guests

to have the same. We can of course cater for dietary requirements

THE TAPAS MENU

Starter Boards to share:

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

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

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

THE INDIAN BANQUET MENU

First Course

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

Second Course

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

Third Course

Tikka Spiced Chicken with a Chilli, Cumin & Garlic Sauce Red Lentil, Spinach & Potato Curry Braised Pilau Rice Naan Breads

The third course can be served as a buffet or at the table 'sharing' style.

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

THE CONTEMPORARY MENU

A Supplement of £9.90 per person

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

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

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

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

THE CHILDREN'S MENU

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

Fresh Seasonal Melon
Garlic Bread (with or without cheese)
Crudites & Hummus

Chicken Goujons, Chips & Beans
Fish Goujons, Chips & Peas
Cheese & Tomato Pizza, Chips & Beans

Ice Cream Sundae
Brownie & Vanilla Ice Cream
Fruit Salad

£16.80 Per Child (2023-2024) £19.95 Per Child (2025)

Alternatively, we can provide a half portion of the chosen adult's meal at £22.00 Per Child (2023 & 2024), £24.95 Per Child (2025)

"We cannot thank Whirlow Brook Hall and staff for everything from the planning, meetings, finishing touches to our amazing wedding day!"

ZOE AND KYLE, FEBRUARY 2023



PACKAGE 1

(Included in all packages)

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

PACKAGE 2

(A Supplement charge of £5.50 per person)

A glass of Pimms and Lemonade/ Prosecco/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?

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

Evening Menus INCLUDED IN ALL PACKAGES

Please choose one of the following buffets.

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

Hot Roast Pork Sandwiches

Cider Braised Pulled Pork

Sage & Onion Stuffing, Apple Sauce

Crackling

Brioche Bun

Rosemary and Sea Salt Chips

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

Choose one Potato Option:

Buttered Mash

Rosemary & Sea Salt Chips

New Potatoes, Herb Butter

Choose one Side:

Garden Peas

Mushy Peas

Honey & Thyme Carrots

"The food was amazing! We had a fair few dietary requirements among our guests, but the menu was adapted with ease."

Evening Menus

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 Biryani, Balti Curry Sauce Harissa Spiced Lamb & Feta Cous Cous, Mint Yoghurt Indian Snack Selection, Vegetable Samosa, Onion Bhaji, 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

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 Bhajis Naan Breads & Cardamom Braised Rice

BBQ

(Supplement of £6.75 per person)

Cheeseburger, 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 - £3.30pp Lamb Koftas with Mint Yoghurt - £5.50pp Thai Spiced Tiger Prawns and Capsicum Skewer- £5.50pp

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

Vegetarian alternatives available for Burgers & Sausage

CANAPES

Please choose three canapes from the list below:

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

Hot Canapés

Pork & Herb Sausage Roll, Apple Compote Cheeseburger, 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 canapes, why not opt for a grazing table? A variety of options such as breads, meats, cheese and fruit will laid out for guests to help themselves to. They are beautifully displayed to create a WOW factor! Can be served as one large tables or various boards around the Oak Room area.

£7.95 per person

Sorbets Lemon, Orange or Champagne £**6.55 per person per serving** Cheese Course (Served to the Table)
A Platter of Cheese, Biscuits, Celery & Grapes
£6.50 Per Person



BOOKING YOUR WEDDING

AT WHIRLOW BROOK HALL



Showround

 Visit the venue for a private showround with one of our Wedding Coordinators. This is your chance to see the venue and ask any questions you may have.

Choose your date

Found your dream venue? It's time to check our availability and find a date that works for you. Once you've made your choice, we can hold your date provisionally while you contact Sheffield Registry Office to book your registrar. If you have already booked a different type of ceremony, or are having a Celebrant led ceremony, we can book you in right away.

Confirmation

Once your date is confirmed with the Registrars, we will invite you in for a confirmation meeting. A £1,000 non-refundable deposit is paid, contracts are signed and your venue is booked!

Payments

After you have paid your deposit, your next payments are due 1 year and 6 months before your wedding. Your final payment will be due 4 weeks before your wedding (but we will remind you about your payments!)

Continued...



Final Details

We will invite you to Whirlow Brook Hall 6 weeks before your wedding to discuss all your final details. You can be in touch with us at any point before this date via phone or email, by booking additional showrounds, or by attending any of our Wedding Fayres.

Wedding Week

You are able to drop off any decorations you have for your wedding during the week of your wedding, so that you don't have to bring them along during the day! All decorations will need to be set up on the wedding day itself. Our Wedding Coordinators are able to help you with this.

Wedding Day

You have access to the venue from 6:00am on the day of the wedding, and we ask guests to be off-site by 12:45am, giving you plenty of time to enjoy every part of your wedding day.

"From the start, everything felt very professionally managed and under control.

The team on the day were discrete and helpful, and the day was organised well. Our day was incredibly special and memorable, and we couldn't have picked a better reception venue."

CHARLES AND MEGHAN, SEPTEMBER 2023



Take Note...

anything you don't want to forget when attending a showround.
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Thank you to the following photographers for supplying the images used in this Package.









enquiries@whirlowbrookhall.co.uk

Whirlow Brook Hall Whirlow Brook Park Ecclesall Road South S11 9QD

Phone: 0114 250 5600 (Option 2)

www.whirlowbrook.co.uk www.facebook.com/WhirlowbrookHall @whirlowbrookhall