

SIMPLY AMAZING



WEDDINGS
BY COLWICK HALL

Crystal
Edition



HANDMADE
WITH LOVE FROM
COLWICK HALL
Your Perfect Setting

*Top 10 tips for
brides and grooms*

A truly memorable journey awaits...



Contents



3

From the Team

Congratulations on your engagement and welcome to Colwick Hall!

4

From this day forward let us help you customise every step of the way..

5

Adele's Top 5 Beauty Tips for Weddings

Professional make-up artist, Adele Coxon, shares her secrets.

6

A Guest Piece from the Wonderful Valerie

Nadine and Andrew's Colwick Hall Wedding.

7

Your Perfect Setting

Why Colwick Hall is the ideal venue for holding your wedding.

8-13

Handmade With Love from Colwick Hall

Our amazing wedding packages.

14-15

Extra Special Touches

Canapés, amuse bouche, music, sweets and drink packages.

16

More 'Simply Amazing' Ideas

With love from us to you.

17

Do Me a Favour

Wedding favour inspiration.

18

Dancing the Night Away

Cake cutting, first dance and dancing the night away.

19

Champagne Breakfast for the Morning After

Add that little touch of sparkle.

20

Top 10 Tips for Brides and Grooms

Hear from the experts.

21

A Helping Hand

From the professional wedding suppliers.

22

Perfect in all Seasons, Picture it Now...

Colwick Hall through the seasons.

23

Wedding Planning Checklist

Our 20 steps will steer you in the right direction!



From the Team

“Once in a while, right in the middle of an ordinary life, love gives us a fairy tale.”

Congratulations on your engagement!

This is one of the most happy times of your life, with lots of celebrating and planning ahead! We know how excited you are because we have experienced these moments with many brides and grooms over the years, it's a magical journey.

Hosting weddings is one of our favourite things to do and we are here to help you make all of your dreams come true, as you write the pages of your next chapter together.

‘Simply Amazing’ has been created with love from our team, to help you explore what you may like on your unique and special day.

We've filled it with plenty of inspiration, but we're not here to tell your story - you are! We'd love to hear it, and invite you in to have a look around if you like what you see. We are just a phone call away! In the meantime...

Happy wedding planning,

The Colwick Hall Team x

Colwick Hall, Racecourse Road,
Nottingham, NG2 4BH
0115 9500 566
weddings@colwickhallhotel.com



*From this day forward let
us help you customise every
step of the way...*



What are your plans for the night before your wedding?

Stay

Stay in our Mozart, Beethoven or Duke of Wellington rooms – spacious for relaxing with beautiful bathrooms to match. Why not enjoy bubbles and strawberries in the bedroom to make for a luxurious night.

Dine

Dine in our Byron's Brasserie - a lovely moment to share with your close family and friends the night before your special day. Byron's Brasserie has a vibrant bar and sharing platters make for the perfect informal dining experience.

*Why not enjoy cocktails, Peroni
and Prosecco as well.*

The Brasserie is also well known for outstanding steaks and seasonal dishes cooked to perfection by our passionate chefs - so there is always the option of something from our a la carte menu too.

Hen Party Ideas

A very popular choice tends to be one of our themed or grand afternoon teas - with bubbles of course! Byron's have a host of magical experiences during the year that you could be part of.

10% off

Your hen party
celebration

**50%
discount**

off one nights stay
for weddings
when you book
for two nights



Adele's Top 5 Beauty Tips for Weddings

One of a bride's main concerns on the morning of her wedding is looking her best! Well worry no more - Adele Coxon, regular make-up artist to the Hall has shared her secret tips for all you brides-to-be!

1. When picking your wedding makeup look, choose a key feature to emphasise. Either a statement lip and subtle eye, or go all out smokey eye with a nude lip. Never both as you may look more 'night on the town' than glamorous bride.
2. When choosing your bridal look, I love to stick to neutral tones which define and show off your best features. Neutral tones also keep your wedding images looking fresh year on year.
3. If your brows are a little sparse or none existent why not consider microblading. Natural real looking brows can be created with this fabulous technique. You'll also have no worries of possibly smudging your perfect brows. I would recommend starting treatment for this at least two months before the wedding to allow for the two parts of treatment and healing time.
4. When choosing a foundation, I advise opting for a satin finish. This gives a gorgeous finish and there's no worries of looking 'cakey' which can happen with Matte, or 'sweaty or wet' which can happen with Dewey. Satin finish also gives a nice sheen over the face that makes everyone's skin look healthy and glowing.
5. Skin preparation is key to the ultimate perfect makeup application. A course of facials on the run up to the wedding work wonders to boost skin condition and help with calming down or stopping certain skin issues. I always recommend dermaplaning facials to brides on the run up to the wedding as it really does give that natural glow back to the skin. This treatment removes all dead skin cells clogging up the facial pores as well as the tiny vellous hair from the face resulting in a super smooth canvas for a flawless make-up application.

