

Evening *Receptions*

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 evening reception is everything you've dreamed of, and more.

ALL PACKAGES INCLUDE:

PRIVATE ROOM HIRE
7PM RED CARPET ARRIVAL

CAKE TABLE & GIFT TABLE
RESIDENT DJ
& DANCEFLOOR

PRIVATE BAR UNTIL 1AM
EVENING BUFFET

PACKAGE 1 Rivelin Suite 1 £1,295

Includes buffet for 50 guests
MAXIMUM CAPACITY - 80

PACKAGE 2 Rivelin Suite 2 £2,650

Includes buffet for 125 guests
MAXIMUM CAPACITY - 250

PACKAGE 3 Rivelin Suite 3 £1,895

Includes buffet for 80 guests
MAXIMUM CAPACITY - 100

ADDITIONAL EVENING GUESTS £18pp

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.

INCLUDE A
WELCOME DRINK
£6

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The OEC . Penistone Road . Sheffield . S6 2DE

Buffet Menus

LOADED FRIES BUFFET

Top your own fries

BBQ Pulled Chicken, Mexican Beef, Seasoned Fries, Cheese Sauce, Crispy Onion, Crispy Bacon, Spring Onion

PIE & PEA BUFFET

Chicken & Mushroom Pie. Chicken & Leek Pie or Meat & Potato Pie, Hand Cut Chips, Mushy Peas, Hendersons Relish, Onion Gravy

HOT ROAST SANDWICHES

Pulled Chicken OR Pulled Beef Brisket, Sage & Onion Stuffing, Onion Gravy, Hand Cut Chips

ITALIAN BUFFET

Traditional Beef Lasagne, Roasted Mediterranean Vegetable Lasagne, Garlic Ciabatta, Tomato & Mozzarella Salad, Seasoned Fries

FINGER BUFFET UPGRADE FOR £2PP

Selection of Sandwiches, Pork Pie with Piccalilli, Homemade Sausage Roll, Southern Fried Chicken Fillets with a selection of Dips & Sauces, Onion Bhajis with Mint Raita (V) (GF),

Vegetable Spring Rolls with Plum Sauce (V) Tomato & Red Onion Salad with Feta Cheese & Pesto (V) (GF), Homemade Coleslaw (V) (GF), Cajun Potato Wedges with a Sour Cream & Chive Dip (V) (GF)

HOT FORK BUFFET UPGRADE FOR £4PP

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)

Vegetable & Lentil Cottage Pie (VG) (GF)

SIDE DISHES

Creamy Mashed Potato (V) (GF)

Hand Cut Chips (V) (GF)

Steamed Rice (V) (GF) (VG)

Garlic, Rosemary & Thyme Roast New Potatoes (V) (GF) (VG)

Cajun Potato Wedges (V) (GF) (VG)

Baked Cauliflower Cheese (V)

Caesar Salad or Greek Salad (V) (GF)

(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.