

Events

AT HOLIDAY INN NEWCASTLE GOSFORTH PARK





Looking for the perfect spot to host your next special occasion or event? Holiday Inn Newcastle Gosforth Park is the perfect choice, our locally renowned venue has a reputation for hosting fantastic events.

Whether you're planning a lively birthday get-together, a heartwarming family celebration, or a memorable awards ceremony, we've got you covered. Our suites coupled with our incredible service means we've got everything you need to make your event extra special.

Think great food, a brilliant atmosphere, and all-around good vibes. That's what you get when you book with us. So, come on over to Holiday Inn Newcastle Gosforth Park where you bring the people—and we'll bring the party!

THE CHEVIOT SUITE

The suite can accommodate between 80 to 280 guests, this inviting space features advanced lighting and temperature control for a comfortable modern atmosphere. A private entrance ensures your guests enjoy a seamless and welcoming arrival and our large built-in TV screens are perfect for displaying photo slideshows, videos or presentations.

THE RIDLEY SUITE

The suite is an intimate and inviting space perfect for hosting events with up to 80 guests. This charming room is designed to make every gathering feel special and personal. The suite benefits from natural daylight and a private bar.



Canapes

Our canapes are perfectly prepared and presented to add an allure of splendour from the start. Tiny bite size delights that are sure to be an impressive start to your event.

3 per person £10.00
extra canapés £3.50 per person per canape

SERVED COLD

Asian style crab tartlets (£1.00pp supp)
Smoked salmon blini
Bruschetta crostini
Goats cheese whip & caramelised onion tartlet
Baby mozzarella & sun blushed tomato skewer
Quail egg & hollandaise blini
Milk chocolate dipped strawberries (seasonal)

SERVED HOT

Tomato soup shots
Mini cottage pies
Melt in the middle mozzarella arancini balls
Grilled lamb kofta
Tempura king prawns, sweet chilli dip
Cheeseburger sliders (£1.00pp supp)
Seared duck roll, hoisin and cucumber (£1.00pp supp)

Events Dinner Menu

BUILD YOUR OWN MENU

£30.00 per person for two courses | £35.00 per person for three courses

All menus include tea, coffee and mints

We recommend choosing one dish per course however if you would like to give your guests a choice of two dishes, we are happy to do this for you at a supplement of £3.95 per person. You will also need to ensure your guests menu selections are pre ordered and detailed on a table plan.

STARTERS

Roast red pepper and tomato soup
with garlic baguette slices

Thai spiced sweet potato soup (gf)
with lime crème fraiche and prawn crackers

Tomato and basil bruschetta
on toasted sour dough

Chicken liver parfait
with piccalilli and garlic croutons

Heritage tomato and baby
mozzarella salad (gf)
with pesto and balsamic

MAIN COURSE

Grilled skin on chicken breast (gf)
with creamy mash, seasonal vegetables and white
wine herb cream sauce

Chicken breast stuffed (gf)
with sun blushed tomatoes, wrapped in prosciutto
ham with lemon scented crushed new potatoes and
red pepper salsa

Twelve-hour slow braised pork shoulder (gf)
heritage carrot, roast potatoes, mustard mash and
proper gravy

Salmon fillet (gf)
lemon infused crushed potato, wilted greens and
roast red pepper salsa

Roast cod supreme (gf)
champ mash, greens and mustard cream reduction

DESSERTS

Layered lemon cheesecake
raspberry compote

Classic creme brûlée
shortbread biscuit

Individual seasonal berry Eton mess (gf)
torched meringue

VEGETARIAN (V) & VEGAN (VE)

Squash brie beetroot and truffle
infused oil tart (v)

Cauliflower cheese tart
tarragon cream sauce (v)

Tomato bruschetta risotto (ve) (gf)

Gnocchi primavera (ve)
crumbed vegan feta and squash puree

YOUR MENU YOUR CHOICE

Design your own menu by upgrading to any of the dishes, supplement prices are outlined below.

