



It's the most

wonderful time

of the year...

at Rutland Square Hotel

Enjoy Christmas and New Year the way it is meant to be...

Enjoy a truly sparkling Christmas with us here at The Rutland Square Hotel. Whether it is with family, friends or colleagues. We offer a great choice of delicious food and wine and variety of events for lunch, dinners, private and joined parties.

**For further details call our
Christmas Team on 0115 941 11 14**

Party & Stay

Arrive anytime after 2.00pm on the day of your party and take time to relax and get ready before the big night. Take advantage of our special bed and breakfast rates from only £35.00 per person (based on 2 people sharing a standard room) or £50.00 per person in a single room and not worry about getting home, please ask for details.



Some of the dishes in this brochure may contain nut products or substances to which you may be allergic. Please ask our staff for information when selecting items. Special dietary requirements will be catered for.



Christmas Party Lunches

The Rutland goes to Hollywood with a themed Party Lunch with the stars. Arrive from 11.30am and join us for a three course silver served lunch served at midday including hats, crackers, table novelties and plus quiz with prize, followed by disco to 4.00pm.

Available: Monday - Thursday throughout December

£19.00 per person

Menu

Starter

- * Winter Vegetable Soup with Thyme and Chestnut Cream
- * Chicken Liver Parfait, Plum Chutney and Ciabatta Croute
- * Blue Cheese and Caramelised Onion Tart with Roquette and Walnut Dressing

Main course

All Served with Seasonal Vegetables and Potatoes

- * Roast Turkey Breast, Cranberry and Sage Stuffing, Chipolata and Rich Gravy
- * Yellow Fin Sole, Creamed Leeks, Tomato and Herb Fondue
- * Roasted Root Vegetable Gratin

Dessert

- * Traditional Christmas Pudding with Brandy Sauce
- * Vanilla Cheesecake with Red Berry Compote
- * Chocolate Delice with Tangerine Compote

Followed by

- * Fresh Brewed Tea and Coffee with Chocolate Mints



All bookings require a £10.00 per person non-refundable/non-transferable deposit at time of booking. A pre-order will be required for all in your party and confirmation of your choices returned with your final payment.

For further details call our Christmas Team on 0115 941 11 14

Festive Party Nights

The Rutland goes to Hollywood... join us for a Party Night with the Stars. Enjoy a three course silver served dinner with hats, crackers and table novelties, quiz with prize and disco to 12.30am.

November: Friday 18th, 25th, Saturday 19th & 26th

December: Sunday 4th, 11th & 18th

£22.50 per person

Menu

Starter

- * Winter Vegetable Soup with Thyme and Chestnut Cream
- * Chicken Liver Parfait, Plum Chutney and Ciabatta Croute
- * Poached Salmon and Crayfish Tian, Virgin Mary Dressing
- * Blue Cheese and Caramelised Onion Tart with Roquette and Walnut Dressing

Main course All Served with Seasonal Vegetables and Potatoes

- * Roast Turkey Breast, Cranberry and Sage Stuffing, Chipolata and Rich Gravy
- * Slow Braised Blade of Beef with Red Wine Sauce
- * Yellow Fin Sole, Creamed Leeks, Tomato and Herb Fondue
- * Roasted Root Vegetable Gratin

Dessert

- * Traditional Christmas Pudding with Brandy Sauce
- * Vanilla Cheesecake with Red Berry Compote
- * Chocolate Delice with Tangerine Compote

Followed by

- * Fresh Brewed Tea and Coffee with Chocolate Mints

All bookings require a £10.00 per person non-refundable/non-transferable deposit at time of booking. A pre-order will be required for all in your party and confirmation of your choices returned with your final payment.



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Christmas Party Nights



The Rutland goes to Hollywood, join us for a themed party and feel like a star! Welcome to tinsel town, home of the beautiful and famous. Arrive from 7.00pm with silver served dinner at 8.00pm and then dance the night away with our disco to 12.30am.

