



WEDDINGS AT
EASTWOOD HALL
Nottingham

The most important
day of your life...



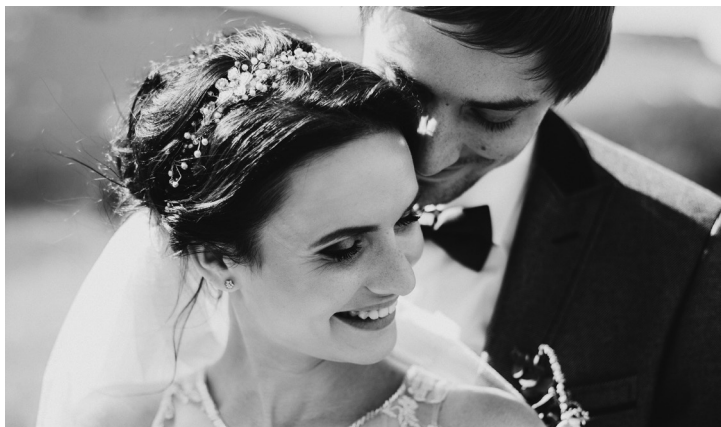
WITH ELEGANCE AND SPARKLE

Dream weddings don't just happen, they are planned. At Eastwood Hall, tradition, style and quality are only surpassed by the most breath taking and charming views in Nottingham. Set in over 26 acres of spectacular grounds, this property with history is the perfect choice for couples looking for something very special.

Romance is richly suited to Eastwood Hall — you will be spoilt for choice with our selection of Suites, all with charming elegance. Numerous enchanting photographic opportunities make your day that extra bit special, whatever the weather.

Eastwood Hall is licensed to perform Civil Ceremonies and Partnerships. You may, of course, prefer to marry elsewhere and arrive at Eastwood Hall for your reception. Whatever decision you make, our team will warmly welcome you and your guests to our beautiful venue.

At Eastwood Hall we consider the holding of ceremonies at our beautiful venue to be a privilege which we would be delighted to share with you.



A red carpet

For the perfect entrance

A dedicated wedding co-ordinator

To provide you with the care and attention each couple deserves. From the moment we welcome you into the hotel, our wedding specialist will identify your individual needs, offer advice, guidance and creative insight; helping to make your day truly unique

Exclusive use of your chosen wedding suite

Room hire for your wedding breakfast is included

Complimentary menu tasting for the bride and groom with our head chef

Make the right decision for your wedding breakfast

Wedding breakfast

Choose from our exquisite menu selection

White linen

Add an air of sophistication to your wedding day with crisp white linen. Other colours available at extra cost.

Master of ceremonies

Be announced as a married couple!

Cake stand

Display your cake to its full glory

Complimentary upgraded room for the bride and groom

Spend your wedding night in style

Preferential room rates for friends and families

Every little helps

Complimentary dinner for two on your first anniversary

Remind yourselves of your perfect wedding day

Sapphire

Roast vine tomato soup
with basil crème fraiche

Poached chicken breast, fondant potato
served with sage derby and leek cream

Profiteroles filled with vanilla cream
served with hot chocolate sauce

Goat's cheese and asparagus tartlet wild
rocket and sun blushed tomato salad

Lightly poached Scottish salmon smoked
salmon and sorrel cream vegetable ratatouille

Summer pudding with crème fraiche

French onion soup with gruyere crouton

Corn fed chicken breast fondant potato
oyster mushroom and smoked pancetta sauce

Marmalade bread and butter pudding
with a fresh vanilla anglaise

Chicken liver parfait red onion
chutney and hot crusty bread

Roasted Loin of British pork infused
with lemon and thyme caramelised
shallot and calvados gravy

Apple and blackberry pie served
warm with vanilla ice cream

Ruby

Cantaloupe melon with a tropical fruit
salsa, lemon and Malibu sorbet

Seared tuna loin warm
Mediterranean salad, salsa verdi

Vanilla panacotta with poached figs

Classic caesar salad

Roasted saddle of lamb. boulangere
potato with wild garlic and rosemary gravy

Glazed lemon tart with a cardamom syrup

Wild mushroom cooked in a garlic and
sherry cream with buttered brioche

Baked pork cutlet topped with potato
and apple served with sage gravy

Wild berry crème brûlée
with homemade shortbread

Terrine of mascarpone, poached and
smoked salmon with wild rocket saffron
and truffle oil

Rump of English lamb.
redcurrant and port wine gravy

White chocolate cheesecake
with cappuccino cream

Please note that our Head Chef is available to discuss individual requirements.

