



CONFERENCES & EVENTS

AT COLWICK HALL



NOTTINGHAM'S PREMIER
FUNCTION VENUE



Five Reasons why you should choose Colwick Hall as your next conference or event venue.



LOCATION

Location, location, location. Colwick Hall is a Grade II* listed Georgian mansion that has been sympathetically restored and is a luxuriously decorated 4 star hotel with excellent high speed WiFi. Set in 60 acres of parkland, it makes for a tranquil setting, yet within 2 miles of Nottingham City centre. Easy access to Nottingham train station, East Midlands Airport and a central meeting point for the UK.



CAPACITY

Up to 500, with a choice of suites from the Ballroom to the Pavilion, Colwick Hall offers capability of meetings and events from 2 to 500 people.



FOOD & SERVICE

We are a team passionate on high quality food with lots of choice and catering for a wide variety of healthy options and dietary requirements. An attentive and focused team dedicated to delivering your event with accuracy awaits you.



PARKING

One of the great benefits is ample car parking for up to 150 cars, making a comfortable arrival as you enter the arrowed gates and gravelled driveway leading to the main hall.



VALUE

With a flexible team and bespoke approach we are all about offering excellent value for money. Whilst it is a grand venue, our prices are competitive and our sales team will be more than delighted to work through a host of options to meet your satisfaction.

THE PERFECT VENUE

With a stunning setting second to none, Colwick Hall is not only a destination venue, but also delivers attentive service, delicious cuisine and the ability to host small meetings right up to large events.

“I cannot thank you and the staff enough for the professionalism and fantastic customer service that you offer at your hotel. I had quite a challenge on my hands and I certainly would not have been able to organise such a successful event without the support of the staff and their excellent hospitality.”

Jill Heslop
Luxfer Gas Cylinders

The Venue

The Lakeside Pavilion

The grand, all year round, marquee befitting a stunning historic house is the perfect venue for hire for large corporate events, product launches, conferences and exhibitions. Accomodating up to 500 delegates, the Lakeside Pavilion is very popular for awards dinners, themed functions, dinner dances and balls. Set alongside the lake and overlooking the country park it makes for a most exquisite setting. With its own garden area, private bar, stage and dance floor, the Lakeside Pavilion comes well equipped for your prospective event.

- CAPACITIES
- Classroom: 350
 - Theatre Style: 500
 - Cabaret: 350
 - Private Dining: 500

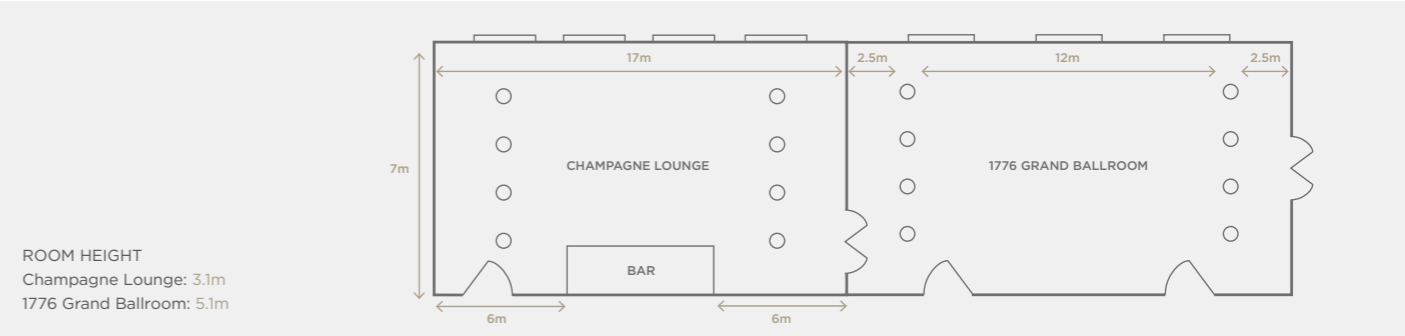


The Venue

1776 Grand Ballroom & Champagne Lounge

Sophisticated, highly ornate and impressively detailed with fluted Corinthian pillars. Guests can enjoy the Champagne Lounge (originally the library within the house) for a pre drinks reception or as a relaxing breakout room with the main meeting, conference or dinner in the Ballroom.

- CAPACITIES
- Boardroom & U Shape: 42 & 36
 - Classroom: 42
 - Cabaret: 70
 - Theatre Style: 100
 - Private Dining: 100



The Venue

DeColwyck & John Carr Suite

On the south eastern wing, designed in the Rococo period, this suite of three interlinking rooms is ideal for meetings and conferences in the day and private dinners in the evening be it corporate or social.

