



Conferencing & 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.

Guests can enjoy the cosmopolitan atmosphere of La Scala Bistro, or simply relax in the lounge and watch the world go by. Leisure facilities include the spectacular scenery of the Ards Peninsula, many nearby National Trust properties and over 20 golf courses are all close at hand.

Location

- The Stormont 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.

Facilities

- 105 bedrooms including 6 suites.
- La Scala Bistro.
- Guests have complimentary use of the excellent sports facilities at the David Lloyd Health and Racquet Club close to the hotel.
- 15 flexible conference and banqueting suites, including the Confex Meeting and Exhibition Centre, 10 of which are purpose built Executive Meeting Rooms.





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

Wi-fi

Complimentary Wi-fi is available throughout the Stormont Hotel.

Things to see and do

- Titanic Belfast - in the heart of Belfast's new Titanic Quarter
- 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

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



A taste of things to come

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 speak to the manager.



Refreshments, Breakfast and Lite Bites

Refreshments

Thompsons Finest Tea & Bewleys Blended Coffee

& Home Made Shortbread	£5	& Filled Soda Bread with Dry Cured Bacon or Honey Bee Sausages & Fresh Orange Juice	£10
& Homemade Scones with Margaret Coopers Plum Jam & Fresh Cream	£6	& Filled Buttery Croissants with Ham & Cheese or Dry Cured Bacon	£10
& Chef's Signature Traybakes	£6	& Tropical Fruit Skewers	£8
& Mini Butter Croissants with Margaret Coopers Plum Jam & Butter	£8	& Yoghurt & Berries with Granola	£6
& Chef's Selection of Open Filled Focaccia Sandwiches	£8		
& Chef's Selection of Open Filled Focaccia Sandwiches with Homemade Soup of the Day	£12		

Please speak to our Events team for additional options

Breakfasts

Full Irish Breakfast £18

Honeybee Sausages, Hannon Dry Cured Bacon, Scrambled Eggs, Potato & Soda Bread, Mushrooms & Tomatoes served with Toast, Plum Jam and Butter & Thompsons Finest Tea or Bewleys Blended Coffee
Fresh Squeezed Orange Juice

Bite Size Breakfast £14

Eggs & Smoked Salmon
Potato Bread Sandwich
Yoghurt & Granola Shot
Served with Thompsons Finest Tea or Bewleys Blended Coffee

Clements Free Range Eggs Benedict £15

2 lightly Poached Eggs with grilled Ham on Soda Bread topped with creamy Hollandaise Sauce

Or

Clements Free Range Eggs Florentine (v)

2 lightly Poached Eggs with sautéed Spinach on Irwin's Soda Bread topped with creamy Hollandaise Sauce

Both served with Freshly Squeezed Orange Juice and your choice of Thompsons Finest Tea or Bewleys Blended Coffee

Light Bites

Working Lunch £16

Chef's Choice of Homemade Soup
Selection of Open Focaccia Sandwiches
Breaded Chicken Goujons with Dips
Homemade Shortbread
Choice of Thompson Finest Teas or Bewleys Blended Coffee

Light Lunch £18

Selection of Open Focaccia Sandwiches
Breaded Chicken Goujons with Dips
Mini Pork Cocktail Sausages
Bite Size Goat's Cheese & Caramelised Onion Tartlets
Sweet Potato Fries
Mini Filled Scones with Strawberries & Cream
Choice of Thompson Finest Teas or Bewleys Blended Coffee



Buffet Menus

Hot and Cold Buffets

Chicken

Sweet & Sour Chicken with Pineapple & Pepper Salsa

Thai Green Chicken Curry with Pak Choi, Onions & Toasted Coconut

Roast Chicken with Wild Mushroom, Chive & Garlic Cream Sauce

Pork

Char Sui Pork with Stir Fry Vegetables & Water Chestnuts

Pork à la Crème

Beef

Beef Stroganoff with Paprika & Gherkins

Beef & Ale Pie with Bacon & Baby Onions

Slow Cooked Peppered Beef with Mushrooms & Shallots

Lamb

Lamb & Vegetable Hot Pot with Crispy Potatoes

Tagine of Lamb with Mint & Chilli Yoghurt

Fish

Baked Salmon with creamy Sunblushed Tomato & Basil Sauce

Medley of local Seafood Bake with a Parmesan Crust

Vegetarian

Tagine of Sweet Potato & Peppers with Mint & Chilli Dressing

Thai Green Vegetable Curry with Pak Choi, Onions & Toasted Coconut

Classic Buffet

Beef Stroganoff with Paprika, Gherkins & Chicken in Wild Mushroom Chive & Garlic Cream Sauce

