



Old Elvet, Durham, DH1 3JN  
Tel: 0191 386 6821 Fax: 0191 386 7238

## Delegate Packages

(Applies to groups of 8 delegates or more)

### The Marriott Day Delegate Package

Dedicated Event Organiser on hand to assist with arrangements before and during the day

Meeting Room Hire from 8am - 6pm

Marriott Rewards Points

LCD Projector and Screen

1 Flipchart and Markers

Regionally inspired Restaurant 3 Course Buffet Lunch Menus

All Day Unlimited Tea and Coffee

One Morning and One Afternoon break to include a Sweet, Savoury item and Fruit

Jugs of Iced Water

Recyclable Pads and Pens

Stationery Box

Service and VAT @ 20%

**£45.00 per person**

### The Marriott 24 Hour Residential Delegate Package

Dedicated Event Organiser on hand to assist with arrangements before and during the day

Meeting Room Hire from 8am - 6pm

Marriott Rewards Points

LCD Projector and Screen

1 Flipchart and Markers

Regionally inspired Restaurant 3 Course Buffet Lunch Menus

All Day Unlimited Tea and Coffee

One Morning and One Afternoon break to include a Sweet, Savoury item and Fruit

Jugs of Iced Water

Recyclable Pads and Pens

Stationery Box

Three Course Restaurant Dinner with Coffee

Overnight Accommodation

A Full English Breakfast

Use of the Leisure Club

Service and VAT @ 20%

**£150.00 per person**

Weekend conference rates are available on request

We hope you will find this information useful and recommend that you visit the hotel to see the facilities first-hand. Please telephone our Conference and Events Office on 0191 386 6821 who will be happy to discuss your requirements.

*Please note that rates are subject to availability  
and change without prior notification*

**Marriott Confidential and Proprietary Information**

## Conference Charges

### ROOM HIRE

Room Hire	From	To
Cromwell Suite	£ 650	£ 850
Cromwell Suite 1	£ 250	£ 350
Cromwell Suite 2	£ 450	£ 595
Bowes Room	£ 375	£ 495
Neville Room	£ 275	£ 350
Dunelm Room	£ 195	£ 295
Bede	£ 150	£ 195
Cuthbert	£ 100	£ 150

### AUDIO VISUAL

We can access a wide range of audio visual equipment for a variety of uses, please discuss your requirements with your Event Organiser.

Overhead projector and screen	£40.00	Flipchart and markers	£15.00
Screen	£15.00	TV and DVD	£75.00
LCD Projector	£185.00	Lectern	£55.00

### FOOD AND BEVERAGE

Tea, coffee and biscuits	£2.75 per delegate
Tea, coffee and accompaniments	£3.75 per delegate
Bacon sandwich	£4.95 per delegate
Orange juice	£6.00 per jug
Mineral water	£3.85 per bottle
Wines from	£19.50 per bottle

*All prices include VAT@ 20%, are subject to availability and change without prior notification*



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Menu One

£38.50 per person

Please select one choice from each course to make up your set menu for the whole of your party.  
If you would like alternative suggestions, our Executive Chef would be delighted to discuss this with you.

**to Start.....**

.....choose from.....

Ham and Pease Pudding Terrine on a Dressed Leaf Salad  
accompanied with Beetroot Crisps

Warm Brie and Broccoli Parcels (v)

Lemon Sole and Crab Roulade served with Cucumber Ribbons  
and a Lemon Oil

**Followed by.....**

Sorbet

**for your Main Course.....**

.....choose from.....

Fillet of Beef filled with Chicken Liver Pate and served with a Béarnaise Sauce

Halibut Supreme served with a Shellfish Broth

Baked Rump of Lamb accompanied with Warm Nicoise Vegetables  
and served with a Port Wine Jus

**for Dessert.....**

.....choose from.....

Chilled Clotted Cream Rice Pudding, with a Berry Compote and Sugar Crust

Trio of Chocolate Torte drizzled with a Sweet Passion Fruit Compote

Pear and Almond Tart with a Citrus Anglaise and Vanilla Ice Cream

**to Finish.....**

Freshly Brewed Coffee and Petit Fours

If you are concerned about food allergies eg: nuts, you are invited to ask one of our team members for assistance when selecting menu items  
(V) - denotes Vegetarian

11.11-2010



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**Menu Two**

£33.50 per person

Please select one choice from each course to make up your set menu for the whole of your party.

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**to Start.....**

.....choose from.....

Sole and Salmon Roulade served with Cucumber Ribbons  
and a Lime Crème Fraiche

Roast Tomato and Red Pepper Soup (v)

Smoked Chicken Terrine on a Rocket Salad served with a Pear Chutney

**for your Main Course.....**

.....choose from.....

Fillet of Seabass with Wilted Greens and a Hollandaise Sauce

Roast Sirloin of Beef accompanied with Yorkshire Pudding and Creamed Horseradish

Baked Cannon of Lamb wrapped in a Herb Potato Crust  
and served with a Port Wine Jus

**for Dessert.....**

.....choose from.....

Trio of Chocolate Torte drizzled with a Mint Pesto Dressing

Vanilla Crème Brulee and Ginger Biscuits

Glazed Lemon Tart with Candied Citrus Fruits and Caramel Ice Cream

**to Finish.....**

Freshly Brewed Coffee and Mints

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**Menu Three**

£30.50 per person

Please select one choice from each course to make up your set menu for the whole of your party.  
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**to Start.....**

.....choose from.....

Prawn Cocktail

Chicken and Sweetcorn Chowder

Tomato and Mozzarella Terrine served on a Rocket Salad  
accompanied with a Basil Oil (v)

Wild Mushroom Fricassee with Garlic Scented Cream and Ciabatta Croutons (v)

**for your Main Course.....**

.....choose from.....

