

NAME: CONTACT NUMBERS: 0191 Today's date: .08
DATE OF THE EVENT: A day in 2008 (TBC) TIME: To be confirmed
APPROX NUMBER OF GUESTS: approximately for the daytime reception and for the evening party
OCCASION: Wedding reception and evening Party

I have pleasure in enclosing some general information and menus for your wedding party on any given date / day in 2008, for approximately guests day reception and for the evening party.

- Room Hire Charge £
- Deposit of £ for the confirmation of the booking. The balance to be settled by two months in advance of the date and the remainder of the bill (if any) to be settled on the evening.
- Service Charge of 10% will apply to your party.
- Select set menus for various prices per guest are enclosed & the buffet menu for various prices per guest is enclosed too. Please note these are sample prices and the menus can be arranged as per your request.
- Your Daytime tables for the meal will be set as per our discussions on the ground floor of the restaurant by the large patio windows overlooking the river Tyne. The evening set up will also takes place at the ground floor private to your party, plus the terraces, for alfresco drinks.
- You are arranging the food pre-order for all the guests on the day time reception & you may arrange table settings with the name of the guests and their choice of the meal for a more efficient service. If you supply a hand written order of seating, I will place them on large table plan for directing the guests to their seats.
- **For your wedding party it is envisaged the following:**
 - The guests will be arriving to a Champagne reception
 - Arriving betweenpm andpm.
 - The meal forpm and there after the speeches and thanks
 - (Champagne or bottles of wine and some other requested drinks to be served just before the speeches for the toast and relaxing after).
 - At aboutpm &pm the guests will either move to the back room or the terraces (weather permitting) for drinks or they may depart for freshening up, returning by toish.
 - The rest of the guests will remain in the restaurant.
 - Frompm my team will alter the room to the buffet style for the evening.
 - DJ to be in to set up frompm. Start playing from (back ground music), then disco.
 - For the evening the guests will pay for drinks throughout.
 - You can arrange the balloons and flowers and the DJ or we would be delighted to look after this on your behalf within a give budget.

I trust this meets your approval. I still welcome meeting you all in person so we can discuss all possibilities and finer details. If you wish to discuss any area further, Please do not hesitate to contact me on 0191477 7070 or 07711 610372.

Ali
Managing Director

Select Menu for £

(((This style of serving outstanding food is aimed at gatherings which emphasises on guests taking their time in enjoying excellent varied food at leisure, carrying out conversation, rather than driven by each course of the meal. Hence the only course the guests have to decide on is the main course. Finally when the cheese gets served, the desserts will not be cleared, which allows the guest to get up from their seat, mingle and wherever they seat, they will still enjoy a perfect end to their meal.)))

To Start With

Antipasto La Riviera on Platters

Mouth-watering platters of cold Italian starters to be placed on the tables for the guests to enjoy at leisure, to include

- * Italian cured meats, Paté and Duck
- * mixture of Smoked Salmon, Greenland Prawns
- * Mozzarella Cheese

Salads and Fruits, Tomato, marinated vegetables, melons & other fresh fruits

The Main Event

Filleteo al Agnello

Prime Fillet of Angus Beef, Welsh Lamb cutlet, golden Potato Rosti & Red Wine sauce

Filleteo Aragosta (£10 suppliment)

Fillet of Beef with half Lobster, King Prawn with Herb White Wine & Garlic sauce

Chef's Fish Creation

A trio of fish, Seabass, Salmon and Monkfish, topped with Scallops and King Prawn with a mouth-watering garlic and butter sauce.

Roasted Mediterranean Vegetable Tart (V)

A pastry case with an assortment of Peppers, Courgettes, Onions, Mushrooms, Sun dried Tomatoes, Herbs & Olives, served with a Tomato & Beetroot salad

Dessert Platters

Platters of dessert selection, to be placed on the tables for the guests to enjoy at leisure

To finish with

CHEESE BOARD PLATTERS

With Crackers, Chutney, Apple & Celery

Coffees

Freshly Brewed Filter Coffee

Select 3 Course Menu for £ per guest

To Start With

Insalata Aragusta

Lemon dressed Lobster, White Snow Crab with tomato & beetroot salad

Anatra

Aromatic Duck, ripped leaves served with cucumber & Leek salad

Melon & Parma Ham

Sweet Galia Melon, Parma Ham and a Fig & ginger syrup

Salmon Affumicare

Smoked Salmon, Greenland Prawns bound in Mary Rose Sauce on Cucumber ribbons & ripped leaves

