

WEDDINGS |



The Biscuit Room is part of The Biscuit Factory, the UK's largest commercial gallery for contemporary art. This new function suite provides a dramatic setting for an unforgettable experience: the day you've always dreamed of.

Licensed for ceremonies and civil partnerships, its versatile spaces accommodate up to 280 guests for a seated meal.

With an emphasis on individuality and quality, we offer a bespoke service to suit every taste. The venue's flexible nature means every aspect of your day can be tailored to create something truly special.

It's the finishing touches that we pride ourselves on. From the outset our dedicated events team work with you, helping to plan and shape your ideas into the most memorable and special of days.

You and your guests are then looked after throughout the event by attentive, experienced staff.

Nothing is left to chance. All you and your partner have to do is enjoy the day.

THE WEDDING COLLECTION



Introducing **The Wedding Collection**, a unique portfolio of services designed to make your day picture-perfect:

- Exclusive hire of The Biscuit Room, with bar, lounge, banqueting suite, dance floor, stage & private hospitality room
- Beautifully dressed ceremony space for up to 120 day guests
- Bespoke service from your own personal Wedding Coordinator
- Menu 'food tasting' opportunity for the bridal couple in our à la carte restaurant, artisan
- Your choice of 'celebration' drink for all guests, on arrival or after ceremony (e.g. sparkling wine, cocktail or real ale)
- Glass of sparkling wine served to all guests for the speeches and toasts
- Individually designed three-course 'wedding breakfast' menu
- Unlimited tea & coffee after the meal, served in teapots and cafetières
- Choice of light supper in the evening (supplement applies for additional guests)
- Stylish contemporary transparent chairs and 5' round tables, with all linen, crockery and glassware
- 'Top Table' and room layout arranged to your own preference
- Cake table & cake knife, easel (e.g. for table plan) and AV with microphones, screens, projectors (e.g. for speeches)
- Your event managed on the day by attentive, experienced staff
- Referrals to professional partners, for your own flowers, centrepieces and personal touches

With a minimum of 80 guests, this collection is available for **just £84 per person** (including VAT)

THE CEREMONY |



The Biscuit Factory offers the opportunity to hold your wedding ceremony on our premises in two prestige locations:

1. As part of The Wedding Collection, your ceremony in The Biscuit Room suite* includes:

- Exclusive hire of The Biscuit Room
- Seating for up to 120 day guests
- Stylish contemporary transparent chairs
- Registrar's table
- Lectern for readings
- Flower arch
- Red carpet
- Mood lighting
- PA system for music and speeches
- Celebration drinks served from The Biscuit Room bar
- Bride & Groom photo opportunity in gallery after ceremony*
- Ceremony on the date and time of your choosing*
- As part of **The Wedding Collection** (i.e. with ceremony, reception and party all held within The Biscuit Room), ceremony space hire is included **free of charge**

2. Alternatively, your ceremony may be held on the upper floor of The Biscuit Factory's art gallery* and includes:

- Seating for up to 100 day guests
- Stylish contemporary transparent chairs
- Registrar's table
- Lectern for readings
- PA system for music and speeches
- Celebration drinks served from The Glass House
- Artwork left in place for guests to enjoy
- Bride & Groom photo opportunity in gallery after ceremony*
- Ceremonies in the gallery are only permitted on Fridays or Saturdays, at 4 pm*
- For *only* a ceremony within the gallery (i.e. *no reception*), ceremony space hire is **£2,000** (inc. VAT)
- As part of **The Wedding Collection** (i.e. with ceremony in the gallery and reception/party in The Biscuit Room), ceremony space hire is **£1,200** (inc. VAT)

**Please note, minimum guest numbers of 80 are required; all venue hire is strictly subject to availability; the registrar must be booked before we are able to confirm a ceremony space.*

SAMPLE MENUS



THE BISCUIT FACTORY

3-COURSE PLATED MEALS

STARTER

Tartlet of Poached Smoked Haddock, Free-Range Egg, Hollandaise
Pigeon & Duck Confit Terrine, Cauliflower Purée, Toasted Ciabatta Crouton
Pressing of Corn Fed Chicken, Pickled Mushrooms, Honey & Mustard Vinaigrette
Country Style Pork & Pistachio Terrine, Gem Lettuce, English Mustard
(V) Slow Roasted Tomato & Red Pepper Soup, Oven Dried Tomatoes, Olive Oil, Basil

