

Banqueting Brochure

Special moments created by Park Plaza

Park Plaza Nottingham offers deluxe accommodation, uncompromised levels of service and culinary delights.

Our Executive Chef has created menus that tease your senses and taste buds. Combined with an experienced service team we will ensure that your event is individual and endeavour to exceed your expectations at every opportunity. Whatever your occasion, be it a birthday party, christening, prom, anniversary celebration or a business dinner, we are flexible to suit your needs and welcome any suggestions or requests that you may have.

For more intimate occasions, our Plaza Suite can host events for up to 60 guests, and boasts a private balcony and bar. If your event is on a larger scale, the Vista Suites on the top floor of the hotel offer stunning city centre views and can accommodate 160 guests for dinner, or up to 200 for a standing reception.



Park Plaza Nottingham 41 Maid Marian Way Nottingham NG1 6GD

Tel: 0115 947 7210 Fax: 0115 947 7300

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Drinks Packages

Bronze Package

£14.50 per person

Glass of house wine, beer or soft drink
Half a bottle of wine per person with your meal

Silver Package

£17.50 per person

Arrival Prosecco
Half a bottle of wine per person with your meal

Gold Package

£26.00 per person

Arrival Prosecco
One bottle of house wine – red/white/rose

Beer Package

£40.00 per table

10 Bottles of Beer
Please choose from Tiger/Corona/Mix of both

Individual drinks and special touches

Glass of Prosecco - £7.50
Champagne and strawberries - £9.95 per person
Jug of fresh orange juice - £5.95 each
Bottles of still / sparkling water - £4.00 each



Banqueting Menus

Canapés

Please choose six of the following

Fish

- Mini prawn cocktail
- Mini Thai Fish Cakes
- Crisp cod goujons with pea puree
- Sushi selection
- Smoked haddock tartlet

Meat

- Roast sirloin of beef with Yorkshire pudding
- Crispy duck roll with hoi sin sauce
- Lamb kebab with lemon and coriander coleslaw
- Parma ham, fig and mozzarella wrap
- Chicken spring roll with chilli and garlic sauce

Vegetarian

- Mini potatoes with chive and lemon cream
- Vegetable spring roll
- Onion bhaji
- Beetroot and cream cheese stacks
- Mini bruschetta with diced tomato and basil

£12.00 per person

Additional items £2.00 per person supplement

If you suffer from any allergens or food intolerances and wish to find out more about the ingredients we use, please inform a member of staff prior to your event.



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Dinner Three Course Set Menu

Please choose one dish from each course to create your menu or pre-order individually

Starters

Goats cheese, walnut apricot fritter with tomato and rocket salad, sherry balsamic dressing (v)
Roasted Tomato and Vegetable soup
Parma ham, mozzarella fig wrap, raspberry vinaigrette

Mains

Chicken wrapped in Parma ham, dauphinoise potato, tarragon sauce
Slow roast pork belly, parsnip puree, baked micro apple & seasonal vegetables served with Port Sauce
Poached Scottish salmon, grilled asparagus, new potatoes, lemon hollandaise
Broccoli wellington, seasonal vegetables and potatoes (v)

Desserts

Chocolate brownie with white chocolate sauce and coconut sorbet (v)
Raspberry and vanilla crème brûlée with lemon sorbet (v)
Exotic fruit salad

2 Courses £22.00 per person

3 Course £26.00 per person

Min 30 guests with complimentary room hire

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Banqueting Selector Menu

We adopt a 'just ask' policy so if you have any menu requirements that you do not find within this pack please ask your event coordinator and we will be delighted to tailor make a menu for you

Please choose one dish from each course to create your menu or alternatively you can design your very own menu with our Executive Chef or simply add a soup, fish or sorbet course. Please ask your event coordinator for more details

Starter

Ham hock Terrine

£6.50

Prawn cocktail

£7.00

Goats cheese, walnut apricot fritter with tomato and rocket salad, sherry balsamic dressing (v)

£5.00

Asparagus and roast red pepper tart with Rocket salad (v)

£4.50

Main course

Roast chicken breast, fondant potato, wild mushroom and spinach sauce

£16.00

Slow roast pork belly, black pudding, parsnip puree, glazed baby apple, seasonal vegetables

£18.00

Braised lamb shank, potato dauphinoise, braised Savoy cabbage, red wine glaze

£19.50

Roast fillet of beef wrapped in pancetta, celeriac and potato rosti, garlic wild mushroom sauce

£24.00

Poached Scottish salmon, grilled asparagus, new potatoes, lemon hollandaise

£17.50

Broccoli wellington with seasonal vegetables and potatoes (v)

