



A TRULY MAGICAL

WEDDING

2022

mour



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 to 30 guests 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.

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 £500.00, this does not include registrar fees.





Silver Package

From £5000.00

*All our packages are bespoke
for each bride & groom*

Drinks

Topaz Package

Wedding Breakfast

Any starter, main course and
dessert from the À 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 £6000.00

Drinks

Sapphire Package

Canapés

4 Options

Wedding Breakfast

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

Plus Tea & Coffee

Evening Reception

Hot & Cold Buffet 8 options

Also Included

DJ

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 Crispy Parma Ham

Mains

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 £7500.00

Drinks

Sapphire Package

Canapés

6 Options

Wedding Breakfast

Any starter, main course and
dessert from the À 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, Topped 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



Drinks Packages



Topaz

From £14.00 per person

Arrival Drink

Sparkling Wine 125ml

Bucks Fizz 125ml

Orange Juice 125ml

Main Drink (with Food)

House Wine 125ml

Toast Wine

Sparkling Wine 125ml

Sapphire

From £21.00 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 175ml

Unlimited Mineral Water

Toast Wine

Premium Sparkling Wine 125ml

Diamond

From £34.00 per person

Arrival Drink

Kir Royal 125ml

crème de cassis with Champagne

Champagne 125ml

Orange Juice 125ml

Bottled Beer (of your choice) 275-330ml

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 Mineral Water

Toast Wine

Champagne 125ml



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

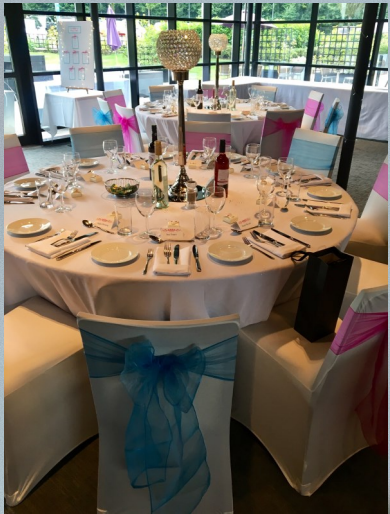
Fresh Fruit Platter

Selection of Mini Muffins

5 options £15.00

8 options £20.00

Any extra options are £4.00 per person



Barbeque

From £30.95 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 £30.95 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



Canapes



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 £13.95 pp

Six Options £20.50 pp

Any Extra selections £3.25 each

Two portions of each selection per person

Special Touches

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*.

Our Rooms

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

1pm 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

