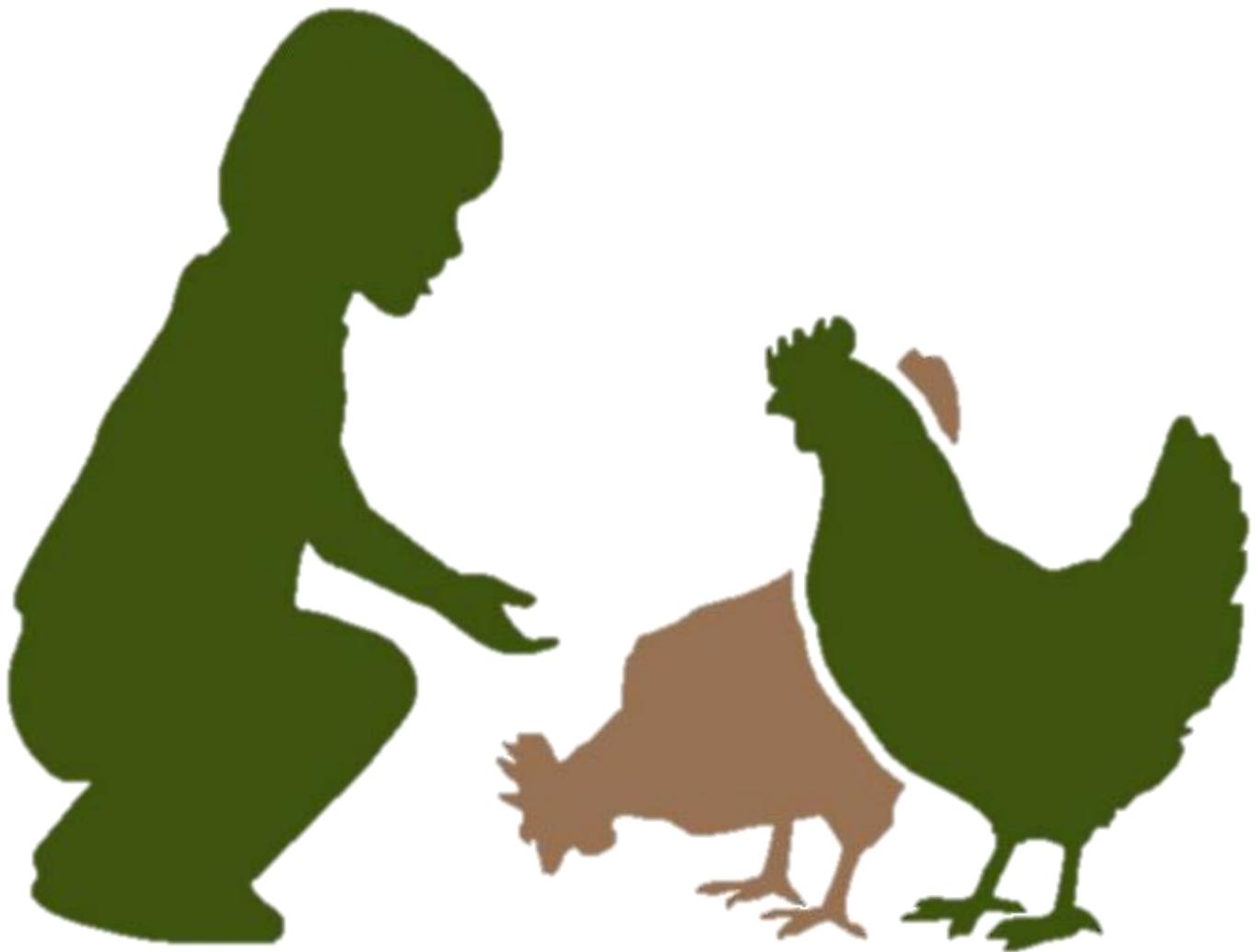


Whirlow Hall Farm Trust



Wedding and
Events packages

Weddings at Whirlow Hall Farm



Whirlow Hall Farm is just 15 minutes away from Sheffield city centre making it the perfect location to host a wedding party.

Set on 16th century farm, with Jacobean buildings that date back to the 18th, our 138 acres are tucked away from the busy steel city meaning you are able to share the day with those that mean the most to you.

We are able to host small and large wedding parties, of up to 300 guests, and can provide a variety of catering to meet any requirement.

Your big day helps make the day of thousands of children, and young adults, by contributing to the programs the trust runs and operates.

