A TRULY MAGICAL VEDDING 2023

mour



The Wing

The Wing provides the ideal setting for larger weddings and ceremonies, this self-contained space will be exclusively reserved for your special day. Wedding Breakfasts for up to 80 guests and evening receptions up to 130 will be comfortably welcomed. For Civil Ceremonies we can seat up to 100 guests comfortably.

Contemporarily styled with neutral greys and exposed metal, The Wing is contemporary and modern whilst not compromising on quality service and a sense of warmth.

Outside of The Wing is your exclusive terrace, great for summer evening drinks and also for our Hog-Roast and Barbeque options with enough space for a marquee.

Civil Ceremony room hire is $\pounds 500.00$, this does not include registrar fees.

White Lounge

Set off from our imposing lobby, The White Lounge is perfect for small and intimate wedding breakfasts for up to 20 people, seated around a large table. For Civil Ceremonies we can seat up 30 guest comfortably.

With crisp white table linens and neutral décor, this private area is light and airy providing a great sense of comfort and style.

For smaller evening receptions, your guests can happily spill out into the lobby which is designed much like a New York attic conversion with high ceilings, exposed girders, distressed leather over-sized sofa's and an open fire.

Civil Ceremony room hire is £300.00, this does not include registrar fees.













Silver Package

From £5250,00

All our packages are bespoke

for each bride & groom

Drinks Topaz Package Wedding Breakfast Any starter, main course and dessert from the Á la carte menu (one set menu for all guests) Evening Reception Hot & Cold Buffet 5 options Also Included DJ Chair Covers with Sash Swags & Bows Centre Pieces Post Box Place Cards

Table Plan

Sample Wedding Breakfast Menu

Starters

Seasonal Soup with Fresh Bread *

Chef's Signature Prawn Cocktail *

Roast Beetroot and Deep Fried Mozzarella with a Pesto Dressing (N) (V) *

Chicken Liver Parfait with Fig Jam and Toasted Sourdough *

Mains

Roast Cornfed Chicken Breast with Fondant Potato, Glazed Carrot and Red Wine Sauce (GF)

Baked Fillet of Salmon with Spinach, New Potatoes and a White Wine and Chive Veloute (GF)

Roast Loin of Pork with Apple & Sage Stuffing and Seasonal Vegetables Wild Mushroom Risotto with Shaved Parmesan, Grilled Asparagus and

Truffle Oil (V)

Desserts

Chocolate Profiteroles with Chocolate Sauce (GF) (V)

Sticky Toffee Pudding with Salted Caramel Ice Cream (N)

Mixed Berry Pavlova (GF)

New York Cheese Cake with a Blueberry Compote (N)

(GF) Gluten Free, (V) Vegetarian, (N) Traces of Nuts, * can be made GF, (VV) Vegan









Gold Package From £6300,00

Drinks

Sapphire Package

Canapés

4 Options

Wedding Breakfast

Any starter, main course and

dessert from the Á la carte menu

Plus Teg & Coffee

Evening Reception

Hot & Cold Buffet 8 options

Also Included

DI

Chair Covers with Sash Swags & Bows Centre Pieces Post Box Table Numbers **Twinkling Backdrop** Table Runners Place Cards Table Plan Menus

Sample Wedding Breakfast Menu

Starters

Roasted Red Pepper & Tomato Soup with Fresh Bread *

Ham Hock Terrine with Pea Puree and Pea Shoots (GF)

Oak Smoked Salmon with Capers, Shallots, Rocket and Sourdough Bread * Chargrilled Mediterranean Vegetables with Deep Fried Mozzarella and

Mains

Crispy Parma Ham

Roast Rump of Derbyshire Lamb with Dauphinoise Potatoes and a Tomato and Rosemary Sauce (GF)

Fillet of Seabass with Baby Vegetables, Rosti Potato and Vierge Sauce (GF)

Roast Cornfed Chicken Breast with Fondant Potato, Glazed Carrot and Red Wine Sauce (GF)

Baked Aubergine, Pepper, Salsa & Mint Dressing with a mixed seasonal salad (VV) (GF)

