



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.





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: 90
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.

White onion and parmesan soup (v)

Smoked mackerel and salmon pate served
with a rustic bruschetta

Smoked bacon and leek tartlet served on a bed
of baby leaf salad and crème fraiche

Peppered goats' cheese with textures of beetroot (v)



Chicken fillet stuffed with ricotta cheese, watercress sauce,
sautéed greens and boulangère potatoes

Traditional roast beef and Yorkshire pudding served with
roast potatoes and roasted vegetables dressed with a rich jus

Loin of cod wrapped in Parma ham, with a herb crust served
with crushed potatoes and roasted Mediterranean vegetables

Lasagne with chestnut mushrooms (v)



Vanilla cheesecake with blueberry compote

Chocolate brownie with chocolate sauce and vanilla ice cream
Sticky toffee pudding with butterscotch sauce

Vanilla panna cotta, seasonal fruit compote and shortbread



Freshly brewed coffee and chocolate mints

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

Selection of open & closed sandwiches
on assorted breads:

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 Pieces

Pork sausage in a sweet glaze

Smoked haddock fishcakes with tartar sauce

Spinach, cherry tomato and feta quiche (v)

Indian snack selection with sweet pepper

chutney and raita (v)

Mac & cheese bites with cranberry sauce (v)

Potato wedges (v)

Apple pie



£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

Upgrade to an Evening BBQ served outside weather permitting for an additional £6pp

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.

Cream of celery soup with a soft poached egg (v)

Leek and gruyere quiche served with sautéed wild mushrooms and pea puree (v)

Confit of duck, plum sauce, crispy wontons and cucumber salad

Smoked haddock and king prawn fishcake served with a sorrel and watercress sauce



Pea velouté with a truffle cream (v)

Raspberry sorbet with berry compote (v)

Champagne sorbet with strawberries and mint (v)



Rump of lamb with Madeira sauce & dauphinoise potatoes

Pan roasted sea bass with pak choi, spring onion rosti and ginger prawn laksa

Daube of beef served with truffle mash and a rich red wine jus

Braised belly of pork served on a savoy cabbage and smoked bacon cake dressed with a white sherry sauce

Wild mushroom ravioli with truffle mushroom sauce (v)



Warm chocolate brownie served with a sour cherry and kirsch ice cream

Pecan tart with a vanilla pod ice cream

Chocolate semi freddo, white chocolate sauce and raspberries

Lemon meringue cheesecake with a white chocolate drizzle



Freshly brewed coffee and chocolate truffles

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 sandwich with fried onions

Pork & apple sausages

Barbecue pork ribs

Piri piri chicken breast

Marinated red peppers & aubergine topped with feta served in a warm pitta (v)

Baby tomatoes, mozzarella and torn basil salad (v)

Homemade creamy coleslaw (v)

Roasted vegetable cous cous salad (v)

Indian spiced new potato and chick pea salad (v)



SIGNATURE
SUITE
INCLUDED

Upgrade your Drinks Reception with a selection of delicious Canapes for £8pp

If you would like to include any Drinks Packages we have our Beer Basin at £46 consisting of x4 Peroni, x 4 Corona & x 4 Budweiser or our Prosecco Pod with x 4 Bottles for £110.

ENCHANTING PACKAGE

£7,570

Winter Wedding package – October to March

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



£500 off
When you book
Mon-Thurs

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 & apple soup (v)

Confit chicken, leek & tarragon terrine served with spiced tomato chutney & toasted artisan bread

Mushroom arancini, Provencal sauce, capers & parmesan crisp (v)

Smoked haddock rillette, dill scone, chicory & lemon dressing



Slow cooked belly pork, root vegetable mash, apple puree & cider jus

Herb roasted chicken supreme, apricot & sage stuffing, mash, mini Yorkshire pudding, roasted root vegetables and chicken jus

Braised shoulder of Beef, dauphinoise potatoes, sautéed winter vegetables and red wine jus

Oven roasted Coley, potato galette, asparagus and salsa Verdi

Roast vegetable wellington with spiced tomato sauce (v)



Chocolate brownie, chocolate sauce and vanilla ice cream

Winter berry Eton mess

Vanilla panna cotta, strawberries and shortbread

Sticky toffee pudding with butterscotch sauce



Freshly brewed coffee and chocolate mints

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 rolls with vegetarian options:

Pulled leg of pork with apple sauce

Brisket of beef

Glazed ham with homemade piccalilli

Mozzarella, tomato and basil (v)

Brie and cranberry with burnt honey (v)

Homemade sausage rolls with caramelised red onion

Pork ribs with a spicy BBQ sauce

Breaded garlic mushrooms (v)

Mac and cheese bites (v)

Potato wedges (v)

Sour cream dip (v)

Garlic mayo dip (v)

Mini chocolate eclairs



BRIDAL SUITE
INCLUDED

Upgrade your Evening Buffet to the Mexican Feast for £5pp.

