



FIRST CLASS COUNTY,
WORLD CLASS VENUE

EMIRATES RIVERSIDE

WEDDINGS, CHRISTENINGS &
CELEBRATIONS

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INTRODUCTION

Durham County Cricket Club was established on 23rd May 1882, and they played their first match at Chester Road cricket ground, Sunderland, on 12th June 1882 when they defeated Northumberland by 4 wickets.

Between 1992 and 1994 Durham had a nomadic existence with no proper home venue, although they by this time had established players of the calibre of Ian Botham, David Graveney, Wayne Larkins, Paul Parker, Geoff Cook, Dean Jones and Simon Hughes on the playing staff.

Detailed planning approval was granted in April 1993 for Durham County Cricket Club to create their own ground with visions of Test Match and International Cricket being staged in the North-East of England. The cricket ground strategic master plan was prepared by Newcastle architects Ainsworth Spark Associates and it involved the development of some 6.3 hectares (14.9 acres) of green field land. Of the 6.3 hectares, the cricket playing area covered 2.1 hectares (5.2 acres). Work on the outfield and playing surface began in 1993 and this included the construction of a high quality "cricket square" in readiness for the beginning of the 1995 season.

The ground was laid out during early 1990 and during this initial period when the ground was being worked on the former Minor County power Durham staged home matches around the county at numerous out venues.

The ground was built in three specific phases between 1995 and 1997. Stage 1 included the enclosure of the ground with walling and landscaping, and the provision of permanent administration offices for the county cricket club, players and spectators facilities in one unit of the western stand. Stage 2 included the provision of further facilities into more units of the western stand, including banqueting, conferencing, souvenir shop, offices and further spectator facilities. Finally, Stage 3 included the completion of the whole scheme.

Today, Emirates Riverside is the home for some of the fastest spaces sporting events in the UK and is home to some of the best conference facilities in the North East. Not only do we want to welcome you to the home of first class cricket in the north east, we want to tailor your perfect event for any occasion. Our event designers specialize in any event your heart can dream up and with our adaptable space on site we can as creative as your most ambitious dreams.



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HOT FORK BUFFETS

HOT ROAST BUFFET £23PP

Freshly carved for your guests.

Select 2 meats from the options below:

Beef with fried onion & horseradish cream

Pork with apple sauce & stuffing

Turkey with cranberry & stuffing

Chargrilled vegetables topped with buffalo mozzarella & pesto

Served in baguette or fresh rolls

Served with:

Sea salt and cracked pepper potato wedges

Coleslaw & tossed salad

ITALIAN £19.95PP

Chicken cacciatore with pesto penne pasta

Mushroom, baby onion & spinach in garlic cream

Rock salt and rosemary roasted potatoes

Buffalo mozzarella, tomato, black olives & pesto oil

Panzanella salad of tomato, yellow peppers, red onions, cucumber & garlic croutons

Sun blush tomato and rosemary breads

INDIAN £19.95PP

Chicken, lentil dhansak

Vegetable, chickpea and spinach tikka masala

Cardamom braised rice

Aloo Gobi (spiced potato and cauliflower)

Garlic and coriander naan bread

Kati greens

HEALTHY EATING £19.95PP

Stir-fried strips of beef & broccoli teriyaki sauce

Oriental tofu, quorn & greens in a garlic soy sauce (v)

Oriental vegetable noodles

Garlic roasted potatoes

Thai cashew nut slaw

Asian green salad

TRADITIONAL £19.95PP

Northumberland lamb & vegetable stew with rosemary dumpling

Bubble & squeak frittata with tomato & red onion compote (v)

Sea salt & thyme roast new potato

Panache of vegetables

Homemade coleslaw

Tossed green salad

COLD BUFFET OPTIONS

(INC VAT)

COLD FINGER BUFFET A £9.95PP

Selection of sandwiches baguettes & wraps

Rustic vegetable crudités with various Dips

Sea salt and black pepper potato wedges/ cajun spiced wedges

With salsa and sour cream

COLD FINGER BUFFET B £15.95PP

Selection of sandwiches and baguettes

Gala pie with sweet pickle and piccalilli

Scotch eggs with caper mayonnaise

Broccoli and red onion quiche

Vegetable Crudités with various dips

Cherry tomato and mini mozzarella balls skewers

Cumberland sausages and red onion jam

HOT BUFFET OPTIONS

(INC VAT)