Hope these tips help give you some inspiration! For further information please don't hesitate to get in touch with myself.

Happy wedding planning,

Adele x

07855955910

www.adelecoxon.co.uk

www.nottinghammicroblading.co.uk



A Guest Piece from the Wonderful Valerie



CHRISTMAS RED AND A LITTLE SCARLETT! - NADINE AND ANDREW'S COLWICK HALL WEDDING

One of the many things I love about being a wedding planner is meeting and working with so many wonderful couples. I had the absolute pleasure of working with Nadine and Andrew. From the moment I met them and their beautiful little girl Scarlett, I knew that they were going to be a pleasure to work with! Nadine and Andrew were married at Plumtree church in Nottingham and their reception was held at Colwick Hall. Here's the lovely Nadine to tell you a little bit about her big day...

The Proposal

Andrew and I have been together for about 12 years now, I can barely remember life without him! We had discussed marriage but nothing serious as there was always something else to spend money on! The proposal came out of the blue on Christmas day; I opened the wrapping paper and inside was the cardboard jewellery box that belonged to the necklace that my great-grandma had given me (a very cherished gift). Inside the box was a note saying "I owe you one engagement ring - will you?". Well obviously I choked back the tears and said yes!

The Plan

We decided on Plumtree Church as our first house was in Normanton-on-the-Wolds and we used to walk past the church most weekends. Colwick Hall brings back childhood memories for us both, we both used to play in the grounds as children so it seemed a fitting place for our reception. We had a

girly trip out one Sunday afternoon to have a look round and the wonderful staff and the beautiful decor sold it to us there and then.

My Dress

My dress was from Bridal Suite in West Bridgford, which was the first shop I went in. Scarlett and I decided one weekend that we wanted to look at some dresses so we just turned up. I had no idea what I wanted except not a meringue! The young lady asked me a few questions and then said "I know exactly what you want - she came back with the beautiful dress I bought."

Theming

The general theme of the day was family friendly - I had organised a bouncy castle, outdoor games, dressing up, goody bags and a pick and mix station. There are lots of children in our family and I wanted parents to feel relaxed and not worried that they were making too much noise. It was the wedding of my dreams - made by the people I love.

Thank you so much Nadine. It was an absolute pleasure and a privilege working with you and Andrew. It was a gorgeous day and I'm so pleased you and all your family and friends had such a lovely time.

Valerie x


BENESSAMY
wedding and event planning

Your Perfect Setting



1776 Grand Ballroom

Our 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 that overlooks the lake and is ideal for evening receptions.

☀ Day capacity:	Up to 90
🌙 Evening capacity:	Up to 150



DeColwyck

Situated on the east wing of the manor, the DeColwyck is the perfect venue for a smaller wedding reception, with ornate walls and views of the landscaped gardens. Paired with the John Carr suite it is perfect for evening receptions too.

☀ Day capacity:	Up to 36
🌙 Evening capacity:	Up to 100



The Lakeside Pavilion

A grand all year round marquee set alongside the lake overlooking the country park, making for the most romantic setting. The Lakeside Pavilion has its own decking area, perfect for photographs, and its own bar, dance floor and stage.

☀ Day capacity:	100 - 500
🌙 Evening capacity:	100 - 500



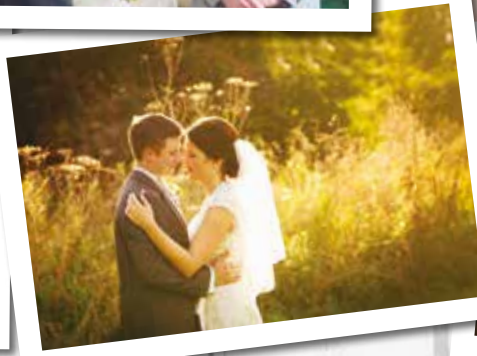
Byron's Brasserie & George Stubbs

Byron's Brasserie - 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 for up to 12 people.

