

GINO  
D'ACAMPO

# CHRISTMAS BROCHURE

NEWCASTLE



[WWW.GINORESTAURANTS.COM](http://WWW.GINORESTAURANTS.COM)

# CIAO!



## INSIDE BY MELIÀ NEWCASTLE, RIVER VIEW, NEWCASTLE UPON TYNE, NE1 3BE

Celebrate the festive season in style at Gino D'Acampo Newcastle. Whether you're planning an intimate Christmas lunch, a lively festive party, or an end-of-year corporate celebration, our stunning quayside restaurant provides the perfect setting for gatherings of 1 to 230 guests.

With breathtaking views of the River Tyne, a warm Italian atmosphere, indulgent festive menus, and expertly crafted drinks, your guests can enjoy a truly magical Christmas experience from the moment they arrive.

Our dedicated team will take care of every detail, ensuring your celebration is seamlessly planned and tailored to your needs. From office Christmas parties and client events to family gatherings and seasonal celebrations with friends, we'll help create unforgettable moments filled with great food, festive cheer, and lasting memories.

# 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

---

## 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](mailto: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](mailto: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.



# CHRISTMAS FAYRE

## MENÙ UNO

AVAILABLE ON OFF PEAK DATES  
2 COURSE £32.50 | 3 COURSE £39.50

### STARTERS

#### BRUSCHETTA AL POMODORO

Heritage tomato, fresh basil & extra virgin olive oil on toasted ciabatta (VE)

#### CALAMARI FRITTI

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

#### MINISTRONE

Classic Italian vegetable soup, grilled house focaccia (VE)

#### BRUSCHETTA AL PROSCIUTTO DI PARMA

Toasted ciabatta with finely sliced Parma ham with creamy ricotta, walnuts & Italian honey drizzle

#### PATE TOSCANO

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

### MAINS

Served with a selection of seasonal vegetables & roasted potatoes for the table to share (V)

#### TACCHINO MARINATO

Char grilled turkey scaloppine marinated in garlic & rosemary, served with a creamy mushroom sauce

#### RISOTTO PESCATORE

Risotto with fresh seafood, king prawns, mussels, clams & calamari with baby plum tomatoes, Calabrian chilli flakes, butter & lemon zest

#### FETTUCINE CON SALSICCIA

Tuscan sausage, porcini mushrooms & leeks in a white wine & pecorino cream sauce

#### POLPETTE AL SUGO

Slow cooked beef & pork meatballs in a spicy San Marzano tomato sauce, basil & toasted ciabatta

#### RAVIOLI DI ZUCCA E RICOTTA

Roasted Delica pumpkin & ricottaravioli, crispy sage leaves, toasted hazelnuts, pecorino & black pepper (V)

Vegan option available (VE)

### BISTECCA

Served with fries & a brandy green peppercorn sauce

#### LOMBATA DI MANZO

Char grilled sirloin steak (225g)  
(£7 supplement)

### DESSERTS

#### TORTINO AL CIOCCOLATO

Warm baked chocolate fondant with chocolate truffle sauce & panna gelato (V)

Vegan option available (VE)

#### BABA AL RUM

A light rum-soaked baba served with amarena cherries and a softly whipped vanilla cream (V)

#### TIRAMISÙ

The ultimate Italian dessert (V)

#### CROSTATA DI CLEMENTINE

A tangy clementine and lemon filling in a bitter-sweet chocolate pastry served with candied peel and dark chocolate gelato (V)

#### GELATO

A selection of gelato & sorbet served with pistachio & hazelnut biscotti (V)

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 dishes. Detailed allergen & calorific information is available on request. Menus & prices are subject to change. An optional service charge will be added to your bill. AW26

# CHRISTMAS FAYRE

## MENÙ DUE

AVAILABLE ALL DAY EVERYDAY  
THROUGHOUT THE FESTIVE PERIOD  
£49.50

### STARTERS

#### CALAMARI FRITTI

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

#### PATE TOSCANO

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

#### BURRATA

Burrata di Puglia with an indulgent creamy heart, salsarosso piccante & toasted Sardinian flatbread (V)

#### MINISTRONE

Classic Italian vegetable soup, grilled home baked focaccia (VE)

#### BRUSCHETTA CON GAMBERONI

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

### MAINS

Served with a selection of seasonal vegetables & roasted potatoes for the table to share (V)

#### TACCHINO MARINATO

Char grilled turkey scaloppine 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

