



Norwood Park

Nottinghamshire, England

Thank you for your recent enquiry.

We are delighted that you wish to consider using the wonderful facilities at Norwood Park and we hope the enclosed information is useful at this initial stage of your planning. We have spent a lot of time thinking how to give Norwood Park clients the best value for money, whilst making organising a wedding as easy as possible, without losing the personal touch. It is your wedding, and we appreciate that it is one of the most important days in your family's life.

As Norwood Park is still a family home, we treat each couple as individuals, so, within our bespoke service we do not specify set menus or tell you which supplier to use, with the exception of the caterer and bar. It is your wedding and your choice. Whilst we are still very happy to continue offering our Bespoke Wedding Service, as an alternative we have prepared an all-inclusive package, which I believe will give you better value without compromising on the high standards we both expect.

TO SEE IMAGES OF NORWOOD, PLEASE REFER TO OUR FANTASTIC WEBSITE AT www.norwoodpark.co.uk
Norwood Park was awarded its marriage license in 1998 but couples were married under the Ancient Oak in Saxon times, so marriage is part of the great history of Norwood. In present times, the Civil Marriage for up to 90 guests can be held in the elegant Drawing Room with its magnificent views across the parkland towards the lake. We are also able to host outdoor civil ceremonies and blessings in our Georgian wedding gazebo.

After the ceremony, guests are able to roam the stunning reception rooms and gardens in order to catch up with friends and family, while those all-important photographs are taken.

The L-shaped Gallery, adjacent to the main house, is the perfect place for the Wedding Breakfast and Evening Party. This unique, converted coach house with a partially enclosed courtyard can seat 120 diners in the main room, rising to 180 by extending through into the adjoining space.

By choosing Norwood Park for your wedding, you are not simply booking a superb venue. You also have the advice and support of our experienced events staff, to help you with planning every aspect of your wedding day and full use of a large area of the property and grounds; we don't limit you to one room and never have more than one wedding each day.

To arrange a viewing of Norwood Park and to discuss your requirements further, please call 01636 815649.

TRACEY EVANS
Maverick Venue Management

BESPOKE WEDDINGS - Exclusive Hire 2018

Please note, if the below details and costs are not appropriate for your event, ie. You may have only a small party, we will be happy to discuss individual packages.

THE BELOW FEES RELATE TO EXCLUSIVE USE OF THE STUNNING HOUSE, GARDEN, GALLERY & COURTYARD AS PART OF OUR BESPOKE WEDDING SERVICE. THE VENUE HIRE IS INCLUDED IN THE EXCLUSIVE PACKAGE SO ONLY RELATES TO BESPOKE WEDDINGS.

WE ALSO OFFER EXCLUSIVE DEALS. PLEASE ASK TO SEE THE ECONOMICS.

Month	Monday – Thursday	Friday	Saturday (including bank holiday Sundays)	Sunday (excluding bank holidays)
January - April	£1,250	£1,750	£1,950	£1,500
May – September	£1,500	£3,000	£3,200	£1,950
November	£1,250	£1,750	£1,950	£1,500
October/December	£1,250	£2,000	£2,500	£1,750

Other Venue Charges

- Monday to Thursday and Sundays (Hall only, maximum 40 guests, Jan to March & Nov) £750.00
- Weddings on 21st and 22nd December, in between Christmas and New Year and New Year's Eve Weddings POA

Please note:

- All Venue hire charges above are plus VAT @ 20%
- Bank holiday Mondays are charged at the normal Sunday Rate
- Venue hire is already included in the Exclusive package

WE ASK CLIENTS TO ARRANGE THE CIVIL MARRIAGE FROM 1.30 PM ONWARDS.

Included in the above facility fees:

All necessary access (times by prior arrangement) for services providers before, on and after the event, plus visits as needed to show your family the venue beforehand!

The Gallery Courtyard has garden furniture, Patio Heaters and fairy lights.

