

# HART'S

## NOTTINGHAM

Private Parties



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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 in our restaurant or sharing the most important day of your lives 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 Coordinator to ensure that you receive personal contact throughout your preparations and at the event itself.

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 occasion is unique and we believe that it is important that you pay for exactly what you want to have at your event.

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Standard Court, Park Row  
Nottingham  
NG1 6GN

**Events Coordinator:**  
**Agata Gustyn-Hunik**  
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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 in the hotel's Park Bar. In the summer it can be arranged for you to begin your event in Hart's secluded courtyard.**

### **Champagnes\***

René Beaudouin	£46.00 per bottle
René Jolly	£51.00 per bottle
Pol Roger	£58.00 per bottle
Laurent Perrier Rosé	£75.00 per bottle

### **Sparkling wines\***

Prosecco Brut "Argeo" Ruggeri	£29.00 per bottle
Varichon & Clerc- blanc de blanc	£30.00 per bottle
Brut Di Pinot Nero Rosé	£30.00 per bottle

### **A selection from the Hart's wine list\***

Viu Manent, Colchagua Valley, Chardonnay	£17.50 per bottle
Chateau Fontarèche, Corbières,	£19.00 per bottle
Casa de Piedra Cabernet	£18.00 per bottle
Sibarita Pinot Noir, Cono Sur, Chile	£19.00 per bottle

### **Some alternatives per serving**

Mulled wine	£5.50 per glass
Pimms and lemonade	£5.50 per glass
Freedom bottled lager	£3.50 per bottle

### **Non-alcoholic alternatives per jug (5 servings per jug)**

Freshly squeezed orange juice	£12.00 per jug
Fruit punch	£16.50 per jug
Sparkling elderflower	£10.00 per jug

\*6 x 125ml servings per 75cl bottle. Prices are subject to change

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## Canapés

All our canapés are home-made using only the freshest ingredients,

**£10.50 per person - select four options**

**£12.50 per person - select five options**

**£14.50 per person - select six options**

*We allow two portions of each choice per person*

- \* Mini Yorkshire puddings, rare beef, horseradish
- \* Mini Dickinson and Morris bangers and mash
  - \* Fishcakes, lemon and caper mayonnaise
  - \* Deep fried mozzarella balls, chilli dip (v)
- \* Blinis with smoked salmon, crème fraiche and caviar
  - \* Goats cheese mousse, pear and walnut (v)
- \* Duck spring rolls with spring onion, cucumber and hoi sin sauce
  - \* Gazpacho shot (v)
  - \* Crab salad, pink grapefruit, coriander
  - \* Seared tuna, honey and sesame
  - \* Chorizo, feta, olive and basil bruschetta
    - \* Lamb kofta, mint yoghurt
  - \* Sundried tomato and Halloumi calzone (v)
    - \* Panzanella crouton (v)
    - \* Tempura king prawns



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## Menus for a sit down meal

For your party, we would be delighted to offer a choice of two different menu structures:

- \* A set menu for all your guests with a vegetarian option; made up of one starter, one main course and one dessert
- \* A limited choice menu from which your guests can pre-order; made up of up to two starters, two main courses and two desserts (a full pre-order and table plan is required for this option, maximum of 30 guests)

A soup or sorbet course can be added to either of the above options to create a four course menu.

### Starters

- Toasted tomato and goats cheese tart, seasonal leaves, aged balsamic vinegar (v) **£5.50**
- Hart's seasonal salad (v) **£5.50**
- Chicken liver parfait, warm toasted brioche, fig chutney **£6.50**
- Smoked salmon blinis, sour cream, caviar **£6.50**
- Deep fried mozzarella, Parma ham and pear chutney **£6.50**
- Spatchcock Quail, watercress and pear salad, game chips, Quail sauce **£7.00**
- Ham hock terrine, homemade piccalilli **£7.00**
- Fresh Cornish crab and tomato salad **£7.50**
- Lobster and mango salad, mango dressing **P.O.A**  
(subject to availability, price on application)
- Confit duck terrine, plum chutney **£8.00**

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## Menus for a sit down meal

