Whirlow Hall Farm Trust is a stunning and unique wedding venue, set on a small working farm on the outskirts of Sheffield.

We are an educational charity providing opportunities to all children but particularly those who are ‘at risk’, experiencing financial, social or educational disadvantage, or have special educational needs.

By holding your wedding reception at Whirlow Hall Farm, you will be supporting the important work of the charity. Availability is limited to a small number of weddings per year. Bookings are taken on a first-come, first-served basis.
| **Date of Event** |  |
| **Period of Hire** |  |
| **Name of Hirers** |  |
| **Address** |  |
| **Email** |  |
| **Contact Phone** |  |
| **Description of Event** |  |
| **Estimated Number of Guests** |  |
| **Daytime/Evening** |  |
Lambing Barn (Maximum 300 people) £2800
Lambing Barn & Walled Garden £3000
Hall, Barn & Garden £3500
In-House DJ

(Please note, our in-house DJ is the ONLY DJ permitted. Please contact Dan Metcalfe at 7Hills Audio to arrange)

Additional access day(s) £100

Total venue hire fee £..........................

£1000 deposit. Non-returnable, paid at time of booking.

Date ................... Method.......................

The FULL venue hire fee to be paid by (6 weeks before event)

Date............................

Clients are required to provide their own public liability insurance. We will require proof of this 6 weeks before the event.

I agree to abide by the terms and conditions as provided to me by Whirlow Hall Farm Trust.

Signed ................................ Date............................
If you book Whirlow Hall Farm catering you will receive a 10% discount on venue hire!

**WHF Catering**
Kelvin Charles  
0114 262 0986  
kelvinc@whirlowhallfarm.org

Why not use our excellent onsite catering service? We provide everything from BBQs, Hog Roasts and buffets to full three course plated meals all based on local, seasonal ingredients with the meat reared right here on the farm! Please see our attached catering brochure for more info, or discuss with Kelvin.

**Venue Dressing**
Wild Wedding Days  
Mark Capper 07931 941 775  
www.wildweddingdays.co.uk

Wild Wedding Days can provide everything you need for your event, from tables, chairs, vintage crockery, decorations, chill out tents, bunting and lighting.

**DJ Services**
7 Hills Audio  
Dan Metcalfe danmetcalfe@hotmail.com

7 Hills Audio provide equipment hire and DJ services. Dan will be happy to work with you to ensure all your favourites are played on the night! Please note, 7 Hills Audio are the only permitted DJ for this venue.
Other trusted suppliers we have worked with in the past!

**Photographer**
Ellie Last @ Ellie Grace Photography
www.elliegracephotography.co.uk

**Cakes**
Nicky Moore @ Secret Cake Club
nicky@secretcakeclub.co.uk

**Stationery**
The Vow
www.thevowsheffield.com

**Photographer**
The Crowthers Photography
www.thecrowthersphotography.com
If you are looking for a hearty, rustic spread to serve at your wedding or event then look no further than the Whirlow catering team.

At Whirlow Hall Farm we are proud of the quality of our meat; all of the Beef, Lamb and Pork featured on our menus will be reared on our farm.

**Nibbles** – £4

- Olives
- Vegetable crisps
- Artisan breads and dips
- Savoury Popcorn

**Sparkling Wine Reception**

WHF English Sparkling Wine reception from our vineyard just metres from the wedding venue! Matches perfectly with our range of canapés.

Please enquire regards availability

**Canapés**

- X 3 £4.95/X 5 £7.95/X 7 £9.95
- Smoked salmon cream cheese blinis
- Goats cheese and apple tarlets (v)
- Chicken or pork satay (gf)
- Lamb kofta with mint yoghurt (gf)
- Mini Yorkies with roast beef and horseradish

**Bruschetta:**

- Pea, asparagus and mozzarella (v); red onion and goats cheese (v); prosciutto, fig and honey (gf)
- Maple and mustard glazed chipolatas
- Ham hock terrine with piccalilli (gf)
- Parmesan and chorizo palmiers
- Arancini
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**Finger Buffet - £9.95**

Minimum 10 people

Selection of sandwiches or wraps: Tomato and basil (v), Goats cheese and red onion (v),

- Smoked salmon and cream cheese
- Red onion and goats cheese tartlets (v)
- Mustard and maple glazed cocktail sausages
- Chicken satay skewers
- Mini Yorkshire puddings with roast beef and horseradish
- Caramelised onion and cheddar quiche (v)

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**Picnic Baskets – £9.95**

This is a great alternative to a plated starter or an evening buffet. Served on the table in an attractive basket for everyone to tuck in!