Available: Monday – Saturday from 1st – 23rd December

£26.00 per person Monday - Thursday

£31.00 per person Friday & Saturday

Menu

Starter

- * Winter Vegetable Soup with Thyme and Chestnut Cream
- * Chicken Liver Parfait, Plum Chutney and Ciabatta Croute
- * Poached Salmon and Crayfish Tian, Virgin Mary Dressing
- * Blue Cheese and Caramelised Onion Tart with Roquette and Walnut Dressing

Main course

All Served with Seasonal Vegetables and Potatoes

- * Roast Turkey Breast, Cranberry and Sage Stuffing, Chipolata and Rich Gravy
- * Slow Braised Blade of Beef with Red Wine Sauce
- * Yellow Fin Sole, Creamed Leeks, Tomato and Herb Fondue
- * Roasted Root Vegetable Gratin

Dessert

- * Traditional Christmas Pudding with Brandy Sauce
- * Vanilla Cheesecake with Red Berry Compote
- * Chocolate Delice with Tangerine Compote

Followed by

- * Fresh Brewed Tea and Coffee with Chocolate Mints

All bookings require a £10.00 per person non-refundable/non-transferable deposit at time of booking. A pre-order will be required for all in your party and confirmation of your choices returned with your final payment.

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A Merry Murder Mystery Christmas

Welcome to the HUFAs Hollywood Film Awards. Will Colt Hustler win the best actor or be pipped at the post by Rex Barrington? There's plenty of competition to win, but would someone kill for an award? Soon the celebratory atmosphere is shattered by a blood curdling scream as a murder is committed! Includes 3 Course set Dinner, half a bottle of wine per person plus the murder Mystery Event, followed by a disco until 12.30pm.

Available: Friday 2nd & 23rd December only

£49.00 per person

**£89.00 per person including accommodation
& Full English Breakfast**



Menu

Starter

* Winter Vegetable Soup with Thyme and Chestnut Cream

Main course All Served with Seasonal Vegetables and Potatoes

* Roast Turkey Breast, Cranberry and Sage Stuffing,
Chipolata and Rich Gravy

* Roasted Root Vegetable Gratin

Dessert

* Vanilla Cheesecake with Red Berry Compote

Followed by

* Fresh Brewed Tea and Coffee with Chocolate Mints

All bookings require a £10.00 per person non-refundable/non-transferable deposit at time of booking. A pre-order will be required for all in your party and confirmation of your choices returned with your final payment.

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Wood's Party Night



Bring your party to our party, enjoy, great music and fantastic food. Includes a three course silver served dinner, quiz with prizes, crackers, hats, table novelties and dance to our disco till midnight. Arrive from 7.00pm for a 7.30pm sit down.

Available: Thursday, Friday & Saturday throughout December

£28.00 per person

Menu

Starter

- * Winter Vegetable Soup with Thyme and Chestnut Cream
- * Chicken Liver Parfait, Plum Chutney and Ciabatta Croute
- * Poached Salmon and Crayfish Tian, Virgin Mary Dressing
- * Blue Cheese and Caramelised Onion Tart with Roquette and Walnut Dressing

Main course

All Served with Seasonal Vegetables and Potatoes

- * Roast Turkey Breast, Cranberry and Sage Stuffing, Chipolata and Rich Gravy
- * Slow Braised Blade of Beef with Red Wine Sauce
- * Yellow Fin Sole, Creamed Leeks, Tomato and Herb Fondue
- * Roasted Root Vegetable Gratin

Dessert

- * Traditional Christmas Pudding with Brandy Sauce
- * Vanilla Cheesecake with Red Berry Compote
- * Chocolate Delice with Tangerine Compote

Followed by

- * Fresh Brewed Tea and Coffee with Chocolate Mints

All bookings require a £10.00 per person non-refundable/non-transferable deposit at time of booking. A pre-order will be required for all in your party and confirmation of your choices returned with your final payment.

For further details call our Christmas Team on 0115 941 11 14

Wood's Festive Lunch

Meet up with Friends and Family, enjoy a delicious Christmas Lunch with crackers and table novelties in our Wood's Restaurant.

