



MEETINGS&EVENTS

NATIONAL ICE CENTRE
MOTORPOINT ARENA



BREAKFAST BUFFET

Ideal for an early morning meeting or networking, start your event with the most important meal of the day.

SWEET OPTIONS:

Selection of freshly baked danish pastries - £3.50pp

Fresh fruit platter - £4.00pp

SAVOURY OPTIONS:

Bacon & egg roll with hash brown - £5.00pp

Sausage & egg roll with hash brown - £5.00pp

Sautéed mushroom & tomato roll with hash brown - £5.00pp

SWEET TREATS:

Scone cream & jam - £5.00pp

Mini cake selection - £5.00pp

Freshly baked cookies - £5.00pp

Assorted sweet muffins - £5.00pp

Assorted Doughnotts - £5.00pp

TEAS & COFFEES:

Single serving of tea & coffee - £2.50pp

Unlimited servings of tea & coffee - £6.00pp

Hydration station with chilled water, a selection of fruit and herbal teas & decaffeinated coffee

Unlimited servings of tea, coffee, biscuits & fruit bowl - £9.00pp

All prices are exclusive of VAT & per person unless stated | Subject to seasonal variations
Please advise the team of any dietary requirements



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FINGER BUFFET

Perfect for your delegates lunch or at a networking event.
Served in a self serve format.

CHEFS CHOICE:

Let the chef select your options, this option will always include sandwiches, two savoury, one side options & dessert - £12.00pp

SELECT YOUR OWN:

Selection of sandwiches with vegetarian, vegan & meat fillings served on white & wholemeal bread

Four options - £15.00pp

Five options - £18.00pp

SAVOURY OPTIONS:

Tandoori chicken strips
Deep fried strips of haddock
Homemade lamb koftas
Panko coated prawns
BBQ chicken slider
Mini burger slider
Cheese & tomato tartelette
Mozzarella & cherry tomato salad
Indian selection

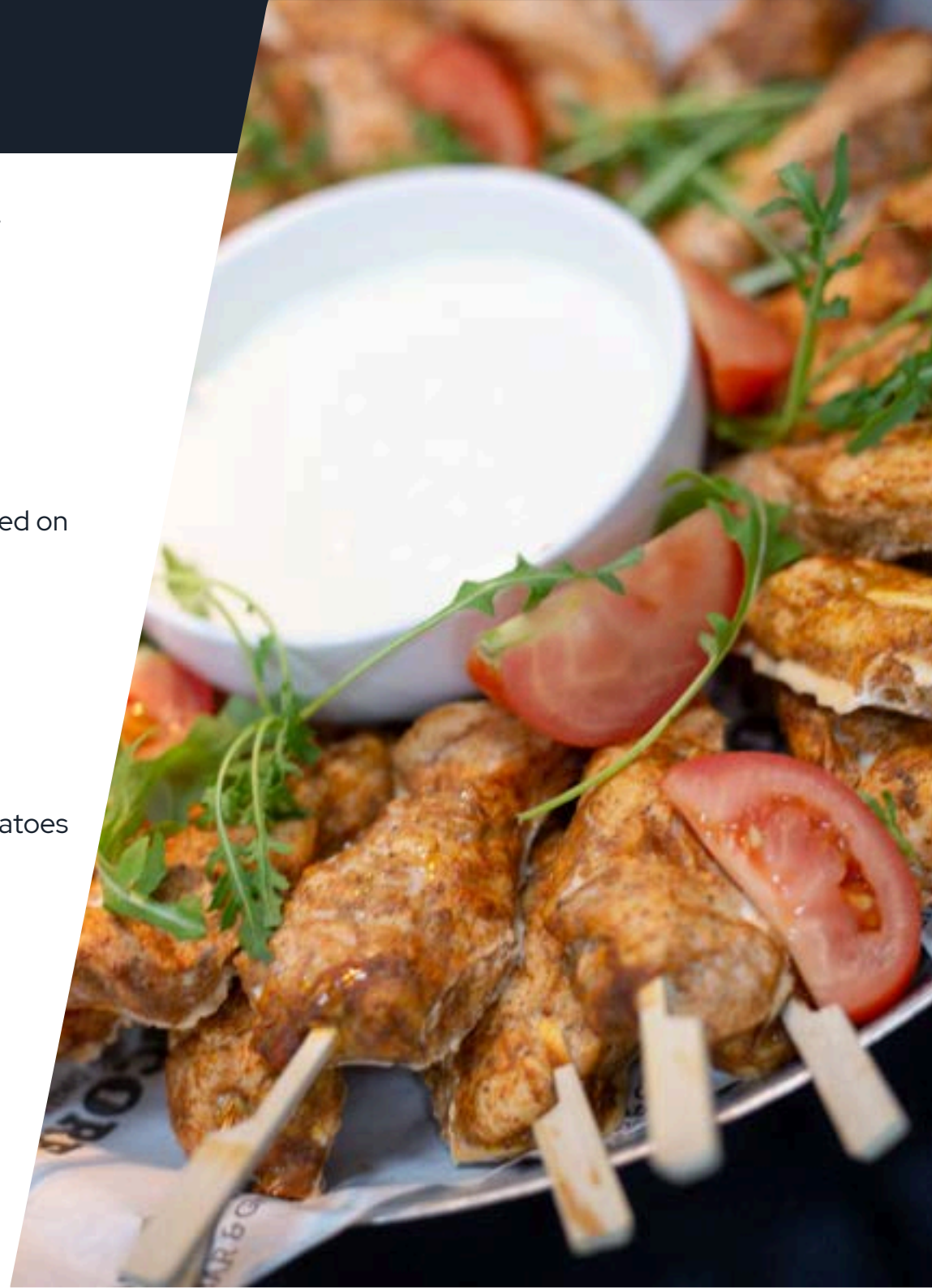
SIDE OPTIONS:

Chip shop style chips
Potato wedges
Baby roasted garlic & herb potatoes

SWEET OPTIONS:

Scones with cream & jam
Mini cake selection
Fresh baked cookies

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FORK BUFFET

Enjoy a hot meal for your guests, all main courses are served with selection of accompaniments & breads

SELECT YOUR OWN:

Choose two savoury options & one sweet option*

One course - £18.00pp**

Two course - £24.00pp**

SAVOURY OPTIONS:

Sautéed cajun chicken, peppers & onions in a floured tortilla

Slow braised lamb shoulder ragu in a rich red wine & tomato sauce with rigatoni, caponata & parmesan

Fish and Seafood pie topped with creamed mashed potatoes & baked with Cheese

Spiced strips of beef with stir-fried vegetables, egg & noodles

Steak & Ale pie with a rich ale & vegetable sauce & crisp pastry top

Pesto Gnocchi tossed with vegan pesto & cream sauce, peppers, spring onion & courgette

SWEET OPTIONS:

Belgian chocolate tart & vanilla cream

Mango cheesecake

Lemon posset

Fresh fruit salad with elderflower cream

All prices are exclusive of VAT & per person unless stated | ** £2 supplement after 5pm for dinner service

* If numbers over 100 a third savoury option and second dessert can be selected

Subject to seasonal variations | Please advise the team of any dietary requirements



SIT DOWN MEAL

Perfect for dinners & special occasions in one of our restaurants

CHEFS CHOICE:

Let the chef select your options, this will always include one meat & one vegan option & dessert - £26.00pp

SELECT YOUR OWN:

Choose one meat and one vegetarian option & one sweet option

Two course - £28.00pp

Three course - £32.00pp (starter menus available on request)

MAIN OPTIONS:

Pancetta wrapped chicken supreme, served with potato rosti, salt baked carrot, asparagus & a madeira sauce

Pan seared salmon fillet, served on chilli & lemon risotto, peas & nori cracker

Beetroot & goats cheese tortellini, whipped goats cheese, toasted pine nuts, semi dried tomatoes, balsamic & herb butter sauce

Chilli & lemon risotto, asparagus & crispy mushroom bon-bon

SWEET OPTIONS:

Banana sticky toffee pudding, toffee sauce & vanilla ice cream

Vanilla cheesecake, passion fruit, pineapple & mint

Chocolate delice, berry compote & chantilly cream

Chocolate torte or bavouis

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Please note this is a sample menu and courses will be confirmed at the time of booking



HOT & COLD DRINKS

Perfect for your delegates lunch or at a networking event.
Served in a self serve format.

HOT DRINKS:

Single serving of tea & coffee - £2.50pp

Unlimited servings of tea & coffee - £6.00pp

Hydration station with chilled water, a selection of fruit and herbal teas & decaffeinated coffee

Unlimited servings of tea, coffee, biscuits & fruit bowl - £9.00pp

SOFT DRINKS:

Coca Cola, Diet Coke, Coke Zero, Dr Pepper, Sprite & Fanta - £2.50

Still /sparkling water (750ml bottle) - £4.00

Fruit juice - £2.50pp

FROM THE BAR:

Staropramen (300ml cans) - £5.00

Rekorderlig (300ml cans) - £5.00

Cocktail Reception - £6.00pp

10 Can buckets - £34.00

Coors 500ml, Madri 440ml, Staropramen 330ml, Hooch 500ml, VK 275ml

WINE & PROSECCO:

Sparkling Reception - £5.00pp

House white, red & rose wine bottle - £17.00

House prosecco bottle - £25.00

All prices are exclusive of VAT & per person unless stated





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