Emerald

Warm salad of smoked duck
quail egg and chervil dressing

Baked seabass tiger prawns
saffron and sorrel sauce

Hot bakewell pudding with vanilla ice cream

Prawn and crayfish cocktail
with toasted olive bread

Roasted fillet of English beef dauphinoise potato,
wild mushroom and shallot sauce

Baked chocolate tart with sweetened cream

Vegetarian Options

Roasted tomato, basil and mozzarella salad

Baby spinach and ricotta cannelloni,
garlic and olive bread

Pear frangipane tart raspberry
puree and clotted cream

Sweet cantaloupe melon with
poached berries in mulled wine

Roasted butternut squash and
sweet potato risotto with toasted pine nuts

Chocolate tart with a mint crème fraîche

Barbecue

Quarter pound cheese burger

Vegetable burger

Freshly made sausages

Cajun chicken fillets

Buttered corn on the cob

Fried onions

Jacket potato

Homemade coleslaw

Mixed salad

Fresh fruit salad



Wedding Evening Finger Buffet

100% of evening guests to be catered for

Assorted open rolls & sandwiches

Quiche

BBQ Chicken wings

Thai dim sum

Lamb samosas with chilli & mint yoghurt

Smoked salmon & lemon pastry lattice

Breaded king prawns

Thai crab cakes

Asparagus quiche

Potato wedges with sour cream

Spinach pakoras

Breaded goats cheese with cranberry relish

Mini tortilla wraps with assorted fillings

Melon wrapped in proscutio ham

Midnight Snacks

Bacon and sausage buttie's with HP sauce

Mini chicken tikka kebabs with mint yoghurt dip

Hand cut chip cone

Cheese on toast

Cheese & crackers

Selection of pizza

Chunky doorstep sandwiches

Children's Menu

Cream of tomato soup

Seasonal melon and fruit puree

Plaice goujons with chips and peas

Chicken strips with chips and baked beans

Sausage and mashed potatoes with gravy

Jelly and ice cream

Fresh fruit salad

Fruit Juices





CANAPÉS AND DRINKS RECEPTION

Canapés

Smoked salmon blinis with caviar

Mini quail scotch eggs

Sesame king prawn toast

Grilled red pepper crostini and pecorino

Marinated fruit brochette

Smoked salmon tar-tar

Pumpernickel and parma ham

Anchovy and olive crostini

Mozzarella and basil crusting

Pate and brioche with red onion marmalade

Mini Yorkshire puddings with
roast beef and horseradish

A selection of 3 types of canapés will be prepared by the chef. This gives an indication of the style of canapés we can offer, if however you have any specific requirements please do not hesitate to make a request.

The Drinks Reception

Option One 1

Glass of Bucks Fizz on arrival 2 Glasses of our superb house wine during your wedding breakfast

1 Glass of sparkling wine for toast

Option Two 1

Glass of Pimms on arrival Half bottle of our New World Chardonnay or Merlot during your wedding breakfast

1 Glass of sparkling wine for toast

Option Three 1

Glass of Kir Royal on arrival Half bottle of our Australian Chardonnay or Shiraz during your wedding breakfast

1 Glass of champagne for toast

Deluxe Drinks Package

2 Glasses of Kir Royal on arrival

Half bottle of our Australian Chardonnay or Shiraz during your wedding breakfast

1 Glass of Veuve Clicquot for toast





ROOMS FOR ANY SIZE OF OCCASION

The Lawrence Suite

With its stylish modern decor and patio, this room is perfect for dazzling your guests with a VIP feel. The suite provides a spacious setting for up to 240 guests.

The Chatterley Suite

The Chatterley Suite can cater for up to 120 guests and benefits from a private patio overlooking our spectacular grounds.

The MacGregor Suite

The MacGregor has a beautiful pre-Victorian character interior with high ceilings and offers a fabulous setting with picturesque views for ceremonies. Celebrate your special occasion in our most intimate of settings with up to 90 guests for your ceremony.

Party in Style - Pre Wedding Celebrations

Why not enjoy all your pre-wedding celebrations at Eastwood Hall? You and your friends can enjoy a fantastic hen or stag weekend in preparation for your big day!!

Why not relax by our indoor swimming pool or soak within our Jacuzzi. Enjoy an a la carte meal, a relaxing drink at the bar and then a luxurious night's sleep in preparation for your big day.





EASTWOOD HALL
Nottingham

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