

Rutland Square Hotel

Silver Package

Choose one selection from each course to complete your menu

Starters

Roasted Vine Tomato Soup
Cream of Leek and Potato Soup
Chicken Liver Parfait with Orange and Redcurrant Dressing
Seasonal Melon and Fresh Fruits with Berry Coulis
Smoked Mackerel Rilette with Rustic Bread

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Main Course

Roast Loin of Pork with Roast Potatoes, Apple Sauce and Roast Gravy
Traditional Roast Turkey with Chipolata, Homemade stuffing,
Cranberry Sauce and Roast Potatoes
Traditional Roast Chicken with Chipolata, Roast Potatoes and Roast Gravy
Supreme of Chicken in a rich Mushroom Sauce with Roast Baby Potatoes
Baked Fillet of Salmon with New Potatoes and Hollandaise Sauce
Tomato and Spinach Pancake baked with Mozzarella

Served with selection of seasonal vegetables

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Desserts

Homemade Apple Pie served with Custard or Cornish Clotted Cream
Profiteroles filled with Cream served with Chocolate Sauce
Sticky Toffee Pudding with Caramel Sauce with Callistick Vanilla Ice Cream
Fruits of the Forest Cheesecake with Berry Coulis
Meringue Nest filled with Fresh Fruits and Vanilla Cream

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Freshly brewed Tea or Coffee with Mint Chocolates

With your Inclusive Drinks Package

Glass of Bucks Fizz or Pimms on Arrival
Glass of Specially Selected Red or White House Wine with the meal
Glass of Cordoniu Sparking Wine for the Toast

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£40.00 per person

Prices are valid for weddings taking place before 31st December 2010
And are inclusive of VAT at the Current rate

St James's Street, Nottingham, NG1 6FJ

Rutland Square Hotel

Platinum Package

Choose one selection from each course to complete your menu

Starters

Cream of Forest Mushroom Soup
Carrot and Coriander Soup
Duck and Pork Pate with spiced Apple and Cinnamon Chutney
Prawn Cocktail with baby Gem lettuce and Marie Rose Sauce
Smoked Chicken Salad with Mango and Pineapple Mayonnaise



Main Course

Roast Sirloin of Beef with Yorkshire Pudding, Roast Potatoes and Roast Gravy
Pork Medallions served with Creamed Potatoes and Calvados Sauce
Breast of Chicken with Asparagus in a White Wine Cream Sauce
Escalope of Turkey in Lemon Breadcrumbs with Black Pepper Mash
Baked Cod topped with a Herb Crust, Creamed Leeks and Crushed New Potatoes

Served with selection of seasonal vegetables



Desserts

Crème Brulee with Shortbread Biscuits
Chocolate Brownie served with Callistick Pistachio Ice Cream
Lemon Tart with Raspberry Coulis
Fruits of the Forest Cheesecake with Berry Coulis
Tropical Fruit Salad in a Candy Basket



Freshly brewed Tea or Coffee with Chocolate Mints

With your Inclusive Drinks Package

Glass of Bucks Fizz or Pimms on Arrival
Two glasses of Specially Selected Red or White House Wine
Glass of Cordoniu Sparkling Wine for the Toast



£47.00 per person

Prices are valid for weddings taking place before 31st December 2010
And are inclusive of VAT at the Current rate

St James's Street, Nottingham, NG1 6FJ

Rutland Square Hotel

Diamond Package

Choose one selection from each course to complete your menu

Starters

Cream of Forest Mushroom Soup
Pressed Chicken and Leek Terrine with Balsamic Reduction
Smoked Salmon and Prawn Roulade with Cucumber Dressing
Smoked Duck Breast with fresh Orange Salad
Goats Cheese Salad with Apple and Walnut Dressing

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Main Course

Fillet of Beef Wellington with Forest Mushrooms served with Potato Gratin
Roast Sirloin of Beef with Yorkshire Pudding, Roast Potatoes and Roast Gravy
Roast Rack of Lamb with Wholegrain Mustard Crust and Redcurrant Sauce
Pan Fried Duck Breast with Braised Red Cabbage and Red Wine Sauce
Sole Roulade with Prawn Mousse and Chive Butter Sauce
Roquefort, Spinach and Red Onion Tart with New Potatoes and Rocket Salad

Served with selection of seasonal vegetables

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Dessert

Dark Chocolate Tart served with Cornish Clotted Cream
Tropical Fruit Salad in a Candy Basket
White Chocolate Cheesecake served with Fruit Compote
Meringue Nest filled with Fresh Fruits and Vanilla Cream
Lemon Tart with Raspberry Coulis

