



HILTON GARDEN INN SUNDERLAND CONFERENCE AND BANQUETING

Hilton Garden Inn Sunderland is proud to provide some of the finest event spaces in the region to suit all of your corporate event or conference needs. With a central location minutes from the amenities of the city centre and Tyne & Wear metro stations, a dedicated

team of event planners are happy to tailor your event to your specific requirements. Rooms to suit small meetings or large conferences as well as free on-site parking and an on-site bar/grill restaurant - everything you require to make your event a success is right here!

TO MAKE A BOOKING ENQUIRY

T: 0191 500 9494 E: sales@hgisunderland.com



**Conference
and Banqueting
details available
inside**



Drink Options

Tea and Coffee £2.95pp

Tea and Coffee/Biscuits £3.50pp

Tea and Coffee/Biscuits and Pastries £4pp

Tea and Coffee with breakfast sandwiches
£5.50pp

Finger Buffets

Working Light Lunch - £10pp

- Selection of sandwiches and wraps
- Selection of seasonal salads or crisps
- Seasonal fruit salad

Working Light & Hot Lunch - £15pp

- Selection of sandwiches and wraps
- Selection of seasonal salads or crisps
- Hot items i.e. various meat kebabs, assorted pies, tarts, meat/fish goujons, quiches, fries etc.
- Seasonal fruit salad

Karbon Grill Buffet Lunch (chefs selection)

Two-course lunch £12.95pp

Three-course lunch £15.95pp

Equipment Available

Complimentary fast internet access and unlimited Wi-Fi

Flipchart, pads & pens

LCD projector

Laptop

Wireless mouse

TV

DVD player

PA system

Stage

Microphones

Day delegate rate prices from £30 per person (includes room hire, equipment, lunch and refreshments)

24 hour delegate rate prices from £130 (includes room hire, equipment, lunch, refreshments, evening dinner, overnight stay and breakfast)

Minimum of 10 people for day delegates

Equipment - TV with HDMI or Projector & Screen, Flipchart and paper, conference packs

Room hire

The Doxford and Menvil from £150 per day

The Laing from £300 per day

**For more information contact sales@hgisunderland.com
or call 0191 500 9494**



Fork Buffets

Served buffet style

£10pp – One main and one side/vegetable dish

£15pp – Two mains and two sides/vegetable dishes

£4 – Add a cold platter or salad starter

£3 – Add a dessert

Cold Platters/Salads

- Duo of melon, poached fruits, vanilla syrup (v) (vegan)
- Artichokes and herby olives salad (v) (vegan)
- Greek salad, feta cheese and lemon oil (v)
- Chicken liver parfait, toasted ciabatta bread, onion marmalade (contain pork)
- Roasted vegetable and mozzarella, balsamic glaze and basil oil (v)
- Plum tomato and mozzarella, basil oil, black pepper (v)
- Classic caesar salad (contain anchovies)

Main Dishes

- Marinated pan-fried breast of chicken with peppercorn sauce
- Breast of chicken wrapped in bacon in red wine jus
- Roasted chicken drumsticks and thighs, tomato and olives ragout
- Slow cooked beef shin, root vegetables and thyme jus
- Chicken or lamb curry, steamed rice
- Pork belly with creamy brandy sauce
- Baked fillet of Atlantic salmon in a creamy basil sauce
- Baked fillet of Atlantic salmon in a creamy basil sauce
- Pan fried sea bass fillet, capers and lemon butter
- Pollock fillets with roasted cherry tomatoes
- Cajun red snapper
- Smoked haddock and spring onion fishcake with tartare sauce
- Penne pasta in a creamy pesto sauce
- Gnocchi with tomato and basil sauce
- Macaroni, spinach and sundried tomato sauce
- Sweet potato and chickpea curry, steamed rice

Side Dishes

- Buttered new potatoes
- Creamy mash
- Roast potatoes
- Moroccan couscous
- Chunky chips
- American skinny fries
- Baked sweet potatoes

Vegetables Dishes

- Vegetable medley
- Steamed seasonal vegetables
- Roasted carrots and parsnips
- Buttered green vegetables
- Cauliflower cheese

Desserts

- Selection of American mini dessert slices (Pecan pies, Mississippi mud pies, Key lime pies)
- Fruit of the forest slices
- Profiteroles with chocolate sauce
- Vanilla cheesecake
- Chocolate fudge cake
- Mini cheesecake selection (chocolate marble, raspberry ripple, zesty lemon)

Added Extras

Canapés

- Selection of cold canapés £4.50pp
- Selection of hot canapés £5.50pp
- Selection of hot and cold canapés £6pp

Soups £5pp each

Choose from: Roasted tomato and red pepper, Sweet potato and thyme, carrot and coriander, parsnip and apple or leek and potato

Other Additions

- Add a main dish £5pp
- Add a side or vegetable dish £2.50pp
- Selection of English cheeses, crackers, house chutney, celery, grapes £5pp

Room charges apply mon-fri (9-5pm). However on weekends and evenings (5-10pm) the prices shown are inclusive of room hire.

All prices inclusive of VAT

Tailored menus are available – please discuss with your account manager



Hilton Garden Inn Sunderland Conference and Banqueting

Set-up Options

The Laing

(Air-flow, WIFI, projector, 75" TV with HDMI, natural daylight)

Boardroom



Maximum
Delegates: 40

Banquet/Dinner



Maximum
Delegates: 80

Theatre style



Maximum
Delegates: 120

Cabaret



Maximum
Delegates: 40

Classroom



Maximum
Delegates: 60

Standing reception



Maximum
Delegates:
150

The Menvill and The Doxford

(Air-flow, WIFI, Projector, 65" TV with HDMI)

Boardroom



Maximum
Delegates: 14

Banquet/Dinner



Maximum
Delegates: 16

Theatre style



Maximum
Delegates: 30

Cabaret



Maximum
Delegates: 8

Classroom



Maximum
Delegates: 12

Standing reception



Maximum
Delegates: 20

- Use all 3 private areas
- Spacious events area within the lobby - ideal for informal meetings

The Karbon Grill Restaurant: Standard seating only 92

The Karbon Bar: 200+

The Lobby: 400+

The Patio: 300+