- CAPACITIES
- Boardroom Shape: 24

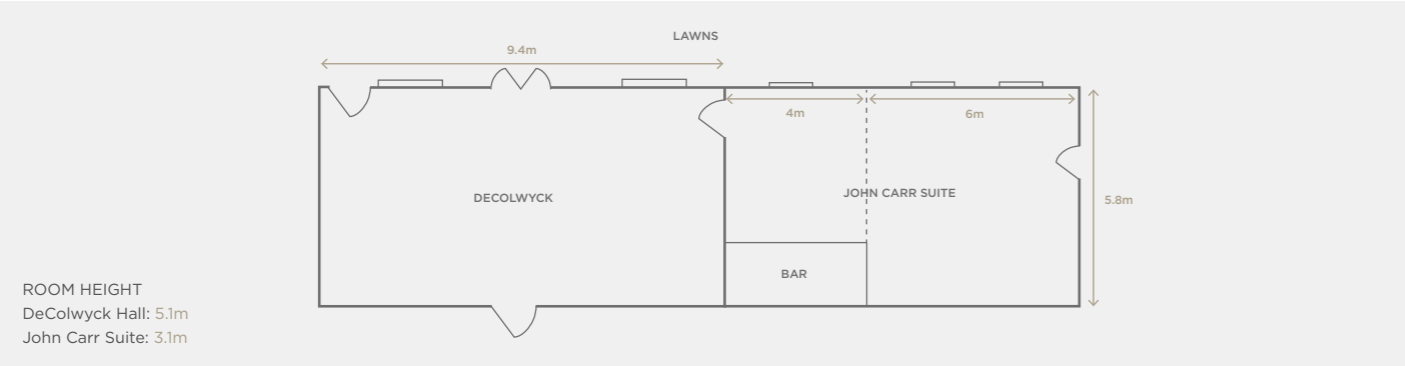
U Shape: 20

Classroom: 24

Theatre Style: 40

Cabaret: 24

Private Dining: 36



The Venue

George Stubbs

An exclusive first floor boardroom, perfect for prestigious meetings or exclusive dinners.

Occupying a vantage over the lake and fountain, George Stubbs (himself famous for painting Lady Sophia Musters riding horseback into the backdrop of Colwick Hall c 1777) is your premier strategic meeting address.

- CAPACITIES
- Boardroom: 12



Byron's Brasserie

Our main restaurant, Byron's has a real "wow" factor. As you step in, the magnificent Wedgewood effect ceiling depicting Cherubs and Venus is breathtaking, as are the featured walls adorning pictures of the famous poet and his romantic poems. The perfect place to dine for your conference lunches & dinners, or even to hire for your breakfast seminars.

- CAPACITIES
- Dining: 60



CONFERENCES & MEETINGS

Whether you are looking for a small one-to-one or a full day meeting, whether it is your team away day or training day, a product launch or roadshow ~ our meeting rooms will cater to all your requirements including excellent food, first class service and well equipped high speed WiFi access with anytime multiple users and no bottlenecks - ideal for large-scale conferencing.

Exhibition & Product Launches

From cars to cosmetics, Colwick Hall has hosted a range of exhibitions and product launches in our conference venues that are available for hire. For small and medium sized events, the Grand Ballroom and Champagne Lounge is a particular favourite with clients. For larger set ups including ride and drive days, the Lakeside Pavilion with up to 600 sq. metres of floor space and high ceilings from 2.2m to 4m at its apex, provides enormous flexibility for you to host your trade fairs or showcase your products exactly the way you want. We are happy to accommodate set-up the day before your event to make it as stress free as possible on the day and tailor make your package to suit your preferred requirements. Location and products will be a well kept secret.

Team Building & Family Fun Days

Having the capacity to accommodate up to 1,000 guests, Colwick Hall is a perfect venue for your team building and family fun days. Combining location, space and facilities to offer all you need to host a day of entertaining activities and challenges.

Family fun days can also be combined with evening summer parties, barbecues and drinks receptions to really make the most of the great British summer.



Packages & Costs

Meeting and conference spaces on both ground and first floors of the Hall make an impressive setting for your day. Breakout rooms or additional meeting space for networking, training or discussion is often incorporated within your package.

