



EVENTS BROCHURE

CHEVIOT & RIDLEY SUITES
AT THE HOLIDAY INN GOSFORTH PARK

From charity balls, private dining and corporate events to family occasions, our team will work with you to ensure you have an event to remember.



BANQUETING **PACKAGE A**

£1400

This package is based on 50 guests

Dedicated event co-ordinator

Red carpet arrival

Complimentary room hire

Martini glass or fish bowl with 2 floating flowers and candles

Mirrored plate, t-light candles, table crystals (minimum of 8 guests per table)

White chair covers with sash and table runner, colour of your choice

White table linen

Menu cards

Personalised table plan

Two course meal from options below

Disco with staging and dance floor

Special accommodation rate for guests

Full use of leisure facilities for all residents

MENU **OPTIONS**

Select one option from each course. One set menu must be selected with the exception of vegetarian and special dietary requirements.

MAIN COURSE

Breast of chicken wrapped in streaky bacon with lemon and thyme jus served with seasonal vegetables and crushed new potatoes

Pork loin steak with boulangere potatoes, roasted parsnips and sage gravy

Herb crusted cod with mint puree and fondant potato

DESSERT

Warm apple tart with vanilla ice cream

Vanilla cheesecake with compote of berries

Eton mess

A selection of teas, coffee & petit fours

Additional guests will be charged at £22.95 per person



BANQUETING **PACKAGE B**

£3400

This package is based on 100 guests

Dedicated event co-ordinator

Red carpet arrival

Complimentary room hire

Martini glass or fish bowl with 2 floating flowers and candles

Mirrored plate, t-light candles, table crystals (minimum of 8 guests per table)

White chair covers with sash and table runner, colour of your choice

White table linen

Personalised table plan

Menu cards

Bucks Fizz on arrival

Three course meal from options below

Disco with staging and dance floor

Accommodation for the organiser on the night of the event

Special accommodation rate for guests

Full use of leisure facilities for all residents

MENU **OPTIONS**

Select one option from each course. One set menu must be selected with the exception of vegetarian and special dietary requirements.

STARTER

Cream of tarragon soup

Herb roasted salmon and potato salad with dill dressing

Mozaic of seasonal melon and fruits drizzled with mango and Malibu dressing

Ham hock terrine with pease pudding and crisp bread

MAIN COURSE

Buttered breast of chicken with wild mushroom and tarragon sauce, fondant potato and seasonal vegetables

Roast loin of pork with sage mash and roast carrots with an apple and brandy sauce

Braised shoulder of lamb with roasted root vegetables, boulangere potatoes and rosemary jus

Pan seared salmon with new potatoes and wilted greens in a herb butter cream sauce

DESSERT

Rhubarb crumble with custard

Sticky toffee pudding with toffee sauce

Profiteroles with warm chocolate and brandy sauce

Lemon tart with crème fraiche and raspberry coulis

A selection of teas, coffee & petit fours

Additional guests will be charged at £31.50 per person

BANQUETING MENUS

Some of our dishes may contain nuts or nut traces, yeast, maize sesame seeds, soya and eggs together with other standard additives which may act as allergens. Please ask if you require details of any ingredients used and we will be happy to supply the details. If you have a food allergy, please notify your server before you order so that we can arrange with our chefs for a suitable alternative

All our dishes are prepared in house by our team of chefs, should you wish to alter any items or plan an alternative menu our chef will be happy to sit and help plan your day.

The menus are merely a suggestion and we would be delighted to discuss anything specific that you have in mind. One set menu must be selected and the menus may be mixed and matched.

MENU ONE

£20.95
PER PERSON

Cream of vegetable soup

Roasted loin of pork with braised cabbage, bubble and squeak, sage gravy

Warm apple crumble and custard

A selection of teas, coffee & petit fours

MENU TWO

£20.95
PER PERSON

Leek and potato soup with chive snippets

Butter roasted breast of chicken with seasonal vegetables and roast potatoes

Profiteroles with toffee sauce

A selection of teas, coffee & petit fours

MENU THREE

£20.95
PER PERSON

Tomato and red pepper soup

Herb crusted cod with minted pea puree, roasted Mediterranean vegetables and new potatoes

Lemon tart with a raspberry coulis

A selection of teas, coffee & petit fours

MENU FOUR

£23.95
PER PERSON

Homemade lentil soup

Braised shoulder of lamb, boulangere potato and roasted carrots

Vanilla cheesecake with a compote of berries

A selection of teas, coffee and petit fours

BANQUETING MENUS

MENU FIVE

£24.95
PER PERSON

Beef tomato and mozzarella balls with crispy Parma ham drizzled with pesto

Supreme of salmon coated in brioche crumbs served with dauphinoise potatoes and honey roasted carrots

