

Exclusivity

Exclusivity for your special day

Whirlow Grange Limited works very hard to meet the highest standard that can be achieved within your budget, and every effort is made to provide a venue that is exclusive to your group.

We will never hold two weddings on the same day, and the whole house can be yours exclusively if your intended spend reaches a minimum £3,500 including, the wedding breakfast, evening buffet, accommodation services, arrival drinks, table wines and toast.

The use of our award winning gardens comes free within your booking and these are regularly host to children's games and bouncy castles which can be organised by you by agreement with your Whirlow Wedding Planner. We simply ask that children are supervised at all times by an adult and suppliers carry the appropriate public liability and third party indemnity insurance.

Guest's staying over can enjoy the extensive local walks, such as Ecclesall Woods (less than half a mile away), the Round Sheffield Walk (passes within 500 yards) or just saunter along the A625 to the Peak District National Park which is just 4 miles away.

The current tariff for residential accommodation can be supplied on request. Individual room hire charges only apply where your wedding is a smaller event than 60 people. We are happy to discuss a discount where the number of wedding guests attending the wedding breakfast exceeds 80 covers.

Robing rooms, quiet areas, and evening suppers before and after the actual wedding day are a speciality.

Whirlow Grange has a fully stocked bar which closes at 12 midnight, please speak to your Whirlow Wedding Planner who will advise on applications for small extensions of time. Please note however that we are always conscious of our reputation, and our neighbours who are with us year round.

You are welcome to book a tour of our facilities, and remember we are often open in the evenings and at weekends.

We especially recommend that you see our banqueting room set up in all its glory for a function or a similar event to the one that you are planning.

Exceptional Chapel & Exquisite Menus

The Exceptional Chapel of the Holy Spirit

Quite unique to the Whirlow Wedding Experience is the Chapel of the Holy Spirit, which is available for Church of England wedding ceremonies, the Chapel also provides the ideal location for Wedding Blessings following a civil ceremony at the Registry Office or Whirlow Grange. We offer four ceremony rooms for civil weddings depending on the size of your party. The Chapel is also an excellent location for photographs should the weather turn inclement, or simply as a quiet refuge for the happy couple, or their guests.

Built in 1957, the Chapel was designed by the famous designer of churches, George Pace, and the construction overseen by Ron Sims his protégé.

Please speak to your Wedding Planner at Whirlow Grange to see how the Chapel or the civil ceremony rooms might feature in your wedding plans and Whirlow Wedding Experience.



Exquisite food from extensive menu choices

Our International Head Chef has created some selected menu choices for our Celebration Menu, Supreme Celebration and our Finger Buffet Menu. Copies are included in this folder for your assistance.

These menus are not exclusive and you are very welcome to discuss different or set menu choices with the Manager, Assistant Manager or Chef, to ensure we “pamper” to your every preference.

Our experienced staff will help you to provide a menu that will be enjoyed by your guests, that falls within your budget, and works within your timetable.

Experienced

Experienced staff to help you plan your Celebration

As a small but exclusive venue we can take the time and make the effort to plan as slowly or as quickly as you wish to proceed. Several visits to plan and manage the wedding are not uncommon as future bride and groom, bride's parents and groom's parents fine tune the plan.

You will meet one to one with a Whirlow Senior Manager who will normally see your event through the planning process, through delivery, then to closure on the day.

Our wedding planners who have extensive experience in event and function planning are :-

*The Warden and General Manager - Graham Holland,
The Assistant Manager - Mark Arthur,
and the Conference Co-ordinator - Jude Bucknell*

Supervisors Craig Buckley and Hannah Parys can also assist with your pre-booking queries and questions.

The team can be contacted on telephone 0114 236 3173

Every attention to detail

Your Whirlow Wedding Planner will use a tried and tested template to help you plan your wedding and will deliver a time line for your wedding, ensuring enough time is available for each element. This also ensures hot food is served hot and champagne is served cold!

Your planner will also draw your attention to the services provided by our group of Whirlow Partners, such as photographer's, musician's, florists and others. These services are not exclusive and you can always supply your own, but by engaging a Whirlow Partner, part of your fee will return to Whirlow to help the charity "Whirlow Grange Limited" keep fees at a realistic and competitive level and the campus maintained to a high standard. Our in-house DJ - Dave Osbourne from "Diamond Nights" has an exclusive Disco arrangement with Whirlow Grange.

Whirlow Grange has a philosophy of creating "time and space for people"

Our team is dedicated to making your day memorable and extra special. To ensure that, we employ experienced staff and rarely use agency or temporary workers. We have a number of casual staff that work for us year round specialising in function service.

Bridal Suite & How to book

Bridal Suite

The Exquisite surroundings of Whirlow Grange have recently been enhanced with the addition of a Bridal Suite which is available for couples to enjoy as part of the Whirlow Wedding Experience.



Boasting a King Size bed specially made for Whirlow with a canopy, matching linen and curtains in rich burgundy and cream, the suite provides a peaceful haven away from the hustle and bustle of the wedding celebration.



