

PARK PLAZA NOTTINGHAM

41 MAID MARIAN WAY NOTTINGHAM NG1 6GD TEL: 0115 947 7200 FAX: 0115 947 7300
AA ★★★★★

CONFERENCE DELEGATE PACKAGES (RATES NOT SHOWN AS WE OFFER A FLEXIBLE PRICING POLICY)

DAILY DELEGATE RATE **MINIMUM OF 10 DELEGATES**

Including:

- Main meeting room hire
- Unlimited servings of tea and coffee with pastries, cookies & homemade cakes
- Two course conference lunch served
 - Adjacent to your meeting room
 - In a private room (additional room hire charges apply)
 - In the main restaurant subject to availability
 - In the lobby (max 65 people)
- Delegate pad, pens, mints and mineral water
- Flipchart and pens
- O.H.P and screen
- VAT at the prevailing rate

24 HOUR DELEGATE RATE (SINGLE OCCUPANCY) **MINIMUM OF 10 DELEGATES**

Including:

- Day Delegate Package as detailed above
- A choice of the following dinner options
 - Three course dinner in a private room (min 10 delegates)
 - Business Traveller two course set menu in our multi award winning Chino Latino modern Pan-Asian Restaurant
 - £21 allowance from the a la carte dinner menu in Chino Latino*
 - £21 allowance from the Lobby Bar or extensive room service menus
- Single occupancy accommodation in a superior double/twin room
- Park Plaza Nottingham Full English breakfast
- Use of our Fitness Suite
- VAT at the prevailing rate

*Please visit www.chinolatino.eu for restaurant menus

All guestrooms feature:

- en-suite bathroom with bath and power shower
- Air conditioning
- Two telephone lines, 3 extensions

- Movie channels on demand
- Internet access (WiFi & Wired)
- Iron & ironing board
- In-room laptop safe
- UK and EU power sockets
- Mini bar and hair-dryer

The 24-hour Delegate Rate can be upgraded to our executive rooms, for a supplement of just £15 per night based on single occupancy. Your executive room will include:

- A more spacious room
- King-size bed
- Bathrobe & slippers

ALL MEETING ROOMS FEATURE

- High-speed Internet access (WiFi & Wired)
- Intelligent Lighting
- Natural Daylight
- Air Conditioning

CAR PARKING

There are two NCP car parks both located within 50 metres of the hotel on Mount Street and St James Street. 24 hours parking costs just £5.00*, delegates must have their tickets validated at the hotel Reception before returning to the car park.

Alternatively we do offer a valet parking service to a secure compound at a cost of £10.00* for 24 hours. Please see final page for map and directions.

* Charges correct at the time of issue and may be subject to change

BREAK OPTIONS

Freshly brewed coffee with a selection of English fruit and herbal teas
Freshly baked Danish pastries
Chocolate cookies
Homemade afternoon cake

INCLUDED IN DAILY DELEGATE RATE

ON ARRIVAL OR AS AM BREAK

Freshly brewed coffee with a selection of English fruit and herbal teas
A selection of egg, sausage and bacon rolls served on soft ciabatta bread

£3.50 PER PERSON SUPPLEMENT

AVAILABLE IN DAILY DELEGATE RATE

Freshly brewed coffee with a selection of English fruit and herbal teas
Smoked salmon bagels with cream cheese
Freshly baked croissants and chocolate toresades
Chocolate cookies
Homemade blueberry muffins

£2.00 PER PERSON SUPPLEMENT

AVAILABLE IN DAILY DELEGATE RATE

Freshly brewed coffee with a selection of English fruit and herbal teas
Croissants filled with Parma ham & brie and tomato & mozzarella
American pastries
Chocolate cookies
Homemade chocolate sponge with Chantilly cream

£2.00 PER PERSON SUPPLEMENT

Exotic fruit platter and fruit basket available to add to your break at £2 per person supplement

LOCAL SPECIALITY BREAK

Freshly brewed coffee with a selection of English fruit and herbal teas
Melton fruit cake

£2.00 PER PERSON SUPPLEMENT, AVAILABLE AS ALTERNATIVE TO PM BREAK

REFRESHING SUMMER AFTERNOON OPTION

Selection of ice lollies
Homemade lemonade

£2.00 PER PERSON SUPPLEMENT, AVAILABLE AS ALTERNATIVE TO PM BREAK

LIGHT & HEALTHY OPTION

Freshly brewed coffee with a selection of English fruit and herbal teas served with apple, orange, grapefruit or cranberry juice
Fruit skewers
Nutrigrain cereal bars
Actimel yogurt drink
Fruit smoothie

£4.00 PER PERSON SUPPLEMENT

For those booking on a room hire basis please see below for alternative catering options.

