

Dinner Dance & Private Party

VENUE



Enjoy Life





Planning an Event or Special Occasion

The Nottingham Gateway Hotel is a 3-star hotel which was built in the early 1990's. The hotel has 3 banqueting suites which cater from 25 to 250 guests. With 108 bedrooms, accommodating your guests is just part of the package we are able to offer you when planning your event.

Peace of Mind

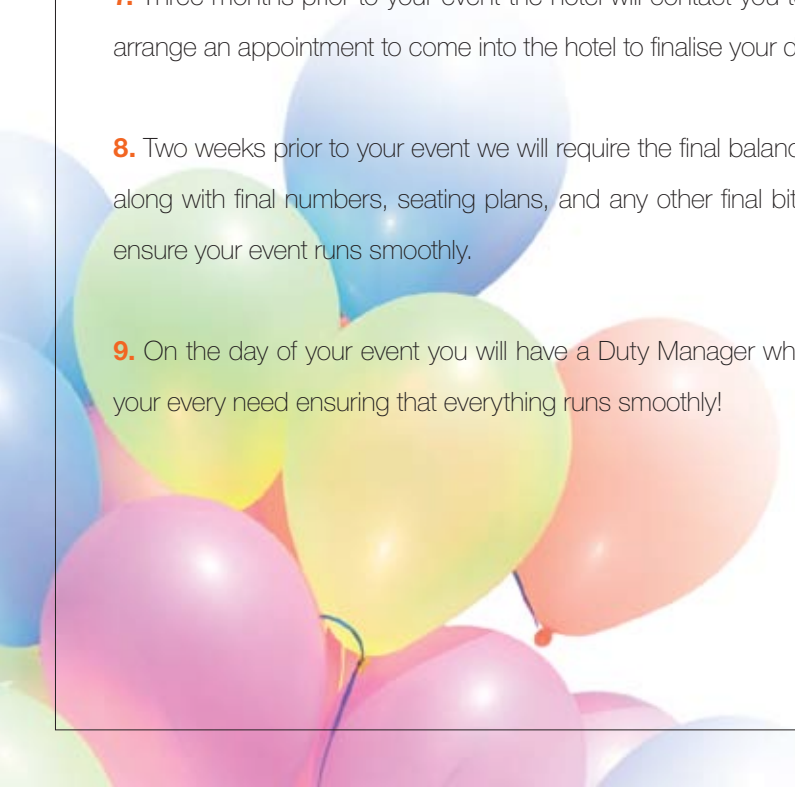
We know that peace of mind is essential to a successful event.

At the Nottingham Gateway Hotel we have a dedicated team of experience professionals who will help you plan your event from start to finish, with the General Manager available at any time to overlook arrangements on request. On the day of your event you will have a dedicated Duty Manager who will over see your every need ensuring that everything runs smoothly, leaving you to sit back, relax and enjoy your event.

Guide to Booking

Once you have a date in mind for your event, whether it be a formal dinner, dinner dance, private party, reunion, birthday, anniversary, or christening, please contact the hotel who will guide you through the following process.

- 1.** Contact the Events Team to check availability on the date that you require and to discuss your basic requirements.
- 2.** Once availability has been checked we can then pencil a date into our diary on a provisional basis for up to 14 days.
- 3.** Within this time you will receive a proposal from the hotel outlining your requirements and providing you with menus and costings.
- 4.** We will also book an appointment for you to come in and meet one of our Event Managers who will be able to show you our banqueting suites and accommodation. During this appointment take the opportunity to ask our experienced Events Managers any questions that you may have.
- 5.** At the end of the 14-day period a non-refundable deposit of £250.00 will be required to secure your booking.
- 6.** A contract will then be sent to you which must be signed and returned to the hotel within 7 days to show acceptance of our terms & conditions.
- 7.** Three months prior to your event the hotel will contact you to invite you to arrange an appointment to come into the hotel to finalise your details.
- 8.** Two weeks prior to your event we will require the final balance of payment along with final numbers, seating plans, and any other final bits & pieces to ensure your event runs smoothly.
- 9.** On the day of your event you will have a Duty Manager who will oversee your every need ensuring that everything runs smoothly!