Why not stay over, extend your Whirlow Wedding Experience, and encourage your wedding guests to also stay over and see you on your way to your honeymoon next morning after a hearty Whirlow Breakfast. There are 30 bedrooms available, with 21 singles, 7 twins, 1 double and the Bridal Suite. Some of our rooms can be converted in to family rooms sleeping two adults and two children. Our tariff is in the medium range and we strive to ensure rates are affordable, facilities good and cleanliness excellent. If you don't need to stay, please put the details of Whirlow's Accommodation within your wedding invitations.

Bookings can be made by telephone on 0114 236 3173, please have a debit or credit card to hand to pay a deposit.

How to book your wedding celebration

- 1. Visit Whirlow Grange and tour the facilities.*
- 2. Decide on the maximum number of guests likely to attend your Wedding Breakfast and your Evening Celebration.*
- 3. Is Whirlow big enough for your party? (Max 102 Daytime, 120 Evening)*
- 4. Check the Whirlow Diary dates.*
- 5. If a Church Wedding; are the Church and Vicar available?/ If a Civil Wedding; is the Registrar available?*
- 6. Reserve Whirlow by filling in a booking form and pay a 10% Deposit.*
- 7. Meet with a Whirlow Wedding Planner and commence detailed planning of your wedding**

Menu – Celebration Menu

We do stress that this menu is only a guide of the food that we serve. If you would like something that is not on the menu please contact us and we will be happy to help.

This also applies for any dietary requirements that you or your guests may have.

Starters

*Fresh Homemade Soup • Trio of Melon with Fruit Coulis • Fricasse of Garlic Mushrooms
Classic Prawn Cocktail • Chicken Caesar Salad • Smoked Salmon Classical
Chicken Liver Pate • Brie and Goat's Cheese French Toast • Roasted Vegetable Bruschetta
Whirlow Fishcake • Prawns in Filo Pastry • Orange, Pineapple and Black Grape Cocktail*

Soups

*French Onion • Carrot and Coriander • Cream of Mushroom
Tomato and Basil • Minestrone • Leek and Potato*

Main Courses

(All meals are served with seasonal vegetables and potatoes)

From the Sea:

*Poached Fillet of Salmon • Baked Cod in Spicy Tomato Concasse • Oriental Tuna Steak
Ocean Pie • Fish and Chips • Scampi and Chips*

Meat Dishes:

*Chicken Jambonneaux with Madeira Sauce • Italian Chicken • Chicken and Prawns
Beef Bourguignonne • Braised Leg of Lamb • Pork Normandy
Homemade Steak and Mushroom Pie • Lasagna Al Forno
Chilli Con Carne • Chicken/Lamb Curry*

From the Grill:

Home Roast Gammon • Roasted Ribeye of Beef

Menus - Celebration Selection

Roast of the Day:

(The following are all served with a selection of potatoes and vegetables)

*Topside of Beef • Roast Turkey Breast • Roast Chicken
Honey Roast Ham • Loin of Pork with Crackling • Leg of English Lamb*

Vegetarian Dishes:

(All meals are served with seasonal vegetables and potatoes)

*Vegetable Tagliatelle • Roasted Vegetable Wellington • Risotto of the Day
Tomato, Goat's Cheese and Basil Tarte • Cheese and Broccoli Gratin
Homemade Vegetable Pie • Mushroom Stroganoff • Baked Peppers
Eggs Florentine • Oriental Stir-Fried Vegetables • Roasted Vegetable Lasagne
Mixed Vegetable Curry • Thai-style Vegetable Rice • Potato Goulash • Nut Roast*

Salads

*Chicken and Bacon salad • Warm Salad of Blue Cheese, Walnuts, Avocado and Grapes
Goat's Cheese Salad • Greek Salad • Roasted Vegetable Salad with Cous Cous
Ploughman's Salad • Butcher's Salad*

Dessert Menu

*Luxury Fruit Salad • Vanilla Crème Brulee • Sticky Toffee and Date Pudding
Strawberry Shortcake • Tarte au Citron • Lemon Meringue Roulade
Apple Pie • Crumble of the Day • Whirlow Chocolate Brownie
Brandy Snap Baskets • Treacle Pudding • Carrot Cake*

"At Whirlow we take pride in serving good food and using the freshest of ingredients"

Menus - Supreme Celebration Menu

We do stress that this menu is only a guide of the food that we serve. If you would like something that is not on the menu please contact us and we will be happy to help.

This also applies for any dietary requirements that you or your guests may have.