Chocolate tart served with raspberry coulis and chantilly cream

A selection of teas, coffee and petit fours

MENU SIX

£27.95
PER PERSON

Smoked salmon terrine with citrus salad and dressing

Roast sirloin of beef with roast potatoes, Yorkshire pudding with seasonal vegetables and potatoes

Sticky toffee pudding with a butterscotch sauce and vanilla ice cream

A selection of teas, coffee and petit fours

MENU SEVEN

£28.95
PER PERSON

Ham hock terrine with pease pudding, piccalilli and toasted ciabata

Loin of lamb with dauphinoise potatoes, petit legumes and a basil jus

Chocolate fondant

A selection of teas, coffee and petit fours

MENU EIGHT

£28.95
PER PERSON

Searred home cured salmon and crab salad with lemon confiture

Duo of beef with truffle potatoes and roast baby vegetables

Chocolate and ginger tart with lime mascapone cream

A selection of teas, coffee & petit fours

We are able to offer a choice of two menu options per course. Price available on request. Pre orders would be required two weeks prior to your event

BANQUETING MENUS

VEGETARIAN OPTIONS

One set must be selected

STARTER

Feta cheese and heirloom tomato salad with garlic croutons and basil pesto

Goats cheese and beetroot bruschetta with apple and watercress salad

Carpaccio of melon with a compote of berries

MAIN COURSE

Wild mushroom and spinach strudel with tomato fondue and herb oil

Sun dried tomato and brie tart with caramelised onions and pesto

Goats cheese and red onion tart tartin with deep fried rocket

Wild mushroom and parmesan risotto

CHILDRENS MENU

£6.95
PER CHILD

MAIN COURSE

Please choose one from the following selection:

Fish fingers, chips and peas

Chicken nuggets, chips and peas

Pasta bolognaise with garlic bread

Cheese and tomato pizza with side salad

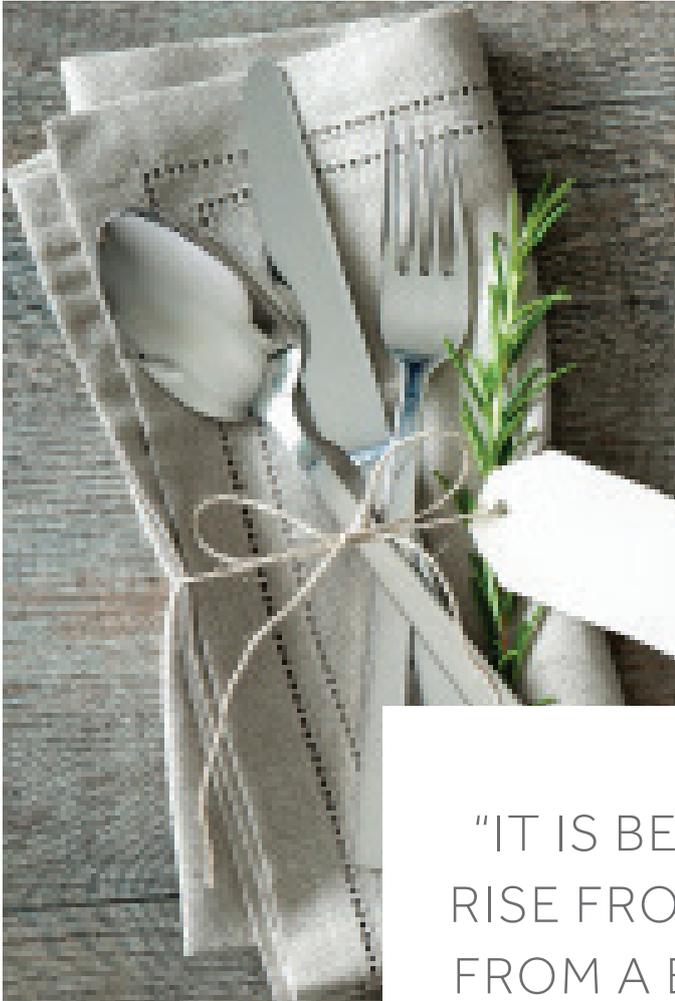
Grilled sausage and mash with onion gravy and vegetables

Cheeseburger, chips and salad

DESSERT

Ice Cream

Half portions of your chosen menu are also available.



