

PARK PLAZA NOTTINGHAM

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

AA ★★★★★

Your Wedding Day...

Special moments created by Park Plaza

Park Plaza Nottingham offers deluxe accommodation and wedding packages with uncompromised levels of service and culinary delights.

Our Executive Chef has created menus to tease your taste buds and senses.

Our experienced service teams ensure that your day is individual and endeavour to exceed your expectations at every opportunity.

Wedding packages are designed to assist you in making your special day hassle free & memorable. We are flexible to suit your needs and welcome any suggestions or requests that you may have.

WEDDING PACKAGE

At Park Plaza Nottingham we can accommodate from 20 guests to as many as 120 in our 11th floor function suite with panoramic city views. Situated in the centre of the beautiful city of Nottingham, Park Plaza is an ideal venue for your wedding and your everlasting memories.

PACKAGE INCLUDES*:

Linen Napkins & Cloths

Fresh Flower arrangements on each table

Menus for each of your tables

Table Confetti to decorate the tables

Seating arrangement plan

Private Bar

Honeymoon accommodation for the Bride & Groom in a Mini Suite

(* Subject to minimum numbers of 50 for your wedding breakfast & 90 for your evening buffet)

BANQUETING BUFFET MENUS

BUFFET MENU 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

£18.00 PER PERSON

BUFFET MENU 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

£18.00 PER PERSON

BUFFET MENU 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

£20.00 PER PERSON

BUFFET MENU 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

£22.00 PER PERSON

EVENING FORK BUFFET MENU OPTION ONE

Fettuccini with smoked salmon & fresh herbs
Vegetable Moussaka
Hoi sin chicken with spring onion & coriander
Braised aromatic rice
Sautéed baby potatoes with spiced mayonnaise
Cherry tomatoes balsamic and oregano
Cucumber ginger and chilli ribbons
Sun dried tomato baguettes
Chocolate brownie
Honey dew and pineapple platter

£18.00 PER PERSON

EVENING FORK BUFFET MENU OPTION TWO

Coq au vin with button onions and rich red wine jus.
Provençal penne pasta with fresh basil leaves and shaved parmesan.
Jersey royal potatoes with herb butter.
Mange tout, courgette and baby corn.
Black pepper coleslaw.
Tomato, cucumber & celery with shallot & sherry vinegar dressing.
Oak leaf curly endive and lambs leaf with balsamic dressing.
Freshly baked rolls.
Watermelon cantaloupe and strawberry
Pear & almond tartlets

£20.00 PER PERSON

EVENING FORK BUFFET MENU OPTION THREE

Salmon lattice with salmon mousse and sorrel cream
Organic rolls with lemon coriander & garlic humus
Feta cheese and spinach parcels with tomato and basil compote
Roast chicken supreme wrapped in prosciutto ham with thyme & garlic
Caesar salad with parmesan crisps
Sliced beef tomatoes with shallots & basil dressing
Steamed French bean, broccoli & carrots
Lyonnais potatoes
Strawberry and sherry trifle
Wild fruit and berry salad with Chantilly cream

£22.00 PER PERSON

EVENING FORK BUFFET MENU OPTION FOUR

Sliced roast sirloin of beef & honey mustard ham platter
Whole poached salmon dressed in saffron & cucumber with smoked salmon and crayfish
Panzanella salad
Smoked duck, orange & watercress
Pan-fried wild mushrooms and tarragon cream served with toasted brioche
Braised lamb in a rich red wine and rosemary jus
Roast new potatoes with thyme & garlic butter
Cherry tomato and oregano focaccia bread
Mango & passion fruit mousse with chocolate pencils and strawberries
Exotic fruit skewers with lime and ginger sabayon
English and French cheeses with pickles and chutneys

