



*would love to help plan
your perfect day...*

*Congratulations
on your forthcoming
wedding*

*May your future
Health, Wealth
and Happiness*

begin right here...

*at the Magnificent
Albert Hall*

the setting

Situated in the heart of the city of Nottingham, the Albert Hall is a beautiful Edwardian grade II listed venue with contemporary banqueting facilities.

At the Albert Hall we know that choosing your venue needs careful consideration, and you need to be confident that your day will be perfect. Our Wedding coordinators are specialists at guiding and helping you from your initial enquiry through to your wedding day itself. Our professional service team will look after you and your guests so all you have to think about is...

enjoying your dream day.



*“Thank you for making our day so perfect,
from beginning to end...”*

tie the knot

Your Civil Marriage Ceremony may take place in the magnificent Great Hall, or for a smaller intimate ceremony we offer three further suites.

If you are considering a Civil Ceremony you will need to check the availability of the Superintendent Registrar before you proceed with your booking.

Our civil wedding package includes the following:-

- ✿ Room hire for the ceremony
- ✿ Access one hour before the ceremony
- ✿ Private waiting room before the ceremony
- ✿ Red carpet
- ✿ Stage
- ✿ Theatre style seating
- ✿ Registrars table
- ✿ Floral displays – stage arrangements for the Great Hall, or a table posy for our smaller suites



*“Our ceremony and reception
were perfect”*

the reception

Receptions are hosted in the Osborne Suite, where we can cater for up to 160 guests for a sit down meal and 220 for an evening reception.

Superb food and professional warm and friendly service is our speciality at the Albert Hall, and we take great pride in our excellent reputation. Your wedding is unique; therefore all our menus and packages can be adapted to suit your theme, taste and budget.

Should you wish to have an evening only reception, we have additional buffet menus available and a room hire quote giving exclusive use of the Albert Hall is available on request.

All food, drink and service are provided by our own professional, permanent in house team of chefs and service staff; because of this we can guarantee consistent high standards.

Our Wedding Packages include...

- ❁ Exclusive use of the Albert Hall
- ❁ Red carpet welcome
- ❁ Master of Ceremonies
- ❁ Four glass drinks package including arrival & toast
- ❁ The menu of your choice
- ❁ Private use of the Osborne suite & bar from arrival until 12.30am
- ❁ Table plan, menu cards & place cards
- ❁ Linen napery, quality crockery, glassware & cutlery
- ❁ Round silver cake stand & knife
- ❁ Changing room for the Bridal party.
- ❁ Service charge & VAT



*“Our chosen venue couldn't
have been better”*

the menus

All our weddings are individual therefore we are happy to adapt our packages or prepare a new package tailored to your taste, theme and budget.

All our food is fresh and prepared using only the finest and, where possible locally sourced seasonal ingredients. Our menus include a delicious vegetarian alternative, and we always accommodate dietary and allergy requirements.

As previously detailed, all packages are inclusive of room hire and a four glass drinks package.

We are happy to provide the following additional courses to all of our menus:

Selection of Hot & Cold Canapés served to your Guests on Silver Salvers

Orange Sorbet laced with Grand Marnier

A Selection of English & Continental Cheese's with Celery, Grapes & Biscuits



PLATINUM WEDDING BREAKFAST MENU 1

King Prawn & Summer Vegetable Tart
infused with a Saffron Hollandaise

Roast Duck Breast with Honey & Ginger
finished with an Orange Sauce

Mousse aux Chocolate set with
an Almond & Toffee Snap

Fresh Ground Coffee with Petit Fours

MENU 2

Smoked Chicken & Mango Salad
with a Raspberry Dressing

Sirloin Steak in a Tomato & Caper Sauce

Lightly Poached Peaches with
a Drambuie Flavoured Ice Cream

Fresh Ground Coffee with Petit Fours

MENU 3

Fig & Parma Ham Salad

Roast Cajun Spiced Monk Fish Fillet with
Julienne of Vegetable & a Coriander Butter Sauce

Layers of Tuile, Vanilla Cream & Raspberries
finished with a medley of spiced fruit

Fresh Ground Coffee with Petit Fours

All Main courses served with a selection
of vegetables & either Chateaux
or Parisian potatoes





REGAL WEDDING BREAKFAST

Selection of Hot & Cold Canapés
served to your Guests on Silver Salvers

Smoked Salmon & Monkfish Terrine served with
Herb Croutons on a bed of Tossed Lettuce &
finished with a Lemon & Coriander Dressing

Orange Sorbet laced with Grand Marnier

Pan fried Fillet Steak served with
a Red Wine & Wild Mushroom Jus

Medley of Fresh Vegetables & Potatoes

Regal Crown

Homemade Crown of Choux Pastry
filled with Vanilla Cream garnished with Fresh
Strawberries & Blackberries, served with a Hot
Belgian Chocolate Sauce

Selection of English & Continental Cheese with
Celery, Grapes & Biscuits

Fresh Ground Coffee with Petit Fours



*“The wedding breakfast &
evening reception was exceptional”*

ROYAL BUFFET BREAKFAST

Smoked Salmon & Buckwheat Blinis
with a Capers & Dill Mayonnaise

Moroccan Style Lamb Tagine
with mixed Bean Rice

Mediterranean Style Stuffed Courgettes
baked in a Tomato Sauce

Asparagus & Ricotta Cheese Tart

Honey Roast Ham

Mixed Seafood Platter

Mini Corn on the cob with Lemon & Herb Butter

Potato a la Provençal

Swiss cheese, Chicory & Apple Salad

Couscous & Broad Bean Salad

Rocket with oven roasted Tomato & Sweet
Balsamic Dressing

Selection of Baked Breads

Homemade Apricot & Almond Tart
served with Mascarpone Cream

Fresh Ground Coffee with Petit Fours



*“Thank you again for
such excellent service”*



SILVER WEDDING BREAKFAST

MENU 1

Classic French Onion Soup

Roast Paprika Chicken Breast
finished with Mediterranean Sauce

Individual Lemon Meringue Pie

Fresh Ground Coffee with Petit Fours

MENU 2

Pear & Walnut Salad set with
Coriander Croutons & Roquefort dressing

Roast Breast of Chicken
Stuffed with Brie wrapped in Parma Ham ,
finished with a Thyme jus

White Chocolate Cheese Cake
served with a Wild Berry Coulis

Fresh Ground Coffee with Petit Fours

MENU 3

Goats Cheese & Beetroot Salad

Pan Fried Fillet of Salmon served with
Caramelised Lemon Chicory & masked with
Mushroom Butter Sauce

French Apple Tart finished with Chantilly Cream

Fresh Ground Coffee with Petit Fours

All Main courses are served with a
selection of vegetables & either roast
or Parmentier potatoes.

GOLD WEDDING BREAKFAST

MENU 1

Summer Leaf Salad
with Basil & Buffalo Mozzarella

Tender Roast Pork Chop dressed with Braised
Red cabbage & Cider Sauce

Individual Raspberry & Almond shortcake

Fresh Ground Coffee with Petit Fours

MENU 2

Salt Cod Fritter Dressed
with Parsley, Onion & Chilli Sauce

Roast Leg of Lamb finished
with a Red Wine Jus & Red Currant Jelly

Lemon Cream Tart with Strawberry Coulis

Fresh Ground Coffee with Petit Fours

MENU 3

Apple Cider & Pancetta Salad
with melted Camembert Dressing

Traditional Roast Rib of Beef
served with Homemade Yorkshire Pudding
& Horseradish Sauce

Meringue with Mango, Peach & Passion
Fruit Conserve

Fresh Ground Coffee with Petit Fours

All Main courses served with a selection of
vegetables & either Thyme & Herb roast
potatoes or Pomme Dophinoise



“The meal was beautiful”

the evening

Should you wish to continue your reception into the evening, the Osborne Suite offers a large parquet dance floor, private bar and a stage area for either a band or disco.

We have lighter buffet menu selections for you to choose from and also available...

A yummy chocolate fountain!

We are happy to advise you on your evening entertainment, you may wish to book our disco or alternatively, you are welcome to organise your own entertainment if you prefer.



EVENING FINGER BUFFET SELECTOR

- Assorted Filled Rolls & Sandwiches
 - Assorted Filled Pitta Bread
 - Pitta Bread with Tunisian Style Aubergine Dip
 - Mini Fetta & Sundried Tomato Muffins
 - Roast Pepper & Green Pesto Bagel
 - Croissants filled with Ham & Brie
 - Baked Potatoes with Smoked Applewood & Chives
 - Spinach & Wild Mushroom Tartlets
 - Cheese & Onion Savouries
 - Tiger Prawns wrapped in Filo Pastry with Sweet Salsa
 - Moroccan Style Spicy Chick Peas with Pitta Bread
 - Oriental Savouries
-
- Caribbean Roast Chicken Pieces
 - Fish Fritters with Tartar Sauce
 - Lamb Pepper & Rosemary Skewers
 - Mediterranean Chicken Skewers with Tzatziki Dip
 - Cantonese Style BBQ Ribs
 - Moroccan Style Meatballs with a Herb & Lemon Glaze

FORK BUFFET

- Lamb & Spinach Curry with Pilaf Rice
- Ratatouille
- Jacket Potato Wedges with Toppings
- Roasted Tomato Tart
- Roast Root Vegetables & Couscous Salad
- Salad Niçoise
- Warm Bread Rolls

HOT ROAST

- Fresh Roast Pork & Chicken
- Fresh Bread Rolls
- A Selection of Sauces
- Jacket Potato Wedges
- Mixed Green Salad
- Alternative option available for Vegetarian guests

DESSERT SELECTOR

- Homemade Apple Pie
- Whisky Cream Banoffie Pie
- White Chocolate & Raspberry Cheesecake
- Selection of Cheese with Biscuits & Fresh Fruit (Desserts are served with a Vanilla Cream)

YUMMY CHOCOLATE FOUNTAIN

- Fine Belgian chocolate with a selection of fresh fruit & marshmallows

love the
Albert Hall