



VENUE BROCHURE

AVEIKA

Aveika is designed to accommodate all your needs - you really can Dine, Drink & Dance all under one roof!

Whether you are looking to dine in style in our restaurant or dance the night away in our bar and nightclub, we have options to accommodate all group sizes and budgets.

Aveika can provide you with exclusive hire of our Mezzanine Balcony, Courtyard, Main Bar or Restaurant - providing you with the scope to tailor your party to perfection.

'THE POSSIBILITIES ARE ENDLESS...'

The background image shows a sophisticated lounge or bar interior. A large, multi-tiered crystal chandelier hangs from the ceiling, casting a warm glow. Below it, a curved bar with a dark countertop is visible. The walls are dark, and there are some decorative elements, including a large 'X' logo on a wall panel. The overall atmosphere is elegant and modern.

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MASTERCLASSES



AVEIKA CLASSIC COCKTAIL MASTERCLASS

Please enquire for prices

Group Size: Minimum 6 people

You will get the chance to learn about and make some of the most popular cocktails in the world - along with many of the classics! Our experienced bartender will also ensure there is plenty of banter, fun questions and cocktail knowledge to keep you entertained.

NON-ALCOHOLIC COCKTAIL CLASS ALTERNATIVE

Please enquire for prices

Don't miss out on all the cocktail excitement just because you're a non-drinker! Join in with the Classic Cocktail Masterclass and learn to make some of Aveika's amazing mocktails.

PACKAGE INCLUDES:

- Welcome cocktail on arrival.
- The chance to choose your own cocktail to make behind the bar.
- Sharing cocktail pitchers for your group to keep you topped up as you spectate.
- Special cocktail for the Birthday Person / Hen / Party Organiser.
- Win shots for answering fun cocktail and spirit questions.
- A booth in Aveika after your class to continue your evening for 1 hour.

ADDITIONAL OPTIONS:

COCKTAIL CLASS FOOD PLATTER

Additional cost incurred

VEGETARIAN PLATTER

Additional cost incurred

AVEIKA 'FIRE & ICE' VIP COCKTAIL MASTERCLASS

Please enquire for prices

Our Fire & Ice VIP Masterclass is full of wow-factor moments.

Group Size:

Minimum 6 people

PACKAGE INCLUDES:

- Frozen Strawberry Daiquiri on arrival.
- Make your own cocktail behind the bar from our premium 'Grey Goose' Menu which uses a selection of our most premium products.
- Sharing cocktail pitchers for your group to keep you topped up as you spectate.
- Interactive novelty Fire & Ice Special Cocktails.
- Extra-Special cocktail for the Birthday Person / Hen / Party Organiser.
- Win shots for answering fun cocktail and spirit questions.
- A booth in Aveika after your class to continue your evening for 1 hour.



TABLE RESERVATIONS

GIVE YOUR GROUP THE VIP TREATMENT
WITH AN EXCLUSIVE AVEIKA BOOTH.

Elevated on the 'mezzanine balcony' beneath our signature crystal chandelier, table service booths offer the ideal setting to party in your own private area with dedicated waitress service. Indulge in our selection of Premium Spirits & Champagnes, book in advance to take advantage of our exclusive drinks packages. Luxury seating, strict door policy and spacious tables accommodate large and small groups ready to dance their way through the night; party the way you want and make it a night to remember. We also offer table service in our Main Bar and Courtyard, call our team for further details and availability.

TABLE BOOKING ENQUIRIES : 0191 233 3732 | RESERVATIONS@AVEIKA.CO.UK

PRIVATE HIRE



**AVEIKA CAN ACCOMMODATE ALL GROUP SIZES AND BUDGETS.
FROM SMALL CELEBRATIONS TO LARGE CORPORATE EVENTS
WE HAVE A VARIETY OF BOTH INDOOR AND OUTDOOR
SPACES THAT ARE GUARANTEED TO IMPRESS YOUR GUESTS
ALL YEAR ROUND.**

Aveika can provide you with exclusive hire of our Mezzanine Balcony, Courtyard, Main Bar or Restaurant - providing you with the scope to tailor your party to perfection.

