

Your Wedding Day with Cutlers' Hall Hospitality

With a choice of five beautiful rooms, your wedding can be tailor made to ensure you have the perfect back drop for your big day. Whether you choose to hold your civil ceremony & reception with us, your wedding breakfast or even just your evening reception, our bespoke wedding menus allow you to create your perfect day.

Civil Ceremonies

Offering a unique setting we are fully licensed and can accommodate an intimate ceremony for 20 or a major gathering of 500 guests.

Civil Ceremony if taken with wedding breakfast-
Free of Charge

Civil Ceremony alone- £1000

What we include

Our wedding co-ordinator is trained to ensure your day is tailored to your individual requirements. From the moment you step through our doors you will be looked after every step of the way up to and during your special day. Your wedding package would include:

- Tables dressed with white linen and white linen napkins
- Cake Stand & Knife
- Use of PA system & Microphone if required
- Accommodation Booking Service
- Cloakroom

Included when holding a wedding breakfast for a minimum of 50 & an evening reception for a minimum of 100

- Champagne for Bride & Groom on arrival
- Complimentary bedroom for Bride & Groom at Novotel Sheffield Centre

Facility Fees

Full Day & Evening Reception- First Floor	£1000
Day OR Evening Reception- First Floor	£700
Hadfield Hall	£500

Wedding Breakfast Menus

Choose your starter, main and dessert to create your perfect wedding menu

Soup Selection

- Cream of Seasonal Vegetables with Herb Croutons
- Sweet Potato and Parsnip
- Minestrone Soup topped with Grated Parmesan
- White Onion and Ginger
- Leek and Potato
- Roasted Vine Tomato with Fresh Basil

Sorbet Selection

- Strawberry and Champagne
 - Green Apple
 - Pink Grapefruit
 - Mango & Ginger

Starters

- Chicken & Peperonata Terrine served with a Fresh Herb Mayonnaise
- Fan of Galia Melon with an Iced Sorbet and Fruit Coulis
- Cod and Pancetta Fishcake with Plum Dressing on a Bed of Mixed Endive
- Shropshire Blue Cheese, Sun-Blushed Tomato and Lentil Terrine served with Seasonal Leaf and a light Vinaigrette
- Potted Salmon and Soft Green Peppercorns with a Lemon and Herb Mayonnaise
- Feta Cheese and Roasted Red-Pepper Tartlet served on a Crisp Saladette
- The 'Cutlers' Hall Salad'-Mixed Endives, Croutons and Lardons of Bacon finished with the House Dressing and Shaved Parmesan
- Smoked Salmon and Cream Cheese Roulade served on Mixed Leaf with a Roasted Vegetable Vinaigrette
- Terrine de Campagne, served with Rustic Chutney and Mixed Endives
- Assiette of Smoked Fish served with a Filo Cup of Honey and Wholegrain Mustard

Main Courses

- Oven Baked Supreme of Chicken with Button Onions, Wild Mushrooms and a Burgundy Jus
 - Supreme of Guinea Fowl served with Leeks and a Ginger Sauce
 - Roast Loin of Pork with a Creamed Mustard and Cider Sauce
 - Entrecôte of Beef marinated in Burgundy Wine and Cracked Black Pepper
 - Cajun Baked Fillet of Salmon served with Herb Cous Cous and Seasonal Vegetables
- Bacon Roast with an Oven Roast Fricassee of Mediterranean Vegetables and a Peach Jus Lie
 - Traditional Roast Sirloin of Beef with Yorkshire pudding and a Red Wine Jus
- Rump of Lamb with a Braised Whole-Wheat and Coriander Risotto in a light Saffron Reduction with a selection of Seasonal Vegetables
 - Slow Roasted Shank of Lamb in Rosemary and Garlic, served on Spring Onion Mash with a Mint and Redcurrant Jus and a selection of Seasonal Vegetables
- Pepper Roasted Fillet of Beef garnished with Wild Mushrooms and Onions and served with a Bordeaux Reduction
 - Supreme of Salmon with a dill white wine sauce

Vegetarian Main Courses

(Charged at the same rate as your selection from main courses)

- Galette of Plum Tomatoes & Mozzarella Cheese with a Pepper & Olive Jus
- A Cheddar Basket of Mediterranean Vegetables & Wild Mushrooms with an Onion & White Wine Cream
- A Pannier of Spinach & Cream Cheese with a Spiced Tomato Coulis
- Gnocchi Tomato & Mozzarella
- Mushroom Stroganoff
- Penne pasta in a Garlic & Mushroom Cream

Desserts & Coffee

- A Tartlet of Apple & Rhubarb Crumble with traditional British Custard
 - Hot Treacle Sponge served with traditional British Custard
 - Crème Brulée (various flavours - made to order)
 - Chocolate Torte served with a Grand Marnier Sauce
- Summer Pudding filled with Rich Red Fruits and served with a Compote of Berries
 - Mango Torte served with a Fruit Coulis
- Home baked American Cheesecake with Butterscotch sauce
 - Plum & Elderflower Bavarois
- A selection of British and Continental Cheeses served with a Fruit Garnish and Savoury Biscuits
- Coffee with After Dinner Mints
- Coffee with Petit Fours

Menu Selector Prices

SOUP £3.80
SORBET £2.60

STARTERS

CHICKEN & PEPPERONATA TERRINE £5.70
FAN OF MELON £5.70
COD & PANCETTA FISHCAKE £5.70
BLUE CHEESE & TOMATO TERRINE £5.70
POTTED SALMON £5.70
FETA CHEESE & ROASTED RED PEPPER £5.70
CUTLERS' HALL SALAD £5.70
SMOKED SALMON & CREAM CHEESE ROULADE £7.00
TERRINE DE CAMPAGNE £7.15
ASSIETTE OF SMOKED FISH £7.15

MAIN COURSES

CHICKEN SUPREME £16.60
GUINEA FOWL £17.20
LOIN OF PORK £17.20
ENTRECOTE OF BEEF £19.50
CAJUN SALMON £16.60
BACON ROAST £17.35
LOIN OF LAMB £19.50
SHANK OF LAMB £19.95
SIRLOIN OF BEEF £19.95
FILLET OF BEEF £22.50

ALL VEGETARIAN OPTIONS PRICED AT THE SAME RATE AS YOUR CHOSEN MAIN COURSE)

DESSERTS ALL £5.30

FAIR TRADE COFFEE and TEA with MINTS £2.15
FAIR TRADE COFFEE and TEA with PETIT FOURS £2.40

Evening Reception Menus

Choose from our finger buffet menus or why not opt for something a little different with our Pie & Pea Supper

Ruskin Menu £15.50

- A selection of freshly cut sandwiches
- Cocktail sausages roasted in honey and served in a crusty loaf
- Thai ginger fish cakes
- Haloumi Cheese & Mediterranean Vegetable Kebabs
- Mini Chilli Con Carne Pastry
- Cajun Chicken Bites with Garlic Mayo
- Selection of Mini Desserts

Newton Menu £15.50

- A selection of freshly cut sandwiches
- Mini Cornish Pasties with Chutney
- Goujons of Salmon with a Saffron Mayonnaise
- Ham & Cheese Pannini
- Selection of Indian Bites with Mint Raita
- Chicken Tikka Kebabs
- Selection of Mini Desserts

Pie & Pea Supper- £16.50

Meat & Potato Pie or Four Bean Pie
Served with mushy peas, pickled red cabbage, mint sauce & Sheffield's famous Henderson's Relish

Fancy a late night treat??

Why not treat your guests to Bacon Butties after your evening reception

£3.60 per person

All Prices are inclusive of VAT