

Banquet Events Brochure 2024



Crowne Plaza Royal Victoria Sheffield
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Our Function Suites

Our Victorian inspired hotel offers an exquisite background along with high quality service tailored to suit your event. Whatever you have in mind, we will endeavour to provide that special service and help organise your event just the way you want it.

The Royal Victoria's elegant spacious Ballroom has an ornate feature ceiling, good-sized dance floor. This unique function room can seat up to 380 guests.



The multi-functional Assembly room is ideal for more intimate parties for up to 100 guests and has its own private bar.



For smaller events we have three other function suites to suit the occasion.

Event Packages

Although the meal is not seen as the feature of the event, but it always holds a very crucial role in how the event is best remembered. The team led by our Executive Chef uses only the very best seasonal ingredients and it is his discovery of different combinations of ingredients that create perfect meals.

Minimum numbers of 80 apply for packages A, B and C. You can upgrade to a choice menu for £2.00 per person and choose a dish from each course, to a maximum of three choices per course.

Package A

£55.00 per person

3 Course meal – set menu with
tea & coffee
DJ/ Disco
Arrival drink
Half a bottle of wine
Room hire

Package B

£45.00 per person

3 Course meal – set menu with
tea & coffee
DJ/ Disco
Arrival drink or large glass of wine
with meal
Room hire

Package C

£39.00 per person

3 course meal – set menu with
tea & coffee
Disco
Room hire

Package D

£34.00 per person

3 course meal – set menu with tea &
coffee
Minimum number of 20 apply
Room hire is chargeable as per room
and guest numbers

Arrival drink is a choice of Pimms or alcoholic cocktail with an alternative of non-alcoholic fruit punch or orange juice. Food choices and dietary requirements to be advised 2 weeks prior to event. Half a bottle of wine in Package A is House Red or House White.

Complimentary extras included in the packages

A3 format Seating Plan

Events co-ordinator throughout the planning of your event

Banqueting manager to look after your event

Private Bar – subject to numbers and availability

Room for Photographs – subject to availability

Cloakroom – subject to availability

Set menu options

Banqueting menus 2024

Starters

Filo wrapped salmon fillet, creamed leeks

Pea and asparagus Girasole, pea puree and asparagus spears (DF, V)

French onion soup topped with Gruyère cheese and pastry (GFR, DFR, V, VER)

Cauliflower and onion Bhaji lentil Dhal and mint yoghurt (DF, LF, V, VE, GF)

Sweet pulled pork fritter, warm chutney and pork jus (DF, LF)

Smoked haddock and spinach tart with wholegrain mustard sauce and dressed rocket (GFR)

Country terrine, fig chutney with onion salad (GF, DF, LF)

Mains – all served with seasonal vegetables & potatoes

Stuffed and rolled pork belly, apple sage and pork stuffing, braised red cabbage
and a rich pork gravy (GF, DF, LF)

Braised Daube of beef, celeriac puree, braised carrots and a rich beef jus (GF, DF, LF)

Roasted chicken breast with thyme & garlic, with tender stem broccoli and chicken gravy (GF, DF, LF)

Garlic and rosemary roasted rump of lamb with pressed lamb hotpot, tender stem broccoli
and a redcurrant reduction (GF, DF, LF)

Pan roasted cod fillet with peas, samphire and broad beans finished with creamy lobster sauce (GF, DF, LF)

Poached plaice with a prawn and tarragon mousse served with wilted spinach and a white wine sauce (GF)

Stuffed chicken thighs with spinach and pine nuts served on creamy mash and a mushroom jus (GF, DF, LF)

Honey roast root vegetable galette with a thyme and tomato jus (V, VE)

Spiced cauliflower wellington with saffron sauce (V, VE)

Mediterranean vegetable and mozzarella wellington and tomato and basil sauce (V, VE)

Roast sweet potato and red pepper cake with red pepper and coriander sauce (V, VE, GF, LF)

Desserts

Chocolate and caramel tart with whipped cream and salted caramel (V)

Pistachio and raspberry roulade with raspberry sauce and Chantilly cream (V)

Passion fruit panna cotta, passion fruit coulis and coconut cookie (V)

Rhubarb and custard tart with rhubarb puree and freeze dried raspberries (V)

White chocolate and Biscoff mousse topped with Biscoff crumb (V)

Lemon and almond meringue, lemon curd fool and roasted almonds (GF, V)

