

*B*ELFAST  
CASTLE

*S M* ALONE  
HOUSE



*Conference & Banqueting*

# Welcome

This brochure is designed to illustrate the unique facilities we offer.

At these historic locations situated in their own magnificent grounds we have earned an enviable reputation for our excellent standard of food, warm hospitality and our professional yet unobtrusive service.

To assist in planning your event we have suggested a variety of dishes for your perusal. Castle Catering Ltd pride themselves in sourcing all produce from local suppliers, where at all possible. Please compile a menu to meet your individual taste and requirements. However, rest assured that a member of our management team will meet you to discuss any details concerning your event.

We offer a range of banqueting suites for parties of 10 to 160 persons and full bar facilities are available until 1am.

To add an extra touch of elegance to your event a full set of Crystal glassware is available for hire at £3.00 per person.

## Visit

### *Cellar Restaurant*

At Belfast Castle  
Tel: 028 9037 0133

### *Barnett Restaurant*

At Malone House  
Tel: 028 9068 1246

### *Stables Coffee Shop*

At Lady Dixon Park  
Upper Malone Road  
Tel: 028 9061 3893

### *Bobbin Coffee & Gift Shop*

At Belfast City Hall  
Tel: 028 9050 2065





*Menu*

## Starters

Please Choose ONE Dish Only

**Duo of Melon..... £5.45**

Sliced Melon with Mixed Berries, Raspberry Coulis and Crème Fraiche

**Prawn Salad..... £6.20**

Home Cooked Dublin Bay Prawns with a Tangy Marie Rose Sauce with a Mixed Leaf Salad, and Castle Wheaten Bread

**Tartlet of Local Seafood with Ballybrie..... £6.30**

Tartlet of Salmon, Smoked Trout and Shell Fish Topped with a Creamy Blue Cheese Crust Served with Seasonal Leaves

**Thai Fish Cake..... £6.55**

Thai Spiced Salmon and Prawn Fish Cakes with a Sweet Chilli Sauce

**Castle Smoked Salmon Mille-Feuille..... £7.15**

Local Smoked Salmon layered with Blinis and Cream Cheese, House Salad

**Hot Cured Salmon..... £6.80**

Fillet of Cured Salmon, with a White Wine and Dill Cream Sauce

**Classic Chicken Caesar Salad..... £6.50**

Cos Lettuce Mixed with Caesar Dressing, Topped with Smoked Chicken and Bacon, Garnished with Home-made Garlic Croutons and Chives

**Chicken Tempura..... £6.40**

Goujons of Chicken Fillet Deep Fried in a Light Herb Batter and served on a Bed of House Salad with Sweet Chilli Sauce and Crème Fraiche

**Home-made Duck Spring Roll..... £6.50**

Deep Fried Duck Spring Roll with House Salad and Sweet Chilli Dipping Sauce

**Char-Grilled Bruschetta..... £6.50**

Mediterranean Vegetables and Goats Cheese, with Pesto and Mixed Leaves

**Copeland Island Scallops..... £7.60**

Pan Fried locally sourced Fresh Scallops with Cauliflower Crème and Coriander

## *Demi Tasse*

Wild Mushroom.....	£3.80
Sweet Potato and Chilli.....	£3.80
Lobster Bisque.....	£3.80

## *Soup*

*Home-made Soups served with a selection of Artisan Breads*

Vegetable Broth.....	£4.40
French Onion with Cheese Crouton.....	£4.40
Cream of Smoked Chicken and Chive.....	£4.40
Minestrone Soup with Freshly Grated Parmesan.....	£4.40
Cream of Mushroom with a Hint of Fresh Sage.....	£4.40
Seafood Chowder.....	£5.30
Cream of Leek and Potato.....	£4.40
Carrot and Ginger.....	£4.40
Cream of Vegetable.....	£4.40
Cream of Courgette and Red Pepper.....	£4.40
Broccoli and Stilton with Croutons.....	£4.40
Cream of Tomato and Basil.....	£4.40

## *Sorbet*

A selection of home-made sorbets.....	£2.80
Lemon, Champagne, Passion Fruit, Pink Grapefruit, Raspberry, Blood Orange, Green Apple, Gin and Tonic	
Iced Seedless Grapes.....	£2.80

