

GINO
D'ACAMPO

EVENT PACK
NEWCASTLE



WWW.GINORESTAURANTS.COM

THE PERFECT SPACE



Large Party dining

At Gino D'Acampo Newcastle, we can accommodate sit down dining events for 1 to 230 guests in our stunning quayside restaurant. Guests can enjoy beautiful views, a warm Italian atmosphere, and choose from two delicious set menus carefully designed for group dining. Our simple and efficient pre-order service also makes planning your event seamless and stress-free.

Bar/lounge hire

Our stylish bar and lounge area at Gino D'Acampo Newcastle can accommodate from 1 to 60 guests, making it the perfect setting for more intimate celebrations and social gatherings. This semi-private, roped-off space is reserved exclusively for your event, allowing you to decorate and personalise the area to suit your occasion. With a vibrant atmosphere, handcrafted cocktails, and delicious canapés, it is the ideal location for relaxed drinks receptions, networking events, birthdays, and pre-dinner celebrations.



THE PERFECT SPACE



Terrace Hire

The terrace at Gino D'Acampo Newcastle is available to hire for events of 40 to 100 guests and offers stunning views of the Newcastle Quayside. During the summer months, the vibrant atmosphere, beautiful riverside setting, and relaxed alfresco dining experience make it feel just like Italy. It is the perfect space for summer parties, drinks receptions, networking events, and special celebrations.

Private event space

While Gino D'Acampo Newcastle does not have a private event space within the restaurant itself, we are proud to partner with INNSiDE by Meliá Newcastle, who can provide event spaces to suit your occasion. Gino's will still take care of all food and drink packages to ensure an exceptional dining experience for your guests, while room hire charges and venue arrangements will be managed directly through the hotel team. For more information or to start planning your event please email: Groups.uknorth@melia.com



MEET ROSIE

THE EVENT & SALES MANAGER



Meet Rosie, the Events and Sales Manager at Gino D'Acampo Newcastle.

With extensive experience hosting a wide variety of events, Rosie is here to help bring your vision to life from start to finish. From spectacular Christmas parties for up to 230 guests to elegant opera evenings, paint and sip events, corporate gatherings, and private celebrations, she is dedicated to creating memorable experiences tailored to every occasion.

If you have any questions about planning your event, feel free to drop Rosie an email or give her a call, she will be delighted to help.

Contact Rosie



Rosie.brown@ginorestaurants.com



+44 7955 267320



LARGE PARTY BOOKINGS

Bookings for up to 230 people

Large dining parties of 8 guests or more require a £10 per person pre-authorisation, which will only be charged in the event of a no-show or if the booking is cancelled within two weeks of the reservation date.

Parties of 14 guests or more are required to dine from one of our set menus and submit a pre-order at least 10 days prior to the event. To make the process simple and stress-free, we offer an easy-to-use online pre-order system where guests can add their own menu choices and dietary requirements via a personalised link.

Our team will coordinate everything with the kitchen and prepare individual place cards with each guest's order for a seamless dining experience.

Drinks packages can also be pre-ordered, allowing wine, beer, and other refreshments to be ready on the table for your guests upon arrival.



GINO

D'ACAMPO

STARTERS

BRUSCHETTA AL POMODORO

Heritage tomatoes, fresh basil & extra virgin olive oil on toasted ciabatta ^{VS}

PÂTÉ TOSCANO

Chicken liver pâté served with Italian mustard fruits, crispy sage & toasted ciabatta

CAPRESE

Buffalo mozzarella, heritage tomatoes, extra virgin olive oil & fresh basil ^V

CALAMARI FRITTI

Crispy fried squid with courgette, red pepper, garlic mayonnaise & lemon

ARANCINE AL RAGÙ

Crispy fried risotto balls filled with a slow cooked beef ragù, mozzarella & basil, served with a roasted red pepper & tomato sauce

MAINS

All our main courses are served with fries & mixed salad to share ^V

SCALOPPINE DI POLLO

Pan fried chicken escalopes with garlic green beans, lemon & caper butter sauce

BRANZINO

Pan fried whole boneless sea bass with a baby plum tomato & roasted red pepper salsa, lemon & extra virgin olive oil

RAVIOLI CON SPINACI E RICOTTA

Fresh filled pasta with spinach & ricotta, sage butter & toasted pine nuts ^V

FETTUCINE ALLA BOLOGNESE

Slow cooked beef ragù with San Marzano tomatoes & pecorino Romano

SIRLOIN STEAK (225G)

The finest grass & grain fed Angus beef with your choice from one of our freshly prepared sauces (A £3 supplement charge will apply)

