



Conference & Seminar Packages

Introduction...

The New Wheatsheaf, is a family run business that was established in 1986 providing top quality, fresh, daily prepared and cooked food at realistic value for money prices, our reputation for great food served in our public house and restaurant has spread throughout the local area. All our food and ingredients are sourced locally within the Yorkshire area wherever possible

The acquisition of the former “Wilton Ballroom” adjacent to the pub/restaurant in 2007 brought a new dimension to the business, offering the same great high quality standards of food and service to the business community for meetings, conferences, training days, etc. In addition to this we have the facilities to host Christmas parties, dinner dances, corporate events, live acts, product launches, weddings, birthdays and any other private events.

The New Wheatsheaf is ideally located just 1 minute from Jn31 of the M62 Motorway network with ample free car parking for you delegates on our adjoined secure private car park

Our stylish and contemporary room can accommodate up to 250 delegates and benefits from natural light to create a comfortable working environment, room hire fees include, projector and screens, flip charts and stands, Flat screen TV, wireless internet access, PA system etc. The room also benefits from air conditioning to maintain a constant ideal working temperature

When you book your event you are assured that our venue is your venue, as we are not open to the general public on a daily basis, exclusivity is guaranteed and disturbance is kept to an absolute minimum, our highly trained and helpful staff will be on hand to help you plan and organise your event and will be present on the day should you need any assistance or last minute changes

The enclosed menus are intended as a guide to what we can offer, should you require alternative suggestions or wish to create your own bespoke menus then please feel free to contact one of our team who will be delighted to arrange a meeting to discuss your personal requirements.

Contact:

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The New Wheatsheaf Conference and Seminar Packages

Delegate Rate Per person

Working Lunch **£13.50 plus vat**

Tea and Coffee with biscuits on arrival
Soup and Sandwiches
Afternoon tea and coffee with biscuits

Buffet Lunch **£17.50 plus vat**

Tea and Coffee with biscuits on arrival
Choice of finger or fork buffet lunch menus
Cheese or pudding available at an extra £4.50 plus vat
Afternoon tea and coffee with biscuits

Buffet lunch premier **£24.50 plus vat**

Unlimited tea, coffee and fresh orange juice
Bacon, tomato and mushroom baguettes
Choice of finger or fork buffet lunch menus plus a choice from our range of desserts

Carvery Lunch **£29.50 plus vat**

Unlimited tea, coffee and fresh orange juice with biscuits
Bacon, tomato and mushroom baguettes
choice of freshly cooked joints carved by our chef plus a choice from our range of desserts

Package price:

Room hire included in the package price
Projector and screens, flip charts and stands, flat screen TV, wireless internet access, PA system, wireless microphones.
Fax and photocopying services available at additional cost
Based on a minimum number of 30 delegates
For numbers less than 30 delegates please contact a member of our team
Staffing from 8:00am to 5:00pm
Professional management on hand throughout

The above packages are a guide to what we can offer, but we would be happy to tailor packages to meet your requirements including the provision for breakfasts, vegetarian menus, healthy eating and any other corporate events.

Working Lunch

Please choose 1 soup and 4 types of sandwiches

All our soups are homemade by our dedicated team of chefs using fresh, locally sourced ingredients

Cream of tomato
Cream of vegetable
Celery & Stilton
Beef & Tomato
Cream of Mushroom

Homemade Sandwiches served in fresh baked mini baguettes

Prime roast beef
Turkey breast
Tuna with mayonnaise
Honey roast ham
Cheese & tomato
Egg mayonnaise

Tea & Coffee included



Finger Buffet

Buffet menus include a selection of homemade sandwiches served in freshly baked mini baguettes with a variety of fish, meat and vegetarian fillings

All food is served on a buffet table for guests to help themselves

Please choose 5 items from the list below

Additional items can be added for a cost of £1.45 plus vat per item

Meat & Poultry

Chicken Goujons

Meat samosas

Plain chicken portions

BBQ Chicken portions

Mexican spiced Chicken portions

Mini cheese & bacon quiche

Fish

Haddock Goujons

Breaded whole tail Scampi

Sesame prawn toast

Vegetarian

Mini cheese & leak quiche

Vegetable spring rolls

Vegetable samosas

Potato wedges with sour cream dip

Fork Buffet

Our fork buffet offers a fine selection of home cooked real food, all prepared fresh and locally sourced where possible

please choose 3 main dishes & 1 vegetarian dish

Meat

Wheatsheaf Famous Steak Pie

Lamb in Mint & Mango

Beef Bordelaise

Liver & Sausage

Shepherds Pie

Poultry

Chicken Stroganoff

Chicken Korma

Chicken Carbonara

Fish

Haddock & Prawn Rolls

Seafood pie topped with creamy mashed potato

Salmon & Haddock Fishcakes in parsley sauce

Vegetarian

Vegetable Chilli

Vegetable Lasagne

all the above served with

Roasted New potatoes

Vegetable rice

Cesar salad

Warm mini baguettes

Coffee & Tea included

Hot Carvery

With our carvery menu take your choice from

Prime roast topside of beef, served with homemade Yorkshire pudding

Roast leg of pork with apple sauce and stuffing

Roast turkey breast with stuffing and cranberry sauce.

A vegetarian choice is available on request

all served with a choice of locally sourced freshly cooked seasonal vegetables and potatoes

plus choice of dessert followed by coffee or tea with chocolate mints



Puddings

Chilled

Citrus Lemon & Lime Bavarois

Raspberry & White Chocolate Charlotte

White Chocolate, Raspberry & Coconut Tear

Chocolate Hazelnut Teardrop

Chocolate & Irish Cream

Hot

All our hot puddings are homemade

Jam Sponge

Spotted Dick

Jam Roly Poly

Fruits of the Forrest Crumble

All served with fresh custard

Cheese

English Cheeseboard with Celery, Grapes and Biscuits