## Main Courses

**Please Choose ONE Dish Only**

**Oven Baked Fillet of Cured Salmon..... £15.00**

With a Dill Butter Sauce

**Roast Loin of Bacon..... £13.75**

With an Apple and Thyme Bread Stuffing and Parsley Sauce

**Stuffed Supreme of Chicken..... £15.10**

Wrapped in Ballymoney Bacon Strips

**Supreme of Chicken..... £16.20**

With a Smoked Bacon and Leek Sauce

**Oven Baked Fillet of Chicken..... £16.20**

With a White Wine and Asparagus Cream Sauce

**Breast of Chicken Pancetta ..... £16.50**

Stuffed with a Mushroom Duxelle and wrapped in Pancetta, Peppercorn Sauce

**Traditional Roast Stuffed Turkey and Ham..... £16.45**

With Chipolata Sausage

**Roast Prime Ulster Sirloin of Beef\*..... £16.60**

**Medallions of Beef Fillet\*..... £21.95**

**Char-Grilled Rib Eye Steak\*..... £16.75**

**Pan-Fried Sirloin Steak (10oz) \*..... £16.75**

**Choice of Sauces\***

Mild Green or Pink Peppercorn Sauce, Chasseur (Tomato, Mushroom and Red Wine),  
Diane (Mushrooms, French Mustard, Brandy and Cream)

**Boned Loin of Lamb with a Herb Crust and Rosemary Jus..... £18.65**

**Herb Crusted Fillet of Lamb Wrapped in Filo Pastry..... £18.65**

**Selection of Potatoes (any two)..... £2.50**

Baby Boiled, Creamed, Champ, Colcannon, Herb Roast, Diced Potatoes with  
Garlic and Bacon and Herbs

**Selection of Vegetables (any two)..... £2.50**

Braised Red Cabbage, Braised Leeks in a Cream Sauce, Baton Carrots, Purée of Root Vegetables,  
Sugar Snap Peas, Broccoli Florets, Cauliflower Mornay and Button Mushrooms

**Or alternatively**

**Panache of Vegetables..... £2.50**

## *Vegetarian Choices*

<b>Rigatoni with Tomato and Garlic Ragout.....</b>	<b>£11.00</b>
<b>Baked Aubergine with Cheese Sauce.....</b>	<b>£11.00</b>
<b>Wild Mushroom Stroganoff.....</b>	<b>£11.00</b>
<b>Red Onion and Goats Cheese Tartlet.....</b>	<b>£11.00</b>
<b>Stuffed Roast Pepper.....</b>	<b>£11.00</b>
<b>Baked Onion Tart.....</b>	<b>£11.00</b>
<b>Spicy Roast Mediterranean Vegetables in Pastry.....</b>	<b>£11.00</b>
<b>Vegetarian Thai Coconut Curry.....</b>	<b>£11.00</b>



## *The Finishing Touch*

Home-made Pavlova with Seasonal Berries  
Armagh Apple and Almond Lattice Tartlet, with Crème Anglaise (contains nuts)  
Apple Crumble with our own Bourbon Rich Vanilla Ice Cream  
Belgian Chocolate Tart  
Classic French Lemon Tart  
Crème Brulée  
Home-made Cheesecake with Raspberry Compote  
Fresh Fruit Salad in Grand Marnier  
Chocolate Potted Crème  
Delicate Italian Delice, House Speciality  
Lemon, Chocolate, Passion Fruit and Raspberry

**£5.50 each**

## *Speciality Desserts*

Unique Ice Cream Desserts  
Castle Catering Artisan Ice Cream

**from £4.95 - £6.00**

## *Trio of Desserts*

*Choose three of the following*

Passion Fruit Mousse  
Chocolate Potted Crème  
Petit Ice Cream (Chocolate, Vanilla Pod, Strawberry)  
Pears Dipped in Chocolate  
Nougat Ring with Fresh Cream  
Mini Pavlova  
Strawberry Sable  
Raspberry Semi Freddo  
Torte Caprese

**£7.50**

Irish Cheese Selection (per Table of Eight)

**£35.00**

## *Fork Buffet*

(minimum of 20 persons)

