

# WHIRLOWBROOK 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 236 61 42 or e-mail [enquiries@whirlowbrook.co.uk](mailto: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 Bucks Fizz/ Mocktail 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 £6.00 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

**£46.45 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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**£49.95 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

Add a glass of Prosecco for £7.00 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

**£2.00 Supplement Per Person**



# Celebration Drinks

Pimm's and Lemonade: £6.50 per glass

Bucks Fizz: £5.50 per glass

Prosecco: £7.00 per glass

Fruit Bellini: £7.50 per glass

Pink Gin Fizz: £7.50 per glass

Bottle of Peroni, Corona or Budweiser: £4.90 per bottle

Jug of Orange Juice: £8.00

Jug of Coke or Lemonade: £10.00

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

