

Events Room Hire

The Waterfront Hall

Our largest and most versatile space, suitable for functions of 30 - 120 in the daytime, and 150+ in the evening. Bookings from 4pm include use of the Riverside courtyard and Café space.

We will advise capacity based on room set-up and usage, and hire length can be adjusted.
All hires must include set-up and pack-down time

Evening Event

Hire runs 4pm - midnight
Includes use of Courtyard and Café space

£360

Daytime Event

Hire runs for four hours

£180



Small Events Space

The Terrace Room and is perfect for events of up to 40 people

We will advise capacity based on room set-up and usage, and hire length can be adjusted.
All hires must include set-up and pack-down time. Evening bookings may be available on request.

The Terrace Room

Perfect for small gatherings, includes use of the Balcony

Daytime Event

Hire runs for four hours

£80

All events hire include set-up of furniture, wifi and speakers, and a staffed bar if required

Guidance for self-catering and external caterers is available separately,
please contact our events team: events@hebdenbridgetownhall.org.uk



Classic Finger / Fork Buffet

Freshly Prepared Sandwich Platters £5.50 per person

Served on a mixture of locally-baked teacakes


Includes a selection of meat, fish, vegetarian and vegan fillings
that can be adapted to suit your guests



Talk to our catering team about your requirements

Tailor your selection by adding the following:


All priced per person

Locally sourced pork pies with mustard £1.50

Sun-blushed tomato and rocket pasta salad £1.50 

Feta and beetroot salad £1.75  

Seasoned potato wedges £1.20  

Selection of pork sausage and vegan rolls £1.20 

Sliced quiche selection £1.75 

Mixed leaf salad 75p  



Grazing Platters

Light Bites Grazing Platters

£5.50 per person


A selection of tasty nibbles, perfect with a welcome drink


Includes a selection of cured meats, hummus and pitta wedges,
marinated olives and crisps



Talk to our catering team about your requirements



Tailor your selection by adding the following:

All priced per person

Locally baked bread selection £1.25 



Sun-blushed tomato and rocket pasta salad £1.50 

Feta and beetroot salad £1.75  

Sweet potato falafel £2  

Mixed leaf salad 75p  

Cheese platter £3  

Roasted Mediterranean vegetables £3  

Smoked salmon £4 



Mediterranean Small Plates

Choose two dishes for £15 per person
Additional dishes £5 per person

All dishes are served with a selection of locally-baked breads, including sourdough and multi-seed breads, and a fresh mixed-leaf salad with cucumber, tomato and red onion

Creamy Garlic Mushrooms

Mushrooms cooked with herbs and garlic, finished with a plant-based cream

Marinated Halloumi and Mediterranean Vegetables

Cubes of grilled Halloumi, peppers, courgettes and aubergines in a caper and lemon dressing

Patatas Bravas

Roasted baby potatoes, topped with a tomato, chili and herb sauce

Tuscan Chicken, Spinach and Chickpea Stew

Chicken pieces cooked with rosemary and chickpeas. Vegan alternative available

Classic Frittata

A simple dish made with potato and egg

Meatballs in Tomato Sauce

Beef and pork meatballs, served in a rich tomato sauce. Vegan alternative available

Baked Feta in Tomato and Herb Sauce


Greek cheese, baked in a light tomato sauce



Tailor your selection by adding the following:


All priced per person

Marinated olives £2.50  

Hummus bowl £2.50  

Cured meat selection £4 
 including salami, chorizo and prosciutto


Roasted Mediterranean vegetables £3  


Caprese salad £3  

Please make us aware of any allergies or dietary requirements when booking

Vegetarian 

Vegan Recipe 

Vegan options available 

Gluten-free Recipe 



Small Person Buffet

£8 per child

Child-friendly options including margherita pizza, potato wedges, fresh fruit and squash (🌱)

Talk to our catering team about your requirements

Hot Sandwich Buffet

The perfect evening snack for your guests

£5 per person

Bacon (🌱)

Vegan sausages (🌱)

Locally-baked teacakes (🌱)

Selection of sauces (🌱)

Cakes and Cake Tables

Homemade triple-layer celebration cakes and traybakes

Full Cakes from £22 to £30 each
Cake Platters from £2 per person (🌱)

Classic Victoria sponge (🌱)

Carrot and salted caramel (🌱)

Lemon curd sponge (🌱)

Indulgent chocolate cake (🌱)

Almond and raspberry (🌱)

Hot Drink Selection £1.80 (🌱)

Served with a selection of semi skimmed and dairy-free milks



Bar Menu

Drinks that will be available to your guests on the bar

Wines by the glass (🌱) (🌾)

£4.20 125ml, £5.20 175ml

Pinot Grigio

Sauvignon Blanc

Merlot

Shiraz Cabernet

Pinot Grigio Blush

Prosecco

£6.80 200ml

Beers and Ales (🌱) (🌾)

Little Valley Ales

£4.50 500ml

Vocation Cans 500ml

£4.50 500ml

Vocation Cans 330ml

£4.00 330ml

Thatcher's Cider

£4.50 500ml

Peroni

£4.00 330ml

Standard Spirits (🌱) (🌾)

£3.75 25ml

Premium Spirits (🌱) (🌾)

£3.95 25ml

Alcohol-Free (🌱) (🌾)

Erdinger Alkoholfrei

£4.00 500ml

Becks Blue 0%

£3.00 330ml

Nozeco

£3.00 125ml

Soft Drinks (🌱) (🌾)

Fentiman's

£2.95 275ml

Coke, Diet Coke, R White's Lemonade

£1.85 330ml

Tonic, Slimline Tonic

£1.80 200ml

Still or Sparkling Water

£1.60 500ml

Please note that all bar price and availability are subject to change / increase

Vegan (🌱)

Vegan options available (🌱)

Gluten-free (🌾)

Gluten-free options available (🌾)



Self-Catering Guidelines

We want your event to go as smoothly as possible, and if you choose to self-cater you must agree this in advance and follow these guidelines:

Timings

Agree a time to arrive to set up (no earlier than the start of the room hire).
We will set up tables for your catering in advance.

Equipment

Agree the use of any cooking/heating equipment in advance so that we can check it will not set off the fire alarm

Bring all equipment, utensils, cutlery and crockery with you, and you must take these with you at the end of the event.

We can provide a hot water boiler and mugs, and a water dispenser with small glasses. If you wish to use these, they must be washed and dried before you leave.

Food Waste

All food waste must be taken with you at the end of the event.

Food Storage

We can provide use of the kitchenette, which comprises a sink, counter space and fridge.

Alcohol

We are a licensed premises and do not allow bookings to bring their own alcohol.

We cannot provide:

Use of the café kitchen, counter or appliances.

Cutlery, tableware or napkins. We recommend you use disposable tableware which can be taken away with you, or hiring these through our catering team.

Utensils to prepare and serve food, for example chopping boards, platters and knives.

Food containers, coverings (eg clingfilm) or bin bags, please bring these with you.

Tablecloths for buffet tables.

Staff to clear plates throughout the event,
please nominate a member of your party help clear during the event.

If you have any questions about self-catering, please email:
events@hebdenbridgetownhall.org.uk

