

# Day Delegate Packages

## Day Delegate Package 1

£35 per delegate plus VAT

Room hire.  
Unlimited servings of tea, coffee and biscuits.  
Sandwich lunch served with crisps.  
Sweet option as dessert.  
Selection of fruit.  
Jugs of water on the table.  
Pads and pens.  
Flipchart.

## Day Delegate Package 2

£41 per delegate plus VAT

Room hire.  
Unlimited servings of tea, coffee and biscuits.  
Buffet lunch.  
Selection of fruit.  
Jugs of water on the table.  
Pads and pens.  
Flipchart.

## Day Delegate Package 3

£46 per delegate plus VAT

Room hire.  
Unlimited servings of tea, coffee and biscuits.  
Hot and cold buffet lunch.  
Selection of fruit.  
Jugs of water on the table.  
Pads and pens.  
Flipchart.

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Available at

- Discovery Museum
- Great North Museum
- Laing Art Gallery
- South Shields Museum & Art Gallery
- Segedunum Roman Fort, Baths & Museum



# Conference Catering

## Conference Package

£11.95 per person

Tea, coffee and biscuits on arrival.

Tea, coffee and biscuits mid morning.

Sandwiches, crisps and dessert for lunch served with jugs of water.

Tea, coffee and biscuits mid afternoon.

## Enhance your package with the following options.

### Morning arrival

Bacon, sausage and egg stotties £2.95 per person

Selection of pastries £1.50 per person

### Lunch

Soup and roll £3.95 per person

Selection of cocktail sandwiches £2.95 per person

### Afternoon enhancements

Tray bakes £1.50 per person

Cakes £2.50 per person

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### **Finger Buffet A 7 items £16.95**

Selection of cocktail sandwiches.  
Potato wedges.  
Vegetable samosa.  
Marinated chicken drumsticks.  
Cheese and tomato mini pizza.  
Quiche portion.  
Assorted tea fancies.

### **Finger Buffet B 10 items £19.95**

Selection of cocktail sandwiches.  
Potato wedges.  
Mini chicken and mushroom pies.  
Vegetable samosa.  
Marinated chicken drumsticks.  
Baby back ribs.  
Cheese and Tomato mini pizza.  
Quiche portion.  
Blueberry and chocolate muffins.  
Assorted tea fancies.

### **All additional lunch items below are a £1.95 enhancement each**

Oven baked potato skins with sour cream and chive sauce. (V)  
Filo savoury lattice with a spinach and leek or tomato and vegetable filling. (V)  
Spicy hot chicken wings.  
Crisps, nuts, pickles.  
Blueberry and chocolate mini muffins.  
Fresh fruit platter.

### **All additional lunch items below are a £2.95 enhancement each**

Skewered king prawns.  
Duck spring roll.  
Thai fish cakes with chilli dip.  
Mini mince pies.  
Cornish pasties.  
Spicy hot chicken wings.  
Scones with jam and cream.



### **Beverages**

Jugs of fresh orange juice (1 litre) £5.50 per jug.  
Jugs of cordial (1 litre) £3.35 per jug.  
Bottles of mineral water £4.20 per bottle.

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# Conference & Dining

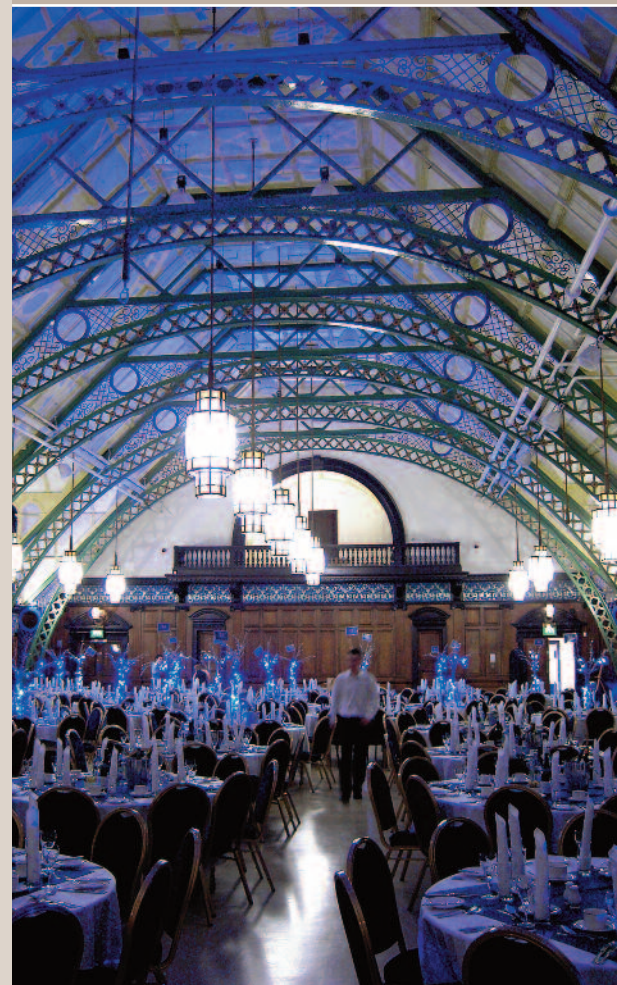
## The Perfect Event

We've got the perfect mix of ingredients to make your conference or event stand out from the crowd. From canapé receptions to working lunches, from afternoon cream teas to black-tie dinners, we source the best ingredients to help you create a perfect event.

