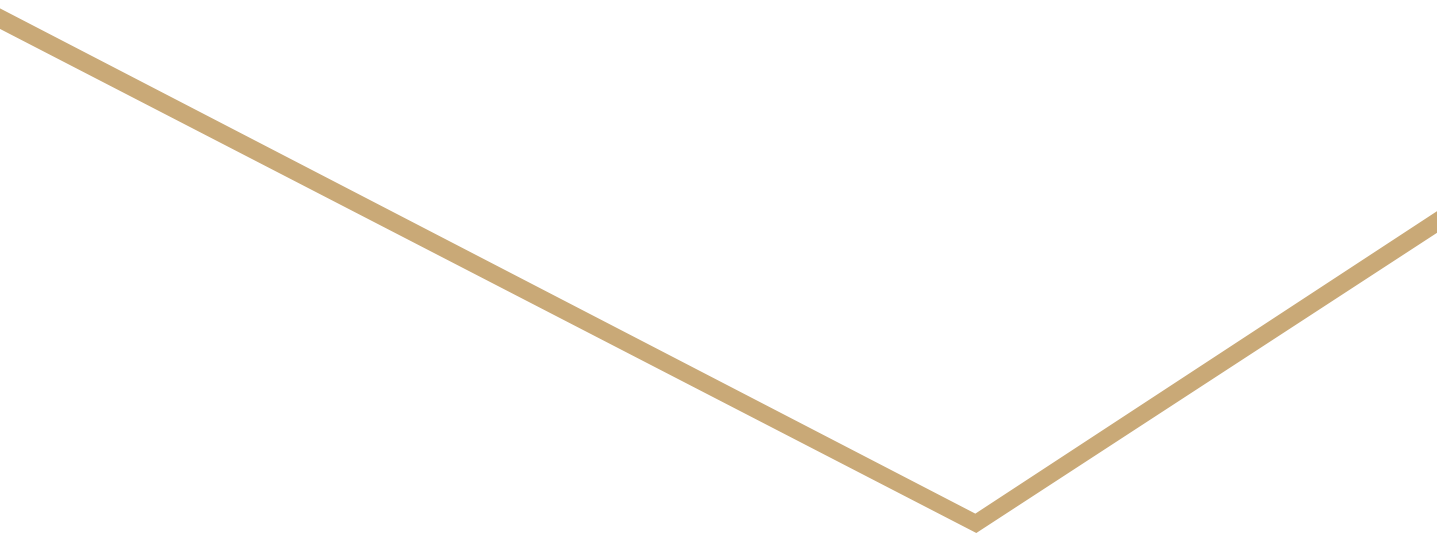


Your Wedding
packages and menus
2023/2024



WEDDING PACKAGES >

Wedding Package A

RECEPTION ROOM HIRE

WEDDING PLANNER

RED CARPET ARRIVAL

ARRIVAL DRINK

3 COURSE WEDDING BREAKFAST - FOR 50 GUESTS

GLASS OF FIZZ FOR THE TOAST

EVENING FINGER BUFFET OR HOT ROAST SANDWICH BUFFET - FOR 75 GUESTS

RESIDENT DJ & DANCE FLOOR

BAR UNTIL 1AM

£6000

ADDITIONAL DAY GUESTS **£48**

ADDITIONAL EVENING GUESTS **£18**

WEDDING PACKAGES >

Wedding Package B

RECEPTION ROOM HIRE

WEDDING PLANNER

RED CARPET ARRIVAL

ARRIVAL DRINK

3 COURSE WEDDING BREAKFAST – FOR 50 GUESTS

LARGE GLASS OF WINE SERVED WITH YOUR MEAL

GLASS OF FIZZ FOR THE TOAST

EVENING FINGER BUFFET OR HOT ROAST SANDWICH BUFFET – FOR 75 GUESTS

RESIDENT DJ & DANCE FLOOR

BAR UNTIL 1AM

£6300

ADDITIONAL DAY GUESTS **£54**

ADDITIONAL EVENING GUESTS **£18**

WEDDING PACKAGES >

Wedding Package C

RECEPTION ROOM HIRE

WEDDING PLANNER

RED CARPET ARRIVAL

ARRIVAL DRINK

3 COURSE WEDDING BREAKFAST – FOR 50 GUESTS

HALF A BOTTLE OF WINE WITH YOUR MEAL

GLASS OF FIZZ FOR THE TOAST

HOT FORK BUFFET – FOR 75 GUESTS

RESIDENT DJ & DANCE FLOOR

BAR UNTIL 1AM

£6950

ADDITIONAL DAY GUESTS **£58**

ADDITIONAL EVENING GUESTS **£24**

Wedding Breakfast Menus

Please select one main starter and one vegetarian starter

STARTERS

CHICKEN LIVER PATE,
FRUIT CHUTNEY & BRIOCHE TOAST (RGF)

