VOCO®

Belfast

 Keep it Simple Half Day £30.50 Per Person Room Rental (Up to 5 hours) Free Wireless High-Speed Internet Projector & Screen or TV Screen Flipchart Stationery Pads & Pens Water Welcome Tea & Coffee Break OR Afternoon Tea & Coffee Break Soup, Salad & Sandwich Buffet Lunch 	 Keep it Simple £33.50 Per Person Room Rental (Up to 8 hours) Free Wireless High-Speed Internet Projector & Screen or TV Screen Flipchart Stationery Pads & Pens Water Unlimited Tea & Coffee with Morning and Afternoon Snack Soup, Salad & Sandwich Buffet Lunch
 Go Pro £38.50 Per Person Room Rental (Up to 8 hours) Free Wireless High-Speed Internet Projector & Screen or TV Screen Flipchart Stationery Pads & Pens Water Unlimited Tea & Coffee with Morning and Afternoon Snack Finger Food Buffet Lunch 	Tune Up £44.00 Per Person • Room Rental (Up to 8 hours) • Free Wireless High-Speed Internet • Projector & Screen or TV Screen • Flipchart • Stationery • Pads & Pens • Water • Unlimited Tea & Coffee with 2 Snack Breaks • Breakfast Rolls or Scones on Arrival • Hot Fork Buffet or 2 Course Plated Lunch





Belfast

Meetings Lunch Standard Options

- > Soup/ Sandwiches/Salads £17.00 per person
- > Finger Buffet (minimum numbers 10) £21.00 per person
- > Plated Lunch £25.00 per person
- > Lunch Buffet (minimum numbers 15) £27.00 per person

Soup/Sandwiches/Salads, Build Your Own

This menu can be served as pre-made sandwiches please make the hotel aware if you would like to select our pre-made sandwich option.

Sample Menu

Minestrone soup with Parmesan grissini's Grilled country bread with Serrano ham, sprinkled with olive oil and rocket Prawn salad sandwich on granary bread Pumpkin seed bread with cottage cheese, radish and chives Seasonal salad greens, mushrooms, radishes, tomatoes and balsamic dressing Poached Salmon Salad, sour cream and dill dressing Chick-pea, tomato, coriander and cumin salad Sliced seasonal Fruit Light semolina pudding with cherry compote Coffee / tea / flavoured water e.g. lemon or mint or cranberry

Finger Food Buffet

Sample Menu

Filled tortilla with crispy vegetables and fried soy chicken, chili salsa Focaccia bread filled with mozzarella sundried tomatoes and basil oil (Lukewarm) (V)

Tomato and basil bruschetta, topped with cured ham and Parmesan Vegetable Frittata, tomato relish

Lamb kofta with mint yoghurt



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- Panko coated fish fingers deep fried, curry mayo
- Crispy Pitta bread with Wasabi Hummus dip (V) $% \left(V\right) =\left(V\right) \left(V\right)$
- Mixed spiced olives
- Cherry tomatoes
- Watermelon in season
- Strawberry short cake
- Chocolate and marsh mellow brownie
- Whole seasonal fruit
- Coffee/ tea / flavoured water e.g. lemon, soft drinks



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Meetings Coffee Breaks

- > Welcome Coffee Break £4.00 per serving
- Midmorning/Afternoon Coffee Break £5.00 per serving

Welcome Break – Sample Menu

Chilled still & sparkling water (big bottle) Naturally flavoured water minimum 1 type (lemon/mint/strawberry) Cold low-fat milk Fully automated self-service filter coffee machines or freshly brewed filtered coffee served in thermos Hot water served from thermos or Samovar Instant hot chocolate sachets, and decaffeinated coffee sachets White sugar, brown sugar and sweetener from unbranded stick sachets Tea box with minimum 6 types of tea (English breakfast/Early Grey/Mint/Chamomile/Green/Fruit Infusion) Sliced lemon **Designated Conference glasses** Mugs or cups with saucers Teaspoons Cocktail napkins Cocktail napkin holder Tabletop bin for tea bags and sachets Biscuits (Cookie, Shortbread etc.)

