



## The Perfect Venue For Private Parties & Celebrations

Daytime & Evening Function Packages for 2017 with Inclusive Venue Hire

Whether it be for a Birthday Party, Baby Shower, Christening, Anniversary or whatever the occasion The Parlour at Blagdon is a unique and idyllic venue for your special event, this secluded oasis is located on the Blagdon Estate in Northumberland and only 10 minutes' drive north of Newcastle.

Enjoy celebrating in style in our beautiful Willow Room and landscaped gardens during the day or the full venue exclusively on an evening. The Willow Room is exquisitely decorated and offers to seat up to 90 guests or 150 standing with its own fully licenced bar & dancefloor area.

Our Packages start from a minimum of 35 guests during the day and 45 during the evening. Our packages include room hire as standard (excluding Canapés & Cocktails Package). Our event co-ordinators & head chef have designed a range of both Daytime & Evening packages to ensure you receive the finest quality in food, drinks and service to create a truly memorable Occasion for everyone.

### Our packages include as standard;

A dedicated Event Co-ordinator to help plan your Function

The Willow Room Hire including a Private Bar and designated Patio Area for Daytime Packages from 11.30am – 4.30pm

Exclusive Hire of The Parlour at Blagdon for Evening Packages from 7pm till midnight

Crisp Linen, Shabby Chic Furniture and Cake Stand & Knife available

Personalised table plan for Evening Packages

Use of The Parlour's Easy Listening Playlist

A dedicated team of staff to serve you and your guests

Fully licenced for Live Entertainment with Bar's available for Beers, Wines & Cocktails till Midnight

V.A.T at the current rate

## Daytime Afternoon Tea Package

£14.95 per person

Or with an arrival drink for £18.50 per person selected from the list below

### Afternoon Tea

*Accompanied with either unlimited Tea or Filter Coffee*

Selection of Freshly Made Farmhouse Sandwiches including;

Italian Baked Ham with Country Tomato Chutney

Farmhouse Mature Cheddar Cheese Savoury

Free Range Egg, Watercress & Black Pepper Mayo

Slow Roasted Topside of Beef & Creamed Horseradish

A Freshly Baked Warm Fruit Scone

with Blackmore Clotted Cream & Strawberry Preserve

A Selection of Homemade Mini Desserts created by our pastry chef including;

Italian Lemon Verbena Cake

Walnut & Sultana Farmhouse Cake

Luxurious Macarons

Decadent Double Chocolate Cake

Zesty Lemon Meringue Tart

Italian Fruit Panna Cotta

*All Sandwich Fillings and Mini Desserts are subject to change.*

*All of our Sandwiches are prepared without butter – if you'd prefer Sandwiches with butter please request in advance*