*Choose any Two of the following dishes*

**Traditional Deep Baked Lasagne**

**Breast of Chicken in White Wine and Asparagus Sauce**

**Braised Steak with Rich Onion Gravy**

**Supreme of Chicken with Mushrooms in a Creamy Cheese Sauce**

**Classic Boeuf Bourguignon**

**Pork Stroganoff**

**Medley of Seafood in a Creamy Chablis Sauce with Pasta Twirls**

**Irish Stew**

**Chicken and Broccoli Stir Fry**

Stir Fried Strips of Chicken with Onion, Fresh Tomatoes  
and Broccoli Florets Tossed in Oyster Sauce

**Chilli Chicken**

Strips of Freshly Filleted Chicken Tossed in Seasoned Flour, Pan Fried with Onions  
and mixed Peppers in a Honey Chilli Sauce

*Choose any Two Side Dishes*

**Vermicelli Pasta, Basmati Rice, Baby Boiled Potatoes, Noodles,**

**Mixed Salads, Panache of Vegetables**

**£17.00**

# *Hot Carved Buffet*

(minimum of 40 persons)

*Choose any Two of the following dishes*

**Roast Leg of Irish Lamb  
with Mint Sauce and Rosemary Jus**

**Roast Sirloin of Ulster Beef**

**Roast Stuffed Loin of Pork**

**Sugar Baked Ulster Ham**

**Whiskey Cured Salmon Baked in Filo Pastry**

**Above served with Parsley Potatoes  
and Chef's choice of Market Vegetables**

**OR**

**Salads**

**Choice of Dessert**

**Tea or Bewley's Coffee**

**£28.00**

*Breakfasts and Cold Dressed  
Buffets also available*

## Private Dining

Choice of exquisite rooms, many with unique views of the city of  
Belfast and surrounding countryside  
(Price Includes the exclusive use of Crystal Glasses)

### *The Fisherwick Menu*

Bruschetta With Mediterranean Vegetables  
and Irish Goats Cheese

Pan Fried Supreme of Locally Reared Chicken  
Wrapped in Pancetta  
with Wild Mushroom Sauce

Colcannon, Honey Roast Parsnips,  
Baton Carrots

Pannacotta with Fresh Raspberries

Tea / Coffee and Mints

£39.50

### *The Lanyon Menu*

Demi Tasse of Prawn and Lobster Bisque  
Confit Duck Leg with Chilli Jam

Medallions of Aged Ulster Beef Fillet  
with Mild Peppercorn Sauce

Dauphinoise Potatoes, Button Mushrooms,  
Stir Fried Bell Peppers

Delicate Lemon Delice with Rasperry Compote

Trio of Irish Cheese

Tea / Coffee and Chocolates

Glass of Vintage Style Port or  
Very Rare Millennium Bush

£48.00

### *The Harberton Menu*

Mushroom and Spinach Calzone  
with Tomato Sauce

French Onion Soup

Champagne Sorbet

Grilled Prime Rib Eye Steak with Red Wine  
Sauce or Mild Peppercorn Sauce

Fried Diced Potatoes with Peppers,  
Cauliflower Cheese, French Beans

Classic Chocolate Delice

Tea / Coffee and Petit Fours

Glass of Vintage Style Port or  
Very Rare Millennium Bush

£48.00

### *The Shaftesbury Menu*

Pan Fried Copeland Island Scallops  
with Pancetta, Cauliflower Crème  
and Coriander

Traditional Minestrone with Parmesan

Iced Seedless Grapes

Roast Prime Irish Sirloin (Carved at the table)  
with Horseradish Enriched Jus

Herb Roast Potatoes, Honey Roast Parsnips,  
Peas French Style

Assiette of Desserts

Tea / Coffee and Chocolates

Glass of Vintage Style Port or  
Very Rare Millennium Bush

£52.50

### *The Montgomery Menu*

Demi Tasse of Wild Mushroom Soup

Crisp Belly of Pork with  
Puy Lentils in light Garlic Cream

Pan Fried Breast of Guinea Fowl with  
Glazed Button Onions and Port Wine Sauce

Rosti Potatoes, Buttered Asparagus,  
Cauliflower with Cheese Sauce

Chocolate Potted Crème with Baileys Top

Tea / Coffee and Petit Fours

Glass of Vintage Style Port or  
Very Rare Millennium Bush

£53.50

### *The Donegall Menu*

(Max 80 persons)