Midmorning / Afternoon Break – Sample Menu

This is the enhanced break *(see the red items for the enhanced offering)*

Chilled still & sparkling water (big bottle) Naturally flavoured water minimum 1 type (lemon/mint/strawberry) Cold low-fat milk Fully automated self-service filter coffee machines or freshly brewed filtered coffee served in thermos



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Hot water served from thermos or Samovar Instant hot chocolate sachets, decaffeinated coffee sachets White sugar, brown sugar and sweetener from unbranded stick sachets Tea box with minimum 6 types of tea (English breakfast/Early Grey/Mint/Chamomile/Green/Fruit Infusion) Sliced lemon Designated conference glasses Mugs or cups with saucers Teaspoons Cocktail napkins Cocktail napkin holder 1 juice 1 energy/cereal bar Plain yoghurt with berry compote /Smoothie 1 sweet or savoury snack (Muffin, Scone, Tray Bake etc) 1 seasonal whole fruit easy to eat i.e. apple, pear, plum, bananas, small bunches grapes





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Sample Menu

3 Course menu, £26.50 per person

Tomato and lentil soup. Ceaser Salad. Chicken goujons with curry coleslaw and rocket

Seared chicken fillet with creamy peppercorn sauce. Roasted haddock coated with pesto crumb. Penne pasta in a rich tomato sauce with oven roast vegetables and parmesan *Served with seasonal vegetables and potatoes

Trio of deserts *Strawberry cheesecake, Chocolate fudge cake, Carrot cake*





Belfast

Sample Menu

3 Course menu, £30.00 per person

Potato and leek soup with parsley oil.

Smoked chicken salad with baby gem, cherry tomato, red onion and ranch dressing.

Goats cheese bruschetta with apple and ale chutney, rocket and honey mustard dressing.

Turkey, ham and stuffing served with mash and roast potatoes, seasonal veg and turkey jus

Pumpkin ravioli with butternut squash, finished with crispy sage walnuts and parmesan.

Steamed cod on a warm salad of giant cous-cous, spice roast cauliflower and chickpeas, lightly pickled radishes and green beans finished with coriander and parsley

*Served with seasonal vegetables and potatoes

Chocolate brownie with peanut butter ice cream and chocolate sauce. Red velvet cake with vanilla sauce and raspberries.

Banana split



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Sample Menu 3 Course menu, £40.00 per person

Roasted beetroot soup with goat cheese crouton. (v) Smoked duck croquette with pickled red onions, confit cherry tomatoes with dressed rocket.

Spiced fish cake with apple slaw and mango chutney

Pan seared chicken fillet with pork and chorizo stuffing, chive mash, asparagus with mushroom and madeira jus.

Steamed Cod with sweet potato puree, butter basted cabbage sultanas and pine nut.

Pumpkin ravioli with butternut squash, finished with crispy sage walnuts and parmesan.

Lamb Rump, Fondant potatoes, Baby Carrots, Baby Courgette, Rosemary Jus.

*Served with seasonal vegetables and potatoes

Chocolate panna cotta served with fresh raspberries dark chocolate shards and vanilla shortbread.

Strawberry and custard tart with straw berry ice cream and coulis *Served with tea and coffee



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Sample Menu 3 Course menu, £45.00 per person

Whipped goats' cheese with walnut and apricot crumb served with compressed apple chutney and Guinness wheaten bread.
Jaw box gin cured salmon, celeriac and Fennel Slaw, Crispy Rye Bread.
Chargrilled Vegetable Terrine, Rocket, Sauce Verge, Olive Crumb

Rump steak with ox cheek, crispy onions, triple cooked chips and Bearnaise sauce.

Aubergine cannelloni stuffed with spinach and ricotta served with sun blushed tomato sauce and finished with parmesan and pesto. (v) Steamed cod on a warm salad of giant cous-cous, spice roast cauliflower and chickpeas, lightly pickled radishes and green beans finished with coriander and parsley

*Served with seasonal vegetables and potatoes

Chocolate fondant and vanilla bean ice cream Confit apple tart served sauce anglaise and mini candy apple



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BBQ Menu

£21.00 per person

Beef Burgers

Marinated Chicken Fillets

Hot Dogs

Baked Potatoes with a selection of fillings

Selection of fresh salads

Sauces & Condiments

Wild water, tea, coffee and fruit juice



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Canapé Menu

Choose four of the below for £15.00 per person *Any additional items are priced at £2.50 per item

Canapé Selection of Your Choice

Cold

Smoked Salmon Croutons with Lemon Cream cheese Mini Caprese bites, basil vinaigrette Basil Bruschetta with Parma ham & Mozzarella Smoked Salmon & Chives Tartare Grilled Beef Wrap with Salsa Verde Duck Liver Pate with Balsamic Red Onion Jam Mint & Chilli Prawn Canape Mini Caesar Salad Croustades

Hot

Filo Wrapped Prawns with Chilli Jam, coriander Cumin Lamb Kofte with Minted Yoghurt Dip Curried Coconut Chicken Sticks Mini Baked Leek & Goats Cheese Quiche Vegetable Spring Roll Chorizo & Prawn skewer, creamy lemon dip Sesame Soy Glazed Beef Vol au Vent

