

WHIRLOW BROOK HALL



CELEBRATION PACKAGES

The perfect venue for your special occasion!

Thank you for making an enquiry into Whirlowbrook Hall, we are delighted you are considering holding your special occasion with us. Here at Whirlowbrook Hall we offer a traditional, luxury venue with a modern twist perfect for all types of occasions. The venue, located on the Yorkshire and Derbyshire border, is set in 39 acres of beautiful landscaped gardens providing breath taking views and creating the perfect back drop for your event.

Whether you are looking to celebrate an anniversary, a retirement, a birthday or much more we would love to help you plan your special occasion.

Within this brochure you will find the different celebration packages and menus we have to offer. If you are looking for something different, just let us know your requirements and we will put together a bespoke quotation for you. Please note some dates may be subject to an additional room hire charge.

To arrange to come and view the venue or to discuss your plans further please contact a member of the team on 0114 250 5600 (Option 2)

or e-mail enquiries@whirlowbrook.co.uk



Evening Celebration Packages

What's Included

Exclusive use of the whole venue including private bar area
(Please note some dates may incur an additional room hire charge)

A glass of Prosecco/ Pimms and Lemonade/ Bucks Fizz/ Bottle of Beer on Arrival

A 6-item finger buffet OR Pie and Peas Or Hot Roast Pork Sandwiches

Resident DJ

Red Carpet on arrival

Cake Stand and Knife

Table plan easel

Projector and Screen to show photos

For 50 Guests: £34.95 Per Person

For 80 Guests: £32.95 Per Person

For 100 Guests or More: £29.95 Per Person

Please note, Vegan Options are available for all the food options listed below.

Evening Finger Buffet

Please Choose 6 Items from the below:

Selection of Freshly Filled Sandwiches &
Wraps

Selection of Open Rolls

Home Baked Flat Breads, Flavored
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

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 Buns

Rosemary and Sea Salt Chips

Something a little different

Please see below for a variety of other options we have available at a supplement cost to the above package prices:

Street Food

Our Street Food experience creates a relaxed, informal atmosphere and is sure to wow your guests!

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

Chili 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 Chili Nachos, Guacamole, Salsa & Sour Cream

Chorizo & Prawn Paella, Red Pepper & Almond Romesco

A supplement of £2.00 per person

BBQ

Enjoy a delicious BBQ on our private terrace overlooking the beautiful gardens.

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

A supplement of £7.00 per person



Indian Buffet

Tikka Spiced Chicken with a
Chili, Cumin & Garlic Sauce

Mixed Vegetables in a fragrant
Coriander, Chili & Coconut
Sauce

Mini Poppadom's & Chutneys

Mixed Vegetable & Spiced
Lamb Samosas

Lightly Spiced Onion Bhajis

Naan Breads & Cardamom
Braised Rice

**A supplement of £5.00 per
person**

Mexican Buffet

Chicken and Vegetable Fajitas,
Tortillas & Dips

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Slow Cooked Beef Chili, Kidney
Beans & Coriander

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Hot and Spicy Chicken Wings,
Blue Cheese Dip

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

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Tossed Green Salad, Avocado &
Sour Cream Dressing

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Braised Rice & Baked Potatoes

**A supplement of £5.00 per
person**



Traditional Three Course Meal

Menu 1

Starters:

Roasted Tomato and Basil Soup, Garlic Croutons
Root Vegetable Soup, Garlic Croutons
Leak and Potato Soup, Chives
Galia Melon Marinated in Lime and Ginger, Fresh Strawberries
North Atlantic Prawns, Baby Gem, Pickled Cucumber, Marie
Rose Sauce
Pork and Herb Terrine, Croutes, Apple Puree

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Mains:

Roast Chicken Supreme, Pork Stuffing, Roast Potatoes, Red
Wine Jus
Chicken Wrapped in Pancetta, Chateau Potatoes, Tarragon
Baked Salmon, Crushed Potatoes, Lemon Velouté
Pork Sausages, Mashed Potato, Red Onion Gravy

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Vegetarian Options:

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

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Desserts:

Lemon Cheesecake, Strawberry Coulis
Meringue, Chantilly Cream, Berry Compote
Chocolate Brownie, Chocolate Ganache, Fresh Raspberries
Sticky Toffee Pudding, Butterscotch Sauce & Pouring Cream
Choux Buns filled with Orange Cream, Dark Chocolate Sauce

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Tea, Coffee and Chocolate Mints

£34.95 Per Person

Menu 2

Starters:

Wild Mushroom, Brandy and Thyme Soup
Spiced Carrot and Ginger Soup, Coriander Pesto
Ham Hock, Chicken and Leek Terrine, Piccalilli and a Mustard
Seed Croute
Prawns in a Tomato and Brandy Mayonnaise, Puff Pastry
Tartlet with Cucumber Concasse
Smoked Duck and Rocket Salad, Shaved Fennel, Orange Syrup
and Toasted Hazelnuts

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Mains:

Roast Leg of British Lamb, Dauphinoise Potato, Port and Red
Current Jus
Traditional Roast Sirloin of Beef with Roast Potatoes, Yorkshire
Pudding and a Rich Roast Gravy
Chargrilled Pork Cutlet, Bubble 'n' Squeak Potato Cake, Grain
Mustard Sauce
Baked Cod Fillet, Fondant Potato, Chive Cream
Roasted Loin of Pork, Honey Glazed Crackling, Champ Potato,
Tarragon Jus

Vegetarian Options:

Beetroot Risotto, Crispy Filo Basket, Deep Fried Goats Cheese
Spinach and Sweet Red Pepper, Layered with Pasta and Glazed
with Goats Cheese, Rocket and Pesto

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Desserts:

Coffee Crème Brûlée with Chocolate & Hazelnut Biscotti
Dark Chocolate & Brandy Tart, Praline Ice Cream
Bakewell Tart with Raspberry Purée and Crème Anglaise
Glazed Lemon Tart with Fresh Raspberries and Raspberry
Coulis
White Chocolate & Passionfruit Cheesecake, Mango Sorbet

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Tea, Coffee and Chocolate Mints

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£39.95 Per Person

Afternoon Tea

Traditional Afternoon Tea

A Selection of Cream Cheese and Cucumber, Smoked Salmon, Egg Mayonnaise Finger Sandwiches on Brown and White Bread

Fruit Scones with Jam and Clotted Cream

An Assiette of Miniature Desserts

Pots of Yorkshire Tea and Coffee

£17.95 Per Person

Add a glass of Prosecco for £6.00 per glass!

Ploughman's Afternoon Tea

Wedges of Pork Pie
Homemade Pork & Chorizo Sausage Rolls

Caramelized Onion & Wensleydale Tarts

Assorted Pickles, Chutneys & Mustard

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Sandwiches, on Malted Wheat & White Bloomer Bread:

Pulled Gammon Ham & Piccalilli
Coronation Chicken

Mature Cheddar, Sweet Tomato Chutney

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A Selection of Miniature Cakes

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Pots of Yorkshire Tea & Coffee

£19.95 Per Person



Celebration Drinks

Pimm's and Lemonade: £6.50 per glass

Bucks Fizz: £6.00 per glass

Prosecco: £7.00 per glass

Fruit Bellini: £8.00 per glass

Pink Gin Fizz: £7.50 per glass

Bottle of Peroni, Sol or Birra Moretti : £5.00 per bottle

Jug of Orange Juice: £8.00

Jug of Coke or Lemonade: £9.00

Please contact us to request our full wine and drinks menu.

