

Don't gamble with your event
Raise the stakes at



A CAESARS® ENTERTAINMENT PROPERTY

CATERING BY JAMES MARTIN





A CAESARS® ENTERTAINMENT PROPERTY



Excitement is the name of the game at Alea Leeds

Located in the upmarket area of Clarence Dock, this vibrant entertainment venue is a feast for all the senses.



Our expert staff will help you to arrange any event, ranging from a meeting for 10 delegates to a banquet for 200.

EARN POINTS WHEN YOU HOLD YOUR EVENTS OR CONFERENCE AT ALEA!

EARN...

For every pound you spend at Alea we will reward you with 2 Player Rewards points.



SO MANY REWARDS...

You can redeem your points on food and drink purchases at any of our bars and restaurants or on a wide range of branded merchandise.



WHY NOT JOIN TODAY?

It's **FAST**, it's **EASY** and most importantly it's **FREE!**

Contact details

Reception:

infoleeds@aleacasinos.com • 0113 341 3200

Events:

mrennoldson@aleacasinos.com • 0113 341 3242

Marketing:

acrowther@london-clubs.co.uk • 0113 341 3244

The Leeds Kitchen Reservations:

0113 341 3202

The Bird by Vineet Reservations:

0113 341 3200



**The
Leeds
Kitchen**
BY JAMES MARTIN

The Leeds Kitchen

Run by celebrity chef James Martin, best known for his BBC 1 cookery show - Saturday Kitchen -The Leeds Kitchen is an exciting new addition to Alea Casino.

The aptly named restaurant offers best of British food with a twist, created by James and his restaurant team.

Set in beautiful surroundings with James' personal touches, it's the perfect place to dine.

To make a table reservation please contact:
0113 3413202.

The Leeds Kitchen Menu

This menu is a just a small selection of the dishes on offer

Starters

Fresh Whitby crab risotto with lemongrass and kaffir lime leaf

Cod and monkfish collops in a vodka and tonic batter cooked in beef dripping with watercress and tartar sauce

Deep-fried soft-boiled egg with portobello mushrooms, slow cooked ham hock and red wine shallot purée

Coarse chicken liver terrine with Black Sheep Ale mustard

Mains

Pumpkin risotto with pan-fried Pickering rainbow trout and pea shoots

Salmon fillet with parsnip puree, fennel pollen, lardo, butter sauce and borage leaves

Double-baked Coverdale cheese soufflé with a dandelion and walnut salad

Roast rump of lamb with crushed peas and broad beans, marjoram and buttered chanterelle mushrooms

Desserts

White chocolate and whisky croissant butter pudding with single malt ice cream

Lemon tart with thick crème fraiche

Vanilla and ginger cheesecake with roasted forced Oldroyd's rhubarb

Cox's apple custard tart with Yorkshire clotted cream

The Bird by Vineet

Vineet Bhatia, the first Michelin star Indian chef in Britain and now the proud holder of his second star, presents The Bird by Vineet where he introduces a contemporary menu inspired by traditional Indian cuisine.

The Bird by Vineet expertly combines chic décor with award-winning service, to add to the excitement of the tak-a-tak grill or the relaxation of flexible seated dining.

To make a booking please contact: **0113 341 3200**

Menu

This menu is just a small selection of the dishes on offer

Starters

Home smoked spiced salmon with mustard and dill

Black pepper chicken tikka flavoured with garlic and coriander stem

Grilled vegetable cake with spiced chickpeas

Ginger flavored tandoori lamb chop

Mains

Prawns poached in chilli coconut and lime scented sauce

Saffron chicken korma with pistachios

Lamb leg braised in garam masala

Fresh spinach and paneer cooked with cumin and garlic

Desserts

Orange and ginger pudding with cardamom custard and cinnamon ice cream

Chocomosa with Madras coffee ice cream



the
Bird
BY VINEET

Private Dining

Our exclusive private dining area, seating up to 16 guests, features an attractive walk-in glass-fronted wine cellar.

