

THE CUTLERS' HALL

DAY DELEGATE PACKAGES

The Cutlers' Hall a grade II listed building regarded as one of the finest livery hall in the north of England. Offering a City Centre location within 7 miles of the M1 motorway network, 10 minutes walk from Sheffield Rail Station and conveniently located to a number of City Centre hotels.

A rich collection of elegantly decorated rooms accommodating anything from a boardroom meeting for 10 up to events for 550 delegates. The Cutlers' Hall offers unique flexibility in its approach to the needs of any event.

With an experienced event management team ensuring a most professional approach you can be assured of complete success every time.

PACKAGES

'Steel' package

'Silver' package

Packages have been devised to incorporate the core element requirements of any meeting or conference. Bespoke packages can also be tailored to meet specialist requests.

Every package includes the following bulleted criteria.
Choices are to be made within your catering requirement

- A dedicated event co-ordinator throughout the planning process
- Event Management for the operational day
- Hire of main Meeting Room & Refreshment Room
- A Flipchart & Pens
- Conference Toolkit & Pads
- Welcome refreshments of freshly brewed Coffee & Twinings Tea Selection
- Chilled Fruit Juices & Mineral Water
- Morning Coffee & Biscuits
- Lunch
Steel Rate: Finger Buffet
Silver Rate: Two course Sit down luncheon or Hot Fork Buffet Fruit Juices, Mineral Water & Freshly Brewed Tea & Coffee
- Afternoon Tea & Cake
- Chilled Mineral Water throughout the day for delegate refreshments
- Boiled sweets for conference tables



The Cutlers' Hall, Church Street, Sheffield S1 1HG

Tel: 0114 2768149 Email cutlers.hall@sodexo.com or visit cutlers-hall-sheffield.co.uk

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ADDITIONAL ITEMS

Fresh Fruit Basket (c 10 persons)

A Selection of Miniature Danish Pastries

Cheese Slate Buffet Display (c 10 persons)

Home Made Style Cake Selection

Bacon Rolls Per Baguette

An Assortment of Dairy Ice Creams

FINGER BUFFET

(to be included for Luncheon in the 'Steel' package)

*Please choose six items from the following selection (additional items charged separately)

A selection of Freshly Cut Sandwiches

A selection of Indian Bites with a Mint Raitha

Mini Tartlets of Mediterranean Vegetables topped with Mozzarella

Ciabatta Rustica, sliced and topped with Mozzarella, Tomato and Basil

Cocktail Sausages roasted in Honey and served in a Crusty Loaf

Nachos served with a selection of Dips

Savoury Potato Skins served with a Salsa Dip

Crolines - Baked Pastry Lattices with a variety of fillings

Goujons of Plaice served with a Tartar Sauce

Mustard-Glazed Sausage Rolls

Cocktail Scones served with Poached Salmon and Dill Mayonnaise

Pitta Bread served with Humous and Tarramasalata

'Wings of Fire' Chicken Wings, flash roasted in a Spicy Tomato Sauce

DESSERT OPTIONS

A selection of Dim Sum with a Thai Spiced Sauce

Mini Chocolate Eclairs

Sliced Apple Strudel



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HOT FORK BUFFET

Either this or 2 Course seated Luncheon to be included in the 'Silver' package.

Please choose two main courses and two dessert options from the following selection.
If you have any specific requirements please discuss them with your co-ordinator.

MAIN COURSES

All dishes are served with Freshly Baked Rolls,
Hendersons Relish, your choice of Seasonal
Vegetables or Salads and your choice of Herbed
New Potatoes or Pilau Rice.

Braised Lamb Casserole served with Herb Dumplings

Chicken, Baby Onion & Butter Bean Cassoulet

Chunky Beef Chilli

Poached Salmon with Leeks & Ginger
in White Wine Sauce

Spinach, Ricotta & Nutmeg Tortellini
with a Spiced Tomato Sauce

Cold Poached Salmon & Butterfly Prawns
with a Tarragon Mayonnaise

DESSERT OPTIONS

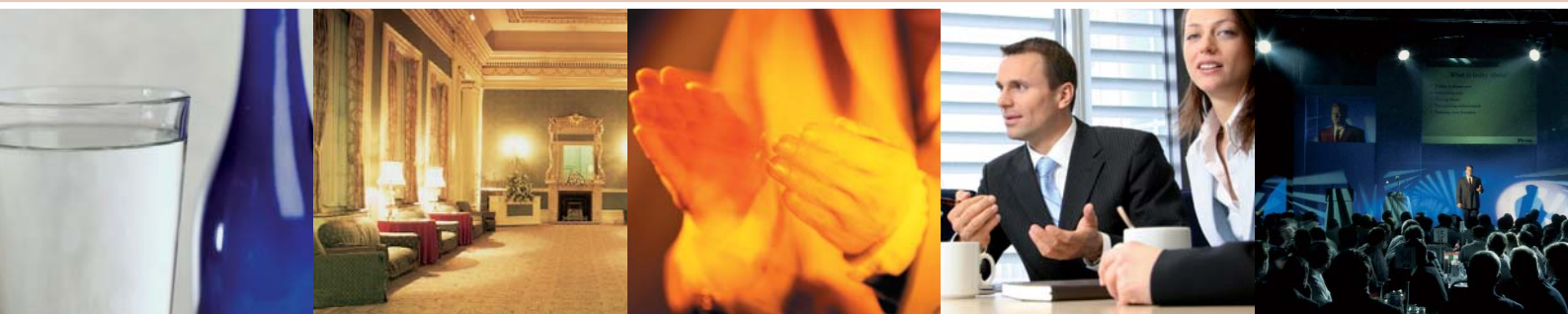
Followed by Freshly Brewed Coffee
& Twinings Teas

Pistachio Crème Brulée

Apple & Rhubarb Crumble
with Traditional Custard

Pot au Chocolat with
a Shortbread Biscuit

For help or assistance with choosing your menu please consult your Event Co-ordinator



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SILVER DAY DELEGATE TWO COURSE-SEATED

(either this or Hot Fork Buffet to be included in the 'Silver' package)

Please choose one main course and one dessert from the following selection

MAIN COURSES

Coq au Vin served with a Hot New Potato
and Thyme Salad

Smoked Haddock Fishcakes served
with Crushed Minted Peas and a
Balsamic Spring Onion Glaze

Braised Loin of Pork in Cider served with
Lyonnaisse Potatoes and Glazed Apple

Fougas of Mediterranean Vegetables
with a Tomato and Olive Sauce

Cold Poached Salmon with Butterfly Prawns,
Tarragon Mayonnaise, Herbed New Potatoes
and a Seasonal Salad.

DESSERTS

(followed by a selection of Twinings tea
and freshly brewed coffee)

Pistachio Crème Brulée

Apple and Rhubarb Crumble with
Traditional Custard

Pot au Chocolat with a
Shortbread Biscuit



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