### Daytime Arrival Drinks

Favola Prosecco Extra Dry DOC

Pimm's N<sup>o</sup> 1 or Winter Pimm's

Classic Bellini

Peroni Nastro Azzurro

A selection of White, Rose or Red Wine

*Available from 11.30am – 4.30pm for 35 people or more*

## Daytime Buffet Package

£13.95 per person

Or with an arrival drink for £17.50 per person selected from the list below

### Afternoon Tiffin

Selection of Sandwiches with various fillings

Home-made Quiche & Mini Artisan Pies

An Assiette of Mini Cakes & Desserts

Freshly Made Fruit Scones with Clotted Cream & Strawberry Preserve

### La Cocina

Tomato & Basil Crostini

Mediterranean Vegetable Tartlets

Chicken Caesar Wraps

Italian Antipasti Platter

Crab & Chorizo Cakes with Chilli & Mango Jam

### Dreymans

Selection of British Cheeses

Smoked Mackerel Pate

Selection of Home Roasted Deli Meats

Artisan Gala Pie

Spinach, Goats Cheese & Sweet Potato Mini Pies

Artisan Bread with Chutneys & Pickles

### Daytime Arrival Drinks

Favola Prosecco Extra Dry DOC

Pimm's N<sup>o</sup> 1 or Winter Pimm's

Classic Bellini

Peroni Nastro Azzurro

A selection of White, Rose or Red Wine

*Available from 11.30am – 4.30pm for 35 people or more*

## Evening Canapés & Cocktails Package

£350 room hire & £9.95 per person

Please select 3 Canapés & up to 2 Cocktails from below

### Canapé Options

Add an extra option for £1.75 per person

Mini Fish & Chips with Mushy Peas

Mini Hoi Sin Duck Spring Rolls

Mini Yorkshire Puddings with Roast Beef & Horseradish

Mini Bruschetta – Tomato & Basil, Parma Ham & Fig Compote, Tomato & Mozzarella

Prawn & Crayfish Cocktail

Strawberries dipped in White & Milk Chocolate

Mini Chicken Caesar

An Assiette of Macarons

### Cocktail Options

Kir Royale

Havana Club Mojito

Classic Bellini

Favola Prosecco Extra Dry DOC

Pimm's N<sup>o</sup> 1 or Winter Pimm's

*Available from 7pm – midnight for 45 people or more*

# Evening Buffet Package

£18.50 per person

Please select an Evening Buffet Menu and a choice of Arrival Drinks  
(Please see page 7 for Arrival Drink Options)

Add half bottle of wine for £6.50 per person

Add three canapes for £5.95 per person & £1.75 per item thereafter  
(Please see page 9 for Canape Options)

## Abruzzi

Home-made Lasagne  
Spinach & Ricotta Tortellini  
Italian Antipasto with Focaccia Bread  
Mediterranean Vegetable Tartlet  
Sunblushed Tomato & Mozzarella Arancini  
Purple Slaw and Potato & Chive Salad

## Northumbrian

Hand Carved Topside of Beef served with Yorkshire Puddings & Minted New Potatoes  
Chicken, Leek & Mushroom Pie,  
Seafood Platter  
Belly Pork & Bramley Apple Croquettes  
Broccoli & Stilton Tarts  
Panache Of Seasonal Vegetables

## Andalusian

Spanish Tapas Platter  
King Prawns with Chilly Jam  
Mediterranean Vegetable Tartlets  
Lamb Kofta Kebabs with Minted Yogurt  
Chicken and Chorizo Paella  
Purple Slaw and Potato & Chive Salad

## Blagdon BBQ

*(£5 per person supplement)*

Aberdeen Angus Burger, Monterey Jack & Brioche Bun  
Honey & Bourbon Chicken Drumsticks  
Minted Lamb & Chargrilled Vegetable Kebabs  
King Prawn & Scallop Skewer  
Corn on the Cob  
Portobello Mushroom & Goats Cheese Burger  
Potato & Chive Salad  
Purple Slaw  
Moroccan Cous Cous

*Bespoke packages are available with a surcharge applicable*

*Available from 7pm – midnight for 45 people or more*

## Evening Private Dining

£19.95 per person for two courses with an Arrival Drink

£24.95 per person for three courses with an Arrival Drink

Please select up to 3 options per course and a choice of Arrival Drinks from page 7

Add three canapes for £5.95 per person & £1.75 per item thereafter (Please see page 7 for Canape Options)

Add half bottle of wine for £6.50 per person

Add Tea, Coffee and Mints for £1.95 per person

### Starters

- Curried Butternut Squash & Sweet Potato Soup with Coriander Cream (v)
- Garden Pea & Cured Ham Soup, Crème Fraîche & Mint
- Country Northumbrian Vegetable Broth with Herb Dumplings (v)
- Vine Tomato, Pimento & Crispy Pancetta Soup with Basil Oil
- Cantaloupe & Honeydew Melon, Seasonal Fruit & Raspberry Sorbet (v)
- Prawn & Crayfish Salad, Baked Lemon Puree with a Spiced Bloody Mary Sauce
- Italian Cooked Meats, Sunblushed Tomatoes, Buffalo Mozzarella & Focaccia
- Braised Ham Hock & Smoked Chicken Terrine, Plum & Apple Relish, Tiger Bread Crisps
- Spicy Ginger & Chilli Crabcakes, Picked Fennel & Peashoot Salad
- Baked Goats Cheese Crottin, Grilled Pimento, Courgette and Beetroot Salad (v)
- Brie and Cranberry Tartlet served with a Light Mixed Salad & Purple Slaw (v)
- Chicken Liver & Madeira Parfait, Caramelised Onion Marmalade, Toasted Artisan Bread
- Poached & Smoked Salmon Roulade Lemon & Dill Crème Fraîche, Rye Bread Toast

### Main Courses

*All meat and vegetarian dishes served with Fondant Potato & Seasonal Vegetables*