£26.00 PER PERSON, MINIMUM 50 PEOPLE

DELUXE FINGER FOOD SELECTION

Honey roast ham tomato & mozzarella croissants
Masala beef skewers
Caramelized red onion and goats cheese tartlet
Open smoked salmon bagels with cream cheese and chive
Malted brown & white bloomer bread with mature cheddar & plum tomato, sirloin beef & horseradish, roast ham & wholegrain mustard and egg mayonnaise & rocket.
Tuna tartar crostini
Tamarind vegetable brochettes
Salmon monkfish and pancetta skewers
Prawn lemon & sesame seed croquettes
Breaded cod with tartar cream

Spiced chicken with mint yogurt
Plum tomato & mozzarella brochette with basil oil
Seasonal fruit platter
Pineapple, kiwi cantaloupe and strawberry skewers
Double Chocolate and mocha cream tartlets
Lemon pistachio and raspberry tartlets

£12.50 FOR SIX ITEMS
EACH ADDITIONAL ITEM IS CHARGED AT £2.50 PER ITEM
ONLY AVAILABLE IN CONJUNCTION WITH A WEDDING BREAKFAST

BARBECUE MENUS

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

BARBEQUE MENU OPTION ONE

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

£20.00 PER PERSON, MINIMUM 50 PEOPLE

BARBEQUE MENU 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 and 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

£22.00 PER PERSON, MINIMUM 50 PEOPLE

INTERNATIONAL THEMED BUFFET SELECTION

CARIBBEAN MENU

Jerk Chicken.
Fried red snapper with sweet chilli sauce.
Cajun lamb skewers.
Coconut kidney bean & pea rice.
Curried goat.
Freshly baked rolls.
Sweet potato & spring onion
Seasonal Salad
White and Dark chocolate Mousse
Malibu laced tropical fruit salad

£20.00 PER PERSON

INDIAN MENU

Vegetable samosa
Lamb Kebab
Chicken Tikka
Chana Masala
Lamb Rogan Josh
Butter Chicken
Pilau with fried onions
Naan bread
Tomato & onion salad
Mango Chutney
Raita
Kulfi
Carrot Halva

£20.00 PER PERSON

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

PRIVATE DINING MENUS

**PLEASE FEEL FREE TO CREATE YOUR OWN MENU FROM THE OPTIONS BELOW.
PLEASE NOTE ONE SET MENU IS REQUIRED PER GROUP I.E. ONE CHOICE FROM
EACH COURSE.**

SOUP COURSES

Plum tomato and roast red pepper with basil cream croute
French onion with parmesan croutons
Wild mushroom and tarragon with chive oil
Spinach potato and garlic with crème fraiche
Courgette leek and brie with gruyere flute
Curried parsnip with crème croute and parsnip crisps

ALL £5.00

STARTERS

Chicken liver and green peppercorn parfait with toasted brioche and apricot chutney
£6.00

Field baked mushroom, spinach & Welsh goats cheese wrapped in Parma ham with shallot coriander and
parsley
£6.00

Roasted red pepper, proscuitto ham, buffalo mozzarella, marinated olives & red onions dressed with
truffle oil
£6.00

Honey roast duck parmentiere clementine watercress and chicory salad
£7.00

Asparagus spears with soft poached egg hollandaise sauce and parmesan shavings (V)
£6.00

Glazed crotin of goat's cheese with toasted pine nut and rocket salad with reduced balsamic (V)
£5.00

Potato and leek terrine with shallot and herb oil, saffron dressing and filo crisps (V)
£5.00

Macaroni cheese and courgette filo parcel with mizuna shallot and tomato salad (V)
£5.00

FISH COURSE (OR AS A STARTER)

Red mullet escabeche & poached salmon with cucumber leaf salad and sweet balsamic
£7.00

Marinated crayfish tails wrapped in smoked salmon with Salmon rilette crispy wanton and saffron dressing
£7.00

Prawn lemon and sesame seed croquettes with mizuna pepper, spring onion and spiced dressing
£7.00

Smoked salmon and prawn tarter with sun blushed tomatoes garlic chives and crème fraiche
£7.00

Steamed smoked haddock with spinach and poached egg glazed with béarnaise sauce and sweet red pepper
£7.00

Crab crayfish and baby gem leaves with beetroot cream and lotus root crisps
£7.00

