



*Holiday Inn*<sup>®</sup>

AN IHG<sup>®</sup> HOTEL

JESMOND - NEWCASTLE

**WEDDING**

*Menus*

0191 281 5511 | [EVENTS@HINEWCASTLE.CO.UK](mailto:EVENTS@HINEWCASTLE.CO.UK)

[WWW.HINEWCASTLE.CO.UK](http://WWW.HINEWCASTLE.CO.UK)



# **BUFFET** *of Heaven*

## **CANAPE SELECTION**

Garlic Bread Slice - £1.75pp | Pizza Slice - £2.00pp

**£4.00 PP EACH OR SELECT THREE OF THE FOLLOWING FOR £9.00**

### **SERVED HOT**

Mini Sausage and Mash

Mini Haddock Fishcake

Arancini - Breaded Pea & Dill Risotto Balls (v)

Chicken Pieces wrapped in Smoked Pancetta & Sage

Aberdeen Angus Cheeseburger Slider

Chicken Breast Slider

Sawadee Tempura King Prawns  
with a Sweet Chilli Jam Dip

### **SERVED COLD**

King Prawn & Marie Rose Shots with Saffron Aioli

Baby Mozzarella Spike with Sun Blushed  
Tomato & Fresh Basil (v)

Salami & Cream Cheese Crostini

Cherry Tomato Bruschetta Crostini (v)

Salami Olives

Individual Fruit Tarts

Ice Cream Pots

Strawberries dipped in Chocolate



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# Lite BITES

## SELECT ONE OPTION

Hot Bacon Bap & Triple Cooked Chips

Hot Pork Sausage & Triple Cooked Chips

Mini Fish Goujons & Triple Cooked Chips

Hot Dog, Onions & Fries

Penne Bolognese & Garlic Bread Bowl

Chicken Tikka Curry with Boiled Rice Bowl

Chicken Korma Curry with Boiled Rice Bowl



**£10.95 PER PERSON**

# AFTERNOON TEA

## Buffet

Selection of Fruit & Plain Scones  
With Strawberry Jam & Chantilly Cream

Finger Sandwich Selection

### SELECT 3 OPTIONS:

Ham & Tomato

Coronation Chicken

Chicken Caesar Salad

Tuna Mayo

Cheese Savoury (v)

Cheddar Cheese & Pickle (v)

Mozzarella & Pesto (v)

Falafel & Rocket (vg)

Selection of Cake & Sweet Treats

Tea & Coffee

**£14.95 PER PERSON**

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# Classics

## SELECT ONE OPTION

### Hot Roast Beef Bap

Gravy & Horseradish, served with Triple Cooked Chips or Roast Potatoes

### Hot Pork Bap

Gravy & Apple Sauce, served with Triple Cooked Chips or Roast Potatoes

### Hot Chicken Bap

Gravy & Cranberry, served with Triple Cooked Chips or Roast Potatoes

### Aberdeen Angus Cheeseburger

served with Tomato, Lettuce, House Slaw & Fries

### Char-Grilled Chicken Burger

served with Tomato, Lettuce, House Slaw & Fries

### Vegetarian Burger

served with Tomato, Lettuce, House Slaw & Fries (v)

### Beef & Pork Lasagne

Green Salad, Triple cooked Chips & Garlic Bread

**£14.95 PER PERSON**

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# ITALIAN PIZZA PASTA

## Buffet

Margherita Pizza (v)

Pepperoni Pizza

Bolognese Pasta

Smoked Bacon Carbonara Pasta

Garlic Pizza Bread (v)

House Salad (v)

Cajun Potato Skins or Triple Cooked Chips (v)

(pizza topping selection – options available)

**£19.50 PER PERSON**

# British BUFFET

Lemon, Garlic & Herb Roasted Chicken Drumsticks

Sticky Braised BBQ Spare Ribs

Battered Haddock

Selection of Sandwiches & Wraps

Individual Pork Pies & Quiche

Triple Cooked Chips

Homemade Coleslaw

**£22.50 PER PERSON**



# TRADITIONAL Buffet

## SELECT 6 OPTIONS

Selection of sandwiches  
& wraps

Buttermilk Chicken  
Goujons

Fish Goujons

Slices of Garlic &  
Mozzarella Pizzas (v)

Fresh Margherita slices  
(v)

Potato wedges (v)

French fries (v)

Triple Cooked Chips (v)

Sausage Rolls

Chicken Drumsticks

Spicy Chicken Wings

Selection of Dips

Mixed Leaf Salad (v)

Greek Salad (v)

Three Colori Pasta  
Salad

Bruschetta (v)

House Slaw (v)

**£22.50 PER PERSON**

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# MEDITERRANEAN *Buffet*

Beef Ragu Lasagne al Forno

Aubergine & Butter Bean Caponata

Breaded Chicken Parmigiana

Stone Baked Confit Garlic Pizza Bread

Crisp Pea & Dill Arancini (v)

Plum Tomato, Rocket & Parmesan Salad

Rosemary Potato Wedges (v)

**£22.50 PER PERSON**

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## *Sides*

Rosemary potato  
wedges (v) £2.50pp

Triple Cooked Chips (v)  
£2.50pp

French Fries (v)  
£2.50pp

Sweet Potato Fries (v)  
£2.95pp

Cajun Potato Skins (v)  
£2.50pp

Garlic Bread Slice (v)  
£2.00pp

Tomato Salad (v)  
£1.50pp

Mixed Leaf House  
Salad (v) £1.00pp

House Slaw (v) £1.00

Nachos & Dips £1.00pp

Stuffing £0.75pp

# Dessert

ASSORTED MINI DESSERTS - £2.95PP

Chef's choice assortment

Chocolate Mousse

Carrot Cake

Brownie Bites

Cheesecake Pots

Cappuccino Mousse

Fruit Tartlets

Mini Chocolat Opera

Panacotta

Mini Victoria Sponge Cake

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## MEZZI

# Platter

Smoked Applewood  
Cheddar

Dolce Latte (Blue)

Brie de Meaux

Goats'

Parm Ham

Salami

Olives

Grapes

Pear & Apple  
Chutney

Red Onion Jam

Selection of Crackers  
and Artisan Bread  
Selection

£4.95 PER PERSON (MIN 8)

## CLASSIC CHEESEBOARD

Smoked Applewood  
Cheddar

Dolce Latte (Blue)

Brie de Meaux

Goats

Grapes

Pear & Apple  
Chutney

Red Onion Jam

Selection of Crackers

£3.50 PER PERSON (MIN 8)



# WEDDING ADDITIONAL FOOD ITEMS

**CAN ONLY BE ORDERED ALONGSIDE ONE OF MENU OPTIONS**

CAN BE ORDERED ON THE DAY OF EVENT UP TO 8.45PM  
ITEMS SUBJECT TO AVAILABILITY AT TIME OF ORDERING.

**Pizza Chef's Choice Selection**  
8 slices £14.00

**Garlic Bread with Cheese**  
8 Slices £12.00

**Garlic Bread**  
8 Slices £10.00

**French Fries**  
20 servings £40.00

**Triple cooked Chips**  
20 servings £45.00


**Potato Wedges**  
20 servings £45.00

**Sweet Potato Fries**  
20 servings £50.00

**Breaded Chicken Goujons**  
20 servings £60.00

**Fish Goujons**  
20 servings £60.00

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# WEDDING BREAKFAST MENU

**3 COURSE SET MENU £30.00**  
**2-2-2 CHOICE OPTION AVAILABLE @ £3PP UPGRADE**

## STARTERS

Plum Tomato & Roast Red Pepper Soup (v)

Cream of Vegetable Soup with Garlic Croutons (v)

Creamy Mushroom Bruschetta

Textures of Beetroot, Crumbled  
Feta & Balsamic Reduction (vg)

