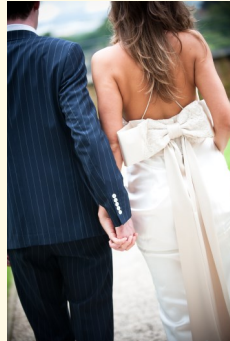




## Hart's Weddings





A day to remember...

*Since opening in 1997, Hart's has become synonymous in the East Midlands with excellent food, wine and service. Every wedding is special; our team and dedicated wedding planner will help take care of your arrangements to make the whole event as seamless as possible.*

*We offer a selection of wedding packages plus a bespoke option which offers you the flexibility to put together your perfect day.*

**Contact our wedding planner Sally Martin on 0115 9477584  
s.martin@hartsnottingham.co.uk**



**Hart's Hotel & Restaurant  
Standard Hill,  
Park Row,  
Nottingham  
NG1 6GN**

**[www.hartsnottingham.co.uk](http://www.hartsnottingham.co.uk)**



# The Ceremony

***To have your marriage ceremony at Hart's our fee is £400.00***

*To book your ceremony please contact  
the **registrars office** direct  
at:*

*The Registrars Office  
The Council House  
Old Market Square  
Nottingham  
NG1 2DT*

***T: 0115 8415 554***

*(Please note the registrars incur their own fees )*



# Post Ceremony Drinks

**Your post-ceremony drinks can be taken either in our hotel Park Bar or in our beautiful secluded garden with breathtaking views across Nottinghamshire.**

Please take a look at the sample drinks list below.

## **Champagnes\***

René Beaudouin	£51.00 per bottle
Pol Roger	£59.00 per bottle
Laurent Perrier Rosé	£79.00 per bottle

## **Sparkling wines\***

Prosecco Brut "Argeo" Ruggeri	£38.00 per bottle
Brut Di Pinot Nero Rosé	£41.00 per bottle

## **A selection from the Hart's wine list\***

2014 TinPot Hut, Marlborough Sauvignon Blanc	£33.00 per bottle
2012 Chablis, Domaine Gilbert PICQ	£34.00 per bottle
2014 M de Gras Merlot reserva	£29.00 per bottle
2007 Urbina Crianza, Rioja	£31.50 per bottle

## **Some alternatives per serving**

Mulled wine	£5.75 per glass
Pimms and lemonade	£5.75 per glass
Peroni bottled lager	£3.90 per bottle

## **Non-alcoholic alternatives per jug (5 servings per jug)**

Freshly squeezed orange juice	£14.00 per jug
Starkey's apple, & lime	£16.50 per jug
Sparkling elderflower	£12.00 per jug

\*6 x 125ml servings per 75cl bottle



# Canapés

**Hart's canapés are available post-ceremony or as part of your evening reception**

All our canapés are home-made using only the freshest ingredients,

**£10.50 per person - select four options**

**£12.50 per person - select five options**

**£14.50 per person - select six options**

*We allow two portions of each choice per person*

Fish goujons, tartare sauce

Blinis with smoked salmon

Prawn cocktail on gem leaf

Pimento, Parmesan, olive & basil croquette

Lincolnshire Poacher cheese gougères (v)

Bresaola with artichokes, truffle mayonnaise, sourdough croutons

Deep fried mozzarella, sweet chilli (v)

Mini bangers and mash

Ham hock ballotine, piccalilly

Potato crisps, balsamic vinegar, tomato powder



# Substantial Canapés

**4 options for £16.00 per person**

**5 options for £20.00 per person**

**6 options for £24.00 per person**

Crispy duck dumplings, plum sauce

(v) Goats cheese beignet

Sesame prawn toast

(v) Demitasse of soup

(v) Mini risotto

Hart's prawn cocktail served on a gem leaf

(v) Gazpacho shots (served in a shot glass, 1 per person)

