



Kenwood Hall
Sheffield

For every couple we are delighted to offer:

A red carpet

For the perfect entrance.

A dedicated Wedding Co-ordinator

To provide you with the care and attention each couple deserves. From the moment we welcome you into the hotel, our wedding specialist will identify your individual needs, offer advice, guidance and creative insight; helping to make your day truly unique.

Exclusive use of your chosen wedding suite

Room hire for your wedding breakfast is included.

Wedding breakfast

Choose from our exquisite menu selection.

White linen

Add an air of sophistication to your wedding day with crisp white linen. Other colours are available for an additional cost.

Wedding stationery

We can provide you with menus, name cards, table numbers and table plan templates for your special day.

Master of Ceremonies

Cake stand and knife

With your choice of square or round stand.

Complimentary room for the bride and groom

Spend your wedding night in style .

The most important
day of your life...



Your Wedding Ceremony

At Kenwood Hall we have eight rooms licensed for Civil Ceremonies.

The Drawing Room	Up to 56 Guests
The Parlour	Up to 16 Guests
Drawing Room & Parlour (Combined)	Up to 68 Guests
The Terrace Room	Up to 66 Guests
The Cutlers Room	Up to 32 Guests
The Montgomery	Up to 20 Guests
Tempus Restaurant	Up to 116 Guests
The Kenwood Suite	Up to 195 Guests
The Wostenholm	Up to 86 Guests

The numbers above are the maximum number of guests licensed including Bride & Groom, photographers and children.

Room hire fee is payable to the hotel for a Civil Ceremony.



To book a Civil Ceremony

1. Contact the Wedding Co-ordinator here at the hotel to check availability and view the rooms.
2. Select your date and make a provisional booking with the hotel.
3. To contact the Registrar please call the Superintendent Registrar to ensure that they are available to marry you on the date and time you require and give them details of your Notice of Marriage.

Tel: 0114 203 9423

4. Confirm the booking to the hotel by paying your deposit and returning a signed copy of your contract. The Superintendent Registrar will then confirm the booking direct to the hotel in writing.

Fees are also payable to the Register Office; please contact the Superintendent Registrar for details.

For your information:

Only the Superintendent Registrar can conduct a civil or religious ceremony.

The content of the ceremony must be agreed in advance with the Superintendent Registrar who will be attending the ceremony.

Any music, reading, words or performance, which forms any part of the ceremony, must be secular.

Any rights of copyright for music, readings, etc. permitted at the ceremony are a matter for the couple and the holder of the approval.

No drinks or food can be served in the same room that the ceremony is to take place in, up to one-hour prior, during or following the ceremony.

The general public cannot be excluded from the ceremony.

The Kenwood Suite

A self-contained banqueting suite with period décor and grand chandeliers, situated adjacent to the main hotel with its own dedicated entrance. The Kenwood suite offers a private reception area and facilities including a private bar and kitchen.

Civil Ceremony **Up to a maximum of 195 Guests**

Wedding breakfast seated **Up to a maximum of 200 Guests**

Evening buffet reception **Up to a maximum of 250 Guests**

Room hire fee for Civil Ceremony from **£1,000**

The Wostenholm Room

The Wostenholm is the perfect room to host your Civil Ceremony and is located above the Kenwood Suite.

Civil Ceremony **Up to a maximum of 85 Guests**

Room hire fee for Civil Ceremony from **£750**

Please note this room is on the first floor without any lift access.

Kenwood House

The Terrace, Drawing Room, Parlour, Montgomery, Cutlers and The Library are all located in Kenwood House, once a private residence. These rooms offer fantastic views over the grounds. The Terrace, Drawing Room and The Parlour retain much of the character from the 1800's, mixing with contemporary designs to ensure that Kenwood House is the ideal wedding venue.