TRADITIONAL AFTERNOON TEA

Freshly brewed coffee with a selection of English fruit and herbal teas
Salmon and cucumber served on malted bloomer bread
A selection of finger sandwiches
Smoked salmon and cream cheese bagels
Homemade scones with strawberry jam and Chantilly cream
Victoria sponge cake

£8.00 PER PERSON SUPPLEMENT

WINE AND CHEESE

Freshly brewed coffee with a selection of English fruit and herbal teas
Glass of red or white wine
A selection of English, French, and continental cheeses with cheese biscuits, grapes, celery and strawberries

£8.95 PER PERSON SUPPLEMENT

CANAPÉS MENU

PLEASE CHOOSE SIX OF THE FOLLOWING

FISH

Crayfish tails wanton pastry and beetroot cream
Crisp cod goujons with pea puree
Tiger prawn lemon grass skewers with saffron cream
Mini Tartlet of crab shallot and ginger
Poached salmon blinis
Tuna nori rolls with pickled ginger
Smoked salmon with lemon dressing and caviar
Spiced squid rings with fresh coriander

MEAT

Smoked duck with glazed orange galette
Chicken wings with sweet chilli sauce
Mini Yorkshire puddings with sirloin beef and horseradish cream
Chicken liver parfait with toasted brioche and red onion marmalade
Beef Carpaccio with fresh coriander & chilli oil
Duck spring onion and hoi sin parcels
Mini spiced lamb skewers with tomato & cucumber raita
Parma ham and sautéed chorizo with sweet tomato dressing

VEGETARIAN

Mini potatoes with chive and lemon cream
Sun blushed tomato lemon thyme and asparagus encased in puff pastry.
Spinach shallot and feta cheese parcels
Cherry tomatoes stuffed with saffron risotto
Tartlet of leek brie & roast red pepper
Exotic fruit skewers
Garlic and ginger fried mushrooms with spiced mayonnaise
Wild mushroom courgette goats cheese tartlet

£8.00 PER PERSON

CONFERENCE LUNCH MENUS

UNLESS SPECIFICALLY REQUESTED MENUS WILL BE CHEF'S CHOICE ON THE DAY

OPTION ONE

Feta cheese salad
Green olive rusticata bread
Red coleslaw
Lambs leaf, radicchio and oak leaf with sherry vinaigrette
Spiced chicken skewers with mint yogurt dip
Roast tomato & mascarpone tortellini
Pancetta & brie croissants
Smoked salmon shallot and cucumber crostini
Frangipane and strawberry tartlets
Fresh fruit basket

INCLUDED IN YOUR CONFERENCE PACKAGE RATE

OPTION TWO

Coriander lemon & chilli lamb skewers
Open bagels of smoked salmon lemon & chive and mature cheddar & plum tomato
Spinach wild mushroom and white wine tagliatelle
Caramelized red onion cherry tomatoes and goats cheese tartlet
Freshly baked rustic rolls
Baby potatoes with cumin mayonnaise spring onion & chive
Tuna nicoise with reduced balsamic
Mizuna shallot and tomato
Watermelon, orange & pineapple platter
Chocolate & orange tart

INCLUDED IN YOUR CONFERENCE PACKAGE RATE

OPTION THREE

Marguerite bread roll selection
Beef teriyaki skewers
Plum tomato & buffalo mozzarella bruschetta with basil dressing
Prawn Thai salad
Inside out chicken wings with sweet chilli sauce and sesame seed
Rocket toasted pine nuts parmesan and balsamic
Warm wild mushrooms & goats cheese tartlet
Seasonal salad with deep fried mozzarella
Exotic fruit platter
Toffee cheesecake

£2.00 PER PERSON SUPPLEMENT

OPTION FOUR

Sweet onion loaf
Cucumber with crème fraiche and mint
Mini new potatoes with smoked salmon & sour cream
Warm leek, courgette and brie tartlets
Crab shallot beetroot and ginger salad
Water cress herb and sun dried tomato
Chicken supreme stuffed with mozzarella and chorizo with lemon grass & coriander dressing
Curried vegetables and egg noodles
Salmon brochettes with pineapple salsa
Chocolate choux buns
Tropical fruit salad laced with wild berries

