



The
NOTTINGHAMSHIRE

HOTEL | DINING | WEDDINGS | EVENTS | GOLF

Weddings

Wedding WONDERLAND

Discover The Nottinghamshire...

Get married IN STYLE



The Nottinghamshire is idyllically set within 340 acres of glorious, rolling countryside and is the picture-perfect location for your special day. Nestled in rural Nottinghamshire, our venue provides a private, peaceful, and beautiful location for your wedding.

From the moment you step onto the red carpet to the moment the last guest departs, we are experts at crafting the perfect celebration.

Located just seven miles southeast of Nottingham city centre, The Nottinghamshire offers everything you could want in a wedding venue – easily accessible, yet still beautiful and romantic.

As one of the region's leading licensed civil wedding venues, we cater for all group sizes, budgets and requirements and are experienced with Asian and ethnic weddings.

Our modern and flexible suite can be beautifully decorated to make your dream day a reality. We can cater for 170 day guests and up to 220 evening guests, any day of the week, any time of the year.

Following a stylish million pound investment, the Fairways suite enjoys floor to ceiling glass doors which slide back to open onto a terrace which offers stunning panoramic views over the two golf courses and beyond.

Before and throughout your special day, our dedicated and experienced wedding team will guide you through every step to ensure your big day is memorable for all the right reasons.

We'll work with you to ensure you get the very best for your budget and that your needs and expectations are not only met but exceeded.

Only the highest quality, locally sourced ingredients are used by our chefs to produce mouth-watering wedding breakfasts, delicious dinners and enticing evening nibbles to suit every palette.

Our friendly yet professional staff and exquisite food will ensure your guests are enchanted and entertained. Each and every guest will be meticulously cared for throughout the day and all our facilities are fully accessible.

Easy to reach by car, our extensive grounds also provide ample parking for your guests.

Consider your every need taken care of.



“ Natalie & Tim

Our wedding day at The Nottinghamshire was absolutely fantastic and the service we received from the moment we booked to the day itself was second to none ”



Build your own

WEDDING PACKAGE

“ Lindsay & James

Absolutely incredible scenery, beautiful venue
and a brilliant wedding team. ”

Offering a flexible approach, our bespoke package allows you to tailor a day specifically to your tastes and requirements. Just relax and savour the experience as we work with you to create a beautiful, tailor-made wedding you will never forget.

Enjoy the benefits of hosting your whole wedding day in one stunning location. The Fairways Suite has an abundance of scenic spots each providing beautiful backdrops for capturing special memories of your day. Relax with your guests over a glass of something sparkling, enjoy the delicious canapés and then dine on your choice of sumptuous wedding breakfast prepared by our executive head chef using only the very best of local ingredients.

Let our wedding coordinators take the stress out of your big day. We'll be happy to put a quote together for you based on your individual wishes.

Our package options include:

Exclusive hire of the Fairways Suite for your ceremony and reception

An array of reception drinks and delicious canapés

A variety of sumptuous catering options, from speciality buffets to bespoke - 4 course meal and outside catering

Comprehensive wine list

Entertainment from our resident DJ

Chair covers, centrepieces, candy carts and stationery

And all the little extras that make your day so special

Catering options and prices can be found at the back of this brochure.

The Residence

boutique hotel



AT THE NOTTINGHAMSHIRE



Complete your Nottinghamshire experience and enjoy a comfortable night in one of our thirty onsite bedrooms.

The stylish bedrooms have been individually designed using designer fabrics and furnishings to create a range of beautifully appointed bedrooms each with a bespoke twist to enhance your stay here at The Nottinghamshire.

Featuring The Nottinghamshire's contemporary stylish design, our Executive Rooms offer a comfortable stay for up to two guests with double or twin accommodation.

All rooms in The Residence Hotel include luxurious en suite bathrooms with walk in shower complete with underfloor heating and complimentary toiletries.