The Gallery has ivory/limed oak dining chairs and round tables for 180 guests, decorative bay trees.

Where extra furniture is required, the client will incur a charge.

CONTACT DETAILS FOR EVENTS BEING HELD AT NORWOOD PARK

NOTTINGHAMSHIRE REGISTRARS: 0300 500 80 80.

BRIDE & GROOM MUST MAKE ARRANGEMENTS AND PAYMENTS DIRECTLY WITH THE REGISTRAR CONCERNING THEIR CIVIL CEREMONY.

ENTERTAINMENT:

DJ for your wedding - £300 + VAT

Norwood Park is able to recommend a variety of bands and reception musicians. Please ask for details.

HONEYMOON SUITE

Available for the night of your wedding, includes breakfast, champagne & chocolates £250

CHANGING ROOM available for brides, prior to a marriage at Norwood Park - £55/hr + VAT
(Recommended if not taking the Honeymoon suite)

ACCOMMODATION

Norwood Park has 8 other bedrooms and 4 suites for guests to stay over. All the main house bedrooms must be booked as part of your wedding, which includes the 4 suites and 3 additional bedrooms to the honeymoon suite. This is at a total cost of £1885. An extra 5 East wing bedrooms are then available for booking. For extra accommodation we have a list of local hotels and bed and breakfasts.

Clients can arrange their own suppliers (except caterers and the bar), but we do ask that you inform us of their details.

No smoking permitted in the house

No confetti

You may Video your Ceremony on a fixed Tripod

Please note:

Any prices quoted for 2018 are subject to change on events booked more than one year in advance.

Once a deposit has been received by Maverick Venue Management Limited, our Terms & Conditions strictly apply.

The deposit is non-refundable.

Outdoor wedding ceremonies

Our gazebo was new for 2016 and can seat 100 guests although an extra 50 guests can stand.

The hire cost for this is £250 plus VAT which includes silk floral arrangements, red carpets and white chairs. We will always have an internal room set up for the ceremony as an alternative and the decision will be taken on the morning as to where the ceremony can take place, depending on the weather.

Damage deposit

A £500 plus VAT damage deposit will be added to your main invoice as security for any damage caused by wedding guests. This will be refunded after inspection of the property subsequent to your event

Norwood Park Menus 2018

Canapés

Priced per head.

Canapés are a wonderful way to welcome your guests during the drinks reception

House Selection - £10.25 per head

Caramelised red onion & brie tart (v)
Poached salmon & mascarpone mousseline on
melba toast, pickled cucumber
Tomato, bocconcini & olive brochette (v)
Crispy quail egg with pancetta, Caesar dressing

Classic Selection - £11.30

Baby Yorkshire puddings with rare fillet of beef
Smoked salmon blinis with sour cream & dill
Cherry tomato & basil pesto on a parmesan biscuit
Pressed ham hock terrine, apple glaze

Contemporary selection - £11.95

Smoked haddock croquettes, pea puree
Carpaccio of beef on rye, remoulade
Wild mushroom & cream cheese in choux (v)
Fried chicken skins with honey & chilli

Informal selection - £9.95

Honey & mustard cocktail sausages
Mature cheddar & leek beignets
Hand cut root vegetable crisps
Marinated olives
Chilli roasted cashews

Asian Selection - £11.30

Hoisin duck pancake rolls
Pea bhaji with raita (v)
Salt & Pepper tiger prawns with a chilli dip
Chicken & water chestnut dumplings

Luxury selection - £13.00

Roasted scallop wrapped in prosciutto
Asparagus & smoked salmon tart
Peppered steak on rosti potato, Béarnaise sauce
Wild mushroom & truffle arancini (v)

Main Menus

All menus are served with our own home-baked bread, the best vegetables that our seasons have to offer and include coffee & handmade petit fours. We source most of our meat from the very local Gonalston Farm.

You are welcome to 'mix & match' across different menus – please do ask for our advice and/or a quotation. Alternatively we are happy to design a bespoke menu for your special event.

