

Royal Station

H O T E L

Established 1858

Neville Street • Newcastle upon Tyne NE1 5DH • T: 0191 232 0781 • F: 0191 222 0786
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Inclusive Packages

Day Delegate Rates from £35.00

Main meeting room hire

Refreshments on arrival

Mid morning refreshments

Choice of 2 course restaurant lunch

OR

Working buffet lunch in the meeting room

Afternoon refreshments

Flipchart and pens

LCD projector and screen

Water and cordials

Pads and pens

Meeting sweets



Inclusive Packages

24 Hour Residential Rates from £125.00

Main meeting room hire

Refreshments on arrival

Mid morning refreshments

Choice of 2 course restaurant lunch

OR

Working buffet lunch in the meeting room

Afternoon refreshments

Flipchart and pens

LCD projector and screen

Water and cordials

Pads and pens

Meeting sweets

Overnight accommodation (standard bedroom)

Full English or continental breakfast

2 course carvery in the restaurant or 3 course private dinner (subject to availability)

Full use of the leisure facilities

Room Hire

Meeting Room	Full Day	Half Day
Victoria	£425.00	£225.00
Balmoral	£180.00	£110.00
Windsor	£160.00	£90.00
Dobson	£180.00	£110.00
Collingwood	£425.00	£225.00
Grainger	£180.00	£110.00
Grey	£140.00	£90.00
Sandringham	£110.00	£70.00
Neville	£110.00	£70.00
Northumberland	£110.00	£70.00

Meeting Rooms

Name and Floor	Board - Room	U - Shape	Cabaret	Theatre	Class - Room	Dinner (longs)	Dinner (rounds of 10 & 12)	Length / Width / Height
Victoria (ground)	50	50	80	200	65	180	100 / 120	19.2 (L) 10.97 (W) 4.87 (H)
Balmoral (ground)	30	25	24	50	25	48	30 / 36	10.66 (L) 6.9 (W) 5.08 (H)
Windsor (ground)	24	24	16	30	20	20	20 / 24	9.2 (L) 3.1 (W) 3.0 (H)
Dobson (first)	28	25	24	50	24	30	30 / 36	10.36 (L) 6.7 (W) 4.06 (H)
Collingwood (first)	50	50	72	170	50	160	90 / 108	19.2 (L) 10.97 (W) 4.52 (H)
Grainger (first)	30	25	24	50	25	48	30 / 36	10.66 (L) 6.9 (W) 3.35 (H)
Grey (first)	15	15	16	30	16	20	20 / 24	7.7 (L) 6.1 (W) 3.35 (H)
Neville (first)	12	10	~	20	10	~	~	7.4 (L) 4.26 (W) 3.35 (H)
Sandringham (first)	12	10	~	20	10	~	~	7.31 (L) 4.26 (W) 3.35 (H)
Northumberland (first)	12	10	~	20	10	~	~	7.31 (L) 3.96 (W) 3.35 (H)