£15.00



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Desserts

| | |
|-----------------------------------------------------------------|-------|
| Strawberry and chocolate cheesecake with strawberry sorbet | £6.00 |
| Chocolate brownie with white chocolate sauce and coconut sorbet | £6.00 |
| Profiteroles with vanilla cream and chocolate sauce | £5.50 |
| Mango curd tart with clotted cream | £5.50 |

To Follow Desserts

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

£35.00 per table (based on tables of 10)

Coffee and mints
£1.75 per person

Coffee and homemade chocolates
£2.75 per person

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Banqueting Buffet Menus

Fork buffet menu

Antipasti Platter
Chicken Caesar Salad
Panzanella Salad
Jersey royal potatoes with herb butter (v)
Potato, Cheese and Leek Quiche
Scotch egg, pork pie and sausage roll platter
Ploughman's cheese board with pickles and chutneys (v)
Vanilla Cheesecake
Chocolate brownie
£18.50 per person

Hot & Cold Finger buffet menu

Antipasti Platter
Ploughman's Salad
Chicken Satay
BBQ Pork Ribs
Inside out Chicken Wings
Onion Bhaji
Sweet corn Fritter with peanut sauce
Fries
Strawberry Cheesecake
Fresh Fruit Platter
£18.50 per person



Banqueting Themed Buffet Menus

Indian buffet menu

Selection of poppadoms and dips (v)
Vegetable samosa (v)
Onion bhaji (v)
Chicken tikka masala
Lamb rogan josh
Basmati rice (v)
Naan bread (v)
Tropical Fruit Salad (v)
Coconut raspberry mousse (v)

American dinner menu

Selection of New York deli bagels (inc vegetarian options)
Quarter pounder with cheese
Selection of Chicago town style pizzas (inc vegetarian options)
Hot dogs
BBQ baby back ribs
Fries (v)
Mississippi mud pie
Strawberry shake

Caribbean menu

Sweet potato and spring onion salad (v)
Jamaican jerk chicken
Crispy red snapper with sweet chilli sauce
Curried goat
Kidney beans rice and peas (v)
Jolloff rice (v)
Malibu laced tropical fruit salad (non-alcoholic option available)
Bananas fritters with rum cream (non-alcoholic option available)

Arabic menu

Hummus and pittas Falafel and stuffed vine leaves (v)
Arabic salad (v)
Fattoush salad (v)
Chicken skewers
Lamb meat balls
Spinach pastries (v)
Chickpea curry (v)
Mohallabiah (rice pudding)
Basbousa (sweet cake)



Far Eastern menu

Sushi platter (inc. vegetarian options)
Green papaya salad (v)
Thai beef salad
Sweet and sour chicken
Pad Thai noodles (v)
Jasmine rice (v)
Exotic fruit platter
Coconut crème brûlée

All Themed Buffet Menus are priced at £19.50 per person

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Wine List

White Wine

Bottle Glass 175ml

| | | |
|----------------------------------------------------------------------------------------------|--------|-------|
| Nederburg The Manor Chenin Blanc, South Africa ABV 13.5% | £22.00 | £6.50 |
| Fresh and crisp pineapple, peach and guava | | |
| Veramonte Reserva Sauvignon Blanc, Chile ABV 13.5% | £24.00 | £6.75 |
| Fresh cut grass, gooseberries | | |
| Fantinel Pinot Grigio, Italy ABV 12.5% | £24.00 | £7.00 |
| Apples, peach and pear. | | |
| Durbanville Hills Chardonnay, South Africa ABV 13.38% | £26.00 | £7.00 |
| Crisp and fresh peach and citrus aromas with creamy vanilla flavour | | |
| Flagstone Word of Mouth, Viognier, South Africa ABV 12.5% | £31.00 | £7.75 |
| Peaches, watermelon and spice | | |
| Vidal Sauvignon Blanc, New Zealand ABV 12.5% | £28.00 | |
| Crisp herbaceous passion-fruit and melon | | |
| Villa Maria Clifford Bay Reserve, Sauvignon Blanc, Marlborough, New Zealand ABV 13.5% | £32.00 | |
| Passion fruit and gooseberry | | |
| Gavi di Gavi Villa Lanata, Italy ABV 13% | £32.50 | |
| Delicate floral bouquet, fresh green gooseberry. | | |
| Starve Dog Lane Pinot Gris, Australia ABV 13% | £32.50 | |
| Pear and apple, with ripe stone fruits | | |
| Heritage Heroes The Beautiful Lady, Gewurztraminer, South Africa ABV 13.02% | £32.50 | |
| Rich with pronounced aromas of rose, lychee and pineapple | | |
| Albarino Paco e Lola, Spain ABV 12.5% | £34.00 | |
| Green apples, pear and lemons with mineral accents. | | |
| Chablis Louis Jadot, Vin De Bourgogne, France ABV 12.5% | £34.00 | |
| Typical floral, green fruit and mineral notes. | | |