Food & drink at the Nottinghamshire

DRINKS RECEPTION & CANAPÉS

Drinks Reception

Glass of sparkling wine

Glass of Prosecco

Glass of Champagne

Glass of bucks fizz

Bottled beer

Glass of Pimms & lemonade

Glass of fresh orange juice

Bottle of house wine for the table

Tea/coffee and mints

Tea/coffee and macaroons

Tea/coffee and Petit Fours

Canapés

Our canapé selection is priced as follows:

Choice of 3

Choice of 4

Choice of 5

Cold

Duck and port paté on toast
Mexican chicken roll
Mini Yorkshire puddings, with local rare roast beef
& horseradish cream
Fricassée of mushroom vol au vent
Tomato, mozzarella, basil and olive
Chorizo & tomato bruschetta
Smoked salmon, cream cheese roll
Roasted vegetables mini quiche
Crab and avocado mousse on toasted ciabatta
Selection of French macaroons

Hot

Chicken & chorizo skewers
Mini fish goujon & minted pea
Mini toad in the hole
Tempura king prawns
Skewered chicken yakitori
Caramelized red onion and goat's cheese tart
Taylor's pigs in blankets
BBQ chicken lollypop
Roast duck & hoisin sauce wrap
Mini lamb koftas
Peppered steak skewers

Food & drink at the Nottinghamshire

WEDDING BREAKFAST

Menu 1 – Hazel

Choose between a Set Menu or Choice Menu

Starters

- Chicken and herb liver pate, country chutney and brown toast
- Smoked salmon terrine, caper lemon dressing served with a toasted ciabatta
- Choice of salad - *classic prawn cocktail, Italian caprese, chicken Caesar salad*
- Chef's homemade soup - choice of: *tomato & red pepper soup with basil pesto, leek & potato soup served with garlic & herb croutons, lightly spiced butternut squash soup with crème fraiche, pea & ham hock soup, with mint jelly*
- Field mushroom, stuffed with a medley of cheese, balsamic and olive oil dressing
- Somerset brie and pickle walnut tart, celery and apple salad
- Crab and potato cakes, lemon and herb mayonnaise

Main Courses

- Fillet of chicken wrapped in bacon, stuffed with a mushroom mousse, with a creamy white wine and thyme jus
- Saddle of pork with apple & sage stuffing, with a cider gravy
- Prime cut sirloin of beef, pan-fried, cooked medium & served with a white wine and green peppercorn sauce
- Rump of lamb with a mint and red currant gravy
- Seared fillet of salmon with white wine, dill & asparagus sauce

All meals are served with a choice of 2 vegetables and a choice of 1 potato

Desserts

- Salted caramel cheese cake, coffee Crème Anglaise
- Italian chocolate truffle cake, blood orange marmalade & Amaretti biscuit
- Summer fruits Eton Mess
- Vanilla panna cotta, strawberry salad
- Black cherry and apple crumble pie, vanilla ice cream or custard
- Warm chocolate brownie, crushed honeycomb & toffee sauce

Optional extras

- English & continental cheese platter

(Dietary requirements, including vegetarian and children's menus are available on request)

Food & drink at the Nottinghamshire

WEDDING BREAKFAST

Nottinghamshire Classics

Set Menu

Starters

Mediterranean vegetable bruschetta, watercress salad with pesto dressing

Hearty roasted tomato soup, with chive crème fraiche and garlic and herb croutons

Nottinghamshire platter, breaded mushrooms, southern fried chicken, garlic ciabatta, onion rings and BBQ dip (served individual)

Half pint king prawn cocktail, iceberg lettuce and Marie Rose sauce

Fishcake duo, salmon and dill and smoked haddock and spring onion fishcakes with a lemon caper sauce

Main Courses

Pot pie (your choice of steak and ale, beef and gravy or chicken and mushroom), creamy mash, and a medley of green beans, peas and tender stem broccoli

Fish'n'chips, minted mushy peas

Sausage and mash, red onion chutney and pan gravy Rump steak, grilled tomato, mushroom, onion rings and steak fries.