Audio Visual Equipment

Flipchart and markers £15.00

Screen £15.00

Overhead projector £25.00

Lecturn £25.00

LCD projector £95.00

Laptop £95.00

PA system (including 1 microphone) £110.00

Lapel microphone £35.00

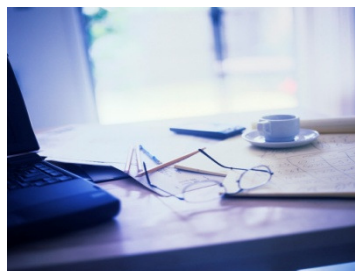
Hand held microphone £35.00

Conference telephone £45.00

TV and video £65.00

TV and DVD £65.00

Other equipment available on request



Food and Beverage

Full English breakfast £8.00

Continental breakfast £6.00

Tea, coffee and biscuits £1.75

Tea, coffee and bacon rolls £4.95

Tea, coffee and Danishes £3.95

Mineral water £1.35

Jug of orange juice £4.00

Fruit bowl (from) £5.00

Sandwich lunch (from) £4.00

Salad bowl £2.95



Sample Restaurant Lunch

Cold Dishes

Meat platters

Selection of freshly prepared salads

Cheese and tomato quiche

Hot Dishes

Chicken Singalese with rice

Roast leg of lamb with vegetables and potatoes

Steak and vegetable pie

Pasta bake with cheese and broccoli

Pasta with roasted Mediterranean vegetables in a tomato sauce

Desserts

Profiteroles with chocolate sauce

Mango and passion fruit cheesecake

Restaurant lunch £12.50 / Included in delegate packages

Buffet Menus

Menu A

Selection of sandwiches
Freshly prepared sausage rolls
Potato wedges served with BBQ dip and garlic dip
Mini onion bhaji's
Mini vegetable samosa's
Lemon and haddock goujons served with lemon mayonnaise
£7.70 per person

Menu B

Selection of sandwiches
Roast chicken drumsticks
Assorted mini quiches
Bacon wrapped sausages
Mini vegetable samosa's
Potato wedges served with BBQ dip and garlic dip
Lemon and haddock goujons served with lemon mayonnaise
£9.25 per person

Menu C

Selection of sandwiches
Oriental seafood dim sums with hoi sin sauce
Caramelized onion and parsley breaded chicken mini fillets
Soft cheese and garlic stuffed mushrooms
Junior BBQ ribs
Mini onion bhaji's with mint yoghurt
Mini vegetable spring rolls
Potato wedges served with BBQ dip and garlic dip
£12.30 per person

Menu D

Selection of sandwiches
Junior BBQ ribs
Lemon and haddock goujons served with lemon mayonnaise
Mini duck spring rolls
Lemon and dill salmon bites
Thai dim sum selection with hoi sin sauce
Stuffed portobello mushrooms
Chicken drumsticks
£15.80 per person

Menu E

Minimum of 20 delegates
Garlic and herb king prawn brochettes
Selection of cold meats
Freshly prepared salads
Homemade beef lasagne
Green thai chicken skewers
Garlic mushrooms
Stuffed potato jackets
Garlic bread baguette
Selection of mini desserts
£22.00 per person

Menu F

Minimum of 20 delegates
Topside of beef carving joint
Cold Wiltshire whole ham
Cold roast Norfolk turkey
Seafood platter
Kind Edward roast potatoes
Freshly prepared salads
Spanish quiche
Bakers bread basket
Quiche Lorraine
Selection of mini desserts
£28.50 per person

Banqueting Menu

Starters

Chicken liver pate served with Cumberland sauce and melba toast £4.50

Duck and orange terrine, red onion marmalade and toasted brioche £5.50

Seasonal melon with mixed berry compote £4.25

Traditional smoked salmon with capers and lemon £6.75

Terrine of smoked salmon served with dressed mixed leaves £7.50

Roast eggplant, bell peppers and asparagus in a tomato dressing £4.25

Baby spinach and feta cheese with a cherry tomato salad and balsamic dressing £4.75

Soups

Country vegetable

Carrot and coriander

Cream of leek and potato

Minestrone with parmesan

Cream of broccoli with stilton

Cream of mushroom with pesto

Chicken and sweetcorn chowder with chorizo

Butternut squash and tomato bisque

Roasted plum tomato and basil

Clam chowder with cod

All priced £4.25 each

Main Meals

Roast Northumberland turkey, chipolata sausage and sage and onion seasoning £14.50

Roast sirloin of beef, Yorkshire pudding and horseradish sauce £18.00

Roast leg of lamb with a rosemary jus £15.50

Poppiette of lemon sole filled with prawn and salmon mousse in a herb butter sauce £19.50

Supreme of chicken filled with red pepper and goats cheese with a tarragon scented gravy £14.50

