



Conference & Event Suite

Capacity

Theatre Style:	65
Classroom:	20
Boardroom:	20
U Shape:	30
Semi-Circle:	20
Banquet:	60
Block:	24

Dimensions

Length:	9m
Width:	5m
Height:	3.5m

Room Hire Only

Full Day	£200.00
Half Day	£100.00
Less Than Half Day	£75.00

Equipment Hire

Screen	£15.00
Overhead Projector	£50.00

Daily 8 Hour Delegate Package (For Over 10 Delegates)

Includes:

- *Hire of Meeting Room 9am – 5pm*
- *Delegate Pack – Folders, Pens & Paper*
- *Water, Cordials & Mints*
- *Flipchart & Pens*
- *Arrival Tea/Coffee & Biscuits*
- *Mid-Morning Tea/Coffee Scones*
- *Lunch – Lunch Menu provided in Morning*
- *Afternoon Tea/Coffee & Biscuits*
- *Complimentary Internet Access*

£19.95 Per Delegate





RECEPTION ARRIVAL DRINKS

Tea/Coffee	£1.70
Tea/Coffee & Shortbread	£2.50
Tea/Coffee & Biscuits	£2.50
Tea/Coffee with a Selection of Scones <i>Served with Freshly Whipped Cream & Jam</i>	£3.50

APERITIFS (Per Glass)

House Wine	£3.50
Sherry	£2.75
Bucks Fizz (Sparkling Wine & Fresh Orange)	£3.75
Champagne	£7.95
Sparkling Wine	£3.95
Mulled Wine	£3.50
Shloer Sparkling Grape Juice (Per Bottle)	£5.95
Cordial (Orange & Blackcurrant)	£2.50
Non Alcoholic Fruit Punch (Per Jug)	£3.50

CHAMPAGNE & STRAWBERRIES (Per Glass)

Sparkling Wine served with Strawberries & Chocolate	£4.95
Champagne served with Strawberries & Chocolate	£8.50
Fruit Platters (Per 10 people Sharing)	£15.00





PRE DINNER

Selection of House Breads <i>Pesto, Tapenade & Oils</i>	£3.50
Brie & Pancetta, Cured Salmon, Chicken Liver Parfait & Tapenade Canapés	£3.50
Hot Chilli Popcorn	£1.75

SOUPS

Homemade Vegetable Broth	£3.50
White Onion Cider	£3.50
New Potato & Parmesan	£3.50
Tomato & Basil	£3.50
Cream of Butternut Squash	£3.50
Broccoli & Stilton with croutons	£3.50
Wild Mushroom & Spinach	£3.50
Carrot & Coriander	£3.50
Seafood Chowder	£4.50

SORBETS

A Selection of Sorbets <i>Lemon, Champagne, Raspberry, Apple, Vodka & Cranberry, Gin & Tonic</i>	£2.50
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STARTERS

Trio of Rainbow Melon	£3.50
Crispy Crab Spring Rolls <i>With Coriander Slaw, Chilli Jam & Aioli</i>	£4.95
Irish Wild Mushrooms on Toast <i>With Duxelle, Parmesan Shavings & Truffle Oil</i>	£4.95
Salt & Chilli Squid, <i>Lemon Mayo, Napa slaw & Indian jam</i>	£4.95
Beef Carpaccio <i>With Rocket, Parmesan Shavings & Red Wine Vinaigrette</i>	£5.50
Duck Liver Parfait <i>With Shallot Chutney & Walnut Toast</i>	£4.95
Goats Cheese Brushetta <i>With Cherry Tomatoes, Broad Beans, Walnuts & Red Onion Compote</i>	£4.95
Classic Caesar Salad <i>With White Anchovies, Croutons & Caesar Dressing</i>	£4.95
Swedish Cured Salmon Gravlax <i>Crunchy Salad, Lemon, Dill & Sour Cream on Crusty Toast</i>	£4.95
Black Pudding Fritters <i>With Frizzy Lettuce & Apple Chutney</i>	£4.95
Oysters Rockefeller – Oysters Natural – Oysters Tempura	£5.50