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|----------------------------------------------------------------|-----------|--------|
| T de Thénac Blanc, Bergerac, France | ABV 12.8% | £34.00 |
| Peach and white nectarine, notes of vanilla | | |
| Bourgogne Chardonnay, Bouchard Aine, France | ABV 12.5% | £34.00 |
| Floral notes, hints of toast, honey and fresh fruit. | | |
| Sancerre La Graveliere, Joseph Mellot, France | ABV 12.5% | £36.00 |
| A classic, traditional Sancerre, packed with gooseberry fruit. | | |

Red Wine

| | | Bottle | Glass 175ml |
|----------------------------------------------------------------------------------------|-----------|--------|-------------|
| Callia Lunaris Malbec, Argentina | ABV 13.5% | £22.00 | £6.50 |
| Cherry, plum with warming spice | | | |
| Granfort Merlot, France | ABV 13.5% | £22.50 | £6.50 |
| Rich juicy plums | | | |
| Veramonte Reserva Cabernet Sauvignon, Chile | ABV 14% | £23.00 | £6.75 |
| Blackcurrants, cherries, light vanilla | | | |
| Rare Carignan Vieilles Vignes, France | ABV 13% | £23.50 | |
| Concentrated rich fruit | | | |
| Da Luca Nero D'Avola, Italy | ABV 12.5% | £25.00 | |
| Fresh cherry and bramble fruit | | | |
| Don Jacobo Rioja Crianza, Spain | ABV 12.5% | £31.00 | |
| Silky, smooth raspberry and cream | | | |
| Passori Rosso, Veneto, Italy | ABV 14% | £31.50 | |
| Rich, smooth red wine, showing plum and dried fruit | | | |
| Red Knot Shiraz, Australia | ABV 14% | £34.50 | £9.50 |
| Strawberry, blackberry and black pepper spice | | | |
| Heritage Heroes The Motorcycle Marvel, Shiraz, Grenache, Carignan, South Africa | ABV 14.5% | £35.50 | |
| Spicy hedgerow fruit; intense and silky | | | |
| Veramonte Pinot Noir, Chile | ABV 14.5% | £35.50 | |
| Raspberry, black cherry and a touch of spice. | | | |
| Fleurie, Pascal Clement, France | ABV 12% | £37.00 | |
| Freshly floral delicate ripe strawberry | | | |



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Crozes Hermitage La Tuiliere, Jean-Luc Colombo, France ABV 13% £39.50
Red-fruit and blackcurrant aromas on an inky palate

Chateau des Bardes, Saint Emilion Grand Cru, France ABV 13.5% £40.00
Rich, fruit aromas; juicy, sweet tannins; soft touches of vanilla-toastiness

Rosé Wine

Belvino Pinot Grigio Rosato, Italy ABV 12% Bottle Glass 175ml
£20.00 £6.00
Fresh summer fruit

Don Jacobo Rioja Rosado, Spain ABV 13.5% £26.00 £7.50
Fresh summer fruits and a lively zing

Champagne

G.H. Mumm Cordon Rouge Brut ABV 12% Bottle Glass 125ml
£38.00 £9.50
Fresh citrus and floral notes in abundance.

Perrier-Jouet Grand Brut Champagne NV ABV 12% £48.00
Spring flowers and white peach touched with honey

Perrier-Jouet Blason Rosé, Champagne ABV 12% £67.00
Wild strawberries and rose petals

Ruinart Blancs de Blancs, Champagne ABV 12.5% £75.00
White-fruit flavours with fresh cream and brioche

Krug Grande Cuvee ABV 12% £180.00
Explosion of hazelnut and orange zest

Perrier-Jouet Belle Epoque, Champagne ABV 12.5% £230.00
Ripe, complex fruit, a long elegant finish

Sparkling Wine

Bottega Poeti Prosecco, Italy ABV 11% £30.00 £8.50
Soft bubbles, white peach, citrus fruits and floral aromas



Location

We are located in the heart of the city centre. Please find below different ways to get to the hotel:

From M1 North (Junction 26):

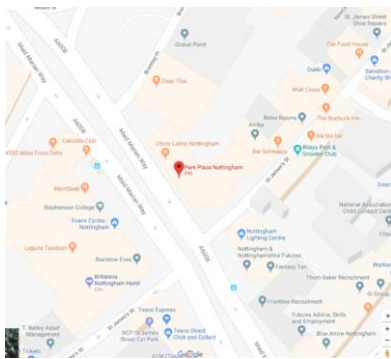
Leave the M1 at Junction 26 & follow the A610 all the way into Nottingham city centre/
At junction with A609/A6200 bear left onto A610 Wollaton St and keep in the right hand lane.
Bear right at the bottom of the hill, A610 Tollhouse Hill (signposted Loughborough, Grantham, Melton).
At the roundabout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



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