Clonakilty Black Pudding with  
Poached Duck Egg

Courgette and Bell Pepper Soup  
with Artisan Breads

Peppered Loin of Venison  
with Red Wine Sauce

Colcannon, Honey Roast Vegetables,  
French Beans

Classic Lemon Tart with Raspberry Compote

Trio of Irish Cheese

Tea / Coffee and Chocolates

Glass of Vintage Style Port or  
Very Rare Millennium Bush

£55.00

## Finger Buffet Menu

Selection of Traditional Sandwiches (one round).....	£3.20
Selection of Gourmet Sandwiches on Floury Breads.....	£3.40
Mushroom Vol-au-Vents (2).....	£1.80
Chicken Vol-au-Vents (2).....	£1.80
Mini Sausage Rolls.....	£1.80
Petite Crolines.....	£2.30
Goujons of Chicken dashed with a Sweet Chilli Sauce.....	£2.55
Japanese Style Prawns with a Selection of Dips (2 Each).....	£2.55
Cocktail Sausages with Barbecue Sauce.....	£1.55
Dim Sum Selection.....	£3.30
Mini Medley of Vegetables with Goats Cheese.....	£2.55
Mini Leek Quiche.....	£2.55
Vegetable Samosas.....	£2.30
Hot and Spicy Chicken Wings.....	£2.15
Breaded Scampi with Tartar Sauce.....	£2.80
Goujons of Fresh Plaice with Tartar Sauce.....	£2.50
Canapé Cups with assorted fillings.....	£3.30
Indian Snack Selection, Onion Bhaji, Pakoras and Samosas.....	£3.30
Cranberry and Brie Wontons.....	£2.30
Italian Style Calzone with Tomato sauce.....	£2.50
Cocktail Onion Bhaji.....	£2.55
Fresh Cream Pastry (1).....	£1.55
Fresh Fruit Kebab (1).....	£1.80
Tea or Bewley's Coffee.....	£1.75
Scones, Preserve and Cream.....	£1.65
Minimum Charge.....	£9.00 per person if numbers below 20
Parties of 20-60 persons.....	maximum choice of 6 items
Parties of 60-250 persons.....	maximum choice of 10 items
Hog Roast, Baked Potato and Salad, minimum of 80 persons.....	£10.00

## Hot Supper Options

(Wedding Receptions only)

Fish and Chips in a Paper Cone.....	£6.00
Bacon Butties.....	£3.75
Taste of Ulster Gourmet Finger Buffet available for parties over 20.....	£15 per person

## *Beverages*

<b>Fruit Cup (Non Alcoholic).....</b>	<b>£5.00 per jug</b>
(Apple Juice, Orange Juice, Lemonade and Fresh Fruits)	
<b>Fruit Punch (Alcoholic) Served Hot or Cold.....</b>	<b>£3.50 per glass</b>
<b>Bucks Fizz.....</b>	<b>£3.95 per glass</b>
<b>Mulled Wine.....</b>	<b>£3.95 per glass</b>
<b>Sparkling Wine.....</b>	<b>£3.95 per glass</b>
<b>House Wine (Red or White).....</b>	<b>£3.50 per glass</b>
<b>Shloer.....</b>	<b>£5.00 per bottle</b>
<b>McCann's Apple/Cranberry Juice.....</b>	<b>£5.00 per bottle</b>
<b>Orange Squash.....</b>	<b>£3.50 per jug</b>
<b>Freshly Squeezed Orange Juice.....</b>	<b>£5.00 per jug</b>
<b>Large Mineral Water (Sparkling or Still).....</b>	<b>£5.00 per bottle</b>
<b>Tea or Bewley's Coffee.....</b>	<b>£1.75</b>
<b>with Biscuits.....</b>	<b>£2.25</b>
<b>with Shortbread.....</b>	<b>£2.95</b>
<b>with Scone, Preserve and Fresh Cream.....</b>	<b>£3.40</b>
<b>with Traybakes.....</b>	<b>£2.95</b>
<b>with Mints.....</b>	<b>£2.05</b>
<b>with Truffles .....</b>	<b>£2.25</b>

## Wine List

### HOUSE RED

- 1. Clasico Cabernet Sauvignon, Graffigna, San Juan Argentina..... £16.50**  
 Attractive aromas of red berries, pepper and spice beautifully complement the flavours of chocolate, blackcurrant, plum and toast.
- 2. Merlot, Louis Eschenauer France..... £16.50**  
 Rich deep black cherry flavour. Delicately soft and elegant.