Crudités with dips

Mini satay chicken skewers

Dickinson & Morris hot dogs served on Hambleton Bakery buns

Mini quiches

Mini Shepherd/cottage pie tartlet

Smoked salmon blinis, crème fraiche, caviar

## **Nibbles**

Roasted, salted Spanish almonds @ £3.00 per person

Homemade sea salt and cracked black pepper crisps @ £1.50 per person

Olives @ £2.00 per person

Wasabi peas @ £1.50 per person

Homemade parsnip crisps @ £2.00 per person

Cheese twists @ £1.50 per person

Olive & puff pastry sticks @ £1.50 per person



# Wedding Packages

***The following pages show full details of our NEW wedding packages. Each individual package reflects our most requested selections and they have all been designed to simplify your menu planning and budgeting.***

## ***Cherry Blossom £4399***

*This simple yet comprehensive package includes all of the necessary elements to make your day a success.*



## ***Silver Birch £5399***

*A slightly more luxurious option that will really give your guests something to talk about.*

## ***White Willow £6399***

*We have pulled together some truly delightful selections from our extensive food and wine menus, this package really does have it all!*



# Cherry Blossom £4399

**Based on 50 guests for the ceremony and wedding breakfast and 70 for the evening reception, £4399**

Post ceremony glass of Prosecco for each guest to enjoy in our beautiful secluded garden, whilst you are being photographed.

\*\*\*

A three course, choice menu, Wedding Breakfast  
See menu on the right.

\*\*\*

1/2 bottle of wine per person during the meal

\*\*\*

A glass of Prosecco for speeches and toasts

\*\*\*

Evening buffet

Additional guests will be charged at £70 for the whole day and £14 for the evening reception only

## Wedding Breakfast Menu

Smoked salmon tian, cucumber & mint yoghurt  
or

(v) Cherry tomato bruschetta, basil, aged balsamic vinegar  
or

(v) Seasonal soup, Hambleton crouton  
\*\*\*

Roast cod, spiced quinoa, tomato & chilli salsa  
or

Slow roast pork belly, onion & mustard bulgar wheat,  
leek fondue, crackling  
or

(v) Rotolo—Lasagne filled roll with aubergine,  
goats' cheese, spinach & pine nuts  
\*\*\*

Bramley apple crumble, vanilla custard  
or

Seasonal fruit terrine, yoghurt sorbet  
or

Chocolate tart, pistachio ice cream

## Evening Buffet

Sliced honey glazed Yorkshire ham

Home made chips

Piccalilli

Hambleton Bakery rolls



# Silver Birch £5399

**Based on 50 guests for the ceremony and wedding breakfast and 70 guests for the evening reception, £5399**

Hart's chair covers for the Ceremony and Wedding Breakfast

\*\*\*

Post ceremony glass of Prosecco for each guest to enjoy in our beautiful secluded garden, whilst you are being photographed.

\*\*\*

A three course, choice menu, Wedding Breakfast  
See menu on the right.

\*\*\*

1/2 bottle of wine per person during the meal

\*\*\*

A glass of Prosecco for speeches and toasts

\*\*\*

Evening buffet

Additional guests will be charged at £75 for the whole day and £22 for the evening reception only

## Wedding Breakfast Menu

Hart's prawn cocktail

or

(v) Crispy halloumi, pickled vegetables, sweet chilli dressing

or

Pork haslet, Cumberland sauce, Hambleton sourdough crouton

\*\*\*

Seabass, braised fennel, saffron & Parmesan polenta, basil sauce

or

Braised blade of beef, field mushroom, horseradish mashed potato

or

(v) Rotolo—Lasagne filled roll with aubergine, goats' cheese, spinach & pine nuts

\*\*\*

Eton mess

or

Vanilla crème brulee

or

Chocolate parfait, shortbread biscuit, orange compote

## Evening Buffet

Carved roast Derbyshire pork joint and crackling

Home made chips

Sage and onion stuffing

Bramley apple sauce

Hambleton Bakery rolls

Tomato & onion salad, balsamic dressing

# White Willow £6399

**Based on 50 guests for the ceremony and wedding breakfast and 70 guests for the evening reception, £6399**

Hart's chair covers for the Ceremony and Wedding Breakfast

\*\*\*

Post ceremony glass of Prosecco & canape reception in our beautiful secluded garden, whilst you are being photographed.

