



Hidden away within 330 acres of beautiful and award winning landscaped grounds, the Trent Building provides an ideal location for your wedding party. Dominating the surrounding skyline, the clock tower of the Trent Building represents the highest point on University Park Campus and offers a great backdrop for your photographs.

The wood panelled Council Room is steeped in history and creates the most elegant of venues; it is great for drinks on arrival or an intimate Wedding Breakfast. Proceed downstairs to the Senate Chamber which opens out onto a beautiful lawn and terraced area for arrival drinks and photos. The magnificent Great Hall is an ideal venue to round off your day for your Evening Reception.

At The University we cater for wedding parties from 100 to 250 guests. Numbers below 100 may be subject to additional charges and limited availability at non-peak times of the year.

Our wedding packages detailed below include the following;

- *Hire of the rooms in the Trent Building - this includes the Council Room and Foyer for your drinks reception (should the weather not be suitable for holding it on the terrace), the Senate Chamber for your wedding breakfast and the Great Hall for your evening reception and buffet*
- *An executive room on your wedding night, with breakfast in the Orchard Hotel*
- *Personal Wedding Co-ordinator*
- *Duty Manager to act as a Master of Ceremonies*
- *White linen table cloths and napkins*
- *A choice of cake stand and knife*
- *Crockery, cutlery and glassware*
- *Menu cards*
- *Complimentary parking for you and your guests*

We have a licence to hold Civil Marriages at The Great Hall in the Trent Building where your celebration can be held all under one roof. (An additional charge of £450 applies)

Alternatively, the local registrar performs all ceremonies based at the Nottingham City Registry Office and contact details are as follows;

**Email:** [office.register@nottinghamcity.gov.uk](mailto:office.register@nottinghamcity.gov.uk) **Tel:** 0115 841 5554.

A video of our venue can be viewed by visiting:

[www.weddingsinnottingham.co.uk](http://www.weddingsinnottingham.co.uk)



The University of  
**Nottingham**

### **Wedding Packages 2018**

#### **Option One – Three Course Fine Dining Wedding Breakfast £94.50 per person**

Based on a minimum of 100 adult guests in  
June, July, August and September  
or

Based on a minimum of 80 adult guests at all other times

A glass of Prosecco or Fruit Juice on arrival  
Three Course Fine Dining Wedding Breakfast  
Two glasses of House Wine or White Schloer to accompany the  
Wedding Breakfast  
A glass of Sparkling Wine, Prosecco or Sparkling Elderflower Presse to  
toast the happy couple  
Evening Buffet

#### **Option Two – Two Course Wedding Breakfast £84.00 per person**

Based on a minimum of 100 adult guests

A glass of Prosecco or Fruit Juice on arrival  
Two-Course Carvery or Two course Fork Buffet Wedding Breakfast  
Two glasses of House Wine or White Schloer to accompany the  
Wedding Breakfast  
A glass of Sparkling Wine, Prosecco or Sparkling Elderflower Presse to  
toast the happy couple  
Evening Buffet

**All prices are inclusive of VAT**



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## **Fine Dining**

### **Starters**

Wild Mushroom and Tarragon Veloute with Truffle Oil (v)

Chicken Caesar Salad with Crispy Bacon, Baby Gem Lettuce and Parmesan  
Caramelised Red Onion and Blue Cheese Tartlet with Balsamic Reduction  
and Dressed Rocket (v)

Honey Glazed Goats Cheese with Roasted Red Peppers and Sun Blush  
Tomato Dressing (v)

Chicken Liver Parfait with Red Onion Relish and Cornichons

Poached Salmon, Lemon and Dill Crème Fraiche and Onion Bread

Duck and Fig Terrine with Fruit Chutney

Roast Vine Tomato and Garlic Soup with Basil Cream (v)

*All starters to be served with Rustic Bread Rolls and Butter  
(unless other stated)*

### **Main Course**

Pan Fried Chicken Breast, Sage & Apricot Stuffing with Seasonal  
Vegetables and Potatoes

Baked Scottish Salmon, wrapped in Parma Ham with Salsa Verde and  
Buttered New Potatoes

Breast of Duck with Plum Jus, Oriental Spices, Pomme Puree and Steamed  
Vegetables (£2.75 supplement)

Rump of Lamb with Fondant Potato, Fine Beans and Rosemary Jus

Fillet of Pork wrapped in Pancetta, Roasted Potatoes, Spiced Parsnip Puree  
and Calvados & Sage Jus