HOT FINGER BUFFET A £10.95PP

Selection of sandwiches & baguettes

Oven baked flat bread pepperoni pizza

Thai chicken pieces

Cheese & onion quiche

Potato wedges with garlic mayonnaise & salsa

HOT FINGER BUFFET B £16.95PP

Selection of sandwiches and baguettes

Roasted potato wedges & dips

Baby cumberland sausages with a honey, mustard & sesame glaze

Crispy panko crumbed chicken with a garlic & herb dip

Butternut, red onion & cheddar cheese tart

Spiced thai fishcake with sweet chilli sauce

Mini pies



AFTERTOON TEA

(INC VAT)

A CLASSIC CRICKET TEA £14PP

Finger Sandwich selection to include: Smoked salmon, cream cheese and cucumber, ham grain mustard and salad, egg mayonnaise and pea shoot.

Fruit Scone with jam and fresh cream

Coffee and walnut cake

Assorted macaroons

Chocolate éclair

Mini cream horn

Served with freshly brewed coffee or tea.



INDIVIDUAL PRICES

(INC VAT)

TEA AND COFFEE £2.00PP

TEA, COFFEE AND BISCUITS £2.95PP

TEA, COFFEE AND DANISHES £5.25PP

TEA, COFFEE AND CAKE £4.45PP

FRUIT PLATTER £7.95 SERVES 5 PEOPLE

JUG OF ORANGE JUICE £7.95

TEA, COFFEE AND BREAKFAST ROLL £6PP

SOUP & SANDWICHES £9.00PP

AV HIRE PRICES

(INC VAT)

SCREEN £25

PROJECTOR £85

PA SYSTEM £100

DJ HIRE £250

ROOM DRESSING

HERE AT EMIRATES RIVERSIDE WE WANT TO CREATE THE EVENT YOUR HEART DESIRES, SO PLEASE SPEAK TO YOUR DEDICATED EVENTS COORDINATOR TO DISCUSS ROOM DRESSING, LIGHTING THE ROOM AND CHAMPAGNE MOMENTS.

BANQUETING SELECTOR

CANAPÉ'S

SELECTION OF THREE CANAPÉS **£4.95** PER PERSON

SELECTION OF FOUR CANAPÉS **£6.65** PER PERSON

Searched Tuna Nicoise Salad

Prawn and Bloody Marie Shots

English Ploughman's and Ale Chutney on Crostini

Potato and Pea Frittata with Salsa Rosso (V)

Mini Yorkshire Pudding Filled with Beef and Horseradish
Cream

Blackened Salmon Brochette with Citrus Crème Fraiche
Mini Fish and Chips

Wild Mushroom and Chive Risotto Cakes with Spiced
Pepper Puree (V)

Baby Cumberland Bangers and Mash Topped with Onion
Marmalade

Mini Chocolate and Orange Pot

Mini Sultana Scones

White Chocolate Dipped Strawberries

Lemon and Raspberry Tart

STARTERS

Cream of Leek, Potato and Rocket Soup with Crispy Bacon
Lardons(v)

Classic Tomato Soup with Focaccia Croutons and Basil Crème
Fraiche (v)

Roast Sweet Potato and Carrot soup with Chilli Oil(v)

All £4.75

Cod, Spring Onion and Ginger Fish Cake on Dressed Leaf Salad
and a Chilli Jam. **£6.95**

Chicken and Duck Terrine Roast Tomato and Fig Chutney and
Toasted Focaccia. **£7.95**

Antipasto Plate (Italian Ham & Salami, Swiss Cheese, Chargrilled
Vegetables, Houmous & Basil Dips) served with Parmesan Toast.
£8.25

Hot Smoked Salmon, Horseradish and Lemon Tian with Dressed
Rocket and Crème Fraiche. **£8.50**

Aubergine Tower with Tofu and Vegetables with Harissa
Dressing (v) **£5.95**

Grilled Asparagus Salad with Goat's Cheese and Garden Peas
drizzled with a Garlic and Herb dressing (v) **£5.95**

Served with a Crusty Bread Selection

BANQUETING SELECTOR

MAIN COURSE

Chargrilled Chicken supreme with Chive Crushed New Potato & Panache of Vegetables with a Wild Mushroom Sauce.

