

PARTIES & SPECIAL OCCASIONS



We are experts on every occasion!
From birthday celebrations, weddings,
and christenings to community group
meetings, children's parties, private dining,
liquor lessons, outdoor events
and networking events.

If you have any **special requests** for your
event, please let a member of our team
know. When booking in with us,
please make us aware of any allergies any
of your party may have.

Music, decorations and entertainment
can be tailored to your occasion – we're
happy to assist you with this on request.

BOOK NOW

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  thewaggonssheffield  thewaggonsheff

Choose Your Area

SNUG

Up to 30 people informal | 20 people seated

TAP ROOM

Up to 150 informal | 50 people seated

RESTAURANT

Up to 140 informal | 70 people seated

CONSERVATORY

Up to 30 people informal | 15 people seated

GARDEN & CABIN

Up to 100 people standing | 80 people seated

SUMMER IN THE CABIN

For large events in the summer, we
recommend dining al fresco - our garden
area has capacity for 80 guests. We work with
local businesses to customise our outdoor
area for any special occasion. Bespoke party
decoration, face painting, and live music are
all available – ask our team for details.

Kids Parties!

PIZZA PARTY | £10PP

Create your own pizza
plus chips and jugs of cordial £10pp
Add on unlimited ice cream cones
and sprinkle station £2pp



Choose your drinks

DRINKS PACKAGES

PRE-PAID BAR TAB

Set up a bar tab with us, and we'll give you wristbands for your guests – let the party begin!

DRINKS VOUCHER £5.50PP

Your guests can use these against True North lager & ales, cider, bottles of Peroni or Corona, 175ml glass of house wine, any house soft drink, single spirit and house mixers

PREMIUM DRINKS VOUCHER £7.50PP

Any of the above, any draught beer or cider, 250ml house wine or any 175ml, cocktails, double spirit and mixers

WINE/FIZZ

15% off all pre-ordered wine and fizz



Choose your food

COLD BUFFET | +20 PEOPLE | £11.50PP

Homemade sausage rolls (VGO)

Gala pie

Chicken tenders (VGO)
with hot sauce & blue cheese dips

Sandwiches

Choose three from the below:

Ham & English mustard on brown

Mature cheddar & pickle on granary

Egg & cress on white (V)

Carrot, beetroot & hummus pitta (VG)

Cherry tomato on a basil pesto Stromboli (VG)

Homemade quiche

Choose two from the below:

Cheese & tomato (V)

Quiche Lorraine

Goat's cheese & red onion jam (V)

Smoked salmon & asparagus

Roasted courgette & pepper frittata (V)

Dessert

Rocky road brownie bites (VGO)

Add ons £2.50 each, or all 5 for £10pp

Sticky chicken drumsticks

with charred spring onions & chives

Vegan doner meat loaded fries (VG)

with herb garnish, roast garlic mayonnaise
& chilli sauce

Classic caesar salad

Cherry tomato, rocket & black olive salad (VG)

Our classic house salad (V)

with French dressing

Dessert

Seasonal fresh fruit pavlova (V)



HOT BUFFET | +20 PEOPLE | £15PP

Maple & BBQ glazed chicken drumsticks

Cajun potato wedges (VGO)

with sour cream & chive dip

Honey & mustard glazed chipolatas

Vegan chicken tenders (VG)

Garlic & rosemary flatbread (VG)

Salt cod fish cakes

with piri-piri sauce

House salad

with French dressing (VG)

Dessert

Profiteroles (V)

with Chantilly cream & hot chocolate sauce

Add ons £4 each or all for £12pp

Coconut shrimp skewers

with sweet chilli

Brisket burger sliders (VGO)

Beer battered fish fingers with mushy peas

Vegan doner pittas with garlic mayo & chilli sauce (VG)

PIZZA BUFFET

+20 PEOPLE | £14PP

A selection of pizzas from our menu (VO/VGO)

plus bowls of chips & salads

*Add on waffle cones

plus flakes & toppings £2pp

*Add on glasses of prosecco on arrival £5pp

PIE & PEA BUFFET

+20 PEOPLE | £15PP

Our award-winning pies are served with hand cut chips, mushy peas and gravy

If you have a question, food allergy, or intolerance, please let us know when you book. Full allergens are available on request.

(V): Vegetarian, (VG): Vegan, (VO): Vegetarian Option Available, (VGO): Vegan Option Available