

The Courtyard

Fatfield

Wedding & Function Menus



Art's Centre Washington
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Profile

Arts Centre Washington is located in the new town of Washington which sits in a position of equal distance between Newcastle, Sunderland and Durham.

The area has its roots in mining, the last pit closing in the area in the 1980's.

Going even further back, the ancestors of George Washington who lived locally gave the area its name and one of the most famous north east legends, The Lambton Worm, supposedly took place a stone's throw from the arts centre.

The arts centre itself is a converted 19th century farm, a ruin rescued at the time of the development of the new town in 1972 when it was decided that a centre for arts and culture should be included in the vision for the area.

Originally called Biddick Farm Arts Centre, it has gone through several incarnations to become what is now a vibrant multi-arts centre that hosts a theatre, gallery, rehearsal rooms, artist's studios, recording studio, café and award winning bar.



It is now owned and managed by Sunderland City Council.

Arts Centre Washington has a very distinct character.

The Gallery, which forms the central creative hub of the building, is a light and airy rafted space.

The 110 seat theatre is converted from the main barn and retains its original stone walls and unique atmosphere.

The Low barn has been converted into a multifunctional space that is used for a variety of purposes whilst the cowsheds now serve as a block of artist's studios.

The café/bar in the courtyard allows customers to spill out into the sunshine on hot, summer days.

Arts Centre Washington exists to provide a mixed programme of artistic events and activities for all members of its community to experience and participate in the arts.

Arts Centre Washington's main funder is Sunderland City Council with funding for special programmes and projects provided by Arts Council England and the Northern Rock Foundation.



Terms & Conditions

These terms and conditions apply to any function booking to be held at The Courtyard.

1. On confirmation of your booking at The Courtyard we require a reservation deposit of £200 per booking. Should you cancel your booking outside the time stated in the conditions below, this money will be forfeited unless an alternative booking is made at the venue.
2. If you cancel your booking at The Courtyard for any reason a cancellation charge will be made as detailed below. The Courtyard will make every effort to re-organise the date however, this may not always be possible.
3. Cancellation charges: - This is based on the revenue which The Courtyard expects to receive from your booking, calculated on the average spend of your guest determined by two previous bookings similar to your own.
 - (i) Cancellation within 10 but not more than 6 weeks of the function - 25% of the expected revenue.
 - (ii) Cancellation within 6 but not more than 4 weeks of the function - 50% of the expected revenue.
 - (iii) Cancellation within 4 but not more than 2 weeks of the function - 75% of the expected revenue.
 - (iv) Cancellation within 2 weeks of the function - 80% of the expected revenue.
4. We require to be notified of the final numbers for your function 72 hours prior to the function. These will be the minimum numbers charged notwithstanding the actual numbers of guests present at the function.
5. No alcoholic beverages of any kind are permitted to be brought onto the premises by guests or clients without prior agreement from the management in writing. In all cases a corkage charge will be made. *
6. Any party will be liable for the cost of any repairs carried out as a result of any damage caused to any part of the premises by negligence, wilful act or default of any person invited by you or on your behalf to The Courtyard.
7. All function bookings are to be paid in full prior to the date. Cash or credit cards will be accepted up to the date of the function however, cheques must be received a week prior to the date.
8. The prices quoted are those at the time of print and are subject to annual increase in the January of each year and subject to a change in the rate of V.A.T. All prices are inclusive of V.A.T. with the exception of conferences.

*Corkage Charges

- Each bottle of table wine - £3.50 per bottle
- Each bottle of sparkling wine - £5.50 per bottle
- Each bottle of champagne - £10.00 per bottle



As an independent operator we can offer maximum flexibility in providing menus for your wedding breakfast. Rather than offer set packages we can offer you the organiser the opportunity to construct a menu of your choice.

Three course menu

Choice of soup

~

Choice of roast

Served with Yorkshire pudding seasonal vegetables & two potatoes

~

Choice of dessert

~

Coffee

£ 22.95

(plus supplement where applicable)

Alternatively you can personalise the menu further by selecting an alternative starter or main course (supplements may apply). A further course may also be added to create a four course menu subject to supplementary charge.

