

The background of the poster is a close-up, slightly out-of-focus photograph of a Christmas tree. It features gold tinsel, white and gold ornaments, and a white paper banner with the word 'Gotham' written in a black, stylized gothic font. A gold geometric border, consisting of multiple nested lines forming a rectangle with diamond-shaped corners, frames the entire image. In the center, there is a logo for 'GOTHAM NEWCASTLE' and the main title 'FESTIVE SEASON 2026' in a white serif font.

GOTHAM
NEWCASTLE

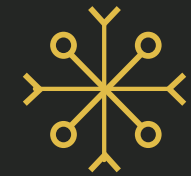
FESTIVE SEASON

2026



THERE'S CHRISTMAS, THEN THERE'S A

GOTHAM CHRISTMAS



Where celebrations sparkle, laughter lingers longer and the city glows just a little bit more. Welcome to Hotel Gotham Newcastle, where every corner tells a story and every festive celebration comes with a touch of intrigue.

From decadent dining in SIREN and private feasts in MESS, to exclusive gatherings in Club Brass and late-night revelry in FIRE, Gotham offers a distinctive setting for every occasion.

New for this year, GUILT introduces Judge's Chambers, Courtroom One and Courtroom Two - three characterful spaces for private dining, celebrations, receptions and events, each with its own unmistakable sense of drama.

As Christmas draws to a close, New Year's Eve takes centre stage in full, glittering style. Raise a glass of Taittinger to the year ahead and dance until dawn as Gotham welcomes in 2027.

YOUR GOTHAM CHRISTMAS AWAITS, SPEAK TO OUR EVENTS TEAM TO BEGIN PLANNING
events@hotelgothamnewcastle.co.uk

A FESTIVE NIGHT IN GUILT

WEDNESDAY 2ND DECEMBER

This Christmas, Courtroom Two is ready to host proceedings.

Our shared experience nights bring colleagues, friends and fellow accomplices together for an evening of festive indulgence in GUILT's largest and most dramatic event space. Enjoy a three-course dinner, raise a glass to the season and continue the celebrations long into the night, all with a distinctly Gotham twist.

- ★ Welcome glass of Gotham Prosecco
- ★ Festive canapé reception
- ★ Three-course Christmas menu
- ★ Live DJ entertainment
- ★ Drinks packages and enhancements available

£80 PER PERSON OR
£750 FOR A TABLE OF 10

Raise a glass, take your seat and let the celebrations begin.



BANQUET MENU

Please choose one dish from each section for your party

STARTERS

Beetroot Cured Scottish Salmon gf
beetroot remoulade, baby potato and caper salad, pickled cucumber

Ham Hock, Carrot & Grain Mustard Terrine
roasted pear, kale, shallot

Butternut Squash Tatin vg
parsley and pumpkin seed pesto, watercress

Pressing of Confit Chicken & Smoked Duck
cauliflower, pomegranate and curry oil

Leek & Potato Velouté v
truffle cream, chestnut

MAINS

Turkey Breast
traditional garnishes

Slow Cooked Blade of Beef
£10PP SUPPLEMENT
swede, horseradish, pomme purée

Baked Cod Fillet
leeks, Anna potato, warm tartare sauce

Sweet Potato & Root Vegetable Wellington vg
roasted red pepper and plum compote

DESSERTS

Christmas Pudding
brandy sauce

Cinnamon Panna Cotta
mulled wine jelly, cranberry and smoked almond biscotti

Clementine Steamed Sponge
stem ginger custard, vanilla ice cream

Chocolate Brownie Truffle Torte vg
roasted plum

DRINKS PACKAGE

Welcome Prosecco	<i>per glass</i> £7
Welcome Fire Can	<i>per can</i> £6.50
Fire Bucket	<i>bucket of 10</i> £65
Noam Bucket	<i>bucket of 10</i> £70

Cocktail Hour	<i>per cocktail (min 10)</i> £8
Gotham Fizz	<i>3 bottles</i> £105
Taittinger	<i>3 bottles</i> £250
Gotham Wine	<i>3 bottles</i> £90
your choice of red, white or rosé	

v Vegetarian vg Vegan gf Gluten Free

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PRIVATE CHRISTMAS
PARTIES IN

GUILT

40 - 100 GUESTS

Host an unforgettable festive celebration
in one of Hotel Gotham's beautifully
curated event spaces.

Whether you're planning an elegant corporate
soiree, a festive gathering with friends, or an
end-of-year celebration, we'll create an occasions
worthy of the season.

For larger celebrations, step into Gotham's
magnificent Courtrooms and create an
unforgettable festive event.

