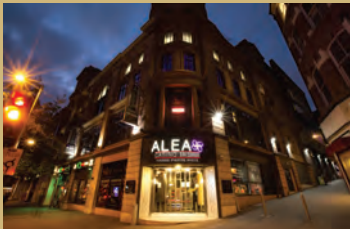


ALEA NOTTINGHAM



CONFERENCES AND EVENTS

EVENT SUITE

MAKE IT TRULY MEMORABLE...

Our Event Suite is a luxurious self-contained space with lavish design and décor, fully serviced bar, state-of-the-art multimedia and audio/visual facilities, and a stage.

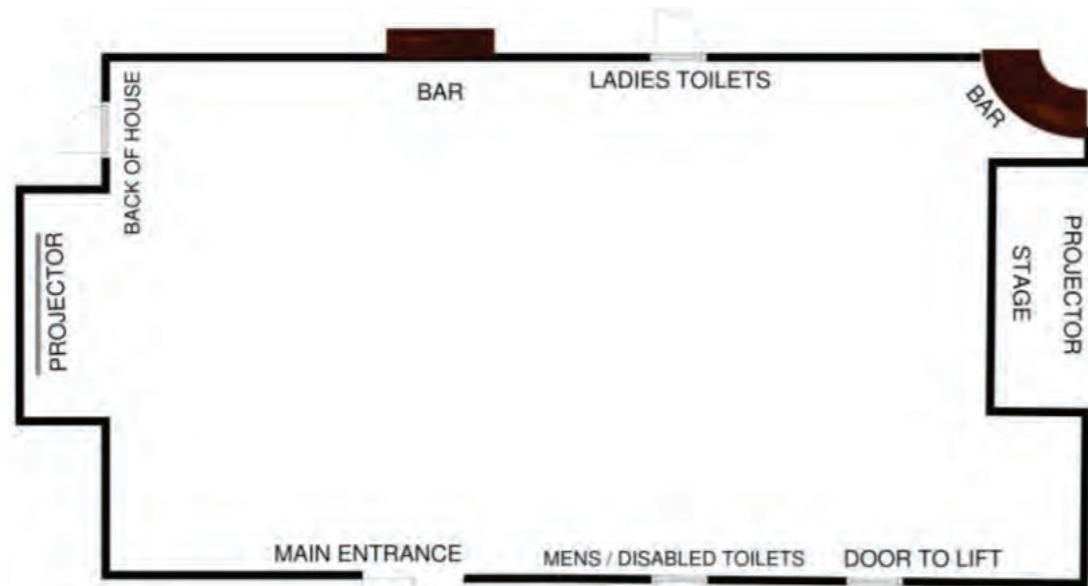
That's a winning formula which makes this suite a truly exciting choice for all sorts of events, parties, and corporate occasions.

If you want to wow clients with an unforgettable corporate award ceremony, or put on a charity dinner that really gets the cash rolling in, we've got it covered.

Whether it's 50 for a networking event, 180 for a sit-down meal, 250 for a huge party, or anything in between, we can host it.



EVENT SUITE FLOORPLAN



- 2 x HD Projectors
- HDMI port next to projector screens
- 4 x 42in TVs
- All pay-per-view events available
- Microphone
- Stage lights

BAR ESQUINA

INFUSE YOUR EVENT WITH A DYNAMIC SPIRIT...