The romantic ambiance coupled with the aromatic cuisine delivers a truly outstanding experience.





Events Suite & Lounge

Our extravagant purpose-built events floor is brimming with opportunity, featuring a lavish adjoining lounge complete with prominent bar and an extensive spirit collection. This glamorous space is ideal for drinks receptions and networking events.

Our bespoke events floor can be hired as one large space seating up to 200 for a dinner party, or split in to 2 or 3 smaller areas all with private access.

Whichever format you select, be assured that you will have access to the latest AV facilities, state-of-the-art DMX controlled lighting and stage, sound-proofed walls, blackout capabilities and air conditioning.



This glamorous space is ideal for drinks receptions and networking events



Private Cinema

The sumptuous Eagle Picture House oozes style and glamour offering a totally independent authentic cinematic experience.

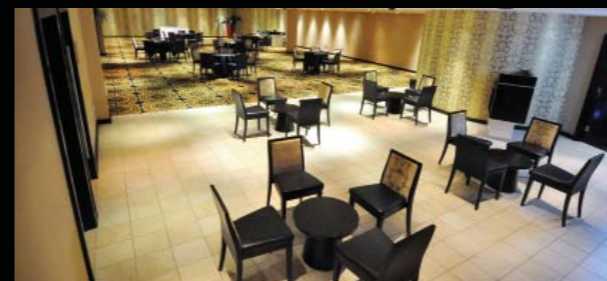
The plug 'n' play system allows laptops to be linked to our big screen. This is the ultimate room for a theatre-style conference, photo slide show, film viewing, or to watch your favourite sporting event.



The Bird Lounge

Visual delights hit you from every angle, with dramatic structures creating a feeling of pure grandeur.

This extravagant area is simply stunning. Enjoy a cocktail at the brass bar or sit back and relax in our plush intimate booths. Perfect for birthdays, engagement parties or networking events.



Face to Face

An extravagant multi-use self-contained area with its own private bar.

A fantastic space which can adapt to accommodate any event from business meetings to poker tournaments. The luxurious design really gives your event the wow factor!



Casino Floor

Our 1st Floor features 2 gaming pits with Roulette, Blackjack and Three Card Poker on offer. Take a seat and have fun while our friendly dealers and valets take care of you.

Ground Floor Card Room

With cash games from 8pm daily and a regular tournament schedule, Alea's poker pit is the place to be.

For more information on our Poker Packages ask our events team!



Capacities

	Events Suite	Events Suite 1 +3	Events Suite 2	Events Lounge	Eagle Picture House	Face to Face Suite	The Bird	The Bird Lounge	VIP Bar	The Leeds Kitchen
Theatre	200	40	100	n/a	57	200	n/a	n/a	n/a	n/a
Classroom	40	40	40	n/a	n/a	100	n/a	n/a	n/a	n/a
Cabaret	126	24	56	n/a	n/a	56	n/a	n/a	n/a	n/a
U-Shape	n/a	20	40	n/a	n/a	40	n/a	n/a	n/a	n/a
Board Room	30	20	30	n/a	n/a	40	n/a	n/a	n/a	n/a
Dinner	200	40	60	n/a	n/a	130	90	n/a	n/a	60
Cocktail	350	80	180	120	n/a	250	90	70	40	60



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Day Delegate Packages

Alea Standard Day Delegate Package

Fully equipped conference room from 8am - 6pm
 Arrival tea and coffee
 Morning tea, coffee and biscuits
 Light sandwich lunch
Selection of sandwiches, potato crisps & freshly baked cookies
 Afternoon tea, coffee and biscuits
 Unlimited water
 Free parking

From £30 per head inc VAT

Alea 24 Hour Delegate Rate

Includes our Standard Day Delegate Package plus dinner in one of our fantastic restaurants with bed and breakfast accommodation at the Holiday Inn Express which is situated just 2 minutes walk away.

