

DRINKS RECEPTIONS |



Unwind after a busy day and treat your colleagues, clients and friends to an exciting gallery experience with drinks and canapés amongst the art. Our spacious and inspiring gallery spaces are available to hire for drinks receptions from 5 pm.

Whether you are celebrating business success, enticing new clients, or entertaining friends, the gallery makes the perfect backdrop for your evening function, guaranteed to impress your guests. It's a setting like no other in Newcastle.

For a gallery drinks reception evening, we offer private access to the entire upper floor of the gallery, with all the artwork left in place, accompanied by a full bar and tempting canapés.

For larger networking, presentation, black tie dinner or corporate party, we offer a stunning alternative: **The Biscuit Room**. Beautifully built and lavishly presented, this venue accommodates up to 300 seated guests in style and comfort. The Biscuit Room can be hired during the day as well as evening, seven days a week, and offers a full bar service and extensive catering.

SAMPLE MENUS



THE BISCUIT FACTORY

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 Rillettes, 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

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

LATE SUPPER DISHES

Ideal for feeding hungry evening guests

Hot Sandwiches with Chips
(choose one option below)

- *slow cooked beef, onion gravy*
- *sliced pork, sage gravy, apple sauce*
 - *smoked bacon*
 - *fish finger*

Mini Fish & Chips in Cones

Chicken Goujons & Chips

Cheese, Crackers, Chutneys

Charcuterie Board

Antipasto Board

Focaccia Pizza Selection

Sandwich Buffet

Choose 4 items £10 per person (inc VAT)
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)

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

Select one option for your function.

Guide Price: £5 to £8 per person.

Price dependent upon selection.

DRINK |



We are fully licensed and serve a wide range of sparkling and table wines, spirits, cider, bottled beers and lagers at attractive prices. Or you might prefer Pimms, mulled wine, cocktails or a keg of real ale. Non-alcoholic options, fruit juices, mineral water, teas & coffees are also available. Here's a selection (please note, prices & products may vary):

SPARKLING

Ca'del Console Prosecco, Extra Dry, Italy	£23.00 per bottle
Prosecco Sylvos, Le Colture Brut NV, Italy	£26.00 per bottle
Delamotte Brut NV Champagne, Village Le Mesnil, France	£49.00 per bottle

WHITE

La Brouette Blanc, Producteurs Plaimont, Gascony, France	£17.50 per bottle
Pinot Grigio, Montevento, Veneto, Italy	£19.00 per bottle
Sauvignon Blanc, Panul Estate, Central Valley, Chile	£21.00 per bottle

RED

La Brouette Rouge, Producteurs Plaimont, Gascony, France	£17.50 per bottle
Merlot, Panul Estate, Central Valley, Chile	£21.00 per bottle
Malbec, Chamuyo Estate, Mendoza, Argentina	£29.00 per bottle