Lamb shank, bed of creamy mustard mash, rosemary and garlic jus

Traditional carvery (your choice of two meats) served with all the trimmings

Desserts

Ploughman's cheese platter

Chocolate and caramel sundae, vanilla ice cream, chocolate brownie, toffee pieces and chocolate sauce

Vanilla baked cheesecake, strawberry sauce

Homemade bread and butter pudding, custard

Trio of desserts, jam sponge, apple tart, sticky toffee pudding with custard or ice cream

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Call your wedding co-ordinator on **0115 933 3344** or email events@thenottinghamshire.com

Food & drink at the Nottinghamshire

WEDDING BREAKFAST HAWTHORNE

Starters

Antipasti, Parma ham, salami, olive, sun kissed tomatoes, mozzarella, artichoke and balsamic and olive oil
Chef's homemade soup, *choice of: Tomato & red pepper soup with basil pesto, leek & potato soup served with garlic & herb croutons, lightly spiced butternut squash soup with crème fraiche, pea & ham hock Soup with mint jelly*

King prawn and avocado salad, lemon and herb dressing

Roasted red pepper, feta, artichoke and pine nut parcel, mint yoghurt dressing Duo of
paté, toasted sour dough bread and white onion chutney.

Poached scotch salmon and crab fish cake, garlic aioli and pepper watercress salad

Roasted duck and mushroom salad, raspberry and mustard vinaigrette

Mediterranean vegetable bruschetta, watercress salad with pesto dressing

Main Courses

Seared peppered fillet steak, cooked medium, creamy wild mushrooms and a port sauce

Duo of lamb, herb crusted rack and a braised noisette, minted peas and garlic jus

Grilled Spanish chicken, roasted peppers, chorizo, cherry tomatoes and white wine

French trim cutlet of pork, stuffed with apricot and ginger, wrapped in pancetta and glazed carrots

Olive and herb crusted seabass, asparagus spears and lemon and dill butter

Honey glazed duck, smoked bacon and savoy cabbage and an orange jus

Served plated with your choice of potatoes

Crushed new potatoes

Creamy piped mashed potatoes

Sauté potatoes

Garlic and rosemary roast potatoes

Desserts

Vanilla mousse, black cherry compote, ginger curl

Trio of cheesecake, Chocolate orange, Baked vanilla and Raspberry

Hazelnut and caramel sponge, white chocolate ice cream and toffee sauce

Mixed berry or chocolate bavarois

Warm Morello cherry and almond tart, brandy custard

Rustic lemon meringue pie, cream

Selection of farmhouse cheese, quince, celery and crackers

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Food & drink at the Nottinghamshire

Traditional BUFFET

Selection of white & brown sandwiches and wraps

Choose 4 from the following fillings:

- Smoked salmon and cream cheese
- Free range egg and salad cress
- Ham, tomato and mustard
- Tuna and rocket
- mayonnaise
- Coconut king prawns
- sauce dip

- Selection of pizzas
- Chill and Pork Sausage rolls
- Owen Taylor's pork and Stilton pie
- Chicken skewers (your choice of the following flavours:-
BBQ, tandoori, Cajun, Chinese)
- Cajun chicken honey mustard
- Breaded place goujons with a tartar
- Spicy potato wedges

The Nottinghamshire BUFFET

Selection of toasted ciabatta bites

Choose 2 from the following fillings:

- Mozzarella, rocket and Parma ham
- Cajun chicken, honey mustard mayonnaise
- Honey roasted ham and whole grain mustard
- Mature cheddar with tomato chutney
- Roasted vegetables, halloumi cheese and pesto

Selection of wraps

Choose 2 from the following fillings:

- Crayfish and rocket
- Tandoori chicken and minted yoghurt

Free range egg, with chive and mustard mayonnaise

- Roasted chicken and avocado
- Roast beef and horseradish
- Lemon and ginger fillet steak skewers
- Somerset brie and beetroot tart
- Beer battered onion rings
- Vegetables samosa and spring rolls with sweet chilli dip
- Lamb kofta kebab with minted yoghurt & mango chutney
- Cajun chicken and vegetables
- Chilli and coriander butterfly king prawns
- Spicy potato wedges

Food & drink at the Nottinghamshire

EVENING BUFFET HOT ROLL SELECTION

Choose between a Choice of 2 or 3 fillings

Your choice of 2/3 from the following selection:

Hot roast

Roast sirloin of beef,
Roasted garlic & sage marinated pork loin
Roast turkey
Baked spiced ham

From the grill

Homemade beef burgers
Spicy lamb burgers
Grilled Cumberland sausages
Portobello mushroom and halloumi cheese
Vegetarian Burger