PRAWN & ROASTED SALMON COCKTAIL,
BROWN BREAD & BUTTER (RGF)

TOAD IN THE HOLE, CUMBERLAND SAUSAGE &
ONION GRAVY

HAM HOCK TERRINE, PICCALILLI VEGETABLES &
SOURDOUGH CROUTE (RGF)

WILD MUSHROOM & GOATS CHEESE TART,
BLACK OLIVE & PISTACHIO SALAD (V)

WARM BRIE & TOMATO TART,
RED ONION MARMALADE & PEA SHOOTS (V)

ASPARAGUS & BRIE TART, RED PEPPER REDUCTION &
BALSAMIC CHERRY ROAST TOMATOES (V)

TOMATO & MOZZARELLA SALAD, FRESH BASIL,
BALSAMIC GLAZE, DEEP FRIED CAPERS &
FOCACCIA CROUTE (RGF) (RVG)

ROASTED COD, MINTED PEA PUREE &
PANCETTA CRISPS (GF)

SMOKED DUCK & ASPARAGUS SALAD WITH
ORANGE SEGMENTS & WATERCRESS,
POMEGRANATE DRESSING
(SUPPLEMENT £2 PER PERSON) (GF)

COQUILLES ST JACQUES, SCALLOPS,
CREAMY WHITE WINE SAUCE, TOASTED BREADCRUMBS
(£3 PER PERSON SUPPLEMENT) (RGF)

ASSIETTE OF MELON & SEASONAL FRUITS
WITH RASPBERRY SORBET (VG) (GF)

SOUPS

LEEK & POTATO WITH CHIVE CREAM (V) (RGF)

ROAST TOMATO & BASIL
WITH FOCACCIA CROUTE (V) (RGF) (RVG)

ROAST BUTTERNUT SQUASH & SWEET POTATO,
SPICED CRÈME FRAICHE (V) (GF) (RVG)

CREAM OF PEA & MINT (GF) (V)

FRENCH ONION & GRUYERE CROUTE

CREAM OF MUSHROOM SOUP,
GARLIC CIABATTA (V) (RGF)

(V) Vegetarian (VG) Vegan (RVG) The dish can be adapted to be vegan
(GF) Gluten free (RGF) The dish can be adapted to be gluten free

All our food is prepared in a kitchen where nuts, cereals containing gluten & other allergens are present & our menu descriptions do not include all ingredients. Please advise our staff if you have a food allergy or intolerance before pre ordering.

Wedding Breakfast Menus

Please select one main course and one vegetarian main course

MAINS

ALL MAINS SERVED WITH ROAST POTATOES
& SEASONAL VEGETABLES

TRADITIONAL ROAST BEEF SIRLOIN, YORKSHIRE PUDDING
& HENDERSONS GRAVY (RGF)

BRAISED DAUBE OF BEEF,
BOURGUIGNON STYLE WITH SHALLOTS,
MUSHROOMS & BACON LARDONS,
RED WINE SAUCE & POTATO PUREE (GF)

FILLET OF BEEF WELLINGTON, WILTED SPINACH,
GLAZED ROASTED ROOT VEGETABLES,
MADEIRA JUS (£6 PER PERSON SUPPLEMENT)

BEER BRAISED LAMB SHANK, COLCANNON POTATOES,
GLAZED ROOT VEGETABLES & ROSEMARY JUS (GF)

GARLIC & SAGE ROASTED CHICKEN BREAST,
THYME & ONION STUFFING, PIGS IN BLANKETS,
HONEY GLAZED CARROTS (RGF)

CHICKEN BREAST STUFFED WITH A MOZZARELLA,
RED PEPPER & OREGANO MOUSSE,
PANCETTA CRISP, PROVENÇALE SAUCE (GF)

PAN FRIED DUCK BREAST, POTATO & CELERIAC DAUPHINOISE,
RED CURRANT JUS (£3 PER PERSON SUPPLEMENT) (GF)

ROAST LOIN OF PORK, CAULIFLOWER CHEESE PUREE,
HONEY ROAST APPLES, SAGE & ONION GRAVY,
CRACKLING (GF)

SLOWLY ROASTED BELLY PORK, GRAIN MUSTARD MASH,
CIDER APPLE JUS, CRACKLING, ROASTED PARSNIPS (GF)

ROASTED SALMON FILLET, WHITE WINE,
CRAYFISH & DILL VELOUTÉ,
SAFFRON SCENTED POTATO PUREE (RGF)

