



STORMONT

HOTEL



CONFERENCING AND EVENTS

**Situated in the leafy suburbs of Belfast,
overlooking the landscaped gardens of
Stormont Parliament Buildings and Estate,
the Stormont Hotel is only 3 miles
from Belfast City Centre.**

Stormont Hotel is Northern Ireland's Premier Meeting Conference and Event Hotel. Offering guests various dining, entertainment and flexible meeting spaces on-site.

Stormont Hotel, Upper Newtownards Road, Belfast, BT4 3LP
028 9065 1066
hastingshotels.com

CONFERENCING AND EVENTS



Facilities

- 106 bedrooms including 6 suites.
- La Scala Bistro.
- 14 flexible conference and banqueting suites, including the Confex Meeting and Exhibition Centre, 9 of which are purpose built and newly refurbished in 2016, complete with integrated audio visual solutions.
- 250 Complimentary Car Parking Spaces.

Access for all

Hastings Hotels understands that every customer has different needs and we aim to make our local facilities available and accessible to all of our guests equally. In rare instances where this is not possible we will endeavour to offer a range of facilities for guests with a perspective on disability including:

- Accessible entrance
- Special car parking
- Accessible toilets
- Accessible bedrooms
- Induction loops can be arranged with advanced requests.

Local Produce



At the Hastings Hotels Group we are passionate about food and believe that eating is one of life's greatest pleasures. We embrace the use of carefully selected local and seasonal

quality foods to enable our chefs to prepare and create the most delicious dishes in our kitchens.

The Island of Ireland has a proud heritage of farming and fishing, resulting in an abundance of sensational produce and we at Hastings Hotels are striving to give all our guests a true taste of this in everything we serve. When sourcing our food, we look for produce which stands out from the rest – from where it originates, to the way it is produced and for its flavour

GM Food Assurance

We liaise closely with our food suppliers to ensure ingredients do not include genetically modified maize or soya.

For those with special dietary requirements or allergies, who may wish to know the ingredients used, please ask for the Manager.

Location

- The Stormont Hotel is situated only 3 miles from Belfast City Centre on the A20 towards Newtownards.
- George Best Belfast City Airport is only 3 miles away, and Belfast International Airport is 40 minutes by car (20 miles).
- Stena Line operates regular ferry services to Scotland from Belfast Port which is 10 minutes from the Hotel.
- Translink provides a regular local service to all parts of the Belfast area.
- Central Station is a 10 minute drive, and trains run regularly between Dublin and Belfast.

Things to See and Do

- Titanic Belfast - The World's Leading Tourist Attraction 2016.
- Stormont Parliament Buildings and Estate.
- Belfast City Centre – shopping, theatres, museums, night-clubs and restaurants.
- Ards Peninsula – sailing, windsurfing, flying.
- Castle Espie Bird Sanctuary (part of World Wildlife Trust).
- Odyssey Entertainment Complex and SSE Arena.
- Mount Stewart – National Trust Property and World Garden Heritage Site.
- Golf – 20 Courses within 20 miles, including Royal Belfast, Malone, Knock, Shandon and Belvoir Park Golf Clubs.

Event Extras

- The Stormont Ballroom on the ground floor, suitable for large conferences, exhibitions, banquets and similar events.
- Private entrance to Stormont Ballroom direct from car park or through hotel.
- Fixed wooden dance floor and stage.
- Private reception / registration area for Stormont Ballroom, with a separate bar.
- Full range of AV equipment available.
- Induction loops can be arranged with advanced notice

WiFi

- Complimentary High Speed Wi-fi is available throughout the Stormont Hotel.

Enhance Your Working Day...

Breakfast Options

Our range of breakfast options and breaks include Thompson's Finest Tea and locally brewed coffee.

- ◇ Flapjacks – £5
- ◇ Overnight Oats – £7
- ◇ Breakfast Muffins – £6
- ◇ Granola Pots – £8
- ◇ Fruit Smoothie
Banana, Mixed Berry, Strawberry – £7

- ◇ Sausage Bap
Honeybee Pork Sausage,
Toasted Brioche Bun – £12
- ◇ Bacon Bap
Grant's Dry Cured Bacon,
Toasted Brioche Bun – £12
- ◇ Egg Bap
Toasted Brioche Bun – £10
- ◇ Smoked Salmon, Cream Cheese Chive Bagel – £12
- ◇ Cream Cheese Chive Bagel – £9



Take a Break!