From the fryer

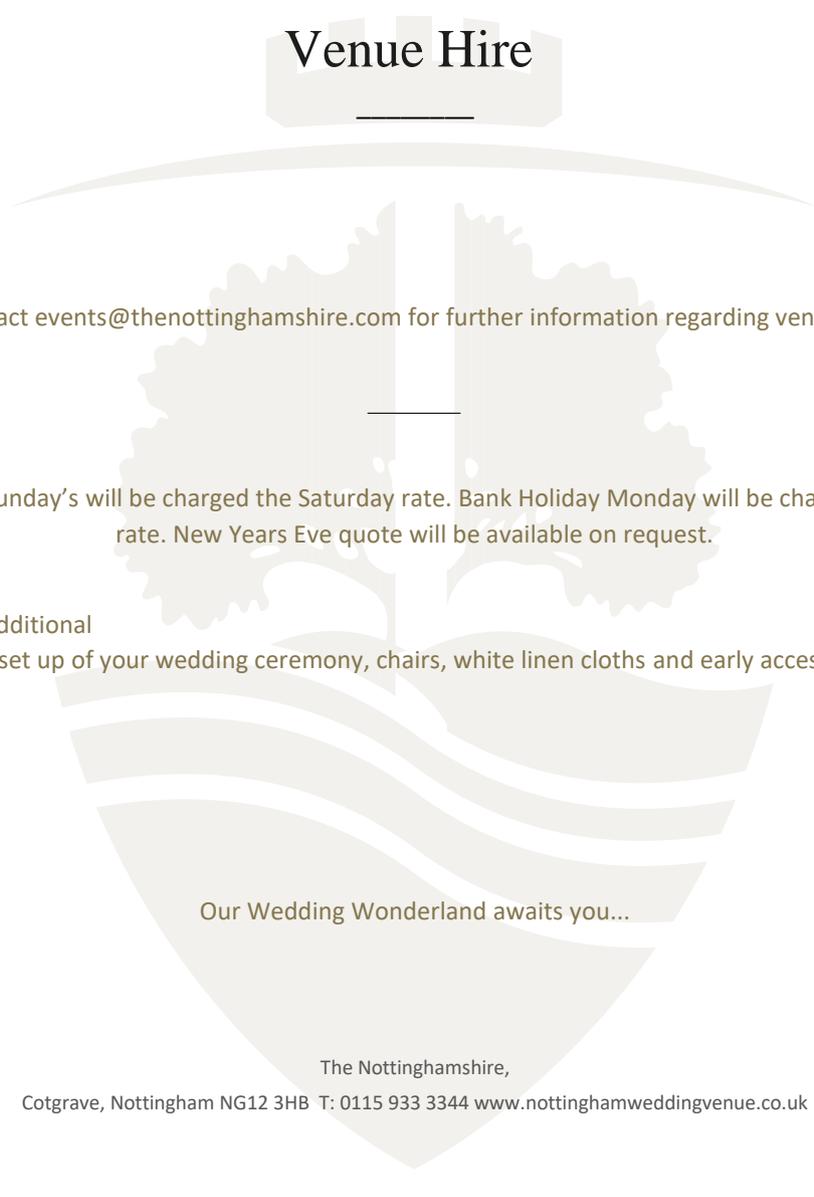
Fillet of Cod
Hot and spicy chicken fillet
Plaice Goujons

Additional extras

(to serve 10 people)
Deep fried onion rings
Crispy breaded mushroom
Bowl of fresh salad
Crunchy coleslaw
Pigs in Blankets
Sage & Onion Stuffing
Mini Chocolate Desserts
Macaroons
Chocolate Brownies

Call your wedding co-ordinator on **0115 933 3344** or email events@thenottinghamshire.com

Venue Hire



Please contact events@thenottinghamshire.com for further information regarding venue hire price.

Bank Holiday Sunday's will be charged the Saturday rate. Bank Holiday Monday will be charged the Sunday rate. New Years Eve quote will be available on request.

Ceremony Fee: Additional

This includes the set up of your wedding ceremony, chairs, white linen cloths and early access for suppliers to the venue.

Our Wedding Wonderland awaits you...

The Nottinghamshire,

Cotgrave, Nottingham NG12 3HB T: 0115 933 3344 www.nottinghamweddingvenue.co.uk



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