Corporate Delegate Rate - £35pp

For delegate numbers in excess of 20, we offer a day Delegate package at £35pp, includes the same specification as the Day Delegate rate below.

Day Delegate Rate - £55pp

- Danish Pastries or Bacon Rolls with Tea, coffee on arrival
- Mid morning tea, coffee with biscuits
- Working buffet lunch or 2 course restaurant lunch
- Fresh Orange Juice with Lunch
- Afternoon tea, coffee with biscuits
- Mineral water, cordial and sweets
- Stationery, flipchart and screen
- LCD Projector
- Free WiFi
- Ample onsite parking
- Service & VAT

Above package subject to a minimum of 10 people. We are more than delighted to work with agents and all our rates are commissionable

Room Hire Only

For training, away days or other events which may not be suited to a day delegate rate we offer flexible room hire only rates in our conference venue. If you get peckish during the day you can always head to our Byron's Brasserie for food and refreshments.

ROOM	HALF DAY	FULL DAY
George Stubbs	£175	£250
DeColwyck Hall & John Carr Suite	£400	£750
Grand Ballroom & Champagne Lounge	£750	£1,500
Lakeside Pavilion	£1,000	£1,950

Residential Conference Package - £175pp

- Breakfast rolls on arrival
- 3 servings of tea and coffee
- Working Finger Buffet or 2 course restaurant lunch
- LCD Projector, Screen and Flipchart
- Free WiFi
- Stationery
- 3 course dinner in the restaurant
- Overnight accommodation based on executive double room for single occupancy. Being a historic house, whilst our bedrooms are incredibly opulent we have a limited number and hence we partner with a number of equivalent local hotels to source your additional bedroom requirements. In addition complimentary transport is included.
- Full English breakfast
- Ample onsite parking
- Service and VAT

Above package subject to a minimum of 10 people.



Conferences

FOOD & DRINK

Breakfast Menu

To Start

Fresh Muesli pots with yoghurt and fresh berries

Selection of cereals

Baskets of croissants and rustic bread

Selection of fresh juices

Seasonal fresh fruit salad

Yoghurt Pots

Homemade preserves

To follow, choose one of the following

Traditional full English-Maple back bacon, Derbyshire pork and leek sausage, black pudding, chestnut mushrooms, heritage tomatoes and choice of eggs

Eggs Benedict

Homemade pancakes with a selection of fillings-
fresh fruit/maple syrup/chocolate

Vegetarian full English breakfast is also available

Gluten free and Lactose options available on request

Byron's Lunch

Select two courses

Starters

Hearty leek and potato soup with crème fraiche (GF) (V)

Ham hock and minted pea (GF)

Antipasto plate (Italian ham, salami and swiss cheese, chargrilled vegetables, hummus and basil dips) served with parmesan toast (GF with alternate bread)

Heritage tomato bruschetta served with a balsamic glaze, and dressed with wild rocket (GF with alternate bread) (V)

Crab and ginger fish cakes served with a mixed leaf salad and chilli jam

Main Courses

Primehouse steak served with anchovy butter, sleeper chips and a dressed green salad (GF)

Homemade chicken and chestnut mushroom pie served with dauphinoise potatoes and a panache of green beans and peas, lightly buttered (GF with alternate pie case)

Baked fillet of salmon served with beurre blanc, pea puree and watercress and parsley new potatoes (GF)

Pithvier of forest mushrooms and roasted shallots served with a tomato jus (V)

Desserts

Belgian chocolate torte with a sweet crackle base served with sweetened mascarpone cream (GF) (V)

Lemon and orange cheesecake dressed with a lemon curd coulis (GF with alternate base) (V)

Apple and cinnamon tart served with a vanilla bean crème anglaise (GF with alternate tart case) (V)

Lemon meringue served with a raspberry puree eton mess (GF) (V)

Other dietary requirements can be catered for upon request



Conference Buffet Menu

Select any 8 items

Selection of Open and Closed Sandwiches on White, Wholemeal Bread and Continental Rolls

Smoked Bacon, Tomato, Dijon Mayonnaise & Rocket

Honey Roast Ham with Wholegrain Mustard

Tuna Spring Onion and Cucumber

Ham, Swiss Cheese, Tomato & Lettuce

Roast Chicken Salad with Lemon Mayonnaise

Turkey Club

Brie & Cranberry (V)

Egg Mayonnaise and Paprika (V)

Cheddar Cheese with Red Onion Chutney (V)

