



Since opening in 1997, Hart's has become synonymous in the East Midlands with excellent food, wine and service.

We recognise that these elements are equally important whether you are dining as a couple, entertaining business associates or sharing a special occasion with your friends and family.

Hart's Upstairs is located above Hart's Restaurant; it is a bright and contemporary room which can be arranged in a variety of layouts.

We can seat a maximum of 100 guests for a sit-down meal and up to 110 for a more informal gathering. Hart's Upstairs can also be arranged to create the right atmosphere for an intimate party of 20.

Planning your event does not need to be complicated, we will tailor our service to meet your requirements. We employ Agata Gustyn-Hunik as our Events Manager to ensure that you receive personal contact throughout your preparations.

This brochure is merely intended to give you an idea of some of the things we can provide for your event and an approximate indication of the cost you can expect.

Each event is unique and guest's requirements vary. We believe that it is important that you dictate exactly what you want to have at your party are not constrained by ready-made packages; we offer a tailor made events service.

Hart's Hotel & Restaurant
Standard Court
Park Row
Nottingham
NG1 6GN

Events Manager: Agata Gustyn-Hunik
T: 0115 947 7584
E: functions@hartsnottingham.co.uk
www.hartsnottingham.co.uk



Choosing a Menu

Hart's Upstairs has its own kitchen and is staffed by the Restaurant's award winning team. Our operation is small and our approach to your menu is not that of a large 'banqueting' style kitchen; each dish is individually prepared and presentation is extremely important.

A number of our menus reflect our interest in featuring seasonal ingredients when they are at their best; please do not hesitate to ask us for dishes incorporating your favourite ingredients which are not included in this publication.

Choosing a Wine

At Hart's our expertise lies in finding you wines from our list which match the dishes chosen and fit in with your own enthusiasm and budget. Once you have selected your menu a member of the Hart's team will be at your disposal to discuss wine choices for your event.

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Welcome drinks

Welcome your guests to your event with a glass of chilled Champagne or freshly squeezed orange juice. This can take place in Hart's Upstairs or (depending on numbers) in the hotel's Park Bar. In the summer it can be arranged for you to begin your event in Hart's secluded courtyard.

(6 x 125ml servings per 75cl bottle)

Champagnes

René Beaudouin	£42.00 per bottle
René Jolly	£46.00 per bottle
Pol Roger	£53.00 per bottle
Laurent Perrier Rosé	£79.00 per bottle

Sparkling wines

Prosecco Brut "Argeo" Ruggeri	£28.00 per bottle
Varichon & Clerc- blanc de blanc	£29.00 per bottle
Brut Di Pinot Nero Rosé	£28.00 per bottle

A selection from the Hart's wine list

Viu Manent, Colchagua Valley, Chardonnay	£16.50 per bottle
Chateau Fontarèche, Corbières,	£18.50 per bottle
Casa de Piedra Cabernet	£17.00 per bottle
Sibarita Pinot Noir, Cono Sur, Chile	£18.00 per bottle

Some alternatives per serving

Mulled wine	£5.50 per glass
Pimms and lemonade	£5.50 per glass
Nastro Assuro Peroni Lager	£3.50 per bottle

Non-alcoholic alternatives per jug

(5 servings per jug)

Freshly squeezed orange juice	£12.00 per jug
Fruit punch	£18.00 per jug
Sparkling elderflower	£10.00 per jug

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Menu Ideas

This publication highlights a number of menus that would work well for your event. If you have a special request we will do our best to accommodate your needs. We ask for you to try and choose one menu for the whole party. We can of course make allowances for vegetarians & other dietary requirements. These menus are designed for your convenience; they give you an indication of combinations we recommend and the price structure of our menus, we will happily be flexible with your menu choices although this may be restricted for larger parties.

Menu 1 £25.00 per person

Ham hock terrine, home made piccalilli

Mixed fish pie with chick peas,
seasonal vegetables

Raspberry Eton mess

Available all year

Menu 2 £26.00 per person

Minestrone soup with chorizo

Braised blade of beef, horseradish mash,
red wine sauce

Praline and Amaretto parfait,
with rhubarb

Available all year

Menu 3 £22.50 per person

Choice of seasonal soup

Poached corn-fed chicken breast, new potatoes,
baby leeks, lemon grass & ginger flavoured jus