All our settings are licensed for civil ceremonies. We recommend a 1.30pm ceremony, which you can book by contacting: The Register Office on 0115 8415554 or email office.register@nottinghamcity.gov.uk

Handmade With Love from Colwick Hall



At Colwick Hall we want to make your special day together extraordinary. Your story so far has led you to this moment and we want to begin your next chapter together in the most perfect way, your way.

We have carefully crafted and designed the most exquisite wedding packages, where we have paired the food and drink to compliment each other to be the perfect match. We want every inch of your day to be special to you and your guests to create memories that last you a lifetime.

However, we know that every bride and groom are unique and no two love stories are the same, that's what makes them so magical. Whilst we have created something special, we are very happy to begin with a blank page and help you to create this part of your story so it is completely unique to you both.

Some couples like to choose one of our carefully crafted packages, others like to use them as a starting point and then add their own unique touch and then there are those who like to begin from fresh. We love working with all of you, your story becomes a part of our story and the team here at Colwick Hall have helped to create and watched many happy love stories over the years here. It's your moment now...

*We look forward to celebrating
your happy ever after with you.*



SUMMER WEDDING PACKAGES

UNITY

£7,500

from April to September



£1,000 off
When you book
Mon-Thurs

£500 off
for Sun

Based on our 1776 Grand Ballroom & Champagne Lounge and 70 daytime guests and 100 evening guests

Wedding Breakfast

The Menu has four choices for each course and we require you to choose a set menu. We cater for vegetarians and dietary requests separately. Children under 11 can choose from our childrens menu at £15 for two courses.

French onion soup gratinee with gruyere
and mozzarella cheese

**Smoked mackerel and salmon pâté served
with a rustic bruschetta**

Smoked bacon and leek tartlet served on a
bed of baby leaf salad and crème fraiche

Pinot noir beetroot jelly with a goats cheese salad

Breast of chicken stuffed with mozzarella and basil served with a
creamy tomato sauce, boulangère potatoes
and seasonal vegetables

**Traditional roast beef and Yorkshire pudding
served with roast potatoes and roasted vegetables,
dressed with a rich jus**

Loin of cod wrapped in parma ham, with a
herb crust served with crushed potatoes and roasted
mediterranean vegetables

**Filo pastry parcel of sweet potato, butternut squash and
feta cheese on a tomato and garlic puree**

Vanilla cheesecake with rhubarb compôte

Black cherry bakewell tart served with clotted cream

Chocolate brownie served with a hazelnut topped crème anglaise
and hot chocolate sauce

**Treacle sponge with a cinnamon, apple and
raisin crème anglaise**

Dreamy Drinks

English Garden on arrival
(Gordon's gin, elderflower cordial,
fresh apple juice & Prosecco)
Half a bottle of house wine per person
Glass of Prosecco to toast

Twilight Treats

Selection of open & 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

Bridal
Suite
Included



Additional numbers up to 90 for the day and 150 for the evening can be catered for at £35pp for the sit down meal, £26pp for the drinks package and £18.50pp for the evening buffet.

SUMMER WEDDING PACKAGES

ETERNITY

£8,500

from April to September

£1,000 off

When you book
Mon-Thurs

£500 off

for Sun

Based on our 1776 Grand Ballroom & Champagne Lounge and 70 daytime guests and 100 evening guests

Wedding Breakfast

The Menu has four choices for each course and we require you to choose a set menu. We cater for vegetarians and dietary requests separately. Children under 11 can choose from our childrens menu at £15 for two courses.

Cream of celery soup with a soft poached egg

Leek and Gruyere quiche served with sautéed wild mushrooms and a pea puree

Smoked duck Carpaccio served with a burnt orange, beetroot, turnip and endive salad

Smoked haddock and king prawn fishcake served with a sorrel and watercress sauce

Pea Veloute with a truffle cream

Gin, Tonic and lemon sorbet or a rhubarb and ginger sorbet served with an elderflower coulis

Beef tapenade served with wilted peppered rocket and shaved parmesan

Seafood Timbale served with pickled cucumber

Noisette of lamb with a Madeira sauce

Rolled fillet of sea bass with a Cornish Crab, chilli and coriander bon bon served with a white wine veloute

Daube of beef with pancetta served with a rich red wine jus

Braised belly of pork served on a savoy cabbage and smoked bacon cake dressed with a white sherry sauce

Timbale of roasted vegetables with garlic, thyme and roasted hazelnuts served with a plum tomato sauce

