



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 **Tel:** 0115 841 5554.

A video of our venue can be viewed by visiting:

www.weddingsinnottingham.co.uk



The University of
Nottingham

Wedding Packages 2019

Option One – Three Course Fine Dining Wedding Breakfast £99.00 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 £88.00 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



The University of
Nottingham

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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The University of
Nottingham

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

£5.50 per person

Lemon, Orange, Raspberry or Mango Sorbet

£3.75 per person



The University of
Nottingham

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)

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



The University of
Nottingham

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



The University of
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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

£23.50 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

£14.00 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



The University of
Nottingham

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

£15.50 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

£26 **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

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Duck and Fig Terrine with Fruit Chutney
Roast Vine Tomato and Garlic Soup with Basil Cream (v)

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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 (£2.50 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
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Breast of Corn-fed Chicken, Creamed Potatoes, Wilted Greens and Wild
Mushroom Sauce

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)

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Apple and Sultana Lattice with Vanilla Cream

Strawberries and Cream Torte

Lemon Bakewell Tart with Raspberry Coulis

Mango Cheesecake with Passion Fruit Sauce

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Chutneys

£90.00 per table of up to ten guests

Champagne Sorbet

£4.75 per person

Lemon, Orange, Raspberry or Mango Sorbet

£3.25 per person

.00 supplement per person

All prices are inclusive of VAT