(Served with Roast Comber Potatoes, Creamy Coleslaw & Penne Pasta Salad)

Choice of Thompson's Finest Teas or Bewley's Blended Coffee

£21

Executive Buffet

Choice of 2 hot dishes from the selection above

Served with Rice & Roast Comber Potatoes, Chef's Selection of Salads

Choice of Thompson's Finest Teas or Bewley's Blended Coffee

£25

Director's Buffet

Choice of 2 hot dishes from the selection above

Served with Rice & Baby Boiled Potatoes, Chef's Selection of Salads

Chef's choice of Desserts

Choice of Thompson's Finest Teas or Bewley's Blended Coffee

£28



Inspirational Menu Ideas

Classic Menu

Hearty Cream of Vegetable Soup

Parcel of Irish Chicken with Bacon Stuffing & a wholegrain Mustard Sauce served with Chef's selection of Seasonal Vegetables & Potatoes

Stormont Hotel Signature Individual Pavlova with Fresh Cream & Strawberries

Choice of Thompson's Finest Teas or Bewley's Blended Coffee

Majestic Menu

Cream of Leek & Comber Potato Soup

Glastry Farm Zesty Lemon Sorbet

Roast Turkey & Ham with Traditional Stuffing, Onion Gravy & Cranberry Sauce served with Chef's selection of Seasonal Vegetables & Potatoes

Warm Jam Jar Sponge with Crème Anglaise

Choice of Thompson's Finest Teas or Bewley's Blended Coffee

Exquisite Menu

Chilled Honeydew Melon with a Seasonal Berry Compote & Mango Coulis

Carrot & Coriander Soup with Homemade Wheaten Scone, served warm

Slow Braised Daube of Irish Beef in a Red Wine & Mushroom Jus with a Yorkshire Pudding served with Chef's selection of Seasonal Vegetables & Potatoes

Chef's Selection of 3 Mini Desserts

Choice of Thompson's Finest Teas or Bewley's Blended Coffee

Ultimate Menu

Caesar Salad, Crisp Cos Lettuce, Parmesan Shavings, Crunchy Crutons, Bacon Lardons & Creamy Caesar Dressing

Roast Plum Tomato & Basil Soup

Glastry Farm Armagh Apple & Schnapps Sorbet

Irish Beef Fillet served with an Onion & Herb Gravy & Crispy Tobacco Onions served with Chef's selection of Seasonal Vegetables & Potatoes

Chef's Selection of 3 Mini Desserts

Choice of Thompson's Finest Teas or Bewley's Blended Coffee

Our Executive Head Chef would be delighted to meet with you to design a menu tailored to suit your event and specific requirements.



À la Carte Menus

Appetisers

£8

- Prawn Cocktail with Marie Rose Sauce
- Chicken Liver Pâté with Baby Lettuce and Red Onion Marmalade
- Chilled Baby Prawn Cocktail with Mixed Leaves and Zesty Marie Rose Sauce
- Deep Fried Brie with Apple and Pear Chutney
- Chilled Melon with Seasonal Berries
- Smoked Salmon with Sliced Red Onion, Beef Tomato and Capers

Homemade Soup

£6

- Cream of Leek and Potato, Roast Plum Tomato with Basil Oil, Traditional Country Vegetable, Wild Mushroom & Tarragon, Lentil and Bacon

Homemade Sorbets

£5

- Citrus, Mandarin or Passion Fruit, Champagne or Gin, Zesty Lemon, Pear

Main Courses

Chicken

£22

- Classic – Parcel of Chicken with Herb Stuffing wrapped in Irish Bacon
- Polignac – Supreme of Chicken in a Wild Mushroom, Chive and Shallot Cream
- Oscar Wilde – Fillet of Chicken in Breadcrumbs pocketed with Armagh Apples served with a Cumin and Pimento Cream

Fish

£22

- Fillet of Glenarm Salmon served with a Choice of Sauces: Lemon, Dill or Sundried Tomato

Pork

£21

- Succulent rack of locally produced Pork with crispy crackling served with a Bramley Apple Compote
- Roast Loin of Pork served with Apple and Mint Sauce, Apricot and Sage Stuffing