MAIN COURSES

Roast Dry Aged Rib-Eye <i>With Red Wine Gravy</i>	£13.95
Traditional County Antrim Turkey & Ham <i>With Chipolata Sausage, Herb Stuffing & Homemade Cranberry Sauce</i>	£8.95
Roast Free Range Chicken Supreme <i>With A Brandy Peppercorn Cream</i>	£9.95
Stuffed Pork Loin <i>With Apple and Wholegrain Mustard</i>	£10.95
Baked Leg of Irish Lamb <i>With Fresh Rosemary & Wild Mushroom Jus</i>	£11.95
Breast of chicken <i>Streaky Bacon with Onion and Thyme Cream</i>	£9.95
Braised Short Rib of Beef	£9.95
Roast Fillet of Hake <i>With Parsley, Wild Mushrooms, Crispy Leeks & Whiskey Cream</i>	£11.95
Oven Baked Salmon <i>With A Shellfish Butter</i>	£9.95

*All Main Courses are Served with Chef's Selection of
Seasonal Vegetables, Champ & Roast Potatoes*





VEGETARIAN MENU

Irish Wild Mushrooms on Toast <i>With Duxelle, Parmesan Shavings & Truffle Oil</i>	£7.95
Vegetarian Spinach & Apricot Korma <i>With Steamed Pilau Rice & Naan Bread</i>	£7.95
Char-grilled Mediterranean Vegetables <i>With Rocket Salad, Balsamic Reduction & Shaved Parmesan</i>	£7.95
St Tola Goats Cheese Parpadelle Pasta <i>Confit cherry Tomatoes, Spinach, Basil & Crusty Bread</i>	£7.95
Wilted Seasonal Greens with Organic Leaves <i>Served with Poached Egg & Béarnaise Sauce</i>	£7.95
Tomato & Basil Risotto <i>With spinach, Gremolata, Crusty Bread & Lemon Oil</i>	£7.95

DESSERTS

Chocolate Brownie <i>With Chocolate Sauce & Vanilla Ice Cream</i>	£3.95
Sticky Toffee Pudding <i>With Toffee Sauce & Vanilla Ice Cream</i>	£3.95
Mango Brulee <i>With Orange Segments</i>	£3.95
Warm Berry Crumble <i>With Vanilla Ice Cream</i>	£3.95
Homemade Cheesecake	£3.95
Selection of Ice Cream <i>Three Scoops: Chocolate, Vanilla, Strawberry</i>	£3.50





SAMPLE BANQUETING MENU 1

White Onion Cider Soup

Cashel Blue Butter with Crusty Bread

Irish Wild Mushrooms

On Toast with Duxelle, Parmesan Shavings & Truffle Oil

Strangford Steamed Mussels

With Mild Korma Sauce, Coriander & Naan Bread

Chicken Tikka Masala

With Steamed Pilau Rice, Naan Bread, Dollop of Coriander Yogurt

Smoked Haddock Fish Cake

Seasonal Greens, Mustard White Wine Cream & Poached Egg

St Tola Goats Cheese Parpadelle Pasta

With confit Cherry Tomato, Spinach, Basil, Crusty Bread & Lemon Oil

Pan Fried Organic Salmon

*With Herb Crusted New Potato, Asparagus,
Cherry Tomatoes & Shellfish Butter*

Chocolate & Pecan Brownie

With Chocolate Ice Cream & Chocolate Sauce

Mango Crème Brulee

With Blood Orange Segments

Apple & Summer Berry Crumble

With Vanilla Ice Cream

Sticky Toffee Pudding

With Vanilla Ice Cream & Butterscotch Sauce

Tea & Coffee

£19.95 Per Person





SAMPLE BANQUETING MENU 2

Soup of the Day
With Crusty Bread

Beef Carpaccio
Roast Aubergine, Rocket & Balsamic Dressing, Char-grilled Ciabatta

