

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

ALL PACKAGES INCLUDE:

PRIVATE ROOM HIRE
RED CARPET ARRIVAL
PRIVATE BAR UNTIL 1AM

PROSECCO ARRIVAL DRINK
PROSECCO TOAST DRINK

CAKE TABLE & GIFT TABLE
RESIDENT DJ
DANCEFLOOR

PACKAGE 1 Rivelin Suite 1 £3,950

Wedding Breakfast
x 50 Guests
(Maximum 60 Guests)

Evening Buffet
x 70 Guests
(Maximum 80 Guests)

PACKAGE 2 Rivelin Suite 2 £6,950

Wedding Breakfast
x 100 Guests
(Maximum 230 Guests)

Evening Buffet
x 125 Guests
(Maximum 250 Guests)

PACKAGE 3 Rivelin Suite 3 £4,750

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.

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www.oecsheffield.co.uk

The OEC . Penistone Road . Sheffield . S6 2DE

Keep everything in one place! The OEC is licensed for civil ceremonies

Add you 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 Ragu, 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) B

aked 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

Buffet Menus

LOADED FRIES BUFFET

Top your own fries

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

HOT ROAST SANDWICHES

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

PIE & PEA BUFFET

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

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.