

### CHARITY EVENTS

at Crowne Haza Koyal Victoria Sheffield



## OUR VENUE

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.

For more information or to book an event, contact our events team on Email: inhouseevents@cpsheffield.co.uk Tel: 0114 252 6512





The Crowne Plaza Royal Victoria in Sheffield is located in the city centre of Sheffield. Just half a mile from Sheffield Railway Station, Bus Station and the Sheffield Supertram network.

For guests travelling to the hotel by car, the hotel is easily accessible from Junction 33 of the M1 Motorway and is situated at the end of its own private drive.

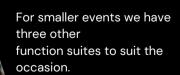


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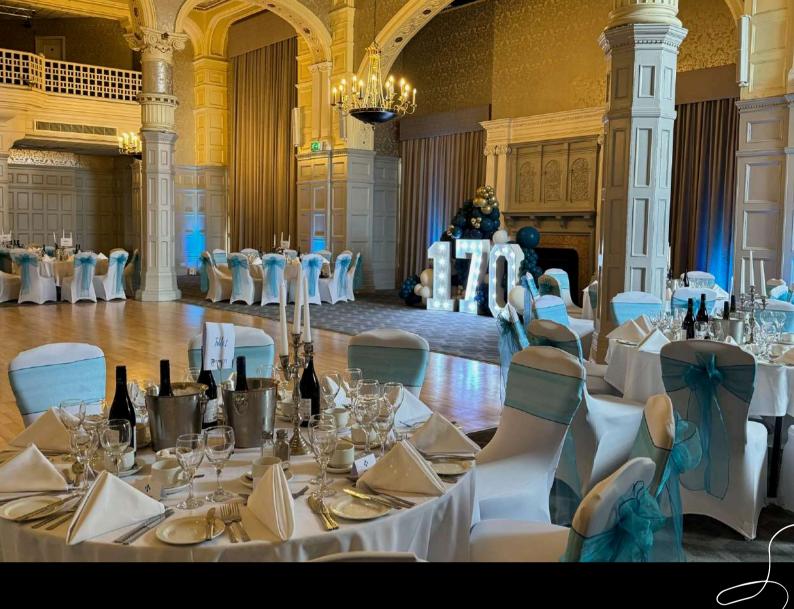
The Royal Victoria's elegant spacious Ballroom has an ornate feature ceiling, good-sized dance floor. This unique function room can seat up to 380 guests.

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

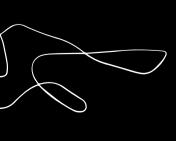








## PACKAGES



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 B

£42.00 per person

- 3 Course meal set menu with tea & coffee
- DJ/ Disco
- Arrival drink
- Room hire
- Raffle prize from hotel

£38.00 per person

Package C

- 3 course meal set menu with tea & coffee
- DJ/Disco
- Room hire
- Raffle prize from hotel



Arrival Drinks and Wine

Arrival drink is a choice of Pimm's or Alcoholic Cocktail with an alternative of Non-Alcoholic Fruit Punch or Orange Juice.

Half a bottle of wine in Package A is House Red, White or Rose.

Final Details

Final details such food choices, setup, timings, AV equipment and dietary requirements to be advised 2 weeks prior to event.

Complimentary Extras

- A3 format Seating Plan
- Red carpet entry
- Candles and Candelabras
- 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



Organiser to select 1 starter, 1 main and 1 dessert from the options below for all event guests to have.

Starters

Liquorice Pork Belly, Braised Endive, Star Anise Sauce (GF, LF, DF)

Pea and Ham Soup, Crispy Pork Fritter, Crème Fraiche (GF, LFR, DFR)

Butternut Squash and Sage Arancini, Tomato Ragu (GF, LF, DF, V, VE)

Chicken Caesar Croquette, Romaine Lettuce and Caeser Dressing (GF, LFR, DFR)

Haddock and Chive Fishcake, Wilted Greens, Parsley Sauce (GF, LF, DF)

Braised Leek and Rarebit Tart, Leek Puree, Crispy Onions (GFR, LFR, DFR, V, VER)

Roasted Cauliflower Soup, Cauliflower and Onion Bhaji (GF, LF, DF, V, VE)

Pan Seared Cod, Creamed Spinach, Pea shoots (GF, LF, DF)

Mains- served with potatoes and vegetables

Chorizo and Apple Stuffed Pork Belly, Sauteed Savoy Cabbage, Honey Roasted Parsnip, Rich Pork Sauce (GF, LF, DF)

Truffle Buttered Chicken Breast, Carrot Puree, Tender-stem Broccoli, Creamy Forestière Sauce (GF, LF, DF)

Butternut Squash and Gruyere Tart, Tender-stem Broccoli, Saffron and Coconut Sauce (GFR, LFR, DFR, V, VER)

Braised Beef Brisket, Roasted Root Vegetables, Charred Onion, Bourguignon Sauce (GF, LF, DF)

Pan Seared Salmon, Garlic King Prawn, Sauteed Fennel and Leek, Pea Puree, Dill Cream Sauce (GF, LF, DF)

Rosemary Roasted Lamb Rump, Minted Pea Fricassee, Honey Glazed Carrot, Red Win Jus (GF, LF, DF)

Prosciutto Wrapped Cod, Braised Leeks, Buttered Green Beans, Prosecco Cream Sauce (GF, LF, DF)

Seared Miso Marinated Aubergine, Tender-stem Broccoli, Roasted Red Pepper Sauce (GF, LF, DF, V, VE)

Tuscan Mixed Bean and Sweet Potato Wellington, Tomato and Basil Sauce (GFR, LF, DF, V, VE)

Tarragon & Shallot Stuffed Chicken Breast, Roasted Squash, Tender-stem Broccoli, White Wine & Chive Velouté (GFR, LFR, DFR)

Sun -dried Tomato and Fennel Filo Roll, Creamy Pesto Sauce (GFR, LF, DF, V, VE)

Dessetts

Chocolate and Vanilla Mousse Topped With Oreo Crumb (GFR, V)

White Chocolate and Raspberry Tart, Berry Sauce and Raspberry Fool (GFR, V)

Rhubarb Eton Mess, Rhubarb and Stem Ginger Compote, Chantilly Cream (GFR, V, VER)

Rhubarb and custard tart with rhubarb puree and freeze dried raspberries  $\left(V\right)$ 

Sticky Toffee Pudding, Rum and Raisin Ice-Cream, Toffee Sauce(V)

Caramelised Chocolate Crème Crème Brûlée, Oat and Lemon Cookie (GFR, V)

Mojito Posset, Rum Cream, Lime Biscuit (GFR, V, VER)

Apricot Frangipane Tart, Clotted Cream, Apricot Puree (GFR, V)

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

Your 3 course meal will be served with fresh homemade bread of Chef's choice Tea & coffee included with your meal

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



# Information

Enfetfainment



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: £350.00 12 Uplights: £200.00 Chair cover & Sash: £3.50 per chair Photobooth - Price on request

Decorations

Clients are welcome to bring in the following decorations to the hotel: Balloons, Flowers and Fairy lights. Please note we do not permit the use of confetti. Any electrical equipment must be PAT tested.

Minimum Numbels

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 £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.

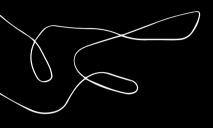
Onsife Car Parking

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.



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Email: inhouseevents@cpsheffield.co.uk Tel:0114 252 6512

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