EVERLASTING PACKAGE

£8,770

Winter Wedding package – October to March

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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 & orange soup with rustic rosemary crostini bread (v)

Beetroot infused Gravlax of Salmon, rochettes of beetroot relish, lemon potato salad, garlic aioli and friese

Pressed Ham Hock Terrine accompanied by homemade piccalilli, rocket salad, balsamic dressing and crostini bread

Roulade of Goats Cheese, honey glazed fig, preserved onion marmalade, sweet pear puree with onion & watercress salad (v)



Orange sorbet with mulled wine winter berry compote (v)

Cappuccino of wild mushroom soup with truffled rye bread (v)



Roasted Rump of Beef, spiced winter red cabbage, truffle mash & caramelised carrots & red wine jus

Oven Roasted Chicken Supreme masked with wild mushroom & truffle sauce, accompanied by Dauphinoise Potatoes & seasonal vegetables

Crispy skin Salmon with Prawn bubble & squeak, lime provencal sauce and local chard asparagus

Spinach & feta Spanakopita served with a chickpea & apricot tagine and confit cherry tomatoes (v)



Raspberry cheesecake served with textures of raspberries & a white chocolate tuile

Brioche Bread & Butter Pudding infused with Jameson Whiskey & Orange, presented with vanilla crème anglaise

Chocolate Delice served with a rich chocolate sauce, mint ice cream and chocolate shards

Refreshing Yuzu Panna Cotta with lemon curd, homemade shortbread and strawberries



Freshly brewed coffee and chocolate truffles

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

Selection of open & closed sandwiches on assorted breads:

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 Pieces

Pork sausage in a sweet glaze

Smoked haddock fishcakes with tartar sauce

Spinach, cherry tomato and feta quiche (v)

Indian snack selection with sweet pepper chutney and raita (v)

Mac & cheese bites with cranberry sauce (v)

Potato wedges (v)

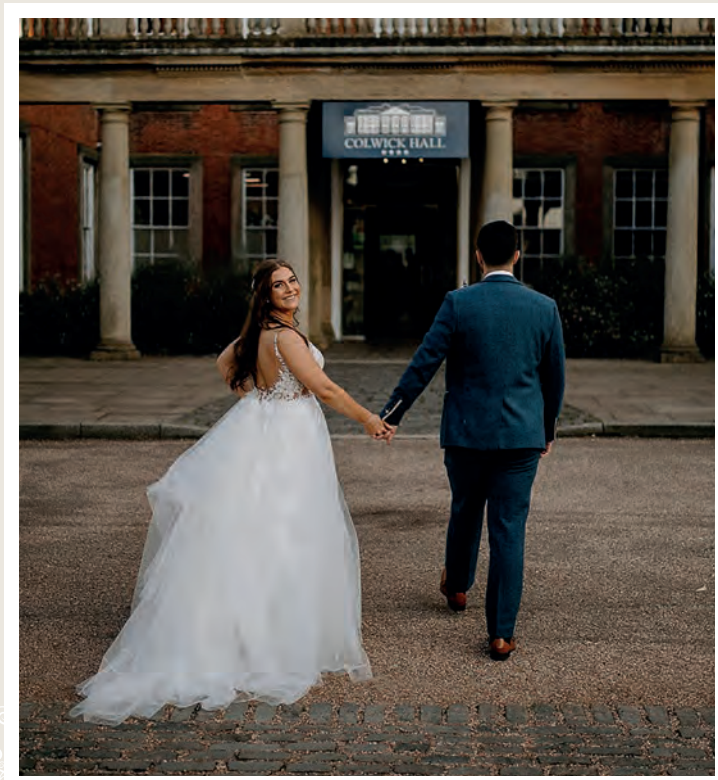
Apple pie



£500 off

When you book
Mon-Thurs

Reserve Bedrooms for you and your guests to stay.



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COLWICK HALL



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WWW.COLWICKHALLHOTEL.COM