Sample 3-course menu

Melon & prawn salad with grenadine mayonnaise (£1.50)

~

Chicken wrapped in bacon with a leek & mushroom crumble (£2.50)

~

Chocolate mousse

~

Coffee

Total price £22.95 + £1.50 + £2.50

= £26.95 per head



Soup Selection

Cream of tomato

~

vegetable broth

~

Cream of white onion

~

cauliflower & cheddar

~

Leek & potato

~

Asparagus (£1.00 supp)

~

French onion with Gruyere cheese crouton (£1.00 supp)

~

Bubble & squeak with crispy bacon & black pudding croutons (£1.50 supp)

Starter Selection

Melon & prawn salad with grenadine mayonnaise

(£1.50 supp)

~

Caesar salad with Parmesan curls and lardons of bacon

(£1.50 supp)

~

Goat's cheese & red onion parcel with baby leaf spinach salad

(£1.75 supp)

~

Half melon with sorbet

(£1.75 supp)

~

Marinated chicken skewers with a lightly spiced tomato & onion salad

(£2.50 supp)

~

Duck and mango salad with a sweet chilli sauce

(£2.50 supp)



Choice of hand carved roast

Brisket of beef served with horseradish sauce

~

Loin of pork served with apple sauce

~

Turkey breast served with cranberry sauce

~

Leg of lamb served with mint sauce

(£1.00 supp)

Additional Mains

Slow roast hock of lamb with minted gravy & mashed potato

(£2.50 supp)

~

Chicken wrapped in bacon with a leek & mushroom crumble

(£2.50 supp)

~

Roast pork belly with bacon and cabbage and sweet apple cider chutney

(£2.50 supp)

~

Roast rib of beef with venison and black pudding toad in the hole

(£2.50 supp)



Vegetarians Main Courses

Goats cheese tart, asparagus, red onion marmalade petit vegetable ragu

~

Mozzarella and Mediterranean vegetable tart with a pesto dressing

~

Nut roast & onion gravy

Choice of Desserts

Chocolate mousse

~

Baked vanilla cheesecake with berry compote

~

Eton mess & raspberry sauce

~

Apple crumble with anglaise sauce

~

Profiteroles & hot chocolate sauce

~

Sticky toffee pudding and butterscotch sauce



Finger Buffet Selector

Create your own finger buffet from:-

- A Selection of freshly cut sandwiches
- Chicken satay skewers
- Vegetable spring roll with Asian dipping sauce
- Duck spring roll with Asian dipping sauce
- Minted lamb kebabs with mint raita and naan breads
- Mini Indian selection with mint raita
- Hot and spicy chicken wings
- Seasoned golden potato wedges
- Vegetable crudities and a selection of dips
- Plaice goujons with a tartare dip
- Breaded scampi with a tartare dip
- Roast potatoes
- Assorted mini quiches
- Oriental sesame toast and plum dipping sauce
- Breaded garlic mushrooms and garlic mayonnaise
- Gala pork pie
- Sausage rolls
- Mini savoury eggs
- Pork cocktail sausages
- Mini Yorkshire puddings with horseradish sauce
- Baked nachos with cheese, sour cream, guacamole and salsa
- Garlic bread

Choose five from the above £6.95

Choose seven from the above £9.95

Choose ten from the above £12.95



Fork Buffet Selector (or add to your finger buffet)

Hot selection

Indian chicken curry
Chinese chicken curry
Cantonese chicken
Lasagne
Kleftiko
Beef stroganoff
Chicken chasseur
Chilli cheesy topped potato wedges
Chilli con carne
Broccoli and stilton bake
Mediterranean vegetable frittata
Spicy Mediterranean fusilli
Tomato and basil fusilli

Select one of the above £3.95 per person
Select two of the above £6.95 per person
Select three of the above £9.95 per person

Cold Selection

Traditional cold meat platter and condiments
£2.95 per person
Continental cold meat platter
£3.50 per person
Dressed salmon and seafood platter
£3.95 per person

Potatoes

Seasoned potato wedges and garlic dip
Buttered and minted new potatoes
Roast potatoes

Select one of the above £1.50 per person

Salads

Chopped mixed salad
Nicoise
Greek Feta
Katchumber
Green olive and brie
Coleslaw
Noodle
Potato salad

Select three of the above £3.95 per person

Sides

Garlic bread
Boiled rice
Pilau rice
Wings of fire
Dim sum selection
Onion bhaji and samosa
Naan breads
Poppudoms and pickles

Select three of the above £3.95 per person

Bread selection

£2.50 person

Desserts

Profiteroles and hot chocolate sauce
Baked New York cheesecake
Lemon meringue pie
Toffee crunch pie
Apple pie and custard
Cheeseboard
Choose two of the above £4.95 per person



Something Different

Hot beef sandwiches
Hot pork and stuffing sandwiches
Bacon butties
Sausage sandwiches

Choose one from the above accompanied by a chip packet

£6.95 per person

Available as an addition to a buffet or individually

Barbeque Buffet

Traditional beefburger & bun
Sausages
Meat kebabs
Barbeque pulled pork
Barbeque spare ribs
A selection of five salads
Buttered and minted new potatoes
Accompaniments and relishes

£ 12.95 per person

Vegetarian options available upon request

Children's Buffet

Ham sandwiches
Cheese sandwiches
Cheese and tomato pizza
Potato wedges with mayonnaise
Mini sausages
Chicken dippers
Crudities