£4.00 PER PERSON SUPPLEMENT

LOCAL PRODUCE MENU

Roast Derbyshire lamb with rosemary and redcurrant jus
East Midlands market vegetables
Warm Red Leicester and plum tomato tartlets
Measham roast potatoes with thyme and garlic
Melton Mowbray pork pies
Pan-fried Ashby mushrooms with garlic and spinach
Seasonal salad
Black pepper coleslaw
Freshly baked organic rolls
Fresh fruit platter
Lichfield strawberry tarts

£8.00 PER PERSON SUPPLEMENT

WORKING LUNCH BUFFET MENUS

OPTION ONE

Malted white & brown bloomer bread with fillings of:

Sirloin beef and horseradish

Honey roast ham & wholegrain mustard

Egg mayonnaise & watercress

Plum tomato & mature cheddar

Marinated crayfish with crème fraiche

Sweet chilli crisps

Watermelon pineapple & strawberry platter

Lemon & vanilla cheesecake

INCLUDED IN YOUR CONFERENCE PACKAGE RATE

OPTION TWO

Open bagels of smoked salmon, prawn, lemon, chive & black pepper

Toasted Park Plaza club sandwiches

Open baguettes of feta cheese cherry tomato, roasted red onion and pepper

Malted white & brown bloomer sandwiches of cheese and pickle & tuna mayonnaise

Chilli rice puffs

Three cheese and roast onion crisps

Exotic Fruit Platter

Chocolate and raspberry tarts

£2.00 PER PERSON SUPPLEMENT

BARBECUE MENUS

**SUBJECT TO PLAZA SUITE AVAILABILITY
MINIMUM 20 MINUTE SET-UP TIME, PLAZA SUITE MUST BE VACATED DURING
THIS PERIOD**

OPTION ONE

Lamb Skewers marinated in red wine garlic and rosemary
Home made beef burgers
Salmon brochettes
Cumberland sausages
Mediterranean vegetables with Provençal sauce
Braised aromatic rice
Roast thyme & garlic potatoes
Plum tomato & mozzarella tartlets
Seasonal salad
Red coleslaw
Fruit salad & lemon tartlets
Rustic rolls

SUPPLEMENT WILL APPLY, PLEASE ENQUIRE, MINIMUM 50 PEOPLE

OPTION TWO

Salmon lemon grass, chilli and coriander parcels
Honey & mustard chicken supreme
6oz rump steaks
Field mushrooms stuffed with spinach and goats cheese
Vegetable brochettes with tamarind sauce
Homemade hand cut chips with rosemary & sea salt
Ham & gruyere croissants
Tomato & cucumber with shallot vinaigrette
Freshly baked rolls
Fresh fruit platter
White chocolate mousse served in chocolate charlotte

SUPPLEMENT WILL APPLY, PLEASE ENQUIRE, MINIMUM 50 PEOPLE)

24 HOUR RATE PRIVATE DINING MENUS

***PLEASE CHOOSE ONLY ONE SET MENU PER GROUP PLUS A VEGETARIAN OPTION
IF REQUIRED***

OPTION ONE

Tuna Nicoise with Modena balsamic, French beans, red onions, croutons, boiled egg, olives and cherry tomatoes with fresh tuna

Chicken supreme marinated in white wine garlic & thyme wrapped in Parma ham with dauphinoise potato mange-tout and tarragon jus

Mango and passion fruit mousse with strawberry and chocolate pencil

Chocolate mints and Coffee

INCLUDED IN YOUR CONFERENCE PACKAGE RATE

OPTION TWO

Prawn lemon and sesame seed croquettes with mizuna, pepper, spring onion and spiced dressing

Tournedos of pork with spinach gratin dauphinoise and peppercorn sauce

Chocolate orange and truffle tart with vanilla ice cream and candied orange

Chocolate mints and Coffee

INCLUDED IN YOUR CONFERENCE PACKAGE RATE

OPTION THREE

Chicken liver and green peppercorn parfait with toasted brioche and apricot chutney.

Steamed sea bass filet with crushed new potatoes French bean, watercress and butter sauce.

Vanilla crème brulee with apple sorbet and pistachio tuile.

Chocolate mints and coffee

£6.00 PER PERSON SUPPLEMENT

OPTION FOUR

Marinated crayfish tails wrapped in smoked salmon with salmon rilette, shredded wonton and saffron dressing

Lamb cutlets marinated in red wine and rosemary with pancetta and Savoy cabbage minted mash and red wine jus

Pear & frangipane tart with chocolate sauce and Chantilly cream.