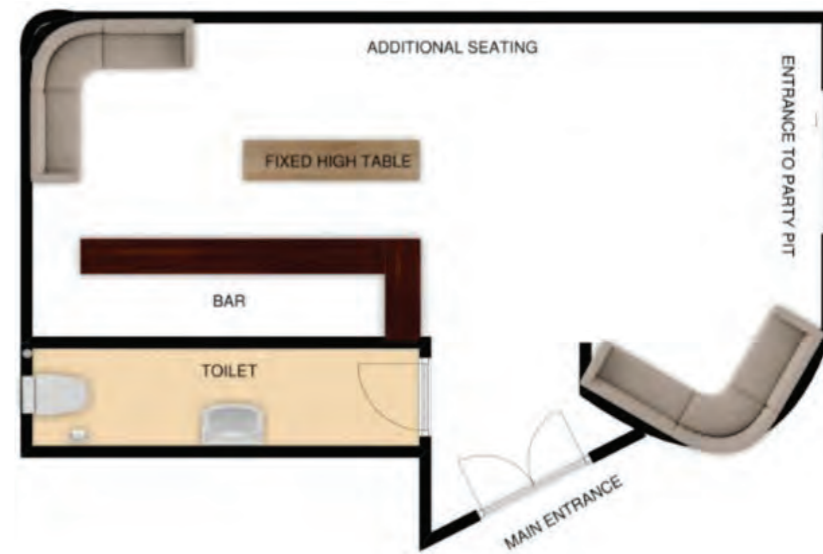
Bar Esquina brings vibrant energy and delightful flavors to the heart of Nottingham.

Set within the casino, but a stunning bar in its own right, there's much to love about this place, whether you want to treat staff or clients to a cocktail masterclass or host a birthday party with a difference.

With the capacity to hold up to 100 people, Bar Esquina provides everything you need for an event people will remember for all the right reasons.



BAR ESQUINA FLOORPLAN



- 3 x 65" TV
- HDMI/USB port
- Sound available via mixing deck

PRIVATE DINING ROOM

IMPRESS WITH LUXURIOUS PRIVATE DINING

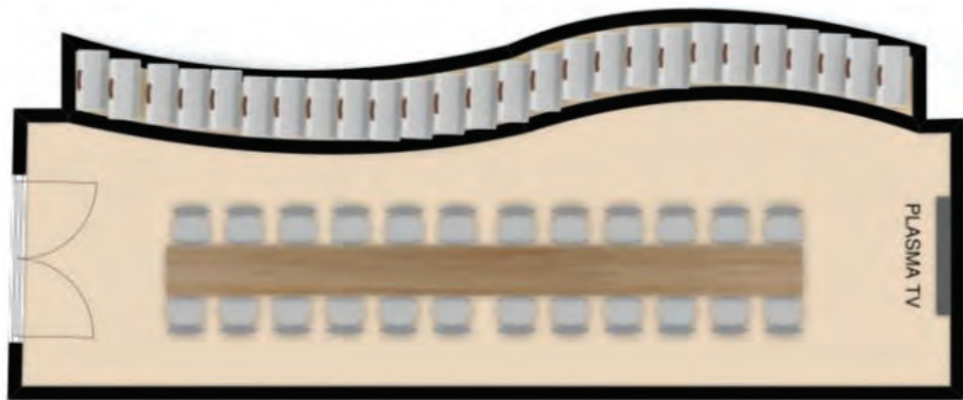
Located inside our Marco Pierre White restaurant but with an element of privacy, our Private Dining Room offers the perfect setting for an exclusive party.

The room can seat up to 22 guests and provides a wonderful ambience for intimate parties and small corporate events looking to deliver the wow factor.

The Private Dining Room is also suitable for those early-bird breakfast meetings.



PRIVATE DINING ROOM FLOORPLAN



- 55 in TV
- Wall mounted HDMI port

PRIVATE DINING ROOM EXPERIENCE

£45PP SET MENU, AVAILABLE ON REQUEST
FOR PARTIES OF EIGHT OR MORE

Wine, dine, and wow guests in our private dining room with a mouth-watering three-course meal from our flagship Marco Pierre White restaurant.

The deal includes £5 of casino chips
(per person) for a little flutter on the tables after the meal.