Refreshment Options

Includes Tea and Coffee

- ◇ Shortbread – £6
- ◇ Freshly Baked Scones or Croissants
With Preserves – £8
- ◇ Mini Tray Bakes – £8
- ◇ Selection of Sandwiches/Wraps – £12
- ◇ Soup with a Selection of Sandwiches/Wraps – £15

Add a heart-warming bowl of Soup – £3

- ◇ Traditional Cream of Vegetable
- ◇ Potato and Leek
- ◇ Roast Celeriac & Truffle
- ◇ Curried Parsnip
- ◇ Curried Cauliflower
- ◇ Roast Vine Tomato & Basil

Finger Buffet Options

- ◇ Vegan Falafel, Yogurt Mint Dip
- ◇ Breaded Chicken Mini Fillets, Siracha Mayo
- ◇ Mini Cheeseburger Sliders, Ballymaloe Relish
- ◇ Mini BBQ Pulled Pork Sliders, Asian Slaw
- ◇ Smoked Salmon and Cream Cheese Bagel
- ◇ Cheddar and Onion Chutney Tartlet
- ◇ Honey Mustard Glazed Cocktail Sausages
- ◇ Chicken Satay Skewers
- ◇ Mini Spring Rolls with Sweet Chilli Dip



Selection of Sandwiches and Choice of 3 Hot Items
£30 per person
Served with Tea & Coffee

HOT FORK BUFFET & CANAPÉS

Fork Buffet

- ◇ Thai Chicken Curry
- ◇ Traditional Seafood Pie
- ◇ Beef Stroganoff
- ◇ Roasted Loin of Pork
- ◇ Slowcooked Beef Chilli
- ◇ Lasagne
- ◇ Chicken Satay
- ◇ Beef Bourguignon
- ◇ Lentil Dahl

Side Dishes

- ◇ Mash Potato
- ◇ Potato Wedges
- ◇ Boiled Rice
- ◇ Baby Roast Potatoes
- ◇ Lyonnaise Potato
- ◇ Pesto Pasta
- ◇ Baked Potato

Vegetables

- ◇ Honey Roast Root Vegetables
- ◇ Seasonal Vegetables
- ◇ Broccoli and Roast Almonds
- ◇ Baked Curried Cauliflower

Canapés

- ◇ Beetroot Cured Smoked Salmon Blini, Wasabi Aioli & Trout Roe
- ◇ Cheddar & Onion Chutney Quiche
- ◇ Goats Cheese Mousse, Beetroot Cone, Black Olive Crumb
- ◇ Smoked Salmon Mousse, Basil Cone, Trout Roe
- ◇ Mini Yorkshire Pudding, Rare Roast Beef, Horseradish and Watercress
- ◇ Seasonal Arancini
- ◇ Tomato Gazpacho
- ◇ Smoked Haddock Fishcake, Lemon Aioli
- ◇ Black Pudding Croquette, Smoked Paprika Mayo



£32 per person

Choice of two Main Courses,
Two Sides & One Side of Vegetables,
served with Tea & Coffee

3 Canapés - £12 per person

5 Canapés - £22 per person

Add Chef's Selection of Salads £5pp

Add Chef's Selection of 3 Desserts £5pp

BANQUETING MENU

Appetiser

- ♦ **Ham Hock Terrine**
Apple and Balsamic Purée, Sourdough Toast
- ♦ **Goats Cheese Fritters**
Beetroot Carpaccio, Beetroot Purée and Candied Pecans
- ♦ **Mulled Spiced Poached Pear and Cashel Blue Cheese Salad, Crisp Gem Lettuce**
Honey Mustard Dressing
- ♦ **Chicken Liver Pate**
Onion Marmalade, Toasted Brioche

Soups

- ♦ Traditional Cream of Vegetable
- ♦ Comber Potato and Leek
- ♦ Roast Celeriac & Truffle
- ♦ Curried Parsnip
- ♦ Curried Cauliflower
- ♦ Roast Vine Tomoato & Basil

Sorbets

- ♦ Raspberry & Prosecco
- ♦ Simply Pear
- ♦ Champagne
- ♦ Lemon Sorbet

Main Course

Beef

- ♦ **Slow Braised Blade of Beef**
Roast Root Vegetables, with Merlot Jus

Poultry

- ♦ **Roast Duck Breast**
Caramelised Shallot, Potato Terrine, 5 Spice Jus
- ♦ **Grilled Supreme of Chicken**
Pancetta & Leek Cream, Tenderstem Broccoli, Confit Carrot & Scallion Mash
- ♦ **Traditional Roast Turkey and Ham**
Creamed and Roast Potato, Roast Root Vegetables, Chipolata and Pan Jus

Fish

- ♦ **Roast Cod Fillet**
Crushed Comber Potato, Braised Fennel & Tomato Bois Boudrain

Vegetarian / Vegan

- ♦ **Caramelised Leek & Celeriac Parcel**
Onion Jus
- ♦ **Lentil Dahl**
Roast Curried Cauliflower, Almond Granola

