



WHITLEY HALL

*Wedding Packages*



# The Finer Details

You can provisionally hold your preferred date at Whitley Hall for 14 days without a deposit. After this time your initial deposit is required to secure your date along with a signed booking form and a signed copy of our terms and conditions (signed by both parties). Once these have been received a confirmation and acceptance of your booking will be sent to you by the wedding team.

If you wish to hold your civil ceremony at the hotel you must contact Sheffield Registry office to book your

has been confirmed with the hotel you can contact the team on (0114) 6985808 or by e-mailing them on [hello@foreveryours.love](mailto:hello@foreveryours.love), for venue styling, [floristry@foreveryours.love](mailto:floristry@foreveryours.love) for wedding flowers and [hairandmakeup@foreveryours.love](mailto:hairandmakeup@foreveryours.love) for beauty to start planning all those finishing touches. You will then need to book a further appointment to confirm your final requirements with the ForeverYours team 12 weeks before your wedding date. After this meeting any amendments made will incur an administration charge/re stocking fee.



date and pay all fees relating to this directly to them, please call (0114) 203 9423 for further information. If you would prefer a church ceremony St Marys Parish church in Ecclesfield is a stones throw away, please call (0114) 2450106 for more information.

Our wedding team is on hand anytime in the run up to your big day to offer advice and guide you through all the next steps of planning your dream wedding. They can be contacted by either calling the hotel on (0114) 2454444 or by e-mailing them directly on [weddings@whitleyhall.com](mailto:weddings@whitleyhall.com).

Our in-house styling consultancy, Forever Yours, are also available to meet with you to discuss all your styling, floristry and hair and make up options to make your wedding vision a reality. Once your date

10 weeks before your wedding a member of the wedding team will be in touch to arrange your final details appointment. At this meeting we will need to confirm all timings of the day, your final numbers for both your daytime and evening celebrations along with all your food and drink requirements for the day.

After this meeting a final invoice will be produced which must then be settled no later than 4 weeks prior to your wedding date. If payment is not received by this date a 10% administration charge will be added to the final amount due.

# Harmony

- Room hire of the main function suite for the ceremony, wedding breakfast and evening reception
- 3 course wedding breakfast
- 1 glass of bucks fizz or sparkling wine drinks reception
- 1 glass of red, white or rose wine with your meal
- 1 glass of sparkling wine for the toast drink
- Evening buffet (menu below)
- Dedicated wedding coordinator on hand to guide you through planning your big day
- Bridal Suite for the night of the wedding
- Master of ceremonies to preside over your big day
- Resident DJ for your evening celebrations
- Red carpet for your ceremony aisle
- White linen, crockery and glassware
- Cake stand and knife
- Private use of allocated hotel grounds for your wedding photographs
- Discounted accommodation rates for your guest

## Harmony Wedding Breakfast Menu

Please choose the same starter, main course and dessert for ALL your guests (with the exception of dietary requirements and children)

### Starters

#### Sautéed Wild Mushrooms

on toasted brioche with a creamy white wine and garlic sauce finished with fresh parsley and parmesan

#### Goats Cheese and Caramelised Red Onion Tart

served on dressed rocket with sliced beetroot

#### Smooth Chicken Liver or Duck Liver Parfait

with sourdough toast and char-grilled tomato chutney

#### Roast Tomato and Mascarpone Soup

Topped with toasted pistachios and sliced spring onion

### Mains

#### Roast Loin of Pork

with creamed wholegrain mustard mashed potato, savoy cabbage with bacon, glazed carrots, homemade apple sauce and a Calvados and apple cream

#### Coq Au Vin

Slow cooked chicken thigh in a rich red wine sauce with smoked bacon, shallots, button mushrooms and garlic served with creamy chive mashed potatoes

#### Chargrilled Cumberland Sausage Ring

with Paris mash, garden peas and onion gravy

#### Traditional Roast Turkey Dinner

served with creamed mashed potatoes, crispy garlic and rosemary roasted potatoes, cheesy broccoli and cauliflower gratin, carrot and swede mash, cranberry sauce, homemade stuffing and pan roast gravy

### Desserts

#### Baked Crème Brulee Cheesecake (V)

with raspberry compote

#### Chocolate & Clementine Torte (V)

with passion fruit gel and Chantilly cream

#### Chocolate Bread and Butter Pudding (V)

served with traditional homemade custard

## Harmony Evening Buffet

Freshly filled wraps and sandwiches (\*V,Ve)

Crudités with mezze dips (V,Ve)

Paprika spiced wedges with a garlic aioli (V)

Vegetable pakoras

with a mango chutney dip (V)