STARTERS

Greek salad (gf)
with toasted walnuts and houmous
(£1.00pp supp)

Chicken Caesar style salad
with fresh parmesan and garlic croutons
(£1.50pp supp)

Tempura king prawns
with sweet chilli jam and lemon mayo
(£4.00pp supp)

Fresh salmon salad (gf)
with English asparagus and hollandaise sauce
(£4.00pp supp)

MAIN COURSE

Roast rump of beef (gf)
herb roasted potatoes, roast root vegetables, proper
gravy (£3.00pp supp)

Sirloin of beef (gf)
Yorkshire pudding, seasonal vegetables, roast potatoes,
mash, seasonal vegetables and roast onion gravy
(£4.00pp supp)

Slow cooked stuffed lamb shoulder (gf)
heritage carrots, braised fennel, minted new potatoes
and lamb jus (£4.00pp supp)

Roast rump of lamb (gf)
fricassee of pancetta, baby onions, mint and peas with
fondant potato (£5.00 pp supp)

Pan seared seabass fillets (gf)
pea and broad bean fricassee, fondant potato
(£3.00pp supp)

DESSERTS

Milk chocolate tart
orange infused whipped mascarpone and orange
drizzle (£1.50pp supp)

Golden layered salted caramel
cheesecake
butterscotch drizzle, sticky toffee pudding, toffee
sauce (£1.50pp supp)

Classic tiramisu
espresso, amaretto and chocolate sauce
(£2.50pp supp)

Cheese plate
trio of local and guest cheese, served with
crackers, grapes & chutney
(£3.00pp supp or £9.00pp for a fourth course)



A Bit of Sparkle

£8.00 per person

A magical concoction that can't be missed and is the most popular addition course on the menu! A fantastical sorbet with fizz to freshen things up.

Choose one from the following
All served in a martini glass

Pimm's and prosecco
with lemon sorbet

Passion fruit and prosecco
with mango sorbet

Rhubarb gin and prosecco
with lemon sorbet

Chambord and prosecco
with raspberry sorbet

Candyfloss and prosecco
with strawberry sorbet

Children's Menu

£15.00 per child

STARTERS

Cheesy garlic bread (v)

Tomato soup (v)
served with crispy bread and butter

Picky platter
carrot sticks, celery sticks, cherry tomatoes, peppers and
tortilla chips served with minted yoghurt (v)

MAINS

Chicken nuggets
skin on fries and garden peas

4oz beef burger
skin and fries and garden peas

Freshly baked margarita (v)
on a ciabatta base with tomato sauce and melted
mozzarella served with mixed salad and skin on fries

DESSERTS

Trio of ice cream (v)

Chocolate fudge cake (v)
with chocolate sauce

Seasonal fruit (v)
chilled chocolate sauce fondue

Buffet Menus

Our buffets are designed for guests to graze.

FINGER BUFFET @ £22.00 PER PERSON

A selection of freshly made sandwiches
Mini Yorkshire puddings, filled with chicken and gravy
Smoked haddock and spring onion fishcakes
Teriyaki chicken skewers, sesame and peanut crumb
Handmade beef sliders, sliced cheddar, salsa and pickle
Homemade chorizo sausage rolls
Samosas and onion bhajis, mango chutney

HOT FORK BUFFET @ £35.00 PER PERSON

Mini hand battered fish and chips (gf)
Individual steak and local ale pies
Lemon and thyme marinated pork chops (gf)

PLUS

Choose one meat and one plant-based dish from the below

MEAT DISH

Chargrilled chicken with mushroom and stilton sauce (gf)
Spanish chicken thighs, tomatoes, olives, roast red peppers, onion, rosemary and garlic

PLANT BASED

Courgette and mangetout Thai curry (ve, gf)
Chik 'n' katsu curry (ve)

SIDES INCLUDED IN THE HOT FORK BUFFET

Garlic and rosemary baby potatoes (ve, gf)
Sticky jasmine rice (ve, gf)
Deli style cous cous salad (ve)
Gem lettuce, shave parmesan and Caesar dressing (gf)
Minted peas and leeks (ve, gf)

MIX AND MATCH, HAVE IT YOUR WAY

3 finger and 1 fork, 2 sides @ £25.00 per person

3 finger and 2 fork, 2 sides @ £30.00 per person

3 finger and 3 fork, 3 sides @ £37.00 per person

Napkin FOOD

Napkin food for a more casual evening option. Served in fresh warm rolls, from hand carved meats to sausage and bacon baps. Perfect for late night munchies to keep your guests going.