Lamb

£24

- Daube of slow cooked Lamb with a Merlot Jus
- Roast Leg of Lamb served with a Mint Jus

Beef

£24

- Daube of Northern Irish Beef slow cooked in a Red Wine and Herb Jus
- Prime Roast Carved Sirloin of Irish Beef with Caramelised Onion Mash and Merlot Jus

£27

Duck

£21

- Breast of Duck served with a Redcurrant Jus

Turkey

£23

- Roast Turkey and Ham served with Traditional Stuffing and Cranberry Sauce

Vegetarian

£21

- Baked Portobello Mushrooms stuffed with Ratatouille and Boursin Cheese in Puff Pastry
- Penne Pasta served with a Choice of Sauce: Carbonara, Garlic Cream or Sundried Tomato and Basil
- Caramelised Onion Tartlet with Goats Cheese and Basil Dressing

All main courses are served with Chef's selection of Seasonal Vegetables and Potatoes

Homemade Desserts

£7

- Selection of Cheesecakes
- Zesty Lemon and Raspberry Tart
- Chocolate and Caramel Meringue in Butterscotch Sauce
- Deep Filled Apple and Cinnamon Pie with Ice-Cream
- Profiteroles filled with Fresh Cream, drizzled with a Rich Chocolate Sauce
- Chef's Selection of Mini Desserts

Traditional Homemade Steamed Puddings

£7

- Irwin's Bread and Butter Pudding with Crème Anglaise
- Steamed Chocolate Pudding with Chocolate Sauce
- Hot Sticky Toffee Pudding with Toffee Sauce
- Baked Apple and Cinnamon Crumble with Crème Anglaise

Add a scoop of Glashy Farm Ice-Cream to any of the above desserts

£2

Choose from Chocolate Heaven, Strawberry Blonde, Yellow Man Honeycomb, Rhubarb and Ginger, Berry Berry Blueberry, Kilbeggan Whiskey and Vanilla Bean

Chocolate Fountain

- Impress your delegates with a Chocolate Experience they will never forget!
- Choice of Belgian White or Dark Chocolate with up to 6 items for dipping - choose from strawberries, pineapple, grapes, banana, fudge and marshmallows

To complement your banquet

£8

- Stormont Signature Irish Cheese Slate

Bewley's Blended Coffee and Thompson's finest Tea

£5

- With Fudge
- With Homemade mini Traybakes
- With Petit Fours



Drinks Reception

Champagne reception from £8 per glass

Sparkling wine reception from £6 per glass

Kir Royale, Buck's Fizz and dressed Pimms also available

Sparkling Apple Juice £7 per bottle

Impress your guests with our stunning £200

Champagne Fountain Display (display purposes only)

To complement your drinks reception

Dark, Milk and White Chocolate Strawberries £4 per person

Cheese, Pickle and Bread Sticks Platter £4 per person

Crisps, Dips and Crudities £4 per person

Combo platter £70 per table of 10

To include Carrot, Celery and Bread Sticks,
served with Garlic and Chive Dip and
Sweet Chilli Sauce and Chef's Selection
of Assorted Sandwiches

Wine List

Please ask for our current Wine List to choose wines
for a Drinks Reception or to complement your
chosen menu.



Meeting Packages

Meeting packages available from £35 per person. Our experienced events team can design a package specifically tailored to your event requirements. Keep your delegates happy with our exciting range of buffet lunches and snacks below.

Room hire rates available from £125. We have 15 meeting rooms available ranging from our Boardroom, ideally suited to host interviews and small meetings, to our fabulous Ballroom, perfect for special occasions and large conferences.

Please contact the Events team who would be delighted to give you more information.

8 Hour Day Delegate Package

Platinum Day Delegate Package

- Arrival – Tea, Coffee and Bacon 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

Gold Day Delegate Package

- Arrival – Tea, Coffee and Homemade Scones with Preserves and Cream
- Mid Morning – Tea, Coffee and Homemade Shortbread
- Lunch – 2 course Buffet Lunch with choice of Hot Dishes, Tea or Coffee
- Afternoon – Tea, Coffee and Homemade Traybakes
- Small Bottle of Mineral Water per person

Silver 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

24 Hour Day Delegate Package

- Sumptuous 3 course Dinner
- Superior Accommodation
- Full Irish Breakfast