Green Salad with a

wholegrain mustard dressing (V,Ve)

Creamy Homemade Coleslaw (V)

Chilli Con Carne served

with rice and sour cream

Vegetarian Moussaka (V)

### Or Choose a Themed Mexican Style Buffet

Chicken fajitas/vegetable fajitas with flour tortillas, salsa and sour cream (\*V)

Beef or vegetable chilli with braised rice and crispy tacos (\*V)

Honeyed Peri Peri chicken wings with garlic aioli

Patatas Bravas (V)

Mixed Green salad with agave dressing (V)

Tortilla chips with jalapenos, guacamole, salsa and sour cream (V)

Please note that the hotel can accommodate more than one wedding per day



# Enchanted

- Room hire of the main function suite for the ceremony, wedding breakfast and evening reception
- 3 course wedding breakfast
- 1 glass of pimm's & elderflower presse/lemonade or Prosecco drinks reception
- 2 glasses of red, white or rose wine with your meal
- 1 glass of prosecco for the toast drink
- Evening buffet (menu below)
- Bridal Suite for the night of the wedding
- Dedicated wedding coordinator on hand to guide you through planning your big day
- Master of ceremonies to preside over your big day
- Resident DJ for your evening celebrations
- Red carpet for your ceremony aisle
- White linen, crockery and glassware
- Cake stand and knife
- Private use of allocated hotel grounds for your wedding photographs
- Discounted accommodation rates for your guests
- Two complimentary bedrooms assuming full bedroom allocation is taken
- A complimentary bottle of house champagne in the bridal suite

## Enchanted Wedding Breakfast Menu

Please choose the same starter, main course and dessert for ALL your guests (with the exception of dietary requirements and children)

### Starters

#### Cold Smoked Salmon

served with a homemade beetroot crème fraiche, pickled radish, Pickering watercress and rye bread

#### Yorkshire Brie, Walnuts and Parma Ham (\*V)

with a dressed rocket salad and served with a spiced pineapple pickle

#### Homemade Asian Style Fishcakes

with a fragrant Thai slaw and a sweet chilli dressing

#### Minestrone Soup (V)

with fresh parmesan

### Mains

#### Beef Bourguignon

Slow cooked shin of beef in a deep red wine sauce with chestnut mushrooms, smoked bacon lardons, baby onions and fresh parsley served with pomme puree in a large Yorkshire pudding finished with crispy onions

#### Oven Baked Scottish Salmon Fillet

served with parsley buttered new potatoes, tenderstem broccoli sautéed with lemon and garlic, oven roasted cherry tomatoes and a lemon butter sauce

#### Roast Supreme of Local Chicken

with herb roasted new potatoes, roasted root vegetables, cheesy broccoli and cauliflower gratin and a rich roast gravy

#### Traditional Roast Beef Dinner

served with creamed mashed potatoes, homemade Yorkshire puddings, crispy garlic and rosemary roasted potatoes, cheesy broccoli and cauliflower gratin, carrot and swede mash and pan roast gravy

### Desserts

#### Belgian Chocolate Cheesecake

with raspberries and a vanilla Chantilly

#### Vanilla Panna Cotta

with a pineapple and ginger compote and sesame tuille

#### Homemade Sticky Toffee Pudding (V)

with a butterscotch sauce and creamy vanilla ice cream

## Enchanted Evening Buffet

Freshly filled wraps and sandwiches (\*V,Ve)

Paprika spiced wedges with a garlic aioli (V)

Tandoori spiced chicken pieces with a cool mint yogurt

Onion bhajis with a mint raita (V)

Green Salad with a wholegrain mustard dressing (V,Ve)

Creamy Homemade Coleslaw (V)

Thai green chicken or vegetable curry with sticky jasmine rice (\*V)

Vegetable Balti served with basmati rice (V)

### Or Choose a Themed Indian Style Buffet

Creamy chicken tikka masala with basmati rice

Vegetable Biryani (V)

Onion bhajis with a mint raita (V)

Vegetable pakoras with a mango chutney dip (V)

Lamb samosas with a tomato and onion relish

Mini poppadums' and chutneys (V)

Mini garlic and plain naan breads (V)

(Our guests on the Harmony package can upgrade to the Indian buffet for an extra £2.50 per person)