There is a minimum requirement of 75 adults for your sit-down meal on Saturdays in May to September.

The Norwood: £47.95 per head - please choose one starter, main & dessert

Starters

Warm goat's cheese salad with peas, broad beans & mint (v)

Leek & smoked cheddar risotto (v)

Mushroom, shallot & gruyère tart (v)

Salad of griddled vegetables, warm tomato bruschetta & salsa verde (vv)

Soups

Roast plum tomato & basil (vv)

Lightly spiced butternut squash with crème fraiche (v)

Leek & potato with a cheddar scone (v)

Minestrone with a pesto bruschetta (v)

Pea & mint with sourdough croutons (v)

Main Courses

Gonalston Farm rare breed pork & sage sausages, creamy mashed potatoes, caramelised onion & shallot gravy

Pan roasted fillet of Scottish salmon, Colcannon mash, samphire & brown shrimp butter sauce

Vegetarian Main Courses

Spinach & mozzarella risotto fritters with a red pepper coulis (v)

Pumpkin, sage & chestnut strudel (vv)

Mushroom & ricotta filo parcel with a butternut squash purée (v)

Moroccan vegetable tagine with giant couscous (vv)

Gorgonzola & walnut gnocchi, rocket pesto, cherry tomatoes (v)

Sweet potato falafel, tabouleh salad with tahini dressing (vv)

Desserts

Baked vanilla & mascarpone cheesecake with blackcurrant sorbet

Strawberry & lemon tart (*using Norwood Park strawberries in season*)

Apple & pecan crumble with toffee ice cream

White & dark chocolate delice with popcorn & honeycomb brittle

Sir John: £53.25 per head - please choose one starter, main & dessert

Starters

Smoked ham hock & leek risotto

Duck rilette with fig chutney & sourdough toast

Scottish smoked salmon with pickled cucumber, dill mayonnaise

Heritage tomato, burrata & basil salad (v)

Main Courses

Beef Bourguignon, creamed potatoes & crispy shallots

Slow roasted belly of pork, parsnip puree, caramelised apple, roast potato

Pan fried chicken breast, potato fondant & pancetta, Champagne sauce

Spiced pan roasted cod with roasted cauliflower & Asian slaw

Desserts

Raspberry posset, framboise jelly, brown sugar meringue

Warm gingerbread with honey ice cream & sticky caramel sauce

Chocolate & caramel tart, coffee ice cream

Vanilla crème brulee, strawberries & short bread

Sir Lewis: £56.50 per head - please choose one starter, main & dessert

Starters

Cauliflower soup with Stilton beignets

Ham croquettes with asparagus & English mustard mayonnaise

Beetroot cured salmon, root vegetable slaw, wholemeal soda bread

Chicken liver pate, tomato chutney & brioche

Main Courses

Roasted corn fed chicken breast with wild mushroom, truffle & potato gnocchi

Roasted seabass with Provençal vegetables & tomato fondue

Slow cooked shoulder of lamb, pommes anna, minted greens & jus

Pan fried pork fillet, apricot & sage stuffing, Madeira sauce

Desserts

Hot chocolate fondant, chocolate ice cream, orange puree

Egg custard tart, pear & ginger sorbet

Eton mess

Vanilla cheesecake with strawberries

Sir William: £60 per head - please choose one starter, main & dessert

Starters

Spiced parsnip soup with a pork & sage sausage roll
Tiger prawn & crayfish cocktail
Baked scallops with chorizo, peppers & spiced tomato sauce
Smoked duck, orange & date salad

Main Courses

Lemon sole fillets, crab croquette, saffron butter
Chargrilled fillet of beef, wild mushroom gratin, goose fat potatoes & port jus
Roasted beef Wellington, dauphinoise potatoes & Madeira jus
Roasted loin of lamb & shoulder of lamb pithivier, rosemary & garlic gratin potatoes, red wine jus

Desserts

Assiette of desserts:
Chocolate & caramel tart ~ Raspberry posset ~ Vanilla crème brulee

