GINO
D'ACAMPO

CHRISTMAS BROCHURE

NEWCASTLE



WWW.GINORESTAURANTS.COM

CIAO!



BUON APPETITO • BUON APPETITO • BUON APPETITO • BUON APPETITO •

INNSIDE BY MELIÃ 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



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.





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

MINESTRONE
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

FETTUCCINE 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)

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 (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)

MINESTRONE
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 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)

BISTECCA

Served with fries & a brandy green peppercorn sauce

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

FILETTO DI MANZO
Chargrilled filletsteak (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 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 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

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

MINESTRONE
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)

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 Avaiable



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.





CANAPE MENU

FESTIVE CICCHETTI

10 for £35
Must be ordered in multiples of 10

BRUSCHETTA

CRISPY COD
Lemon mayonnaise & sea salt

PARMA HAM
Spicy 'nduja, honey & pistachio nuts

HERITAGE TOMATO
Fresh basil & extra virgin olive oil

KING PRAWN
Lemon & chilli mayonnaise

ARANCINE

BOLOGNESE
Slow cooked beef ragù & mozzarella

CREAMY TALEGGIO CHEESE
Saffron & peas

TARTUFO
Fior di latte and truffle

SALUMI

BRESAOLA
Pecorino cheese wrapped in
rocket and bresaola

PIGS IN BLANKETS
Pork sausage wrapped in bacon

GNOCCO FRITTO
Prosciutto di Parma, whipped ricotta,
Italian honey drizzle and pistachio

DOLCI

BAB AL RUM
A light-soaked rum baba

CANNOLI AL PISTACCHIO
Crisp Sicilian pastry filled with pistachio cream

TIRAMISÚ
The ultimate Italian dessert

EXTRA

LONG PIZZA £17

CLASSIC MARGHERITA (V)
Mozzarella, San Marzano tomatoes
& fresh basil

PARMA HAM
Mozzarella & San Marzano tomatoes

SUPER-SPICY
Spicy salame, 'nduja, pepper,
mozzarella & chilli

LARGE SIDE

FRIES £30 (VE)

TRUFFLE FRIES £35 (V)

CAESAR SALAD £30 (V)

ORZO SALAD £30

ARRIBATA PASTA £37 (VE)

Please always inform your server of any allergies before placing your order as not all ingredients can be listed.
Due to our cooking processes and kitchen set-up there is a potential risk of cross-contamination. This includes our recipes without intentional gluten ingredients. Therefore, these may not be suitable for those with severe allergies or strict dietary requirements.
An optional service charge will be added to your bill.

FESTIVE DRINKS PACKAGES

TAKE ADVANTAGE OF OUR PRE- ORDER PACKAGES WHICH

WE WILL HAVE READY TO SERVE ON YOUR ARRIVAL

WINE PACKAGES

Selectionofthree bottles - canmix and match

VINO DELLA CASA

Sangiovese, Cortese, Pinot Grigio Rose £75

PREMIO

Nero D'avola, Pinot Grigio, Bardolino Rose £90

SPECIALE

Valpolocella Ripasso, Gavi di Gavi, Minuty £140

SPARKLING PACKAGES

Selection of three bottles

PROSECCO BRUT

Prosecco Vino D'Acampo DOC Brut Veneto x3

£99

PROSECCO ROSÉ

Prosecco Montresor Rosé Millesimato DOC Extra Dry x 3

£110

CHAMPAGNE PACKAGES

Selection of three bottles

CHAMPAGNE BRUT

Laurent-PerrierLa 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, Asahi or Meantime Pal Ale.

£25 per bucket of beer – can mix and match.

ZERO BEER PACKAGE (x5)

Peroni0% or Asahi0%

£20 per bucket of zero only beer – can mix and match

BAR/LOUNGE BOOKINGS

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

+44 7955 267320