Desserts

- ♦ **Sticky Toffee Pudding**
Caramel Sauce, Vanilla Bean Ice Cream
- ♦ **Salted Caramel Chocolate Brownie**
- ♦ **Lemon Meringue Tart**
- ♦ **Trio of Desserts**
Lemon Pannacotta, Salted Caramel Chocolate Brownie and Seasonal Cheesecake (£5 supplement per person)
- ♦ **Glastry Farm Ice-Cream Selection**
- ♦ **Armagh Apple Crème Brûlée**
- ♦ **Pannacotta**
Vanilla, Raspberry
- ♦ **Pear & Salted Caramel Gateau**

Two Courses
Served with Tea & Coffee
£32 per person

Three Courses
Served with Tea & Coffee
£39 per person

*Supplements may apply depending
on final menu choices

MEETING PACKAGES



Our experienced Meeting & Events team can design a package specifically tailored to your event regardless of the size.

We have 14 meeting rooms available, ideally suited to host interviews and small meetings and our fabulous Ballroom, perfect for special occasions and large conferences. Please contact the Events team who would be delighted to give you more information.

Day Delegate Package

All delegate packages include room hire and use of integrated data projector, screen, flipchart, paper & pens.

** Minimum numbers apply **

SILVER - £35 Day Delegate Package

- ◇ Morning – Tea, Coffee and Homemade Scones with Preserves and Cream
- ◇ Lunch – Soup of the Day, Chef's selection of Sandwiches, Tea or Coffee
- ◇ Afternoon – Tea, Coffee and Homemade Shortbread

GOLD - £55 Day Delegate Package

- ◇ Arrival – Tea, Coffee and Homemade Scones with Preserves and Cream
- ◇ Mid Morning – Tea, Coffee and Homemade Shortbread
- ◇ Lunch – Finger Buffet Lunch and Tea or Coffee
- ◇ Afternoon – Tea, Coffee and Homemade Traybakes
- ◇ Small Bottle of Mineral Water per person

PLATINUM - £75 Day Delegate Package

- ◇ Arrival – Tea, Coffee and Breakfast Rolls
- ◇ Mid Morning – Tea, Coffee and Homemade Shortbread
- ◇ Lunch – 2 course Buffet Lunch with a choice of Hot Dishes,
- ◇ Selection of Salads and Breads, Dessert, Tea or Coffee
- ◇ Afternoon – Tea, Coffee and Homemade Traybakes
- ◇ 2 Small Bottles of Mineral Water per person

Residential Delegate Package

- ◇ Arrival Refreshments
- ◇ Midmorning Refreshments
- ◇ Lunch of Choice
- ◇ Afternoon Refreshments
- ◇ Sumptuous 3 course Dinner in the La Scala Bistro
- ◇ Overnight Luxury Accommodation
- ◇ Full Irish Breakfast

ROOM SPECIFICATIONS



All rooms have natural lighting and air conditioning.

Room	Ballroom	Dunmisk	Barnett	Thornhill	Senate	Confex 2-5	Confex 6-10	Confex 2&3 4&5	Confex 7&8 9&10
Floor	Ground	First	First	First	Ground	Ground	Lower	Ground	Lower
Dimension of Total Area (m ²)	440	140	110	55	76	39	39	77	77
Length (ft)	73	46	47	23	33	23	23	46	46
Width (ft)	66	33	28	17	25	18	18	18	18
Height (ft) min/max	16	8.9/10	8.9/11	8.9/11	8.9	8.4/9.8	8.4/9.6	8.4/9.6	8.4/9.6
Maximum Capacities Theatre Style	500	120	100	45	50	30	30	80	80
Theatre Style Back Projection	400	80	60	N/A	N/A	N/A	N/A	N/A	N/A
U-Shape	100	35	35	20	24	16	16	32	32
Boardroom	100	40	40	20	24	16	16	32	32
Classroom 2 per table	160	40	34	24	24	18	18	36	36
Cabaret Tables Of 8	300	64	48	32	32	N/A	N/A	40	40
Dinner Rounds No Dance Floor	350	96	72	36	48	N/A	N/A	N/A	N/A
Dinner Longs No Dance Floor	400	110	96	42	46	N/A	N/A	N/A	N/A
Dinner Dance Rounds	350	84	60	N/A	N/A	N/A	N/A	N/A	N/A
Dinner Dance Longs	400	80	72	N/A	N/A	N/A	N/A	N/A	N/A
Dance Floor	Yes	Yes	No	No	No	No	No	No	No
Wheelchair Access	Yes	Yes	Yes	Yes	Yes	Yes	No	Yes	No

Floor plans and further information available.