Home made chocolates and coffee

£8.00 PER PERSON SUPPLEMENT

OPTION FIVE

Smoked salmon and prawn tartar with sun blushed tomato garlic chives and crème fraiche

Seared duck breast served on a potato & beetroot dauphinoise with mulled wine & chive oil

Choux buns filled with Chantilly cream, Chocolate sauce and strawberries

Homemade petit fours of coconut ice white chocolate, chocolate fudge and vanilla truffles

£10.00 PER PERSON SUPPLEMENT

VEGETARIAN MENU OPTIONS

STARTERS

Asparagus spears with soft poached egg hollandaise sauce and parmesan shavings
Glazed crotin of goat's cheese with toasted pine nut and rocket salad with reduced balsamic
Potato and leek terrine with shallot and herb oil, saffron dressing and filo crisps
Macaroni cheese and courgette filo parcel with mizuna shallot and tomato salad

MAINS

Vegetable fritters with tamarind sauce
Roast vegetable and mozzarella filo parcel with cherry tomato compote
Char-grilled Mediterranean roulade with Provençal sauce (Gluten & Dairy free)
Wild Mushroom spinach and gorgonzola tartlet
Sun blushed tomatoes, asparagus and baby shallots encased puff pastry with roast red pepper coulis
Caramelized red onion plum tomato and goats cheese galette

ALL MAIN COURSES ARE SERVED WITH CHEF'S CHOICE OF VEGETABLES AND POTATOES.

PLEASE ADVISE IN ADVANCE OF ANY ALLERGIES AND DIETARY REQUIREMENTS AND WE WILL TAILOR MAKE A MENU TO SUIT YOUR REQUIREMENTS.

FOR THOSE WITH SPECIAL DIETARY REQUIREMENTS OR ALLERGIES WHO MAY WISH TO KNOW ABOUT FOOD INGREDIENTS USED, PLEASE ASK FOR THE MEETINGS & EVENTS MANAGER. PLEASE NOTE THERE MAY BE NUT PRODUCTS USED IN SOME OF THE ABOVE INGREDIENTS.

WINE LIST

RED WINES

Etchart Malbec-Cabernet, Argentina 2007	£17.00
Light coffee and chocolate palate backed by clean blackcurrant notes	
Brookfield Reserve Shiraz Viognier, 2008	£17.00
Warm spices and succulent berries	
Tierra Merlot, Chile	£19.00
Soft berry fruits and chocolate and a little pepper.	
Veramonte Reserva Cabernet Sauvignon, Maipo Valley 2007/08	£21.00
A rich fruity wine with hints cassis	
Chianti Superiore Il Leo, Ruffino, 2006/7	£23.00
Violets and cherries mingled with spicy plums.	
Don Jacobo Rioja Reserva, Spain 2001	£29.00
Traditional Style of Rioja with ripe cherry fruits wrapped in creamy vanilla	
Whirlpool Reach Pinot Noir, Tasmania, 2008	£30.00
Redcurrant, starwberry and red cherry with rubbed sage.	

WHITE WINES

Kleine Zalze Chenin Blanc, South Africa 2007	£17.00
Soft and creamy and a hint of tropical fruit.	
Tierra Unoaked Chardonnay, Chile 2007	£22.00
Fruity, tropical flavours mingle with lemon and cream.	
Torres Mas Rabell	£22.00
Crisp and fresh acidity with lemon and herbaceous notes	
Chardonnay Langhe, Domini Villa Lanata, Italy 2006	£23.00
Light toasty wine with a mineral acidity and cultured palate.	
Vidal Riesling, New Zealand 2005	£22.00
Lime and floral aromas with a clean, mineral citrus flavours	
Boschendal Reserve Collection Sauvignon Blanc, Coastal Region	£24.00
Tropical fruits, hints of black pepper and lemon grass on the nose. Bags of gooseberries and a steely minerality on the palate	
Pinot Grigio Collio, Sant Helena, Italy 2006	£30.00
Intense pear and melon fruit with a long rich honey and clove finish.	

ROSE WINE

Kleine Zalze Gamay Noir Rose	£18.00
Strawberry burst with dark cherry fruit.	
Raimat Abadia Cabernet Sauvignon-Tempranillo Rosé, Costers del Segre 2008	£22.00
Summer fruits mixes with blackcurrants and a touch of vanilla.	

SPARKLING WINE

Hardys Stamp of Australia Pinot Noir Chardonnay, South East Australia	£27.00
Rich fruit flavours of the grape are complimented by a soft creamy complexity	

CHAMPAGNE

Duval-Leroy Brut

£39.00

A fresh modern style of Champagne made from 15 top 'crus' and a generous addition of reserve wines. It was the only Champagne to be selected by 'Wine Spectator' in its 100 most Exciting wines of 2008.

