

Your Very Own Special
Venue

Weddings & Civil Ceremonies



Dear

Thank you for your recent enquiry requesting information with regards to celebrating your wedding here at the New Kent Hotel, Jesmond.

I am delighted to inform you that we are one of the finest wedding venues in Jesmond. Our beautiful George's suite can cater from 40-110 wedding guests with your own private function bar.

The hotel has 32 bedrooms, which means that your guests will be able to make a night of it! Special prices are available for guests wishing to stay in the hotel, please just ask for details.

Your wedding meal is prepared by our head chef, will be served by our excellent team and the event manager will always be on hand to ensure the smooth running of your day is the way you want it to be.

I have enclosed our brochure with information and menus, which I am sure you will find interest. Once you have had a chance to read through the information please allow us to show you the wonderful facilities we have to offer. We can then sit down and discuss your requirements in more detail and I can answer any questions you might have.

Yours sincerely

Events Manager

Wedding Events

Successful wedding receptions take a lot of careful planning and for this reason we like to feel that we can at least ease that burden by offering our advice during the months prior to your reception. From the first moment you contact us, we will be pleased to advise you on any aspect of your arrangements. In addition to this, our team of professionals will be totally entrusted to you on “the day” to ensure that the smooth and friendly service with which we pride ourselves is afforded to you.

To make your wedding day even more special, we have devised this inclusive package, which offers menus with choices for numbers to a maximum of 80 people for the meal. Should you wish to have an evening reception and dance; a room can be made available on the basis of the total number of guests at the evening reception taking your choice of buffet.

Wedding Service: The following services are included in the package cost with NO hidden extras.

- ☆☆☆☆☆ Complimentary 4 Poster room with full breakfast
- ☆☆☆☆☆ Personalised menus and table plan for a professional presentation
- ☆☆☆☆☆ Use of our cake stand and cake knife.
- ☆☆☆☆☆ Linen table clothes and napkins
- ☆☆☆☆☆ Hotel master of ceremonies

Children, are charged at half the package price (meal and drink) and shall receive either half portions of the chosen menu or select from the children’s menu plus the equivalent soft drinks package.

Accommodation: We will be happy to offer a minimum of 25% discount on rates for accommodation for guests attending the wedding reception; this is subject to availability at the time of booking. This rate is available the evening prior and after if required.

Ceremonies and Civil marriages: We are licensed to hold ceremonies on the Hotel premises the charge for this service is £195.00.

Evening Receptions: This is treated as a separate reservation. We will be delighted to cater for your evening reception and all guests must be included in this catering number. Buffets should not be used as a replacement for evening meals.

Exclusive use of Hotel: When considering this option the booking must be for the hire of the whole hotel: 32 Bedrooms and all public rooms.

☆☆☆☆☆ This package will be reviewed annually and may incur changes to both the price and menu contents.

Starters

Goats Cheese and sun blushed tomato Bruschetta (v)

Fig with Parma ham and mozzarella salad (g)

Goats Cheese and caramelised red onion Risotto with shaved parmesan (v) (g)

Oak Smoked Scottish Salmon, and Greenland Prawns with fresh leaves and aioli (g)

Smooth Chicken Liver Parfait, complemented with oatcakes and Cumberland sauce

Chargrilled Vegetable Terrine served with a tomato concasse (v) (g)

Caramelised red Onion and Smoked Applewood Cheddar Tartlet with an aged balsamic dressing (v)

Duo of Chilled Melon, with a rich fruit coulis (v) (g)

Soup Course or Starter (v) (g)

Traditional Vegetable Broth

Leek and local potato Soup

Carrot and Coriander Soup

Minestrone Soup

Lentil and Tomato Soup

Winter Vegetables and Thyme Broth

Tomato and Basil Soup

Main Courses - A

Two course menu chosen from **menu A** with coffee **£ 18.00** or Three course menu chosen from **menu A** with coffee **£ 22.00**

Roast Loin of Pork, with Yorkshire pudding and rich roast gravy

Baked Fillet of Cod with a herb crust with a creamy basil sauce (g)

Oven Roasted Supreme of Chicken with a leek and tarragon sauce (g)

Braised Beef with a wild mushroom and pancetta jus (g)

Main Courses - B

Two-course menu chosen from **menu B** with **£ 19.50**. Three courses menu chosen from **menu B** with coffee **£ 23.50**

Fillet of Scottish salmon lightly grilled with a champagne and pink peppercorn sauce (g)

Roast Matured Sirloin of local Beef with Yorkshire pudding rich roast gravy and roasted potato

Oven Roasted Corn Fed Chicken Supreme on fondant potato with roast Madeira jus (g)

Roast Leg of Cumbrian Hill Lamb, with a roast wild berry jus and mint (g)

Main Course - C

Two-course menu chosen from **menu C** with coffee **£ 20.50**. Three courses menu chosen from **menu C** with coffee **£ 24.50**

Roast Rack of Lamb set on minted mashed potatoes with a red currant and rosemary jus lie (g)

Pan fried Supreme of Chicken filled with Haggis with a malt whisky and wholegrain mustard sauce

Pan seared medallions of 24 day matured local Beef on fondant potato with a wild mushroom, whisky cream sauce (g)

Pan-Fried Sea Bass Fillet on crushed potatoes laced with queen scallops and a creamy chive sauce (g)

Vegetarian Options

Roasted root vegetable Lasagne with a rich tomato sauce

Goats Cheese and caramelised red onion Risotto with shaved Parmesan (g).

Mediterranean Vegetable Wellington encased in oregano pastry

The main dishes and prices are for the selection of one main course and the selection of one starter or soup and one sweet.

Desserts

Lemon Posset with a black cherry compote and homemade shortbread
Individual New York Style Vanilla Cheesecake with fresh Strawberry coulis
Belgian White and Dark Chocolate Teardrop fresh dairy cream
Sticky Toffee Pudding with butterscotch sauce
Raspberry Cranachan in a brandy snap basket with raspberry coulis
Selection of fine Cheeses with oatcakes, grapes and celery
Trio of mini chocolate deserts with orange Chantilly cream
Individual Lemon and Lime Bavarois with fresh mango coulis

Coffee / Tea

Freshly brewed coffee or breakfast blend tea with mints

Drinks Packages

You are free to choose from one of our carefully elected drinks packages, however, if you prefer you can make your choices from our extensive list:

Selector no 1

£ 9.35

Choice of Whisky, Vodka, Gin, Sherry or Soft Drink on arrival
One glass of classic house red or white wine with meal
One glass of house sparkling wine for the toast

Selector no 2

£ 11.00

One glass of house champagne on arrival
One glasses of classic house red or white wine with meal
One glass of sparkling wine for toast

Selector no 3

£ 13.85

Choice of Whisky, Vodka, Gin, Sherry or Soft Drink on arrival
Two glasses of classic house red or white wine with meal
One glass of house champagne for toast

Selector no 4

£ 15.90

One glass of house champagne on arrival
Two glasses of Australian Chardonnay or Shiraz with meal
One glass of house champagne for toast

Children drinks package

Glass orange juice, lemonade or coke / diet (reception)
Glass orange juice, lemonade or coke / diet (meal)
Glass orange juice, lemonade or coke / diet (toast)

Welcome drink for evening guests

One glass of house champagne £ 4.75
One glass of sparkling wine £ 3.25
Cup of mulled wine, traditional and warming £ 2.50

- The above drinks packages are based on spirits 25mls, Wine 175ml, Champagne or Sparkling wine 125mls

Welcome Canapés

1. Chicken Liver Parfait on mini Oaties	£ 1.55
2. Gratin of roast peppers and feta tartlet	£ 1.55
3. Smoked Salmon and Cream Cheese Roulade on a mini wheat cracker	£ 1.75
4. Cream cheese and roasted pepper mousse tartlet	£ 1.55
5. Mini goats cheese and sun blushed tomato Bruschetta	£ 1.55

- Please choose any 3 from the above selection for £ 3.95 per person
- Please choose any 4 from the above selection for £ 4.95 per person

Extras

- Chair cover with sash - Entertainment or DJ - Flowers - Piper or Pipe band - Upgrade to a choice menu

Terms and Conditions

1. Provisional bookings will be held for 14 days without obligation. This booking will automatically be released after that.
2. The hotel reserves the right to set a minimum number for all functions. Where this is not achieved a room hire charge may be levied (except if the overall package selected satisfies minimum costs required).
3. To confirm a booking we require a deposit of £ 500.00 along with written confirmation of approximate times and numbers.
4. A further deposit of £ 500.00 will be due after a period of 6 months. If your wedding falls before this period this sum will be due at a mutually agreed date.
5. Once any deposit is paid it confirms that you comply with the terms and conditions set within.
6. All menu prices will be confirmed along with your final details normally 8 weeks before the wedding.
7. The final balance will be due 14 days prior to the wedding reception date by cash, cheque or credit/debit card when all numbers and requirements shall be finalised.
8. All payments made by credit card will be subject to a 2.5% handling charge (please note American express has a 4% handling charge).
9. The hotel reserves the right to raise a charge in the event of cancellation up to 100% of the total profit lost.
10. We strongly advise that cancellation insurance is purchased, details of which can be provided by the hotel.
11. Free room hire for main wedding meal when confirmed numbers are over 50 and in the evening over 75

Evening Receptions

Should you wish to have an evening reception and dance, a room can be made available on the basis of all of the total number of guests at the evening reception taking your choice of buffet. The following are buffet menu suggestions, which can be adjusted to your preference.

Evening Cocktail Buffet Selector

Mixed Sandwiches, Sausage Rolls, Mixed Pizza Fingers, Spicy Marinated Chicken, Assorted vol au vents, Vegetable Samosas, Vegetable Spring Rolls and sweet chilli dip, Garlic Bread Slices, Nachos with assorted dips, Onion Rings, and Vegetable Crudités with dips

*** Select 5 Items £ 6.95 *Select 8 Items £ 10.95 *Select all £ 13.95**

At a wedding evening reception it's customary to serve the Wedding Cake to all guests as an addition to the evening buffet menu. In addition to buffet selector the following items can be added

- Table Nibbles – Salted peanuts, dry roaster, Bombay mix, Kettle crisps or Nachos £ 1.95 each bowl
- Bacon roll or hot roll with tomato relish and mustard £ 3.50 per person
- Selection of local Cheeses and Oat Cakes £ 3.95 per person
- Tea / Coffee £ 1.80 per person

Cold Fork Buffet

Mixed Seafood Platter, Mirrored Sliced Meat Platter and Mini Vegetarian Quiche Selection with bowls of coleslaw salad, pasta salad, cucumber and yoghurt salad, tomato and red onion salad, mixed leaf seasonal salad



Selection of daily dessert



Freshly brewed coffee or breakfast blend tea

Hot Fork Buffet

£ 14.95 per person

Chicken and mushroom stroganoff, vegetable lasagne, Moroccan lamb in a mildly spiced tomato sauce, vegetables and noodles with sweet chilli sauce with baked potatoes and steamed basmati rice and Bowls of: Coleslaw cucumber and tomato salads and mixed leaves



Selection of daily dessert



Freshly brewed coffee or breakfast blend tea

Cold Carved Buffet

£ 19.95 per person

Poached salmon, carved meats: baked honey baked ham, roast sirloin of beef and roast turkey , Mini Vegetarian Quiche selection New potato salad, savoury rice salad, pasta salad, cucumber and mixed tomato salad



Cheese platter and daily dessert



Freshly brewed coffee or breakfast blend tea

Winter Wedding Receptions

A winter wedding at the New Kent Hotel is the perfect beginning to fabulous future. This package is available from October until March.

We are delighted to offer our all inclusive “Winter Wedding Package”

- Red Carpet for a regal arrival
- A warming glass of rich Cinnamon Mulled Wine
- Three Course Menu
- Two Glasses of house red or white wine per person with the meal and a glass of sparkling wine to toast
- Evening Buffet based on 4 items from our buffet selector.
- Use of our Silver Cake Stand and Knife
- Professional presentation of your menus and table plans
- Master of Ceremonies
- Our Resident DJ until Midnight
- Overnight accommodation for the bride and groom in our Executive 4 Poster Room including full breakfast.
- Special discount rates for wedding guests wishing to stay over

£ 37.50 per person (minimum of 40 guests)

Menu

Cream of Carrot and Coriander Soup **or** Duo of Melon with Forest fruit compote

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Roast Matured Sirloin of local Beef with Yorkshire pudding rich roast gravy **or** Fillet of Scottish salmon lightly grilled with a champagne and pink peppercorn sauce

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Individual New York Style Vanilla Cheesecake with fresh Strawberry coulis **or** Belgian White and Dark Chocolate Teardrop fresh dairy cream

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Freshly Filtered Coffee complemented with chocolate mints

- Please select one starter, main course and sweet you are welcome to upgrade from any of are items listed in our full Wedding Planner at an additional cost, please contact our wedding coordinator for details.