Fegato

Pan-fried Chicken Livers with onion, Sage, Smoked Bacon, Red Wine sauce

Coquilles

Seared King Scallops, baby leaf spinach and Garlic, Lemon & Caviar Valouté

Gamberetto al' Aglio

Butterfly King Prawn's in butter, Garlic, White Wine & Parsley sauce

Melanzana

Aubergine with Napoli sauce, Parmesan, melted Mozzarella & Basil, oven baked

The Main Event

Pollo Gamberto

Chicken breast & King Prawns, coated in a Cream, Brandy & Lobster sauce

Anatra Teriyaki

Marinated Barbarie duck breast, pineapple, spring onion, roasted red peppers and lime

Agnello

Rack of Lamb on a creamed chive potato with a Rosemary and Garlic scented

Red Wine sauce

Filletto al Riviera

Fillet Steak, Wild Mushrooms, Bacon, onions and diced Potatoes in a Red Wine sauce

Branzino

Fillet of wild sea bass, collie flower puree' and creamed Baby leaf Spinach

Gamberto Zanzarro

King Prawns in garlic, Spring Onion, fresh Coriander, Ginger with a timbale of basmati Rice

Mixed Tempura Vegetable Salad (V)

Selection of Peppers, Baby Corn, Cauliflower, Green Beans and Carrots in a Tempura Batter on tomato salad

The Best Part

CHEF'S CHOCOLATE FONDANT

Warm chocolate sponge with chocolate centre served with ice-cream

CHOCOLATE PROFITEROLES

Filled with Cream, coated in Chocolate

ITALIAN LEMON MERINGUE TORTE

Glazed with Lemon Cello

CHOCOLATE ORANGE CAKE

Orange sponge laced with a Grand Marnier Chocolate Sauce

CHOCOLATE MOUSSE TORTE

Dark Chocolate Mousse, sponge with Black Cherry Syrup

LEMON CHEESE CAKE

With a Lemon glaze

STICKY TOFFEE PUDDING

In a warm Caramel Sauce with ice-cream

To finish with

CHEESE BOARD PLATTERS

With Crackers, Chutney, Apple & Celery

Coffees

Freshly Brewed Filter Coffee

Select 3 Course Menu for £ per guest

To Start With

Insalata Aragusta

Lemon dressed Lobster, White Snow Crab with tomato & beetroot salad

Melon & Parma Ham

Sweet Galia Melon, Parma Ham and a Fig & ginger syrup

Salmon Affumicare

Smoked Salmon, Greenland Prawns bound in Mary Rose Sauce on
Cucumber ribbons & ripped leaves

Fegato

Pan-fried Chicken Livers with onion, Sage, Smoked Bacon, Red Wine sauce

Gamberetto al' Aglio

Butterfly King Prawn's in butter, Garlic, White Wine & Parsley sauce

Formaggio (V)

Baked Goats Cheese on Mediterranean vegetables with red onion & endive salad & basil oil

Risotto Pollo con Funghi

Chicken, onion and mushrooms bound in a Mascarpone Cream Sauce

Melanzana (V)

Aubergine with Napoli sauce, Parmesan, melted Mozzarella & Basil, oven baked

The Main Event

Pollo Gamberetto

Chicken breast & King Prawns, coated in a Cream, Brandy & Lobster sauce

Agnello

Rack of Lamb on a creamed chive potato with a Rosemary and Garlic scented Red Wine sauce

Filetto Wellington

Fillet of beef wrapped in mushroom and liver pâté, lattice pastry served with a red wine Madeira sauce

Filetto / Agnello

Prime Fillet of Angus Beef, Welsh Lamb cutlet, golden Potato Rosti & Red Wine sauce

Filetto al Riviera)

Fillet Steak, Wild Mushrooms, Bacon, onions and diced Potatoes in a Red Wine sauce

Branzino

Fillet of wild sea bass, collie flower puree' and creamed Baby leaf Spinach

Gamberetto Zanzarro

King Prawns in garlic, Spring Onion, fresh Coriander, Ginger with a timbale of basmati Rice

Mixed Tempura Vegetable Salad (V)

Selection of Peppers, Baby Corn, Cauliflower, Green Beans and Carrots in a Tempura Batter served
on tomato salad