BIRTHDAYS, BBO'S, CELEBRATIONS, NETWORKING, CHRISTMAS PARTIES,
CORPORATE EVENTS, PRODUCT LAUNCHES, FASHION SHOWS.

FOOD OPTIONS

We can serve food on platters circulated by waitresses around the venue or buffet style.

PLATTERS

Please enquire for prices

Savoury Platters
Mixture of Beef / Chicken / Vegetarian Robata,
Tempura Vegetables, Panko Squid, Chicken Katsu
Urumaki, Katsu Curry, Fries and Prawn Crackers
(***Additional Vegan / Vegetarian / Gluten Free
options available)

DESSERT PLATTERS

Please enquire for prices

Please contact our team to tailor your dessert
platter.

AVEIKA BBQ

Please enquire for prices

Aveika Signature Burgers x 2 & Sweet Potato Fries
(***Additional Vegan / Vegetarian Gluten Free
options available)
subject to availability

DRINKS OPTIONS

You are welcome to have an open bar tab
on the bar, alternatively we are able to offer
pre-paid drinks vouchers.

DRINKS VOUCHERS

(Selected drinks)

- Wine by the Glass (Small)
- Bottled Beers / Draught
- House Spirit & Mixer (Vodka, Rum, Gin & Whiskey)

DISCOUNTED DRINKS PACKAGES

(Only available when pre-ordered)

- Prosecco Reception £5 per person
- Bucket of Beers (Heineken x 10) - £40

* Please Note: Packages only available when pre-booked in advance. Minimum spends apply on all VIP bookings after 10pm on Friday & Saturday nights. Prices are an estimation and may be subject to increase.

PRIVATE HIRE ENQUIRIES : 0191 233 3732 | RESERVATIONS@AVEIKA.CO.UK

BOTTOMLESS BRUNCH

BANK HOLIDAY SUNDAY'S



**AVEIKA BRUNCH IS NEWCASTLE'S NUMBER 1
BANK HOLIDAY DAY PARTY!**

FEAT. COURTYARD BOUNCY CASTLE, LIVE SAX & PERCUSSIONIST
& OUR FAMOUS AVEIKA DANCERS.

Limited tables are available so be sure not to miss out on our unique
day party experience.

BRUNCH TABLE PACKAGES

BOTTOMLESS BRUNCH

(Bottomless Prosecco & Food Platters)

The ultimate Brunch Package. What better way to spend your Bank Holiday than sipping Bottomless Prosecco in our restaurant whilst enjoying our finest selection of Aveika Dishes. Choose from Meat, Fish or Vegetarian menu options followed by a selection of our signature Aveika Desserts.

£40pp

COCKTAIL BRUNCH

(Brunch Cocktail Pitcher & Food Platters)

If you're not partial to Prosecco then our Cocktail Brunch alternative is perfect for you. Also located in our restaurant, you will be welcomed with a trio of signature shots and a 1 litre Cocktail Pitcher. Choose from Meat, Fish or Vegetarian menu options followed by a selection of our signature Aveika Desserts.

£40pp

PARTY BRUNCH

(Cocktail Pitcher and Trio of Signature Shots)

Secure a table on our dance floor in the heart of the party with a drinks package to suit all tastes. Each member of your group can choose their own 1 Litre Cocktail Pitcher from our delicious menu as well as receiving a trio of 3 shots per person to kick-start the party!

£20pp

VIP BRUNCH

(VIP Bottle Service)

For the best view in the house overlooking the dancefloor, book a VIP Table at our Aveika Brunch Party and enjoy bottle service and the option of luxury sharing platters on our mezzanine balcony. Tables are limited and available on a first come first serve basis - do not miss out!

PRICE AVAILABLE ON REQUEST

(Subject to minimum spend)



RACE DAYS



AVEIKA IS PROUD TO BE OFFICIAL PARTNER OF NEWCASTLE RACECOURSE.

As 'Official Afterparty' venue, we host afterparties for each race meeting across the year with shuttle buses taking you direct from the racecourse to Aveika.

Come and visit our Aveika 'Veuve Clicquot' Bar on Plate Day & Ladies Day in the Premier Enclosure where we will be serving a selection of premium spirits & champagnes.

