



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

£2000

The package will include the following based on 50 guests.

Dedicated event coordinator

Red carpet arrival

Complimentary room hire

White chair covers with sash and table runner colour of your choice x50

White table linen

Small fishbowl with crystal rocks and an artificial orchid on a mirror base maximum of 7 tables

Personalised table plan

Two course meal

Disco with staging and dance floor

Special accommodation rates for guests

Additional guests will be charged at £31.95 per person.

Menu Option

Please choose 1 set menu for all guests from the options below all served with tea, coffee and mints.

Main courses

Roast joint selection

Please choose one from-

Rolled topside of beef

Loin of pork

Maple roasted gammon

Garlic & thyme roasted half chicken

Roasts served with Yorkshire puddings & all the trimmings

Steamed salmon on gravadlax potatoes, creamed savoy cabbage and lemon rapeseed oil (gf)

Ricotta and spinach cannelloni set on a rich napoli sauce (v)

Braised squash and carrot casserole served with herbed potatoes (gf, v, ve)

Desserts

Sticky date pudding with butterscotch sauce and vanilla ice cream

Lemon tart forest berry compote with raspberry sorbet

Warmed chocolate brownie with white chocolate ice cream

Fruit salad (ve)

gf = gluten free v = vegetarian ve = vegan friendly

The package will include the following based on 100 guests

Dedicated event coordinator

Red carpet arrival

1 glass of prosecco or bottled beer on arrival

Complimentary room hire

White chair covers with sash and table runner colour of your choice x100

White table linen

Artificial floral ring with a central LED pillar candle maximum of 12 tables

Personalised table plan

Three course meal

Disco with staging and dance floor

Special accommodation rates for guests

Additional guests will be charged at £36.95 per person.

Menu Option

Please choose 1 set menu for all guests from the options below all served with tea, coffee and mints.

Starters

Northumbrian vegetable & barley broth (v,ve)

Cream of celeriac and white onion soup topped with our homemade fruit and nut granola (v)

Roasted tomato soup with pesto croutons (v)

Seafood cocktail with smoked salmon and Greenland prawns, shredded little gem lettuce, dressed with a Bloody Mary mayo dressing (gf)

Chicken liver pate served with sundried tomatoes, house chutney and sour dough toast

Creamed Forrest mushrooms on truffle oiled sour dough and micro herb salad (v)

Main courses

Roast joint selection

Please choose one from-

Rolled topside of beef

Loin of pork

Maple roasted gammon

Garlic & thyme roasted half chicken

Roasts served with Yorkshire puddings & all the trimmings

Steamed salmon on gravadlax potatoes, creamed savoy cabbage and lemon rapeseed oil (gf)

Ricotta and spinach cannelloni set on a rich napoli sauce (v)

Braised squash and carrot casserole served with herbed potatoes (gf, v, ve)

Desserts

Sticky date pudding with butterscotch sauce and vanilla ice cream

Lemon tart forest berry compote with raspberry sorbet

Warmed chocolate brownie with white chocolate ice cream

Fruit salad (ve)

gf = gluten free v = vegetarian ve = vegan friendly

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 all served with tea, coffee and mints.

Menu one **£28.00 per person**

Starters

Northumbrian vegetable & barley broth (v,ve)
Cream of celeriac and white onion soup topped with our homemade fruit and nut granola (v)
Roasted tomato soup with pesto croutons (v)
Seafood cocktail with smoked salmon and Greenland prawns, shredded little gem lettuce, dressed with a bloody Mary mayo dressing (gf)
Chicken liver pate served with sundried tomatoes, house chutney and sour dough toast
Creamed forest mushrooms on truffle oiled sour dough and micro herb salad (v)

Main courses

Roast joint selection
Please choose one from-
Rolled topside of beef
Loin of pork
Maple roasted gammon
Garlic & thyme roasted half chicken
Roasts served with Yorkshire puddings & all the trimmings
Steamed salmon on gravadlax potatoes, creamed savoy cabbage and lemon rapeseed oil (gf)
Ricotta and spinach cannelloni set on a rich napoli sauce (v)
Braised squash and carrot casserole served with herbed potatoes (gf, v, ve)