\*\*\*

A three course, choice menu, Wedding Breakfast  
See menu on the right.

\*\*\*

1/2 bottle of house wine per person during the meal

\*\*\*

A glass of Prosecco for speeches and toasts

\*\*\*

Evening buffet

Additional guests will be charged at £80 for the whole day and £26 for the evening reception only

## Wedding Breakfast Menu

Seabream terrine, escabeche vegetables, tomato crème fraiche

or

(v) Wild mushroom fricassee, toasted brioche

or

Deep fried mozzarella, Parma ham, pear chutney

\*\*\*

Seabass, braised fennel, saffron & Parmesan polenta, basil sauce

or

Sirloin of Beef Wellington, dauphinoise potatoes, green beans, caramelised onions

or

(v) Grilled halloumi, spiced lentils, tempura vegetables

\*\*\*

Madagascan vanilla baked cheesecake, seasonal fruit compote

or

Caramelised lemon tart, raspberry sorbet

or

Steamed sticky pudding, rum & raisin ice cream, caramel sauce

## Evening Buffet

Carved roast Derbyshire pork joint and crackling

Home made chips

Sage and onion stuffing

Bramley apple sauce

Hambleton Bakery rolls

Tomato & onion salad, balsamic dressing

Large French & English cheese platter, chutney, crackers

# Go Bespoke

**Here at Hart's we appreciate that not every wedding is the same. So for those who do not find our packages tempting enough, we can offer a full bespoke service where we can individually tailor services to suit your needs.**

We can provide:

- The wedding ceremony (Registrar fees not included)
- Arrival/Post ceremony drinks
- Canapés
- Three course a la carte wedding breakfast—ending with coffee and truffles
- Choose from our extensive wine list
- Champagne for the toast and speeches
- Chair covers
- Evening buffet

We can also provide a list of recommended suppliers

- including:
- Florist
- DJ
- Photographer
- Dress for Bride and Mother of the Bride
- Magician
- Singer
- Make up artist
- Jewellers
- Photo Booth and more



# Bespoke Wedding Breakfast

## Starters

(v) Seasonal soup, Hambleton Sourdough crouton	£6.00
(v) Hart's seasonal salad	£7.50
(v) Wild mushroom fricassée, poached Vera Oxby egg, toasted brioche, Hollandaise sauce	£8.50
Hart's prawn cocktail	£8.50
Sea bream terrine, escabeche vegetables, tomato crème fraiche	£8.00
(v) Crispy halloumi , pickled vegetables, sweet chilli dressing	£8.00
Smoked salmon tian , cucumber & mint yoghurt	£7.50
(v) Cherry tomato & mozzarella bruschetta, basil, aged balsamic vinegar	£7.00
Pork Haslet, Cumberland sauce, Hambleton Sourdough crouton	£7.50