Rolls/baps £14.00 pp

Local pork sausage OR
Traditional bacon stotties
Served with seasoned fries or
Cajun wedges

Jumbo dogs £14.00 pp

Jumbo frankfurters
Warm baguettes
Soft fried onions and relish
Served with seasoned fries or
Cajun wedges

Sunday roast stottie £16.00 pp

Our chefs will hand carve the
roast you choose

Roast British rump of beef
Roast buttered turkey
Slow roast pork leg
Roasted leg of marinated
lamb

Or braised pulled pork chins

The trimmings: herb roasted
potatoes, proper gravy
sage and apricot stuffing

Pizza Party BUFFET

What could be better than a slice of authentic hand stretched pizza? Freshly made dough, signature sauce and a variety of your favourite toppings

Choose from three of our amazing pizza slabs **£17.00 pp** served with fries and dips

Tomato and fresh mozzarella finished with torn basil (v)

Roast portobello mushroom and dolce latte cheese (v)
tomato base, grated mozzarella

Goats cheese and roast red pepper (v)
tomato base, mozzarella, finished with basil pesto and rocket

Meat feast- salami, pepperoni and chilli
tomato base, mozzarella, finished with chipotle mayo

Nuduja sausage and salami
tomato base, mozzarella, roast red peppers & rocket

Pollo
garlic base, mozzarella, diced smoked chicken and sweetcorn

Tonno
tomato base, garlic, chilli, tuna, red onion jam

Or if you have your own favourite, let us know and our chefs will accommodate

BBQ BUFFET

Choose one of our BBQ options and let our chefs do the rest.

Classic £19.00 pp

Grilled marinated chicken kebab skewers
100% Aberdeen angus grilled beef burgers

Selection of local butcher sausages

Buttered corn on the cob
floured baps

Sides:

Traditional homemade coleslaw, potato, chive and crème fraiche salad, sliced pickles
relish, BBQ, garlic mayonnaise

Gourmet £23.00 pp

Grilled Cajun spice chicken kebab skewers
100% chuck steak grilled beef burgers

Selection of local butcher sausages

Braised Tennessee glazed pork rib fingers

Buttered corn on the cob
Floured baps

Sides:

Purple cabbage and coriander slaw, potato, chive and crème fraiche salad and sliced pickles, relish, BBQ, garlic mayonnaise

Rotisserie

Roasted slowly in their own juices to ensure they deliver maximum flavour.

Choose one of our delicious meats or go 50/50

all served with freshly baked baps or flat breads

Tomato and red onion salad

Add skin on paprika dusted fries or herb roasted potatoes (£1.00 per person)

CHIMICHURRI SPIT ROAST WHOLE CHICKEN

£15.00 per person

*cilantro and purple cabbage slaw
Caesar salad*

SPICY MARINATED ROAST CHICKEN

£15.00 per person

*cilantro and purple cabbage slaw
Caesar salad*

MOROCCAN LAMB

£17.00 per person

*carved spiced lamb leg
cilantro and purple cabbage slaw
Caesar salad*

HOG ROAST

£17.00 per person

*carved pork shoulder, pulled pork
chines crackling
stuffing and apple sauce
Caesar salad*

Speciality Menus

Looking for a menu with a difference, why not go all out with one of our special set themed menus, surely to impress your guests.

NORTHUMBRIAN FEAST **£50.00 PER PERSON**

Revel in true rustic! The dishes in our Northumbrian feast deliver copious amounts of Northumbrian charm, lovingly presented.

SOUP

Traditional leek and potato
with Doddington's cheese rarebit
or

Grandma's ham hock and lentil broth
with herby suet dumpling (£2.00 pp supp)

STARTER

Pressed ham terrine
with rustic bread and chutney
or

Craster kipper salad
with quail egg and mild curry dressing
or

Mixed North Sea fish platter
(£3.00 pp supp)

MAIN

Family sharing style per table

Blagdon farmed hog roast
served with seasonal vegetables, roasties, crackling,
apricot pork stuffing and gravy

DESSERT

Family sharing style per table

Seasonal fruit crumble
with vanilla custard
or

Lindisfarne mead trifle
or

Sticky date pudding
with butterscotch sauce

A BIT OF CHEESE

A selection of local cheese, chutney, grapes
and crackers

Served alongside freshly brewed coffee and tea

SPANISH FEAST **£50.00 PER PERSON**

Enjoy the intimacy of selection of Spanish dishes to share, specially designed to bring you a taste of everything Spanish without leaving the northeast.

