



Host your next
banqueting fundraising
event at the Radisson Blu
Durham and receive 5%
of the banqueting bar
spend on the night as a
donation to your charity.



CELEBRATE IN STYLE

Situated in the centre of Durham City on the banks of the River Wear, the hotel is a modern contemporary venue, with stunning views of the City & Durham Cathedral. Close to the A1(M) and a 5 minute walk from Durham Rail Station, the hotel is easily accessed from anywhere in the North East.

accommodating up to 220 people for a dinner, along with a stage and dance floor. Outside of the Auger Suite is a large pre-event area with your own private bar - ideal for a drinks reception, photograph opportunities and a place to relax during the course of the evening.

Your event will be held in the Auger Suite, a spacious room

CONTACT US

Please note

All packages are based upon minimum numbers of 100 people. If numbers are less than 100 a room hire charge will apply.

Please contact a member of our meeting and events team for more information or to arrange a viewing of the hotel on:

Tel: 0191 3727200
 Email: events.durham@radissonblu.com
www.radissonblu.co.uk/hotel-durham
 Twitter @radissondurham
facebook.com/radissondurham
instagram.com/radissonblu



CHARITY EVENT PACKAGES

CELEBRATE YOUR FUNDRAISING IN STYLE

Radisson Blu Durham is the perfect venue to host your next Charity event. Our experienced team will tailor your package to suit your needs wherever possible.

Silver

- Red Carpet on Arrival
- Hire of Auger Suite
- Exclusive Use of Pre-Event Area
- Cloakroom
- Hot Fork Buffet (select two options from selected menu)
- Table Linen, napkins, table numbers & candelabras
- Resident DJ
- Disco, Dancefloor & Stage

£35.00
per person

Gold

- Red Carpet on Arrival
- Hire of Auger Suite
- Exclusive Use of Pre-Event Area
- Cloakroom
- Two Course Dinner (main course & dessert)
- Table Linen, napkins, table numbers & candelabras
- Resident DJ
- Disco, Dancefloor & Stage

Upgrade to a three course meal for an additional £5.00 per person.

£39.00
per person

Platinum

- Red Carpet on Arrival
- Hire of Auger Suite
- Exclusive Use of Pre-Event Area
- Cloakroom
- Drinks reception
- Two Course Dinner
- ½ bottle of House Wine per person
- Table Linen, napkins, table numbers & candelabras
- Resident DJ
- Disco, Dancefloor & Stage

Upgrade to a three course meal for an additional £7.50 per person.

£46.00
per person

A little something else to think about..

- Arrival Mocktail's
- Cocktail Reception
- Canapés
- Chair covers & sashes
- Table decorations
- Bands & Entertainment
- Security

We can arrange these at an additional cost

Prices and menus subject to change



SET MENU

STARTERS

Seasonal homemade soup (GF, Ve, DF)

Chicken liver parfait served with onion chutney & sourdough crostini (GF-alternate bread)

Three cheese tart, red onion marmalade, marinated vine tomatoes with rocket pesto (V)

MAIN COURSE

Roasted breast of chicken with seasonal vegetables, buttered green beans & red wine jus (GF)

Lentil squash wellington, roasted vegetables, wild mushroom & tomato sauce (Ve, DF with a different sauce)

Baked salmon, pak choi, crushed new potatoes, chive cream sauce (GF)

DESSERTS

Chocolate orange torte, mixed berry compote (Ve, GF, DF, V)

Classic lemon tart, raspberry sorbet served with raspberry coulis (V)

Sticky toffee pudding, caramel sauce, vanilla pod ice cream (V)

FORK BUFFET

(Choose two of the below)

Chicken Tikka Massala with onion bhajis & samosas (GF)

Chilli con carne with garlic bread (GF, DF)

Spinach ricotta tortellini in a creamy sauce with shallots, wild mushrooms & fresh herbs (V)

Thai green vegetable curry with onion bhajis & samosas (Ve, GF, V)

SIDES

(Choose two)

Triple cooked chips (Ve, GF, DF, V)

Potato wedges (Ve, DF, V)

Seasonal salad

Rice

Mixed vegetable selection

DESSERTS

Selection of mini desserts (Ve, GF, DF, V)

Dietaries / Allergens – V – Vegetarian, VE – Vegan, GF – Gluten Free, DF – Dairy Free