HERB CRUSTED COD LOIN, CRAB & LEEK POTATO CAKE &
LEMON & CHERVIL HOLLANDAISE

MOROCCAN ROAST VEGETABLES
WRAPPED IN FILO PASTRY WITH COUS COUS,
DATE & TOMATO CHUTNEY (VG)

ROAST VEGETABLE & MOZZARELLA STRUDEL,
YELLOW PEPPER SAUCE & BALSAMIC POTATOES
(V) (RVG)

SPICED BUTTERNUT SQUASH,
RED ONION & CHICK PEA FILO PARCEL
WITH RED PEPPER SAUCE (VG)

(V) Vegetarian (VG) Vegan (RVG) The dish can be adapted to be vegan
(GF) Gluten free (RGF) The dish can be adapted to be gluten free

All our food is prepared in a kitchen where nuts, cereals containing gluten & other allergens are present & our menu descriptions do not include all ingredients. Please advise our staff if you have a food allergy or intolerance before pre ordering.

WEDDING PACKAGE MENUS >

Wedding Breakfast Menus

Please select one dessert

DESSERTS

YORKSHIRE PARKIN, BUTTERSCOTCH SAUCE,
VANILLA ICE CREAM (V)

CHERRY BAKEWELL TART, CLOTTED CREAM ICE CREAM (V)

WHITE CHOCOLATE, RASPBERRY &
AMARETTI BISCUIT BAKED CHEESECAKE,
MALTED CHOCOLATE SAUCE (V)

CANDIED GINGER & WHITE CHOCOLATE CHEESECAKE,
MANGO COULIS (V)

CLASSIC BREAD & BUTTER PUDDING,
TOFFEE SAUCE & VANILLA CUSTARD (V)

GLAZED LEMON TART,
RASPBERRY COULIS & CRÈME FRAICHE (V)

BAILEYS & BANANA BRULEE, TUILLE BISCUIT (V) (RGF)

WARM CHOCOLATE BROWNIE, VANILLA ICE CREAM,
MILK CHOCOLATE SAUCE (V)

STICKY TOFFEE PUDDING, TOFFEE SAUCE,
HONEYCOMB ICE CREAM (V)

STEAMED TREACLE SPONGE, VANILLA CUSTARD (V)

CARAMEL PANNA COTTA, BRANDY SNAP,
ROAST HAZELNUT CRUMB (RGF)

DARK CHOCOLATE TART, CRÈME CHANTILLY,
CHOCOLATE CURLS (V)

RED BERRY & PASSIONFRUIT PAVLOVA (GF) (V)

YORKSHIRE CHEESE PLATE, CRACKERS & CHUTNEY

COCONUT & CHOCOLATE TART WITH FRESH BERRIES (VG)

ALMOND & RASPBERRY CRÈME BRULEE (VG)

WEDDING PACKAGE MENUS >

Children's Menu

MEAL ONLY £15 PER CHILD

MEAL, WELCOME DRINK
& WEDDING BREAKFAST DRINK £20

CHILDREN CAN HAVE SMALLER PORTIONS
OF THE ADULT'S MEALS OR A CHOICE
FROM THE BELOW. PLEASE SELECT ONE
STARTER, ONE MAIN AND ONE DESSERT

STARTER

MELON & FRUIT COCKTAIL (VG) (GF)

MINI YORKSHIRE PUDDING
& ONION GRAVY

CHEESY GARLIC BREAD (V)

MAINS

CHICKEN STRIPS, CHIPS & BEANS

SAUSAGE, MASH, PEAS & GRAVY

QUORN DIPPERS, CHIPS & BEANS (VG)

FISH FINGERS, CHIPS & PEAS

DESSERT

ICE CREAM SUNDAE, CHOCOLATE SAUCE,
FLAKE & WAFER (V)

CHOCOLATE BROWNIE
& VANILLA ICE CREAM (V)

(V) Vegetarian (VG) Vegan (RVG) The dish can be adapted to be vegan
(GF) Gluten free (RGF) The dish can be adapted to be gluten free

All our food is prepared in a kitchen where nuts, cereals containing gluten & other allergens are present & our menu descriptions do not include all ingredients. Please advise our staff if you have a food allergy or intolerance before pre ordering.