FIRST COURSE

Tomato bread
Stuffed piquillo peppers
Marinated Spanish olives
Sliced chorizo
Manchego cheese

SECOND COURSE

Spanish tortilla
Patatas bravas
Garlic prawns, romesco sauce
Escabeche of marinated mackerel

THIRD COURSE

Spanish style saffron and pepper rice
Estofado (chicken and chorizo stew)
Albondigas (Spanish meatballs) in a spicy
tomato sauce

DESSERT

Sharing style vanilla gelato sundae

Toppings include:

Chocolate sauce, toffee sauce, fresh
seasonal berries, whipped cream, sprinkles
and mini marshmallows

GREEK FEAST **£50.00 PER PERSON**

Add a taste of the mediterranean with a wonderful rendition of classic mezze, served over four sharing courses. From tzatziki to spanakopita, this menu is certain to impress your guests!

FIRST COURSE

Marinated Greek olives
Crispy calamari
Giant beans in tomato sauce
Warm flat breads with mediterranean dips

SECOND COURSE

Lamb moussaka
Grilled halloumi with lemon dressed rocket
Stuffed roast pepper

THIRD COURSE

Chilli garlic king prawns
Mediterranean vegetable salad
or
Feta, tomato and onion cos lettuce
(£1.00 pp supp)
Spanakopita (feta and spinach filo pastry)
Souvlaki (marinated grilled pork
medallions with garlic and lemon)

DESSERT

Individually served or sharing style to table
Steamed Honey and roasted pistachio cake
Served with pistachio gelato

or

Trio of sliced melon platters with Greek
honey yogurt





Drinks List

Glass of Prosecco arrival drink - £6.95pp

WINE BY THE BOTTLE

SPARKLING WINE

Galanti Prosecco - £32.95

Baron De Villeboerg Brut - £62.50

WHITE WINE

Panuelo Blanco - £22.95

Short Mile Bay Chardonnay - £25.95

La Magalia Rose Pinot Grigio Delle Venezie - £27.50

Tekena Sauvignon Blanc, Central Valle Chile - £28.95

RED WINE

Paunelo Tinto - £22.95

Short Mile Bay Shiraz - £25.95

Tekena Merlot, Central Valley Chile – £28.95

Eleve Pinot Noir - £28.50

ROSE WINE

Wicked Lady White Zonfandel - £25.50

Parini Pinot Grigio Rosato Delle Venezie - £26.50

ALCOHOL FREE WINE

Natureo Syrah, Torres (Red) - £21.95

Natuero Muscat Torres (White) - £21.95

BEER BUCKETS

6 bottles per bucket - £27.95 each

ALCOHOL - FREE BEER BUCKETS

6 bottles per bucket - £24.95 each

COCKTAIL PITCHERS (1.4L)

Sex on the beach - £26.00

75ml vodka, 75ml peach schnapps, 1 half pint cranberry juice topped off with 1pt orange juice and garnished with orange slices.

Green Swamp Punch - £24.00

75ml apple sours, 75ml tequilla, 23ml sugar syrup, 1pt lemonade, garnished with lime.

Pina Colada - £21.00

half & half, pineapple juice, coconut syrup and malibu garnished with pineapple.

Mojito - £21.00

white rum, lime, fresh mint topped off with soda and garnished with lime.

Classic Pimms - £21.00

Pimms and lemonade garnished with cucumbers, orange and strawberries.

MOCKTAIL PITCHERS (1.4L)

Shirley Temple - £18.00

Whitley Neill non-alcoholic, grenadine and ginger ale with ice, garnished with cherries.

Gin Twist - £17.50

Whitley Neill non-alcoholic, cranberry juice, orange juice and ginger ale garnished with orange and lemon.

Finishing Touches

Our resident DJ is available to hire at £300.00 for the evening and will play until 1am. 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.

It's all in the detail in conjunction with The Event Dressers

We have carefully selected a fabulous range of extras for you to choose from, to enhance your event.

White chair cover with sash and table runner £3.95

White Chiavari chairs with a simple sash £5.00

Sequence table runners in silver, rose gold or champagne £8.00

Large lantern in silver rose gold, cream or lime wash with an LED candle £20.00

Small fishbowl with crystal rocks and an artificial orchid on a mirror base £15.00

