

Functions at Wallsend Hall

Day time Functions (all prices are per person)

Baby Showers-Christenings-Funerals

Cold or Hot Buffet including Tea & Coffee,,White Table Linen and Background Music, Plus Fully Licensed Bar.

Min of 50 + Guests £17

Min of 75 + Guests £15

Min of 100 + Guests £13

Afternoon Tea Functions (all prices are per person)

Including Tea & Coffee,,White Table Linen and Background Music, Plus Fully Licensed Bar.

Min of 50 + Guests £20

Min of 75 + Guests £18

Min of 100 + Guests £15

Evening Functions (all prices are per person)

Birthdays-Engagements-Retirements-Charity-Dinner etc

Cold or Hot Buffet, White Table Linen, Resident Dj, Candelabras, Plus Fully Licensed Bar.

Min of 50+ Guests £22

Min of 75+ Guests £20

Min of 100+ Guests £17

Seated 3 Course Evening Meal

Including Tea & Coffee,,White Table Linen, Resident Dj, Candelabras, Plus Fully Licensed Bar.

Min of 50+ Guests £39

Min of 75+ Guests £37

Min of 100+ Guests £34

Canapés

(Please pick four options)

Smoked Salmon, Lemon & Chive

Northumberland Pulled Sweet Chilli Beef & Horseradish Cream

Smooth Pork Pate with Local Pease Pudding

Sun-blushed Tomato, Red Onion & Olive Bruschetta (V)

Whipped Feta & Red Onion Jam (V)

Mini Honey Mustard Sticky Sausage Skewers

Thai Chicken Skewers with Sweet Chilli Glaze

Mini Cheese & Pancetta Bake & Homemade Chutney

£8 per head

Buffet Menu Selection

Hot Buffet

(Please pick two options)

Chilli Con Carne, White Rice

Three Bean Chilli, White Rice (V)

Mild Chicken Curry & Coriander, White Rice & Mini Herb Naan

Roast Vegetable Tikka Masala, White Rice & Mini Herb Naan

Traditional Lasagne, Roasted Baby Potatoes & Mixed Leaf Salad

Roast Vegetable Lasagne, Roasted Baby Potatoes & Mixed Leaf Salad (V)

Slow Cooked Northumberland Beef, Mushrooms, Red Wine & Creamy Mash

Pulled Pork or Chicken Buns, Herb Stuffing, Gravy & Potato Wedges

Vegetarian Pattie, Sweet Chilli, Rocket & Potato Wedges (V)

Cold Buffet

A selection of our daily Sandwiches, mixture of fillings in White & Brown sliced Bread

Fresh Mini Tortilla Wraps, mixture of fillings

Selection of our daily Savouries including Mini Quiches, Rolls, Pies & Bites

Variety of Crisps

Oriental Selection

Bhajis, Spring Rolls & Samosas

Mixed Flavoured Chicken Skewers

Homemade mini Cake Bites

Afternoon Tea Menu

Free Range Egg Mayonnaise & Wild Cress
Wiltshire Ham & Mustard Grain Mayo
Red Leicester & Spring Onion
Salmon & Cucumber

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Selection of Mini Quiches
Mini Pork Pies
Mini Cheese & Onion Rolls

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Fruit Scone, Clotted Cream, Butter & Preserve
Victoria Sponge
Double Chocolate Brownie
All Butter Flapjack

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Tea & Coffee

3 Course Evening Meal

Traditional Prawn Cocktail
Seasonal Chunky Vegetable Soup, Mini Loaf & Butter (V)
Farmhouse Pate, Homemade Chutney, Mini Olive
Oil Toasts & Balsamic Baby Leaf
Honeydew Melon, Parma Ham & Rocket
Tomato, Red Onion, Mozzarella & Basil Salad
with Pea-shoots & Balsamic Glaze (V)

Sage Roasted Chicken Breast & Pan Jus
Roast Topside of Beef, Yorkshire Pudding & Horseradish
Roast Chicken wrapped in Prosciutto with a Red Wine Sauce
Roast Vegetable Tart topped with Feta, Cherry Tomatoes & Balsamic
Rocket (V)
Northumberland Roast Pork, Cider Reduction & Apple Compote
Roast Vegetable, Tomato & Chickpea Tagine with Coriander & Cous
Cous (V)

Vanilla Pod Cheesecake, Berry Coulis
Double Chocolate Brownie, Fresh Pouring Cream
Traditional Profiteroles, Chocolate Sauce
Milk Chocolate Mousse, Shortbread
Lemon Tart, Berry Compote

***All main courses served with Rosemary Roasted New Potatoes
& Vegetables, Please pick one option from each course
Pre-ordered vegetarian option included***

Additional Menu/Drink Items

(all prices are per person)

Desserts	£ 5
Canapés x 4 per person	£ 8
Reception Drink	£ 4
Drink Packages Start from	£ 15
Includes Reception Drink, Toast, 2 Glasses of Wine on table per person	

Drinks Price List

Bottles of Lager		from £ 4
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Bottles of Fruit Cider		from £ 4.50
Pint of John Smiths		from £ 4.50
House Spirit & Mixer	single	£ 4
	double	£ 7
Bottle of House Wine		from £ 14
Bottle of Prosecco		from £ 19

Terms and Conditions

We would like to advise you of the following terms and conditions that apply to all bookings and must be agreed in advance of any confirmation. This set of terms and conditions form part of the contract signed between Wallsend Hall Ltd and you 'the client'. No member of staff has the authority to vary there arrangements verbally and only changes authorised by the Wallsend Hall Ltd manager will be accepted as valid. All bookings will be treated as provisional until Wallsend Hall receive deposit required by us.

Deposit and Payment

To secure a date for your event a deposit of £250 is required. **All deposits paid are non refundable.** 50% of the balance for your event is due two months before your function, the remaining balance is due 14 days before your function. You may pay by cash, card or Bacs.

Cancellation

Charges will be made as a percentage of the total booking value.

- . up to 29 days 100%
- . 2 - 3 months 60%
- . 4 - 8 months 40%

All cancellations must be made in writing!

Final Numbers

Final numbers must be given to Wallsend Hall 14 days before the event. The amount payable by the client will be calculated on these numbers.

Signed and Dated