

CELEBRATIONS AT



# Whirlow Brook Hall

Weddings • Events • Conferencing



# HOLDING YOUR CELEBRATION

## AT WHIRLOW BROOK HALL

Here at Whirlow Brook 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 breathtaking views and creating a picturesque backdrop 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.

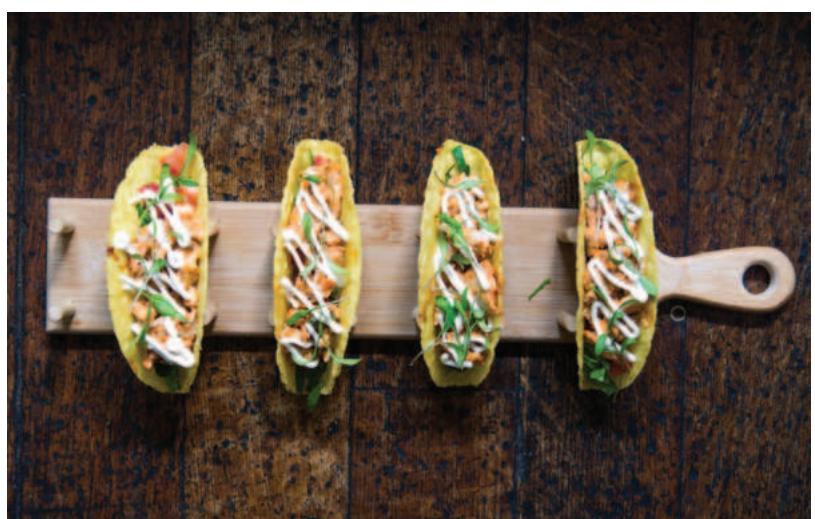
To arrange a viewing of the venue or to discuss your plans further please contact a member of the team.



0114 236 6142



ENQUIRIES@WHIRLOWBROOK.CO.UK



# PACKAGE ONE

£30 PER PERSON

EXCLUSIVE USE OF WHIRLOW BROOK HALL  
Including a private bar area

## ARRIVAL DRINK

A glass of Prosecco, bottle of beer or a glass of sparkling elderflower

## CHOICE OF ONE BUFFET BELOW

### FINGER BUFFET

PLEASE CHOOSE SIX ITEMS  
FROM THE LIST BELOW:

Selection of Freshly Filled Sandwiches  
& Wraps

Selection of Open Rolls

Home Baked Flat Breads, Flavoured Hummus  
(V, VE)

Pork & Chive Sausage Roll, Apple Compote  
Onion Bhajis, Cucumber Raita (V)

Pork Pie, English Mustard, Pickle

Rosemary & Sea Salt Potato Wedges, Garlic  
Aioli (V)

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 (V)

Selection of Quiche

Oriental Chicken Skewers (NGC)

Mixed Vegetable Crudités, Mezze Dips (V, NGC)

Harissa Glazed Lamb Koftas, Smoked Paprika  
Yoghurt

### PIES & PEAS BUFFET

PLEASE CHOOSE TWO PIES  
FROM THE FOLLOWING  
SERVED WITH GRAVY:

Steak, Mushroom & Ale  
Chicken, Ham & Leek  
Minced Beef, Potato & Onion  
Cheese, Onion & Potato (V)

#### CHOOSE ONE POTATO OPTION

Buttered Mash (V)  
Rosemary & Sea Salt Chips (V, VE)  
Herb Roasted Potatoes (V, NGC)

#### CHOOSE ONE SIDE

Garden Peas (V)  
Mushy Peas (V, VE)  
Honey & Thyme Glazed Carrots (V, VE)

### HOT PULLED PORK SANDWICHES

INCLUDES ALL ITEMS

Cider Braised Pulled Pork  
Sage & Onion Stuffing, Apple Sauce  
Crackling  
Brioche Bun  
Rosemary & Sea Salt Chips (V, VE)

FANCY SOMETHING DIFFERENT? UPGRADE YOUR BUFFET

## STREET FOOD BUFFET

SUPPLEMENT CHARGE OF £3.50 PER PERSON

*A choice of three items:*

- American Style Hot Dogs, Onions & Yellow Mustard
- Chargrilled Beef Burgers, Cheddar Cheese, Relish
- Jerk Chicken, Rice and Peas (NGC)
- Sticky Buffalo Chicken Wings (NGC)
- Lamb Kofta Flatbread, Mint Yoghurt & Hot Sauce
- Mini Fish and Chips, Mushy Peas & Tartare
- Chickpea Falafels, Flatbread, Smoked Paprika Yoghurt (v)
- Crispy Belly Pork Bao Buns with Asian Slaw
- Dirty Loaded Fries, Cheese, Crispy Bacon, Jalapenos
- Teriyaki Prawn Skewers, Lemon, Chilli, Ginger Rice
- Harissa Spiced Lamb & Feta Cous Cous, Mint Yoghurt
- Indian Snack Selection, Vegetable Samosa, Onion Bhaji, Chicken Pakora
- Mexican Chicken Tacos, Shredded Lettuce, Sour Cream
- Nachos, Cheese, Jalapenos, Guacamole, Salsa & Sour Cream (v)

