

# GETTING MARRIED

AT COLWICK HALL



A TRULY MEMORABLE DAY AT COLWICK HALL

Colwick Hall is the ancestral home of Lord Byron and is one of the most beautiful wedding venues in the Nottingham area. The Georgian mansion lies alongside a lake and amongst 60 acres of charming woodland and rolling countryside.

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## WEDDINGS AT COLWICK HALL

Whether you are planning an intimate wedding breakfast or an all-singing, all-dancing party of a lifetime, we have a variety of rooms, suites and a marquee to ensure you get the perfect venue for your wedding reception.

Our dedicated, friendly 'Wedding Planning Service' will guide you through the arrangements leading up to your big day. We aim to be especially responsive while also providing support and inspiration. Colwick Hall is licensed for civil marriage ceremonies. The chic décor creates a sumptuous yet natural backdrop to your own colour scheme for the day. The Hotel is set in stunning surroundings allowing plenty of opportunities for some fantastic photographs.

For details on wedding fayres and latest offers visit **www.colwickhallhotel.com** or call on **0115 9500566**.

You can follow us on twitter - www.twitter.com/colwickhall and like us on facebook www.facebook.com/colwickhallhotel



# THE VENUES

## 1776 Grand Ballroom

Licensed for Civil Ceremonies for up to 90 people, 1776 Grand Ballroom is a breathtaking room with a hand painted ceiling resting on four majestic pillars. The Champagne Lounge which comes with the Ballroom has its own terrace which overlooks the lake and is ideal for evening receptions for up to 150 people.

## The Lakeside Pavilion

Licensed for Civil Ceremonies is a grand marquee and ideal venue to accommodate 100 - 500 guests. Set alongside the lake overlooking the Country Park, this makes for the most romantic setting. The Lakeside Pavilion has its own decking area, ideal for photographs and its own private bar, dance floor and stage. The Pavilion can also accommodate Bands, Discos and any other type of big entertainment you may have planned.





## DeColwyck & John Carr Suite

Situated on the East Wing of the Manor, the DeColwyck is the perfect venue for a smaller wedding reception, with lined linen walls and views of the landscaped gardens. The suite is also licensed for Civil Ceremonies for up to 36 people and together with John Carr up to 100 for evening receptions. The doors to the suite open up onto the fabulous gardens ideal for the perfect wedding photographs.

## Byron's Brasserie & George Stubbs

**Byron's Brasserie** - The original dining room of this majestic house, adorned with large portraits of Lord Byron and romantic poems, paying homage to his ancestral home is the ideal venue for wedding receptions for up to 75 people.

**George Stubbs** - A beautiful private room set on the first floor overlooking the gardens and lake. Ideal for your intimate reception of up to 12 people.





# 1776 Grand Ballroom

Resting on four splendid pillars, the hand painted ceiling is breathtaking - a grand room for a memorable occasion.

Minimum numbers for Friday /Saturday	70
Minimum numbers for weekdays inc. Sundays	50
Maximum Numbers	90 for sit down
Maximum Numbers	150 for buffet
Room Hire	£1,500.00

# The Lakeside Pavilion

The grand marquee is the ideal room to accommodate up to 500 guests. Set alongside the lake, overlooking the country park, this makes for the most romantic setting. The Lakeside Pavilion has its own garden area, private bar facility, dance floor and stage.

Minimum numbers for Friday /Saturday	120
Minimum numbers for weekdays inc. Sundays	90
Maximum Numbers	500
Room Hire	£1,950.00

## George Stubbs

A beautiful private room set on the first floor overlooking the gardens and lake. Ideal for your intimate reception.

Minimum Numbers	10
Maximum Numbers	12
Room Hire	£250.00

# DeColwyck & John Carr Suite

Overlooking the Lake, this suite is the perfect room for any occasion.

Minimum numbers for Friday /Saturday	30
Minimum numbers for weekdays inc. Sundays	20
Maximum Numbers	36 for sit down
Maximum Numbers	100 for buffet
Room Hire	£750.00

# Byron's Brasserie

The original dining room of this majestic house, adorned with large portraits of Lord Byron and romantic poems.

Room Hire	£750.00
Maximum Numbers	75
Minimum Numbers	15

We are delighted to advise that marriage ceremonies in the presence of a Superintendent Registrar and Registrar, may take place in all of the above venues. Once you have made provisional marriage ceremony arrangements with us, you will need to contact:

The Register Office on **0115 8415554** or email **office.register@nottinghamcity.gov.uk** 

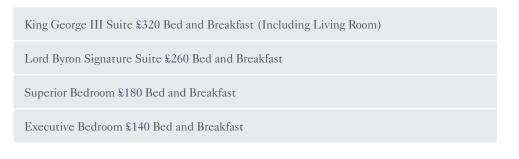
## THE BEDROOMS

With all the luxuries you would expect in fine Country House Hotel, the gorgeous bedrooms represent the very best of Classic and New Traditional design... and a Honeymoon Suite to die for!