3 COURSE "A" MENU £35

STARTERS

TRUFFLE INFUSED WHIPPED GOATS CHEESE
beetroot/oat crumbs/watercress

ROAST PEPPER, COURGETTE TERRINE
green leaves salad/lemon mustard dressing and
candied walnuts (ve)

SWEET POTATO SOUP
coconut dressing/ coriander

HAM HOCK TERRINE
piccalilli gel/pickled veg
(Add Bread/olives and oil £4.95)

MAINS

SLOW BRAISED PORK COLLAR RAGU
gnocchi/chilli/fennel/pecorino romano

FISHCAKE
spinach/soft boiled egg/mustard sauce

PRESSED PORK BELLY
black pudding/potato terrine/apple puree/
sprouting broccoli/cracking/jus

RICOTTA STUFFED CHICKEN BREAST
prosciutto ham/roasted cauliflower/chicken jus
ZAATAR GRILLED ROMANESCO CAULIFLOWER
pomegranate /red lentil dahl (ve)

DESSERTS

STICKY TOFFEE PUDDING
spiced dates/ butterscotch sauce/ crème fraiche

BAKED CHEESECAKE
blueberries/blueberry sauce

SALTED CARAMEL CHEESECAKE
vanilla ice cream (ve)



Some of our food and drink contain allergens. If you have an intolerance please ask your server or event organiser for further advice.

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3 COURSE "B" MENU £39

STARTERS

SMOKED SALMON

rainbow beetroot/citrus crème fraiche/crispy capers

BURRATA

confit tomatoes/chives/flakes/almonds/basil oil (v)

BRAISED PORK TERRINE

pickled mustard mooli/Korean sauce

SMOOTH DUCK LIVER PARFAIT

onion marmalade/toasted brioche/gherkins

BUTTERNUT SQUASH

miso/black pepper soup (ve)
(Add Bread/olives/olive oil £4.95)

MAINS

CONFIT DUCK LEG

wild mushrooms/creamy polenta/chilli oil

SLOW COOKED FEATHERBLADE OF BEEF

BOURGUIGNON

cream potato/confit carrot

LAMB RUMP INFUSED WITH ROSEMARY

garlic/cream potato/sweet roasted chantenay carrots/pan roasted jus

ZAATAR GRILLED ROMANESCO CAULIFLOWER

pomegranate/red lentil dahl (ve)

SALMON STEAK

sweet and sour cabbage/pak choi/dill potatoes

DESSERTS

CHOCOLATE BROWNIE

berries/marshmallow (gfo)(vgo)

WHITE CHOCOLATE CRÈME BRULEE TART

salted popcorns cinnamon chattily

GLAZED LEMON TART

burnt Italian meringue

SALTED CARAMEL CHEESECAKE

vanilla ice cream (ve)



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BREAKFAST AND BREAK TIME

1. TRADITIONAL SAUSAGE/BACON COB **£5.50**

2. MUSHROOM PANINI **£5.50**

3. SMOKED SALMON CREAM CHEESE BAGEL **£4.50**

4. TOASTED CRUMPET/BUTTER **£3.50**

5. EXTRA LARGE JUMBO SAUSAGE ROLL **£6.95**

6. FRUIT PLATTER **£4.50**

7. SCONE **£3.50**

clotted cream jam

8. DANISH PASTRY **£2.50**

9. VEGAN POWER BALLS **£3.95**

10. MUESLI **£2.50**

11. YOGHURT **£2.50**

12. SMOOTHIE **£4**

13. DETOX JUICE **£4**

14. BLACK CHERRY AND ALMOND SLICE **£4**

15. BROWNIE **£4**

16. CRISPS **£1.70**

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BUFFET MENUS

SMALL BITES

1. CAULIFLOWER WINGS **£4.50**
chipolata mayo
2. MINI FILLET BURGERS **£5.50**
tartare sauce
3. STICKY PORK BELLY BAO BUNS **£5.50**
4. CHORIZO AND HALLOUMI SKEWERS **£5.00**
5. FISHCAKE **£4.50**
dill sauce
6. HUMMUS AND ROAST PEPPER PITA (VE) **£4.50**
7. MACARONI AND CHEESE CROQUETTES **£4.50**
chipolata mayo (v)
8. MINI JERK CHICKEN BURGERS **£5.25**
9. BEEF CHEEK CROQUETTES **£5.25**
blue cheese dip
10. VEGAN SLAW (VE) **£4.50**
11. CHICKEN SKEWERS **£5.25**
Korean chilli sauce/sesame/honey
12. MINI TOFU PRAWN COCKTAIL (VE) **£4.50**
13. VEGAN TACOS (VE) **£4.50**