DESSERTS

TORTINO AL CIOCCOLATO

Warm baked chocolate fondant with chocolate sauce & panna gelato ^V

TIRAMISÙ

The ultimate Italian dessert ^V

PANNA COTTA

Italian cream with fresh strawberries, crushed amaretti biscuit & fresh basil

GELATO

Pistachio, chocolate, strawberry, vanilla, honeycomb, panna, blood orange sorbet, served with pistachio & hazelnut biscotti ^V

GINO

D'ACAMPO

STARTERS

BRUSCHETTA CON GAMBERONI

Sautéed king prawns with garlic, butter, lemon & chilli mayonnaise on toasted ciabatta

PROSCIUTTO DI PARMA

Finely sliced Parma ham with creamy ricotta, walnuts, Italian honey drizzle & toasted ciabatta

BURRATA

Burrata di Puglia with an indulgent creamy heart, salsa rossa piccante & pane carasau

CALAMARI FRITTI

Crispy fried squid with courgette, red pepper, garlic mayonnaise & lemon

ARANCINE AL RAGÙ

Crispy fried risotto balls filled with a slow cooked beef ragù, mozzarella & basil, served with a roasted red pepper & tomato sauce

MAINS

All our main courses are served with fries & mixed salad to share

POLLO MARINATO

Chargrilled chicken escalopes marinated in garlic & rosemary, served with a creamy mushroom sauce

BRANZINO

Pan fried whole boneless sea bass with a baby plum tomato & roasted red pepper salsa, lemon & extra virgin olive oil

RAVIOLI ALL'ARAGOSTA

Fresh lobster filled ravioli served in a light baby plum tomato sauce with chilli & basil

RISOTTO PRIMAVERA

Creamy risotto with asparagus & peas, garlic & extra virgin olive oil

FILLET STEAK (225G)

The finest grass fed Angus beef with your choice from one of our freshly prepared sauces (A £5 supplement charge will apply)

DESSERTS

CHEESECAKE AL CIOCCOLATO E NOCCIOLA

Chocolate & hazelnut cheesecake with Ferrero Rocher

CREMA BRUCIATA

Italian style creme brûlée with a caramelised sugar crust served with pistachio & hazelnut biscotti

PANNA COTTA

Italian cream with fresh strawberries, crushed amaretti biscuit & fresh basil

GELATO

Pistachio, chocolate, strawberry, vanilla, honeycomb, panna, blood orange sorbet, served with pistachio & hazelnut biscotti



BAR/LOUNGE BOOKINGS

Bookings for 20 - 60 people

To reserve an area in the bar at Gino D'Acampo Newcastle, we require a minimum spend, which will vary depending on the day and time of your event.

To secure your booking, a £10 per person pre-authorisation is required; this will only be charged in the event of a no-show or if the booking is cancelled within two weeks of the event date.

Guests can enjoy delicious canapé-style food, perfectly paired with our drinks packages or token options, making it the ideal setting for relaxed social events, celebrations, and networking occasions.




BAR/LOUNGE BOOKINGS

CANAPES/CICCHETTI

6 CICCHETTI FOR £18- Must be ordered in multiples of 10

BRUSCHETTA

HERITAGE TOMATO

Fresh basil & extra virgin oliveoil 

CRISPY COD

Lemon mayonnaise & sea salt

PARMA HAM

Spicy 'nduja, honey & pistachio nuts

KING PRAWN

Lemon & chilli mayonnaise

PIZZETTE

CLASSIC MARGHERITA

Mozzarella, San Marzano tomatoes & fresh basil 

SUPER-SPICY


Spicy salame, 'nduja, pepper, mozzarella & chilli

PARMA HAM

Mozzarella & San Marzano tomatoes

ARANCINE

CRISPY MUSHROOM

Porcini mushroom & mozzarella 

BOLOGNESE

Slow cooked beef ragu & mozzarella

SALUMI

PARMA HAM & BUFFALO RICOTTA
Honey, walnuts & toasted ciabatta


BRESAOLA


Rocket & pecorino cheese

GRISSINI & PARMA HAM

Basil pesto

DOLCI

CHOCOLATE & HAZELNUT CHEESECAKE 
Nutella cheesecake, crushed hazelnuts

LEMON & BLACKCURRANT TART 
Sicilian lemon curd, vanilla Italian
meringue

EXTRAS

ANY PIZZA FROM MAIN MENU : £17
LARGE BOWL FRIES: £30
LARGE BOWL TRUFFLE FRIES: £37
LARGE BOWL CAESAR SALAD: £30
LARGE BOWL ORZO SALAD: £30
LARGE BOWL ARRIBIATA PASTA: £35