Gold, silver or rose gold charger plates £2.00

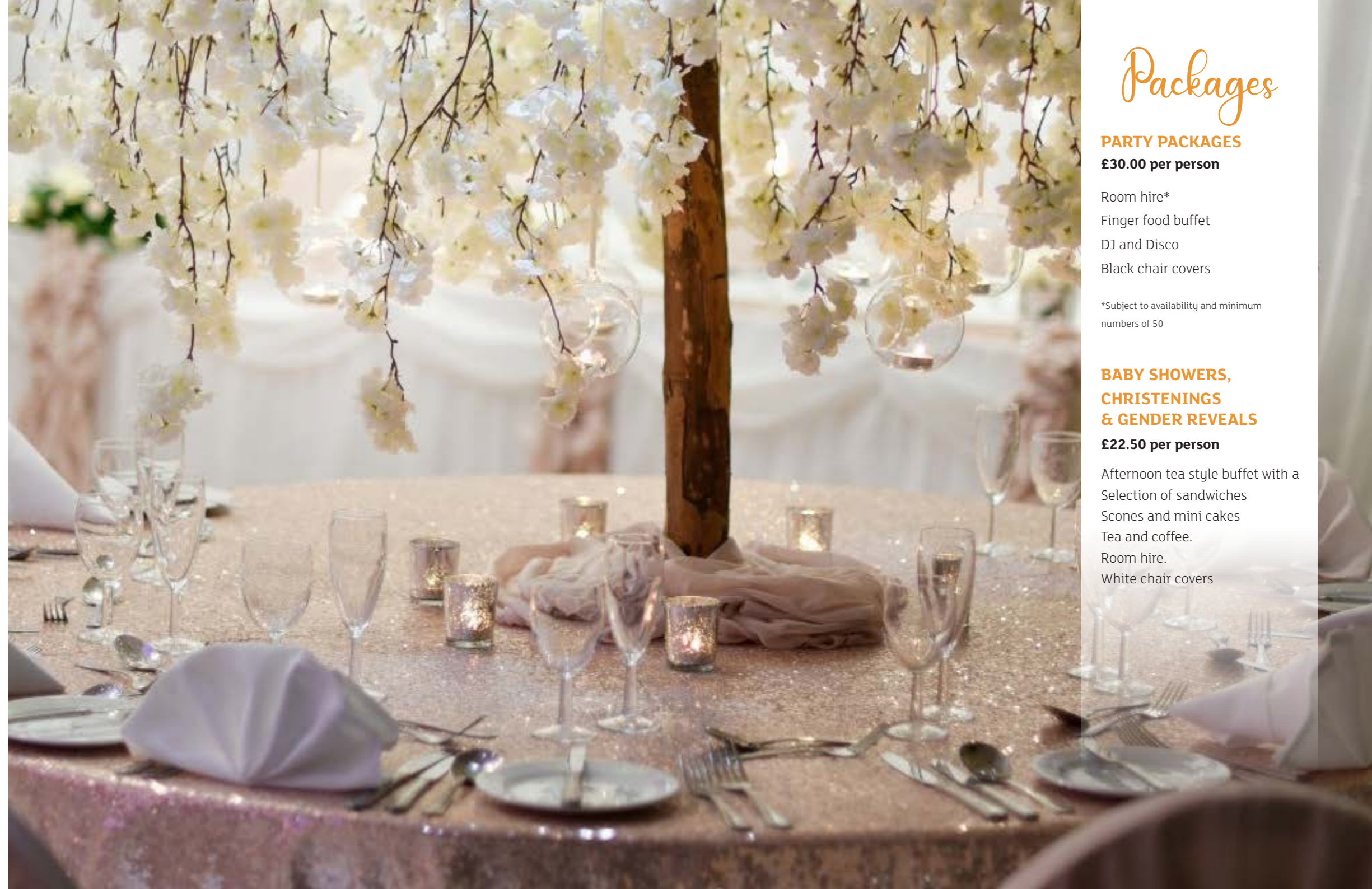
Pair of ball top bay trees with organza bows £40.00

Cluster of 3 filled helium balloons £11.95

Starlight back drop £200.00

Full room draping - £1250

LED dance floor in black or white - £650



Packages

PARTY PACKAGES

£30.00 per person

Room hire*

Finger food buffet

DJ and Disco

Black chair covers

*Subject to availability and minimum numbers of 50

BABY SHOWERS, CHRISTENINGS & GENDER REVEALS

£22.50 per person

Afternoon tea style buffet with a

Selection of sandwiches

Scones and mini cakes

Tea and coffee.

Room hire.

White chair covers



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.

Double or twin room rate to be agreed subject to availability to include bed and full English breakfast per night based on 2 sharing.

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.

All guests have use of our leisure facilities.

This rate may only apply to the night of the event.

Guests are able to call the hotel direct quoting a code to receive this discounted rate. Rooms will be held without being named up until four weeks before the wedding date. If after this time the rooms have not been named they will be released back for general sale.



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