MAIN COURSE

Breast of Chicken, Potato Purée, Wilted Greens & Roasting Juices
Rump of Northumbrian Lamb, Houmous, Garlic Leaves & Cloves
Slow Cooked Brisket of Beef, Bacon & Thyme Dumplings, Pearl Barley
Fillet of Salmon, Bois Bourdain Dressing, Heritage Potatoes
(V) Local Cheddar & Spinach Soufflé, Waldorf Salad

DESSERT

Vanilla & Rhubarb Trifle, Sugared Doughnuts
Warm Pear Cake, Caramel, Pear Purée
Dark Chocolate Pavé, Ripple Ice Cream, Raspberry Tuille
Orange & Vanilla Panna Cotta, Hand Picked Gooseberries, Almond Crunch

HOT KNIFE & FORK BUFFETS

MAIN COURSES

Thai Chicken & King Prawn Curry
with Bean Sprouts, Coriander & Coconut Milk

Moroccan Spiced Braised Lamb
with Almonds, Sultanas & Marjoram

North Shields Fish Pie
with Leeks, Garden Peas & Parsley

Sauté of Free Range Chicken
with Button Onions, Smoked Bacon, Thyme

(V) Aubergine Parmigiana with Basil Pesto

VEGETABLE SIDES

(V) Braised Basmati Rice with Ginger & Fennel Seeds

(V) Buttered New Potatoes

(V) Penne Pasta with Parmesan, Olive Oil, Maldon Sea Salt

SAVOURY & SWEET CANAPES

- Monkfish Scampi, Tartare Sauce
- North Shields Crab Mayonnaise, Sour Dough
 - Salt Cod Beignets, Capers & Lemon
 - Salmon Tartar
- Smoked Haddock Goujons, Tartare Sauce
 - Crab & Saffron Quiche
- Tempura King Prawns, Chilli Jam
- Salmon Rilette, Red Pepper & Chive
- Chicken & Wild Mushroom Vol-au-Vents
 - Aromatic Duck Spring Rolls
- Glazed Belly Pork, Muscavado & Lime
- Crane Row Farm Pork, Smoked Bacon, Apple & Sage Sausage Rolls
 - Crispy Pork Terrine, Gribiche
 - (V) Minted Broad Beans on Toast
 - (V) Cauliflower Cheese Fritters
- (V) Black Olive, Gruyère Cheese & Thyme Palmiers
 - (V) Northumbrian Cheese Gougeres
- (V) Northumbrian Goats Curd & Caramelised Red Onion Tarts
 - (V) Cayenne Pepper & Parmesan Cheese Straws
 - (V) Seasonal Soup
 - (V) Tempura Atichokes, Rouille
- Chilled Spiced Plum Soup, Natural Yoghurt • Lemon Posset
- Chocolate Brownie, Filo Pastry • Summer Trifles • Mini Pavlova

Menu is a sample only: we create a seasonal one to suit your taste.
Choose one starter, main and dessert as a set menu for your function
(with vegetarian option if required). Price dependent upon selection.

Choose 4 items £15 per person (inc VAT)
Choose 6 items £20 per person (inc VAT)
Choose 8 items £25 per person (inc VAT)

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Choose 6 items £14 per person (inc VAT)
Choose 8 items £16 per person (inc VAT)
Choose 10 items £18 per person (inc VAT)
Choose 12 items £20 per person (inc VAT)