Wedding Evening Buffets

FINGER BUFFET

SELECTION OF FINGER, OPEN OR WRAP STYLE SANDWICHES INCLUDING MEAT, FISH & VEGETARIAN FILLINGS

PORK PIE – PICCALILLI

HOMEMADE SAUSAGE ROLL – PICKLES

SOUTHERN FRIED CHICKEN FILLETS WITH SELECTION OF DIPS & SAUCES

ONION BHAJIS – RAITA (V) (GF)

VEGETABLE SPRING ROLLS – PLUM SAUCE (V)

TOMATO & RED ONION SALAD WITH FETA CHEESE & PESTO (V) (GF)

HOMEMADE COLESLAW (V) (GF)

CAJUN POTATO WEDGES

SOUR CREAM & CHIVE DIP (V) (GF)

ADD CHEF'S SELECTION OF DESSERTS
£5 PER PERSON

HOT ROAST SANDWICH BUFFET

HAND CARVED ROAST PORK – CRACKLING

HALLOUMI & ROAST VEGETABLES (V)

ROAST POTATOES (V) (GF)

STUFFING & APPLE SAUCE

CARAMELISED ONION GRAVY (GF)

PENNE PASTA SALAD – DRESSED WITH PESTO & PARMESAN SHAVINGS (V)

GREEK SALAD – BLACK OLIVES, FETA CHEESE, TOMATO, RED ONION WITH BALSAMIC OIL DRESSING (V) (GF)

ADD CHEF'S SELECTION OF DESSERTS
£5 PER PERSON

Wedding Evening Buffets

HOT FORK BUFFET

CHOOSE 2 MEAT, 1 FISH, 1 VEGETARIAN AND 3 SIDES

MEAT DISHES

CHICKEN TIKKA MASALA (GF)

BEEF CHILLI (GF)

LANCASHIRE HOT POT (GF)

BEEF BOURGUIGNON (GF)

CHOICE OF PIE WITH MUSHY PEAS: MEAT & POTATO,
STEAK & ALE, CHICKEN & MUSHROOM

GINGER & HONEY STIR FRIED PORK
AND CHINESE VEGETABLES (GF)

ROAST CHICKEN PIECES WITH PIGS IN BLANKETS
AND STUFFING (RGF)

FISH DISHES

THAI INFUSED SALMON SUPREME (GF)

ITALIAN HAKE BAKE, PEPPERS,
TOMATOES TOPPED WITH SLICED POTATOES (GF)

CREAMY FISH PIE

SHEFFIELD FISH CAKES & MUSHY PEAS

VEGETARIAN / VEGAN

LENTIL & BEAN CHILLI (VG) (GF)

WILD MUSHROOM GNOCCHI BAKE (V)

ROAST MEDITERRANEAN VEGETABLE LASAGNE (V)

PANEER SAAG ALOO CURRY (V) (GF)

VEGETABLE & LENTIL COTTAGE PIE (VG) (GF)

SIDE DISHES

CREAMY MASHED POTATO (V) (GF)

STEAMED RICE (GF) (VG)

HAND CUT CHIPS (V) (GF)

ROAST POTATOES (GF) (V)

GARLIC, ROSEMARY &
THYME ROAST NEW POTATOES (GF) (VG)

CAJUN POTATO WEDGES (GF) (VG)

NACHOS WITH SALSA & SOUR CREAM (V)

BAKED CAULIFLOWER CHEESE (V)

GREEK SALAD (V) (GF)

CAESAR SALAD

WEDDING PACKAGES >

Evening Reception

RECEPTION ROOM HIRE

SOUND SYSTEM & PA

RED CARPET ARRIVAL

BLACK OR WHITE TABLE LINEN

GLASS OF FIZZ ON ARRIVAL

EVENING BUFFET FOR 100 GUESTS

RESIDENT DJ & DANCEFLOOR

£3000

FINGER BUFFET OR
HOT ROAST SANDWICH BUFFET
ADDITIONAL GUESTS

£18 PER PERSON

£3600

HOT FORK BUFFET
ADDITIONAL GUESTS

£24 PER PERSON

WEDDING PACKAGES >

Package Extras

CIVIL CEREMONIES

ALL OF OUR SUITES ARE LICENSED FOR CIVIL WEDDING CEREMONIES.

PRICES START FROM £300.

CANAPES

ENHANCE YOUR RED CARPET ARRIVAL & CHOOSE FROM A DELICIOUS SELECTION OF HOME MADE CANAPES.

£6 PER PERSON (CHOICE OF 3)

MIDNIGHT SNACKS

SATISFY THOSE LATE NIGHT MUNCHIES. ADD THE FOLLOWING TO YOUR EVENING RECEPTION:

BACON OR SAUSAGE SANDWICHES

£4 PER PERSON

CHICKEN & CHIPS IN A BASKET

£5 PER PERSON



T: 0114 232 0266 E: events@oecsheffield.co.uk

www.oecsheffield.co.uk

The OEC · Penistone Road · Sheffield · S6 2DE