Duo of hot puddings:
Sticky toffee pudding with clotted ice cream ~ Apple & pecan crumble with vanilla custard

Lemon meringue pie
Iced banana parfait with peanut butter ice cream

Extras

Extra bowls of vegetables - **£6.75 per table**
Sorbet course - **£3.50 per head**
Cheese plate & biscuits - **£41.00 per table**
Strawberries dipped in dark chocolate - **£2.15 per head**
Hot main course for 'crew' - **£18.50 per head**
Sandwiches, kettle chips & tea/coffee for 'crew' - **£9.50 per head**
Bride & Bridesmaids' pre-wedding lunch: classic English sandwiches & glass of champagne - **£15.00**

Homemade Menus for Children

Starters

Tomato soup with freshly baked bread
Fresh melon & strawberry fruit salad
Batons of carrot & cucumber with hummus
Prawn cocktail
Garlic & mozzarella bread

Main course

Half portion of adult main course (from the main menus)
Chicken breast with mash, vegetables & gravy
Chicken goujons & French fries
Fish & chips
Homemade Margarita pizza
Bangers & mash with gravy
Penne pasta Bolognese

Ice cream sundae
Chocolate brownies & ice cream
Fresh berries
Fresh fruit pavlova

2 courses £18.50 - 3 courses £22.50

Cheese Towers

We can create impressive cheese wedding cake towers from £325, depending on the cheeses chosen and numbers to be catered for.

Evening Food

These menus are designed for wedding receptions, where one of the previous main menus has been served earlier in the day.

It is suggested that you should cater for all of your 'additional' evening guests and an agreed proportion of not less than 50% of your daytime guests.

Simple Evening Food

Lincolnshire sausage & bacon rolls with hand cut chips - £8.95

Fish & chips, mushy peas - £9.95

Gourmet burgers with cheeses, relishes & crispy salad - £9.95

Spicy bean burgers with smoked cheddar cheese (v) - £9.75

Marinated pulled pork & 'slaw in a soft floured roll - £9.95

Traditional pies: steak & ale, chicken & mushroom, spinach & feta with hand cut chips - £9.95

Artisan pizza selection – Sundried tomato & baby mozzarella; Chorizo & olive; Goat's cheese & spinach (v) - £10.75

Chicken tikka masala with basmati rice & naan bread - £12.95

Simple Hog roast - bread rolls; apple sauce & stuffing (min. 100) - £12.95

Slow roasted shoulder of lamb with harissa, roasted vegetable couscous & flat breads £12.95

Finger Buffet

Tempura prawns with a chilli ginger dip

Homemade sausage rolls

Chicken tikka

Bhajia & pakora selection with a mint yoghurt (v)

Artisan pizza selection

Potato wedges with sour cream & salsa (v)

Tortilla wraps with various fillings

£18.95 per head

English Cheese Board

Vintage Cheddar, Cornish brie, Cropwell Bishop Stilton

Ascot pie

Smoked trout pate

Duck liver pate

Rustic bread, crackers and chutney

£12.95 per head

Hog Roast

Hog Roast (min. 100 guests)

OR

Roast loin of pork (min. 40 guests)

Hot Roast Pork & crackling

Homemade stuffing

Apple sauce

Fresh bread rolls

Roasted leek & cheddar quiche (v)

Sage roasted new potatoes & root vegetables

Classic Caesar salad

Rocket salad with a cider vinaigrette

Chocolate Brownies

£22.00 per head

BBQ

Homemade beef burgers

Lincolnshire sausages

Marinated jerk chicken

Skewers of roasted vegetable & halloumi (v)