- ★ Three-course festive banquet menu
- ★ Exclusive use of Courtrooms One and Two
- ★ Dietary options available
- ★ Drinks packages, entertainment and
enhancements available

SUN - THUR: £70 PER PERSON
FRI - SAT: £80 PER PERSON



BANQUET MENU

Please choose one dish from each section for your party

STARTERS

Beetroot Cured
Scottish Salmon ^{gf}
beetroot remoulade,
baby potato and caper salad,
pickled cucumber

Ham Hock, Carrot &
Grain Mustard Terrine
roasted pear, kale, shallot

Butternut Squash Tatin ^{vg}
parsley and pumpkin seed
pesto, watercress

Pressing of Confit Chicken
& Smoked Duck
cauliflower, pomegranate
and curry oil

Leek & Potato Velouté ^v
truffle cream, chestnut

MAINS

Turkey Breast
traditional garnishes

Slow Cooked Blade of Beef
£10PP SUPPLEMENT
swede, horseradish,
pomme purée

Baked Cod Fillet
leeks, Anna potato, warm
tartare sauce

Sweet Potato & Root
Vegetable Wellington ^{vg}
roasted red pepper and
plum compote

DESSERTS

Christmas Pudding
brandy sauce

Cinnamon Panna Cotta
mulled wine jelly, cranberry and
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Clementine
Steamed Sponge
stem ginger custard,
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Chocolate Brownie
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STEP INTO PRIVATE DINING

MESS & JUDGE'S CHAMBERS



For festive celebrations behind closed doors, discover two characterful private dining spaces made for good food, raised glasses and memorable company.

Host an intimate festive gathering in one of Gotham's elegant private dining spaces.

MESS Ideal for 8 - 20 guests

Judge's Chambers Ideal for 15 - 40 guests

- ★ Welcome glass of Gotham Prosecco
- ★ Three-course festive menu
- ★ Tea and coffee to conclude
- ★ Exclusive use of your chosen private dining space

FROM £80 PER PERSON

Upgrade to the Flare Package with half a bottle of wine per person at £16 per head



MENU

STARTERS

Cauliflower Velouté
ham hock and cranberry
bon bon, chive oil

**Pressing of Confit Duck &
Chicken Legs**
celeriac, chorizo, walnut

**Beetroot Cured
Scottish Salmon**
cauliflower, cucumber, pear,
toasted rye

**Burratina & Roasted
Brussels Sprouts Salad** v
apple, watercress, hazelnut and
orange dressing

MAINS

**Butter Roasted
Turkey Breast**
pigs in blankets, fondant
potato, traditional garnishes

**Bone Marrow & Black
Garlic Crusted Cod Loin**
honeyed parsnip, confit garlic
pomme purée, roast chicken
and thyme sauce

**Wild Mushroom & Celeriac
Wellington** vg
king oyster mushroom, tomato
and basil compote

Slow Cooked Blade of Beef
£10PP SUPPLEMENT
swede, turnips, pomme purée,
red wine and thyme sauce

DESSERTS

**Madagascan Vanilla &
Roast Apple Mille**
blackberry and vanilla
whipped cream

Passion Fruit & Buttermilk
yoghurt espuma satsuma,
crispy oats

Christmas Pudding
brandy sauce

**Three British
Artisan Cheeses**
grapes, chutney, crackers

v Vegetarian vg Vegan gf Gluten Free

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FESTIVE BUFFETS

& CANAPÉ RECEPTION

Looking for something a little less formal?
Choose from our festive buffet or canapé
reception packages for a stylish and
sociable Gotham celebration.

Perfect for networking events, festive
get-togethers and drinks receptions, with
plenty of opportunity to mingle, raise a glass
and enjoy the occasion.

CHRISTMAS CANAPÉS

3 CANAPÉS: £12 PER PERSON

5 CANAPÉS: £18 PER PERSON

ADDITIONAL SELECTIONS:

£5 PER CANAPÉ

Minimum spend applies. Sunday - Thursday: £5,000.

Friday & Saturday: £8,000

FESTIVE BUFFET

SUN - THUR: £70 PER PERSON

FRI - SAT: £80 PER PERSON

Minimum spend applies. Sunday - Thursday: £5,000.