Antique furniture, pure goosefeather and down duvets, great art and stunning bathrooms in the splendid Grade II\* listed building belie the refreshingly unstuffy atmosphere. Our Signature, Lord Byron bedroom is our principal suite. This exquisite room has a stunning bathroom with a central bath. It also has a large sitting area, large screen TV, antique furniture and a fabulous view overlooking the fountain, gardens and racecourse.

Our Superior Bedrooms are luxurious to say the least. Boasting palatial designs and rich decorations, original fireplaces together with period furniture, exquisite bathrooms, many with central baths and fittings throughout. They enjoy breath-taking views of the lake, racecourse or grounds. Executive Bedrooms enjoy many original features of this period building. They are contemporary in style and have all the latest technology, including LCD TVs and free WiFi.

#### Discounted Wedding Accommodation Rates 2016/17



- The above prices are for two people in a room.
- Extra beds can be added to selected rooms at a supplement of £30 per bed to include breakfast.
- 10 bedrooms or more get a further discount of 10% on the above prices
- For rooms booked for two nights, second night is offered at 50% discount (Saturdays not included for discount)



# MENUS

Each menu has four choices and we require you to choose one selection from each course for all guests.

We cater for vegetarians and dietary requests separately. Children under the age of 11 can choose from our childrens menu at £15pp for two courses.

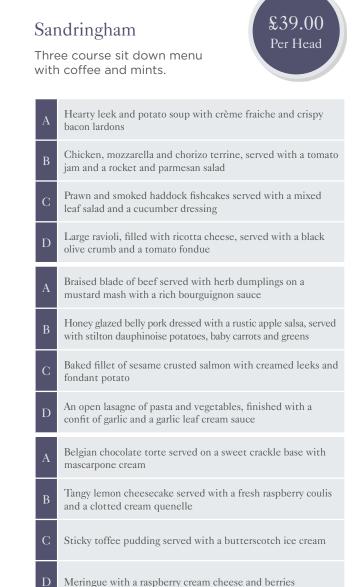
## Wentworth

Three course sit down menu with coffee and mints.

А	French onion soup gratinee with gruyere and mozzarella cheese
B	Smoked mackerel and salmon pate served with a rustic bruschetta
С	Smoked bacon and leek tartlet served on a bed of baby leef salad and crème fraiche
D	Pinot noir beetroot jelly with a goats cheese salad
А	Breast of chicken stuffed with mozzarella and basil served with a creamy tomato sauce, boulangere potatoes and Seasonal vegetables
B	Traditional roast beef and yorkshire pudding served with roast potatoes and roasted vegetables, dressed with a rich jus
С	Loin of cod wrapped in parma ham, with a herb crust served with crushed potatoes and roasted mediterranean vegetables
D	Filo pastry parcel of sweet potato, butternut squash and feta cheese on a tomato and garlic puree
A	Vanilla cheesecake with rhubarb compote
В	Black cherry bakewell tart served with clotted cream
С	Chocolate brownie served with a hazelnut topped crème anglaise and hot chocolate sauce
D	Treacle sponge with a cinnamon, apple and raisin crème

£35.00

Per Head



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## Balmoral

Four course sit down menu with coffee and chocolate truffles.

- A Goose liver parfait with poached apple and port jelly
- B Potted atlantic prawns
- C Glazed goats cheese with toasted brioche with rocket and olive salad
- D Carpaccio of tuna with a spicy soya and orange dressing
- A Mushroom risotto with roast peppers
- B Tomato consomme with basil dumplings
- C Linguine with crayfish and asparagus
- D Poached fillet of sole on a bed of spinach, saffron sabayon
- A Mille feuille of salmon sea bass and scallops sorrel gravy
- B Roast sirloin of beef prince albert crammed with liver pate wrapped in bacon
- C Breast of duck on a parsnip mash with a honey lime & ginger pepper sauce
- D Vegetable roulade on a bean cassoulet with vegetable crisps
- A Strawberry tart with cointreau creme fraiche
- B Tiramisu with griottines in syrup
- C Hot chocolate fondant with pistachio ice cream
- D Pineapple fritter with a compote of black peppered pineapple coconut ice cream

## Chatsworth

В

£47.00

Per Head

Five course sit down menu with coffee and chocolate truffles.