[Find out more about the trust here](#)

Wedding Packages



Tamworth – For parties up to 80:

- Venue hire
- Choice of cold buffets or afternoon tea

Mangalitzza – For parties up to 100:

- Venue hire
- Canapes on arrival
- Choice of ploughmans buffet or hot fork buffet
- A choice of cold desserts

Dexter – For parties up to 120:

- Venue hire
- Canapes on arrival
- Choice of Hot fork buffet or sharing platters
- A choice of hot or cold desserts

Dartmoor – For parties 100-200

- Venue hire
- Choice of BBQ or Hog/Lamb roast
- A choice of hot or cold desserts

Our Venues



Lambing Barn

Our lambing barn is perfect for large scale weddings, and events, with room for up to 300 guests, it can be customised to your liking due to our open timber framing and wide open floor space, you can really make the barn tailored to your family, friends and yourselves on your special day. Due to there being so much space it makes it the ideal location to have hogroasts, BBQ's, DJ as well as a bar should you want them on your day.

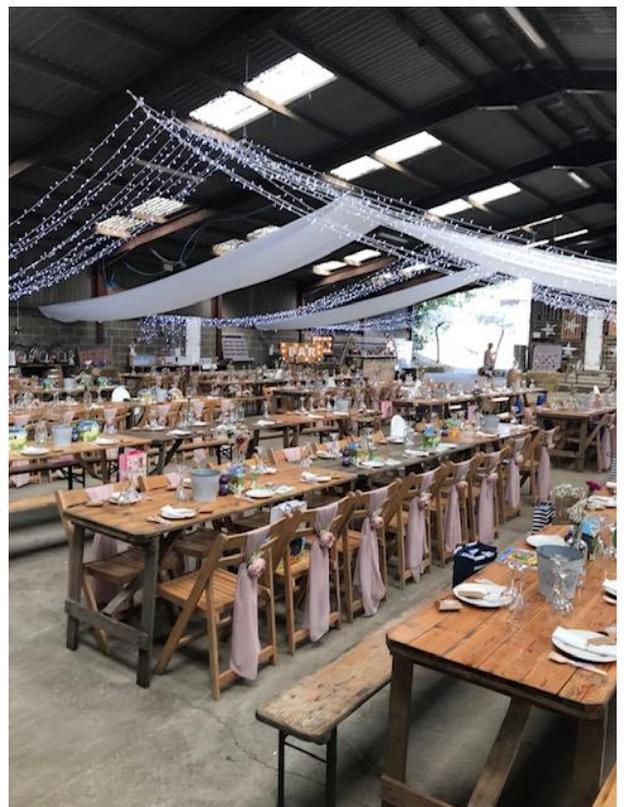
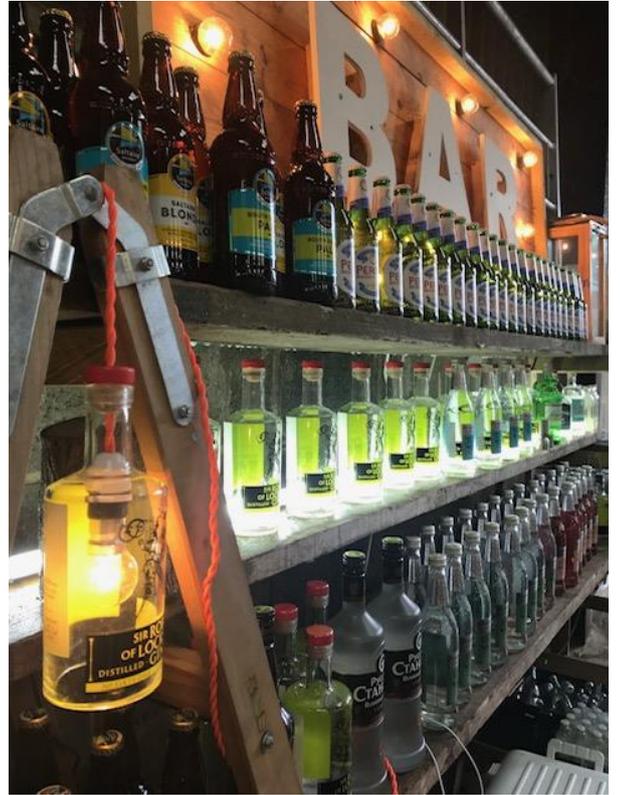
Hall Garden

The Hall Garden is the perfect outdoor venue for intimate blessings, receptions or get togethers. Tucked away from the farm you can be sure you wont have any interruptions. With trees surrounding the garden it can be decorated to your desired standard so that it is unique to your day.