Banqueting Suites

We have three banqueting suites available for private events:

Nuthall Suite is available for daytime events or evening functions catering from 100 – 250 guests. The Suite is fully air-conditioned with natural daylight. Having it's own function bar and toilets your party are self-contained throughout your event. With its own stage, lighting & dance floor it is ideal for evening parties requiring entertainment.

Terrace Suite caters for medium-sized parties from 40 – 80 guests, so is ideal for small company or larger family parties. It is fully air-conditioned with natural daylight, overlooking a grassy area at the rear of the hotel. Having its own dance floor it is ideal for evening only wedding receptions.

Fountain Suite caters for intimate parties of 25-60 guests and is ideal for christenings, anniversaries and reunions. It overlooks an attractive water feature at the front of the hotel with fountains and natural wildlife. With natural daylight and air-conditioning it is a bright, yet tranquil setting to celebrate a special occasion.

Suggested Set Menus

Our Silver Service Menus will be served to the table, allowing your guests to relax and enjoy the event:

Silver Service Menu 1 - £21.00

Chefs Homemade Cream of Vegetable Soup
served with a Bread Roll & Butter



Supreme of Chicken Wrapped in Smoked Bacon
with a Baby Onion & Tarragon Jus, served with a Panache of fresh Seasonal
Vegetables and Lyonnaise Potatoes



Raspberry & White Chocolate Cheesecake served with fresh Cream



Freshly Brewed Coffee & Chocolate Mints

Silver Service Menu 2 - £22.50

Tower of Melon with a Mixed Berry Compote



Traditional Roast Beef
served with a Tarragon Yorkshire Pudding and a Red Wine Jus,
served with a Panache of Fresh Seasonal Vegetables and Herb
Roasted Potatoes



Glazed Lemon Tart with a Raspberry Coulis served with fresh cream



Freshly Brewed Coffee & Chocolate Mints

Silver Service Menu 3 - £24.50

Chicken Liver Parfait with a Spiced Apple Chutney & Toasted Brioche



Roast Leg of Lamb with a Garlic and Herb Crust
served with a Redcurrant Jus,
served with a Panache of Seasonal Vegetables and Parmentier Potatoes



Rich Chocolate Cheesecake with a Toffee Sauce served with fresh cream



Freshly Brewed Coffee & Chocolate Mints

Silver Service Menu 4 - £30.00

Prawn & Salmon Terrine,
presented on Mixed Leaves with a Lemon & Thyme Dressing served with a
Bread Roll



Fillet of Beef Wellington with a Red Wine Jus,
served with a Panache of Fresh Seasonal Vegetables and Parisienne
Potatoes



Rich Chocolate Tart with Raspberry Coulis and fresh cream



English Cheese & Biscuits with Celery & Grapes



Freshly Brewed Coffee & Chocolate Mints

Knife & Fork Buffet Menus

Our Knife & Fork Buffet Menus allow your guests a choice of starter, main course and dessert options. Your guests will be invited by our Duty Manager, table by table, to help themselves to Chef's mouth-watering array of buffet options. (Please note that our Knife & Fork Buffet Menus are only suitable for events with a maximum of 150 guests.)

Knife & Fork Buffet Menu 1 £18.00

Choice of Soup. Melon or Pate served with a Bread Roll and Butter



Your guests will be invited to help themselves to:

Hot Carved Roast Beef
Honey Roast Ham Served Cold
Sliced Smoked Turkey
Chicken Tikka Served Hot
Turmeric Rice
Stir Fried Vegetables
Tomato & Onion Salad
Cucumber with a Mint Dressing
Bowl of Mixed Leaf Salad
Coleslaw
Potato & Chive Salad
Hot New Potatoes



Choice of Chocolate Fudge Cake and fresh cream, Lemon Tart and fresh cream or Fresh Fruit Salad and fresh cream