Crispy Crab Spring Rolls
Coriander Slaw, Chilli Jam & Aioli

Irish Wild Mushrooms
On Toast with Duxelle, Parmesan Shavings & Truffle Oil

Roast Fillet of Hake
Parsley, Mash, Crispy Bacon, Peas & Red Wine Vinaigrette

8oz Dry Aged Rib Eye Steak
With Wilted Greens, Béarnaise Sauce & Home Cut Skinny Chips

Free Range Roast Chicken Supreme
Stuffed Spinach, Apricot, Korma Cream & Pilau Rice

Tomato & Basil Risotto
Spinach, Gremolata, Crusty Bread, Lemon Oil

Chocolate & Pecan Brownie
With Chocolate Ice Cream & Chocolate Sauce

Mango Crème Brulee
With Blood Orange Segments

Apple & Summer Berry Crumble
With Vanilla Ice Cream

Sticky Toffee Pudding
With Vanilla Ice Cream & Butterscotch Sauce

£21.95 Per Person





SAMPLE BANQUETING MENU 3

Portavogie Seafood Chowder

With Warm Wheaten Bread & Butter

Swedish Cured Salmon Gravlax

Crunchy Salad, Lemon Dill & Sour Cream, Crusty Toast

Beef Carpaccio

Roast Aubergine, Rocket & Balsamic Dressing, Char grilled Ciabatta

Strangford Steamed Mussels

Fennel & White Wine Cream with Crusty Bread

Free Range Duck Breast

Truffle, Mash, Wild Mushrooms, Crispy Leeks, Whiskey Cream

Parmigiana

Baked Sliced Aubergines, with Tomato, Mozzarella, Basil & Torn Breads

Free Range Roast Chicken Supreme

Stuffed Spinach, Apricot, Korma Cream, Pilau Rice

12oz Fermanagh Ribeye Steak

Wilted Greens & Béarnaise Sauce

Chocolate & Pecan Brownie

With Chocolate Ice Cream & Chocolate Sauce

Mango Crème Brulee

With Blood Orange Segments

Apple & Summer Berry Crumble

With Vanilla Ice Cream

Sticky Toffee Pudding

With Vanilla Ice Cream & Butterscotch Sauce

£25.95 Per Person





Fork Buffet Menu

(Minimum of 20 Persons)

Choice of Two Dishes From:

Beef Stroganoff

Chicken Tikka

Chilli Con Carne

Penne Pasta with Broccoli & Roasted Red Pepper

Spicy Meatball Pasta

Bacon Carbonara

Lasagne

The Above Includes:

Oriental Rice

Potatoes of Choice

(Chips, Mash, Roast Potatoes or Wedges)

Tossed Salad

Crusty Bread

Served with Tea or Coffee

£15.00 Per Person





Hot Carved Buffet Menu
(Minimum of 30 Persons)

Choice of One Dish From:

Roast Rib-Eye of Beef

Roast Stuffed Loin of Pork

Baked Ulster Cured Ham

Tandoori Spiced Wood fired Salmon

Irish Leg of Lamb with Mint Sauce

Above Served with chef's Selection of Potatoes & Vegetables

Or

A Selection of Salads

Choice of Dessert

Tea/Coffee & Mints

£12.50 Per Person





CANAPÉS MENU

Brie & Pancetta

Cured Salmon

Chicken Liver Parfait

Tapenade

Duck & Orange Parfait with Cumberland Syrup

Mini Smoked Salmon & Soured Cream

Toasted Goats Cheese Croutons & Anchoiade

Pear & Blue Cheese on Wheaten Bread

3 Choices

£5.95 Per Person

FINGER BUFFET MENU

Mini Onion Bhajis

Selection of Traditional Sandwiches (One Round)

Selection of Gourmet Sandwiches on Crusty Bread

Japanese Style Prawns with a Selection of Dips

Hot & Spicy Chicken Wings with Blue Cheese Dip

BBQ Cocktail Sausages

Fresh Fruit Kebabs

Indian Snack Selection: Onion Bhaji, Pakoras & Samosas

Cranberry & Brie Wontons

Mini Medley of Vegetables with Goat's Cheese

Chicken Goujons with Sweet Chilli Sauce

4 Items with Tea & Coffee

£6.95 Per Person

5 Items

£6.95 Per Person

