



WEDDINGS

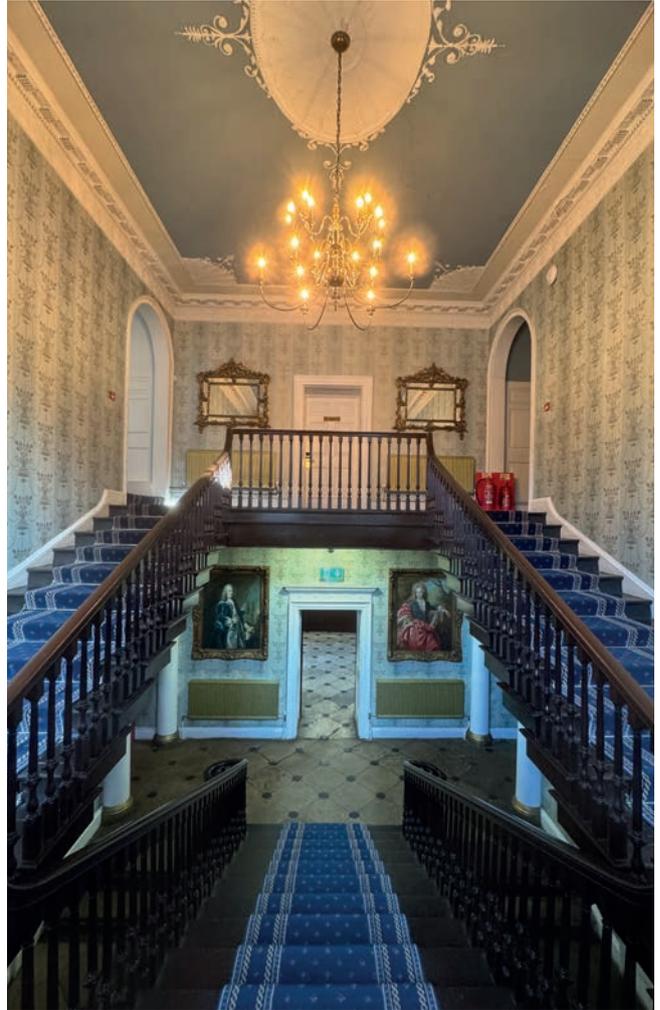
BY

COLWICK HALL HOTEL



COLWICK HALL

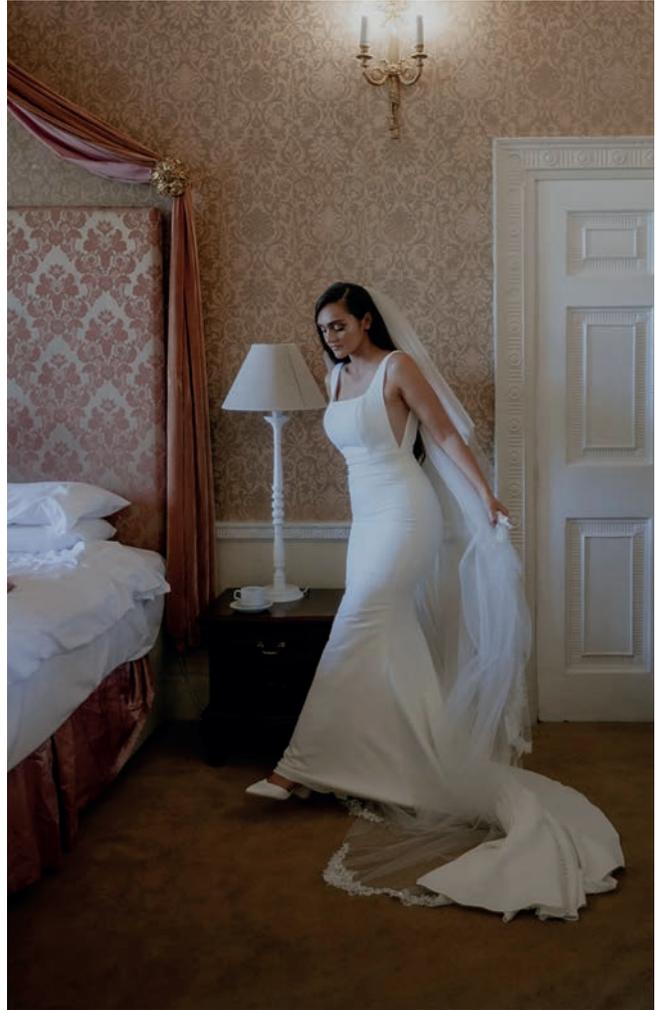




A REAL LIFE FAIRYTALE BEGINS



The team here at Colwick Hall Hotel would like to congratulate you both on your engagement. This is one of the most happy times of your life, with lots of celebrating and planning ahead. We're excited for you, hosting weddings is one of our favorite things to do and we are here to help you make all of your visions come true. We've provided lots of inspiration but it's your special day and we can tailor this to exactly how you want. We'd love to hear your plans and invite you in to have a look around and chat with our passionate wedding team to put together the perfect package. We're just a phone call or message away and it would be our pleasure to part of your Wedding Day.



ARRIVAL & GETTING READY



Staying the night before gives you a relaxing evening spending time with your bridesmaids ready for an early rise for the glitz and glamour to commence. Book a table for dinner together in our Byron's Brasserie. Enjoy a homemade breakfast along with a glass of bubbly to cheers to the start of a beautiful day. The grand staircase makes an elegant entrance on your way down to say I Do.

SPECTACULAR SUITES
AND BEDROOMS
ACROSS TWO WINGS.
PERIOD FURNISHINGS,
FREE STANDING BATHS
AND FINE VIEWS.



Top right: Wordsworth Suite, Middle right: Lord Byron Suite, Bottom left: Mozart Suite, Bottom right: Duke of Wellington Suite

THE GRAND BALLROOM

The Grand Ballroom takes a breath away and is a truly timeless space that makes the perfect backdrop to your ceremony photos to last forever. The handpainted ceiling can work great for the simple beauty's as well as making your décor pop with the neutral tones. We recommend a 1:30 Civil Ceremony for an all day timeline.







CHAMPAGNE LOUNGE