# Bespoke Wedding Breakfast

## Main Courses

Braised blade of beef, field mushrooms, caramelised onions, Horseradish mashed potato	<b>£17.95</b>
Line caught wild sea bass, braised fennel, saffron & Parmesan Polenta, basil sauce	<b>£24.50</b>
Loin of Derbyshire lamb, garlic potatoes, farmhouse cabbage, rosemary & red wine sauce	<b>£24.50</b>
Roast corn-fed chicken breast, chorizo mashed potato, sweet peppers	<b>£17.95</b>
(v) Rotolo – lasagne roll filled with aubergine, goats' cheese, spinach, pine nuts	<b>£15.95</b>
(v) Wild mushroom pithivier, green beans & shallot salad	<b>£16.50</b>
Slow roasted pork belly, onion & mustard bulgur wheat , leek fondue, crackling	<b>£16.95</b>
Roasted cod, spiced quinoa, tomato and chilli salsa	<b>£17.95</b>
Sirloin of beef Wellington, dauphinoise potatoes, green beans, caramelised onions (served medium rare)	<b>£26.50</b>
Harts fish pie (prawns, cod, monkfish) topped mashed potato, mixed greens	<b>£17.00</b>
Slow cooked leg of lamb, Parmesan & herb crust, butter beans, aubergine, red wine sauce	<b>£17.00</b>

***Seasonal game available on request: please ask for more details***



# Bespoke Wedding Breakfast

## Desserts

Hart's fruit salad	£7.00
Chocolate & hazelnut tart, pistachio ice cream	£7.50
Vanilla crème brûlée	£7.00
Caramelised lemon tart, raspberry sorbet	£7.50
Seasonal fruit terrine, yoghurt sorbet	£6.95
Chocolate parfait, shortbread biscuit, orange compote	£7.00
Hart's seasonal fruit trifle	£7.50
Steamed sticky ginger pudding, rum & raisin ice cream, caramel sauce	£7.50
Bramley apple crumble, vanilla custard	£7.00
Madagascan vanilla baked cheesecake, seasonal fruit compote	£7.00
Eton mess	£7.00
A selection of French & English cheese, grapes, celery, biscuits	£8.50

## The perfect way to finish your meal

Coffee & truffles	£2.50 pp
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# Bespoke Evening Buffet

We have put together a selection of different evening buffet options—but we are happy to put together a custom-made menu to suit your needs.

## £24.00 per person

- 1 cold dish
- 1 salad
- 1 hot dish
- 2 vegetables
- 1 dessert

## £27.00 per person

- 2 cold dishes
- 1 salad
- 2 hot dishes
- 2 vegetables
- 1 dessert

## £30.00 per person

- 2 cold dishes
- 2 salads
- 2 hot dishes
- 2 vegetables
- 2 desserts

### Cold Dishes

- Ballotine of salmon, crème fraîche, caviar
- Glazed honey and mustard baked Yorkshire ham
- Sirloin of beef with Japanese horseradish
- Terrine of confit chicken wrapped in Parma ham
- Penne pasta with pesto dressing (v)

### Hot Dishes

- Thai green chicken or vegetable curry (v)
- Wild mushroom stroganoff (v)
- Poached salmon, lemon mayonnaise
- Roast loin of pork
- Beef bourguignon
- Hart's Fish pie

# Bespoke Evening Buffet

## Salads

- Dressed mixed leaf salad (v)
- Tomato, red onion, basil salad (v)
- Caesar salad
- New potato salad with chives and spring onion (v)
- Rocket and Parmesan

## Desserts

- Chocolate tart with fresh pouring cream
- Hart's fruit salad
- Sticky toffee pudding, warm custard
- Caramelised lemon tart

Large cheese platter (£3.50 per person supplement)

## Vegetables

- New potatoes baked in rock salt served with sour cream
- Green beans and shallots
- Triple cooked chips
- Braised seasonal cabbage
- Roasted potatoes
- Rice (steamed or fried)





## Alternative buffet options

### **Yorkshire Ham @ £18.00 per person**

Sliced honey glazed Yorkshire ham  
Triple cooked chips  
Hart's piccalilli  
Hambleton Bakery rolls

### **Roast pork @ £22.00 per person**

Hot roast Derbyshire pork joint and crackling, carved  
Bramley apple sauce  
Sage & onion stuffing  
Triple cooked chips  
Tomato & onion salad, Balsamic dressing  
Hambleton Bakery rolls

### **Roast beef @ £26.00 per person**

Roast Sirloin of beef (served medium rare), carved  
Horseradish  
Rocket & Parmesan salad  
Triple cooked chips  
Hambleton Bakery rolls



*If you have vegetarian guests you could add a seasonal vegetable terrine to any of the above @ £75.00 (serves 15)*

# Weddings in the Private Dining Room

The Private Dining Room at Hart's Restaurant is perfect for small intimate celebrations.  
It is fully licensed and has room for approx. 18.