Tuna nicoise with Modena balsamic, French beans, red onions, croutons, boiled egg, olives and cherry tomatoes with fresh tuna
£7.00

Cod avocado and prawn terrine wrapped in smoked salmon with crème fraiche and lemon dressing
£7.00

SORBETS

Green Apple

Coconut

Mango

Blood Orange

Raspberry

Peach

Pear

Strawberry

Passion Fruit

Apricot

Lime

Champagne of Exotics Fruits

ALL £2.00 PER PERSON

MAINS

Tournedos of Pork with Spinach gratin dauphinoise and peppercorn sauce
£16.00

Daube of Beef .Braised shin of beef in red wine, thyme and shallot jus with fondant potato and baby carrots
£16.00

Seared duck breast served on a beetroot and potato dauphinoise with mulled wine and chive oil
£17.00

Tagliatelle and basil taglierini bolognese with parmesan shavings and fresh basil drizzled with truffle oil
£15.00

Lamb cutlets marinated in red wine and rosemary, with, pancetta & Savoy cabbage, minted mash and redcurrant jus
£18.00

Chicken supreme marinated in white wine, garlic and thyme wrapped in Parma ham with dauphinoise potato mange- tout and tarragon jus
£15.00

Roast fillet of beef wrapped in pancetta served medium on a potato celeriac and horseradish rosti with wild mushroom and madeira jus
£21.00

Chicken supreme flavoured with lemon, herb and spinach with gratin dauphinoise steamed carrots and a light whole grain mustard sauce
£15.00

Saddle of lamb with confit tomato & shallot, parsnip pomme puree, honey & thyme carrots and red wine jus
£19.00

Salmon Supreme with roasted red pepper mash asparagus and saffron cream
£15.00

Cod Fillet in a light crisp batter with homemade chips dusted in sea salt & rosemary with crisp parsley carrots
£15.00

Smoked salmon ravioli with spinach shallot and wild herb cream
£15.00

Steamed sea bass fillet with crushed new potatoes, French beans, water cress and butter sauce
£16.00

Smoked cod with breadcrumb and parmesan crust with chive mash and cannellini bean fricassee
£18.00

Monkfish rolled in tapenade and marjoram wrapped in Parma ham with baby leeks, potato galette and chive bure blanc
£18.00

Pan-fried tuna with scallops crushed new potatoes, spinach and sauce vierge
£19.00

VEGETARIAN MAINS

Vegetable fritters with tamarind sauce

Roast vegetable and mozzarella filo parcel with cherry tomato compote

Char-grilled Mediterranean roulade with Provençal sauce (*Gluten and Dairy Free*)

Wild Mushroom spinach and gorgonzola tartlet

Sun blushed tomatoes, asparagus and baby shallots encased in puff pastry with roast red pepper coulis

Caramelized red onion plum tomato and goats cheese galette

VEGETARIAN MAIN COURSES ARE PRICED THE SAME AS THE CHOSEN NON-VEGETARIAN MAIN COURSE

VEGETARIAN OPTIONS ARE SERVED WITH THE VEGETABLES AND POTATOES OF THE CHOSEN MAIN COURSE

PLEASE NOTE IF THE NUMBER OF VEGETARIAN GUESTS IS NOT KNOWN PLEASE CHOOSE THE AMOUNT OF VEGETARIAN STARTERS AND MAIN COURSES YOU WOULD LIKE TO BE MADE AVAILABLE.