The Terrace

Civil Ceremony **Up to a maximum of 66 Guests**

Wedding breakfast seated **Up to a maximum of 56 Guests**

Room hire fee for Civil Ceremony from **£550**

The Drawing Room

Civil Ceremony **Up to a maximum of 57 Guests**

Wedding breakfast seated **Up to a maximum of 30 Guests**

Combined Drawing Room & Parlour

Civil Ceremony **Up to a maximum of 68 Guests**

Room hire fee for Civil Ceremony from **£450**

The Old House

The Old House can hold an evening buffet reception up to a maximum of 120 guests.

The Tempus Restaurant

The Tempus Restaurant is located in the main part of the hotel on the ground floor offering fabulous views; an ideal backdrop for your wedding day.

Civil Ceremony **Up to a maximum of 116 Guests**

Wedding breakfast seated **Up to a maximum of 120 Guests**

Room hire fee for Civil Ceremony from **£750**

Evening reception is not available in this venue.

The restaurant must be vacated by 5.00pm.

The little extras

Kenwood Hall works alongside trusted and reputable suppliers. If you want to add a little something extra to your day just ask and the team will point you in the right direction.

Civil Ceremony

Please note that the maximum numbers for all of the Civil Ceremony venues include the bridal couple, photographers and small children.

The perfect end to the perfect day

For those who wish to stay after the music stops, we have 114 en-suite bedrooms with a mixture of Suites, Junior Suite, Deluxe, Superior and Standard bedrooms.



Health

Please select one option from the choices below to create your own wedding menu

Chicken liver parfait, red onion marmalade and toasted ciabatta

Smoked haddock and potato tart with chive oil dressing

Leek and potato soup



Baked fillet of salmon with herb butter sauce

Pan seared breast of chicken with fricassee of cabbage, shallots and julienne of bacon in white wine cream sauce

Roast loin of pork, sage and onion stuffing with apple sauce

Served with seasonal vegetables and potatoes



Glazed lemon tart with Chantilly cream (v)

Toffee apple fudge cake with butterscotch sauce (v)

Chocolate torte, raspberry coulis and vanilla cream (v)



Freshly brewed coffee and mints

Prices from £39.00 per person



Whilst every care is taken that our desserts are nut free, on the rare occasion they may contain traces of nuts or ingredients derived from nuts, we accept no responsibility for this and advise those with nut allergies to take extra care.

Canapés

Please select four from the options below

Cherry tomato and cream cheese (v)

Goat's cheese and cucumber parcel (v)

Mini melon and cured ham

Chicken liver pate with grape

Smoked salmon and lemon mayo

Brie and tapenade crostini (v)

Asparagus and pancetta (seasonal)

Curried prawn on Naan bread

Beetroot and goat's cheese croute (v)

Mini Thai fish cake

Choose any four types of the above at £6.00 per person
Any additional choices are from £1.20 per person



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Wealth

Please select one option from the choices below to create your own wedding menu

Ham hock and pea terrine, horseradish mayo

Cured ham with pear and Stilton salad, balsamic reduction

Salmon and prawn roulade, dill, lemon and caper dressing



Supreme of corn-fed chicken with wild mushroom sauce

Slow braised beef, Yorkshire pudding and pan gravy

Pork fillet, smoked bacon and calvados cream sauce

Served with seasonal vegetables and potatoes



Dark chocolate mousse set in white chocolate teardrop, blackcurrant coulis (v)

Vanilla cheesecake, strawberry compote and chocolate shard (v)

Sticky toffee pudding and caramel sauce (v)



Freshly brewed coffee and mints

Prices from £45.00 per person

A supplement of £5 per person is applicable if upgraded from the inclusive menu package



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Happiness

Please select one option from the choices below to create your own wedding menu

Confit of duck and apricot terrine, port jus

Scottish smoked salmon with rocket and lemon dressing

Chicken and tarragon roulade, pancetta crisp, light mustard dressing



Herb crusted rump of lamb with roasted vegetables and rosemary jus

Medallion of beef with red wine and pink peppercorn sauce

Pan fried duck breast with red cabbage and Madeira jus

Served with seasonal vegetables and potatoes



Raspberry charlotte, Chantilly cream and poached vanilla infused berries

Dark chocolate delice, clotted cream ice cream with black cherry compote

Apple and calvados tart tatin, cinnamon ice cream and caramel sauce (v)