### HOUSE WHITE

- 3. Clasico Chardonnay, Graffigna, San Juan Argentina ..... £16.50**  
 A fine example of a fresh and fruity, unoaked Chardonnay. The wine displays elegant aromas of melon and ripe pear and the flavour is a beautiful balance of fruits and gentle acidity.
- 4. Sauvignon Blanc, Louis Eschenauer France..... £16.50**  
 A clean crisp and fruity wine with a fresh dry finish.

### REDS

- 5. Shiraz Cabernet, Wild Coast Australia ..... £17.95**  
 A classic blend of Australia's best grape varieties. The Intense aroma of spices, cherries, blackcurrants and green pepper combines well with the delicious fruity flavours you expect from this quality wine.
- 6. Bin 333 Pinot Noir, Wyndham Estate Australia..... £21.50**  
 This superb Pinot is one of the finest examples of the classical Burgundian grape to come from Australia. The Strawberry aroma fully complements the flavour of ripe berries and creamy vanilla.
- 7. Shiraz-Cabernet, Jacob's Creek Australia..... £18.95**  
 This superb wine from South Australia is crammed with rich mouth filling fruits overlaid with vanilla oak and blackcurrant aromas.
- 8. Cabernet Sauvignon Bin 444, Wyndham Estate Australia..... £22.50**  
 Superb rich blackcurrant and vanilla flavours, well rounded full and long lasting.
- 9. Shiraz Bin 555, Wyndham Estate Australia ..... £22.50**  
 One of the provinces favourite Shiraz. The wine displays ripe plum and pepper characters. The delicious berry fruit flavours enhanced by soft tannins.
- 10. The Pavillon Shiraz Cabernet, Boschendal Estate South Africa ..... £18.80**  
 From Boschendal, one of the oldest and most respected wine houses in the Cape comes this luscious blend of Shiraz and Cabernet Sauvignon, creating an accessible wine with flavours of rich ripe berry fruit and a dollop of spice.









*Wedding  
Package*



## Fairytale Wedding Menus

### Menu 1

Cream of Vegetable Soup

Roast Stuffed Turkey and Ham  
With Chipolata Sausage

Roast Potatoes  
Creamed Potatoes  
Brussel Sprouts  
Baton Carrots

Individual Armagh Apple Lattice  
Tartlet With Crème Anglaise

Tea / Coffee

(Terms & Conditions Apply)

### Menu 2

Tomato and Basil Soup

Supreme of Chicken  
With Mushroom Sauce

Creamed Potatoes  
Herb Roast Potatoes  
Broccoli Florets  
Baton Carrots

Fresh Fruit Pavlova

Tea / Coffee

(Terms & Conditions Apply)

### Menu 3

Duo of Melon

Loin of Bacon  
With Apple and Thyme Bread Stuffing  
And Parsley Sauce

Colcannon  
Herb Roast Potatoes  
Baton carrots  
Peas French Style

Castle Cheesecake

Tea / Coffee

(Terms & Conditions Apply)

# The Cellar Restaurant Belfast Castle

Renowned for its superb and wide-ranging menu, using fresh local produce to create innovative and modern dishes it is served in the warm yet historic ambiance of the cellar.

Once described by a guest as "the best kept secret in Northern Ireland."

The Cellar Restaurant is open 7 days a week offering a wide variety of menus from morning coffee to full meals.

The adjoining Haslam Room is a small, cosy function room available for private hire.

## Menus currently available:

### Snacks & Hobson's Choice

Available in our Bar Area, serving from 10am – 4.30pm  
Monday – Saturday

### À la Carte Lunch

12.30pm – 4.00pm  
Monday – Saturday

### Sunday Lunch

12.30pm – 4.00pm

### Early Evening

5.00pm – 6.30pm  
Tuesday – Saturday

### Dining Experience

6.30pm – 9.30pm  
Tuesday – Friday

### Saturday Night À la Carte

6.30pm – 9.30pm



### Table d'hôte Lunch & Dinner

We have an alternative separate Lunch & Dinner Menu  
For all Parties of 12 and over

# *Barnett Restaurant* *Malone House*

The Barnett Restaurant, named after the last resident of the house, William Barnett, has become renowned as an elegant meeting place for morning coffee and afternoon tea. It is also noted for the excellence of its cuisine and is a popular venue for social and business lunches.