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Freshly brewed Tea or Coffee with Chocolate Mints

With your Inclusive Drinks Package

Glass of Bucks Fizz, Pimms or Sparkling Wine Kir Royale
Two glasses of Hardy's The Riddle Chardonnay-Semillion or Shiraz Cabernet
Glass of Louis Dornier NV Champagne for the toast

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£57.00 per person

Prices are valid for weddings taking place before 31st December 2010
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St James's Street, Nottingham, NG1 6FJ

Rutland Square Hotel

***Book your Wedding for 2010
For only £2010***

Your Package for 40 people Includes:

Wedding Breakfast

Choose one selection from each course to complete your menu

Cream of Leek and Potato Soup
Chicken Liver Parfait with Orange and Redcurrant Dressing
Seasonal Melon with Berry Coulis

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Traditional Roast Chicken with Chipolata, Roast Potatoes and Roast Gravy  
Roast Sirloin of Beef with Yorkshire pudding  
Baked Fillet of Salmon with New Potatoes and Hollandaise Sauce  
Tomato and Spinach Pancake Baked with Mozzarella

Served with Selection of Seasonal Vegetables

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Profiteroles served with Chocolate Sauce  
Sticky Toffee Pudding with Caramel Sauce and Vanilla Ice Cream  
Meringues Nest filled with Fresh Fruits & Vanilla Cream

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Freshly brewed Coffee and Mint Chocolates

***Inclusive Drinks Package***

Glass of Bucks Fizz or Pimms on Arrival  
Glass of Specially Selected Red or White House Wine with the Meal  
Glass of Cordoniu Sparking Wine for the Toast

***Also Included:***

Ivory Table Linen & Napkins  
Menu Cards & Table Plan  
Use of Cake Stand and Knife  
Services of our Banqueting Manager  
Room Hire for your Wedding Breakfast & Evening Reception

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***Evening Buffet***

Bacon & Sausage Baps, Potato Wedges,  
Chips and Onion Rings

Disco until 12.30pm

St James's Street, Nottingham, NG1 6FJ

## *Rutland Square Hotel*

### ***Additional Costs***

The Room Hire for the Civil Wedding Ceremony is from £250.00  
This does not include the fee payable to the Registrar

Numbers can be increased for the day and evening reception

**Wedding Breakfast** - £40.00 per person

**Evening Buffet Only** - £7.95 per person

*The above package is available Sunday - Thursday  
For weddings taking place before 31<sup>st</sup> December 2010*

# *Rutland Square Hotel*

## *Wedding Buffet Menu Selector*

### *Starters*

Cream of Forest Mushroom Soup  
Carrot and Sweet Potato Soup  
Duck and Pork Terrine with Spiced Apple and Cinnamon Chutney  
Prawn Cocktail with Baby Gem Lettuce and Marie Rose Sauce  
Smoked Chicken Salad with Mango and Pineapple Mayonnaise  
Seasonal Melon and Fresh Fruits with Berry Coulis



### *Main Course*

#### *Cold Buffet Selection*

Roast Sirloin of Beef, Honey Glazed Ham, Roast Turkey Breast,  
Poached Salmon, Seafood Platter

#### *Salad Selection*

Tomato and Red Onion, Mixed Leaf, Beetroot and Pinenuts, Cous Cous and Roasted  
Vegetables, Pasta with Green Herb Dressing, Cucumber and Minted Yoghurt,  
Rocket and Balsamic Dressing, Coleslaw

#### *Hot Buffet Selection*

Thai Green Chicken Curry, Coq au Vin, Sweet and Sour Chicken,  
Braised Beef and Mushroom, Slow Cooked Belly of Pork with Cider Gravy,  
Fillet of Salmon with Saffron Sauce

#### *Vegetarian Selection*

Roast Red Pepper Stuffed with Mushroom Pilaff, Thai Green Vegetable Curry,  
Gratin of Gnocchi with Chargrilled Vegetables,  
Mixed Vegetable Tempura with Hoi Sin Sauce

All hot dishes are served with seasonal vegetables and potatoes, rice or pasta



### *Desserts*

Crème Brulee with Shortbread Biscuits  
Warm Chocolate Brownie served with Callestick Pistachio Ice Cream  
Lemon Tart with Raspberry Coulis  
Fruits of the Forest Cheesecake with Berry Coulis  
Tropical Fruit Salad in a Brandy Snap Basket