The Best Part

CHEF'S CHOCOLATE FONDANT

Warm chocolate sponge with chocolate centre served with ice-cream

ITALIAN LEMON MERINGUE TORTE

Glazed with Lemon Cello

CHOCOLATE MOUSSE TORTE

Dark Chocolate Mousse, sponge with Black Cherry Syrup

LEMON CHEESE CAKE

With a Lemon glaze

STICKY TOFFEE PUDDING

In a warm Caramel Sauce with ice-cream

CHEESE BOARD

With Crackers, Chutney

Select 3 Course Menu for £ per guest

To Start With

Insalata Aragusta

Lemon dressed Lobster, White Snow Crab with tomato & beetroot salad

Anatra

Aromatic Duck, ripped leaves served with cucumber & Leek salad

Melon & Parma Ham

Sweet Galia Melon, Parma Ham and a Fig & ginger syrup

Salmon Affumicare

Smoked Salmon, Greenland Prawns bound in Mary Rose Sauce on Cucumber ribbons & ripped leaves

Gamberetto al' Aglio

Butterfly King Prawn's in butter, Garlic, White Wine & Parsley sauce

Melanzana (V)

Aubergine with Napoli sauce, Parmesan, melted Mozzarella & Basil, oven baked

The Main Event

Pollo Gamberto

Chicken breast & King Prawns, coated in a Cream, Brandy & Lobster sauce

Anatra Teriyaki

Marinated Barbarie duck breast, pineapple, spring onion, roasted red peppers and lime

Agnello

Rack of Lamb on a creamed chive potato with a Rosemary and Garlic scented Red Wine sauce

Fillete al Riviera

Fillet Steak, Wild Mushrooms, Bacon, onions and diced Potatoes in a Red Wine sauce

Branzino

Fillet of wild sea bass, collie flower puree' and creamed Baby leaf Spinach

Gamberto Zanzarro

King Prawns in garlic, Spring Onion, fresh Coriander, Ginger with a timbale of basmati Rice

Monkfish Oriental

Escalope of Monkfish, crispy Noodles with a Ginger, Spring Onion & baby corn Thai seasoned sauce

Mixed Tempura Vegetable Salad

Selection of Peppers, Baby Corn, Cauliflower, Green Beans and Carrots in a Tempura Batter served on tomato salad

((All main courses will be served with a selection Mediterranean vegetables and Potatoes))

The Best Part

CHEF'S CHOCOLATE FONDANT

Warm chocolate sponge with chocolate centre served with ice-cream

ITALIAN LEMON MERINGUE TORTE

Glazed with Lemon Cello

CHOCOLATE ORANGE CAKE

Orange sponge laced with a Grand Marnier Chocolate Sauce

CHOCOLATE MOUSSE TORTE

Dark Chocolate Mousse, sponge with Black Cherry Syrup

LEMON CHEESE CAKE

With a Lemon glaze

STICKY TOFFEE PUDDING

In a warm Caramel Sauce with ice-cream

CHEESE BOARD

With Crackers, Chutney

Select Menu for £ per guest (Three Courses)

To Start With

Anatra

Aromatic Duck, ripped leaves served with cucumber & Leek salad

Melon & Parma Ham

Sweet Galia Melon, Parma Ham and a Fig & ginger syrup

Salmon Affumicare

Smoked Salmon, Greenland Prawns bound in Mary Rose Sauce on
Cucumber ribbons & ripped leaves

Fegato

Pan-fried Chicken Livers with onion, Sage, Smoked Bacon, Red Wine sauce

Formaggio (V)

Baked Goats Cheese on Mediterranean vegetables with red onion & endive salad & basil oil

Cozza Riviera

Steamed green lip Mussels with Tomato, Fresh Basil & a hint of Garlic & Chilli

Risotto Pollo con Fungi

Chicken, onion and mushrooms bound in a Mascarpone Cream Sauce

Melanzana (V)

Aubergine with Napoli sauce, Parmesan, melted Mozzarella & Basil, oven baked

The Main Event

Pollo Riviera

Char-grilled Chicken breast coated in Wild Mushrooms, Shallots & Barolo Wine sauce, laced with fresh mixed Herbs & Garlic

Pollo Gamberto

Chicken breast & King Prawns, coated in a Cream, Brandy & Lobster sauce

Agnello

Rack of Lamb on a creamed chive potato with a Rosemary and Garlic scented
Red Wine sauce

Pork Stincotto

Braised pork shin, colcannon potato with a cider & sage sauce

Filletto al Riviera

Fillet Steak, Wild Mushrooms, Bacon, onions and diced Potatoes in a Red Wine sauce