Served from Midday – 2.00pm

Available: Monday – Sunday from 1st Dec – 23rd December

2 Course Lunch £11.95 per person

For a supplement of £2.50 why not add a starter or dessert

Menu

Starter

- * Winter Vegetable Soup with Thyme and Chestnut Cream
- * Chicken Liver Parfait, Plum Chutney and Ciabatta Croute
- * Blue Cheese and Caramelised Onion Tart with Roquette and Walnut Dressing

Main course All Served with Seasonal Vegetables and Potatoes

- * Roast Turkey Breast, Cranberry and Sage Stuffing, Chipolata and Rich Gravy
- * Yellow Fin Sole, Creamed Leeks, Tomato and Herb Fondue
- * Roasted Root Vegetable Gratin

Dessert

- * Traditional Christmas Pudding with Brandy Sauce
- * Vanilla Cheesecake with Red Berry Compote
- * Chocolate Delice with Tangerine Compote

Followed by

- * Fresh Brewed Tea and Coffee with Chocolate Mints

All bookings require a £10.00 per person non-refundable/non-transferable deposit at time of booking. A pre-order will be required for all in your party and confirmation of your choices returned with your final payment.



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Wood's Festive Dinner



A traditional Christmas Dinner with crackers and table novelties, served in our Wood's Restaurant from 7.00pm – 9.30pm.

Available: Monday – Sunday from 1st – 23rd December

2 course Dinner £18.95 per person

For a supplement of £3.00 why not add a Starter or dessert

Menu

Starter

- * Winter Vegetable Soup with Thyme and Chestnut Cream
- * Chicken Liver Parfait, Plum Chutney and Ciabatta Croute
- * Poached Salmon and Crayfish Tian, Virgin Mary Dressing
- * Blue Cheese and Caramelised Onion Tart with Roquette and Walnut Dressing

Main course

- All Served with Seasonal Vegetables and Potatoes
- * Roast Turkey Breast, Cranberry and Sage Stuffing, Chipolata and Rich Gravy
 - * Slow Braised Blade of Beef with Red Wine Sauce
 - * Yellow Fin Sole, Creamed Leeks, Tomato and Herb Fondue
 - * Roasted Root Vegetable Gratin

Dessert

- * Traditional Christmas Pudding with Brandy Sauce
- * Vanilla Cheesecake with Red Berry Compote
- * Chocolate Delice with Tangerine Compote

Followed by

- * Fresh Brewed Tea and Coffee with Chocolate Mints

All bookings require a £10.00 per person non-refundable/non-transferable deposit at time of booking. A pre-order will be required for all in your party and confirmation of your choices returned with your final payment.

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Christmas Day Lunch

A special day to spend with friends and family and to exchange presents. Enjoy a delicious Lunch and leave the washing up to us. Includes a glass of wine on arrival, gifts from Santa and free car parking.

Adults £45.00 per person.

Children under 12 years half price. Under 3's free of charge.

Menu

Starter

- * Woodland Mushroom Soup with Tarragon Cream
- * King Prawns wrapped in Smoked Salmon with Cucumber and Chive Crème Fraiche
- * Gateau of Melon with Mulled Berries and Chilli Marinated Pineapple Carpaccio

Intermediate course

- * Champagne and Cranberry Sorbet

Main course All Served with Seasonal Vegetables and Potatoes

- * Roast Turkey Breast, Cranberry and Sage Stuffing, Chipolata and Rich Gravy
- * Roast Sirloin of Beef with Yorkshire Pudding and Red Wine Sauce
- * Grilled Monkfish Medallions, Mussel and Saffron Ragout
- * Parsnip Tarte Tatin with Stilton, Pear and Watercress Salad

Dessert

- * Traditional Christmas Pudding with Brandy Butter Sauce
- * Chocolate and Cherry Yule Log, Spiced Syrup
- * Glazed Orange and Lemon Tart
- * Selection of Cheese and Biscuits

Followed by

- * Fresh Brewed Tea and Coffee with Mince Pies

All bookings require a £20.00 per person non-refundable/non-transferable deposit at time of booking. A pre-order will be required for all in your party and confirmation of your choices returned with your final payment.



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Boxing Day Lunch



After all the shopping and planning for Christmas is out of the way, come and sit back, relax with family and friends and let us do the cooking. Enjoy a glass of bucks fizz on arrival followed by a delicious three course silver served lunch in Woods Restaurant 12.00pm – 3.00pm.

Adults £ 22.00 per person.

