

PROM NIGHT CELEBRATIONS

AT WHIRLOW BROOK HALL

ALL PACKAGES INCLUDE...

- ◆ EXCLUSIVE USE OF THE VENUE
Including a private bar area
- ◆ PICTURE PERFECT GROUNDS
The ideal backdrop for stunning photos
- ◆ RED CARPET ON ARRIVAL
To make a grand entrance in style
- ◆ MOCKTAIL RECEPTION DRINK
Or upgrade to a glass of Prosecco or
a bottle of beer for £4pp
- ◆ OUR RESIDENT DJ
To keep the dancefloor buzzing all night!
- ◆ ELEGANT TABLE PLAN EASEL
To help guests find their seat with ease
- ◆ PROJECTOR AND SCREEN
Perfect for sharing memories & photos



CONTACT US:  0114 236 6142  enquiries@whirlowbrook.co.uk

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



Whirlow Brook Hall
Weddings • Events • Conferencing

PACKAGE ONE

CHOICE OF ONE BUFFET

50 guests £32.95pp | 80 guests £29.95pp

FINGER BUFFET

CHOOSE SIX ITEMS

Selection of Sandwiches & Wraps

Selection of Open Rolls

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

Pork & Chive Sausage Roll, Apple
Compote

Onion Bhajjis, 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,
Hoisin 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

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)

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

We can cater for dietary requirements. Please let us know upon booking.

PACKAGE TWO

TWO COURSE MEAL

50 guests £38.95pp | 80 guests £34.95pp

MAIN COURSE

Roasted Chicken Supreme, Yorkshire Pudding,
Roasted Potatoes, Seasonal Vegetables

Roasted Loin of Pork, Stuffing, Buttered Mash,
Sage Gravy, Seasonal Vegetables

Chicken Kiev Stuffed With Garlic Butter, Crispy
Potatoes, Crushed Peas, Buttered Corn on the Cob

Roasted Vegetable Lasagna, Garlic Bread,
Parmesan Salad (V)

DESSERT

Vanilla Cheesecake, Strawberry Coulis (V)

Sticky Toffee Pudding, Vanilla Ice Cream (V, NGC)

Profiteroles, Chocolate, Butterscotch Sauce (V)

Lemon Tart, Raspberry Coulis (V)

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

We can cater for dietary requirements. Please let us know upon booking.