### Soups

Served as a taster or starter

	Taster	Starter
• Honey roasted parsnip	£3.00	£5.50
• Garden pea	£3.00	£5.50
• Field mushroom, parmesan shavings	£3.00	£5.50
• Leek and potato, smoked haddock	£3.00	£5.50
• Watercress, crème fraîche	£3.00	£5.50
• Tomato and red pepper, basil oil	£3.00	£5.50
• Gazpacho	£3.50	£6.00
• Chicken consommé	£3.50	£6.00
• Foaming lobster bisque	£3.50	£6.00
• Jerusalem artichoke and truffle	£3.50	£6.00

### Sorbets

Served as an intermediary course or dessert

	Taster	Dessert
• Gazpacho	£2.50	£5.00
• Strawberry	£2.50	£5.00
• Raspberry	£2.50	£5.00
• Apple	£2.50	£5.00
• Champagne	£2.50	£5.00
• Lemon and ginger	£2.50	£5.00
• Passion fruit and banana	£2.50	£5.00
• Mint	£2.50	£5.00

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## Menus for a sit down meal

### Main Courses

- Basil risotto, roasted Mediterranean vegetables, deep fried Tallegio (v) **£12.00**
- Braised blade of beef, horseradish mash, red wine jus **£13.50**
- Braised shoulder of lamb, cassoulet of beans, root vegetables **£13.50**
- Braised belly of pork, spiced lentils, Savoy cabbage, caramelised apples **£13.50**
- Baked Halloumi, deep fried vegetables in Tempura batter, sweet chilli sauce (v) **£13.50**
- Hart's fish pie, tarragon and capers, seasonal vegetables **£13.50**
- Wild mushroom, spinach and goats cheese pithivier, cream, garlic and shallot sauce (v) **£14.00**
- Roast breast of corn-fed chicken, gratin potatoes infused with rosemary, cider cooked leeks **£14.50**
- Poached fillet of organic salmon, fricassee of new potatoes, sugar snaps, peas, broad beans and horseradish hollandaise **£14.50**
- Cod wrapped in Parma ham, baby leeks, bubble and squeak, red wine sauce **£16.00**
- Gressingham duck breast, cassis onion, fondant potato, red wine sauce **£18.75**
- Fillet of beef, pomme Anna, Savoy cabbage, wild mushroom and red wine sauce **POA**

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## Menus for a sit down meal

### Desserts

**All Priced at £6.95**

- Hot chocolate fondant, vanilla ice cream
- Caramelised lemon tart
- Sticky toffee pudding, toffee sauce, milk ice cream
- Lemongrass crème brûlée, lemon and ginger sorbet
- Hart's cheese selection, grapes, celery, water biscuits
- Hart's fruit salad
- Passion fruit bavoir, Champagne sorbet
- American style pancakes, fresh berries, maple syrup
- Bread and butter pudding, served with either custard or pouring cream
- White chocolate mousse, dark chocolate ice cream, milk chocolate cornflake cake
- Eton mess

### The perfect way to finish your meal

- Coffee £1.50 per person
- Chocolate truffles £1.00 per person

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## Fork & Sit-down Buffet Options

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.

£22.00 per person	£25.00 per person	£28.00 per person
<ul style="list-style-type: none"><li>• 1 cold dish</li><li>• 1 salad</li><li>• 1 hot dish</li><li>• 2 vegetables</li><li>• 1 dessert</li></ul>	<ul style="list-style-type: none"><li>• 2 cold dishes</li><li>• 1 salad</li><li>• 2 hot dishes</li><li>• 2 vegetables</li><li>• 1 dessert</li></ul>	<ul style="list-style-type: none"><li>• 2 cold dishes</li><li>• 2 salads</li><li>• 2 hot dishes</li><li>• 2 vegetables</li><li>• 2 desserts</li></ul>

### Cold Dishes

- 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 fraiche

### Hot Dishes

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

### Salads

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

### Vegetables

- 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)

### Desserts

- Chocolate tart fresh pouring cream
- Hart's fruit salad
- Bread and butter pudding, served with either custard or pouring cream
- Caramelised Lemon tart

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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.