From £115 per head inc VAT

Alea Premium Day Delegate Package

Fully equipped conference room from 8am – 6pm
 Projector, screen, PA system & flip charts
 Bacon sandwiches (and vegetarian alternative), tea, coffee and fruit juice on arrival
 Morning tea, coffee and Danish pastries
 Hot and cold finger buffet with fruit juice
 Afternoon tea, coffee and biscuits
 Unlimited water
 Free parking

From £45 per head inc VAT



Additional extras available please contact the events team • Available for a minimum of 10 people

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£18 Buffet Menu

Deep-fried seafood goujons with ponzu dressing
 Wafer thin tomato and Emmental cheese tartlets
 Yorkshire pudding with sliced roast beef and onions

Open sandwiches

Club sandwich
 York ham with piccalilli
 Laverstoke mozzarella and tomatoes

Sides

Deep fried fat chips
 Little gem and watercress salad with Caesar dressing

Desserts

Treacle tart with clotted cream
 Eton mess

£20 Hot Buffet Menu

Grilled smoked haddock Welsh rarebit tarts
 Deep-fried crab beignets with sweet chilli sauce
 Coarse chicken liver terrine with apple and cider chutney
 Homemade sausage rolls

Roast fillet of salmon with sauce vierge
 Roast chicken with basil, coconut and mint
 Courgette, tomato and basil pie with Dorstone cheese

Sides

Chips
 Tossed leaf salad with sherry vinegar dressing
 Minted new potatoes
 Roasted leeks and brioche

Desserts

Selection of English cheeses
 Rich dark chocolate tart with clotted cream

Canapé Menu

£12 per head

Goujons of salmon with ponzu dressing
 Welsh rarebit with tomato and apple chutney
 Fortunes smokie pâté with pickled onion

Robinson farm sausage scotch egg
 with curried mayonnaise

Crab croquettes with sweet cream chilli sauce

Beef and mushroom wellington

Please choose 4 canapes from the menu above
 Available for a minimum of 20 people.

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£25 Banqueting Menu

Starters

Pan-fried mackerel with mixed beets and horseradish
 Jellied ham hock terrine with piccalilli
 Vegetarian option:
 Cream of cauliflower soup with apple and coriander

Main

Chicken breast with a hazelnut, lemon and parmesan crust
 Roast salmon with a rape seed oil tartare and pea shoots
 Vegetarian option:
 Baked field mushroom with poached duck egg and hollandaise

Dessert

Raspberry cranachan
 Wafer thin apple tart with vanilla ice cream

Additional extras available please contact our events team.
 Available for a minimum of 20 people. A full table plan with menu choices will be required 14 days prior to the event.

CATERING BY JAMES MARTIN

£30 Banqueting Menu

Starters

Arbroath smokie pâté with watercress salad and Japanese pickled onions with warm toast

Pea and Parma ham risotto with pea shoots and basil oil

Vegetarian option:

Cream of cauliflower soup with apple fritters and coriander cress

Main

Chicken chasseur with buttered mash and green beans

Smoked haddock welsh rarebit with pickled tomatoes

Vegetarian option:

Roast pumpkin risotto with frisse and caramelised walnuts

Dessert

Vanilla crème brûlée

Baked chocolate tart with hazelnuts and crème fraîche

Additional extras available please contact our events team. Available for a minimum of 20 people.
A full table plan with menu choices will be required 14 days prior to the event.

£35 Banqueting Menu

Starters

Course chicken liver terrine with Black Sheep Ale Mustard

Deep fried Fortunes of Whitby kipper cake with spinach and butter sauce

Vegetarian option:

Pea and mint risotto with pea shoots and basil oil

Main

Roast rump of Robinson lamb with a celeriac and potato cake

Escalope of salmon with cream and wild sorrel

Vegetarian option:

Caramelised Red onion tart with crème fraîche dressing and rocket

Dessert

Sticky toffee pudding with toffee sauce

Vanilla and ginger cheesecake with roasted local rhubarb

Additional extras available please contact our events team. Available for a minimum of 20 people.
A full table plan with menu choices will be required 14 days prior to the event.