The event management and catering services are provided by our prestigious in-house caterer, Sodexo Prestige.



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# Canapés

## A selection of hot and cold canapés

A choice of four canapés **£7 per person.**

A choice of eight canapés **£15 per person.**

**Each additional canapé option: £2.**

### Cold

Quails eggs with smoked paprika and celery salt.  
English ploughman's with Newcastle Brown Ale chutney.  
Cherry tomato, buffalo mozzarella and basil skewers. (V)  
Potato and pea frittata with salsa rosso. (V)  
Beetroot rosti with smoked salmon and crème fraîche.  
Tuna niçoise in a filo cup.  
Smoked salmon blinis with sour cream.  
King prawn cocktail with tomato mayonnaise dip.  
Carpaccio of beef on a parmesan sable biscuit.  
Chicken roulade with soft herb and tomato confit.  
Country game pâté on brioche with red onion chutney.  
Sweet baby melon with Parma ham.

### Hot

Red onion and apple rarebit. (V)  
Chive gougere with gruyere cheese. (V)  
Tomato and basil soup sip with cheese sticks. (V)  
Artichoke and blue cheese crostini. (V)  
Baby fish pies with cheesy mash.  
Salmon teriyaki skewers with ginger and soy dip.  
Thai fish cakes with sweet chilli dip.  
Baby bangers with soft butter mash.  
Mini Yorkshire pudding, with beef and horseradish.  
Chicken satay with peanut sauce.  
Lamb kofta brochette with minted yoghurt dip.

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# Locally Themed Dinner Menu Selector

## Locally Themed Dinner

£32.95 per person.

### To Start (choose one)

Northumberland vegetable broth.  
Served with a home made mini stottie.

Broccoli and Swaledale cheddar cheese soup.  
Served with a home made mini stottie.

Heritage potato and chervil soup.  
Served with a home made mini stottie.

### To Follow (choose one)

Corn-fed chicken supreme with mushroom sauce.  
Gratin dauphinois and a panache of fresh vegetables.

Slow braised beef in Newcastle Brown Ale sauce.  
Fondant potato and chunky vegetables.

Northumberland minted lamb rump with minted gravy.  
Cider fondant potato and root vegetables.

Whitby herb crusted cod with bubble and squeak with  
saffron cream. (V)

Local wild mushroom and parmesan risotto with herb oil. (V)

### Afters (choose one)

“Stottie” bread and butter pudding with vanilla custard.  
Local strawberry cheesecake and macerated berries.  
Chocolate crème brûlée with a sable biscuit.

Freshly brewed tea and coffee.

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# Suggested Dinner Menus

## Dinner Menu A

£31 per person.

Home made chunky vegetable soup with a fresh home made bread roll. (V)

Supreme of corn fed chicken, green panache vegetables, creamy mashed potatoes and wild mushroom sauce.

Sicilian lemon tart with macerated berries and soft whipped cream.

Freshly brewed coffee.

## Dinner Menu B

£34.45 per person.

Smooth chicken liver terrine with red onion chutney and toasted brioche bread.

Slow roasted minted rump of lamb, steamed root vegetables, parsley crushed new potatoes and red currant demi glace.

Warm chocolate fondant with crème anglaise.

Freshly brewed coffee.

Alternatively, we are happy to work with you to create a bespoke menu.

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# Bowl Food

**4 bowls per person** (minimum)  
£15 per person, £4 per person per additional bowl.

## Hot

Roasted butternut squash risotto. (V)  
Sweet chilli prawns and rice.  
Beef stroganoff with crème fraîche.  
English shepherds pie.  
Thai green prawn curry with fragrant rice.  
Beef in Brown Ale sauce with root vegetables.  
Mushroom risotto with shaved parmesan. (V)  
Coq au vin with potato.

## Cold

Mozzarella, basil and tomato salad with balsamic dressing. (V)  
Crab and melon salad, with crème fraîche and fresh herbs.  
Potato salad with sliced smoked salmon and whole grain mustard mayonnaise.  
Chicken Caesar salad with garlic croutons.  
Traditional greek salad. (V)  
Crayfish and crab meat on rocket leaves.

## Dessert

Selection of ice creams.  
Mini chocolate mousse pots.  
Raspberry crème brûlée.  
Bread and butter pudding.  
Lemon and bay leaf posset.

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For a celebration with a difference, why not try our amazing bowl food? All of the following suggestions are served in individual china bowls that are designed to fit into the palm of your hand.