Exclusive Hire of the Champagne Lounge gives you even more space for your guests to enjoy no matter what the weather. Soak in the congratulations with your bridal line up as everyone sips their arrival drink with confetti at the ready for the perfect shot at the back of the hall.

The private bar and seating area gives the chance to give the dancing feet a rest and indulge in the evening food before topping up their drink at the private bar and returning to the dancefloor.

LAKESIDE PAVILION



Day capacity: 500
Evening capacity: 500

GRAND BALLROOM



Day capacity: 100
Evening capacity: 150

BYRON'S BRASSERIE



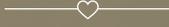
Day capacity: 40
Evening capacity: 80

DECOLWYCK HALL & JOHN CARR SUITE



Day capacity: 36
Evening capacity: 80

BYRON'S BRASSERIE



Byron's Brasserie is perfect for intimate Weddings in a romantic setting. Originally the Dining Room which still has the Venus & Cherub feature Ceiling. We can create a boutique bespoke day based on your numbers and requirements.





THE WEDDING BREAKFAST



After the round of applause welcoming the newly married couple dinner is served. Our talented team of Chef's led by Head Chef, Paul put their love into this important moment to impress the guests with a mouth-watering Wedding Breakfast. The decision is yours to select the set menu choices that fit your special day and we are happy to welcome you for an evening of menu-tasting to help with making the big decision for your big day.

SPECTACULAR PARTY
FINISHING THE DAY
WITH A NIGHT TO
REMEMBER...





CREATE YOUR
OWN FLEXIBLE
PACKAGE.

COLWICK HALL
IS HOME TO
STUNNING PHOTO
OPPORTUNITIES.





UNITY PACKAGE

£8,800

Summer Wedding package - April to September

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



BRIDAL SUITE
INCLUDED

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 £20 for two courses.