Children under 12 half price. Under 3's free of charge

Boxing Day Lunch Menu

Starter

- * Leek and Potato Soup with Blue Cheese Croutons
- * Smoked Mackerel Pate, Horseradish Crème Fraiche
- * Pineapple, Pomegranate and Melon Cocktail
- * Chicken Liver Parfait, Red Onion Marmalade and Melba toast

Main course

- All Served with Seasonal Vegetables and Potatoes
- * Honey Roast Pork Loin, Caramelised Apple and Sage Sauce and Roast Potatoes
 - * Slow Cooked Blade of Beef, Yorkshire Pudding, Shallot and Red Wine Sauce
 - * Salmon Fillet Baked in Puff Pastry with a Lemon Butter Sauce
 - * Grilled Field Mushroom with Parmesan Gratin and Ratatouille Dressing

Dessert

- * Warm Apple and Sultana Crumble, English Custard
- * Dark Chocolate Mousse, Shortbread, Cherry Syrup
- * Traditional Sherry Trifle
- * Fresh Fruit Platter, Passion Fruit Coulis

Followed by

- * Fresh Brewed Tea and Coffee with Chocolate Mints

All bookings require a £10.00 per person non-refundable/non-transferable deposit at time of booking. A pre-order will be required for all in your party and confirmation of your choices returned with your final payment.

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New Year's Eve Gala

'Licensed To Thrill' We hope to leave every guest shaken not just stirred as we celebrate the New Year with a Bond Theme. Arrive 7.30pm. Dinner served at 8.00pm. Disco after dinner. Bar closes 1.30am, guests depart at 2.00am

£65.00 per person

Menu

Cocktail and Canapés on Arrival

Starter

* Spiced Parsnip Soup

Fish course

* Scottish Smoked Salmon, Buckwheat Blinis, Sour Cream and Chives

Intermediate course

* Bucks Fizz Sorbet

Main course Accompanied with Seasonal Vegetables and Potatoes

* Fillet of Beef with Crisp Pancetta and Red Wine Sauce

* Wild Mushroom and Artichoke Risotto, Crispy Shallot Rings and Herb Oil

Dessert

* Chocolate Plate

* Selection of Regional Cheeses with Warm Fruit and Nut Bread

Followed by

* Fresh Brewed Tea and Coffee with Fudges

All bookings require a £20.00 per person non-refundable/non-transferable deposit at time of booking. A pre-order will be required for all in your party and confirmation of your choices returned with your final payment.



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New Years Eve Residential Package



Make the most of the last day of 2011 and maybe go bargain hunting for some sale offers in Nottingham. Arrive at the hotel from 2pm onwards and have plenty of time to get ready for the evening's celebrations.

Saturday 31st December 2011

- Afternoon Tea on arrival
- Arrival Cocktail Reception followed by Gala Dinner
- Disco till 2am

Sunday 1st January 2012

- Full English Breakfast
 - Departure
- 1 Night New Years Eve Package at £102.00 pp**

Menu

Cocktail and Canapés on Arrival

Starter

- * Spiced Parsnip Soup

Fish course

- * Scottish Smoked Salmon, Buckwheat Blinis, Sour Cream and Chives

Intermediate course

- * Bucks Fizz Sorbet

Main course Accompanied with Seasonal Vegetables and Potatoes

- * Fillet of Beef with Crisp Pancetta and Red Wine Sauce
- * Wild Mushroom and Artichoke Risotto, Crispy Shallot Rings and Herb Oil

Dessert

- * Chocolate Plate
- * Selection of Regional Cheeses with Warm Fruit and Nut Bread

Followed by

- * Fresh Brewed Tea and Coffee with Fudges

All bookings require a £20.00 per person non-refundable/non-transferable deposit at time of booking. A pre-order will be required for all in your party and confirmation of your choices returned with your final payment.

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Terms & Conditions

Reservation

- All offers are subject to availability.
- All verbal bookings will be treated as provisional and will be held for a maximum of 14 days pending receipt of written confirmation and the appropriate deposit.
- All prices for Christmas & New Year Residential Breaks are in £'s per person per night based on two people sharing a twin or double room. There are no supplements for single-bedded rooms. When no single rooms are available, individual guests can usually book a twin or double-bedded room at a supplementary charge. Prices available upon application.
- Residential Stay over Rates are only available when booked for stays as extensions to bookings for the Christmas or New Year programmes featured.