Italian leaf salad

Tomato, cucumber & basil salad

Root vegetable coleslaw

Various dips & relishes

Chocolate brownies

£22.00 per head

Street Food sliders

Margarita pizza

Mini cheese burgers

Lamb Kofta kebabs

Fish goujons & chips

£18.95 per head

Gourmet Burger Bar

Beef burger, mature cheddar & salad

Spicy bean burger & smoked cheddar

Chicken burger, chorizo & salsa

Pulled BBQ pork

Mac 'n cheese

Coleslaw

Potato wedges

Onion Rings

Lemon meringue pie

£22.00 per head

Please note:

- 1 All prices include VAT at the prevailing rate (20% in 2017/18)
- 2 We are delighted to offer menus with different choices by prior arrangement, for a supplement of £5.00 per head (pre order required)
- 3 Please note, it is not permitted to bring in your own food
- 4 We review all our menus & prices every January, however we reserve the right to increase prices in exceptional circumstances
- 5 To the very best of our knowledge, there are absolutely no GM ingredients on our menus
- 6 We are delighted to accommodate special dietary requirements by prior arrangement – please highlight any guest allergies as we have full allergen information on every menu item



Drinks Packages 2018

Bronze - £17.00 per head

A reception drink of Buck's Fizz, Pimm's, lager / beer or soft drink

A glass of house wine with the meal

A glass of sparkling wine for the toast

Silver - £23.00 per head

A reception drink of Buck's Fizz, Pimm's, lager / beer or soft drink

A half bottle of house wine with the meal

A glass of sparkling wine for the toast

Gold - £31.50 per head

Two reception drinks of Buck's Fizz, Pimm's, lager / beer or soft drink

A half bottle of house wine with the meal

A glass of house champagne for the toast

Platinum - £36.50

Two reception drinks of Champagne

A half bottle of wine with the meal (choose from list up to £28.00)

A glass of house champagne for the toast



Selected Bar & Drinks Prices 2018

Reception Drinks	Per Glass
Pimm's No 1 with Lemonade and Fresh Fruit	£6.50
Bucks Fizz	£6.00
Kir Royale	£6.50
Mulled Wine (half pint)	£5.50
Beer/Lager	
Glass of house wine (125 ml)	£3.90
Pint of Lager	from £4.40
Pint of Bitter	from £4.00
Bottled Beers	from £3.90
Spirits	
Gin/Vodka/Whiskey & Mixer splash	from £4.65
<u>Soft Drinks</u>	
Fruit Juice/Sparkling Elderflower (1.5 litre Jug)	£8.50
Norwood Park Purified Water (1 litre)	£2.50
Coca Cola, Lemonade (1.5 litre jug)	£8.50

Bar prices are subject to change at short notice

Norwood Park Accommodation Prices 2018

Main House

Honeymoon Suite	£250 <i>includes champagne & chocolates</i>
Ivy	£210
Bramley Suite	£250
<i>Bramley Annexe</i>	
Pavilion Suite	£295
<i>Pavilion Annexe</i>	
Temple Suite	£295
<i>Woodland</i>	
Lakeview Suite	£295
<i>Cricketers</i>	
Cedar	£130
Orchard	£160
	£1885.00

East Wing

Laurel	£125
Summer	£125
Willow	£125
Fern	£85
Korner (Lime Walk)	£130
	£590
Main House & East Wing	£2475.00

CHANGING ROOM available for brides, prior to a marriage at Norwood Park - £55/hr + VAT

(Recommended if not taking the honeymoon suite)

All room prices include breakfast.

We have 3 Z beds that can be hired for £30 each including linen and breakfast

Wedding parties must book all main house bedrooms. East wing bedrooms are available to book as an additional option.

CHECK IN AND DEPARTURE

Arrival checking in time is from 1pm.

Day of departure checking out time is 10.30am

TERMS AND CONDITIONS

Cancellation: Should the client wish to cancel a booking, notice must be sent in writing to Norwood Park. If cancellation is 3-6 calendar months before a booking, 50% of the total amount (including any booked extras) is payable, 2 months - 75% and one month or less, the full amount is payable.

Value added tax at 20% is included in all charges

Breakfast is served in the Dining Room at 9am. Checkout is by 10.30am