Desserts

Sticky date pudding with butterscotch sauce and vanilla ice cream
Lemon tart forest berry compote with raspberry sorbet
Warmed chocolate brownie with white chocolate ice cream
Fruit Salad (ve)

gf = gluten free v = vegetarian ve = vegan friendly

Menu two

£36.00 per person

Starters

Northumbrian vegetable & barley broth (v,ve)
Cream of celeriac & white onion soup topped with our homemade fruit & nut granola (v)
Roasted tomato red pepper soup with pesto croutons (v)
Smoked salmon roulade with beetroot emulsion, burnt lemon gel, micro fennel (gf)
Pressed chicken leg & black pudding with a hazelnut piccalilli
Roasted baby vegetables & goats curd dressed with maple syrup & balsamic finished with a herb crumb (v)
Duo of melon with berry syrup, mint gel, micro leaf salad (gf, v, ve)

Main courses

Roast rump – cap of beef with roast garlic mash potatoes, Yorkshire pudding, stout & thyme gravy
Individual salmon wellington, oven baked salmon fillet in puff pastry with creamed spinach, new potatoes, sea vegetables, prosecco cream sauce
Corn fed chicken supreme, dauphinoise potatoes, madeira reduction and roast baby corn (gf)
Vegetable cottage pie, red wine stewed vegetables topped with spinach mash (v, gf)

Desserts

Baked vanilla cheesecake with macerated strawberries & Chantilly cream
Crème brulee with raspberry short bread biscuits
Roast figs with honey & crème fraiche (gf)
Cheese board - local selection of cheeses & biscuits

Menu three

£44.00 per person

Starters

Northumbrian vegetable & barley broth (v,ve)
Cream of wild mushroom & white truffle topped with our homemade fruit & nut granola (v)
Spiced parsnip soup with black pudding croutons
Cured duck salad spiced apple compote, crispy leaves, soy & honey dressing (gf)
Pea & mint croquettes with gin pickled cucumber, beetroot gel, micro salad
Oak smoked salmon mousse, watercress puree, salmon caviar, herb croutons, lemon dressing & salad leaves
Squash & sage terrine pickled beetroot, butternut squash puree & micro Salad (gf,v,ve)

Main courses

Roast fillet of beef cooked medium well, panacalty cake, beef & Madeira jus (gf)
Herb crusted cod loin, saffron potatoes, shellfish broth
Pan fried duck breast, fondant potato, braised red cabbage, port & blackberry reduction (gf)
Braised celeriac fondant topped with chilli & confit shallot, wilted greens & a spiced tomato sauce (gf,v,ve)

Desserts

Dark chocolate & peanut butter tart with honey-comb ice cream
Mango passion fruit cheesecake with summer berries
Cointreau crème brulee with fruit & nut biscotti
Local cheese selection with crackers & biscuits

gf = gluten free v = vegetarian ve = vegan friendly

Children's menu

£13.95 per child

One set menu must be selected

Starters

Cheesy garlic bread (v)

Tomato soup served with crispy bread and butter (v)

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

Desserts

Trio of ice cream (v)

Chocolate fudge cake with chocolate sauce (v)

Seasonal fruit, chilled chocolate sauce fondue (v)

Canapé menu

£7.95 per person

Select 3 canapés from the options below.

Additional canapés will be charged at £2.00 per person per canapé.