AVEIKA RACE DAY HOSPITALITY : 0191 233 3732 | RESERVATIONS@AVEIKA.CO.UK

CHRISTMAS

CELEBRATING CHRISTMAS
WITH A MEAL AT AVEIKA IS
A PERFECT ALTERNATIVE
TO THE TRADITIONAL
CHRISTMAS OFFERING.

CHRISTMAS LUNCH MENU TWO COURSES £17 THREE COURSES £21

APPETISERS

TEBASAKI CHICKEN WINGS

SLOW COOKED CHICKEN TOSSED IN
SESAME, SPRING ONION AND TOGARASHI

TEMPURA VEGETABLES

MISO MAYO

KIMUCHI CHICKEN

CHICKEN BREAST MARINATED IN CHILLI,
CORIANDER AND KIMUCHI

EBI KATSU URAMAKI

PANKO ROLLED PRAWN, TOBIKO,
BEETROOT, CRÈME FRAICHE AND
CUCUMBER

CHICKEN KATSU URAMAKI

PANKO CHICKEN BREAST, SHICHIMI
MAYO

SALMON NIGIRI

2PCS - BALLED RICE SALMON SASHIMI

MAIN COURSES

SEABASS FILLET

MANGO AND MINT SALSA, EDAMAME

CHICKEN KATSU

PANKO CHICKEN BREAST, STEAMED
RICE AND CURRY SAUCE

GREEN CHICKEN CURRY

CHICKEN BREAST, AUBERGINE,
COURGETTE AND PEPPERS

MINI SLIDERS

CHICKEN AND BEEF BURGERS,
COASTAL CHEDDAR, TEMPURA SWEET
POTATO AND DRESSINGS

YELLOW VEGETABLE CURRY

AUBERGINE, COURGETTE, PEPPERS
AND STEAMED RICE

TERIYAKI CHICKEN

MARINATED CHICKEN BREAST WITH
SOY, GINGER, GARLIC, MIRIN AND SAKE

SIDES

EDAMAME BEANS

£3.50

STEAMED AND SERVED WITH SEA SALT

PRAWN CRACKERS

£2.50

PLUM AND SWEET CHILLI DIP

MISO MIXED VEGETABLES

£4.50

SWEET POTATO FRIES

£3.50

CHILLI AND GARLIC FRIES

£3.50

SHICHIMI MAC AND CHEESE

£6.00

DESSERTS

CHOCOLATE FUDGE CAKE

MISO CARAMEL, VANILLA ICE CREAM

SWEET LEMON TART

RASPBERRY SORBET

MANGO CHEESECAKE

PASSION FRUIT CHANTILLY CREAM

ICE CREAM & SORBET

SERVED WITH FRESH FRUITS

Please Note: Menu items may be subject to change. Vegan options available.
Please enquire regarding allergies

CHRISTMAS ENQUIRIES : 0191 233 3732 | RESERVATIONS@AVEIKA.CO.UK

CHRISTMAS

Our varied menu offers something for all tastes, for the adventurous and for those who like to keep it simple. Feel the festive spirit in our restaurant Friday 29th November – Monday 30th December. Excluding Christmas Eve and Christmas Day when we are closed.