BAR/LOUNGE BOOKINGS

Drinks Packages

TAKE ADVANTAGE OF OUR PRE- ORDER PACKAGES WHICH WE WILL HAVE READY TO SERVE ON YOUR ARRIVAL

WINE PACKAGES

Selection of three bottles

VINO DELLA CASA

White: *Pinot Grigio*
Rosé: *Pinot Grigio Rosé*
Red: *Barbera*
£80

PREMIO

White: *Sauvignon Blanc*
Rosé: *Bardolino*
Red: *Merlot*
£95

SPECIALE

White: *Chardonnay Maso*
Rosé: *M by Minuity*
Red: *Barolo*
£165

SPARKLING PACKAGES

Selection of three bottles

PROSECCO BRUT

Prosecco Vino D'Acampo DOC
Brut Veneto x 3
£99

PROSECCO ROSÉ

Prosecco Montresor Rosé Millesimato
DOC Extra Dry x 3
£110

CHAMPAGNE PACKAGES

Selection of three bottles

CHAMPAGNE BRUT

Laurent-Perrier La Cuvée Brut NV
Tours-Sur-Marne, France x 3
£220

CHAMPAGNE ROSÉ

Veuve Clicquot Rose Brut NV
Reims, France x 3
£320

BEER PACKAGES

Selection of five bottles

BOTTLE BUCKET (x5)

Peroni Nastro Azzuro 5% | Ichnusa 4.7%
Gluten Free Peroni Nastro Azzuro 5%
£26.75

ZERO BEER PACKAGE

Moretti Zero x 5
£20

Please always inform your server of any allergies before placing your order as not all ingredients can be listed and we cannot guarantee the total absence of allergens in our cocktails. Detailed allergen information is available on request.

DRINKS TOKENS



TOKEN 1

£8

Prosecco
Bottle peroni
Small house wine
Soft drink



TOKEN 2

£9.50

All token 1 +
Single spirit and mixer
Any spritz on the menu



TERRACE BOOKINGS

Bookings for up to 40 - 100 guests

During the summer months, the vibrant atmosphere, riverside setting, and alfresco dining experience make it feel just like Italy, creating the perfect backdrop for celebrations, networking events, summer parties, and drinks receptions.

Guests can enjoy a range of catering options, including our outdoor BBQ packages or the same delicious canapé-style menu available in our bar and lounge area, perfectly paired with drinks packages or token options for a relaxed and social experience.

Please note that terrace bookings are weather dependent. In the event of poor weather, we will always do our best to move your booking indoors; however, this can only be guaranteed if suitable space is available within the restaurant.

To secure your reservation, we require a £10 per person pre-authorisation, which will only be charged in the event of a no-show or if the booking is cancelled within two weeks of the event date.



TERRACE BBQ MENU | 3 COURSES | £57 PP

SALAD BAR

CAESAR SALAD

Crisp gem lettuce, grated pecorino, focaccia croutons,
Caesar dressing (V)

ORZO PASTA SALAD, BASIL PESTO

Lemon, courgette, spinach, pecorino,
toasted pine nuts (V)

SICILIAN FENNEL, ORANGE & OLIVE SALAD

Radicchio, red onion, oregano, leccino olives,
mint, lemon dressing (V)

DELI COUNTER

BRIOCHE BURGER BUNS

GRILLED TORTILLA WRAPS

MATURE CHEDDAR CHEESE

FROM THE GRILL

HAND PRESSED BEEF BURGERS

MARINATED GRILLED CHICKEN BREAST

MAPLE GLAZED PORK SAUSAGES

GRILLED HALLOUMI & MUSHROOM SKEWER (V)

BEETROOT & ORANGE MARINATED
SALMON FILLET (4oz)

SIDES & SAUCES

GARLIC & ROSEMARY ROAST NEW POTATOES (V)

PAPRIKA SPICED CORN COBS (V)

BALSAMIC CARAMELISED ONIONS (V)

SPICY CHILLI MAYONNAISE (V)

DESSERTS

CHOCOLATE & HAZELNUT CHEESECAKE

TRADITIONAL ITALIAN TIRAMISÚ

GLAZED SICILIAN LEMON TART



LET'S PLAN YOUR EVENT AT GINO D'ACAMPO NEWCASTLE

The perfect celebration is all in the details. From the moment you get in touch, our dedicated Event and Sales Manager, Rosie, will work alongside you to bring your vision to life.

With authentic Italian menus, vibrant atmospheres, and flawless execution, Rosie and our restaurant team will handle every detail. You can simply relax and enjoy the moment with your guests.



Rosie.brown@ginorestaurants.com



+44 7955 267320