Freshly Brewed Coffee and Chocolate Mints

Knife & Fork Buffet Menu 2 £19.50

Choice of Soup. Melon or Pate served with a Bread Roll and Butter

Your guests will be invited to help themselves to:

Hot Carved Roast Beef
Honey Roast Ham Served Cold
Sliced Turkey Served Cold
Cold Poached Salmon
Potato & Chive Salad
Coleslaw
Hot New Potatoes
Tomato & Onion Salad
Mixed Fresh Leaves
Nicoise Salad



Choice of Chocolate Fudge Cake and fresh cream, Lemon Tart and fresh cream or Fresh Fruit Salad and fresh cream



Freshly Brewed Coffee and Chocolate Mints



Private Carvery Menu £18.50

Our Carvery Menu allows you to give your guests a selection of starter, main course and dessert options. An order will be taken for starter & dessert courses which will then be waitress served to your guests. For main course, guests will be invited by our Duty Manager, table by table, to help themselves to the main course options.

(Please note that our Carvery Menu is only suitable for events in the Fountain or Terrace Suites with a maximum of 80 guests.)

Choice of Soup, Melon or Pate served with a Bread Roll and Butter



For your main course let your guests help themselves to:

Traditional Roast Beef and Roast Turkey

Vegetarian Main Course Option

Served with a selection of Fresh Market Vegetables and Potatoes



Choice of Chocolate Fudge Cake and fresh cream, Lemon Tart and fresh cream or Fresh Fruit Salad and fresh cream



Freshly Brewed Coffee and Chocolate Mints

Making your event that little bit more special...

Our Events Team can help add that extra bit of magic to your event by going that extra mile to make everything perfect for you.

If it's a disco, a live band, casino tables, or a children's entertainer that you require for your event, we can source it for you to make your event that little bit different from all the rest.



Finger Buffet Menus

please find below some set menus which are available for private parties.

(Please note that minimum numbers to cater for will apply)

Traditional Finger Buffet £12.95

Selection of Open & Closed Sandwiches

Mini Pork Pies & Sweet Pickle

Spicy Chicken Wings

Savoury Jacket Potato Wedges with Garlic Mayonnaise

Freshly Baked Sausage Rolls

Cheese & Tomato Pizza

Cocktail Sausages

Asian Finger Buffet £12.95

Mini Poppadoms & Dips

Vegetable Samosas

Meat Samosas

Mini Vegetable Spring Rolls with a Sweet & Sour Dip

Mini Chicken Satay

Prawn Crackers

Onion Bhajis

Tempura Vegetables with a Sweet Chilli Dip

Healthy Options £13.50

(Catering for a maximum of 50 guests on this menu option)

Crudities with Salsa Dip

Mini Tandoori Chicken Kebabs

Caesar Salad Wraps

Potato Skins with Cottage Cheese & Chives

Pitta Fingers with Houmous

Cold Salmon & Cucumber Kebabs

Tomatoes stuffed with Cream Cheese

Open Sandwiches on Granary Bloomer

Fresh Fruit Basket



Frequently Asked Questions

How much deposit will we need to pay?

A non-refundable deposit of £250.00 will be required to secure your booking at the time of booking your event.

Are we able to provide our own table decorations?

You may provide your own decorations e.g. balloons, party poppers, banners, photographs. These can be delivered to the hotel on the day of your event and our operational team will ensure that these items are put into place for the start of your event. If you are providing a large amount of decorations for your event we may ask that you provide somebody to help our team put the decorations in to your chosen suite.

Are we able to come in & set our decorations up before the event?