Warm chocolate brownie served with a sour cherry and kirsch ice cream

Pecan tart with a vanilla pod ice cream

Chocolate, pistachio and nougat semi-freddo

Lemon meringue cheesecake brushed with a white chocolate drizzle

Dreamy Drinks

*Prosecco & Popcorn on arrival
(your choice of sweet or savoury)
Half a bottle of house wine per person
Glass of Prosecco to toast*

Twilight Treats

BUFFET OPTION

Selection of open & 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

or

PORK COBS

Pork cobs served with floured stotties, homemade sage and onion stuffing, fresh apple sauce and gravy

Homemade vegetable lasagne (v)

Roasted new potatoes with sea salt and thyme (v)

Selection of 3 salads

Carved beef, turkey or lamb can also be provided on request at £5pp supplement

Bridal
Suite
Included

Additional numbers up to 90 for the day and 150 for the evening can be catered for at £45pp for the sit down meal, £26pp for the drinks package and £20pp for the evening buffet



SUMMER WEDDING PACKAGES

INFINITY

£9,500

from April to September



£1,000 off
When you book
Mon-Thurs
£500 off
for Sun

Based on our 1776 Grand Ballroom & Champagne Lounge and 70 daytime guests and 100 evening guests

Wedding Breakfast

The Menu has four choices for each course and we require you to choose a set menu. We cater for vegetarians and dietary requests separately. Children under 11 can choose from our childrens menu at £15 for two courses.

Lobster and crayfish terrine

Potted atlantic prawns

Warm breast of pigeon on a bed of leaves
with a plum and whisky dressing

Fresh asparagus with a truffle sabayon

Champagne sorbet

**King prawns wrapped in filo pastry, ginger
and spring onion jus**

Harlequin soup - a duet of broccoli and cauliflower

Wild mushroom tart

Cannon of lamb with roast vegetables and dauphinoise potatoes

Venison wrapped in pancetta, redcurrant port jus

Fillet of beef topped with a tomato soufflé

**Roast shallots burgundy layered with courgettes, leek and
peppers on a bed of spinach, tarragon sauce**

Cappuccino of chocolate

Assiette of chocolate desserts

Crème brûlée tart with fresh raspberries

Hot mini puddings

English continental cheeses
with walnut bread, grapes and celery



Dreamy Drinks

*Love potion on arrival
(a tiny potion bottle of Chambord liqueur
to be mixed into Prosecco)
Half a bottle of premium wine per person
Glass and top up of Prosecco to toast*

Twilight Treats

BUFFET OPTION

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

or

BARBECUE MENU

Homemade beef burgers
Minute steak sandwich with fried onions
Pork & apple sausages
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)

Signature
Suite
Included



Additional numbers up to 90 for the day and 150 for the evening can be catered for at £57pp for the sit down meal, £29.50pp for the drinks package and £20.50pp for the evening buffet.

WINTER WEDDING PACKAGES

WINTER

£4,500

from October to March
(Excludes Saturdays)



Based on our 1776 Grand Ballroom & Champagne Lounge and 70 guests

The Wintea Menu

(Winter Weddings meet Afternoon Tea)

We cater for vegetarians and dietary requests separately. Children under 11 can have a smaller portion that is more child friendly at £15pp.

To have and to hold (sandwich selection):

Chicken and cranberry
Smoked salmon with a lemon crème fraîche
Citrus glazed gammon
Mature cheddar and caramelised red onion (v)

Little puffs of love (savoury selection):

Stilton, pear and walnut tart (v)
Prawn cocktail vol au vent
Potato skins topped with smoked bacon and sour cream

Whispering sweet nothings (sweet selection):

Homemade cherry scones with blackcurrant jam and clotted cream
Blackberry kisses - crème patisserie and blackberries encased in a sweet pastry case
White chocolate sponge covered in an iced fondant (to fit your wedding colour scheme)
White chocolate and peppermint mousse
The 'She Said Yes' cupcake

Selection of fine blends of tea and coffees

Dreamy Drinks

Winter Berry Fizz on arrival
(Prosecco with seasonal fruit berries)
Glass of Prosecco to toast

Twilight Treats

Selection of English cheese served with biscuits, grapes, celery and chutneys



Bridal Suite Included



Additional numbers up to 90 can be catered for at £25pp for the afternoon tea, £14pp for the drinks package and £10.00pp for the selection of cheeses.

