



PROMS AND GRADUATION BALLS

FROM **£29.50 PER PERSON + VAT**



Package includes:

- Room hire included
- Buffet menu
- DJ and dancefloor to dance the night away
- Complimentary WiFi for all your social media coverage
- Cashless bar
- Event planner to ensure your event runs smoothly
- Security staff for the duration of your event

Upgrades:

- Arrival drinks or mocktails
- Two or three course sit down meal
- Chocolate fountain
- Popcorn machine
- Chair covers, sashes and table decorations
- Photo booth
- Canapés

WHY NOT UPGRADE?

PLEASE ASK US FOR MORE INFORMATION.

T 0115 982 4332 E enquiries@nottinghamforestevents.co.uk

www.nottinghamforestevents.co.uk

Price valid from 28th September 2023 – 30th September 2025. Minimum numbers may apply.
Subject to availability. Valid on new bookings Car parking onsite is limited, please ask us for more information.





BUFFET MENUS (included in package)

Choose from one of the following:

Menu One - Hollo Pollo

- | | |
|---|-----------------------------------|
| Peruvian marinated quarter chicken | Spiced corn on the cob |
| Peruvian spiced chargrilled halloumi (v) | Patatas bravas |
| Chilli & lime peruvian slaw,
Lime & coriander dressing | Tangy lime & coriander spicy mayo |

Menu Two - Katsu Burger

- | | |
|--------------------------------|------------------------|
| Crispy katsu chicken breast | Spiced corn on the cob |
| Buttermilk quorn burger (ve) | Pickled miso slaw |
| Loaded fries,
Crispy onions | Katsu mayonnaise |

Menu Three - Loaded Dog

- | | |
|-------------------------------------|-----------------------------|
| Chargrilled hotdog / vegan dog (ve) | Loaded fries, crispy onions |
| Caramelised onions, jalapenos | Spiced corn on the cob |
| American mustard & ketchup | Coleslaw |



In the UK today, an average lunch or dinner has a carbon footprint of approximately 1.6kg CO₂e. An adult needs an average of 2000 kcals a day. We cannot guarantee that any of our products are allergen free due to being produced in a kitchen that contains allergens. Events at our venue are operated by Levy UK & Ireland, sister company to Lime Venue Portfolio and part of Compass Group UK & Ireland.

(Menus subject to change - dependent on seasonal demand)



For illustrative purposes only.

TWO/THREE COURSE MENU

Two course menu upgrade - choose either one starter and main or one main and dessert.

Three course menu upgrade - choose one starter, main and dessert.

Starters

Tomato soup, basil oil (ve)

Spiced carrot and lentil soup,
crisp carrot peel, coriander powder (ve)

Compressed cantaloupe and watermelon,
strawberries, basil (ve) *

Tandoori chicken roulade, onion ash,
spiced cracker, cardamon tomato chutney,
pickled shallots & coriander (df) *

Chicken and ham hock terrine,
grain mustard mayonnaise, sourdough *

Tomato, rocket, vegan cheese,
pickled red onion, pesto *

The Main Event

Katsu vegan fillet, sticky rice, bok choy,
katsu sauce, pickled mooli & carrot slaw (ve)

Slow cooked pork belly, sesame seed jasmine
rice, bok choy, asian slaw, chilli caramel (df)

Roast garlic and tomato risotto,
vegan cheese, basil oil (ve)

Katsu chicken supreme, sticky rice, bok choy,
katsu curry sauce, pickled mooli & carrot slaw

Garlic & herb roast chicken,
crushed new potato cake, charred leek,
pot roast carrot, mushroom & tarragon sauce.

Peri peri chicken, spiced rosti,
summer greens, pan jus *

Desserts

Chocolate tart, chocolate soil, cherry jam (ve)

Vanilla cheesecake, strawberry textures (ve) *

Chocolate salted caramel tart,
caramel sauce (ve)

* Supplement charge applies



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CANAPÉS MENU

SAMPLE MENU

Choose 3 for £12 (+ VAT)

Chilled pea soup (ve)	Whipped liver parfait	Beef carpaccio
Black pepper shortbread (v)	Roasted houmous tart (ve)	Braised ox cheek
Parsnip and onion bhaji (ve)	Smoked paprika scone (v)	Chorizo sausage rolls
Aubergine and chickpea fritter (v)	Chicken and pistachio terrine	Honey and mustard pork belly

From canapés to desserts, we calculate the carbon footprint of each dish.

Dishes are categorised 'Low', 'Medium' and 'High', giving you the option to choose the dishes that your guests will love and are better for the planet.

Please ask a member of our expert event team for more information.



Low
0.1-0.5 kg CO2e

Choose meals with a low climate impact to eat within the planetary boundaries and contribute to reducing emissions from food in line with UN's climate goals.



Medium
0.6-1.5 kg CO2e

Meals with a medium climate impact have a carbon footprint comparable to the average lunch or dinner in the UK today, which is roughly 1.6 kg CO2e.



High
1.6+ kg CO2e

Meals with a high climate impact have a higher carbon footprint than the average lunch or dinner in the UK.



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