## BBQ BUFFET

SUPPLEMENT CHARGE OF £10.00 PER PERSON

*Includes all of the following:*

- Cheeseburger, Tomato Relish, Brioche Bun
- Hotdogs with a Sweet Onion Chutney & Roll
- Tandoori Marinated Chicken Fillets, Mint & Cucumber Yoghurt (NGC)
- Grilled Smokey Corn on the Cob with Salted Butter (v)
- Potato Wedges (v, VE)
- Mixed Salad Leaves & Vinaigrette (v, VE, NGC)
- New Potato & Spring Onion Salad (v, NGC)
- Sliced Tomato, Capers & Pesto (v, NGC)
- Cucumbers, Red Onion & Dill (v, VE, NGC)
- Coleslaw (v, NGC)

*Vegetarian alternatives available for burgers and sausages*

# PACKAGE TWO

£45 PER PERSON

EXCLUSIVE USE OF WHIRLOW BROOK HALL  
Including a private bar area

## ARRIVAL DRINK

A glass of Prosecco, bottle of beer or a glass of sparkling elderflower

## THREE COURSE MEAL



# CELEBRATIONS PACKAGE

## MENU ONE

Please choose one starter, one main and one dessert for your guests. We can cater for dietary requirements.

### Starters

Roasted Red Pepper & Tomato Soup, Garlic Croutons (V, VE)

Root Vegetable Soup, Garlic Croutons (V, VE)

Confit Chicken, Sundried Tomato, Chive Ballotine, Harissa Crème Fraiche, Ciabatta Crisps

Haddock & English Mustard Fishcake, Lemon & Parsley Mayonnaise

Prawn Cocktail, Marie Rose, Pickled Cucumber (NGC)

Mediterranean Roast Vegetable Terrine, Chive Oil (V, VE)

### Mains

Chicken Supreme, Roasted Potato, Pork Stuffing

Loin of Pork, Champ Mash, Crackling, Cider Gravy (NGC)

Braised Feather Blade of Beef, Buttered Mash, Jus (NGC)

Baked Salmon Fillet, Potato & Herb Cake, Sauce Vierge (NGC)

Roasted Vegetable Gnocchi, Pesto (V)

Root Vegetable Wellington (V)

### Desserts

Baked Vanilla Cheesecake, Berry Compote (V)

Sticky Toffee, Butterscotch Sauce, Vanilla Custard (V)

Eton Mess, Fresh Raspberry, Chocolate Flakes (V, NGC)

Chocolate Brownie, Vanilla Ice Cream (V)

Vanilla Crème Brûlée, Shortbread (V)

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Tea, Coffee and Chocolate Mints

# CELEBRATIONS PACKAGE

## MENU TWO

**SUPPLEMENT CHARGE OF £10 PER PERSON**

Choose one starter, one main and one dessert for your guests. We can cater for dietary requirements.

### **Starters**

Leek & Potato Soup, Crispy Leeks, Pancetta Crumb

Butternut Squash & Coriander Soup (V, VE, NGC)

Pork, Apple & Black Pudding Croquette, Roasted Shallot Purée, Thyme Jus

Prawn & Crayfish, Brandy Sauce, Buttered Bread

Smoked Cheese Arancini, Roasted Red Pepper Coulis (V)

Pickled Beetroot, Beetroot Gel, Whipped Goat Cheese (V, NGC)

### **Mains**

Pancetta Wrapped Chicken, Fondant Potato, Wild Mushroom (NGC)

Pork Cutlet, Bubble & Squeak, Wholegrain Mustard & Cream Sauce

Roasted Sirloin of Beef, Roasted Potato, Yorkshire Pudding

Pan Fried Duck Breast, Spiced Carrot Purée, Asparagus, Fondant Potato (NGC)

Herb Crusted Loin of Cod, Pea Purée, Broad Beans, Pomme Purée

Harissa Baked Vegetable Tagine, Potato & Shallot Rosti (V, VE, NGC)

### **Desserts**

Lemon & Lime Tart, Raspberry Coulis (V)

White Chocolate & Raspberry Crème Brûlée, Lavender Shortbread (V)

Chocolate Ganache Tart, Strawberry, Cream (V)

Apple & Mixed Berries Crumble, Custard (V)

Double Chocolate Roulade, Dark Chocolate Sauce (V)

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Tea, Coffee and Chocolate Mints

# CELEBRATION DRINKS

Pimms & 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
Bottles of Beer	£5.00 per bottle
Jug of Coke or Lemonade	£10.00 per jug
Jug of Orange Juice	£8.00 per jug

## BEER BUCKET

Includes 10 bottles  
of beer £40

## WINE PACKAGE

Includes 5 bottles of  
house wine £90

## PROSECCO PACKAGE

Includes 5 bottles of  
Prosecco £140

## SOFT DRINKS BUCKET

Includes 10 bottles of  
mixed soft drinks £28

*Contact us to see our full wine and drinks menu*

# ADDED EXTRAS

Resident DJ – Price on request	Price on request
Selfie POD / Photo booth – Price on request	Price on request
Coloured Chair Sashes – Price on request	Price on request
Cheese Board or Dessert Platter	£300 (serves 50 people)



## ALLERGY KEY

(v) Vegetarian | (VE) Vegan | (NGC) Non Gluten Containing



FOLLOW US



VISIT WHIRLOWBROOK.CO.UK

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