Desserts

Bramley Apple Crumble with Vanilla Ice Cream (N)

Chocolate Tart with Cappuccino Ice Cream (N)

Raspberry & White Chocolate Roulade with a Cherry Compote (GF) (V)

Lemon Crème Brulee with Shortbread Biscuits

(GF) Gluten Free, (V) Vegetarian, (N) Traces of Nuts, * can be made GF, (VV) Vegan









Platinum Package

From £7875,00

Drinks

Sapphire Package

Canapés

6 Options

Wedding Breakfast

Any starter, main course and dessert from the Á la carte menu

Sorbet Course

Tea, Coffee & Petit Fours

Evening Reception

Hog Roast or Al Fresco Barbeque

Also Included

DJ Chair Covers with Sash Swags & Bows Centre Pieces Post Box Table Numbers Twinkling Backdrop Twinkling Dance Floor Table Runners Place Cards Table Plan Menus

Sample Wedding Breakfast Menu

Starters

Leek & Potato Soup with Garlic Croutons (V) *

Chicken, Truffle & Herb Terrine with Spiced Fruit Chutney

Crispy Tiger Prawns with a Tomato, Feta & Red Onion Salad and a Sweet Chilli Dipping Sauce *

Wild Mushroom Arancini with a Mild Spring Tomato Sauce, Garnished with a Watercress & Radish Salad (VV)

Mains

Braised Short Beef Ribs with Horseradish Mashed Potatoes, Roasted Seasonal Vegetables and a Red Wine Jus (GF)

Honey Roasted Belly Pork with a Potato & Celeriac Terrine, Apple Puree and Glazed Parsnip (GF)

Roast Cod Loin with Lemon & Thyme Herb Crust, Spinach, Baby Vegetables, Confit Tomatoes & Chive Cream Sauce * Stuffed Red Pepper with Mediterranean Cous Cous, Toped with Grilled Goats Cheese Drizzled with a Pesto Dressing (V) (N)

Desserts

Treacle Tart with Chantilly Cream (N) Trio of Chocolate Truffle with Raspberry Sorbet (N) Selection of Cheeses with celery, Grapes and Crackers New York Cheese Cake with a Blueberry Compote (GF) (N) (GF) Gluten Free, (V) Vegetarian, (N) Traces of Nuts, * can be made GF, (VV) Vegan







Topaz

From £14.95 per person

Arrival Drink	
Sparkling Wine	125ml

125ml

125ml

125ml

Main Drink (with Food)

House Wine

Toast Wine

Bucks Fizz

Orange Juice

Sparkling Wine

125ml

Sapphire

From £22.00 per person

Arrival Drink	
Kir	125ml
crème de cassis with Sparkling Wine	
Premium Sparkling Wine	125ml
Orange Juice	
Pimms	150ml
Traditional English Cocktail of	
Pimms No.1 Cup with Lemonade and fresh seasonal fruits Main Drink (with Food)	
Premium Wine	175
riemon wine	175ml

Unlimited Mineral Water

Toast Wine

Premium Sparkling Wine 125ml

Diamond

From £35.95 per person

Arrival Drink	
Kir Royal	125ml
crème de cassis with Champag	ne
Champagne	125ml
Orange Juice	125ml
Bottled Beer (of your choice) 275	5-330ml
Pimms	150ml
Traditional English Cocktail of	
Pimms No.1 Cup with Lemonade and fresh seasonal fruits	
Main Drink (with Food)	
Premium Wine	125ml
Two Servings	
Unlimited Mine <mark>ral W</mark> ater	
Toast Wine	

125ml

Champagne









Hot & Cold Buffet

Selection of Traditional Sandwiches **Vegetable Samosas Breaded Chicken Goujons** Potato Wedges Roast Vegetable Couscous House Salad Tomato & Mozzarella Arancini Smoked Salmon and Cream Cheese Roulade Chicken Liver Parfait Vegetable Dim Sum Cod Goujons Tempura Battered King Prawns Salt & Pepper Squid Cocktail Sausages Roasted in Honey & Mustard Mini Brownies **Fresh Fruit Platter** Selection of Mini Muffins