Celeriac soup with rosemary croutons
(contains celery gluten) (Vegan)

Cured aniseed and beetroot salmon with dill panna cotta and parmesan shortbread (contains fish, milk, gluten, sulphite)

Smoked bacon and leek tart served on a bed of baby leaf salad and chive crème fraiche (contains milk, egg, gluten)

Peppered goat's cheese with textures of beetroot
(contains milk, gluten, celery) (V)



Oven roasted chicken fillet stuffed with matured cheddar mousse, boulangère potatoes, braised leeks and chicken jus
(contains celery, sulphite, milk)

Traditional roast beef and Yorkshire pudding served with roast potatoes and roasted vegetables dressed with a rich jus
(contains gluten, sulphite, egg, milk)

Loin of cod, with crushed new potatoes, roasted mediterranean vegetables and tomato fondue
(contains celery, fish) (supplement subject to market price)

Zucchini, aubergine, potato and red onion galette with sautéed asparagus spears and spiced red pepper coulis
(contains celery) (Vegan) (GF)



Vanilla cheesecake with blueberry compote
(contains gluten, milk)

Chocolate brownie with chocolate sauce and vanilla ice cream
(contains gluten, milk, egg)

Sticky toffee pudding with butterscotch sauce and vanilla ice cream
(contains gluten, milk, egg)

Caramel brownie served with chocolate sauce and ice cream (Vegan) (GF)

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

Assorted selection of sandwiches:

Honey roasted ham with wholegrain mustard
(contains gluten, mustard)

Tuna mayonnaise and spring onion
(contains gluten, fish, egg)

Cracked black pepper chicken with lemon mayonnaise (contains gluten, egg)

Cheddar cheese and red onion chutney
(contain gluten, milk, sulphite) (V)

Jerk chicken

Spiced chipotle pork sausage (contains gluten)

Indian snack selection with mango chutney
(contains gluten) (V)

Spinach, cherry tomato and feta tart
(contains egg, milk, gluten) (V)

Spiced sweetcorn fritter (contains soya) (GF)

Mac and cheese bites (contains gluten, milk) (V)

Cajun spiced potato wedges (V)

Caramel fudge brownie (contains soya) (Vegan)



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

All our settings are licensed for Civil Ceremonies which you can book by contacting The Nottingham City Register Office on 0115 841 5554 or email office.register@nottinghamcity.gov.uk.
Late night food options (10pm) choose from burgers, build your own tacos or grazing board from £8pp.
Upgrade to an Evening BBQ served outside weather permitting for an additional £8pp.

ETERNITY PACKAGE

£10,000

Summer Wedding package - April to September

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



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

WEDDING BREAKFAST

The Menu has four or five 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 £20 for two courses.

Wild mushroom soup with truffle oil and herb croutons
(contains celery, gluten) (Vegan)

Leek and gruyere quiche with and herb oil (contains egg, milk, gluten) (V)

Pressed confit of duck and spring onion terrine with hoisin dressing and sesame brittle (contains sesame)

King prawn and crab cake with lemon and caper mayonnaise and dressed leaves (contains shellfish, gluten, milk, egg)
(supplement subject to market price)



Celeriac and parsnip bisque with rosemary oil (contains celery) (Vegan)

Raspberry sorbet with berry compote (V)

Prosecco sorbet with strawberries and mint (V)



Rump of lamb with dauphinoise potatoes, roasted root vegetables and port wine jus (contains celery, milk, sulphite)

Pan roasted sea bass with pak choi, spicy onion rosti and ginger prawn laksa (contains fish, shellfish, celery) (subject to market price)

Daube of beef served with truffle mash and a rich red wine jus
(contains celery, sulphite, milk)

Braised belly pork served on a root vegetable rosti, sautéed fine beans and calvados sauce (contains celery, sulphite)

Aubergine and lentil tian served on a bed of spiced rice, fine beans, and finished with tomato fondue (contains celery) (Vegan) (GF)



Warm chocolate brownie served with a sour cherry and kirsch ice cream (contains milk, gluten, sulphite)