Intimate wedding for up to 18

Ceremony fee £400

Fully Licensed  
(Registrar requires paying separately)

Limited Choice menu compiled which can be  
selected on the day

Wine chosen on the day from the full  
Hart's wine list

Complimentary chair covers, tea lights and candles,  
personalised menu cards and place cards

Please speak to our wedding coordinator for details  
and prices involved with holding your wedding  
ceremony and breakfast in our  
Private Dining Room.

# Hotel Rates for Weddings

When the party is over and it is time to kick off your dancing shoes, look no further than Hart's Hotel to rest your weary head!

A stunning and peaceful hotel with fantastic views, resident's car park and beautiful garden.



## Saturday Night

Standard Double or Twin Room	£130
Superior Double or Twin Room	£155
Garden Double or Twin Room	£170
Hart's Suite	£225

## Sunday to Friday

Standard Double or Twin Room	£130
Superior Double or Twin Room	£145
Garden Double or Twin Room	£160
Hart's Suite	£215

All rates are per couple including English Breakfast & VAT

Extra bed ( <i>Family room only</i> )	£29
Sofa Bed ( <i>Suites only</i> )	£29
Cot	£19

*Rates are subject to availability & change without notice*

**TERMS & CONDITIONS: Please read carefully before booking Harts for your event.**

The following information relates to all weddings at Harts, and will be strictly adhered to without exception. Minimum spends may apply.

Bookings at Harts are not confirmed until a deposit has been received and the contract form has been signed.

VAT at 20% is included in all charges made by Harts. Any VAT increases, occurring from the time of booking until your event day, will result in price increase in your quotation in line with the VAT percentage changes

Any costing supplied for your event is subject to reasonable last minute adjustments to reflect increases in the cost of ingredients, wine, bar drinks or other elements outside our control.

**Payment for an event.**

At the Booking stage.

A non-refundable deposit of £1000.00

30 weeks before the event.

50% of the estimated final invoice.

1 Month before the event.

The full amount of estimated wedding spend less amount already paid

If you require the bar to be open after 12 Midnight a charge of £150 will be levied every 30 minutes, by prior arrangement only and Harts will have to apply for this through the City Council.

**Cancellation Charges:**

If a booking is cancelled, a charge will be made in relation to the total estimated invoice value of the event. All cancellations must be made in writing.

The following scale will be used:

**Notice period:**

0-8 weeks prior to the confirmed date.

80% of the estimated total

8-20 weeks prior to the confirmed date.

50% of the estimated total

20-30 weeks prior to the confirmed date.

25% of the estimated total

30 weeks and over.

Loss of deposit

In the event of cancellation we will endeavour to further reduce cancellation charges by finding an alternative booking for the same date. If we are successful your maximum liability would be for the loss we sustain as a result of booking a smaller event.

We advise clients to consider taking out insurance to cover the unlikely event of cancellation.

Harts shall not be obliged to credit a forfeited deposit against a future booking.

Harts will not be held responsible of any loss, damage or theft of any items belonging to any person attending a function.

In agreement to the licence granted to Harts - all doors and windows to the premises shall be kept closed after 22:00hrs except for access and egress when live or amplified music is being played. The doors and windows shall remain closed until the regulated entertainment ceases.

Harts reserves the right to evict any person attending a function who behaves abusively or unreasonably.

**For more information on Hart's Weddings contact Sally Martin on [s.martin@hartsnottingham.co.uk](mailto:s.martin@hartsnottingham.co.uk) Tel: 0115 9881900**