Friday & Saturday: £8,000



CHRISTMAS BUFFET MENU

HOT

Roast Turkey Breast
cranberry and thyme jus

Rosemary & Garlic Roasted
New Potatoes v

Nduja & Honey Carrots

Orange & Sweet Chilli
Belly Pork

SALADS

Roasted Sprouts
smoked bacon,
toasted almonds

Golden Roasted Cauliflower
& Chickpea v
goat's cheese, pine nuts,
lemon dressing

Spiced Butternut Squash vg
feta, pomegranate and
mint dressing

Roasted Beets with Hot Smoked Salmon
watercress, chestnuts, dill and shallot dressing

Chicken Caesar

DESSERTS

Raspberry & Frangipane Tart gf

v Vegetarian vg Vegan gf Gluten Free

CANAPÉ MENU

Ham Hock
coriander and sweet chilli bon bon

Tempura King Prawn

Whipped Goat's Cheese v
gordal olive, basil, toasted rye

Mini Lamb Kofta
mint yoghurt

Hot Smoked Salmon & Dill Fishcake
tartare sauce

Beef Sliders
smoked cheese, red onion

Hash Brown
parma ham, grain mustard

Aged Beef Tartare
tarragon, gem lettuce

Spicy Tempura Cauliflower vg
gochujang mayonnaise

Sun Dried Tomato &
Pecorino Arancini v



CHRISTMAS DAY LUNCH IN
SIREN

Celebrate Christmas Day at SIREN with an indulgent festive menu, a relaxed atmosphere and a generous helping of Gotham glamour.

- ☆ Bookable online for up to 8 guests via ResDiary
- ☆ Larger family gatherings and exclusive celebrations available through our events team
- ☆ Exquisite five-course festive dining experience
- ☆ Welcome glass of Gotham Prosecco and festive snacks served in Club Brass

£155 PER PERSON
For larger Christmas Day celebrations, please contact events@hotelgothamnewcastle.co.uk



CHRISTMAS DAY MENU

STARTERS

Butternut Squash Tatin **vg**
bramley apple, feta, parsley
and pumpkin seed pesto

Pressing of Confit Duck &
Chicken Legs
chestnut, leek, roasted sprouts,
dried fig chutney, rye bread

Whiskey & Orange Cured
Loch Duart Salmon
cranberry hot sauce,
jerusalem artichoke, chive

SOUP

Roasted Parsnip &
Pear Soup **v**
stilton, truffle oil

MAINS

Turkey Breast
traditional garnishes, pigs in
blankets, cranberry and
thyme jus

Pan Fried Fillet of Beef
celeriac, potato and slow
cooked shin terrine, wild
mushroom and port sauce

Roasted Cod Fillet
shallot, pancetta, turnip and
haricot beans ragout, black
mussel and champagne sauce

Heritage Beetroot &
Hazelnut Tart **vg**
kale, watercress, passion fruit
and ginger dressing

CHEESE

Baron Bigod
gingerbread and
carrot chutney

DESSERTS

Dark Chocolate &
Clemantine Gateaux
walnuts, vanilla crème fraîche

Egg Nog Brûlée
yoghurt espuma satsuma,
crispy oats

Christmas Pudding
brandy cream

v Vegetarian **vg** Vegan **gf** Gluten Free

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NEW YEAR'S EVE AT GOTHAM

Two ways to celebrate.
One unforgettable night.

Whether you're joining us for dinner, drinks or dancing, see out the year in unmistakable Gotham style.

FIRE: Turn up the heat

Start the celebrations in FIRE, where our DJ takes over from 7pm and the party continues into the night.

Join us for drinks, music and plenty of New Year's Eve atmosphere as we count down to midnight.

All welcome. No booking required.

SIREN: Dinner before midnight

Make a night of it with New Year's Eve dinner in SIREN.

Settle in for an evening of great food, raised glasses and Gotham glamour before welcoming in the New Year.

Pre-booking is required.

For further details and reservations, please contact events@hotelgothamnewcastle.co.uk



STAY THE NIGHT

Turn your celebration into an overnight escape with exclusive festive accommodation rates available for event guests.

Club double rooms - single occupancy with breakfast. Subject to availability exclusively for Festive Banquets and Private Functions in Courtrooms One and Two.

SUN - THUR: FROM £150 | FRI: FROM £200 | SAT: FROM £250

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HOTEL GOTHAM NEWCASTLE
PILGRIM ST NEWCASTLE UPON TYNE NE1 6SE

+44 (0) 191 466 1930 | EVENTS@HOTELGOTHAMNEWCASTLE.CO.UK

HOTELGOTHAM.CO.UK/NEWCASTLE

Terms & Conditions:

Full terms and conditions apply to all festive events and bookings.
Please ask our team for details when enquiring.

Allergens:

Please let us know of any allergies or dietary requirements when booking
so our team can accommodate you.

Service Charge:

A discretionary 12.5% service charge will be added to your final bill.