Warm moist orange cake with vanilla ice cream and orange sauce (GF)

Your 3 course meal will be served with fresh homemade bread of Chef's choice

Tea & coffee included with your meal

DF = Dairy Free, GF=Gluten Free, LF=Lactose Free, V=Vegetarian, VE=Vegan, R = on request

If you have something special in mind which is not on our menu then please do not hesitate to contact the hotel and we will be happy to work with you to make your day extra special

Banquet Buffet Selection

Hot Fork buffet

£25.00 per person*

Please choose 1 buffet option from the selection below:

Italian buffet

Beef meatballs with a rustic tomato
and caper sauce
Baked courgette and berlotti beans in
a rustic tomato sauce
Salmon with lobster sauce, lemon and
parsley
Penne pasta
Spaghetti
Tender stem broccoli with tomato and
almonds
Focaccia bread
Mixed lettuce
Heritage tomato basil salad
Bean Provencal salad
Vanilla pannacotta with mixed berries

French buffet

Beef bourguignon
Sweet potato and squash
bourguignon
Cod and tomato duglere
Pomme puree
Mixed green vegetables finished with
garlic and parsley
Crusty French baguette
Salad café 21
Green salad with French dressing
Carrot salad with lemon Dijon dressing
Vanilla crème brulee

British buffet

Stuffed and rolled turkey
Sage & onion stuffing and cranberry sauce
Roast potatoes
Cauliflower cheese
Braised red cabbage
Garden peas
Mushroom wellington
Yorkshire puddings
Onion gravy
Baked white fish with parsley and lemon
Apple and rhubarb crumble and custard

Banquet Buffet Selection

American buffet

Beef burgers with an assortment of toppings
Bbq chicken drumsticks
Vegetarian bean burgers with an assortment of toppings
Butternut squash mac n cheese
Cheese and tomato pizza
French fries
Caesar salad
Coleslaw
Potato and egg salad
Spiced corn on the cob
Baked vanilla cheesecake with chocolate sauce

Asian Buffet

Chicken panang curry finished with fresh basil
Broccoli and wild mushroom stir fry
Lime and garlic infused rice
Singapore noodles
Thai green fish curry
Prawn crackers
Thai papaya salad
Mango salsa
Cucumber and romaine salad
Mango posset with coconut biscuit

Spanish Buffet

Paella with chicken, chorizo
Paella with fish and shrimp
Paella with vegetables
Oven roast garlic bread
Caesar salad
Sautéed broccoli and asparagus with cherry tomatoes
Cucumber vinegar salad
Roast peppers and onions
Garlic mushrooms
Crème Catalan

Finger food buffet

£20.00 per person*

Selection of wraps and sandwiches
Sausage rolls
Scotch eggs
Loaded potato skins
Spicy chicken wings
Quiche
Potato wedges
Salad bar
Chocolate mousse

*If booking a buffet meal, a room hire charge would apply. Minimum for a buffet meal applies.



Entertainment

We allow events to book outside entertainment for their event, however you must ensure that any entertainment you bring to the hotel have public liability insurance to cover up to a minimum of £10 million and a valid PAT Test Certificate.

Optional Extras

DJ/Disco: £300.00

12 Uplights: £150.00

Chair cover & Sash: £3.50 per chair

Photobooth from £395.00 – 2 1/2 hrs unlimited prints (subject to availability)

Decorations

Clients are welcome to bring in the following decorations to the hotel:

Balloons, Confetti, Flowers, Fairy lights

Any electrical equipment must be PAT tested.

Minimum Numbers

The Hotel works on a minimum number policy rather than a room hire policy. Minimum numbers agreed at contracting stage will be the minimum that will need to be paid for.

Payment

A £500.00 deposit is required when confirming a booking. Payments can be made by card, BACS, cash or cheque. All cheques must be made payable to the "Crowne Plaza Sheffield". The final balance is payable to the hotel, 2 weeks prior to the event taking place.

Onsite Car Parking

Please be advised that car parking is available onsite at the hotel. Guests who are attending an event can leave their cars overnight at a reduced fee of £6.00 for 24 hours. Please ensure all your guests are aware and advise them to pay for their parking at the hotel reception prior to removing their cars from the car park.

The hotel operates Parking Eye number plate recognition system. Please ensure all guests register their vehicle at the reception on arrival, failure to do so may incur a fine.