WINTER WEDDING PACKAGES

ENCHANTING

£5,975

from October to March

£1,000 off
When you book
Mon-Thurs
£500 off
for Sun

Based on our 1776 Grand Ballroom & Champagne Lounge and 70 daytime guests and 100 evening guests

Wedding Breakfast

The Menu has four choices for each course and we require you to choose a set menu. We cater for vegetarians and dietary requests separately. Children under 11 can choose from our childrens menu at £15 for two courses.

French onion soup gratinee with gruyere and mozzarella cheese

Smoked mackerel and salmon pate served with a rustic bruschetta

Smoked bacon and leek tartlet served on a bed of baby leaf salad and crème fraiche

Pinot noir beetroot jelly with a goats cheese salad

Breast of chicken stuffed with mozzarella and basil served with a creamy tomato sauce, boulangere potatoes and seasonal vegetables

Traditional roast beef and Yorkshire pudding served with roast potatoes and roasted vegetables, dressed with a rich jus

Loin of cod wrapped in parma ham, with a herb crust served with crushed potatoes and roasted mediterranean vegetables

Filo pastry parcel of sweet potato, butternut squash and feta cheese on a tomato and garlic puree

Vanilla cheesecake with rhubarb compote

Black cherry bakewell tart served with clotted cream

Chocolate brownie served with a hazelnut topped crème anglaise and hot chocolate sauce

Treacle sponge with a cinnamon, apple and raisin crème anglaise

Dreamy Drinks

*Winter Berry Fizz on arrival
(Prosecco with seasonal fruit berries)
Half a bottle of house wine per person
Glass of Prosecco to toast*

Twilight Treats

Hot selection of meat rolls with vegetarian options:

Pork, stuffing and crackling
Roast beef with horseradish mayonnaise
Glazed ham with homemade piccalilli
Mozzarella, tomato and basil (v)
Brie and cranberry with burnt honey (v)

Homemade sausage rolls with caramelised red onion

Pork ribs with a spicy BBQ sauce

Wild mushrooms and mozzarella arancinis with a red pepper dipping sauce (v)

Mac and cheese bites (v)

Potato lattice chips (v)

Sour cream dip (v)

Garlic mayo dip (v)

Chocolate fondant fondue

Bridal
Suite
Included

Additional numbers up to 90 for the day and 150 for the evening can be catered for at £35pp for the sit down meal, £26pp for the drinks package and £18.50pp for the evening buffet.

Extra Special Touches

Canapés

£300 for up to 70 people

Brie and tomato croustade
Mini stilton and walnut tart
Mini fish and chips
Chicken satay with peanut dip
Mini vegetable samosa
Salmon roulade
Mini potato skin with smoked bacon and sour cream
Strawberries with fresh yoghurt dip

*Additional canapes package is £5 per head
for additional guests*

Amuse Bouche

£400 for up to 70 people

Tuna nicoise with a seaweed crisp
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 branade with a hint of mint
Deep fried mozzarella with pear chutney

*(Additional Amuse Bouche package is £6 per head
for additional guests)*

If music be the food of love...

A great evening reception requires great music,
and we can take the stress off by booking a
DJ for yourself. For just £250 it is one less thing
for you to worry about.

If you are not sweet enough already...

Sweets are always a winner at any wedding.
Another add-on Colwick Hall can offer to make
your day even more special. Just £199 for a sweetie
cart to provide goodies all day long.



Keep calm & order cocktails...

Cosmopolitan

£7 glass/ £25 Jug

This adorable sweet and sour cocktail of vodka, orange liqueur and cranberry is a good time in a glass. Perfect for your wedding.

Peach Bellini

£8 glass/ £35 Jug

Home to the Harry's Bar in romantic Venice, a peach bellini is the ultimate love cocktail.

Singapore Sling

£8 glass/ £40 Jug

Created in 1915, this inimitable combination of gin, cherry brandy, lemon juice, a drop of grenadine, and a hint of benedictine is simply divine.

Harveys Wallbanger

£7 glass/ £25 Jug

Fun and simply amazing - vodka, galliano and orange.

Gin Fizz

£7 glass/ £25 Jug

Ultra-popular gin cocktail, very light with a sour citrus flavour – great in the Summer.

Rosecco

£7.50 glass/ £30 Jug

Prosecco going pink with petals.



Sharing a moment over a drink or two...

We have included a variety of drinks within each of our wedding packages, however many brides and grooms like to add a little extra to their tables which is why we have created drinks experiences to be shared at the table that will leave your guests with a wow factor long after they have finished their last sip.