Roast Leg of Lamb accompanied with Mint sauce and Red Wine

Confit Duck Leg served with Honey Roasted Carrots and Pan Juices

Baked Chicken Breast served with Smoked Bacon and a Butter Onion Sauce

Fillet of Lemon Sole accompanied with a Smoked Salmon Cream Sauce

**for Dessert...**

.....choose from.....

Pear and Almond Tart served with a Warm Anglaise Sauce

Pecan and Chocolate Pie with an Orange Coulis

Cream Filled Choux Buns served with a Dark Chocolate Ganache and Sable Biscuit

Baileys Crème Brulee

**to Finish.....**

Freshly Brewed Coffee and Mints

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**Menu Four**

£28.00 per person

Please select one choice from each course to make up your set menu for the whole of your party.  
If you would like alternative suggestions, our Executive Chef would be delighted to discuss this with you.

**to Start.....**  
.....choose from.....

White Onion Soup flavoured with Blue Cheese (v)  
Smoked Mackerel Parfait served with a Lemon Dressing and Melba Toast  
Smooth Chicken Liver Pate and Orange Salad served with Ciabatta Toast  
Goats Cheese served with Marinated Peppers and a Watercress Salad

**for your Main Course.....**  
.....choose from.....

Roast Pork Loin accompanied with Apple Sauce and a Sage Gravy  
Chicken Breast served with a Basil and Butter Sauce  
Baked fillet of Cod served with Sun Dried Tomatoes and a Butter Bean Ragout  
Roast Chicken Breast with Bread Sauce and Gravy

**and for Dessert.....**  
.....choose from.....

Lemon Meringue Pie served with Honeycomb Ice Cream  
Trio of Chocolate Torte drizzled with a Mint Pesto Dressing  
Baileys Crème Brulee  
Vanilla Cheesecake with a Strawberry Compote and Honey Cream

**to finish.....**  
Freshly Brewed Coffee and Mints

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### Vegetarian Dishes

Substitute your main course for one of the choices below,  
for any vegetarians within your party

Potato Gnocchi with a Blue Cheese Sauce

Butternut Squash Tortellini served with a Parmesan Cream Sauce

Mediterranean Vegetable Cannelloni

Roasted Beef Tomato filled with Spinach and Goats Cheese  
served with a Mixed Bean Casserole

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### Pre-dinner canapés

Smoked Salmon Crosstini  
Salmon Tar tar  
Cherry Tomatoes filled with Olive and Mozzarella  
Blue Cheese and Pepper Tarts  
Salami and Gherkin Crosstini  
Cherry Tomatoes filled with Goats Cheese and Parma ham  
BBQ Chicken Skewers  
Chilli Beef Kofta with a Cucumber Yoghurt  
Crab Cakes served with a Tartare Sauce  
Deep Fried King Prawns  
Mini Vegetable Spring Rolls served with a Chilli Dip  
Melon Skewers  
Assorted Sweet Pastries

*Choose a selection of the above*

*3 for £5.50 per person*

*4 for £7.00 per person*

*5 for £8.50 per person*

*7 for £11.00 per person*

## Finger buffet

A selection of closed sandwiches  
Sesame coated King Prawns with Hoi Sin Sauce  
Satay Chicken Skewers  
Deep fried mushrooms and tartare sauce dip  
Scotch Eggs  
Cajun Marinated Chicken Drumsticks  
Quiche Lorraine  
Spinach Pakora with Lemon Humus  
Tandoori Chicken Bites  
Mini Beef Wellington  
Fish Goujons and Seafood Mayonnaise  
Vegetable Samosas with Mango Chutney  
Deep Fried Potato wedges and Mexican Salsa  
Deep Fried Vegetables and Garlic dip  
Crudités with Garlic Mayonnaise and Tomato Salsa

*Choose a selection of the above*

*5 for £12.00 per person*

*7 for £14.00 per person*

*9 for £17.00 per person*

*11 for £19.00 per person*

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## Hot and Cold Fork Buffet Menus

Price  
Band

First select a price band and then select one meat dish and one vegetarian dish from that price band for your menu

- (A) Chicken Breast in a light grain mustard sauce
- (A) Vegetable Cannelloni glazed with a Tomato and Mozzarella Sauce
- (A) Roast Leg of Lamb with a Mint Gravy
- (B) Wild mushroom and parmesan risotto
- (B) Stir fried beef with Sesame and Ginger egg Noodles
- (B) Supreme of chicken served with a Smoked Bacon and Button Onion Sauce
- (B) Salmon and Cod cooked with a basil Cream and topped with Mashed Potato
- (C) Medallions of Pork with a Blue Cheese Crust and Roasted Shallots
- (C) Tender Steak and Mushrooms topped with a light Puff Pastry Crust
- (C) King Prawn and Pepper Kebab with Saffron rice and Lemon Butter
- (C) Goats Cheese and Spinach filled Beef Tomato with a Sage Pesto

### Served with either (choose one)

Buttered new potatoes  
Saffron rice  
Baked potatoes

### A selection of cold meats to include

Roast Topside of Beef  
Honey glazed ham  
Roast chicken

### A selection of salads to include

Continental leaves  
Tomato, Cucumber and red onion salad  
Coleslaw  
Beetroot Salad  
Bombay Rice Salad

### Choose one dessert from the following

Vanilla Cheese Cake served with Honeyed Strawberries  
Warm Pear and Almond tart with Vanilla Anglaise  
Salad of fresh fruits soaked in a Citrus Syrup  
Delicate crème brulee with Ginger Biscuits  
Rich chocolate truffle torte with raspberry coulis

Freshly brewed coffee with mints

Price Band A : £20.00  
Price Band B : £22.00  
Price Band C : £24.00

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