

QUALITYHOTEL

B O L D O N

SPECIAL CELEBRATIONS

QHB is a contemporary and stylish venue to host your Special Celebration. As an experienced venue this modern hotel is the ideal choice for an occasion to remember, for all the right reasons!

We understand your special occasion is important and to ease the preparations we have a dedicated events team, with one point of contact throughout the planning. With flexible private suites, we can accommodate events from 10 to 300 guests.

To assist you in your planning we have created several menu options, however, should you require an alternate menu then please do just ask. Our aim is to ensure your special celebration is just that, we will take care of everything leaving you time to enjoy every moment.

All menus include the following:

- Red carpet arrival
- Private function suite with bar facilities
- Built in LCD projection
- Air Conditioning
- Option of private drinks reception
- White linen table cloths and napkins
- Personalised table plan
- Personalised table menus
- Cake stand and knife
- Special accommodation rates
- Dedicated events planner

Extras

We have a fabulous range of extras available to help you create that "wow" factor and add that "je ne sais quoi" to your special event.

- Table centres including mirrored plate, t-light candles, table confetti
- Chair cover and sash in a selection of colours
- Helium balloons
- Photobooth
- Chocolate fountain
- Sweet candy cart
- Table magician
- Disco
- Live music recommendations

Drinks

We can personalise a drinks package for you, provide table wine, champagne, cocktails or why not add canapés to your arrival drinks! Ask your events coordinator for more details.

See overleaf for a selection of menu options.



Enquire about our Special Celebrations on 0191 519 1999
or email sales@hotels-sunderland.com
hotels-sunderland.com



Buffet Menu

All guests must be catered for when choosing your menu.

*Sweet options may only be selected with 6 or 7 item buffet.

- Selection of open or closed Sandwiches
- Sliced Garlic Bread
- Red Onion & Goats Cheese Bruschetta
- Belly Pork & Apple Croquettes
- Tempura King Prawns, Chilli Jam
- Sticky Risotto Balls
- Chicken, Chilli & Pepper Skewer
- Chicken Goujons
- Thick cut Chips
- Seasoned Potato Wedges with Dip
- Crispy Roast Potatoes
- Mini Onion Bhaji, Sour Cream Dip
- Vegetable Samosa, Sweet Chilli Dip
- Confit Duck Spring Rolls, Hoi-sin & Spring Onion Dip
- Coleslaw & Potato Salad
- Margheritta Pizza
- Beef filled mini Yorkshire Pudding
- Quiche – choose from Ham & Tomato, Tomato & Basil, Cheese & Onion
- Homemade Pies – choose from Minced Beef, Cheese & Onion, Corned Beef & Potato
- Lemon and Lime Mini Meringue *
- Mini Chocolate and Raspberry Tart *

Choose any 5 items for £11.00 per person

Choose any 7 items for £12.95 per person

Choose any 6 items and 1 hot dish from below for £15.50 per person

- Chicken Curry with Rice and Poppadoms
- Beef Chilli with Rice
- Barbecue Lamb Kebabs & Mint Yoghurt
- Tempura Salmon Strips, Strawberry & Tarragon Syrup

Supplement your menu with one of the following options:

Mixed salad, Caesar Salad, Greek Salad, Pasta Salad

Serves 10 £15.00

Baguette Menu

Roast Beef filled Baguettes, served in a Rich Gravy for guests to fill with sautéed Onions, Creamed Horseradish & Mustards to taste. Served with Crispy Roast Potatoes or Seasoned Potato Wedges.

Other Baguette Options: Pork, Bacon or Sausage.

Vegetarian Options: Roasted Vegetables or Quorn Sausage.

Available in place of the Buffet Selector menu, one choice to be selected for all guests with the exception of special dietary requirements.

£11.00 per person

Children's Buffet Menu

- Chicken Goujons with Dips
- Pizza Slices
- French Fries
- Chocolate Brownie with Ice-cream

£6.50 per child

Nibbles Tray

Cheese Straws, Mixed Olives, Root Vegetable Crisps, Cashew Nuts, Mediterranean Breadsticks

One tray per 10 guests £15.00

Selector Menu

One set menu must be chosen for all guests with the exception of children and special dietary requirements unless prior arrangements have been made.