Accompanied by a Robinsons fruit shoot

£5.95 per person



Drinks packages

Drinks package 1 £11.50

Glass of bucks fizz on arrival
Glass of red, white or rose wine during meal
Glass of sparkling wine for the toast

Drinks package 2 £12.95

Glass of Pimms & lemonade on arrival
Glass of red, white or rose wine during meal
Glass of sparkling wine for the toast

Drinks package 3 £13.50

Glass of bucks fizz or bottle of lager on arrival
Glass of red, white or rose wine during meal
Glass of sparkling wine for the toast

Drinks package 4 £15.95

Glass of Kir Royale
Glass of red, white or rose wine during meal
Glass of sparkling wine for the toast

Summer Drinks package £11.95

Glass of summer fruit punch on arrival
Glass of red, white or rose wine during meal
Glass of sparkling wine for the toast

Winter Drinks package £12.95

Glass of mulled wine on arrival
Glass of red, white or rose wine during meal
Glass of sparkling wine for the toast

Children's Drinks package £3.95

Glass of orange juice, coke or lemonade on arrival
Glass of orange juice, coke or lemonade during meal
Glass of lemonade for the toast

One for the driver £6.95

Glass of orange juice or non-alcoholic beer on arrival
Glass of orange juice or non-alcoholic wine for meal
Glass of orange juice or non-alcoholic wine for toast

Addition of a glass of wine £3.95 per person

Canapes

Mini duck spring rolls and Asian dipping sauce
Mini chicken satay with peanut dip
Mediterranean vegetable crostini
Welsh rarebit crostini
Mini quiches
Mini beef wellingtons
Mini Yorkshire puddings with beef & horseradish
Smoked salmon terrine
Mini vegetable spring rolls and Asian dipping sauce
Plaice goujons with tartare sauce
Butterfly breaded prawns with sweet chilli

3 canapes £3.95

5 canapes £5.95

7 canapes £7.95

10 canapes £9.95



Afternoon Tea Buffet

A selection of finger sandwiches;

Ham and mustard

Smoked salmon and cucumber

Egg and cress

Beef and horseradish

Mature cheddar, and tomato

A selection of cakes and pastries (2 cakes per person);

Battenberg

Carrot cake

Lemon Drizzle

Chocolate cake

Coffee and walnut cake

Victoria sponge

Choux pastries

Sultana scones with jam and cream

A selection of the finest traditional and fruit teas

£9.95 per person



Conferences

On arrival

Tea or coffee and a bacon roll

or

Tea or coffee and a Danish pastry

£4.50 per person

Buffet Lunch

Hot selection

Chicken curry and poppadums

Lasagne

Barbeque roast chicken

Penne pasta in a tomato sauce

Rice

Boiled potatoes

Salad bar

Coleslaw

Potato salad

Mixed salad leaves

Katchumber salad

A selection flavoured
mayonnaises

£ 15.95 per person

3 - Course Lunch

Homemade soup

A choice of one from

Tomato

Leek and potato

Seasonal vegetable

Hand carved roast

A choice of one from

Roast pork and apple sauce

Roast turkey and cranberry sauce

Roast beef and Yorkshire pudding

Dessert

A choice of one from

Fresh fruit salad and ice cream

Hot toffee apple crumble and cream

Profiteroles and hot chocolate sauce

£ 18.95 per person

Alternatively lunch may be ordered from the bar menu.

A pre-order will be required.

Beverages

Tea or coffee

£1.95 per person

Still or sparkling water (per 330ml)

£2.50 per bottle

Fruit juice

£1.50 per person

Prices quoted are on a per session interval basis. Complimentary top-ups apply.



The Granary Suite

Situated on the first floor the granary suite is suitable for both conferences and meetings.

Maximum capacity 60 persons



The Theatre

Situated on the ground floor, the theatre is a multi-purpose venue, ideal for conferences, weddings, and celebrations.

Suitable for theatre style conference up to 110 persons utilising tiered seating.

Conference style or cabaret layout up to 80 persons.



The Low Barn

Situated on the ground floor the low barn is suitable for larger conferences and parties.

Maximum capacity 120 persons



Hire Rates

	<u>Off Peak</u>	<u>Peak</u>	<u>Evening</u>
The Granary Suite	£22.00	£27.50	N/A
The Theatre	£30.00	£35.00	£175.00
The Low Barn	£27.50	£32.50	£162.50

Equipment Hire

Flipchart	£5.00
Screen	£10.00
Laptop	£10.00
Microphone	£15.00
Staging	£20.00 per piece

Entertainment

House DJ	£150.00
Karaoke	£175.00
Band	£TBA