"IT IS BETTER TO
RISE FROM LIFE AS
FROM A BANQUET
- NEITHER THIRSTY
NOR DRUNKEN"

- ARISSTOTLE



DRINKS **PACKAGE**

PACKAGE **ONE**

£12.95
PER PERSON

Bucks fizz on arrival

1 glass of red or white wine with the meal

1 glass of sparkling wine to toast

PACKAGE **TWO**

£14.95
PER PERSON

1 glass of prosecco/bottled beer on arrival

1 glass of red or white wine with the meal

1 glass of sparkling wine to toast

PACKAGE **THREE**

£18.95
PER PERSON

1 glass of prosecco, bellinis or bottled beer of your choice on arrival

2 glasses of red or white wine with the meal

1 glass of sparkling wine to toast

CHILDREN'S DRINKS **PACKAGE**

£5.50
PER CHILD

1 glass of fresh orange juice and lemonade on arrival

1 glass of fresh orange juice with the meal

1 glass of lemonade to toast

*Wine list available on request

BANQUETING MENUS

CANAPE MENU

Please choose from the following selection:

Smoked salmon and horseradish cream tartlet

Seared Cajun beef strips served on crackers

Prawn and cucumber marie

Chicken liver parfait crostini with onion marmalade

Vegetable spring rolls with a garlic mayonnaise dip

Filo prawns with a sweet chilli sauce

Mozzarella and sundried tomato crostini

Goats cheese with sweet and sour cherry tomato tart

Mini salmon skewers with garlic aioli

Cherry tomato and bocconcini ball skewers drizzled with pesto and balsamic dressing

Price

£6.50 per person for **3** canapés

£7.50 per person for **4** canapés

£8.50 per person for **5** canapés



BANQUETING MENUS

FINGER FOOD

Assorted tortilla wraps	Lamb kofta's with tzatziki dip
Assorted closed sandwiches	Assorted chicken skewers (Cajun, lemon and garlic)
Breaded chicken drumsticks and thighs	Selection of crudites and dips
Sweet chilli chicken wings	Salmon skewers with dill mayonnaise
Filo prawns and dips	Mini thai fish cakes with dipping sauces
Assorted quiches (lorraine, Spanish, broccoli, cheese and tomato)	Seasoned potato wedges
Assorted stone baked pizzas	Traditional thick cut chips

FORK FOOD

Mini baked potato with sour cream & chives	Chicken tikka masala with basmati rice
Chilli con carne with rice	Beef casserole with herb dumplings
Vegetable korma with basmati rice	Mini fish and chips
Chicken breast stroganoff with rice	Mediterranean vegetable and pasta bake
Alforno lasagne	Vegetable lasagne

WARM SOFT BAPS & WEDGES

Roasted turkey, cranberry and onion stuffing
Roasted slow cooked pork with apple sauce
Roast beef and gravy
Grilled halloumi with sweet chilli dressing
Bacon or sausage (vegetarian sausage) option available

Price

Choose 1 soft bap option **£10.95** per person
Choose 3 finger and 1 fork option **£12.95** per person
Choose 4 finger and 1 fork option **£14.95** per person
Choose 4 finger and 2 fork option **£16.95** per person

Alternatively choose a Hog Roast based on a minimum of 70 guests priced at **£16.95** per person to include:

Succulently cooked local sourced pork, choice of bread including floured/non floured buns or baguettes, homemade stuffing, homemade apple sauce, slow roasted potatoes, fresh green salad with tomato chunks and cucumber slices, homemade coleslaw.

TABLE TOP DECORATIONS

In conjunction with our event dresser we have carefully selected a fabulous range of table top packages for you to choose from, with an extensive range of extras available to enhance your event.

White chair cover with sash and table runner	£3.50
Cluster of 3 filled helium balloons	£6.00
Fish bowl with 2 floating flowers and candles	£15.00
Martini glass with 2 floating flowers and candles	£20.00
Candelabra decorated with greenery	£25.00
Fish bowl with a floral posy	£25.00
Martini glass with floral display	£40.00
Posy of flowers	£30.00
Silver lantern with candle	£20.00
Starlight back drop	£150.00



ENTERTAINMENT

Our resident DJ is available to hire @ £225.00 for the evening and will play up until 1am, although you may choose to provide your own entertainment at no extra charge. If you do choose to provide your own entertainment we require proof that the equipment being used is PAT tested and a copy of their public liability insurance certificate, with a minimum coverage of £5 million, prior to event.

A Photo Booth is available to hire at £425.00.

All the above can be organised via the Events Team.



GUEST **ACCOMMODATION**

For your guests wanting to stay overnight at the Holiday Inn Newcastle - Gosforth Park we can offer 10 bedrooms (subject to availability) at a discounted rate.

Single, double or twin room @ £80.00 Bed and full English breakfast per night

Children under the age of 18 are accommodated free of charge when sharing with an adult. Breakfast is included in the above rate for children 12 and under, Children over this age will be charged for additional breakfast.

This rate may only apply to the night of the event. Guests are able to call the hotel direct to receive this discounted rate.

Rooms will be held without being named up until four weeks before the event date. If after this time the rooms have not been named they will be released back for general sale.

All the above can be organised via the event co-ordinator.

CONDITIONS OF **BOOKING**

Deposit

A non-refundable deposit of £600.00 is required to secure your date

A contract will then need to be signed to confirm the booking

Further Payments

Full prepayment is required in the following payments,

A further 75% of the balance is required 3 months prior to the event

Final balance 1 week prior to the event

Please see terms & conditions for further details

