



## Bespoke workshops, tastings and dining

Blackfriars offers an exciting range of bespoke events for private parties and corporate events for 6-50 people.

### COCKTAIL MAKING

Have some fun with a bespoke cocktail masterclass from one of our dedicated mixologists. Learn how to make some amazing cocktails from the experts and then get to drink them afterwards!! £29pp including a glass of fizz on arrival, ~3 cocktails each plus a few snacks - nuts and crisps. Takes place in our medieval Parlour Bar or new Workshop and lasts ~1½-2 hours. Minimum of 6/maximum 14, can be tailored to suit all tastes. And why not join us for a meal in restaurant afterwards? Perfect for hen parties, birthdays and corporate functions alike.

### WINE, WHISKY & CHEESE MATCHING

Wine and cheese go together like ...fish and chips! Add whisky to the mix and you really are in heaven! Join us for a day/evening of top drawer cheeses, fabulous wines and a couple of sublime whiskies all perfectly paired. Progress through from lighter to the more robust whilst discussing their merits and searching for the perfect match! £29pp including a glass of fizz on arrival, 6 wine/whisky and cheese matches. Workshop or Tasting Room, lasts ~1½-2 hours. Minimum of 8/maximum 36, can be tailored to suit all tastes. Perfect for people who love wine and cheese - though liking whisky is optional!

### WHEY ALE MAN – a tasting of local beers

Interested in local beers and ales and not be aware of the wealth of brewing talent we have right here on our doorstep? Enjoy a tasting of some of the region's best beers and learn a few secrets of the trade. £26pp including ~8 samples plus a few complimentary snacks, just to see how the beers behave in their own habitat! Takes place in our Tasting Room and lasts ~1½-2 hours. Minimum of 8/maximum 36, can be tailored to suit all tastes. And why not join us for a meal in restaurant afterwards? Going to see a man about a dog just got a whole lot more interesting!

### COME WINE WITH ME - a beginners' guide to wine tasting

Join us for an evening of wine discovery with a selection of top notch wine hand-picked by our own sommelier. Learn how to decipher confusing labels as well as the wine's appearance, a few secrets of the nose (aroma) and its all-important taste. £26pp including a glass of fizz on arrival, 8 samples plus a few water biscuits or slices of house bread to soak-up the alcohol! Takes place in our Tasting Room and lasts ~1½-2 hours. Minimum of 8/maximum 36, can be tailored to suit all tastes. And why not join us for a meal in restaurant afterwards? Come on, you have ~10,000 taste buds - learn to use them! Perfect for private and corporate parties.

### EXPLORING THE RESTAURANT WINE LIST

Would you like to see the restaurant's wine list sir/madam?' can easily strike fear into us less confident wine aficionados. And do you often stick with the same old wine in a restaurant worried you may not enjoy an interesting looking yet unfamiliar wine? Join us for an evening of tutored experimentation as we visit all corners of the wine list and sample your new best discoveries along the way. £29pp including a glass of fizz on arrival, 8 samples plus a few water biscuits or slices of house bread. Takes place in our Tasting Room and lasts ~1½-2 hours. Minimum of 8/maximum 36, can be tailored to suit all tastes. And why not strike whilst the iron's hot and join us for a meal in restaurant where our wide-ranging wine list will hold no fear for you?!!

**THE WATER OF LIFE - an introduction to Whisky**

The Water of Life' was the name given to whisky by monks in the middle ages but this introduction to Scotland's famous export is bang up-to-date. Enjoy a selection of whiskies from both Robert the Bruce's homeland as well as a few curveballs from far-flung distilleries around the world. Learn how to decipher a label to give you a better understanding of what's inside the bottle, the basics of how whisky is made, Scotland's main regions, its fascinating history and of course why you're wee dram tastes the way it does! £26pp including a small beer on arrival plus 6 samples of the golden nectar! Takes place in our Tasting Room and lasts ~1½-2 hours. Minimum of 8/maximum 36, can be tailored to suit all tastes. And why not join us for a meal in restaurant afterwards? Perfect for stag parties, birthdays and corporate nights alike. Slàinte mhath!

**READY, STEADY, COOK!**

This remains one of our most popular workshops and challenges teams to make a gastronomic feast with a bag of mystery ingredients and the best team wins! We can accommodate all dietary preferences and needs. Prices start from £39pp and include all food produce, a senior chef to facilitate and judge your end results plus a bottle of fizz for the wining team! Takes place in the Workshop and lasts ~1½-3 hours depending on your time constraints. Minimum of 8/maximum 20. Why not then join us for lunch privately in the workshop or main restaurant? Perfect for corporate team-building away days.

**BEAT THE CHEF!**

This popular workshop challenges teams to make a gastronomic feast better than our workshop chef's own solo creation! And you get to choose the bag of ingredients in this high-pressured, high-stakes, yet hilarious workshop! We can accommodate all dietary preferences and needs. Prices start from £39pp and include all food produce, a competing senior chef plus a bottle of fizz - but only if you win! Takes place in the Workshop and lasts ~1½-3 hours depending on your time constraints. Minimum of 8/maximum 20. Why not then join us for lunch privately in the workshop or main restaurant? Can you stand the heat? Perfect for corporate team-building away days.

**BREAD-MAKING TASTER**

Let our head baker show you just how easy it is to make really delicious home-made artisan bread. Prices start from £39pp and include your ingredients and refreshments throughout. Takes place in the Workshop and lasts ~3 hours. Minimum of 8/maximum 20. Why not then join us for lunch (whilst your dough rises) privately in the workshop or main restaurant? Ready to use your loaf? This is perfect for corporate team-building away days.

**CANAPE-MAKING TASTER**

Canapé making enables staff to get really creative making delicious bite-sized morsels. Prices start from £39pp and include all your ingredients, refreshments and a senior chef to facilitate. Takes place in the Workshop and lasts ~2-3 hours depending on your time constraints. Minimum of 8/maximum 20. Why not then join us for lunch privately in the workshop or main restaurant? Perfect for corporate team-building away days.

For more information about team building courses contact Lee McKinnell, Sales Manager by emailing [info@blackfriarsrestaurant.co.uk](mailto:info@blackfriarsrestaurant.co.uk) or phoning 0191 261 5945



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