Perrier Jouet Grand Brut, France

£43.00

A clear, fresh hint of restrained citrus and shortbread flavours and aromas

CONFERENCE & BANQUETING ROOM CAPACITIES

Meeting Room	LxW (M)	Height (M)	Theatre	Board Room	U-Shape	Class room	Cabaret	Dinner	Dinner Dance	Reception
Vista 1	9x6	2.2	50	16	24	24	24	30	-	50
Vista 2	9x6	2.2	50	16	24	24	24	30	-	50
Vista 3	9x6	2.2	50	16	24	24	24	30	-	50
Vista 4	9 x5.5	2.2	40	16	20	20	24	30		50
Vista 5	9x7	2.2	55	16	26	24	24	30	-	60
Vista 1-2	9x12	2.2	100	24	30	45	48	60	60	100
Vista 2-3	9x12	2.2	100	24	30	45	48	60	60	100
Vista 3-4	9x11.5	2.2	90	24	28	45	48	60	60	100
Vista 1-3	9x18	2.2	150	-	45	63	72	90	90	170
Vista 2-4	9x17.5	2.2	150	-	40	54	72	90	90	165
Vista 1-4	9x23.5	2.2	175	-	-	90	96	184	174	220
Plaza Suite	13x10	2.2	60	24	30	45	56	60	60	60
Syndicate Bedrooms (X6)			-	10	-	-	-	-	-	-

AUDIO VISUAL & BUSINESS SERVICES

BASIC AUDIO VISUAL EQUIPMENT

Flipchart with Pens	£ 15.00
Slide Projector and Screen	£ 45.00
LCD Projector	£150.00
6ft Tripod Screen	£ 40.00
TV & VHS Video	£ 80.00
Video Monitor 29"	£ 90.00
Hand Held / Lapel Microphones	£ 50.00
Hand Held / Lapel / Radio Microphones	£ 75.00
Microphone Floor Stand	£ 20.00
Microphone Table Stand	£ 10.00
Laptop	£250.00
TV & DVD Player	£ 80.00

All prices are inclusive of VAT
Other equipment costs are available on request

INTERNET CHARGES

Per Hour £4.95
Full Day £10.95

TELEPHONE / ISDN LINES

Charges for the above are available on request

BUSINESS SERVICES

Business services are provided by the hotel for hotel and conference guests. We will be able to meet all your business needs during your event including faxing, photocopying, printing and equipment rentals.

The Meetings & Events Operations office offering business services is located on the 11th Floor adjacent to our conference rooms.



From M1 North (Junction 26):

Leave the M1 at Junction 26 & follow the A610 all the way into Nottingham city centre (4.7 miles). At junction with A609/A6200 bear left onto A610 Wollaton St and keep in the right hand lane. Bear right at the bottom of the hill, A610 Tollhouse Hill (signposted Loughborough, Grantham, Melton). At the roundabout take the 2nd exit A6008 Maid Marian Way. Park Plaza Nottingham is situated on the left hand side.

From M1 South (Junction 25):

Leave the M1 at Junction 25 and take the 4th exit at the roundabout signposted A52 Nottingham. At the roundabout take the 2nd exit A52 (signposted Ilkeston, Beeston). At the next roundabout take the 2nd exit A52 Nottingham. At the roundabout take the 2nd exit A6200 City Centre. Bear left (one way) onto A610. Keep in the right hand lane and bear right onto the A610 City Centre. Bear right at the bottom of the hill, A610 Tollhouse Hill (signposted Loughborough, Grantham, Melton). At the roundabout take the 2nd exit A6008 Maid Marian Way. Park Plaza Nottingham is situated on the left hand side.

From the East (A46, A606, A52, A6011):

Enter Nottingham City Centre over Trent Bridge on the A60 London Road. At the roundabout (Shell petrol station) take the 1st exit onto the A6008 Canal Street. At traffic lights (one way) continue straight on. At the lights turn right onto A6008 Greyfriar Street then immediately left onto A6008 Maid Marian Way. Continue through the light and past the hotel (on your right hand side). At the roundabout take the 3rd exit back down Maid Marian Way.

St James Street NCP – P8 on map (NG1 6FH)

Mount Street NCP – P5 on map (NG1 6HG)

To enter the valet parking drop-off zone please follow the directional signage on arrival at the hotel.