£16.95

Corn Fed Chicken Breast Wrapped in Continental Ham on Pea & Mushroom Risotto **£18.95**

Honey and Sage Glazed Belly Pork with Sage Apple Mash, Parsnip Puree & Red Wine Jus. **£18.95**

Pan Fried Chump of Lamb on a Puy Lentil Broth Served with a Fondant Potato. **£22.95**

Lamb Rack with a Parsley Herb Crust on Rustic Bubble and Squeak and a Claret Jus. **£27.95**

Roasted Sirloin of Beef with Yorkshire Pudding, Chateaux Potato, with Rich Roast Gravy. **£29.95**

Couscous Crusted Salmon Fillet with Roasted Tomato and Coriander Salsa. **£18.95**

Pan Seared Seabass on a Potato and Chive Cake with Spring Onion Beurre Blanc. **£22.95**

Vegetarian Options:*

Rocket and Roast Butternut Gnocchi bound in a Tomato and Herb Ragout Topped with Parmesan Shavings (V)

Spinach, Mushroom and Sun Blushed Tomato Tart with a Rocket Salad, Chervil and Lemon Dressing (V)

Porcini Mushroom, Spinach and Saffron Risotto with Pecorino Shavings and Micro Herbs (V)

* All main courses are served with seasonal vegetables.

* Please choose the same menu for your entire party.

* Vegetarian option will be charged at the same price as the main course option.

DESSERTS (ALL £7.95)

Glazed Lemon Tart with Crème Fraiche and Raspberry Compote

Profiteroles served with a Mint Chocolate Shot.

Citrus-cardamom & Star Anise Crème Bruleé with a Biscotti Biscuit

Baked Madagascan Vanilla Cheesecake with a Black Cherry Compote

Dark Chocolate Barquette Filled with a White Chocolate Mousse with a Pistachio Crisp & a Blueberry Puree

Oven Baked Toffee & Date Pudding with Caramel Sauce & Vanilla Pod Ice Cream

Local Farmhouse Cheese Selection and Chutneys. **£8.95**

* All 3 course meals include tea and coffee..

* For 1 and 2 course meals tea and coffee can be added for £2.00 per person.

BAR PRICE LIST

DRAUGHT BEERS

FOSTERS	£4.00
FOSTERS <small>PER HALF PINT</small>	£2.00
JOHN SMITHS	£4.00
JOHN SMITHS <small>PER HALF PINT</small>	£2.00
GUINNESS	£4.80
GUINNESS <small>PER HALF PINT</small>	£2.40
STRONGBOW	£4.00
STRONGBOW <small>PER HALF PINT</small>	£2.00
STRONGBOW DARK FRUITS	£4.50
STRONGBOW DARK FRUITS <small>PER HALF PINT</small>	£2.30
BIRRA MORRETI	£4.50
BIRRA MORRETI <small>PER HALF PINT</small>	£2.30

SPIRITS

FROM £3.50

BOTTLES

BOTTLED BEERS <small>330ML</small>	£3.90
BOTTLED CIDERS <small>500-568ML</small>	£4.50

MIXERS AND MINERALS

BOTTLE MIXER 125ML	£1.50
J20	£2.40
MINERAL WATER 1 LITRE	£4.00
COCA COLA/DIET COKE/LEMONADE	
<small>PER HALF PINT</small>	£1.20
RED BULL	£2.40



Disclaimer:

Licensing Act 1964 - Drinking up time. Customers are allowed 20 minutes at the end of each period of permitted hours to consume alcoholic liquor purchased during the permitted hours. IT IS AN OFFENCE to consume after this 20 minute period. Maximum penalty - £1000.