Love Sparkles

£100

Why not place a bucket of love sparkles on each of your wedding tables? Each of our buckets come filled with ice, 4 x bottles of Prosecco and sparklers for all the table so you can create firework moments when the sun goes down.

For The Love Of Beer

£39

As the sun goes down, the music plays and you just want the gents to get up on the dance floor and dance, we may have the perfect solution for you. For The Love Of Beer are our beer sinks filled with 4 x Peroni, 4 x Corona, 4 x Budweiser & Chilli nuts. Perfect to be shared on each of your tables.

For Your Little Love Nippers Drink Package £7

Drinks package for the lovely little people who are precious to your special day.

Arrival Drink - Pic n' Mix Punch - Fruity punch with a mini side of sweet treats

Time To Toast - An Appetizing tasty sparkly fizzy apple drink to toast the bride and groom

Shared Table Juice Jugs

Fruit juices shared in jugs - £6.95

Fruit squash in jugs - £4.00

More 'Simply Amazing' Ideas

WITH LOVE FROM US TO YOU

Obsessed with Afternoon Tea?

Why not swap your wedding breakfast for a Gin Tea!

For those of you that like the idea of a **WEEKDAY WEDDING** (Monday - Thursday), full packages are available from just £3500.

Wow your guests and have run of the mill with all 16 bedrooms and several reception rooms when opting for exclusive hire.

GETTING MARRIED ABROAD?

How about hosting a **JUST WEDDING RECEPTION** with us from just £2950 for up to 100 guests.

EVER THOUGHT ABOUT A 'HOST A ROAST' WEDDING?

Essentially a delicious traditional roast dinner however as the bride and groom you secretly nominate a 'carver' for each table who is then ceremoniously charged with carving the succulent joint.

"Love knows no bounds"

We do same sex weddings.

Fusion menus add a twist for multicultural weddings!

BOUTIQUE WEDDINGS

available in our Byron's Brasserie suitable for smaller weddings of 15-40 guests.

Considering an idyllic mini moon retreat?

Romance is closer than you think with Lord Byron's ancestral home.

"We would like to thank you all in your help and support for giving us the dream wedding which was beautiful, well planned and most of all, the whole process from start to finish was fun. Thank you all!"

Mick & Andrea Dowd
Married at Colwick Hall
on 1st July 2017



Top Tip

Hire a photobooth and an empty keyring can be filled with a memory of your wedding.



Did you know?

The Colwick Hall team can provide love potion favours for your guests from £6.50 per person

Do me a Favour

WEDDING FAVOUR INSPIRATION



Top Tip

Relate chocolate bar favours to wedding table names

Dancing the Night Away

Cake Cutting

Although weddings can seem like a long day, time flies but it will also be full of continuous amazing experiences! Cutting the cake is one of the highlights. It is the starting point for evening guests. Consider if you'd like any saving, or if you want it cutting up to go alongside your evening food. Make your own tradition and remember to make the choices that are right for you!



First Dance

Once the cake is cut, the dance floor is open for the bride and groom to have their moment. All eyes on you - creating a memory that will carry life long meaning. Don't worry about it, embrace it. Within a few minutes your guests will join you and you can really relax and enjoy your evening.

Dancing The Night Away

Heels off, flats on - time to unwind and have fun with your nearest and dearest. Dance to your favourite songs, sing your heart out and cherish your first evening as newly weds!

Happiness is a piece of cake



Champagne Breakfast for the morning after

*Invite your friends and family to add that little touch of sparkle
to your continued celebrations with our Champagne Breakfast the
morning after your wedding!*

**Just £30
Per Person**

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

Arbroath smokies

Smoked salmon and scrambled egg on rye bread

Eggs Benedict

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

Seasonal vegetable frittata



To Finish

Strawberries dipped in chocolate, served with champagne
and pomegranate seeds or fresh raspberries

Selection of teas and coffee

**Vegetarian full English breakfast is also available*

Gluten free and Lactose options available on request



Top 10 Tips for Brides and Grooms

1 Don't leave it too late to book your dream venue! Diaries get booked up fast - we can vouch for that! The most important first to do's are to source the venue and get your church or civil ceremony booked - the rest of the wedding will build around this!

2 Plan your finances in advance! It can be so easy to get carried away. A few wedding fayres later and your budget for the essentials has been swallowed up by candy floss machines and ponies for ring bearers! We're not saying don't splash out, but there is a reality to face at the other side, and sometimes we just need someone to remind us of this!