Starters

*Classic Prawn Cocktail • Fresh Homemade Soup • Trio of Melon with Fruit Coulis
Salmon and Asparagus Pate • Roast Duckling Salad • Mushroom Rarebit
Salmon and Egg Brochette • Prawn and Crab Valencia • King Prawn and Tomato Salad
Flash Chicken Satay • Melon Crown with Parma Ham • Vegetable Pancake*

Soups

*Carrot and Coriander • Minestrone • Cream of Mushroom
Tomato and Basil • Leek and Potato • Red Onion and Butternut Squash*

Main Courses

(All main courses are accompanied by seasonal vegetables and potatoes)

From the Sea:

*Baked Fillet of Salmon Pesto Crumb • Grilled Loin of Cod • Ocean Pie
Grilled Lemon Sole St Jermaine • Trout Bretonne • Tuna Clementine*

Meat Dishes:

*Italian chicken • Beef Stroganoff • Pork Cutlet Normandy • Chicken Princess
Homemade Steak and Ale Pie • Braised Lamb Steak • Sirloin Steak Bordelaise
Lasagna Al Forno • Chicken Stanley*

From the Grill:

Honey Glazed Gammon Steak • Sirloin Steak

Menus - Supreme Celebration Menu

Roast of the Day:

(All roasts are accompanied by seasonal vegetables and potatoes)

*Topside of Beef • Turkey Breast • Chicken
Honey Roast Ham • Loin of Pork • Leg of Lamb*

Vegetarian Dishes:

(All main courses are accompanied by seasonal vegetables and potatoes)

*Mushroom Stroganoff • Cheese and Broccoli Gratin • Baked Stuffed Peppers
Homemade Vegetable Pie • Roast Vegetable Lasagne • Hazel Nut Roast
Butternut Squash • Penne Pasta Bake • Beetroot, Carrot and Potato Cakes*

Salads

*Chicken Tikka and Yoghurt • Goat's Cheese and Beetroot • Fruit de Mer
Bishop's Meat Platter • Roasted Vegetables and Cous Cous*

Dessert Menu

*Fresh Fruit Salad • Vanilla or Raspberry Crème Brulee
Baked Lemon Cheesecake • Fresh Strawberry Shortbread
Traditional Summer Pudding • Brandy Snap Baskets
Raspberry Pavlova • Crumble of the Day
Whirlow Chocolate Brownie • Apple Pie*

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Menus - Finger Buffet

At Whirlow we want you to be able to tailor your buffet however you wish. This menu provides lists of all the buffet items that we offer, allowing you to pick and choose the perfect combination for you and your guests.

Hot Food

No buffet is complete without a selection of hot food, the following lists are the dishes that we offer.

List A

Please select 3 items from list A

*Vegetarian Croquettes • Vegetable Dim Sum • Scone Toasties • Chicken Spring Rolls
Chicken Satay • Vegetable Satay • Wings of Fire
Spinach and Feta Goujons • Salmon Goujons with Garlic and Herb
Breaded Garlic Mushrooms • Cheese and Onion Fingers • Sausage Rolls*

List B

Please select 2 items from list B

*Battered Chicken Goujons • Greek Parcels • Roast Chicken Drumsticks
Gala Pork Pie and Chutney • Breaded Mozzarella Sticks
Brie and Tomato Quiche • Bacon and Blue Cheese Quiche
Beer Battered Cod Goujons with Tartare Sauce • Chicken Tikka Stickler
Mini Yorkshire Puddings filled with Roasted Topside*

*All our buffets are served with a selection of fresh sandwiches or wraps.
First choose the bread that you would like, and then three of our freshly made fillings.*

Bread

White Rolls • Wheaten Rolls • French Baguette • Ciabatta • Tortilla Wraps

Fillings

*Coronation Chicken • Roast Beef with Horseradish Cream • Mushroom Pate
Egg Mayonnaise with Mustard Cress • Tuna Mayonnaise with Spring Onion
Salmon Pate with Cucumber and Lemon Garnish • Cream Cheese and Celery
Roast Chicken with Sage and Onion Stuffing*

Menus - Finger Buffet

*We serve all our buffets with fresh green salad, as well as a selection of our freshly made house salads.
Please choose any three of these from the list below.*

Salads

*Date, Apple and Celery • Carrot and Orange salad • Greek Salad
Fresh Green Salad • Coleslaw • Rice Salad
4-star Slaw • Baby Tomatoes with Fresh Basil Leaf • Kensington Salad
Chinese Beansprouts with Soy Dressing • Pitta Bread Salad
Roasted Vegetables and Cous Cous • Waldorf in Chicory Leaves
Potato Salad • Thai Bean Salad with Pink Grapefruit and Grapes
And finally we have the dessert section of our menu.
Please select one of the following desserts to complete your buffet*

Desserts

*Fresh Fruit Salad with Cream • Vanilla Crème Brulee
Sticky Toffee and Date Pudding • Strawberry Shortcake and Cream
Tarte au Citron • Lemon Meringue Roulade • Apple Pie with Cream or Custard
Crumble of the Day • Chocolate Brownie • Carrot Cake with Cream
Bread and Butter Pudding • Whirlow Cheese Platter*

If you have any special dietary requirements at all please contact us at the centre and we will be happy to accommodate.

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