- A Lobster and crayfish terrine
- Potted atlantic prawns
- Warm breast of pigeon on a bed of leaves with a plum and whisky dressing
- D Fresh asparagus with a truffle sabayon
- Champagne sorbet
- 3 King prawns wrapped in filo pastry, ginger and spring onion jus
- C Harlequin soup a duet of broccoli and cauliflower
- D Wild mushroom tart
- A Cannon of lamb with roast vegetables and dauphinoise potatoes
- Venison wrapped in pancetta, redcurrant port jus
- C Fillet of beef topped with a tomato souffle
- D Roast shallots burgundy layered with courgettes, leeks and peppers on a bed of spinach, tarrogan sauce
- A Cappuccino of chocolate
- B Assiette of chocolate desserts
- C Crème brulèe tart with fresh raspberries
- D Hot mini puddings
  - English continental cheeses with walnut bread, grapes and celery





# CANAPÉS & DRINKS

## Reception Canapés

## Amuse Bouche Refined Canapes - \$400 for up to 70 people

Pea and mint risotto

Duck parfait with an orange zest syrup

Asparagus and watercress soup with a parmesan twirl

Pork belly with a parsnip puree and mini burnt apple

Ham hock and piccalilli slow roast beef cottage pie

Stilton roulade with deep fried watercress

Cod brandade with a hint of mint

Deep fried Mozzarella with pear chutney

## Canapés - £300 for up to 70 people

Brie and tomato croustade	
Mini stilton & walnut tart	
Mini fish & chips	
Chicken satay with peanut dip	
Mini vegetable samosa	
Salmon roulade	
Mini potato skin with smoked bacon & sour c;ream	
Strawberries with fresh yogurt dip	

## Bar Nibbles - £100 for up to 70 people

Bowl of crisps
Bowl of peanuts
Bowl of Japanese rice crackers
Bowl of olives

## Drinks Packages

# Silver Bucks Fizz on arrival Half bottle of house wine per person Glass of pink or normal Cava to Toast Gold Exercise series \$26.00

Pimms on arrival Half bottle of house wine per person

Glass of house Champagne to Toast

#### Platinum

Kir Royale on arrival	£29.50 Per Head
Half bottle of premium wine per person	
Glass and top up of house Champagne to Toast	

Per Head

## Drinks Extras

Fruit Juices served in jugs	£6.95
Fruit squash in jugs	£4.00
Pimms served in a jug	£15.00





# BUFFET MENUS

## Finger Buffet 1

Selection of open and closed sandwiches on assorted breads: Honey roast ham with wholegrain mustard, tuna spring onion and cucumber, roast chicken salad with lemon mayonnaise, brie & cranberry (v), cheddar cheese with red onion chutney (v)

Greek style chicken kebabs

Pork sausage in a sweet glaze

Miniature prawn cocktail

Spinach, cherry tomato and feta quiche (v)

Indian snack selection with sweet pepper chutney & mint raita (v)

Cheese straws served with olive tapenade (v)

Potato wedges (v)

Miniature fruit tarts

## Finger Buffet 2

Savoury filled croissants and bagels: Ham, cheese and fig chutney, smoked salmon with chive cream cheese, roast pepper, garlic and sweet chilli (v), cream cheese with sweet peppers (v)

Pancetta, caramelised onion and brie quiche

Smoked salmon and haddock fish cakes served with tartare sauce

Mini pork pie with an ale chutney

Teryaki beef & sesame skewers

Sea salt and rosemary mini baked potatoes with soured cream & chive

Mexican snack selection (v)

Chinese vegetable spring rolls with sweet chilli dip (v)

Miniature filo basket filled sweet roasted pepper & cream cheese (v)

Miniature raspberry pavlovas

Chocolate fudge brownies



## Barbecue

Minute steak sandwich with fried onions

Pork & apple sausages

Homemade beef burgers

Barbecue pork ribs

Piri piri chicken breast

Marinated red peppers & aubergine topped with feta served in a warm pitta (v)

Baby tomatoes, mozzarella and torn basil salad (v)

Homemade creamy coleslaw (v)

Roasted vegetable cous cous salad (v)

Indian spiced new potato and chick pea salad (v)

## Hog Roast

Carved hog roast served with floured stotties, homemade sage & onion stuffing, fresh apple sauce & gravy

Homemade vegetable lasagne (v)

Roasted new potatoes with sea salt & thyme (v)

Selection of 3 salads

Carved beef or turkey or lamb can also be provided on request at \$5pp supplement

We are more than happy to provide you with a tailor made menu to suit your requirement.

£20.50 Per Head

£22.50

Per Head







## COLWICK HALL HOTEL

Colwick Park, Racecourse Road, Nottingham, NG2 4BH Tel: 0115 950 0566 Email: weddings@colwickhallhotel.com www.colwickhallhotel.com