£40 Banqueting Menu

Starters

Coriander and mint crusted cod with coconut and peanut salad

Ham hock with deep-fried soft-boiled, capers and red onion purée

Vegetarian option:

Potato and spring onion croquette with coconut and peanut salad

Main

Honey-glazed duck confit with spiced red cabbage and port sauce

Pan fried halibut with leeks, mussels and saffron

Vegetarian option:

Baked aubergine, tomato and Laverstoke mozzarella with basil salad

Dessert

Classic glazed lemon tart with thick crème fraîche

White chocolate and croissant butter pudding with single malt ice cream

Additional extras available please contact our events team. Available for a minimum of 20 people.
A full table plan with menu choices will be required 14 days prior to the event.

CATERING BY JAMES MARTIN

£45 Banqueting Menu

Starters

Local smoked salmon with deep-fried, soft-boiled egg, lemon and caperberries

Chicken and duck liver terrine with a braised onion compote

Vegetarian option:

Roasted butternut squash risotto with parmesan and sage

Main

Slow roast fillet beef with Indian spiced pumpkin and creamed potatoes

Pan-fried duck breast with apple and parsnip purée and pickled wild mushrooms

Vegetarian option:

Twice-baked Coverdale cheese soufflé with a dandelion and walnut salad

Dessert

White chocolate and whisky croissant butter pudding with single malt ice cream

Cox's apple custard tart with Yorkshire clotted cream

Additional extras available please contact our events team. Available for a minimum of 20 people.
A full table plan with menu choices will be required 14 days prior to the event.

Give your event the extra WOW factor with our:

Learn to Play sessions

Feel the excitement of playing at a real table!

Test your luck and learn the game with one of our experienced Learn to Play dealers. Available for both Blackjack and Roulette.

From £35 per table per hour

Cocktail Masterclass

Learn how to make your perfect cocktail with Alea's experienced mixologists!

Set in the luxurious surroundings of The Bird Lounge, our Cocktail Masterclasses are perfect for any occasion.

From £10 per person

Drinks Packages

Add the final touch to your event with a range of different drinks packages, starting from just £3 per head!



General information

Address

Alea Casino

4 The Boulevard,
Clarence Dock,
Leeds,
LS10 1PZ

Tel: **0113 341 3200**

Email: **infoleeds@aleacasinos.com**

Web: **www.aleacasinos.com**

Casino Opening Times

Gaming	2pm - 8am daily
The Bird Restaurant	Tuesday - Sunday from 6pm
The Leeds Kitchen	Monday - Saturday from 6pm Sunday 12 noon - 3pm
Bars	2pm - 5.30am Bar food available from 2pm daily

Parking:

Parking is available adjacent to Alea in Town Centre Car Parks.

Disabled access:

Alea has full disabled access.

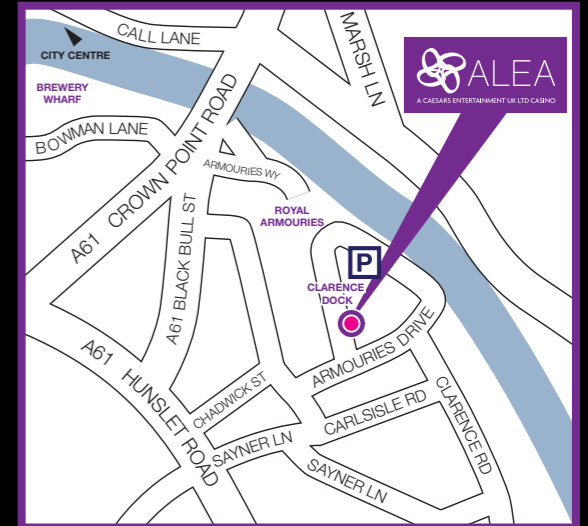
The bar, cash desk and gaming tables have been designed with our disabled members in mind.

Hotel accommodation:

Alea can recommend local hotels offering preferential rates; the nearest being just two minutes walk away. Please speak to our events team for further information.



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Alea Casino

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Web: **www.aleacasinos.com**

Know when to stop before you start visit www.gambleaware.co.uk