Pear tart with a vanilla pod ice cream (contains milk, egg, gluten)

Lemon meringue cheesecake with a white chocolate drizzle

Summer berry fool with vegan meringue and dairy free cream (Vegan) (GF)

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

BARBECUE MENU

Homemade beef burgers

Minute steak with sautéed onions

Pork and apple sausages (contains gluten)

Grilled cajun chicken

Marinated pork tenderloin with honey and mustard (contains mustard)

Tomatoes, mozzarella and torn basil salad
(contains milk) (V)

Homemade creamy coleslaw (contains egg) (V)

Jewel pasta salad with sundried tomato pesto
(contains gluten, egg)

Potato and spring onion with crème fraiche
(contains milk)

Roasted vegetable cous cous
(contains gluten) (V)



SIGNATURE
SUITE
INCLUDED

Upgrade your Drinks Reception with a selection of delicious canapés for £8.50pp.

Evening Food Ideas, option available to feature a pizza menu for your evening guests. Select 3 pizzas for £15pp.

If you would like to include any Drinks Packages we have our Beer Basin at £46.

consisting of x4 Peroni, x4 Corona & x4 Budweiser or our Prosecco Pod with x4 Bottles for £110.

ENCHANTING PACKAGE

£7,570

Winter Wedding package – October to March



£500 off
When you book
Mon-Thurs

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

WEDDING BREAKFAST

The Menu has four or five 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 £20 for two courses.

Parsnip and apple soup (contains celery) (Vegan)

Pressed chicken and pancetta terrine with tomato chutney, seasonal leaves with crostini and herb oil (contains mustard)

Spiced cauliflower fritter with sweet chilli jam and rocket salad (contains celery) (GF)

Smoked haddock rillette with dill scones and seasonal salad (contains fish, egg, milk, gluten)



Roast loin of pork with root vegetable mash, sautéed greens and cider jus (contains sulphite, celery, milk)

Herb roast chicken fillet stuffed with apricot and sage, creamy mash, panache of roasted root vegetables and chicken jus (contains celery, milk, sulphite)

Braised shoulder of beef, dauphinoise potatoes, sautéed vegetables and red wine jus (contains celery, sulphite, milk)

Plaice rolled with lemon mussel mousse, potato galette, asparagus and salsa Verdi

(contains celery, milk, fish, egg, molluscs, celery) (supplement subject to market price)

Ratatouille tian with baby potatoes, asparagus and tomato coulis (contains celery) (Vegan) (GF)



Warm chocolate brownie, chocolate sauce and vanilla ice cream (contains gluten, egg, milk)

Vanilla panna cotta with mixed berry compote and shortbread biscuits (contains milk, gluten)

Sticky toffee pudding with butterscotch sauce and vanilla ice cream (contains gluten, milk egg)

Winter berry fool with dairy free cream, aquafaba shards and berry compote (Vegan) (GF)

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 served with baps with vegetarian options (GF rolls available on request):

Pulled leg of pork with apple sauce
Brisket of beef
Spiced barbecue chicken wings

Assorted selection of sandwiches:
Chicken and tarragon mayonnaise (contains gluten, egg)

Mozzarella, tomato and basil (contains gluten, milk) (V)

Hummus and red pepper (contains gluten, sesame) (Vegan)

Sausage rolls with onion marmalade (contains gluten, egg, sulphite)

Breaded garlic mushrooms (contains gluten, milk) (V)

Mac and cheese bites (contains gluten, milk) (V)

Potato wedges (Vegan)

Sour cream and garlic mayo dip (contains milk, egg) (V)

Mini chocolate eclairs (contains milk, gluten, egg)



BRIDAL SUITE
INCLUDED

Upgrade your Evening Buffet to the Mexican Feast for £6pp.

EVERLASTING PACKAGE

£8,770

Winter Wedding package – October to March

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



SIGNATURE
SUITE
INCLUDED

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 £20 for two courses.

