

Banquet Events Brochure 2023



Crowne Plaza Royal Victoria Sheffield
Victoria Station Road, S4 7YE

Email: inhouseevents@cpsheffield.co.uk | Tel: 01142526512

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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

£50.00 per person

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

Package B

£40.00 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

£36.00 per person

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

Package D

£32.00 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 2023

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)

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

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

Hot Fork buffet

£23.00 per person*

Please choose 1 buffet option from the selection below:

Italian buffet

Beef lasagne

Vegetable lasagne

Baked fish

Herbie diced potato

Garlic bread

Peas and corn

Salad bar

Tiramisu

British buffet

Chicken and mushroom
pie

Leek and mushroom pie

Battered fish goujons

Chips

Mushy peas

Salad bars

Apple crumble and cream

Indian buffet

Chicken curry

Chickpea curry

Bombay potato

Baked fish

Rice

Naan bread

Salad bar

Baked custard

Mexican buffet

Chilli con carne

Veg chilli con carne

Rice

Nachos

Corn on cob

Baked fish

Salad bar

Mango and lime mousse

Summer Garden Buffet

Selection of cold meats

Selection of cheese

Fish platter

New potatoes

Garden peas

Salad bar

Cake selection

***Please note, this rate does not include room hire.**

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 & Sach: £3.00 per chair

Photobooth: £395.00 – 3 hrs unlimited prints

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.