Slow cooked Beef in Shallots, Garlic, Red Wine with Leek Mash and  
Chantenay Carrots

Roast Sirloin of Beef, Yorkshire Pudding and all the Traditional Trimmings  
(£2.75 supplement)

Breast of Corn-fed Chicken, Creamed Potatoes, Wilted Greens and Wild  
Mushroom Sauce

*Weddings in Nottingham, The University of Nottingham, Nottingham, NG7 2RJ  
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Slow Roasted Tomato & Basil Galette with Pesto Oil (v)

Roasted Red Pepper and Sun-dried Tomato Risotto with Chive Oil (v)

Vegetable and Goats Cheese en-croute, White Wine and  
Spring Onion Cream (v)

Wild Mushroom Linguine with Parmesan Shavings (v)

*Our vegetarian dishes carry no extra or lesser charge than your chosen  
main course*

### **Desserts**

Chocolate Brownie with Butterscotch Sauce

Apple and Sultana Lattice with Vanilla Cream

Strawberries and Cream Torte

Lemon Bakewell Tart with Raspberry Coulis

Mango Cheesecake with Passion Fruit Sauce

Milk Chocolate Truffle with Rich Berry Coulis

Classic Banoffee Pie with Chocolate Shavings

Summer Berry Pudding with Clotted Cream

British & Continental Cheese & Biscuits served with Celery and Grapes

All of the above are served with tea, coffee and mints

### **Additional Items**

Large platter of Cheese & Biscuits served with Celery, Grapes and  
Chutneys

**£90.00 per table of up to ten guests**

Champagne Sorbet

**£5.00 per person**

Lemon, Orange, Raspberry or Mango Sorbet

**£3.50 per person**



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### **Carvery Style Menu**

Roast Loin of Pork with Crackling and Apple Sauce  
Roast Beef (cooked to your liking)  
Buttered Roast Turkey Crown  
Chestnut & Mushroom Wellington with Paprika Cream Sauce (v)

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Creamed Potatoes  
Roasted Potatoes  
Sage and Onion Stuffing  
Yorkshire Puddings  
Rich Roast Gravy, Horseradish, Cranberry Sauce, Mint Sauce and Mustard

Please choose three vegetables from the following list to accompany the above

Honey-glazed Parsnips  
Glazed Carrots  
Steamed Broccoli  
Cauliflower Cheese  
Spiced Red Cabbage  
Savoy Cabbage with Bacon  
French Beans  
Leeks  
Minted Petit Pois

\*\*\*

Please choose two of the following;

Sticky Toffee Pudding with Butterscotch sauce and Vanilla Bean Ice Cream  
Summer Fruit Cheesecake with Blackcurrant Coulis  
Lemon Tart with Raspberry Coulis  
Sherry Trifle  
Apple Crumble and Custard  
Chocolate Truffle Torte with Pouring Cream  
Fresh Fruit Pavlova with Passion Fruit Sauce

\*\*\*

Tea & Coffee



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### **Hot & Cold Buffets**

From the menu selector below please choose three main course items, four Salads OR the seasonal vegetables & two desserts. All of the dishes will include a selection of rustic breads and butter, and hot buttered new potatoes or roast potatoes and followed with tea and coffee.

#### **Hot Items**

Smoked Haddock, Salmon and Prawn Fish Pie  
Chicken in a Creamed White Wine Sauce with Pearl Onions and Bacon  
Deep filled Lasagne  
Rustic Shepherds Pie with Mature Cheddar Cheese Topping  
Moroccan Lamb with Apricots & Mint, served with Steamed Rice  
Beef Bourguignon  
Breast of Chicken in a Creamed Vermouth and Tarragon Sauce  
Mushroom Caramelised Onion and Stilton Lasagne (v)  
Minted Pea, Broad Bean and Feta Risotto with Parmesan Shavings (v)

#### **Cold Items**

Dressed Poached Salmon with Dill Crème Fraiche  
Glazed Honey and Mustard Baked Yorkshire Ham  
Roasted Tomato and Goats Cheese Galette (v)

\*\*\*

Pasta, Sundried Tomato Pesto and Toasted Pine nuts  
Mixed Salad with Tomato & Cucumber  
Homemade Crunchy Coleslaw  
Lemon & Herb Couscous with Roasted Mediterranean Vegetables  
Spiced Rice Salad with Apricots and Sultana's  
Greek Salad  
Traditional New Potato Salad with Crème Fraiche and Fresh Chives  
Tomato, Mozzarella and Basil Salad

\*\*\*

Sticky Toffee Pudding with Butterscotch sauce and Vanilla Bean Ice Cream  
Summer Fruit Cheesecake with Blackcurrant Coulis  
Lemon Tart with Raspberry Coulis  
Sherry Trifle  
Apple Crumble and Custard  
Chocolate Truffle Torte with Pouring Cream  
Fresh Fruit Pavlova with Passion Fruit Sauce



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### **Children's Menus**

We are happy to cater for children up to 12 years of age in your party (children over this age are classed as adults). Under 2s dine with our compliments. Please choose from one of the two options below.