- Homemade scotch egg
- Homemade sausage roll
- Mini pot of homemade chutney
- Vegetable crudités with hummus (v)
- Falafel (v)
- Vegetable pakora (v)
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**Ploughman’s Buffet - £10.95**  
Minimum 20 people

Ploughman’s platters served with:

- Whirlow Hall Farm honey roast gammon
- Selection of local cheeses
- Artisan breads and butter
- Homemade chutney
- Pickled onions
- Green salad
- Fresh grapes and sliced apple

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**Fork Buffet - £12.95**

Selection of freshly cut sandwiches or wraps:

- Whirlow Hall Farm egg mayonnaise (v)
- Cheddar cheese and pickle (v)
- Whirlow Hall Farm home roasted gammon mustard & green salad

Whirlow Ploughman’s Platter

- Lamb kofta with mint yoghurt (gf*)
- Sausage roll with chutney
- Caramelised onion and cheddar quiche (v)
- Honey & soy glazed chicken wings (gf)

Choose 3 salads (v, gf):

- Red Cabbage and apple coleslaw
- Chive and mustard Potato salad
- Tomato and red onion salad with garlic dressing
- Mixed Green Salad (ve)
- Roasted veg cous cous (ve)
- Greek salad
- Tomato, Mozzarella and basil pasta Salad
- Pesto Pasta salad
- Roasted beetroot, red onion and goats cheese
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**Hot Fork Buffet - £14.95**  
Minimum 50 people

Choose 3 main dishes:

- Sausage, mustard and cider casserole
- Beef goulash with soured cream (gf)
- 3 bean and smoked paprika chilli (ve,gf)
- Gammon, leek and mustard hotpot
- Slow cooked beef, shallot and ale casserole
- Mushroom stroganoff (v, gf)
- Braised chicken thighs with chorizo and basil tomato sauce (gf)
- Chicken with creamy mustard and tarragon sauce
- Moussaka
- Sweet potato, chickpea and spinach curry (v)
- Boston beans

All served with buttered new potatoes and/or rice

Accompanied by rustic bread and butter
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Sharing Platter – £19.95

Minimum 50 people

Choose 2 of:

Rosemary and black pepper roast Whirlow topside
Whirlow gammon with honey mustard glaze
Garlic roast leg of Whirlow lamb
Lemon and thyme whole Herb Fed roast chicken

Accompanied by (choose 2):

Roasted new potato (Vg)
Roasted vegetables (Vg)
Creamed Cabbage and bacon
Cauliflower cheese

Moroccan Sharing Platters—£19.95

Lamb, chicken or veg served in traditional Moroccan-style tagine

Accompanied by:

Cous cous (v)
Flatbreads and dips

Maximum 60 people
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The Famous Whirlow BBQ - £12.95  Minimum 50 people

- 1/4lb hand pressed beef burger
- Hand made sausage hotdogs with grilled onions
- Garlic and herb marinated vegetable and halloumi kebabs (v, gf)
- Spring onion and Mustard Potato Salad (v, gf)
- Roasted Vegetable and Feta Cous Cous Salad (v, gf)
- Mixed Green Salad with vinaigrette (v, ve, gf)
- Tomato and Red onion salad with garlic dressing (v, ve, gf)

Extras:
- Lamb kebabs cooked in our own herbs and spices, served with a yoghurt dressing (gf)
- Prawn kebabs in a classic chilli and garlic marinade (gf)
  - Chilli and paprika chicken kebabs (gf)
- Sticky maple slow-cooked and grilled pork ribs (gf)
- Falafel with flatbread and tzatziki (ve)
  - Jacket potatoes (ve,gf)
  - Corn on the cob (ve, gf)

£4.95 for 1/ £7.95 for 2/ £9.95 for 3
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Gourmet Hog Roast or Lamb Roast **Minimum 50 people**

£12.95 per person

This is the perfect centre piece to the catering on your wedding day.

- 12 hour slow roast pork sandwich
- Homemade stuffing
- Homemade apple sauce
- Spring onion and mustard potato salad
- Roasted vegetable and feta cous cous salad
- Mixed green salad with vinaigrette
- Tomato and red onion salad with garlic dressing

Crockery and cutlery available at a surcharge of £1.50 per person

Options for vegetarians can be catered for.
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**Cold Desserts - £4.95**
- Salted caramel chocolate brownie (gf)
- Fruit scones with jam and clotted cream
- Tarte au citron
- Fresh fruit kebabs/platter (ve, gf)
- Treacle tart

**Hot Desserts - £5.95**
- Apple and berry crumble
- Warm Bakewell tart
- Chocolate bread and butter pudding

Served with your choice of pouring cream, ice cream or custard.
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Afternoon Tea - £12.95

Sandwiches
Choose 3 from:
- Roast beef and horseradish
- WHF ham and English mustard
- Free range egg mayo (v)
- Cucumber and cream cheese (v)
- Smoked salmon with chive cream cheese
- Cheddar cheese and chutney (v)

Cakes
Choose 3 from:
- Classic Victoria sponge
- Lemon drizzle
- Chocolate brownie (gf)
- Mini meringues (gf)
- Bakewell tart
- Treacle tart

Fruit scones with jam and clotted cream

All served with your choice of tea or coffee