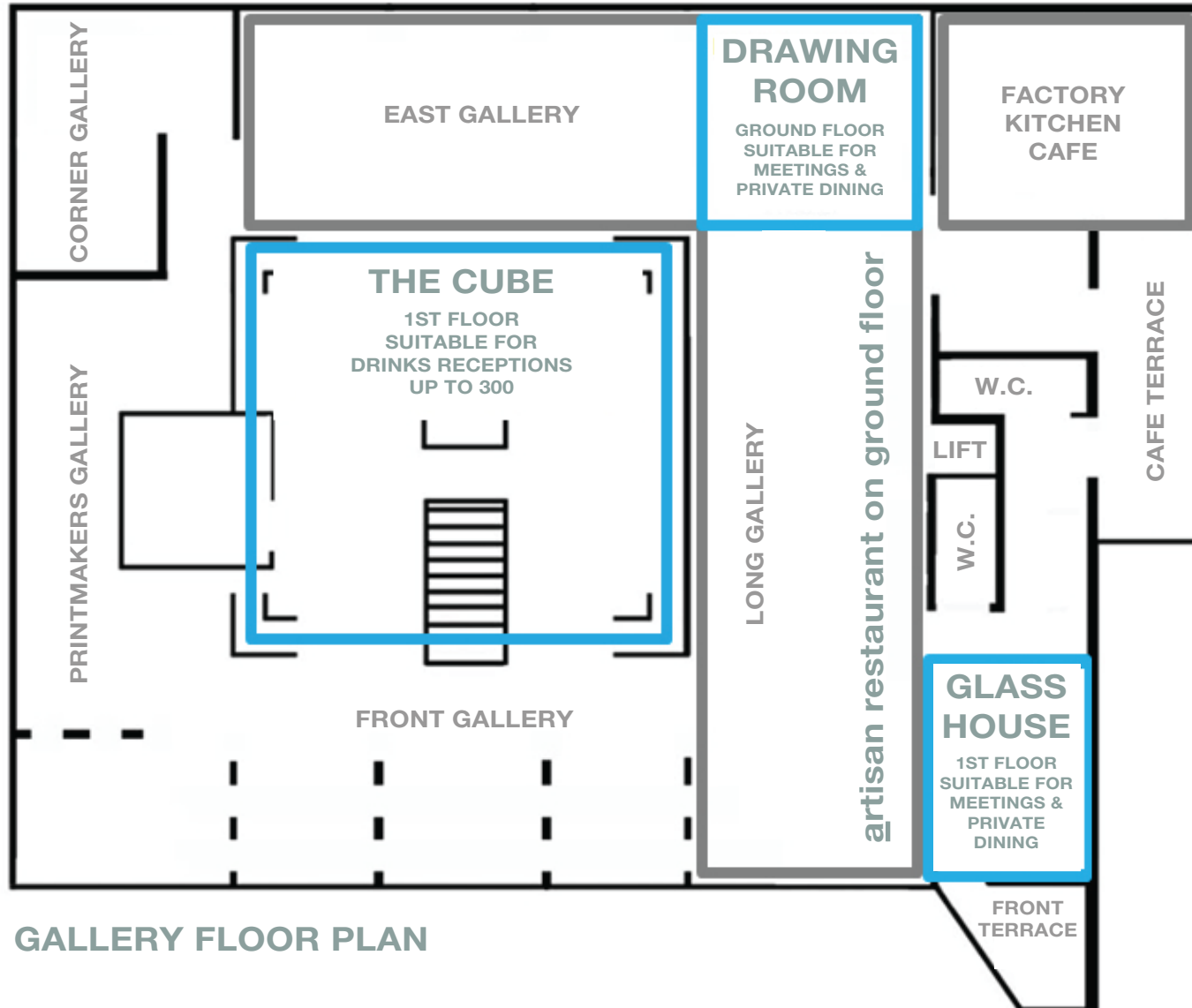
ROSÉ

La Brouette Rose, Producteurs Plaimont, Gascony, France	£17.50 per bottle
Pinot Grigio Blush, Montevento, Veneto, Italy	£19.00 per bottle

GALLERY



THE BISCUIT FACTORY



GALLERY FLOOR PLAN

BISCUIT ROOM

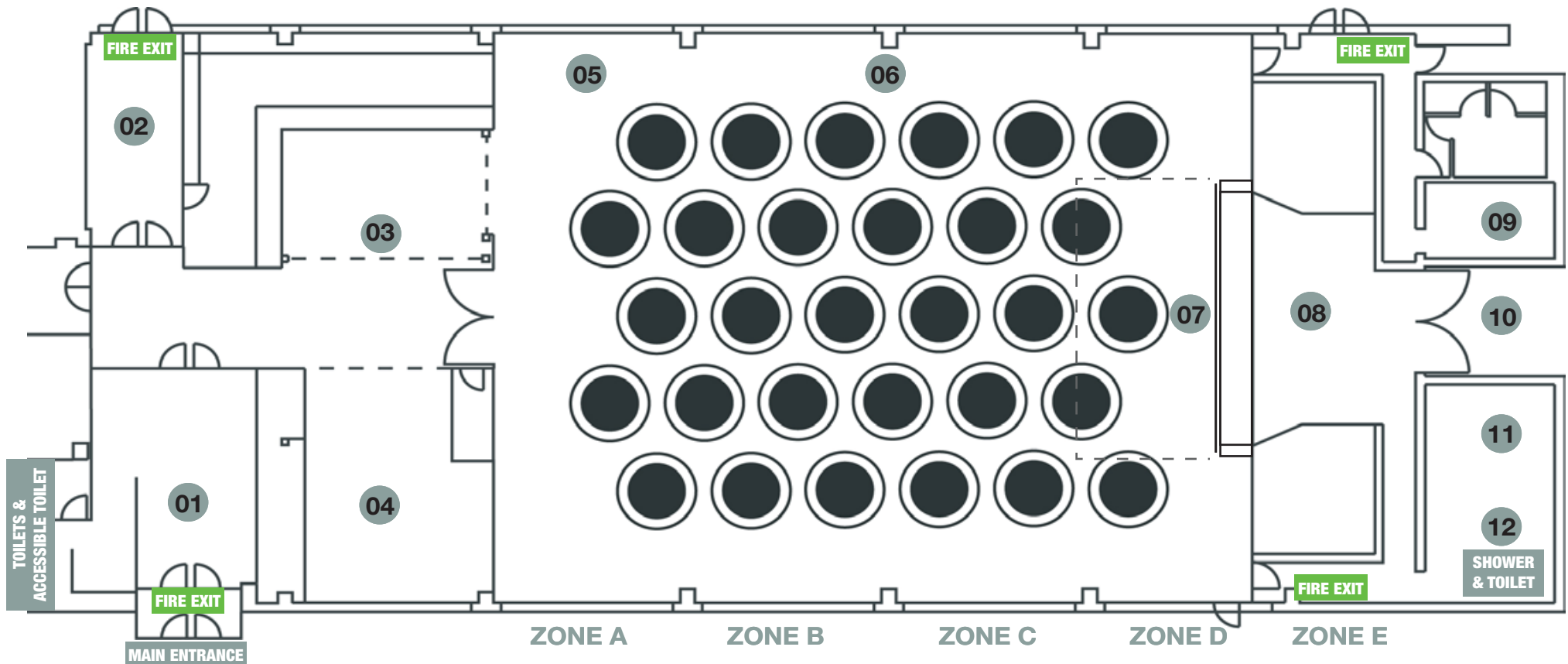
01. ENTRANCE FOYER
02. LINK TO GALLERY
03. BAR & LOBBY
04. THE LOUNGE

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. SHOWER & TOILET

BANQUETING (LARGE)

- BANQUETING SPACE FOR 200-280 (MAX 10 PER TABLE)
- EVENING DRINKS RECEPTION IN ART GALLERY
- OPTIONAL USE OF DANCE FLOOR
- STAGE FOR BAND / DJ
- POSER TABLES



BISCUIT ROOM

- 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. SHOWER & TOILET

RECEPTION / BANQUETING (SMALL)

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