Polenta base with courgette & cherry tomato (v, ve)

Horseradish cheese & paprika on bread with spinach (v)

Choux pastry with goats' cheese, almonds & pistachios (v)

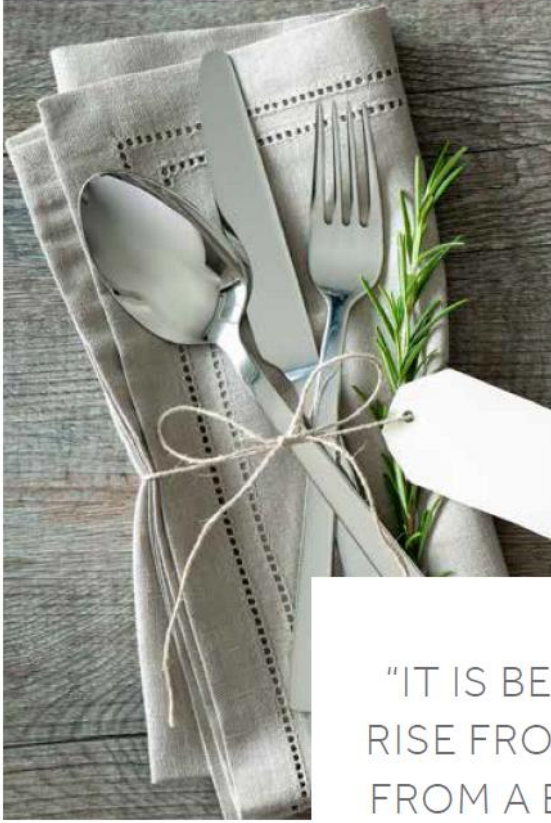
Aubergine with ewes' cheese & almonds, figs & hazelnuts (v)

Fromage frais with red pepper, black olive on curry bread (v)

Tomato & basil cheese, grilled vegetables & walnut bread (v)

Mini brioche with brie, apple, fig & hazelnut (v)





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

- ARISTOTLE



Evening Buffet Menus

Please choose one buffet menu from the options below

Buffet 1 - £12.95 per person

Chef selection of sandwiches
Sausage rolls
Marinated chicken wings
Pasties/cheese pasties
Mini pork pies
Chicken goujons
Nachos (v, ve)
Potato wedges (v, ve)

Buffet 3 - £19.00 per person

Open sandwiches & wraps
Chef choice - curry & rice
Vegetable & mushroom chilli & rice (v)
Selection of dips
Pulled pork & stuffing baps
Scotch eggs
Chicken skewers
Halloumi skewers
Potato wedges
Mix leaves
Bombay potato salad (v, ve)
Penne pasta salad
Coleslaw (v)

Buffet 2 - £15.95 per person

Pork roast baps
½ jacket potato (v, ve)
Pasties/cheese pasties
Sausage rolls
Tempura prawns
Mediterranean skewers
Halloumi skewers (v)
Potato salad (v,ve)
Penne pasta (v,ve)
Coleslaw (v,ve)
Mix leaves (v,ve)

Buffet 4 - £22.95 per person

Seafood mirror platter:
(Lobster tails, langoustine, oysters, whitebait, marinated squid, smoked fish selection)
Carved rib roast
Vegetable crudités with dips
(various vegetables & dips)
Cold meat platter:
(Carved Parma ham, Bayonne ham, pastrami beef, fillet Carpaccio, selection of salami's & cured meats)
New potato salad (v)
Crisp mixed leaf salad (v, ve)
Local cheese boards
Chef choice slaw

Add a dessert to your evening buffet menu. Pick two options at £4.95per person

Profiteroles with chocolate or toffee sauce
Fruit or vanilla cheesecake
Chocolate brownie
Assorted gateaux
Lemon tart with raspberry coulis
Fresh fruit salad (v, ve)
Summer berry Eton mess
Sticky toffee pudding with butterscotch sauce & custard
Apple & cinnamon crumble

Entertainment

Our resident DJ is available to hire at £270.00 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	£3.50
White chiavari chairs with a simple sash	£5.00
Sequene 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
Tree slice with a small lantern with an LED candle & 2 small artificial floral arrangements	£20.00
Gold, silver or rose gold charger plates	£2.00
Long and low of fresh flowers	£50.00
Artificial long and low floral arrangement for top table	£30.00
Pair of ball top bay trees with organza bows	£35.00
Cluster of 3 filled helium balloons	£6.95
Starlight back drop	£150.00
White easel hire	£25.00

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 @ £90.00 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 your names 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.