5 options £15.95

8 options £20.95

Any extra options are £4.00 per person







Barbeque

From £31.95 per person (minimum of 60 guests)

Locally Produced, Butchers Special Sausages Homemade Beef Burgers Chicken marinated with Thyme, Lemon & Garlic Served with fresh buns and rolls

> House Slaw Salsa Criolla Potato Wedges ***

Belgian Chocolate Brownies Mour Carrot Cake with a Cream Cheese Frosting

Hog Roast

From £31.95 per person (minimum of 60 guests)

Roasted Pork carved fresh from the spit Served with Freshly Baked Ciabatta Rolls, Homemade Stuffing, Apple Sauce ***

Roast Potatoes in Garlic & Rosemary

Waldorf Salad Potato Wedges

Belgian Chocolate Brownies Mour Carrot Cake with a Cream Cheese Frosting







Homemade Parsnip Crisps

Mini Satay Chicken Skewers

Goats Cheese Beignets

Breaded Plaice Goujons with Tartar Sauce

Smoked Salmon on Toasted Sourdough

Halloumi Skewers with Cherry Tomatoes & Courgette

Chicken Liver Parfait on Toasted Sourdough with a Fig Jam

Cheese Twists

Baby Prawn Cocktail

with Gem Lettuce

Smoked Duck

with Celeriac Salad and a Balsamic Dressing

Fresh Olives

with Chilli and Olive Oil

Four Options £14.50 pp

Six Options £21.50 pp

Any Extra selections £3.25 each

Two portions of each selection per person



We work with some brilliant suppliers who can supply the finishing touches to make your day even more special! These can be booked directly through the hotel or you can contact the supplier in person.







Entertainment:

Caricaturist - 2 Hours & 3 Hours Bouncy Castle - Pre ceremony & until 8pm Garden Games (4 games) Photobooth or Magic Mirror Arcade Games

Decorations: Flower Wall Sparkling Dance Floor / Sparkling Aisle Runner Up lights Archways Light up Letters Sparkling Backdrops & Photo Backdrops

Additional Items: Donut Wall Chocolate Cart Candy Cart Chocolate Fountain Ice Cream Bar Popcorn Machine

Group Accommodation

For wedding parties, we offer discounted group accommodation.

You can choose to make the arrangements yourself or take the stress away and allow guests to simply call us, quote your names and they book and pay for their own rooms.

And what's even better is that for every 10 room nights booked by your guests on the discounted rate, we'll give you 1 night free in an executive room along with breakfast and a bottle of Prosecco on your wedding night*.



92 Beautiful and Stylish Hotel Bedrooms

Who would have thought you could drive off a motorway and find a bedroom like this.

All of the hotel's 92 bedrooms have been beautifully designed, offering spacious and luxurious accommodation, large flat screen TVs and workstations with hi-speed internet access. The large black and white tiled bathrooms are all equipped with heated mirrors and walk-in power showers. The hotel's executive bedrooms are larger still, with the added benefit of king sized beds, a complimentary welcome hamper and upgraded facilities.







Hen Parties

Our Hen Party Packages have something for everyone, enjoy our popular selection of cocktails, followed by a three course meal in our restaurant, then dance the night away in Nottingham's bustling nightlife, finally ending the night in a luxury 4 star hotel with a fully cooked breakfast the following morning!

Why not make your event even more memorable with our new cocktail making experience!

You and your party can enjoy a choice of any four cocktails, with our Bartender showing you the tips to perfect your favourite delicious creation.

Cocktail Making Experience from £21.00 per person

Is not included in the Hen Party Packages, but can be added on as an extra. Available from 11am—11pm.





1 Night Hen Package from £95.00 per person

Cocktail on arrival

Overnight Accommodation 3 Course Dinner in the Mour Grill Transport into Nottingham City Centre Brunch & Bubbly 1 pm late check-out

2 Night Hen Package from £169.00 per person

Cocktail on arrival Overnight Accommodation 3 Course Dinner in the Grill on an Evening of your choice Transport into Nottingham City Centre (day/evening of your choice) Breakfast on both mornings Sparkling Afternoon Tea on an Afternoon of your choice 1pm late check-out