Vanilla crème brûlée, home-made
short bread biscuit

Available all year

Menu 4 £28.00 per person

Tomato & Mozzarella tart, rocket salad

Fillet of cod, new potatoes, lemon & caper dressing,
fennel

Coconut pannacotta, mango salsa

Available all year

Menu 5 £28.00 per person

Hart's prawn cocktail with avocado & Marie Rose sauce

Confit duck leg, white bean & Morteau sausage, pak choi

Caramelised lemon tart, raspberry sorbet

Available all year

Menu 6 £26.00 per person

Smoked salmon blinis, sour cream,
lemon & caper dressing

Steak and ale pie

Baked vanilla cheesecake, seasonal berries

Available all year

Menu 7
£24.50 per person

Warm goat's cheese, beetroot & apple salad,
hazelnut dressing

Fillet of organic salmon, poached egg, sugar snap
peas, horseradish hollandaise

Bread & butter pudding,
vanilla ice cream

Available all year

Menu 8
£37.00 per person

Fillet of halibut with escabèche vegetables,
and capers

Roast pheasant with root vegetables &
baby onions

Coffee infused nougat glace,
home made doughnuts

Subject to seasonal availability

Menu 9
£28.00 per person

Galantine of guinea fowl

Pan-fried sea bream, chorizo & artichoke risotto,
roast pepper coulis

Hot chocolate pudding, vanilla ice cream

Subject to seasonal availability

Menu 10
£35.00 per person

Cornish crab & avocado tian,
gazpacho sauce, mixed leaves

Honey glazed duck breast (cooked medium),
celeriac, braised red cabbage

Sticky toffee pudding, butterscotch sauce,
vanilla ice cream

Subject to seasonal availability

Menu 11
£35.00 per person

Twice baked goat's cheese soufflé

Whole roast partridge, Brussels sprouts,
bacon & pumpkin

White chocolate & raspberry mousse, raspberry sorbet

Subject to seasonal availability

Menu 12
£39.00 per person

Organic salmon ballotine, sauce gribiche

Chump of lamb (cooked medium), mashed potato,
baby artichoke, roasted tomatoes

Warm chocolate tart

Subject to seasonal availability

Menu 13
£39.00 per person

Hart's seasonal salad

Loin of venison (cooked medium),
parsnips & Port wine jus

Bakewell tart, pear & caramel ice cream

Subject to seasonal availability

Menu 14
£35.00 per person

Smoked salmon salad, crème fraîche & Avruga caviar

Mrs Botterill's roast turkey
with traditional accompaniments

Traditional home-made Christmas pudding

Available in December & January

Supplementary dishes

If you have selected a menu but would prefer one of our premium main courses the following dishes are available with a small supplementary charge per person.

- Beef Wellington
(£6 supplement)
- Lobster & citrus salad
(£6 supplement)
- Sirloin of beef (cooked medium), rosti potato, wild mushrooms
(£7 supplement)
- Roast half lobster, home made chips, lemon hollandaise
(£7 supplement)

Vegetarian menu options

Wild mushroom & spinach pithivier

Sun blushed tomato & Mozzarella risotto

Beetroot, rosemary & goat's cheese risotto

Stuffed vegetables with Moroccan couscous

Tian of aubergine, spinach & couscous

Shallot tarte tatin, tomato & rocket salad

Our vegetarian dishes carry no extra or lesser charge than your chosen menu

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Menu for a Fork or Sit-down buffet

If you would prefer a more informal dining option such as a hot or cold buffet we will happily put together a custom-made buffet package for your guests. Here are some examples of the dishes we can offer, and the costs you can expect.

Suggested buffet menus begin at £22.00 per person and include:
1 cold dish, 1 salad, 1 hot dish, 2 vegetables and 1 dessert. Additional dishes can be pre-ordered as required and the prices are indicated on the following page.

Cold Dishes (£5 per dish)

Ballotine of salmon, crème fraîche, caviar
Glazed honey and mustard baked
Yorkshire ham
Sirloin beef with Japanese horseradish
Terrine of confit chicken wrapped in
Parma ham
Smoked salmon, chive crème fraîche

Hot Dishes (£6 per dish)

Thai green chicken or vegetable curry (v)
Wild mushroom stroganoff (v)
Poached salmon, lemon mayonnaise
Roast loin of pork
Beef bourguignon
Fish pie

Vegetables (£2.50 per dish)

New potatoes baked in rock salt served with
sour cream
Green beans and shallots
Leeks in cider cream
Braised seasonal cabbage
Roasted potatoes

Rice (steamed or fried)

Salads (£3 per dish)

Penne pasta with pesto dressing
Tomato, red onion, basil salad
Caesar salad
New potato salad with chives and spring onion
Rocket and Parmesan

Desserts (£3 per dish)

Homemade Bakewell tart, fresh pouring cream
Hart's fruit salad
Tiramisu
Bread and butter pudding
Passion fruit cheese cake
Lemon tart

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Canapés

(all home-made using fresh ingredients, allowing 2 portions per person)

Throughout this brochure we offer combinations to simplify your planning process, however, as with all elements of your event at Hart's we are more than happy to put together an alternative selection to suit your personal tastes and budget.