LAYOUT

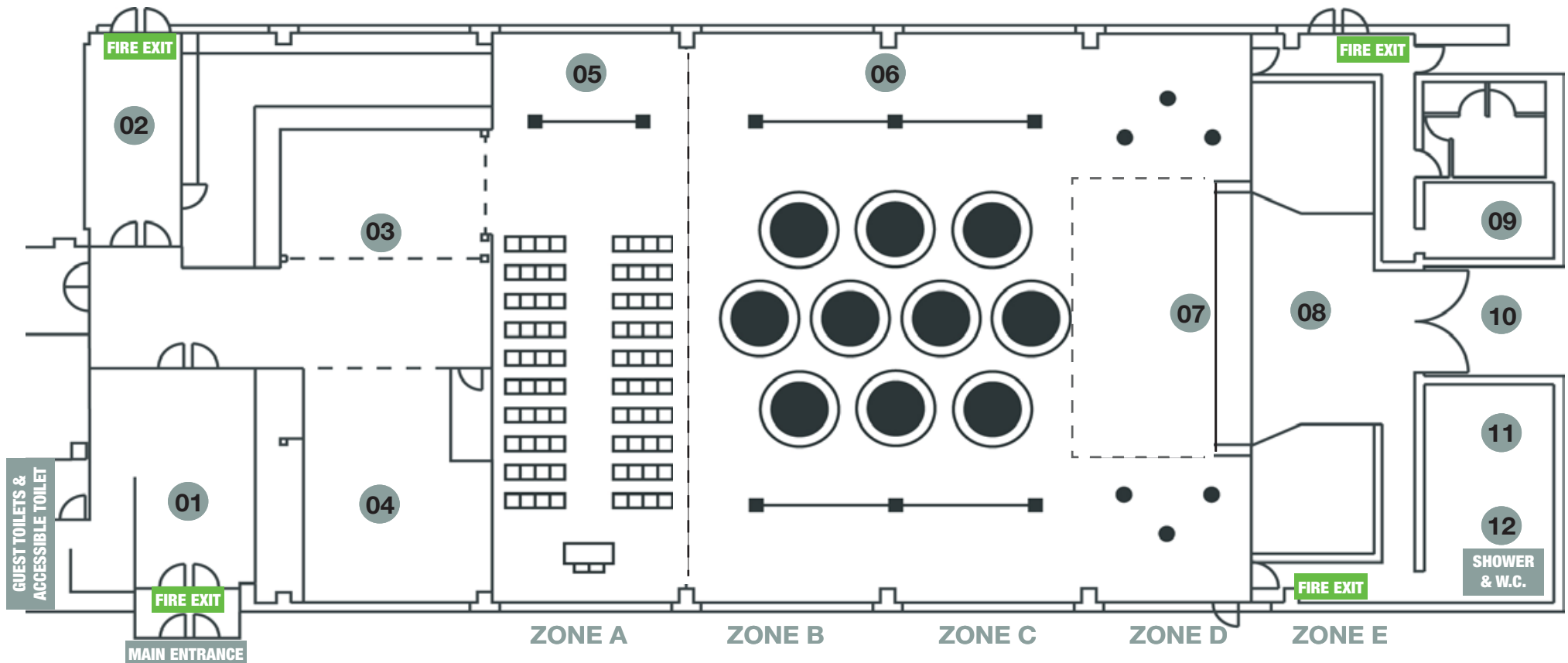
- 01. ENTRANCE FOYER
- 02. LINK TO GALLERY
- 03. BAR & LOBBY
- 04. THE LOUNGE

- 05. PARTITIONED SPACE (OPTIONAL)
- 06. MAIN FUNCTION SUITE
- 07. DANCE FLOOR AREA
- 08. STAGE & STAGE APRON

- 09. STORAGE
- 10. LOADING BAY
- 11. GREEN ROOM
- 12. PRIVATE SHOWER & WC

CEREMONY & RECEPTION

- PARTITIONED SPACE FOR 80-120 CHAIRS (PLUS MORE SPACE IN BAR & LOUNGE)
- SUGGEST BANQUETING SPACE FOR 80-150 (MAX 10 PER TABLE)
- DANCE FLOOR & STAGE FOR BAND/DJ
- POSEUR TABLES



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RECEPTION / BANQUETING / PARTY

- SUGGEST BANQUETING SPACE FOR 150-200 (MAX 10 PER TABLE)
- DRINKS RECEPTION IN PARTITIONED SPACE
- DANCE FLOOR
- STAGE FOR BAND / DJ
- POSEUR TABLES