3 Take our supplier recommendations on board. It can be hard to know who to book, who to trust, if you're being over quoted or if the quality is what it should be when this is something you've never done before! Don't forget - as a venue we are here to help you through the journey - use our expertise!

4 Be organised! You could have booked the world's best venue but without your cooperation we're all at a fail before we've even started! It's important the venue knows exactly what's happening - timings, menu choices, numbers, dietary requirements.... The list goes on! Don't be last minute!

5 You want to spend your day enjoying the company of your guests and not worrying about what's going on behind the scenes. Delegate a trusted person to keep things on point, take your gifts to a safe place, maybe even just to refill your sweetie jars or keep an eye on the kids, and to do all the jobs you just really don't want to at your wedding!

6 Weddings are always that awkward time when no one arrives having had lunch but your wedding breakfast isn't approaching till late in the afternoon, and well basically everyone's starving! Keep your guests going with canapés, bar nibbles or maybe hire in a sweetie cart - full tummies = happy guests!

7 It's all in the little touches. Our 1776 Grand Ballroom is the perfect example of a room that on its own exerts natural beauty. Sometimes less is more and it is just about making something feel individual to you. Great simplistic ideas include beauty boxes in the loos, disposable cameras on the tables, table names that relate to the favours (chocolate bars are a good one!), and lighting!

8 We're all for a good party and quite frankly we are happy for you to drink our bar dry but pace that alcohol intake on the day! We don't want a repeat of those messy hen and stag weekends!

9 Keep your guests entertained! Weddings can be a long day so be prepared - particularly when photos are being taken or rooms are being turned over. Perhaps something as simple as garden games or activity packs for the kids - or if budget allows some live music, a caricature or maybe a magician.

10 And finally before you know it you will be stood side by side saying your vows so don't forget to enjoy the experience! Cherish every moment - don't let the stress take over - this will be the most precious day of your life! As much as you are putting on a day for your guests, it is all about you so make the choices for yourself and not to please others!

A Helping Hand



John Price
Photography

079840 22349
www.johnpricephotography.co.uk



Creative
Occasions

Great company for all of your
decor, flowers and cakes.
Lucy on 07707 122404 or
creativeoccasions@outlook.com



Merv Spencer
Field Photographic

07970 187728
info@fieldphotographic.com
www.portraits.co.uk



Flowers on
Main Street

(Superb Flowers)
Conact Vanessa on
01159375217 or
info@flowersonmainstreet.co.uk



Matthew Ramsell
Magician

The perfect entertainment
07738280917
info@matthewramsellmagic.co.uk
www.matthewramsellmagic.co.uk



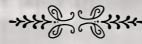
1st Galaxy
Fireworks

Contact: Samantha Smith
The Pyro Plot, Nottingham Road
Ravenshead, NG15 9HP
07970 520492



Are you following our 'Brides of Nottingham' Facebook group?
One big community sharing ideas, offering help and supporting each others wedding journey!

Perfect in all Seasons, Picture it Now...



*Picture it now - grand fountain,
luscious lawns with a 300-400 year
old majestic oak overlooking a lovely
lake full of water lilies. From pimm's
to Prosecco, canapés to a spit roast,
everything just spells summer!*

*Picture it now - those blues and whites,
the lighting against the dark skies,
fireplaces lit, fur coats, frozen lakes,
frosted gardens... we could go on!
There is so much romance to
a winter wedding.*



**Would you like a checklist?**

Just ask a member of our wedding team and we'll happily provide you a copy.

Wedding Planning Checklist

WONDERING ABOUT ALL THE THINGS YOU NEED TO DO AND WHEN?
OUR 20 STEPS WILL STEER YOU IN THE RIGHT DIRECTION!