£10.50 per person

Blinis with smoked salmon, sour cream
Melton hot dog with onion marmalade
Fish cakes with chilli dip
(v) Aubergine & tomato bruschetta
Crispy duck dumplings, plum sauce

£12.50 per person

Home made mini Yorkshire pudding, roast beef and horseradish
Mini bangers and mash
Blinis with smoked salmon & Avruga caviar
(v) Goats cheese beignet
Sesame prawn toast

£15.00 per person

(v) Tomato essence (served in a shot glass, 1 per person)
Crayfish & herb fish cakes
Fillet of beef Carpaccio, horseradish mayonnaise
Iberico chorizo, tapenade & tomato bruschetta
Scallop & salsa verde

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The perfect way to finish your meal

Coffee	£1.50 per person
Chocolate truffles	£1.00 per person

Extra temptations for your evening guests

Cheese platter	£70.00
Bowls of olives (v)	£5.00
Bowls of vegetable crisps (v)	£5.00
Mediterranean vegetable terrine (v)	£45.00
Chicken and foie gras terrine with chutney	£48.00

Chocolate fountain

Hart's chocolate fountain is a real centre piece which is not just delicious but fun.

Fountain hire: £195.00

Please choose between the finest white, milk or dark Belgium chocolate

4 dips of your choice at £2.50 per person

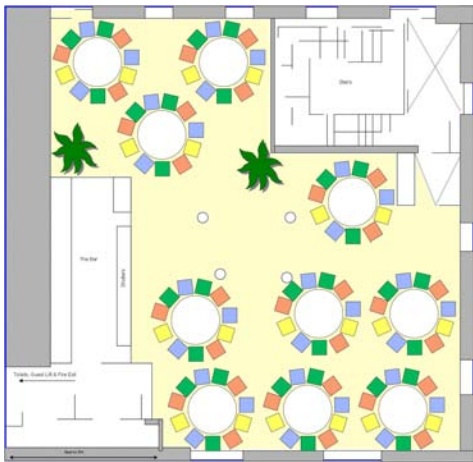
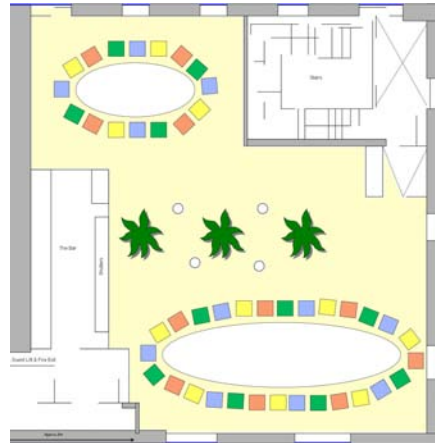
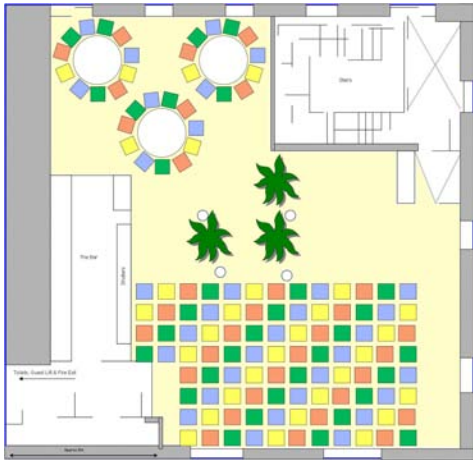
Strawberries
Pineapple
Kiwi
Bananas
Profiteroles
Fudge
Marshmallows
Flapjack

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Some possible room arrangements for Hart's Upstairs



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Terms & Conditions

We reserve the right to notify you of price changes which may reflect market prices at the time your event is booked.

Deposits & Payment

We can provisionally hold your chosen date for 7 days without a deposit. This date will be automatically released if a deposit is not received. A deposit of £250 is required to secure the date.

One month prior to the date of your function we will require full payment on the balance of your booking. If you have provided us with credit card details we will at this stage charge your card for the outstanding balance.

If, at any time we do not receive a deposit that is due or the provision of a credit card to guarantee the reservation we reserve the right to cancel your booking without notice.

Minimum spend

Saturday £2000, rest of the week £1500 (a room hire maybe charged if minimum spend is not reached).

Service Charge

A 7% discretionary service charge will be added to all bookings

Cancellation policy

Cancellations up to 1 month prior to the date: all monies will be refunded minus a £50 administration fee.

Cancellations within 1 month but more than 2 weeks prior to the date: 50% of your deposit will be refunded.

Cancellations within 2 weeks of your event: no refund will be made.

Please make sure that you are happy with the terms and conditions before paying any deposits.

We advise clients to consider taking out insurance to cover the unlikely event of a cancellation.

Hart's will not be held responsible for any loss, damage or theft of any items belonging to any person attending an event.

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