Hall

The Hall looks over the garden and is great for bridal or groom parties or if family members require a place to stay after the wedding or event is finished. It can sleep 15 people and has a kitchen, dining room and lounge so is perfect for catering to families and groups.

During your stay why not book into the café for breakfast or ask for a breakfast hamper to be delivered to your door?



Drinks Packages



Solaris

- **WHF English Sparkling wine on arrival**
- **Jugs of water for table**

Rondo

- **WHF English Sparkling wine on arrival**
- **1 bottle of WHF still wine for every 2 people R or W**
- **Jugs of water for table**

Phoenix

- **Buckets of local beers or WHF cider on table**
- **WHF English Sparkling wine on arrival**
- **WHF English Sparkling wine to toast**
- **1 bottle of WHF still wine for every 2 people R or W**
- **Jugs of water for table**

Pair any of these daytime drinks packages with our in-house bar, which we can stock to your requirements to ensure your guests the best day possible

Supplier Add ons



Photography



"I think it is so important to have a record of everything on your day. Not just the moments but all those little details that you've spent weeks and months organising and making sure your day looks perfect. It's a BUSY day, you will be having so much fun talking to people, eating, drinking, dancing that it's inevitable that you'll miss something. HOPEFULLY, if I'm fast enough, I won't miss it and I'll be able to get it, even if it means diving over a few guests to get there."

Website - www.elliegracephotography.co.uk

Wedding Cakes



"Are you looking for an affordable, homemade wedding cake or cupcakes for your wedding? Why not try us, we can make a wide range of designs, or you can discuss your own ideas with us."

"You can choose from a wide selection of whole cakes, cupcakes and yummy treats to enjoy all to yourself, or celebrate with friends you could even host your own vintage tea party."

Website - www.secretcakeclub.co.uk

Invitations and place settings



"We are a Sheffield based wedding company, specialising in wedding stationery, favours and venue styling."

"The Vow can help you bring your wedding plans to life. We love to work on new ideas and techniques and we want our wedding invitations to provide you with something different. Browse our extensive online wedding invitation range and see for yourself the gorgeous designs our team is able to provide."

Website - www.thevowweddings.com

Supplier Add ons



Venue Dressing



"At Wild Wedding Days, we have over 25 years' experience in creating unique event spaces in a variety of locations in and around South Yorkshire and Derbyshire. Mark Capper, fondly referred to as 'Marquee Mark', leads the team to ensure your event is a success."

"Alongside marquee hire, we offer accessories such as staging and dance floors, lighting, chairs, tables and retro wooden benches. We can also provide many beautiful finishing touches to make your day even more special."

Website - <http://www.wildweddingdays.co.uk/>

Venue Music



7 hills DJ are the only permitted DJ for this venue.

7 hills DJ offer professional DJ services that aim to provide quality service that cater to your needs on the day. Be it a discreet setup or full-on sound systems and lights, we will

Flowers



"Established on 2012 Hollow Meadows Flowers are a small cut business based in Sheffield family farm, nestled within the peak district. We sustainably grow cottage barn and wild flower favourites from April until the end of October. Our specialty is providing flowers for weddings and events, taking inspiration from the stunning countryside around the farm for a unique and natural style"

Website - <https://www.hollowmeadowsflowers.com/>

Food on arrival



Canapés

Smoked salmon cream cheese blinis

Goats cheese and apple tarlets (v)

Chicken or pork satay skewers (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

Buffets



Finger Buffet

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)

Picnic Baskets

Homemade scotch egg

Homemade sausage roll

Mini pot of homemade chutney

Vegetable crudité's with hummus (v)

Falafel (v)

Vegetable pakora (v)

Buffets



Ploughman's Buffet

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

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

Buffets



Hot Fork Buffet

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

Sharing Platters



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

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

Accompanied by:

Cous cous (v)

Flatbreads and dips

The Famous Whirlow BBQ



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 (ve, gf)

Tomato and Red onion salad with garlic dressing (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)

Whirlow Roasts



Hog Roast or Lamb Roast

12 hour slow roast pork sandwiches

Homemade stuffing

Homemade apple sauce

Accompanied by:

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 for all meals available at a surcharge
of £2 per person

Options for vegetarians, vegans and all food allergies can
can be catered for

Desserts



Cold Desserts

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

Apple and berry crumble

Warm Bakewell tart

Chocolate bread and butter pudding

Served with your choice of pouring cream or custard

Afternoon Tea



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