# Eternal

- Room hire of the main function suite for the ceremony, wedding breakfast and evening reception
- 4 course wedding breakfast including tea and coffee
- 1 glass of peach bellini or kir royale drinks reception
- 2 glasses of perfectly paired red, white or rose wine with your meal
- 1 glass of house champagne for the toast drink
- Evening buffet (menu below)
- Bridal Suite for the night of the wedding
- Dedicated wedding coordinator on hand to guide you through planning your big day
- Master of ceremonies to preside over your big day
- Resident DJ for your evening celebrations
- Red carpet for your ceremony aisle
- White linen, crockery and glassware
- Cake stand and knife
- Private use of allocated hotel grounds for your wedding photographs
- Discounted accommodation rates for your guests
- Two complimentary bedrooms assuming full bedroom allocation is taken
- A complimentary bottle of house champagne in the bridal suite
- Complimentary canapes during your drinks reception (choose 2 cold canapes and 1 hot)
- Whitley Hall Sweet Cart (or £100 credit towards in house venue styling)

## Eternal Wedding Breakfast Menu

Please choose the same starter, main course and dessert for ALL your guests (with the exception of dietary requirements and children)

### Starters

#### Warm Chicken and Pancetta Caesar Salad

With mixed salad leaves, vine cherry tomatoes, Caesar dressing and homemade crispy croutons

#### Prawn, Crab and Smoked Salmon Cocktail

Bound in a tangy smoked paprika Marie Rose sauce served on little gem lettuce with diced mango pieces

#### Asian Style Crispy Chilli Chicken

with a Thai salad and sweet chilli dressing

#### Cream of Seasonal Vegetable Soup

with parsley oil

### Mains

#### Chicken Breast Wrapped in Pancetta

Served with crispy garlic roast potatoes, glazed baby carrots, green beans with sesame seeds and a dill cream sauce

#### Oven Baked Herb Crusted Cornish Cod Fillet

with crushed new potatoes, creamed kale, glazed baby carrots and a champagne sauce

#### Homemade Steak & Ale Pie

served with creamy mashed potatoes, Savoy cabbage, carrots & swede mash and a rich pan roast gravy

#### Roast Leg Of Lamb

served with, creamed mashed potatoes, crispy garlic and rosemary roasted potatoes, cheesy broccoli and cauliflower gratin, carrot and swede mash and red currant and mint rich roast gravy

#### Pan Fried Fillet of Beef

Cooked to your liking (one cooking choice for all guests) and served with mini potato fondants, glazed baby carrots, braised red cabbage and a Madeira sauce

### Desserts

#### Treacle Tart (V)

With a butterscotch sauce and vanilla chantilly

#### Key Lime Pie (V)

with lemon curd and mascarpone

#### 'Grown Up' Warm Chocolate Brownie (V)

made with Irish cream and served with a caramel sauce and vanilla ice cream

## Eternal Evening Buffet

Freshly filled wraps and sandwiches (\*V,Ve)

Paprika spiced wedges with a garlic aioli (V)

Chicken yakatori skewers with a sweet chilli dipping sauce

Lamb koftas with a mint raita

Selection of stone baked pizzas with various toppings (\*V)

Green Salad with a wholegrain mustard dressing (V,Ve)

Homemade beef lasagne served with garlic ciabatta

Vegetable Penne Arrabbiata (V)

### Or Choose a Themed Chinese Style Buffet

Sweet and sour pork or chicken

Beef in black bean sauce

Vegetables in a soy and ginger sauce (V)

Salt and pepper chicken wings with a sweet chilli sauce

Prawn toast with a sweet and sour dipping sauce

Satay chicken skewers with a dipping sauce

Boiled Rice or Egg Fried Rice

Prawn Crackers

(Our guests on the Harmony Package can upgrade to the Chinese buffet for an extra £5.00 per person or on the Enchanted Package an extra £2.50 per person)

# Other Menus

## Children's Menus

Please choose the same starter, main course and dessert for ALL children (with the exception of dietary requirements)

Priced at £29.95 per child to include the following:

### Drinks Package

A glass of Orange or Blackcurrant cordial drinks reception

Fresh Orange or apple juice with meal

A glass of lemonade toast drink

### Wedding Breakfast

#### Starters

Melon and fresh fruit platter

Garlic bread slices with cheese

Crudites with a mild tomato salsa and mint yoghurt dips

#### Main Courses

Chicken Nuggets with chips and beans

Sausages with creamy mash, peas and gravy

Penne Pasta with a mild tomato sauce and garlic bread

#### Desserts

Vanilla Ice Cream with sprinkles, chocolate straws and a strawberry sauce

Chocolate Brownie with vanilla ice cream

Fresh fruit salad



## Vegetarian & Vegan Menu

Please choose the same starter, main course and dessert for ALL vegetarian/vegan diners (with the exception of dietary requirements)