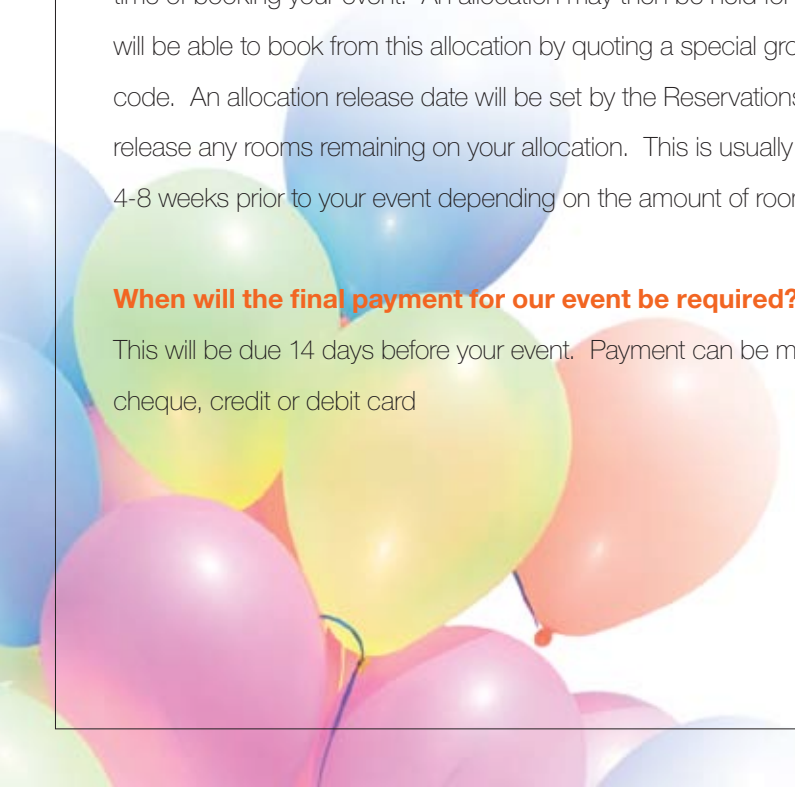
For a daytime event we will be able to let you have access to the Suite from 9am on the morning of your event. For an evening event we will be able to let you have access to the Suite from 6pm. If you would like access the night before your event this must be discussed with your Event Manager. They will be able to confirm this with you 1 week prior to your event subject to availability.

Are we able to hold an allocation of bedrooms for our event?

Discuss your accommodation requirements with your Event Manager at the time of booking your event. An allocation may then be held for you. Guests will be able to book from this allocation by quoting a special group booking code. An allocation release date will be set by the Reservations Manager to release any rooms remaining on your allocation. This is usually set between 4-8 weeks prior to your event depending on the amount of rooms booked.

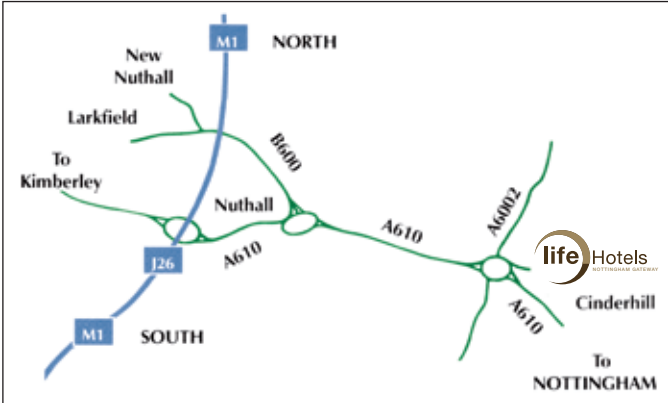
When will the final payment for our event be required?

This will be due 14 days before your event. Payment can be made by cash, cheque, credit or debit card



How to find us

Ideally situated, just three and a half miles from the bustling city centre, The Nottingham Gateway Hotel is located off junction 26 of the M1 motorway. The hotel offers ease of access with free car parking, modern facilities and tasteful decor.



By Road

When you come off Junction 26 of the M1, you will come off onto a roundabout, follow the signs for the A610 to Nottingham. At the second roundabout (Nuthall) go straight across following the A610. We are then situated on the third roundabout (Cinderhill), on the left-hand side. There is ample free parking at the rear of the building.

By Rail

Nottingham is on the InterCity Midland Main Line. A short taxi ride, as the Hotel is located three and a half miles from the city centre.

By Air

East Midlands Airport is just twelve miles away, with direct flights to key UK and mainland European destinations.

By Tram

Spurline Pheonix Park

Enjoy Life

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