Branzino

Fillet of wild sea bass, collie flower puree' and creamed Baby leaf Spinach

Monkfish Oriental

Escalope of Monkfish, crispy Noodles with a Ginger, Spring Onion & baby corn
Thai seasoned sauce

Mixed Tempura Vegetable Salad (V)

Selection of Peppers, Baby Corn, Cauliflower, Green Beans and Carrots in a Tempura Batter served on tomato salad

((All main courses will be served with a selection Mediterranean vegetables and Potatoes))

The Best Part

CHEF'S CHOCOLATE FONDANT

Warm chocolate sponge with chocolate centre served with ice-cream

ITALIAN LEMON MERINGUE TORTE

Glazed with Lemon Cello

CHOCOLATE ORANGE CAKE

Orange sponge laced with a Grand Marnier Chocolate Sauce

CHOCOLATE MOUSSE TORTE

Dark Chocolate Mousse, sponge with Black Cherry Syrup

PANACOTTA

With a strawberry compote

STICKY TOFFEE PUDDING

In a warm Caramel Sauce with ice-cream

Select Menu for £ per guest (Three Courses)

To Start With

Mozzarella Tricolour (V)

Baby Mozzarella, Beef Tomatoes, sliced Avocado, Iceberg and Basil dressing

Insalata Romana (V)

Feta Cheese, Black Olives, Cherry Tomatoes, Red Onions, cucumber & Tzatziki dressing

Pâté Della Casa

Chicken Liver pate' infused with Orange served with herb toast & onion marmalade

Baked Mozzarella

Baby mozzarella wrapped in Parma ham with beef tomato, garlic mayo and rocket salad

Fungi (V)

Button Mushrooms in creamy garlic, white wine sauce served on crispy Ciabatta

Zuppa del Giorno

Freshly prepared Soup of the day

The Main Event

Penne Pollo e Asparagie

Grilled Chicken, Asparagus, onions & Mushrooms infused with Tomato, herbs & Garlic

Pollo Riviera

Char-grilled Chicken breast coated in Wild Mushrooms, Shallots & Barolo Wine sauce, laced with fresh mixed Herbs & Garlic

Char-grilled Sirloin Steak

Served with sautéed Cherry Tomatoes, Onions & Mushrooms

Filletini

Medallion of beef with horseradish and juniper berry sauce

Cod Fresco

Crispy battered cod, sugar snap, asparagus salad and a honey mustard & lemon dressing

Salmoné

Baked Salmon Fillet with poached egg, crispy bacon and whole grain mustard ju's

Roasted Mediterranean Vegetable Tart (V)

A pastry case with an assortment of Peppers, Courgettes, Onions, Mushrooms, Sun dried Tomatoes, Herbs & Olives, served with a Tomato & Beetroot salad

((All main courses will be served with a selection Mediterranean vegetables and Potatoes))

The Best Part

CHEF'S CRÈME BRULEE

PANACOTTA

Served with a strawberry compote

PASSION FRUIT AND PEACH YOGHURT

For a light and refreshing dessert

CREPE SUZETTE

Pancakes in a orange and brandy syrup

STICKY TOFFEE PUDDING

In a warm caramel sauce served with ice-cream

CHOCOLATE PROFITEROLES

Filled with cream, coated in chocolate sauce

ITALIAN LEMON MERINGUE TORTE

Sweet pastry base with lemon custard topped with meringue

TIRIMASU

Layers of coffee flavoured sponge and Mascarpone cream

SORBETS

Lemon

ICE CREAMS

Strawberry Vanilla

Children's menu £..... per guest

***Crispy Potato Wedges with Garlic Mayonnaise, tomato sauce or Sour cream dip
or**

*** Soup of the day (tomato) x1**

Then

*** Tomato & Cheese Pizza Slice with chips x6
or**

*** Home made Burgers with Chips and tomato ketchup x3**

Then

**Ice Cream
Strawberry, Chocolate, or Vanilla x9 mixed**

Buffet selections 1 for the evening £ per guest

The main display (Centre piece)

1. Whole dressed Wild Salmon surrounded with Mussels, Prawns, Crab sticks and other seafood Cocktail on a bed of Blue Jelly.