## **Menu's Available**

### **Barnett Restaurant Lunch Menu**

Available Monday – Saturday  
Served from 12pm – 4pm

### **Barnett Restaurant Sunday Lunch Menu**

Served from 12pm – 4pm

### **Malone Room**

Available for Coffee, Scones, Light Snacks  
and Afternoon Tea  
Served from 9am – 4.30pm





# *Conferences*

## Conferences, Meetings, Business Functions

- Choice of room layouts to suit your individual requirements.
- Choice of syndicate/breakout rooms - these should be requested at the time of booking.
- Audio Visual equipment included is available at no extra charge: Screen, Flip chart & pens and Public Address System.
- We can arrange for the hire of any other equipment from our local supplier at an extra cost.
- Private facilities also available for dining.
- Photocopying and faxing are available for a small fee. Please ask at reception for further details.
- Belfast City Council Room Hire Rates Apply.





# *Terms and Conditions*

## **Belfast City Council**

1. Minimum Room Hire Booking of 2 hours.
2. A non-refundable and non-transferable deposit of 50% of room hire is required to confirm.
3. For weddings and social events deposit and final balance must be paid to Belfast City Council using an acceptable credit/debit card. The credit/debit card used must be in the name of the event organiser or in the case of a wedding in the name of the bride/groom/ or their parents or legal guardian.
4. 20% room hire discount for wedding receptions held Sunday to Thursday excluding Public and Bank Holidays, St. Valentine's Day and during the Month of December. Discount is applicable to bookings made on or after the 1st April 2011 only as deemed by Belfast City Council.
5. Copy of full terms and conditions are available at reception on request or on our websites.
6. In the unfortunate circumstances that you find it necessary to cancel a confirmed booking, this should be advised to management of Belfast City Council followed by written confirmation.

## **Castle Catering Ltd**

1. Catering prices are effective until 31st March 2012.
2. When paying the room hire deposit for wedding receptions an additional deposit of £300 for ground floor bookings is required to secure catering services. For wedding receptions booked on the first floor a £150 deposit will be required. Cheques should be made payable to Castle Catering Ltd. Payment of an additional £10 per guest is required 6 months prior to booking.
3. Confirmation of final numbers must be received 48 hours prior to the event. This number will be regarded as the minimum for invoice calculations. Settlement of all accounts is required on the day of the event. Any payments by credit card will incur a surcharge of 4%.
4. In the unfortunate circumstances that you find it necessary to cancel or postpone a confirmed booking, the Belfast Castle and Malone House, Castle Catering Ltd cancellation policy is 65% of the expected revenue on food and drink (based on an average spend of £34.50 per person).
5. The Management reserve the right to alter menus where necessary. All food and beverages consumed on the premises must be supplied by Castle Catering Ltd.
6. Castle Catering Ltd does not accept any responsibility for any items lost, stolen or damaged. All property of the client must be removed from the premises at the end of the event.
7. The Bride and Groom and/or the event organiser are requested to liaise with management regarding room set-up. Unusual requests may incur an additional fee.
8. All deposits are non-refundable and non-transferable.
9. 20% discount offered on wedding meal only, not valid with any promotional offer (excluding finger and fork buffet) held Sunday to Thursday excluding public and Bank Holidays, St. Valentine's Day and the month of December as deemed by Castle Catering Ltd.
10. Fairy Tale Wedding Package, Sunday to Thursday rate not available on Public and Bank Holidays excluding public and Bank Holidays, St. Valentine's Day and the month of December as deemed by Castle Catering Ltd. In this instance weekend rate will apply.



### **Belfast Castle**

Antrim Road, Belfast BT15 5GR  
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Email: [bcr@belfastcastle.co.uk](mailto:bcr@belfastcastle.co.uk)  
[www.belfastcastle.co.uk](http://www.belfastcastle.co.uk)

### **Malone House**

Barnett Demesne, Belfast BT9 5PB  
Tel: 028 9068 1246 Fax: 028 9068 2197  
Email: [mhreception@malonehouse.co.uk](mailto:mhreception@malonehouse.co.uk)  
[www.malonehouse.co.uk](http://www.malonehouse.co.uk)