Freshly Brewed Tea or Coffee with Mint Chocolates

*Please see following page for package details and prices*

# *Rutland Square Hotel*

## *Wedding Buffet Packages*

### *Ruby Package*

Select one choice from the Starter Course \* Three selections from the Cold Buffet, One Hot Dish, One Vegetarian Dish and Four Salads \* Select one choice from the Dessert Course \* Freshly brewed Tea or Coffee with Mint Chocolates

### *With your Inclusive Drinks Package*

Glass of Bucks Fizz or Pimms on Arrival  
Glass of Specially Selected Red or White House Wine with the meal  
Glass of Cordoniu Sparkling Wine for the Toast

***£44.00 per person***

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### *Topaz Package*

Select two choices from the Starter Course \* Four selections from the Cold Buffet, Two Hot Dishes, One Vegetarian Dish and Four Salads \* Select two choices from the Dessert Course \* Freshly brewed Tea or Coffee with Mint Chocolates

### *With your Inclusive Drinks Package*

Glass of Bucks Fizz or Pimms on Arrival  
Two glasses of Specially Selected Red or White House Wine  
Glass of Cordoniu Sparkling Wine for the Toast

***£49.00 per person***

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### *Crystal Package*

Select three choices from the Starter Course \* Four selections from the Cold Buffet, Three Hot Dishes, One Vegetarian Dish and Four Salads \* Select three choices from the Dessert Course \* Freshly brewed Tea or Coffee with Mint Chocolates

### *With your Inclusive Drinks Package*

Glass of Bucks Fizz, Pimms or Sparkling Wine Kir Royale  
Two glasses of Hardy's The Riddle Chardonnay-Semillion or Shiraz Cabernet  
Glass of Louis Dornier NV Champagne for the toast

***£59.00 per person***

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St James's Street, Nottingham, NG1 6FJ

# *Rutland Square Hotel*

## *Evening Celebrations*

If you wish to extend your celebrations into the evening, perhaps inviting further guests to help you celebrate your special day to the end, we can help create the perfect evening reception for you.



### *Evening Finger Buffet Menu*

Selection of filled Baguettes and Wraps  
Salmon, Chive and Cream Cheese Tartlet  
Tomato, Mozzarella and Basil Bruschetta  
Cajun spiced Chicken Wings  
Curried Vegetable Samosas  
Baby Roast Potatoes with Rosemary and Rock Salt  
BBQ Spare Ribs

*£12.50 per person*

### *Additional items @ £1.95 per person*

Thai spiced Chicken Pieces  
Mini Baked Potato filled with Chilli and melted Cheese  
Salmon Goujons  
Vegetable Kebabs  
Breaded Tiger Prawns

### *Desserts @ £1.95 per person*

A selection of mini desserts are available, choose from the following:  
Chocolate Brownie  
Profiteroles with Chocolate Sauce  
Fruit Tartlets



### *Entertainment*

We can host a range of entertainment and can assist where necessary, to include:

Disco  
Karaoke  
Soloists

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## *Rutland Square Hotel*

### *The Finishing Touches...*

Detailed below are some little extras that you may wish to add to your package to make your special day even more perfect. If you have any thoughts or ideas that are not covered in our literature, we are more than happy to discuss them with you.

#### *Canapés*

Avocado and King Prawn  
Individual Beef Wellington  
Roasted Vegetable and Basil Tartlet

***£9.50 per person***

Chilli Chicken Kebab  
Smoked Salmon Roulade  
Feta Cheese and Spinach Tartlet

***£7.95 per person***

Pate and Black Olive  
Tomato and Mozzarella Parcel  
Salmon and Dill Tartlet

***£4.50 per person***

#### *Premium Drinks Package*

Glass of Pink Champagne with a Strawberry or Champagne Kir Royale  
Half a bottle of Errazuriz Sauvignon Blanc or Cabernet Sauvignon with the meal  
Glass of Moet et Chandon Brut Imperial NV for the Toast

#### *Supplement charge*

***Silver & Ruby - £11.00 per person***

***Platinum & Topaz - £8.00 per person***

***Diamond & Crystal - £5.00 per person***

#### *Additional Drinks*

Still or Sparkling Mineral Water £4.00 per 1 litre bottle  
Orange Juice £7.00 per jug  
Non-alcoholic Fruit Punch £7.00 per jug

#### *Flowers*

You may provide your own, or the hotel can organise these for you from our local florist – prices on request. Alternatively, you may like balloons instead of flowers, and we will be happy to put you in touch with the right people.

#### *Table Linen*

White Linen is included free of charge. Coloured linen and chair covers can be arranged, subject to availability.