Payment

- Residential Packages:
 - Deposits and pre-payment are required for the featured breaks in this brochure. When booking Christmas or New Year break a twenty percent (20%) deposit of the booking value is required on booking. The balance of payment must be made by 20th November 2011. When booking after 1st December 2011 full payment is required. Payment to be made by credit card or by cheque (made payable to the hotel). Send the completed booking form to the address below.
 - All additional charges incurred during your stay must be settled prior to departure
- Parties & Events:
 - Deposits and pre-payment are required for the featured events in this brochure. When booking Christmas or New Year events a non refundable deposit (as per individual event details page) is required at time of booking. The balance of payment must be made by 1st November 2011. When booking after 1st November 2011, full payment is required.
 - Payment by credit card or debit card. Send the completed booking form to the address below.
- All additional charges incurred during your stay must be settled prior to departure.

Cancellations

- Residential Packages:
 - Bookings made prior to the 1st October 2011 may be cancelled within 21 days of the date it was made and then the deposit is fully refundable.
 - If you cancel before 1st December 2011, the deposit will be retained as a cancellation fee.
 - If you cancel on or after such date, and we are unable to resell the accommodation, the following cancellation fees will apply:
 - For cancellation on or after 1st December but before 12th December 2011, 80% of the package value will be retained
 - For cancellations on or after 13th December 2011, 90% of the package value will be retained.
- Parties & Events:
 - Bookings not paid in full by 1st November 2011 or at time of booking if booked after this date (which ever is the earlier), will be deemed to have been cancelled, and any monies paid will be retained by the Hotel.
 - No refunds of monies paid will be made to cancellation or decreases in the number of guests attending, unless the Hotel is able to resell the space. In such circumstances the refund will be payable after the date of the booked event.
 - Monies for non arrival are forfeited and cannot be transferred to cover drinks, entertainment or overnight accommodation for any other member of the party.

Insurance

- We strongly recommend that you have cancellation insurance when booking any event featured in this brochure.

Children

- Children may not be admitted to certain events, at the discretion of the General Manager.
- Children 16 and over are classified as adults Children between 3 – 15 are charged 50% of the adult price and under 3's are charged a cover fee of £10.00.

General Information

- The information in this brochure is correct at the time of printing. The hotel reserves the right to amend its packages and prices at any time before booking. Bookings are subject to availability and prices quoted at the time of booking.
- All prices are inclusive of VAT at the current rate at the time of the event. If the general rate of VAT is altered, our prices will be modified accordingly. Gratuities are at the guest's discretion.
- The hotel reserves the right to alter, substitute and /or amend the contents of a break and/or event, or to cancel an event or package for any reason, for example, if there is a shortfall in the minimum numbers required to operate a programme.
- Menus shown in this brochure and/or in other collateral relating to these events and packages are only to provide an indication of the dishes likely to be featured. The hotel reserves the right to amend such dishes and/or to offer suitable alternatives.
- All events and timings are subject to approval by the local licensing authorities. All statutory licensing regulations apply.
- In the interest of safety of guests, food and drinks are strictly prohibited from the dance area. In the event of any spillage of food or drinks on the dance floor, guests are to inform any member of the hotel staff immediately.
- Other than for death or personal injury caused by our negligence, our liability to you and your guests taken in the aggregate, is limited to the price of your booking.
- The hotel will not be liable to you for failure to perform to the extent that the failure is caused by any factor beyond its reasonable control.
- These terms are deemed to incorporate the Hotel's General Terms of Business, copies of which are available on request from the Hotel and on our website at www.akkeronhotels.com/terms. In the event of any inconsistency, the terms of this agreement shall prevail.

Booking Form

Please complete and return to the address below:

Rutland Square Hotel
St James Street, Nottingham NG1 6FJ

Type of Event:

Date of Event:

Number of Guests:

Party Night Accommodation

Total no. of rooms:

Twin: Double: Single:

Name:

Organisation:

Address:

Postcode:

Telephone (Day):

Telephone (Evening):

Email:

A deposit is required at the time of booking.

Please see Terms and Conditions for full details.

Please complete either:

I enclose a cheque, payable to the hotel, for £

Please debit my credit/debit card as follows:

Card Type:

eg. Visa, Mastercard, American Express, Maestro

Expiry Date:

Card No.

Cardholder's Name:

Amount £

Card Issue No.

This is to certify that the booking conditions set out in this brochure have been read and accepted by me on behalf of all persons for whom this booking is made and I am duly authorised to make this agreement. I am over 18 years of age.

Signature:

Name (Please print):

Date:

