

Copthorne
NEWCASTLE

Christmas & New Year 2023

COPTHORNE HOTEL NEWCASTLE





The Festive Season

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To book your event and accommodation call: **0191 222 0333**,
or find us online at:

millenniumhotels.com/en/newcastle/copthorne-hotel-newcastle/



Here at the Copthorne Hotel Newcastle, we know how to celebrate the festive season. Whether it be a night out with colleagues, a family gathering, or the big day itself, we will keep you celebrating all the way into 2024!

Early Bird Offer:

Book before the 31st August 2023 and enjoy 10% off your booking and secure for a £5 per person deposit.



Copthorne Christmas Party

Friday and Saturday dates include a delicious three-course festive meal, disco to dance the night away and festive favours.

£28 per person for November

£38 per person for December

Sunday dates include a delicious two-course festive meal, disco to dance the night away and festive favours.

£23 per person

Friday 24th November
Saturday 25th November
Friday 1st December
Saturday 2nd December
Sunday 3rd December
Friday 8th December
Saturday 9th December
Sunday 10th December
Friday 15th December
Saturday 16th December
Sunday 17th December

Early Bird Offer:

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Food Allergies and Intolerances:

If you suffer from an allergy or food intolerance, please let us know when booking your event so we can advise accordingly.



Starters

Spiced Carrot and Lentil Soup

Served with a crusty bread roll and butter
(V, VG & GF on request)

Smooth Chicken Liver Pâté

Served with crunchy leaves, artisan toast
and plum chutney
(GF on request)

Duo of Cantaloupe

Gala and honey melon with a pomegranate
and mint syrup
(V, VG, GF)

Main Courses

Turkey with all the trimmings

Served with a Yorkshire pudding, pigs in blankets, winter
vegetables, roast potatoes, cranberry sauce and gravy
(GF on request)

Haddock Fillet

Served with winter vegetables, roast potatoes and lemon &
parsley sauce (GF)

Rustic Vegetable Tart

Served with winter vegetables, roast potatoes and pomodoro
sauce (V, VG on request)

GF- Gluten Free, V- Vegetarian, VG- Vegan

Desserts

Traditional Christmas Pudding

Served with brandy sauce (V)

Oven-Baked Cheesecake

Served with festive biscuits and
chocolate & orange sauce (V)

Chocolate Truffle Brownie

Served with raspberry purée (VG, GF)



Private Parties

Includes exclusive use of a party room, delicious three-course festive menu, disco to dance the night away and festive favours.

Dates available in November and December.
Please contact the events team with your chosen date.

£28 per person for November
£38 per person for December

Private parties in the Cuthbert Suite require minimum numbers of 80
Private parties in the Quay 7 Restaurant require minimum numbers of 160

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Food Allergies and Intolerances:

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Starters

Spiced Carrot and Lentil Soup

Served with a crusty bread roll and butter
(V, VG & GF on request)

Smooth Chicken Liver Pâté

Served with crunchy leaves, artisan toast
and plum chutney
(GF on request)

Duo of Cantaloupe

Gala and honey melon with a pomegranate
and mint syrup
(V, VG, GF)

Main Courses

Turkey with all the trimmings

Served with a Yorkshire pudding, pigs in blankets, winter
vegetables, roast potatoes, cranberry sauce and gravy
(GF on request)

Haddock Fillet

Served with winter vegetables, roast potatoes and lemon &
parsley sauce (GF)

Rustic Vegetable Tart

Served with winter vegetables, roast potatoes and pomodoro
sauce (V, VG on request)

GF- Gluten Free, V- Vegetarian, VG- Vegan

Desserts

Traditional Christmas Pudding

Served with brandy sauce (V)

Oven-Baked Cheesecake

Served with festive biscuits and
chocolate & orange sauce (V)

Chocolate Truffle Brownie

Served with raspberry purée (VG, GF)



Festive Lunch

Join us for a two or three course festive meal served in the Quay 7 Restaurant.

Served Monday-Friday, between Monday 1st December and Wednesday 20th December

£14 per person for two courses

£18 per person for three courses

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Starters

Spiced Carrot and Lentil Soup

Served with a crusty bread roll and butter
(V, VG & GF on request)

Smooth Chicken Liver Pâté

Served with crunchy leaves, artisan toast
and plum chutney
(GF on request)

Duo of Cantaloupe

Gala and honey melon with a pomegranate
and mint syrup
(V, VG, GF)

Main Courses

Turkey with all the trimmings

Served with a Yorkshire pudding, pigs in blankets, winter
vegetables, roast potatoes, cranberry sauce and gravy
(GF on request)

Haddock Fillet

Served with winter vegetables, roast potatoes and lemon &
parsley sauce (GF)

Rustic Vegetable Tart

Served with winter vegetables, roast potatoes and pomodoro
sauce (V, VG on request)

GF- Gluten Free, V- Vegetarian, VG- Vegan

Desserts

Traditional Christmas Pudding

Served with brandy sauce (V)

Oven-Baked Cheesecake

Served with festive biscuits and
chocolate & orange sauce (V)

Chocolate Truffle Brownie

Served with raspberry purée (VG, GF)



Festive Sunday Lunch

Join us for a delicious two-course Festive Sunday Lunch served in the Quay 7 Restaurant.

Starters and Mains for £15 per person

Additional items including desserts can be ordered on the day

Sunday 3rd December
Sunday 10th December
Sunday 17th December

Please note the early bird discount does not apply to Festive Sunday lunch and no deposit is required. Full payment will be taken on the day

Food Allergies and Intolerances:

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Starters

Smoked Haddock Fishcake

Smoked Haddock with potato, spring onions, coated in breadcrumbs, with a side of tartar sauce and a lemon wedge to squeeze over

Potato Skins

Crispy potato skins with a side of garlic mayonnaise and barbecue sauce (V)

Soup of the day

Chef's choice of soup, served with a crusty bread roll and butter (V, VG on request)

Ardennes Pâté

A medium coarse Pâté with pork, pork liver, chicken liver, a side of wholemeal toast and fruit chutney

Tricolore Salad

Sun- blushed tomatoes in a rustic mix of mozzarella, red onion, green leaves, crispy croutons and finished with a balsamic glaze (V)

Main Courses

Roast Turkey

Perfect to get into the Christmas spirit, served with a Yorkshire pudding and rich gravy

Roast Topside of Beef

Succulent and tender topside beef, served with a Yorkshire pudding and rich gravy

Roast Pork Loin

Served with crispy crackling, a Yorkshire pudding and rich gravy

Roast Chicken Breast

Free range chicken, served with a Yorkshire pudding and rich gravy

Northumberland Roulade

A hearty broth mix roulade in a flaky pastry and served with a Yorkshire pudding and rich gravy (V, VG)

Fisherman's Pie

Salmon, Pollock and Hake, spring onions, chives, topped with mashed potato, cheddar cheese and served with a creamy herb sauce

All our Sunday dishes are served with mashed potato, crispy roast potatoes and seasonal vegetables

GF- Gluten Free, V- Vegetarian, VG- Vegan

Christmas Day

Join us on the day itself for a sparkling arrival drink, delicious three course pre-ordered lunch, followed by coffee and mince pies, festive favours and a gift for each guest

£85 per adult
£40 per child (aged 4-12)
£10 per infant

Early Bird Offer:

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Food Allergies and Intolerances:

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Starters

Sweet Potato and Spinach Soup

Served with sweet potato crisps, home-made focaccia bread and butter (V, VG, GF on request)

Baby Pineapple Boats

Exotic fruit salad served with pomegranate & mint syrup (VG, GF)

Hog Terrine

Wild boar and Ham Hock rolled in Parma Ham, served with a plum chutney (GF on request)

Seafood Platter

Smoked trout, mini prawn cocktail and marinated mussels served with olive and rosemary bread croutons (GF on request)

Main Courses

Turkey with all the trimmings

Served with a Yorkshire pudding, pigs in blankets, winter vegetables, roast potatoes, sausage and onion stuffing, cranberry sauce and gravy (GF on request)

Carved Roasted Sirloin British Beef

Served with a Yorkshire pudding, winter vegetables, roast potatoes and gravy (GF on request)

Salmon and Spinach Lattice

Served with winter vegetables, roast potatoes and a white wine & wild garlic sauce (GF on request)

Mushroom Stroganoff pie

Served with winter vegetables, roast potatoes and vegan gravy (V, VG)

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Desserts

Traditional Christmas Pudding

Served with brandy sauce and a caramel glaze

White Christmas Cheesecake

Vanilla cheesecake topped with marshmallows, Turkish delight and M&Ms

Cranberry and Rum Tart

Served with Honeycomb ice-cream

Great British Cheese Selection

Served with biscuits and accompaniments

Chocolate Truffle Brownie

Served with raspberry purée (VG, GF)

Afters

Tea & Coffee

Served with a mince pie



New Year's Eve

Celebrate the New Year and welcome in 2024!

Enjoy a sparkling drinks reception on arrival, a delicious four course pre-ordered dinner served in the Quay 7 Restaurant, followed by coffee and chocolates, festive novelties and a disco to see the New Year in.

£88 per person

Package Price:

£315 package includes two places at the gala dinner and an overnight stay with Bed and Breakfast in a standard room

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Food Allergies and Intolerances:

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Starters

Rustic Puy Lentil Soup

Served with a thyme breadstick, a crusty bread roll and butter (V, GF & VG on request)

Guinea Fowl, Duck and Chicken Terrine

Trio of meat terrine with apricot wrapped in Parma Ham, served with onion bread and an orange & fig chutney (GF on request)

Crayfish and Salmon Terrine

Served with spinach & tomato bread and dressed with rustic tartar sauce (GF on request)

Duo of Cantaloupe

Gala and honey melon with a pomegranate & mint syrup (V, VG)

Intermediate

Orange sorbet (V, VG)

Main Courses

Fillet of Beef Medallions

Served with fondant potatoes, winter vegetables and a wild mushroom cream sauce (GF)

Garlic & Rosemary Rump of Lamb

Served with fondant potatoes, winter vegetables, and a redcurrant and rosemary jus (GF)

Grilled Sea Trout Steak

Served with fondant potatoes, winter vegetables, grilled asparagus and white wine sauce (GF)

Asparagus Tart Tian

Served with fondant potatoes, winter vegetables, wild mushrooms and sun blushed tomato ragu (V, VG)

GF- Gluten Free, V- Vegetarian VG- Vegan

Desserts

Rhubarb and Rum Crumble Tart

Served with crème anglaise

Cookies and Cream Cheesecake

Served with salted caramel ice cream

Chocolate Truffle Brownie

Served with raspberry purée (VG, GF)

Great British Cheese Selection

Served with biscuits and accompaniments

After

Tea & Coffee

Served with chocolate mints



Accommodation for Christmas Parties

Christmas party attendees are entitled to discounted accommodation rates. Please contact the hotel directly for further information. Please note these are subject to availability.

Provisional T&C's: • Provisional enquiries are held for 10 days after which a £5 per person deposit is required for Christmas Parties booked before 31st August 2023 • All deposits are non-refundable • £10 deposit required for bookings made from 1st September 2023 • Final balance payments are due no later than 6 weeks prior to arrival. Final balance is to be paid by the organiser by either cash or credit card as one payment • The hotel reserves the right to amalgamate/ cancel events due to uptake • 100% cancellation charges apply once full payment has been received • Tables for events are based 10 or 12 guests per table, all party nights are joiner party night • Food pre orders and special dietary requirements are to be received 14 days prior to the arrival date • All prices include VAT at the current rate. • Groups of more than 30 people will be subject to different payment terms. • Private parties will be contracted by an events contract • Alcoholic beverages not purchased on the premises are not to be consumed and will be confiscated • No guests under the age of 18 are permitted at evening events • Discount applies to the party and package price only and is not valid on Festive Sunday Lunch•



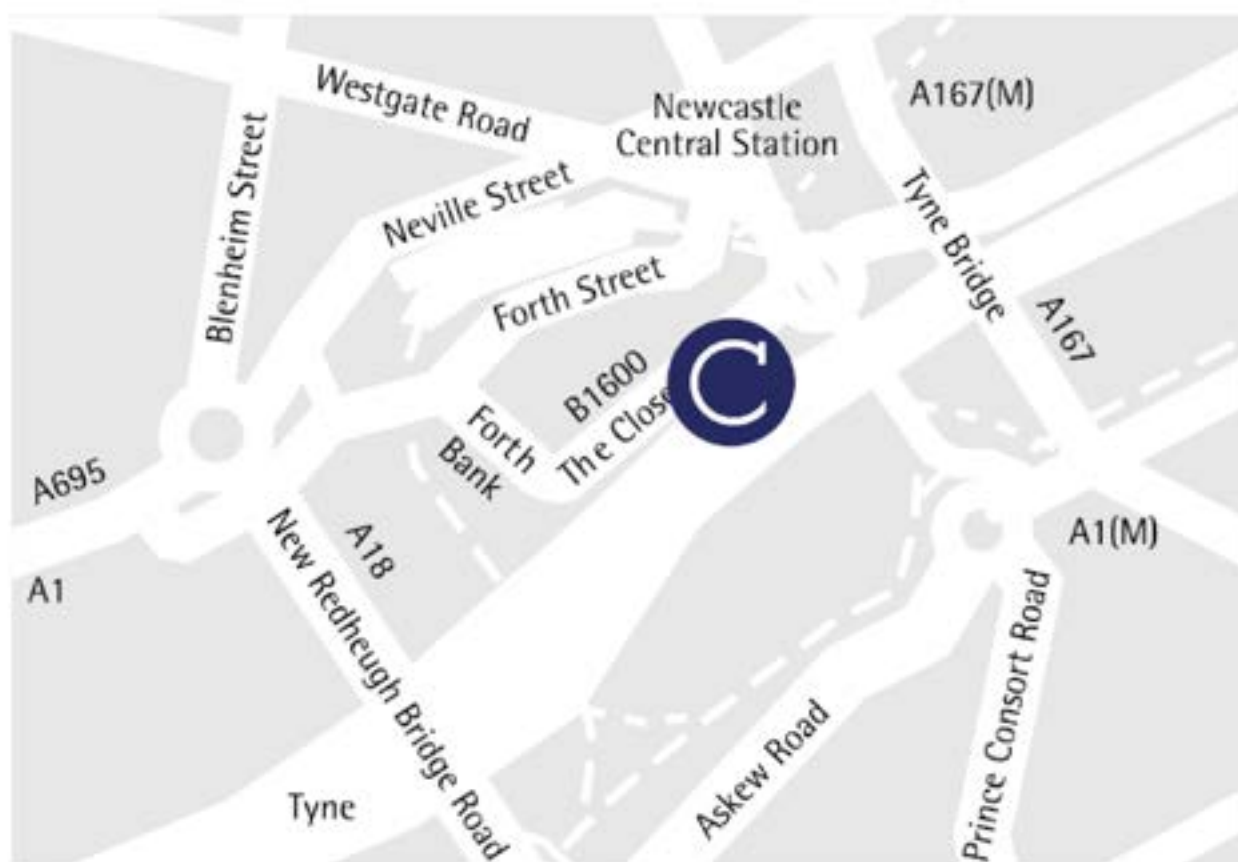
Location

Newcastle International Airport

By train 25 minutes
By car 20 minutes

Newcastle Central Railway Station

By walking 10 minutes
By car 3 minutes





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