

# Marriott®

## NEWCASTLE METROCENTRE

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*MetroCentre  
Gateshead  
Tyne & Wear  
NE11 9XF  
Tel: 0191 493 1222  
Fax: 0191 460 4000*

### ***The Perfect Event for 2012***

*At Marriott we will make your event a truly memorable day for you and your guests.*

*We'll take care of everything.....*

*When it comes to choosing a venue for your event whether it be ...  
a dinner, a dinner dance, a birthday party, an anniversary, a christening or a prom....  
.....the last thing you want to worry about is the detail. You want everything to run as smoothly as  
possible from the moment you arrive, to the moment you leave. And with Marriott, you can be sure that  
everything will be taken care of.*

*Each of our venues has a dedicated event manager who will be delighted to discuss all  
your requirements with you. Your event manager will guide you through all the  
arrangements of your event offering advice at every stage to help you plan the timings  
and details perfectly.*

*Comfortable guest accommodation  
After your celebration, enjoy a Marriott quality guest bedroom which assures a  
comfortable night's stay with our perfectly sprung beds and exclusive, luxurious  
bedding collection, leaving you feeling refreshed the next morning.*

*Leisure  
At Marriott hotels you will find an extensive range of leisure facilities to help you  
relax and revitalise. Over night guests will have complimentary use of the hotels  
leisure facilities including heated indoor pool, a fully fitted gymnasium, saunas and  
steam rooms.*

*To find out more  
Contact our events manager and you will be one step closer...  
..... to your perfect event.  
Prices quoted are for 2012 and room hire may apply, see Barbara for details.*

*Barbara Sutcliffe, Events Co ordinator – 0191 493 1222  
Newcastle Marriott Hotel MetroCentre  
For more information visit our website: [www.marriotthotels.co.uk](http://www.marriotthotels.co.uk)*

## *Banqueting Selector*

### *Starters*

<i>Chicken Liver Parfait served with Oat Cakes &amp; a Plum Chutney</i>	<i>£5.75</i>
<i>Ogen Melon with Fresh Berries and Water Ice</i>	<i>£5.75</i>
<i>Smoked Chicken with Mango and Pepper Salsa</i>	<i>£6.30</i>
<i>Roast Pepper, Smoked Pancetta, Asparagus and Parmesan Tartlet</i>	<i>£6.30</i>
<i>Oven Roasted Honey dipped Chicken Fillets served with Sweet Oriental Dressing with Toasted Sesame</i>	<i>£5.75</i>
<i>Smoked Salmon with Caper Dressing and Dressed Leaves</i>	<i>£6.85</i>
<i>Mushroom Tartlet with Chorizo Sausage and Wild Rocket Salad</i>	<i>£5.75</i>

### *Soup*

<i>Northumbrian Broth scented with Sage</i>	<i>£4.75</i>
<i>Minestrone with Flakes of Parmesan</i>	<i>£4.75</i>
<i>Cream of Leek and Potato with Double Gloucester Cheese</i>	<i>£4.75</i>
<i>Roast Fennel and Tomato Soup served with Sour Cream</i>	<i>£4.75</i>
<i>Pea and Ham Soup with Parsley Croutons</i>	<i>£4.75</i>

### *Sorbet*

<i>Raspberry Water Ice</i>	<i>£2.65</i>
<i>Lime Water Ice</i>	<i>£2.65</i>
<i>Orange Water Ice</i>	<i>£2.65</i>

### ***Main Courses***

<i>Roast Turkey and Baked Ham served with Herb Cream Sauce</i>	<i>£15.70</i>
<i>Baked Chicken with Chorizo, Basil, Sweet Pepper and Tomato</i>	<i>£15.70</i>
<i>Butter Basted Corn fed Chicken, White Wine and Chive Cream Sauce</i>	<i>£16.20</i>
<i>Roast Loin of Pork with Apple Puree and Roast Sage Jus</i>	<i>£16.20</i>
<i>Roast Fore Rib of Yorkshire Beef with Yorkshire Pudding, Roasted Shallots and Red Wine Sauce</i>	<i>£17.35</i>
<i>Grilled Salmon with Crushed New Potatoes and Wilted Spinach served with Pica de Gallo</i>	<i>£17.35</i>
<i>Roast Saddle of Lamb with Apricot, Mint Stuffing and Redcurrant Jus</i>	<i>£19.90</i>