Savoury Selection

Smoked Salmon and Haddock Fish Cakes served with Tartare Sauce

Crab Parcel with Melted Cheese

Satay Chicken Skewers with a Sweet Chilli Sauce

Sea Salt and Rosemary Miniature Baked Potatoes

with Soured Cream & Chive/Bacon & Chive (V)

Spinach, Cherry Tomato and Feta Quiche (V)

Tomato, Mozzarella and Basil Skewers (V)

Chinese Vegetable Filo Rolls with Sweet Chilli Dip (V)

Thai Green Chicken Curry with Jasmine Rice

Lamb Tagine with Cous Cous

Tagliatelle with Chicken, Herbs and Mushrooms in a Cream Sauce

Courgette, lemon and basil risotto (V)

Dessert Selection

Mini fruit cheesecakes (V)

Chocolate fudge brownies (V)

Mini fruit tarts (V)

Mini fruit scones with clotted cream and jam (V)

Gluten and dairy free options are available on request

Conference Healthy Buffet Options

£5pp Supplement

Selection on arrival with tea, coffee

Overnight Oats (V)

Fresh Fruit Salad (V)

Natural Greek yoghurt with honey (V)

Mid-morning or Afternoon Tea/Coffee Break
(Choose one)

Toasted oat clusters (V)

Mini banana muffins (V)

Hazelnut and raisin flapjacks (V)

Buffet Lunch

5 bean salad (V)

Caesar salad (V)

Gazpacho soup-shots (V)

Roasted vegetable kebabs (V)

Chicken Satay

Selection of open sandwiches served on rye bread (V - options available)

Stuffed cherry tomatoes (V)

Grilled basil chicken breast

Seasoned sweet potato fries (V)

Spicy turkey meatballs

Poached salmon, garlic and chilli prawns

Couscous salad (V)

Vegetable crudities/toasted pitta chips and selection of dips (V)

Greek salad with feta cheese (V)

Fruit kebabs (V)

Melon Cocktail (V)

Meringue nests filled with crème fraiche & fruit salad (V)

Gluten and dairy free options are available on request

Byron's Evening Dinner Menu

Starters

Farmhouse celery soup with herb croutons

(GF without croutons) (V)

Smoked tomato, mozzarella & parmesan cheesecake

(GF with alternate base) (V)

Caramelised red onion and tomato tart served with peppered goat's cheese and watercress salad

(GF with alternate tart case) (V)

Prawn, mussel & clam risotto infused with saffron finished with shellfish oil & rocket leaf (GF)

Mains

Supreme of corn fed chicken with a forest mushroom and chestnut jus, dauphinoise potatoes and green beans (GF)

Salt baked cod loin served with crushed new potatoes, pea puree and watercress (GF)

Braised shank of lamb on onion mash with a rosemary and red wine sauce (GF)

Roasted vegetable wellington with a cream, champagne and tarragon sauce (GF with alternate pastry case) (V)

Desserts

Chocolate tart with raspberry sorbet and freeze dried raspberries (GF with alternate tart case) (V)

Black cherry cheesecake with chocolate work and a black cherry gel (GF with alternate base) (V)

Treacle tart served with butterscotch ice cream and an almond praline (V)

Continental cheeseboard (GF with alternate bread) (V)

Other dietary requirements can be catered for upon request



A man in a tuxedo stands at a podium, speaking into a microphone. He is facing a large group of guests seated at round tables. The room is elegantly decorated with white draped ceilings, warm lighting, and a checkered floor. The guests are dressed in formal attire, and the atmosphere appears to be a high-end gala or awards ceremony.

STUNNING & UNIQUE EVENTS

We have something for everyone whether you are looking to host an awards or company dinner, society dinner or gala ball ~ Colwick Hall with its dramatic setting will ensure that your event is unique and memorable.

In the following pages we share with you some of the events we have hosted in recent years.

“Firstly I would like to thank the team at Colwick hall for a fabulous event. Personally as event co-ordinator all the stress was taken away on the day by an extremely efficient team of people. I received great comments about the food, it was served quickly, hot and to a very high standard. Thank you all again.

Experian

THE EVENT

Colwick Hall has thoroughly enjoyed welcoming the University of Nottingham's School of Computer Science over the last 5 years. They have annually held their academic away days in our 1776 Grand Ballroom & Champagne Lounge, which we find is the fitting setting for their preferred cabaret layout for approximately 50 delegates. This client normally chooses to upgrade their day delegate rate to include breakfast rolls on arrival, and they make full use of the Champagne Lounge bar by staying on for post-event drinks to round off their event in style.