- Roasted Sirloin of Beef, Rich Roast Gravy, Yorkshire Pudding with Parsnip & Horseradish Purée
- Baked Chicken Supreme, Confit Boudin, White Wine & Tarragon Cream
- Lamb Wellington, Spinach & Wild Mushroom Duxelle with Minted Pea Puree, Roast Gravy
- Pan Fried Pork Fillet, Apple & Savoy Cabbage, Cider Cream
- Medallions of Beef, Pink Peppercorn Sauce, Roasted Vine Tomatoes & Portobello Mushroom
- Roast Rack of Lamb, Rosemary & Garlic Crust, Mint Jus
- Baked Cornfed Chicken, Stuffed with Buffalo Mozzarella wrapped in Parma Ham, Cherry Tomato & Pancetta Cream
- Grilled Fillet of Haddock, Crushed New Potatoes, Spinach & Mornay Sauce
- Baked Salmon, Tomato & Chilli Salsa, Red Onion & Sweet Potato Rosti
- Pan Fried Seabass, Braised Leeks & Crayfish Risotto, Vanilla Essence
- Roasted Mediterranean Vegetable & Goats Cheese Wellington, Tomato & Basil Compote (v)
- Vine Tomato, Red Onion, Basil & Buffalo Mozzarella Tart Tatin, Crispy Rocket (v)
- Wild Mushroom, Spring Onion & Truffle Oil Risotto, Parmesan Crisp\* (v)

*\*served without Fondant Potato & Seasonal Vegetables*

### Desserts

- Valrhona Bitter Chocolate & Raspberry Tart, Vanilla Bean Chantilly
- Croxton Manor Strawberry & Vanilla Cheesecake, Mango Coulis
- Homemade Sticky Toffee Pudding, Butterscotch Sauce with Vanilla Ice Cream
- Duo of Dark & White Chocolate Marquise, Macerated Strawberries
- Warm Pear Frangipane Tart, Salted Caramel Ice Cream
- Limoncello Pannacotta, Hazelnut Praline
- Bramley Apple Farmhouse Crumble, Crème Anglaise
- Baileys Crème Brûlée, Rich Butter Shortbread
- Baked Lemon Tart, Blackmore Clotted Cream

*Available from 7pm – midnight for 45 people or more*

## Canapé Options

3 Canapes for £5.95 per person

Add an extra option for £1.75 per person

Mini Fish & Chips with Mushy Peas

Mini Hoi Sin Duck Spring Rolls

Mini Yorkshire Puddings with Roast Beef & Horseradish

Mini Bruschetta – Tomato & Basil, Parma Ham & Fig Compote, Tomato & Mozzarella

Prawn & Crayfish Cocktail

Strawberries dipped in White & Milk Chocolate

Mini Chicken Caesar

An Assiette of Macarons

## Arrival Drink Options

Prosecco Extra Dry DOC

Pimm's N<sup>o</sup> 1 or Winter Pimm's

Peroni Nastro Azzurro

A selection of White, Rose or Red Wine

Winter warming Mulled Wine

Classic Bellini (£1.50 supplement per person)

Havana Club Mojito (£1.50 supplement per person)

Kir Royale (£1.50 supplement per person)

Bottled Real Ales (£1.50 supplement per person)

Grande Cuvée, Champagne Moutard (£3.50 supplement per person)

## Additional Options

The Parlours Resident DJ from 7pm onwards - £250

Late Licence till 1 a.m. - £150

Bespoke wine list & packages available upon request

Use of The Parlour's Ice Cream Bike with four flavours of Ice Cream with unlimited use for 1 hour - £150

Patio Heaters with Gas £50 each

A keg of Wylam Brewery Real Ale - £100 for equipment hire (drinks charged to guests on day by Parlour)

## The Willow Room Seating Plans & Capacity

*We're able to accommodate various seating styles and plans on either 5ft round tables which hold up to 10 people or 6ft straight tables with different configurations. Listed below are our broad guidelines for capacities within the Willow Room itself. Please ask for guidance on table layouts.*

Maximum of 90 people seated

70 people seated with a dance floor

150 guests mixed between seated and standing including dance floor

## Booking process

*For an in depth quote please email [contactus@theparlouratblagdon.co.uk](mailto:contactus@theparlouratblagdon.co.uk) with the date, start & finish time, package choice and your estimated numbers. We will then provide a quote which includes the 25% deposit required to secure the date and the estimated total cost depending on final numbers with final payment & confirmation is done no later than 14 days in advance. Bookings taken no further in advance than 6 months.*

The Parlour at Blagdon, Blagdon Smithy, Old Great North Road, Newcastle upon Tyne, NE13 6DQ

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