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

DESSERTS

Chocolate, Orange and Truffle Tart with vanilla ice cream and candied orange
£5.00

Croissant Bread and Butter Pudding with mixed fruits and crème anglaise
£5.00

Raspberry Meringue Pie with blackberry ice cream
£7.00

Pear Frangipane Tart with chocolate sauce and chantilly cream
£6.00

Mango and Passion Fruit Mousse with strawberry and chocolate pencils
£5.00

Warm Chocolate Brownie with white chocolate sauce and coconut sorbet
£5.00

Vanilla Crème Brulee with apple sorbet and pistachio tuile biscuit
£5.50

Iced raspberry parfait with wild berries and shortbread biscuits
£7.00

Exotic Fruit Salad with lime and ginger sabayon
£6.00

Strawberry and Sherry Trifle layered strawberries raspberry jelly and sherry sponge
£5.50

Chilled Lemon Soufflé with banana mousse biscuits and wild berry compote
£7.00

Chocolate Profiteroles mini choux buns filled with sugar cream and dipped in chocolate
£5.50

Trio of Chocolate Mousse with mint cream and tuile biscuit
£9.00

Caramelised Lemon and Orange Tart with blood orange sorbet
£5.00

Assiette of Desserts to include vanilla crème brulee, mango and passion fruit mousse, chocolate fondant
and iced raspberry parfait
£9.00

Assortments of Homemade Ices
£5.00

TO FOLLOW DESSERTS

Cheese board of French, English and Continental Cheeses with grapes, celery and cheese biscuits

£30.00 PER TABLE (£50 PER TABLE IF TAKEN AS A DESSERT)

PLEASE CHOOSE FIVE OF THE FOLLOWING CHEESES

ENGLISH

Blue stilton
Mature Cheddar
Red Leicester
Windsor Red
Cheshire
Wensleydale

FRENCH

Brie
Camembert
Port Salut
Roquefort
St Julien

CONTINENTAL

Smoked Apple wood
Dolce latté
Bel Paese
Emmental
Strong Cheddar
Edam

Coffee and chocolate crisp Mints

£1.50

Coffee and Homemade Chocolates

£2.50

Coffee and petit fours to include coconut ice, chocolate fudge, white chocolate and vanilla truffles

£3.00

WINE LIST

RED WINES

Etchart Malbec-Cabernet, Argentina, 2005	£17.00
Light coffee and chocolate palate backed by clean blackcurrant notes	
Valle Andino Merlot, Chile 2006	£19.00
Juicy, ripe red berries and plums made in an approachable style	
Stonehaven Cabernet Shiraz, Australia 2003	£19.50
Rich plum and berry fruit, with peppery overtones and integrated oak	
Chateau BDB, France 2005	£21.00
Bordeaux Superieur	
Spy Valley Pinot Noir, New Zealand 2004	£34.00
A beautifully clean and cherry flavoured example of one of the world's best grapes	
Chateauneuf-du-Pape, Chateau Saint-Andre, France 2005	£37.00
Medium bodied with lots of plum and berry flavours	

WHITE WINES

Kleine Zalze Chenin Blanc, South Africa 2006	£17.00
Soft and creamy and a hint of tropical fruit	
White Rioja, Bodegas Corral, Spain 2004	£18.50
Crisp and fresh acidity with lemon and herbaceous notes	
Chardonnay Langhe, Domini Villa Lanata, Italy 2005	£21.00
Light toasty wine with a mineral acidity and cultured palate	
Pinot Grigio Collio, Santa Helena, Italy 2005	£25.00
Superb presentation of this style, clean and full-bodied, with some spice and lingering finish	
Drylands Sauvignon Blanc, New Zealand 2006	£29.00
A top class Chablis! Crisp and steely, with mineral edges and balanced acidity	

ROSE WINE

Chateau des Sarrins Rose, France 2005	£27.50
Strawberries and redcurrants abound in this refreshing & delicate pink gem	

SPARKLING WINE

Hardys Stamp of Australia Pinot Noir Chardonnay, South East Australia	£26.50
Rich fruit flavours of the grape are complimented by a soft creamy complexity	

CHAMPAGNE

Perrier Jouet Grand Brut, France	£43.00
A clear, fresh hint of restrained citrus and shortbread flavours and aromas	
Perrier Jouet Blason Rose, France	£55.00
Coppery pink with aromas of redcurrants, wild strawberries and rose petals	
Bollinger, France	£65.00
Lemon curd flavours, good fresh acidity and a soft but persistent mousse	
Dom Perignon, France	£125.00
Rich, creamy with savoury yeast characters, extremely elegant with superb length	