Freshly brewed coffee and petit fours

Prices from £49.00 per person

A supplement of £10 per person is applicable if upgraded from the inclusive menu package



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Evening Buffet

Please select from one of the four evening buffet options

Celebration Finger Buffet

Selection of mixed sandwiches (v)
Pork pies and pickles
Lamb koftas with mint dip
Spicy potato wedges
with sour cream (v)
Mini vegetable quiche (v)
Marinated chicken drum sticks
Mini tomato and mozzarella pizza

**Menu for inclusive packages
from £18.00 per person**

Cheese Buffet

Selection of four cheeses
Grapes, celery
Chutney and pickles
Pork pies
Pâté
Selection of breads and biscuits

**Menu for inclusive packages
from £18.00 per person**

Mingozzi Buffet

Continental meat platter
Cheese and biscuits
Olives and pickles
Roasted marinated vegetables
Houmous and vegetables crudities
Tomato and mozzarella platter
Selection of continental breads
Olive oil and balsamic vinegar
Carved fruit pieces

From £21.00 per person

Barbeque

Corn on the cob
Butcher's choice sausage
Vegetarian sausage (v)
Lamb kebabs
Beef burgers
Jacket potatoes (v)
Three bean salad (v)
Curried rice salad (v)
Coleslaw
Bread rolls

From £23.00 per person

Late Night Treats Served from 10.00pm

Bacon bap	£5.00 per person
Sausage bap	£5.00 per person
Cones of chips	£3.00 per person
Vegetarian sausage bap	£5.00 per person



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For the Children

Kenwood Hall understands that children may be part of your special day, which is why we have menu and drinks packages dedicated to them

Alternatively children may select a half portion of the menu chosen for the main wedding breakfast for half the adult price

Children's Menu

Melon twister

Tomato soup

Vegetable crudities with dip



Chicken goujons with chips and beans

Sausage and mash

Cheese pasta



Warm chocolate brownie

Selection of ice cream

Fruit platter

From £10.00 per child

Children's Drinks Package

A glass of fruit juice for reception drink

2 glasses of fruit juice with the meal

1 glass of lemonade / cola for the toast

From £5.00 per child



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Speciality Menu's

Vegetarian Menu

Season melon with a mixed berry compote

Tian of tomato, red onion and mozzarella, basil pesto

Beetroot, apple and Yorkshire Wensleydale salad,
honey and mustard dressing



Roast sweet pepper with spicy cous cous, tomato sauce

Apple, red onion and mature cheddar tart, balsamic glaze

Vegetable Wellington with creamy tomato sauce

Served with seasonal vegetables and potatoes

Kenwood Menu

*For those of you who may wish
to opt for something a little different*

Whitby crab cake with tartar sauce

Homemade Yorkshire pudding
with shallots and balsamic gravy



Steak and local ale pie

Derbyshire hot pot

Pork and leek sausage, mash with onion gravy



Warm Bakewell tart with custard

Treacle tart with clotted cream

Prices from £45.00 per person

A supplement of £5 per person is applicable if upgraded
from the inclusive menu package



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Drinks Packages

Sapphire

Pimms and lemonade
for the reception drink

2 glasses of house wine with the meal
1 glass of sparkling wine for the toast

From £18.00 per person

Emerald

Bucks Fizz
for the reception drink

2 glasses of house wine with the meal
1 glass of Champagne for the toast

From £20.00 per person

Ruby

Mulled wine
for the reception drink

2 glasses of house wine with the meal
1 glass of sparkling wine for the toast

From £19.00 per person

Diamond

Kir Royale
for the reception drink

2 glasses of house wine with the meal
1 glass of Champagne for the toast

From £25.00 per person