Mediterranean Mezze Plate (Hummus,  
Grilled Artichoke, Sundried Tomatoes, Balsamic Onions, Olives, Flatbread) (vg)


Chicken Liver Parfait, Red Onion Marmalade  
& Brioche Toast

Ham Hock Terrine, Apple, Ale & Chilli Chutney, Micro Herb Salad, Brioche Toast - £2.00pp supplement

Prawn Cocktail, Marie Rose Sauce, Cos Lettuce,  
Chilli Jam - £2.00pp supplement

Smoked Salmon, Pickled Cucumbers, Chive Crème Fraiche, Toasted Rye - £3.00pp supplement

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# WEDDING BREAKFAST MENU

**3 COURSE SET MENU £30.00**  
**2-2-2 CHOICE OPTION AVAILABLE @ £3PP UPGRADE**

## MAINS

Grilled Chicken Breast, Sage & Onion Stuffing, Thyme Roast Potato, Roast Vegetables, Chicken Jus & Yorkshire Pudding

Duo of Pork Fillet & Slow Cooked Pork Belly, Braised Red Cabbage & Wild Mushroom Sauce

Chicken Breast Stuffed with Tarragon & Mushroom Mousse, Dauphinoise Potato, Redcurrant Jus

Braised Daube of Beef with Creamy Mash, Roast Vegetables & Yorkshire Pudding

Sea Bream Fillet, Crushed Potato & Scallion Rosti, Roast Peppers & Salsa Verde

Stuffed Chicken Breast with Spinach Cream, Pecorino Cheese, Homemade Breadcrumbs - £3.00pp supplement

Herb Crusted Fillet of Salmon, Lemon Roasted Chateaux Potatoes, Avocado, Tomato & Caper Butter - £3.00pp supplement


Roasted Lamb Rump, Creamy Mash Potato, Roast Vegetables & Redcurrant Jus - £5.00pp supplement

Sweet Potato, Red Onion Marmalade & Seeded Tart with Tomato Coulis (vg)

Butternut Squash & Red Pepper Risotto, Parmesan Crisp & Rocket Salad (v)

Filo Wrapped Lentil & Squash Wellington, Ratatouille & Creamy Mash (v)

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# WEDDING BREAKFAST MENU

**3 COURSE SET MENU £30.00**  
**2-2-2 CHOICE OPTION AVAILABLE @ £3PP UPGRADE**

## DESSERTS

Sticky Toffee Pudding, Butterscotch Sauce & Vanilla Pod Ice Cream (v)

Warm Apple Crumble Tart, Rich Vanilla Custard, or Vanilla Ice Cream (v)

Lemonmisu, Layers of Amaretto Cream, Savoradi Biscuits, Lemon Curd & Raspberries

Chocolate Brownie Truffle Torte, Clementine Sorbet (vg)

Mango Crème Brulee Cheesecake, Coconut Ice Cream (v)

Cherry & Chocolate Torte, Amarena Ice Cream

Vanilla Crème Brulee, Shortbread, Strawberry Ice Cream

Raspberry & White Chocolate Cheesecake with Raspberry Compote & White Chocolate Shards

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Tea, Coffee & Mints - £2.50pp supplement

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# YOUNG GUESTS MENU

£15.95 PER CHILD U12

Garlic Bread with Cheese

Nachos with Cheese, Salsa &  
Guacamole

Cream of Vegetable Soup,  
Croutons

Potato Skins, Melted Cheddar  
Cheese, Garlic Mayo

Fish Goujons, Fries & Peas

Chicken Goujons, Fries & BBQ  
sauce

Cheeseburger, Salad & Fries

Mac n Cheese, Penne Pasta in  
a Creamy Cheese Sauce,  
garlic bread

Grilled Chicken Breast,  
Mashed Potato, Steamed  
Vegetables & Gravy

Ice Cream Sundae

Chocolate Fudge Cake,  
Custard

Fresh Fruit Kebab, with  
Chocolate Sauce

Caramel Filled Churros,  
Cinnamon Sugar with Warm  
Chocolate Dipping Sauce

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