Cold Selection

1. Champagne poached Chicken glazed with Asparagus
2. Hand carved home cooked Honey & Mustard glazed Ham
3. Asparagus & Mushroom Salad
4. Minted Potato & Smoked Bacon Salad
5. Pasta Salad
6. Mixed Leaf & Watercress Salad
7. Bread Basket with a choice of Mediterranean flavours
8. Three delicious choices of Chicken, Sweet "n" Sour, Yoghurt & Cajun Spice, Garlic & Rosemary
9. A platter of cold Meats including:
 - i. Mortadella Rolls,
 - ii. Salami Milano,
 - iii. Parma ham & Melon,
 - iv. Honey Roast ham & Pineapple
10. Small Smoked Salmon Cream cheese & Chive Roulades
11. Selection of continental Bruschettas topped with:- (Possible V)
 - i. Home made chicken liver & duck pate'
 - ii. Beef Tomato & asparagus with melted cheese
 - iii. Ricotta cream cheese, roasted peppers & oregano
 - iv. Diced Plum tomato, ripped basil, olive oil, garlic
 - v. Parma ham and mortadella.

Hot Selection

1. Chicken a la King with Baby Sweet corn
2. Courgette & Leek Ragout, with Eastern Spices (V)
3. Saffron scented & buttered Basmati Rice (V)

Desserts

1. White Chocolate Profitoroles tower with spun Sugar
2. A selection of miniature sweets with Wild Berry Cake, Chocolate Cake, Amaretto Torte and Lemon mousse Cake all displayed on mirrors
3. Selection of continental Cheeses served with Grapes, apples and Sweet Onion Chutney, accompanied with crackers and all displayed on mirrors

Buffet selections dishes 2
£ for savoury choices
£ to include desserts

Cold Selection

1. King size Vol-au-vent filled with a selection of toppings
 - i. Egg, Tomato & Chive Mayonnaise
 - ii. Royal Greenland Prawns bound in a Marie Rose Sauce
 - iii. Tuna & Tomato bound with Mayonnaise
 - iv. Tomato, Mozzarella & fresh Basil lashed in Olive Oil & a hint of Garlic
 - v. Home made Duck & Chicken Liver Pate scented with Orange
2. Oriental Crispy Wontons & Spring Rolls served with Chilli Dip
3. Finger licking choice of:-
 1. Cola batted fish nuggets
 2. Garlic & Herb Chicken Strips
 3. Breaded Thai Fish Cakes
 4. Golden Fried Button Mushrooms
 5. B.B.Q Chicken Wings
4. Savoury Vegetables in crispy Filo Pastry (V)
5. Golden fried Dim Sums
6. Roasted Pepper & Saffron Rice Salad
7. Pasta Salad
8. Mixed Leaf & Watercress Salad with Yogurt
9. Bread Basket with a choice of Mediterranean flavours
10. Three delicious choices of Chicken, Sweet "n" Sour, Yoghurt & Cajun Spice, Garlic & Rosemary
11. Skewered Chicken pieces coated in Satay Sauce
12. Jacket Potato Portions filled with a choice of Chilli Con Carne, Coleslaw or Cheese (Possible V)
13. Selection of continental Bruschettas topped with:- (Possible V)
 - i. Home made chicken liver & duck pate'
 - ii. Cherry Tomato & asparagus with melted cheese
 - iii. Ricotta cream cheese, roasted peppers & oregano
 - iv. Diced Plum tomato, ripped basil, olive oil, garlic
 - v. Honey roast ham and Peas pudding

Hot Selection

1. Hot Beef Navaron in a creamy mushroom & Red wine sauce
2. Sautéed garlic mushrooms (V)
3. Saffron scented Basmati Rice (V)

Desserts

4. Chocolate Profitoroles tower
5. A selection of miniature sweets with Wild Berry Cake, Chocolate Cake, Amaretto Torte and Lemon mousse Cake all displayed on mirrors

For the estimate calculations I have presumed
 guests for the day reception and guest for the evening party
 I have also calculated on the basis of £ food menu and £ buffet
 menu and champagne £ per bottle
 and wines of average cost of £ per bottle.
 The details can be altered at a later stage as per need.

Total estimate of costs for the happy occasion,
..... guest for the day and guests for the evening

Food x £.....	Day reception	£ 00
 x £.....	Eve buffet	£ 00
Drinks x Champagne @ £		£ 00
 x wine for the meal @ £....		£ 00
Any soft drinks and still and sparkling water			£ 00
Room hire			£ 00
Sub total Approx			£ 00
Serv. Charge @ 10% (discretionary)			£ 00
		Total	£ 00
Additional costs			
		Flowers (approx)	£ 00
		Balloons	£ 00
		DJ	£ 00
		Grand Total of	£ 00