CHRISTMAS DINNER MENU TWO COURSES £26 THREE COURSES £29

APPETISERS

PRAWN KATSU

KING PRAWN ROLLED IN PANKO, SWEET AND SOUR PLUM SAUCE

TEBASAKI CHICKEN WINGS

SLOW COOKED CHICKEN TOSSED IN SESAME, SPRING ONION AND TOGARASHI

TEMPURA VEGETABLES

MISO MAYO

KIMUCHI CHICKEN

CHICKEN BREAST MARINATED IN CHILLI, CORIANDER AND KIMUCHI

BEEF & CORIANDER

FILLET MARINATED IN CORIANDER, SESAME, SAKE AND SPRING ONION

SALMON NIGIRI

2PCS - BALLED RICE SALMON SASHIMI

CHICKEN KATSU URAMAKI

PANKO CHICKEN BREAST, SHICHIMI MAYO

EBI KATSU URAMAKI

PANKO ROLLED PRAWN, TOBIKO, BEETROOT, CRÈME FRAICHE AND CUCUMBER

MAIN COURSES

BLACKENED MISO SALMON

BAKED AND SERVED WITH RAMEN NOODLES AND BROTH

CONFIT DUCK LEG

SOBA NOODLES, PLUM SAUCE AND ASIAN VEGETABLES

CHICKEN KATSU

PANKO CHICKEN BREAST, STEAMED RICE AND CURRY SAUCE

GREEN CHICKEN CURRY

CHICKEN BREAST, AUBERGINE, COURGETTE AND PEPPERS

YELLOW VEGETABLE CURRY

AUBERGINE, COURGETTE, PEPPERS AND STEAMED RICE

TERIYAKI CHICKEN

MARINATED CHICKEN BREAST WITH SOY, GINGER, GARLIC, MIRIN AND SAKE

CHILLI BEEF

FILLET MARINATED IN SOY, GINGER, GARLIC AND MIRIN

SIDES

EDAMAME BEANS

STEAMED AND SERVED WITH SEA SALT

PRAWN CRACKERS

PLUM AND SWEET CHILLI DIP

SWEET POTATO FRIES

£3.50

CHILLI AND GARLIC FRIES

£3.50

MISO MIXED VEGETABLES

£4.50

SHICHIMI MAC AND CHEESE

£6.00

DESSERTS

CHOCOLATE FUDGE CAKE

MISO CARAMEL, VANILLA ICE CREAM

SWEET LEMON TART

RASPBERRY SORBET

MANGO CHEESECAKE

PASSION FRUIT CHANTILLY CREAM

ICE CREAM & SORBET

SERVED WITH FRESH FRUITS

Please Note: Menu items may be subject to change. Vegan options available.
Please enquire regarding allergies

CHRISTMAS ENQUIRIES : 0191 233 3732 | RESERVATIONS@AVEIKA.CO.UK



AVEIKA

NEW YEAR'S EVE 2019

**INDULGE IN A LUXURY MEAL
FOLLOWED BY COMPLIMENTARY ENTRY
TO AVEIKA CLUB**

*** LIMITED AVAILABILITY
ADVANCE BOOKING HIGHLY RECOMMENDED**

**FOR ALL NEW YEAR'S EVE ENQUIRIES
CONTACT: 0191 233 3732
E-MAIL: RESERVATIONS@AVEIKA.CO.UK**

TERMS & CONDITIONS

1. All prices shown are inclusive of VAT.
2. All offers are strictly for over 18's only.
3. Provisional bookings will only be held for 7 days.
4. Minimum deposit of £10.00 per person
5. Company cheques will only be accepted by prior arrangements.
6. No refund will be given if bookings or part bookings are cancelled.
7. All deposits are non-refundable & non-transferable.
8. For all bookings during the festive period, payment in full is required at least one month prior to the date of the event or your booking may be cancelled.
9. Should your numbers reduce, the monies lost cannot be used against wine, drinks or the final balance.
10. The venue does not allow alcohol to be brought onto the premises & only drinks purchased on the AVEIKA premises may be consumed.
11. All additional costs for drinks & wine must be settled prior to leaving the venue on the day of the party.
12. AVEIKA reserves the right to offer alternative arrangements or return monies paid in the unlikely event of a booking being cancelled.
13. Party organisers or company representatives will be liable for any misconduct by their guests that results in damage to venue property.
14. If you require any special seating arrangements, requests will be noted but no guarantee will be given.
15. Large parties may be split between tables depending on availability.
16. AVEIKA reserves the right to amend the advertised entertainment or offers without prior notice.
17. The menus & details advertised are a fair representation of what will be on offer, however certain details & dishes may be subject to change without prior warning.
18. We can cater for most dietary requirements, given notice at the time of the booking which must be stated in writing.
19. AVEIKA reserves the right to refuse admission to any guest.

**FOR ALL BOOKING ENQUIRIES CONTACT US ON :
0191 233 3732 | RESERVATIONS@AVEIKA.CO.UK**



10-15 SANDHILL . QUAYSIDE . NEWCASTLE UPON TYNE . NE1 3AF
0191 233 3732
RESERVATIONS@AVEIKA.CO.UK



WWW.AVEIKA.CO.UK