Beef en croute with mushroom duxelle and a red wine jus £23.00

Herb crusted cod fillet with braised fennel and provencal sauce £15.00

Stuffed saddle of lamb with spinach and pine nuts and a mint jus £19.50

Grilled escalope of pork with caramelized apples and a calvados sauce £16.00

Supreme of chicken with sautéed mushrooms, bacon and onion with a red wine jus £14.50

Poached salmon with asparagus and chive beurre blanc £17.50

Vegetarian

Caramelized roast onion and roquefort tart, rocket and parmesan salad £11.00

Wild mushroom risotto with rocket and sun dried tomato salad £11.00

Filo pastry parcel filled with leeks and vegetables in a white wine sauce £11.00

Stuffed peppers filled with rice and sultanas in a tomato coulis £11.00

All main courses are served with a selection of seasonal vegetables and potatoes

Desserts

Apple tart tatin £4.50

Crème brulee £4.50

Profiteroles with chocolate sauce £4.50

Lemon tart with a mixed berry compote or cream £5.00

Brandy snap basket filled with seasonal fresh fruits and whipped cream £4.50

Sugar topped choux buns filled with rum flavoured pastry cream on
chocolate sauce £5.00

Chocolate and brandy mousse £4.50

Tiramisu £5.00

Chocolate and orange torte £4.50

Meringue nest filled with strawberries and cream £5.00

Fresh fruit salad £4.25

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Cheese board (for table of 10 guests) £20.00

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Freshly brewed coffee and mints £1.75

Please Note:

All guests must dine from the same menu with the exception of those with specific dietary requirements

Set Menus

Menu D1

Home made cream of mushroom and Madeira soup.

Roast leg of local lamb studded with garlic and rosemary, served in a sweet scented sauce with seasonal vegetables and potatoes

Home made apple pie with pouring cream

Coffee and mints

£17.50 per person

Menu D2

Fanned melon and forest berries

Supreme of chicken in a white wine cream sauce with sliced mushrooms, served with seasonal vegetables, croquette and boiled potatoes

Profiteroles and chocolate sauce

Coffee and mints

£19.25 per person

Menu D3

Carrot, orange and tarragon soup

Entrecote of beef bordelaise, thick cut sirloin in red wine shallot sauce, served with seasonal vegetables and potatoes

Passion fruit and mango cheesecake

Coffee and mints

£23.75 per person

Menu D4

Choux pastry buns filled with smoked salmon and prawns bound in tomato mayonnaise

Home made cream of cauliflower soup

Medallions of prime beef served in a stilton and port wine cream sauce, served with a medley of seasonal vegetables and turned potatoes

White and dark chocolate delice set on a vanilla and coffee bean sauce

Coffee and mints

£28.50 per person

Terms and Conditions

Payment Methods:

1. Invoice to Company

This option is only available to companies and organisations that have an account with the Royal Station Hotel Newcastle. Should you wish to open an account, contact the Conference Office for a credit application form. The processing of applications takes approximately 10 working days.

2. Cash, Cheque or Credit / Debit Card – prior to event

Payments must be received by the Hotel at least 2 working weeks prior to the event. Failure to comply with this may result in the event being cancelled.

3. Cash or Credit / Debit Card – on arrival

When requesting to pay on arrival by credit / debit card, card details MUST be given to the Conference Office on CONFIRMING the event in order to guarantee the function. Failure to comply with this may result in the event being cancelled.

PLEASE NOTE:

Payment method MUST be agreed at the time of confirming the event.

Payment on arrival via cheque is not permitted.

Cancellation Policy:

Should you need to cancel a confirmed event, the following charges apply:

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|------------------------------------|------------------------------|
| • 7 days or within prior to event | 100% of estimated TOTAL cost |
| • 14 days or within prior to event | 60% of estimated TOTAL cost |
| • 21 days or within prior to event | 40% of estimated TOTAL cost |
| • 28 days or more prior to event | NIL |

Prices in this brochure are for events taking place up to December 2010.