#### **Option 1**

*We can provide half sized portions of the adult starter, main courses & dessert to enable the children to enjoy the same food as the adults on the day.*

#### **Option 2**

*Cream of Tomato Soup*

*Melon and Grapes*

*Warm Nachos with Tomato Salsa and Melted Cheese*

\*\*\*

*Fish Fingers, Mashed Potatoes & Garden Peas*

*Breaded Chicken Breast with French Fries & Baked Beans*

*Sausage with Mashed Potatoes and Baked Beans*

*Cheese & Tomato Pizza with Vegetable Crudités, Dips and Potato Wedges*

\*\*\*

*Chocolate Mouse*

*Cup Cakes*

*Selection of Ice Cream*

**£22.50 per person inclusive of VAT**

### **Canapés**

From the selector below, please choose four canapés per person

Chicken Liver Pate with Herb Crouton

Mini Goats Cheese Tartlet with Caramelised Onion (v)

Ratatouille & Basil Pesto Tartlet (v)

Mini Choux with Stilton and Tomato Chutney (v)

Smoked salmon Bagel

Naan Bread with Chicken Tikka and Mango Chutney

Brie & Cranberry Parcels (v)

Chicken with Chorizo Skewers

Melon with Parma Ham Skewers

Spicy Salmon with Hummus Cup

Cherry Tomato, Mozzarella and Basil Skewers (v)

Crispy Prawn Purse

**£13.00 per person inclusive of VAT**



### **Evening Buffets**

#### **Option One**

Hot Pork Rolls with Stuffing and Apple Sauce  
Hot Beef Rolls with Rich Onion Gravy  
Chunky Chips or Potato Wedges with Selection of Dips

#### **Option Two**

A Selection of Freshly Prepared Sandwiches on Wholemeal, Malted &  
Farmhouse Bread  
Selection of Freshly Filled Tortilla Wraps

*Please choose six of the following*

*Plum Tomato & Parmesan Tart (v)*  
*Cajun Chicken Skewers*  
*Cheese & Onion Goujons (v) & Cocktail Sausage Rolls*  
*Selection of Vegetarian Quiche*  
*Mini Melton Mowbray Pork Pie*  
*Chicken Drumsticks*  
*Sweet Potato Curry Bites with Mango Chutney (v)*  
*Chicken Yakatori*  
*Coconut Prawns*  
*Goats Cheese & Tomato Bites (v)*  
*Thai Red Chicken Skewers*  
*Falafel with Mint Dip (v)*  
*Vegetable Croline Selection (v)*  
*Savoury Lattice Pastry (v)*  
*Tempura Prawns*  
*Mini Vegetarian Samosas and Pakoras with Yoghurt & Mint Dip (v)*  
*Chicken Satay with Peanut Dip*  
*Butterfly Style Breaded Prawns with Caper Dip*  
*Crushed Filo King Prawns*  
*Vegetable Dim Sum with Sweet Chilli Dipping Sauce (v)*

#### **Option Three**

Selection of British & Continental Cheeses and Farmhouse Pate with  
Celery and Grapes  
Selection of Breads and Biscuits  
Chutneys and Pickles





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### **Drinks Package Enhancements**

If you are looking to offer your guests that little something extra, you may like to consider upgrading the drinks on the day to one of the following packages:

#### **Option A**

A refreshing glass of Pimms and Lemonade at the reception

\*\*\*

Two glasses of wine with your meal, choose from Pinot Grigio Primi Soli, Italy or Los Gansos Pinot Noir, Chile

\*\*\*

A glass of Champagne de Castelnau Brut Champagne to toast the newly-weds

£14.50 supplement per person

#### **Option B**

A delicious glass of Raspberry Champagne Bellini

\*\*\*

Two glasses of wine with your meal, choose from Waddling Duck Sauvignon Blanc or Whistling Duck Cabernet Merlot, New Zealand

\*\*\*

A glass of Champagne de Castelnau Brut Champagne to congratulate the happy couple

£25.00 supplement per person

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