Spiced carrot and orange soup with rosemary croutons
(contains celery) (Vegan)

Beetroot infused gravlax of salmon with
lemon potato salad, crostini, garlic aioli and seasonal leaves
(contains fish, milk, gluten) (supplement subject to market price)

Roulade of goat's cheese with onion marmalade
and watercress salad (contains milk, sulphite, gluten) (V)



Orange sorbet with mulled wine winter berry compote
(contains sulphite) (V)

Cappuccino of wild mushroom soup with truffle oil
(contains celery, milk) (V)



Pave of beef with braised red cabbage, truffle mash, panache of
winter root vegetables and red wine jus (contains celery, sulphite, milk)

Oven roasted chicken fillet with wild mushroom and truffle sauce,
dauphinoise potato and seasonal roast veg (contains celery, milk)

Crispy skin salmon with crushed spring onion,
new potatoes, asparagus and Provencal sauce
(contains fish, celery) (supplement subject to market price)

Spiced bean and corn fricassee served in a butternut squash cup,
with sautéed greens and crispy kale (contains celery) (Vegan) (GF)



Brioche bread and butter pudding with rum and raisin ice cream
(contains gluten, milk, egg, sulphite)

Chocolate delice with chocolate sauce with mint chocolate
chip ice cream (contains milk, egg, gluten)

Raspberry cheesecake with texture of raspberries
and white chocolate tuile (contains gluten, milk)

Steamed blueberry sponge with a gin
and orange custard
(contains soya, sulphite) (Vegan) (GF)

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

Assorted selection of sandwiches:

Honey roast ham with wholegrain mustard

Tuna, spring onion and cucumber

Roast chicken salad with lemon mayonnaise

Brie and cranberry (V)

Cheddar cheese with red onion chutney (V)

Jerk chicken

Pork sausages in a sweet glaze (contains gluten)

Smoked haddock fishcakes with tartar sauce

Spinach, cherry tomato and feta quiche

(contains gluten, egg, milk) (V)

Indian snack selection with sweet pepper
chutney and raita (contains gluten) (V)

Mac and cheese bites with cranberry sauce

(contains milk, egg, gluten) (V)

Potato wedges (V)

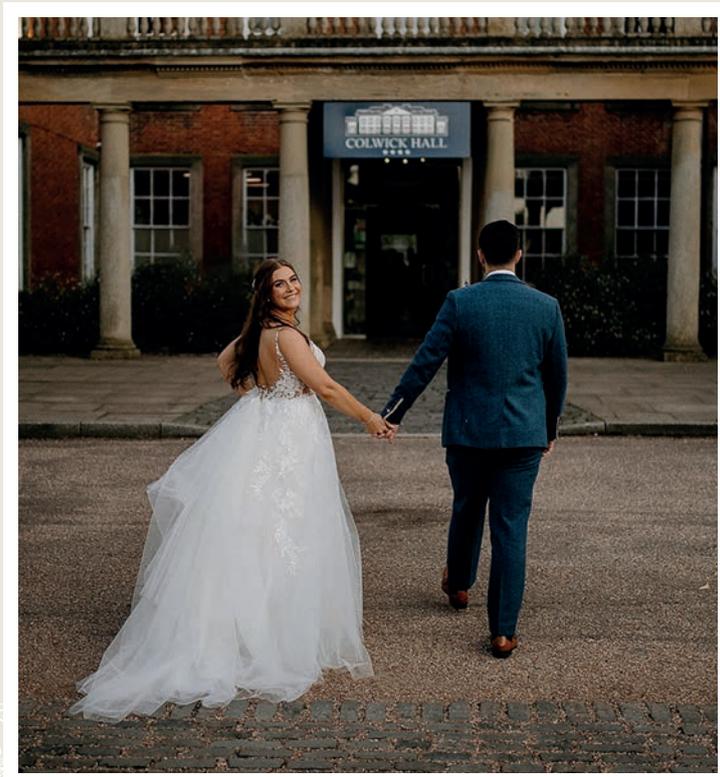
Apple tart (contains gluten, egg)



£500 off

When you book
Mon-Thurs

Reserve Bedrooms for you and your guests to stay.



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