



OEC Sheffield

Full Day Wedding Packages

Our beautiful and elegant suites provide the ideal setting for your special day, offering flexible spaces that are perfect for both intimate or large celebrations. Our team of wedding planners and in-house chefs are dedicated to ensuring your wedding is everything you've dreamed of, and more.

ALL PACKAGES INCLUDE:

PRIVATE ROOM HIRE
RED CARPET ARRIVAL
CAKE TABLE & GIFT TABLE
EASEL FOR YOUR TABLE PLAN

RESIDENT DJ & DANCEFLOOR
PRIVATE BAR UNTIL 1AM
ARRIVAL GLASS OF PROSECCO
GLASS OF PROSECCO FOR THE TOAST

PACKAGE 1

Rivelin Suite 1
£3,950

Three course wedding
breakfast x 50 guests
(MAXIMUM 60 GUESTS)

Evening buffet x 70 guests
(MAXIMUM 80 GUESTS)

PACKAGE 2

Rivelin Suite 2
£6,950

Three course wedding
breakfast x 100 guests
(MAXIMUM 230 GUESTS)

Evening buffet x 125 guests
(MAXIMUM 250 GUESTS)

PACKAGE 3

Rivelin Suite 3
£4,750

Three course wedding
breakfast x 65 guests
(MAXIMUM 80 GUESTS)

Evening buffet x 85 guests
(MAXIMUM 100 GUESTS)

Additional Full Day Guests £60 Additional Evening Guests £18

You can add additional guests up to the maximum capacity of the room.

The number of additional guests can be confirmed 4 weeks before the event.

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

www.oecsheffield.co.uk

The OEC · Penistone Road · Sheffield · S6 2DE



The OEC is licensed for civil wedding ceremonies so why not keep everything in one place?

**Add your ceremony
from £450**

Wedding Breakfast Set Menu

Please select one starter, one main, one vegetarian main and one dessert for all guests.

Dietary requirements will be catered for on request.

Starter

Crisp Yorkshire Pudding, Rich Onion Gravy (V)

Caramelised Goat's Cheese, Ciabatta Croute, Red Onion Chutney, Rocket Salad, Pesto Mayonnaise (V) (RGF)

Warm Somerset Brie & Tomato Tart, Red Pepper Salsa, Rocket Salad & Balsamic Glaze (V)

Spiced Vegetable Spring Roll with Chilli, Ginger & Spring Onion Glaze, Oriental Slaw (V)

Sundried Tomato & Mozzarella Arancini, Tomato Ragù, Micro Herbs (V) (RGF) (RVG)

Lightly Spiced Sweet Potato & Coconut Soup, Crispy Spiced Onions (V) (GF) (VG)

Leek & Potato Soup, Chive Cream (V) (GF) (RVG)

Cream Of Wild Mushroom Soup, Garlic Crouton (V) (RGF)

Main

Traditional Braised Slow Roast Beef, Honey Glazed Carrots & Parsnip, Rich Onion Gravy (GF)

Pot Roast Brisket of Beef "Bourguignon Style" With Shallots & Bacon Lardons, Red Wine Sauce & Potato Puree (GF)

Sage Roast Chicken Breast, Thyme & Onion Stuffing, Pig in Blanket, Honey Glazed Carrots, Red Wine Jus (RGF)

Pan Roast Chicken Breast, Tomato & Bean Cassoulet, Parmesan Crisp, Herb Oil (GF)

Roast Loin of Pork, Cauliflower Cheese Puree, Honey Roast Apples, Sage & Onion Gravy, Crackling (GF)

Vegetarian Main

Mediterranean Vegetable Gnocchi, Italian Cheese Crisp, Dressed Rocket Salad (V) (RVG) (RGF)

Ratatouille Vegetable Tart, Flaky Cheddar & Thyme Pastry, Tomato & Chilli Sauce, Salsa Verde (V) (RVG)

Wild Mushroom, Courgette, Spinach & Mozzarella Lasagne, Provençale Sauce, Garlic Croute (V) (RVG)