### ***Vegetarians***

<i>Asparagus and Mushroom Pithivier served with Carrot Butter Sauce</i>	<i>£15.70</i>
<i>Spinach and Feta Cheese Bundle with White Wine, Chive Cream Sauce</i>	<i>£14.70</i>
<i>Cannelloni with Slow Roasted Caponata Vegetables glazed with Mozzarella Cheese</i>	<i>£14.70</i>

*All main courses are served with the Chef's selection of freshly prepared Vegetables and Potatoes*

## ***Desserts***

*All Desserts are priced at £6.25 and will be followed by Coffee & After Dinner Mints*

*Heather Honey Cranacken with Whisky Cream*

*Cheesecake topped with Strawberries*

*Chocolate Truffle served with Raspberry Compote*

*Profiteroles with Toffee Popcorn and Chocolate Sauce*

*Tiramisu with Coffee and Caramel Cream*

*Lemon Meringue with hot Raspberry Sauce*

*Summer Pudding with Blackcurrant Sauce*

## ***Something Special***

*Cheese Board and Fresh Fruit Fondue Platter £36.75 per table*

*Why not try our specialty Cheese Board selection served with a platter of cut Fresh Fruit and a delicious Fondue. This is ideal either as a Dessert choice that the whole table can enjoy or as an additional course to complete your meal.*

***If you are concerned about food allergies e.g. Nuts, you are invited to ask one of our team members for assistance when selecting menu items***

## *Hot and Cold Knife/Fork Buffet Menus*

### *Menu 1*

*Pork Fillet Stroganoff with Braised Rice  
Vegetable Korma served with Pilau Rice  
Charcutere of Cold Meats and Salami Bites with French Dressing  
Herb Roast Potatoes  
Selection of Seasonal Salads and Bread  
An assortment of Chutneys and Dips  
Fresh Fruit Basket*

***£17.95 per person***

### *Menu 2*

*Mexican Ground Chilli Beef accompanied by Guacamole Sour Cream and Nachos  
Thai Green Chicken Curry with Minted Cucumber Yoghurt Dressing  
Charcutere of Cold Meats and Salami Bites with French Dressing  
Baked Sweet Potatoes  
Selection of Seasonal Salads and Bread  
An assortment of Chutneys and Dips  
Fresh Fruit Basket*

***£19.95 per person***

### *Menu 3*

*Marinated Duck cooked in Hoisin Sauce with Crisp Vegetables  
Tender Chicken Strips with Cream Garlic and Mushrooms  
Charcutere of Cold Meats and Salami Bites with French Dressing  
Garlic and Rosemary Potatoes  
Selection of Seasonal Salads and Bread  
An assortment of Chutneys and Dips  
Fresh Fruit Basket*

***£21.95 per person***

*One of the following dessert options can be added to any of the above menus at  
a supplement of **£4.00 per person.***

*Double chocolate gateau with Chantilly cream  
Profiteroles with a hot chocolate sauce  
Toffee cheesecake with whipped cream  
Dutch apple pie with pouring cream  
Strawberry gateau with Cointreau*

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### *Hot & Cold Finger Buffet Menu*

<i>Chilli or Chicken Curry &amp; Rice</i>	<i>£7.00 per person</i>
<i>Hot Beef Baps</i>	<i>£5.55 per person</i>
<i>Hot Hog Baps (with Apple Puree)</i>	<i>£5.25 per person</i>
<i>Bacon and/or Sausage Baps</i>	<i>£4.95 per person</i>
<i>Assorted Sandwiches &amp; Wraps</i>	<i>£3.10 per person</i>
<i>Open Ciabatta Sandwiches</i>	<i>£3.10 per person</i>
<i>Meat Balls with BBQ Sauce</i>	<i>£2.90 per person</i>
<i>Beef Skewers with Teriyaki Sauce</i>	<i>£2.90 per person</i>
<i>Thai Green Chicken Skewers</i>	<i>£2.90 per person</i>
<i>Samosas</i>	<i>£2.50 per person</i>
<i>Garlic Chicken Goujons with an Aioli Sauce</i>	<i>£2.50 per person</i>
<i>Leek &amp; Cheese Tarts</i>	<i>£2.30 per person</i>
<i>Mini Yorkshire Pudding with Roast Beef &amp; Horseradish</i>	<i>£2.40 per person</i>
<i>Miniature Sausage &amp; Mash</i>	<i>£2.30 per person</i>
<i>Selection of Quiches</i>	<i>£2.30 per person</i>
<i>Selection of Seasonal Salads</i>	<i>£2.50 per person</i>
<i>Tomato Basil &amp; Mozzarella Skewers</i>	<i>£1.95 per person</i>
<i>Poached Salmon with a Lemon Mayonnaise</i>	<i>£2.10 per person</i>
<i>Goujons of Plaice with a Remoulade Sauce</i>	<i>£1.95 per person</i>
<i>Onion Bhajis with Mint Yoghurt</i>	<i>£1.95 per person</i>
<i>Dim Sum</i>	<i>£1.80 per person</i>
<i>Spicy Potato Wedges</i>	<i>£1.70 per person</i>
<i>French Fries</i>	<i>£1.70 per person</i>
<i>Roast New Potatoes with Garlic &amp; Crème Fresh Dip</i>	<i>£1.70 per person</i>
<i>Bread Sticks &amp; Olives served with Hummus</i>	<i>£1.70 per person</i>
<i>Puff Pastry Croûtes</i>	<i>£1.70 per person</i>
<i>Mini Pork Pies with Plum Chutney</i>	<i>£1.60 per person</i>
<i>Vegetable Crudities &amp; Tortilla Chips with Dips</i>	<i>£1.40 per person</i>
<i>Spinach &amp; Feta Cheese Bruschetta</i>	<i>£1.40 per person</i>
<i>Wood Fired Pizza</i>	<i>£1.25 per person</i>
<i>Sausage Rolls</i>	<i>£1.20 per person</i>
<i>Mini Fruit Caskets</i>	<i>£3.35 per person</i>
<i>Mini Cakes</i>	<i>£2.45 per person</i>
<i>Assortment of Cream Cakes</i>	<i>£2.70 per person</i>
<i>Fruit Fondue with a Chocolate Dip</i>	<i>£2.20 per person</i>

