



STORMONT  
HOTEL

# FORMALS AT THE STORMONT HOTEL



AT THE STORMONT HOTEL, WE'VE GOT  
THE EXPERTISE AND AN EYE FOR DETAIL  
TO MAKE SURE YOUR FORMAL NIGHT  
ISN'T JUST RIGHT - IT'S PERFECT

## We'll help make your formal a huge success

- Red carpet on arrival
- Complimentary mocktail reception
- Free room hire\*
- Free DJ
- Master of Ceremonies
- Dedicated Banqueting Manager
- Personal Events Manager
- 3 Course Menu

\* Minimum numbers apply.

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## Safe & Secure

Book your door staff through a registered company so you can celebrate the night without a care in the world. Clubsec Management are the preferred Door Supervisor provider to Hastings Hotels. Contact James Agnew on:

**T:** 028 9079 3866

**M:** 077 3972 1088

**E:** james@clubsec.net  
or visit [www.clubsec.net](http://www.clubsec.net)

## Bookings

For further information, a show round or reservations please contact our Events Department on

**T:** 028 9067 6010

**E:** [conf1@stor.hastingshotels.com](mailto:conf1@stor.hastingshotels.com)



# MENU

ENJOY A MOCKTAIL AND A  
DELICIOUS THREE COURSE MEAL

For your dinner menu please select one main course  
and one dessert for your guests.

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## STARTERS

Chef's Homemade Soup

## MAIN COURSES

Roast Irish Chicken Roulade  
Wrapped in Grant's Ham with Traditional Stuffing

Or

Slow Braised Daube of Irish Beef served with  
a Red Wine and Mushroom Jus

Or

Caramelised Leek and Celeriac Pie with  
Traditional Onion Jus

All served with Chef's Selection of  
Vegetables and Potatoes

## DESSERTS

Double Chocolate Fudge Cake with  
Chocolate Sauce

Or

Glastry Farm Vanilla Bean Ice Cream

— £39 PER PERSON —

Special dietary requirements can be pre-ordered in advance.



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