Mushroom, Sundried Tomato & Pea Risotto Cake, Braised Fennel, White Wine & Herb Volute (V) (VG) (RGF)

Butternut Squash Wellington, Wensleydale Crumb,

Tomato & Smoked Paprika Compote, Garlic & Rosemary Dressing (V) (RVG)

Dessert

Warm Chocolate Brownie, Honeycomb, Chocolate Sauce, Vanilla Ice Cream (V) (GF) (RVG)

Sticky Toffee Pudding, Butterscotch Sauce, Caramel Ice Cream (V)

Nutella Cheesecake, Toasted Hazelnuts, Vanilla Scented Pear Puree & Chocolate Sauce (V) (RGF)

Passionfruit Tart, Vanilla Mascarpone Cream, Raspberry Coulis (V)

Baked White Chocolate, Raspberry & Amaretti Cheesecake, Berry Coulis (V) (RGF)

Apple & Pear Tartlet, Flapjack Crumble, Toffee Sauce, Clotted Cream Ice Cream (V)

Milk Chocolate Mousse, Morello Cherry Compote, White Chocolate Curls, Almond Shortbread (V) (RGF)

Lemon Meringue Pie, Lemon Curd & Jelly, Red Berry Compote (V)

If you would like to offer your guests a choice of two or three dishes per course, please speak with the OEC wedding planners about our alternative menus and price supplements.

(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

Evening Reception Buffet Menu

Please confirm which buffet you would like to select for your evening reception.

Finger Buffet Menu

Selection of finger and wrap style sandwiches including meat, fish & vegetarian fillings

- Pork Pie
- Piccaililli
- Homemade Sausage Roll
- Southern Fried Chicken Fillets
- Selection of dips & sauces
- Onion Bhajis (V) (GF)
- Mint Raita
- Vegetable Spring Rolls (V)
- Plum Sauce
- Tomato & Red Onion Salad (V) (GF)
- Feta Cheese & Pesto
- Homemade Coleslaw (V) (GF)
- Cajun Potato Wedge (V) (GF)
- Sour Cream & Chive Dip

Hot Roast Sandwich Menu

Hand Carved Roast Pork Sandwiches Cracking

- Halloumi & Roast Vegetables (V)
- Roast Potatoes (V) (GF)
- Stuffing & Apple Sauce
- Caramelised Onion Gravy (GF)
- Penne Pasta Salad (V)
- Dressed With Pesto & Parmesan Shavings
- Greek Salad (V) (GF)
- Black Olives, Feta Cheese, Tomato, Red Onion with Balsamic Oil Dressing

UPGRADE TO THE HOT FORK BUFFET FOR £6PP

Choose 2 Main Dishes, 1 Vegetarian Dish and 3 Sides

Meat Dishes

- Butter Chicken Curry (GF)
- Beef Chilli (GF)
- Beef Bourguignon (GF)
- Steak & Ale Pie, Mushy Peas
- Chicken & Mushroom Pie, Mushy Peas
- Ginger Honey Stir Fried Pork, Chinese Vegetables (GF)
- Roast Chicken Pieces with Pigs in Blankets, Stuffing (RGF)

Fish Dishes

- Thai Infused Salmon Supreme (GF)
- Italian Hake Bake, Peppers, Tomatoes Topped with Sliced Potatoes (GF)
- Creamy Fish Pie

Vegetarian / Vegan

- Lentil & Bean Chilli (VG) (GF)
- Wild Mushroom Gnocchi Bake (V)
- Roast Mediterranean Vegetable Lasagne (V)
- Paneer Saag Aloo Curry (V) (GF)

Side Dishes

- Creamy Mashed Potato (V) (GF)
- Hand Cut Chips (V) (GF)
- Garlic, Rosemary & Thyme Roast New Potatoes (GF) (VG)
- Cajun Potato Wedges (GF) (VG)
- Steamed Rice (GF) (VG)
- Baked Cauliflower Cheese (V)
- Greek or Caesar Salad (V) (GF)