Freshly Prepared Soups

- Cream of Seasonal Vegetable Soup with Herb Croutons & Snipped Chives (v) **£4.95**
- Roast Tomato & Pepper Soup, Basil croutons (v) **£4.95**
- Minestrone Soup **£4.95**
- Curried Butternut Squash & Sweet Potato Soup, Coriander Cream (v) **£4.95**
- Northumbrian Broth, Herb Dumplings **£4.95**

Sorbet

- Lemon **£3.95**
- Raspberry **£3.95**
- Lemon & Lime **£3.95**
- Champagne **£3.95**

Appetisers

- Nest of Melon filled with Seasonal Fruits & Lemon Sorbet (v) **£4.95**
- Roast Pepper, Tomato & Onion Tarte Tatin Rocket Salad (v) **£4.95**
- Chicken Liver Parfait, Red Onion Marmelade, Melba Toast **£4.95**
- Tomato & Red Onion Mozzarella Salad, Pesto dressing (v) **£4.95**
- Poached & Smoked Salmon Terrine, Toasted Ciabatta, Herb Crème Fraiche **£5.95**
- Sundried Tomato, Red Onion, Goats Cheese & Basil Tart, Balsamic Salad (v) **£5.95**
- Smoked Chicken, Prawn & Blue Cheese Salad, Piquant Dressing **£5.95**

Main Courses

- Roast Chicken Supreme, Shallot & Mushroom Gravy **£14.95**
- Roast Loin of Pork, Caramelised Apple Sage & Cider Gravy **£15.95**
- Roast Turkey Breast, Chipolatas, Sage & Onion Stuffing **£16.95**
- Pan Fried Breast of Chicken, Fondant Potato, Caramelised Shallots Madeira Jus & Crispy Leeks **£16.95**
- Topside of Beef with Horseradish Mash, with Yorkshire Pudding & Gravy **£16.95**
- Slow Roasted Belly Pork, Garlic Mash with an Apple Cider Jus **£16.95**
- Roast Rump of Lamb, Rosemary Mash, Mint Gravy **£17.95**
- Prime Sirloin of Beef with Horseradish Yorkshire puddings, Pan Gravy **£18.95**
- Roast Medallions of Beef, Wild Mushroom & Shallot, Garlic Pomme Puree **£19.95**
- Roast Saddle of Lamb with Mint & Sage Stuffing, Roast Gravy **£19.95**

All main course dishes are served with Seasonal Vegetables & Roast Potatoes.

Vegetarian Options

- Spinach, Mushroom & Pepper Parcel with a Tomato & Basil Compote **£15.95**
- Caramelised Onion & Mature Cheddar Cheese Tart, Spinach Cream **£15.95**
- Roast Vegetable & Goats Cheese Strudel, Tomato Compote **£16.95**

Desserts

- Dark Chocolate & Raspberry Tart **£4.95**
- Strawberry & Vanilla Cheesecake, Mango Coulis **£4.95**
- Duo of Dark & White Chocolate Mousse, Raspberry Compote **£4.95**
- Warm Apple Frangipane Tart, Vanilla Crème Anglaise **£4.95**
- Homemade Sticky Toffee Pudding, Butterscotch Sauce, Vanilla ice cream **£4.95**
- Profiteroles filled with Chantilly Cream, Rich Chocolate Sauce **£4.95**
- Warm Apple Tart with Custard **£4.95**
- White Chocolate & Mango Pannacotta, Fruit Biscotti **£4.95**
- Mango & Mascarpone Cheesecake, Fresh Raspberries **£5.95**
- Classic Crème Brulee, With Biscotti **£5.95**
- Northumbrian Cheeseboard, Biscuits & Homemade Chutney **£6.95**

Half portion of adult menu maybe selected for children.

Coffee & Teas

- Coffee & Homemade Chocolate Truffles **£1.95**