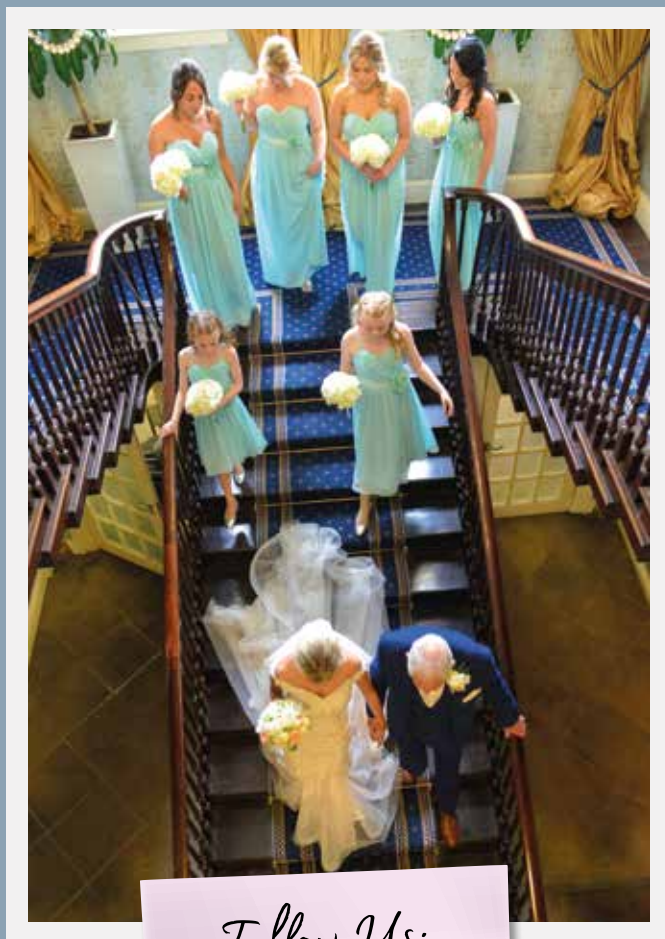
- ☐ 1. Choose a date (always best to be flexible with a few possibilities)
- ☐ 2. Decide if you want a church wedding or civil ceremony (if a civil ceremony - you will need to apply for a marriage licence - get in touch with the registrars licensed for your chosen venue and they will advise)
- ☐ 3. Write a first draft of your guest list so that you have a rough indication of numbers
- ☐ 4. Start organising viewings and get your dream venue booked in - everything else will work around this!
- ☐ 5. Make time to plan an engagement celebration. Colwick Hall is the perfect place for small gatherings with close family and friends, right up to bigger all-singing all-dancing occasions!
- ☐ 6. Start posting out your save the date cards
- ☐ 7. Get bedrooms on reserve for close family and friends and guests travelling from further away. We have 16 bedrooms onsite here at Colwick Hall however we are also only a couple of miles away from the city centre and a wide range of accommodation alternatives - less than 2 miles down the road!
- ☐ 8. Bride - time to look at dresses!
Eeeeeeeeeeeeeeeeeeeeeeeek
- ☐ 9. Decide on what sort of food you want and always remember to check on any dietary requirements!
- ☐ 10. HALF WAY POINT - Take a break and book yourself and the family in for a themed afternoon tea here at Colwick Hall - with bubbles of course. Even better if we are your chosen venue - you can ponder over the upcoming big day!
- ☐ 11. Decide what sort of entertainment you want and get it booked in - if you allow plenty of time you won't be disappointed and it allows more time to budget for these extra touches!
- ☐ 12. Going to wedding fayres is a great place to choose and book decor, flowers, photographers etc. Colwick Hall host two every year - one in March and one in September
- ☐ 13. Make plans for the honeymoon - don't forget to renew or get passports if necessary!
- ☐ 14. Order invites and get them sent out - and choose your wedding rings
- ☐ 15. Another one of the best bits - the cake! Book an appointment to see some styles and try some flavours - if you're on a tight budget, ask about having a dummy tier - no one will ever know!
- ☐ 16. Make sure to organise the bridesmaids dresses, men's suits and any transport if needed
- ☐ 17. It's time to think about the finishing touches - get yourself booked in with a hairdresser and make-up artist - always go for trial sessions first - let everyone else do the hard work on the day!
- ☐ 18. Write your vows if you are doing so and purchase gifts for the wedding party to say your thank-yous
- ☐ 19. Finalise with the venue - table plans, timings, set up, menus, drinks packages etc - cover everything!
- ☐ 20. All that is left to do is have an amazing wedding day and cherish every moment!

Happy ☺
Planning!




"We're born alone, we live alone, we die alone. Only through our love and friendship can we create the illusion for the moment that we are not alone."


Orson Welles



Follow Us:

 [colwickhallhotel](#)

 [colwickhall](#)

 [colwickhall](#)



COLWICK HALL

Colwick Park, Racecourse Road, Nottingham, NG2 4BH

Tel: 0115 950 0566 Email: weddings@colwickhallhotel.com

www.colwickhallhotel.com