*Please select a minimum value of £16.95 per person*

*If you are concerned about food allergies e.g. Nuts, you are invited to ask one of our team members for assistance when selecting menu item*

## Wine list

### Champagne & Sparkling Wine

### Bottle

<b>Piper-Heidsieck Brut NV</b> <i>A stylish blend with excellent balance and a crisp fresh finish</i>	£60.00
<b>Codorniu Clásico Brut, Cava (Spain NV)</b> <i>The oldest Cava house in existence brings us a soft, fresh fiz</i>	£29.00
<b>Griffith Park Chardonnay / Pinot Noir (SE Australia)</b> <i>Fun – filled pale pink fizz that is brimming with flavour</i>	£35.00
<b>Griffith Park Chardonnay / Pinot Noir ROSE (SE Australia NV)</b> <i>Beautifully made deep flavoured sparkling rose</i>	£35.00

### White Wine

#### House Recommendation - Cuvée Alexandre Blanc (France)

£18.75

*Crisp with gentle fruity notes of ripe apple*

#### **Montemarino Pinot Grigio - Veneto (Italy)**

£21.50

*A firm favourite, refreshing pear and citrus notes*

#### **Mills Cellars Chardonnay (SE Australia 2010 / 11)**

£22.00

*This is a lovely rounded wine showing peach and lime flavours*

#### **Luis Felipe Edwards Reserva Gewurztraminer Rapel (Chile 2010 / 11)**

£25.00

*Off-dry with a gorgeously perfumed aroma of orange blossom, lychee and rose*

#### **Kleine Zalze Chenin Blanc (South Africa)**

£30.00

*A fruit laden, crisp dry wine, brimming with mouth-watering flavours*

### Rosé Wine

#### **Montemarino Pinot Grigio Rosé-Veneto (Italy 2009 / 10)**

£20.50

*Medium dry with soft strawberry fruit, delicate pink colour*

#### **Louis Eschenauer Cinsault Rosé Pays d'Oc (France 2010 / 11)**

£25.00

*Dry, stylish Languedoc rosé lifted by elegant red berry and spice notes*

### Red Wine

#### House Recommendation – Cuvée Alexandre Rouge (France)

£18.75

*A soft smooth easy drinking red with gentle red berry fruit flavours*

#### **Mills Cellars Shiraz (Australian 2009 / 10)**

£22.50

*Bursting with juicy, peppery fruit, with subtle oak and ripe plum flavours*

#### **Munro Pinot Noir-Veneto (Italy 2009 / 10)**

£25.00

*A lighter style red, silky smooth with the flavour of wild strawberry*

#### **Etchart Privado Malbec Valle de Cafayate (Argentina 2010 / 11)**

£27.50

*A great match for beef thanks to its richness of fruit, mellow oak and ripe tannins*

#### **Veramonte Reserva Cabernet Sauvignon Maipo (Chile 2008 / 09)**

£29.00

*South Africa's own grape, which oozes with charm and smoky fruit*

Prices quoted for 2012

Ref: 12/11