Persons Under 18 - IT IS AN OFFENCE for any person under 18, to buy, or attempt to buy or consume alcoholic liquor. IT IS AN OFFENCE for anyone to buy or attempt to buy alcoholic liquor for consumption by a person under the age of 18. Maximum penalty - £1000

Weights and Measures Act 1985 – Unless supplied pre-packaged GIN, VODKA, RUM and WHISKEY are offered for sale for consumption on these premises in quantities of TWENTY_FIVE MILLILITRES or multiples thereof.

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WHITE WINE

MGUIGAN PINOT GRIGIO- AUSTRALIA £16.95

This light wine is rounded off nicely with a crisp refreshing finish.

SANTA RITA SAUVIGNON BLANC – CHILE £19.50

A fruity and well balanced wine with aromas of tropical and citrus fruits.

WOODBIDGE CHARDONNAY – USA £20.95

Aromas of tropical fruit with a hint of cinnamon, leading to a rich finish.

WAIPARA PINTO GRIS – NEW ZEALAND £22.45

Bursting with guava aromas, this wine has a full and fresh flavour.

BRANKEN HILL MARLBOROUGH SAUVIGNON BLANC – NEW ZEALAND £24.75

An attractive balance of stone fruit, gooseberries and capsicum.

MARQUIS DE JOUENNES CHABLIS – FRANCE £27.95

Light, fresh and fruity with mineral aromas, white flowers and fruits.

LANGLOIS-CHATEAUX SANCERRE – FRANCE £36.95

Rich tropical aromas of pear, guava and ripe yellow stone fruits jump out of the glass. The abundance of flavours carry through onto the well-structured palate.

RED WINE

MCGUIGAN SHIRAZ- AUSTRALIA £16.95

Medium-bodied with fresh blackberry floral aromas, vanilla and cedar oak.

SANTA RITA MERLOT - CHILE £19.50

Smooth tannins lend depth to the well-rounded palate and fruity finish.

DONA PAULA MALBEC- ARGENTINA £20.45

Sweet, spicy and intense aromas with notes of red fruits and herbs.

WOODBIDGE CABERNET SAUVINGON- USA £20.95

Deep flavours of blackberry, cherry and tobacco give an excellent balance.

MONTEGULFO CHIANTI CLASSICO- ITALY £21.45

A ripe and rich Chianti with a smooth texture and full, dry flavour.

MARQUES DE CONCHORDIA RESERVA RIOJA - SPAIN £24.75

The smooth palate is concentrated, velvety rich and well balanced.

MARQUIA DE JOUENNES FLEURIE- FRANCE £26.95

Subtle and well balanced, this silky wine has plenty of body and elegance.

BRANKEN HILL MARLBOROUGH PINOT NOIR

MONTANA- NEW ZEALAND £27.95

Fragrant red berry fruit, dark cherries and hints of spice on the palate.



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CHAMPAGNE AND SPARKLING WINE

SARTORI PROSECCO - ITALY **£22.00**

Apple, lemon and grapefruit characters, full bodied.

VEUVE CLICQUOT YELLOW LABEL - FRANCE **£65.00**

Beautifully balanced fruit and freshness on the palate.

LAURENT PERRIER ROSÉ- FRANCE **£90.00**

Well defined and slightly sharp with intensely fruit flavours.

RECEPTION AND ARRIVAL DRINKS

SPARKLING WINE **£4.00** PER PERSON

CHAMPAGNE **£7** PER PERSON

Here at Durham County Cricket Club we will tailor your arrival drinks package to suit you. Above are our prices for champagne and sparkling wine but do not hesitate to ask for a more bespoke package. We are more than happy to create a signature cocktail or a themed arrival drink unique to your event.

MINERAL WATER

HIGHLAND SPRING STILL (1 LITRE) **£4.50**

HIGHLAND SPRING SPARKLING (1 LITRE) **£4.50**

ROSÉ WINE

TURNER ROAD RESERVE ROSÉ – USA **£16.95**

Lively aromas of berry fruits with strawberry and citrus on the palate.



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