FRESH PIZZA FLATBREADS

1. MARGARITA **£10.50**
cheese and tomato/fresh basil
2. WILD MUSHROOM **£11.50**
cheese/truffle oil
3. PEPPERONI **£11.50**
nduja sausage/jalapeno/cheese
4. MEDITERRANEAN **£11.50**
cheese/onions/tomato/olives/peppers/hummus

SANDWICHES

1. BEEF **£6.50**
mustard mayo red Leicester/cornichons sauerkraut
2. TURKEY AND HAM **£6.50**
braised red cabbage
3. HAM **£6.50**
mustard/slaw/seasonal leaves
4. ROAST VEG **£6.50**
pesto/sun dried tomatoes (ve)
5. TUNA MAYO **£6.50**
capers/spring onion

SHARING BOARDS

- ITALIAN BOARD **£19 p.p**
Focaccia/mixed olives/olive tapenade/sliced parma ham/bresaola/coppa/salami/pickled veg/caper berries
- BRITISH BOARD **£20 p.p**
Pork pie/scotch egg/mixture of bread/pickled veg/relish/gherkins/pate
- VEGAN BOARD **£12 p.p**
Artichoke hearts/olives/red pepper hummus/mixed vegan breads/caper berries/guindillas chillies



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CANAPE MENU

MINI CRAB-CAKE / CHILLI AIOLI / ROASTED RED PEPPER / BASIL **£5.25**

MINI TART WITH SMOKED SALMON / CRÈME FRAICHE / PARSLEY **£5.50**

GARLIC AND CHILLI PRAWN CUPS / MANGO SALSA **£5.25**

SPICED CHICKEN SUYA / FILO PASTRY BASKET **£5.25**

MINI TOAD IN THE HOLE / PEA CRUSH **£5.00**

BEEF SIRLOIN YAKITORI / SPRING ONION / BLACK SESAME SEEDS **£5.50**

SPINACH AND ARTICHOKE PUFFS / SUN DRIED TOMATO RELISH (V) **£5.00**

POACHED PEAR / BLUE CHEESE TART (V) **£5.00**

HUMMUS / PITTA BLACK SESAME SEEDS / CHIVE (VE) **£5.00**

MINI CHOCOLATE MOUSSE / RASPBERRY **£5.00**

MINI ETON MESS **£5.25**

MINI FRUIT SALAD (VE) **£5.00**

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EXPERIENCE PACKAGES

Learn to play:
40 min Blackjack and roulette
session from £25PP

Cocktail Masterclass:
90min Masterclass
session from £30PP

Contact us for more details.



EARLY BIRD CHRISTMAS BOOKINGS

Want to get organised and secure the best date for your celebration?
Get 10% off if you book your Christmas party with us by 1 July.

To secure your party, we require a deposit.




GET IN TOUCH

If you'd like to find out more about what we can offer
your event, just get in touch with our friendly team.

Email: NGEventsEnq@metropolitangaming.com

Phone: 0115 872 0600

 0115 872 0600  NGEventsEnq@metropolitangaming.com  aleacasinos.com

Alea Nottingham, 108 Upper Parliament Street, Nottingham NG1 6LF  AleaCasino  @AleaNottingham  alea_notts

Over 18s Only | Challenge 21 Policy in Operation. Take Time To Think. Visit begambleaware.org | drinkaware.co.uk

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