THE RESPONSE

“We’ve been using Colwick Hall for around 5 years now for our academic away days, and have never yet been disappointed. Our most recent event was 21st September 2016.

Service and welcome on arrival was warm and professional. All our catering arrangements were as ordered and delivered without any delay. We couldn’t fault any of the food and, in fact, the selection for the hot and cold lunch buffet was incredibly impressive. No one went hungry or had reason to.

We usually number around 30-50 delegates at an away day and find the Champagne Lounge and Ballroom suit our requirements handsomely. The staff at Colwick Hall seem to go right out of their way to ensure everything is set up just as we need it and are on hand throughout the day for any enquiries.

The venue is comfortable, clean and well maintained, and without any noise interruption.

Thank you to Naomi, Divya and everyone else at Colwick Hall who helped to make the day a very enjoyable one. Your hard work was our satisfaction.”

Tripadvisor Review

“The food was delicious (and in no short supply), and the service was of the high standard we’ve come to expect”



THE EVENT

In 2015, Benjamin Barsby met a tragic and untimely passing at the age of 21 whilst studying Law at university in London.

Benjamin’s family, partner and friends are determined to mark the loss of Benjamin by working towards helping and creating a more positive outlook for many other individuals, including those who are suffering whilst facing mental or emotional distress. Working with Nottinghamshire Community Foundation (NCF) they have created a new charitable fund in Benjamin’s name, with a primary aim of growing it to build a permanent legacy in support of mental and emotional wellbeing and preventative work in Nottinghamshire and the UK.

Colwick Hall were the proud hosts of Benjamin Barsby’s very first Harry Potter themed charity ball in 2015, and after the charities success in raising an incredible £14,742 from this event alone, we welcomed them back again in 2016. This event saw a Casino Royale themed ball, containing drinks reception, 3-course meal, amazing live entertainment, as well as a silent auction and a raffle.

HOW WE HELPED

The organisers approached Colwick Hall with their grand idea to host a charity ball in memory of Benjamin Barsby. It was still early stages, and the charity hadn’t formally been set up at this point - so this was new territory for the client! – we therefore put pen to paper and began working out potential plans.

The girls were happy with the quote and ideas that had been discussed, and came for a viewing of our Lakeside Pavilion to check out its suitability and to start imagining the event.

Plans were well underway for the ball and a finalising meeting was held at the venue to figure out plans for the 365 guests who had been confirmed.

The date had arrived! The Harry Potter themed charity ball was finally here. Prosecco on arrival with a string quartet in the background, followed by a delicious three course sit down menu accompanied by a live singer, a band to follow and lots of other entertainment in between including photo booth, games, raffle, auctions, and speeches.

“The night went amazingly and the venue was perfect, we ended up raising £14,742! Thank you for all your hard work.”



Events Case Study:

Imtech Family Fun Day

THE EVENT

Colwick Hall welcomes this annual corporate family fun day in early Summer sprawling over the grounds. Organised by Alison, PA to the MD, the event span across the Lakeside Pavilion, our all-year round marquee, and the adjoining landscaped gardens. This not only allowed wet weather cover but the ability to plan a variety of indoor and outdoor events (even sumo wrestling!)

The day included a drinks reception, a grand buffet, barbecue, hog roast with beer and wine, after a morning of engaging teambuilding activities.



THE RESPONSE

“Colwick Hall has been a keen favourite and has kept Imtech returning to host their Summer teambuilding and fun day. The listed country house mansion hotel made the event one of distinction whilst being versatile to add quirky touches such as a visiting ice cream van - perfect on a scorching day!”.

Imtech



Directions

Colwick Hall Hotel is situated just two miles from the City Centre located in over sixty acres of Colwick Park and has ample parking for delegates. It is easily accessible by:

ROAD

- M1 junctions 24, 24A, 25 & 26.
- A1, A52 and A46

Head towards West Bridgford and pick up signs to Nottingham Racecourse and Colwick Park and follow all the way. Turn into Racecourse, continue straight past the racecourse entrance and we are situated a quarter of a mile on the right hand side.

RAIL

- Nottingham Station - 2.3 miles
- Newark North Gate Station - 21.6 miles

AIR

- East Midlands Airport - 15.8 miles
- M1 junction 24A and 25

LOCATION

Colwick Hall Hotel
Colwick Park, Racecourse Road
Nottingham NG2 4BH





Planning your next
event or conference?
Get in touch with our
dedicated team now!

Tel: 0115 950 0566

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