#### LINGUINE AI GAMBERONI

King prawns sautéed with courgette, garlic butter, chilli & lemon zest

#### ANATRA ALLA VALPOLICELLA

Crispy confit duck served with tender green beans and vibrant Valpolicella and cherry sauce

#### RAVIOLI DI ZUCCA E RICOTTA

Roasted Delica pumpkin & ricotta ravioli, crispy sage leaves, toasted hazelnuts, pecorino & black pepper (V)

Vegan option available (VE)

### BISTECCA

Served with fries & a brandy green peppercorn sauce

LOMBATA DI MANZO  
Chargrilled sirloin steak (225g)  
(£3 supplement)

FILETTO DI MANZO  
Chargrilled fillet steak (225g)  
(£7 supplement)

### DESSERTS

#### TORTINO AL CIOCCOLATO

Warm baked chocolate fondant with chocolate truffle sauce & panna gelato (V)

Vegan option available (VE)

#### BABA AL RUM

A light rum-soaked baba served with amarena cherries and a softly whipped vanilla cream (V)

#### TIRAMISÚ

The ultimate Italian dessert (V)

#### CROSTATA DICLEMENTINE

A tangy clementine and lemon filling in a bitter-sweet chocolate pastry served with candied peel and dark chocolate gelato (V)

#### GELATO

A selection of gelato & sorbet served with pistachio & hazelnut biscuits (V)

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 dishes. Detailed allergen & calorific information is available on request. Menus & prices are subject to change. An optional service charge will be added to your bill. AW26



# CHRISTMAS FAYRE

## MENÙ TRE

AVAILABLE PEAK DATES  
£65

### STARTERS

#### ARANCINE AL TARTUFO

Hand-rolled risotto balls, lightly fried until crisp, with a soft mozzarella & white truffle centre, finished with truffle-scented pecorino (V)

#### CALAMARI FRITTI

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

#### 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, salsarosso piccante & toasted Sardinian flatbread (V)

#### MINISTRONE

Classic Italian vegetable soup, grilled home baked focaccia (VE)

#### BRUSCHETTA CON GAMBERONI

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

### MAINS

Served with a selection of seasonal vegetables & roasted potatoes for the table to share (V)

#### TACCHINO MARINATO

Char grilled turkey scaloppine 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

#### PESCE SPADA

Wild line-caught swordfish, simply grilled & served with salsa verde

#### ANATRA ALLA VALPOLICELLA

Crispy confit duck served with tender green beans and avibrant Valpolicella and cherry sauce

#### RAVIOLI DI ZUCCA E RICOTTA

Roasted Delica pumpkin & ricotta ravioli, crispy sage leaves, toasted hazelnuts, pecorino & black pepper (V)

Vegan option available (VE)

#### FILETTO DI MANZO

Chargrilled fillet steak (225g) served with fries & a brandy green peppercorn sauce

### DESSERTS

#### TORTINO AL CIOCCOLATO

Warm baked chocolate fondant with chocolate truffle sauce & panna gelato (V)

Vegan option available (VE)

#### BABA AL RUM

A light rum-soaked baba served with amarena cherries and a softly whipped vanilla cream (V)

#### TIRAMISÚ

The ultimate Italian dessert (V)

#### CROSTATA DI CLEMENTINE

A tangy clementine and lemon filling in a bitter-sweet chocolate pastry served with candied peel and dark chocolate gelato

#### GELATO

A selection of gelato & sorbet served with pistachio & hazelnut biscotti (V)

(V)

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 dishes. Detailed allergen & calorific information is available on request. Menus & prices are subject to change. An optional service charge will be added to your bill.

# PEAK AND OFF- PEAK PRICING

Please see the timetable below for details of our Peak and Off-Peak pricing, including which menus are available on each day and time.



## Key



OFF - PEAK DATES:  
Menu Uno & Menu Due Available



PEAK DATES:  
Menu Due & Menu Tre Available



## 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  
**Redé**  
Barbera £80

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

SPECIALE  
White: Chardonnay Maso  
Rosé: M by Minvity  
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



# LET'S PLAN YOUR CHRISTMAS AT GINO D'ACAMPO NEWCASTLE

---

The perfect Christmas 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 create a festive gathering to remember.

With authentic Italian festive menus, warm and welcoming surroundings, and flawless execution, Rosie and our restaurant team will take care of every detail. From Christmas parties and seasonal get-togethers to end-of-year celebrations, you can relax, soak up the festive atmosphere, and enjoy every moment with your guests.



[Rosie.brown@ginorestaurants.com](mailto:Rosie.brown@ginorestaurants.com)



+44 7955 267320