

## THE FOLLOWING SERVICES ARE PROVIDED WITH OUR COMPLIMENTS

Step by step guidance is given to help organise your wedding making it extra special

Landscaped gardens for your reception drinks with large car parking facilities

A red carpet to welcome you and your guests on arrival

Your Banqueting Manager will greet your guests on arrival and assist you throughout your wedding day

Wedding cake table, cake stand and cake knife

Flowers for the top table

Complimentary double bedroom for the Bride and Groom for weddings with 50 or more adult guests attending the wedding breakfast

Favourable accommodation rates for guests attending the wedding



## CIVIL CEREMONY WEDDING PACKAGE

Hellaby Hall Hotel is licensed for Civil Ceremonies and is pleased to offer the following venues to host the event

Room	Price	Number of guests
The Drawing Room	375.00	30
Carnelly	600.00	60
The Garden Suite	600.00	85
The Bramley Suite	600.00	150
The Colonial Suite	900.00	200

### HOW TO BOOK

The Civil Wedding package does not include the basic fee for the attendance of the Superintendent Registrar  
For Further details and to book your civil ceremony, please contact the registrar direct.

Register Office . Bailey House . Rawmarsh Road . Rotherham . S60 1TX

Telephone 01709 823542

(available Monday – Friday 9am – 4pm, excluding public holidays)

#### Please note:

- Civil Ceremonies must be held between 8am and 6pm.
- No food or drinks can be served in the same room, in which the ceremony is to take place, up to one hour prior or during the ceremony
  - The general public cannot be excluded from the ceremony.
- Hellaby Hall Hotel cannot accept liability for cancellation of ceremonies.



## WEDDING MENU SELECTOR

### Starters

Leek and potato soup	5.45
Roast tomato and basil soup	5.45
Butternut squash with parmesan soup	5.45
Carrot and coriander soup	5.45
Broccoli and stilton soup	5.45
French onion soup	5.45
Smoked Salmon, chive blini, lemon yoghurt	6.15
Melon and fresh fruits served with raspberry sauce	5.65
Traditional prawn cocktail	6.15
Duck terrine, celeriac remerlarde	6.10
Chilled poached salmon soused cucumber and crème fraiche	7.70
Chicken and leek terrine and apricot jam	6.70
Caesar salad	5.70
Wild mushroom and thyme tart	5.15
Baked goats cheese and tomato tart	5.15

### Desserts

Apple crumble with custard	5.15
Rhubarb crumble with custard	5.15
Bread and butter pudding with custard	5.15
Pear, chocolate and baileys truffle	5.15
Chocolate orange delice with raspberry sauce	5.15
Mango and vanilla delice	5.15
Choice of cheesecake (to order)	5.15
Cheese Plate	6.15
Cheese platter (serves 10)	22.60



## WEDDING MENU SELECTOR

### Mains

#### Group 1 – 20.50

Roast Cod, creamed potato, garden peas and parsley sauce

Breast of Chicken wrapped in bacon, roast potatoes, vegetables and tarragon sauce

Rack of Lamb, fondant potato, cabbage and pancetta mint jus

Cumberland Sausage, wholegrain mash, caramelized onions and pan gravy

#### Group 2 – 22.60

Fillet of Salmon, baby leeks, crushed new potatoes and a white wine sauce

Sea Bass, herb crushed potatoes, olive tomato and coriander oil

Duck Breast, honey roasted parsnips, fondant potato served with red currant sauce

Lamb Shank, creamed potato, roast root vegetables with a red wine jus

#### Group 3 – 24.60

Venison with spice red cabbage and roast potatoes

Roast Beef and Yorkshire pudding, roast potatoes and mixed vegetables

Fillet of Beef, horseradish, creamed potato and roast shallots

#### Vegetarian Option

Spinach and Feta Filo Parcels with a tomato coulis

Roasted Provençal Vegetable and cheese tart with basil oil

Mixed Vegetable and coconut curry with rice and nann bread

Vegetable Lasagne with garlic bread

Tea/coffee and Pettit Fours

While the hotel endeavours to use the freshest ingredients in the preparation of our cuisine, we are unfortunately unable to guarantee against the GM produce. Some of the dishes are prepared using ingredients which may contain nuts. If diners suffer from a nut allergy. Please consult a member of staff to confirm the ingredients in the dish that you have selected.



## WEDDING BUFFET MENU

### Buffet 1 – 16.50

Savoury Lattice Selection

Assorted Sandwiches

BBQ Chicken Wings

Cheery Tomato Facaccia

Pork Pie

Wedges & Dips

### Buffet 2 – 17.50

BBQ Chicken Wings

Wedges & Dips

Assorted Sandwiches

Mini Steak & Ale Pie

Tomato & Feta open pie

Selection of Quiches

Sea Food Kebabs & Tartar Sauce

### Buffet 3 – 19.00

Selection of Sandwiches

Anti Pasta Platter

Mini Steak & Ale Pie

BBQ Chicken Wings

Mini Cheese Burgers

Chicken Tikka Skewers

Sausage & Chutney turnovers

Duck Rolls with Plum Sauce

### Additional Items

Savoury Lattice Selection

Assorted Sandwiches

BBQ Chicken Wings

Cherry Tomato Focaccia

Pork Pie

Wedges & Dips

Mini Steak & Ale Pie

Tomato & Feta Open Pie

Selection of Quiches

Sea Food Kebabs & Tartar Sauce

Anti Pasta Platter

Mini Cheese Burgers

Chicken Tikka Skewers

Sausage & Chutney Turnovers

Duck Rolls with Plum Sauce

Salad Bowls

Pasta and Olive

Saffron Rice Salad

Asian Spice Coleslaw

Sweet and Spicy Cous Cous

Stilton and Pear Walnut Salad

Green Salad

Canapés (selection of three)

### Per person

2.60

3.60

2.50

2.60

1.80

2.00

3.10

3.10

1.25

2.10

1.55

3.60

3.10

1.65

1.45

14.40



4.65

## WEDDING WINE PACKAGE

### Package 1

- 1 glass of Bucks Fizz on arrival
  - 2 glasses of wine with your meal
  - 1 glass of sparkling wine for the toast
- £18.50 per person

### Package 2

- 1 glass of chilled punch on arrival
  - 2 glasses wine with your meal
  - 1 glass of sparkling wine for the toast
- £20.50 per person

### Package 3

- 1 glass of Pimms and lemonade on arrival
  - 2 glasses of wine with your meal
  - 1 glass of Champagne for the toast
- £24.60 per person

### Arrival Drinks

Bucks Fizz	£4.35 per glass
Glass of wine (red, white & Rose	£4.35 per glass
Glass of Pimms & lemonade	£4.10 per glass



Non-alcoholic alternatives are automatically provided should any of your guests request them.  
Additional reception drinks are; Fresh Orange Juice, Orange Squash (children's options),  
Non-alcoholic Punch and Mineral Water

