



# *The Ultimate Student Ball*

Whether it's a society ball, charity fundraiser, the end of the semester or just a Tuesday, there's always a reason to throw a party!

Sheffield City Hall is one of the region's leading venues in delivering an exceptional standard of entertainment and banqueting events, making us the perfect choice for your student ball.

We will work with you to tailor the City Hall's stunning art deco Ballroom to suit your individual needs, making sure that your celebration is talked about for years to come.

Our standard package is **£35.00 per person** inclusive of VAT

## Package includes:

- Red carpet welcome
- Three course dinner in the Ballroom
- Cloakroom facility
- Use of South Hall as a reception area
- Use of venue plasma screens to display personalised welcome message and event images
- Venue stewarding and in house security
- Venue chairs, tables, cutlery and crockery
- White linen tablecloths and napkins
- Exclusive use of the Arches Bar as a private fully serviced bar
- Late bar licence until 1am

*For further information and technical specifications please contact our team.*

# Menu *Please choose one starter, one main course and one dessert (plus vegetarian alternatives).*

## Starters

Smoked Salmon & Prawn Cocktail  
Country Pork Terrine with Homemade Chutney  
Feta Cheese & Roast Pepper Tart (v)  
Thai style Fish Cakes with Sweet Chilli Sauce  
Homemade Soup – Roast Tomato & Basil with Parmesan Croutons (v), Carrot & Coriander with Crème Fraiche (v), Cream of Cauliflower with Cheddar Croutons (v), Cream of Wild Mushroom & Tarragon (v), Pea & Ham Hock

## Main Courses

Chicken Cacciatore – Chicken Breast ‘Hunter Style’ with a sauce of Tomatoes, Wine and Herbs  
Chicken with a Mustard Cream Sauce  
Coq au Vin – Chicken Breast with a classic French sauce of Bacon, Shallots, Herbs and Red Wine  
Braised Beef & Yorkshire Pudding  
Orange & Honey Loin of Pork with Summer Herb Stuffing  
Roast Salmon with a Red Pesto Cream Sauce  
Peppers stuffed with Moroccan Cous Cous and Chermoula (v)  
Thai Green Vegetable Curry with Fragrant Rice (v)  
Spinach, Roast Tomato & Goats Cheese Filo Basket (v)  
Wild Mushroom and Tarragon Stroganoff with Rice (v)

## Desserts

Triple Chocolate Brownie with Vanilla Ice Cream  
Lemon Cheesecake with Kiwi and Lime Syrup  
Eton Mess – Italian Meringue with Cream & Mixed Berries  
Sticky Toffee Pudding with Butterscotch Sauce  
Chocolate Fudge Cake with Chantilly Cream

## Optional extras:

- Linen tablecloths in colour of client's choice - £12 per table
- Linen napkins in colour of client's choice - £1.20 each
- Silver or gold framed banquetting chair with seat pad colour of client's choice - £2.35 each
- After dinner coffee - £1.80 each
- Welcome pre-dinner drinks - from £3 each
- Table drinks such as wine, alcopop buckets, beer buckets & cider buckets - from £18
- Bring your own wine corkage, with number of bottles to be agreed prior to event, no additional bottles allowed on the night – still wine £8.40 per bottle, sparkling wine/champagne £12 per bottle
- Candelabra with candle colour of client's choice - £12 per table
- Hire of venue PA system, sound engineer and DJ – please enquire for cost
- We work with a number of local suppliers to provide event theming, AV equipment, photographers and entertainment – please let us know your requirements

*All prices inclusive of VAT*