### Starters

#### Crunchy Vegetable Mezze (Ve)

served with pitta bread strips and harissa yogurt

#### Hickory BBQ Jackfruit Filled Skins (Ve)

Topped with cheese and served on mixed salad leaves

#### Moroccan Spiced Falafels (Ve)

with tabbouleh salad, toasted pitta bread and tzatziki

#### Vine Ripened Beef Tomato and Grilled Halloumi Salad

With kalamata olive tapenade and an oak aged balsamic reduction

### Main Courses

#### Roast Butternut Squash Risotto (Ve)

with a parmesan crisp and herb oil

#### Roast Vegetable Tart

with a rocket and pine nut salad, red pepper coulis and a rocket oil

#### Wild Mushroom, Goats' Cheese and Root Vegetable Filo Parcels

with a roasted tomato sauce

#### Spinach, Feta, Roast Tomatoes and Parmesan Crumble (Ve)

Served with dressed mixed salad leaves

#### Moroccan Spiced Falafels (Ve)

with tabbouleh salad, toasted pitta bread and tzatziki

#### Three Bean Smokey Chilli (Ve)

Served with Basmati Rice and nachos

#### Baked Spicy Potato and Cauliflower Pie (Ve)

with sautéed tenderstem broccoli and vegetable gravy

### Desserts

#### Apple and Berry Crumble (Ve)

With a strawberry puree and served with custard

#### Chocolate Orange Tart (Ve)

served with vanilla ice cream

# Menu Upgrades

## Cold Canapes

Beetroot cured salmon, wasabi emulsion on toasted rye bread

Poached Scottish salmon with dill crème fraiche and caviar blinis

Cherry tomatoes, baby mozzarella and olive skewers with a balsamic reduction (V)

Pulled ham hock, homemade piccalilli, toasted ciabatta

Bruschetta topped with whipped feta and tapenade (V)

Galia melon, Parma ham and bocconcini mozzarella skewers

Whipped goats' cheese and beetroot crostini (V)

Mini savoury scones with a cream cheese and chive topping (V)

Mozzarella, sun dried tomato and Parma ham bites drizzled with a balsamic reduction

Crayfish bound with mango chutney, cucumber and mint yoghurt served on a tortilla crisp



## Hot Canapes

Mini goats' cheese, caramelised shallot and sun dried tomato tarts (V)

Mini Yorkshire puddings with roast beef and horseradish mash

Baby baked potatoes with cream cheese and spring onions (V)

Crispy filo and sesame king prawns with a sweet chilli jam

Deep fried baby camembert with mango chutney (V)

Goats cheese arancini with a cranberry relish (V)

Duck or vegetable spring rolls with a plum sauce (\*V)

Chicken tikka skewers with a mint raita dipping sauce

Mini pork meatball skewers with a spiced tomato relish

Mini Thai fishcakes with a sweet chilli dipping sauce

Choose 2 cold and 1 hot for £5.95 per person, 2 cold and 2 hot for £7.25 per person or 3 cold and 2 hot for £8.50 per person (additional canapes are priced at £1.75 per person)

## Suppliers/Photographers

We can also cater for any suppliers that you wish to include on your big day (photographers, videographers etc) at a discounted rate. They must have the same food options as all your other guests and prices start from as little as £15 per person. Please see your wedding coordinator for details.

## Sorbet

Add on a sorbet course to any menu for £3.25 per person, choose from Gin & Tonic, Lemon & Lime or Blackcurrant & Mint

## Cheese Platter

Add on a cheese course for £38.00 to serve a table of 8. A selection of British cheeses served with red and green grapes, celery, homemade chutney and a variety of biscuits

## Drinks Package Upgrades

Why not upgrade your arrival drinks to the following?

**Whitley Garden Cocktail**  
(elderflower cordial, gin and prosecco)  
£2.00 per person

**Gin & Tonic**  
choose from Gordons, Gordons pink or Sloe gin  
£2.00 per person on Harmony Package, £1.50 per person on Enchanted Package, £1.00 per person on Eternal package

**Kir Royal**  
(crème de cassis and champagne)  
£2.50 per person on Harmony package, £2.00 per person on Enchanted package, £1.50 per person on Eternal Package

**Or split your arrival drinks to include bottled lagers**  
(choose from corona or peroni)  
£1.50 per person on Harmony package, £1.00 per person on Enchanted package, no additional charge on Eternal package

**Real local ales are also available on request,**  
please enquire with your wedding coordinator for current prices and availability





WHITLEY HALL

Elliott Lane, Grenoside, Sheffield S35 8NR

T: +44 (0) 114 245 4444 | E: [weddings@whitleyhall.com](mailto:weddings@whitleyhall.com) | W: [www.whitleyhall.com](http://www.whitleyhall.com)

