



# Conferencing & Events

**This internationally famous hotel is superbly located in the heart of Belfast, convenient to the business and commercial districts, and ideally positioned amongst the entertainment and shopping areas.**

Since its opening, the Europa has remained favourite among the capital's meeting places, and this cosmopolitan hotel offers spacious elegance, luxury and style. With 272 Bedrooms including 1 Presidential Suite, 5 Junior Suites and 92 Executive Bedrooms, the Europa is the largest hotel in Northern Ireland.



[hastingshotels.com](http://hastingshotels.com)

## Location

- The Europa is situated in the heart of the City Centre on Great Victoria Street.
- Belfast City Airport is 3 miles from the hotel, and the International Airport just 16 miles.
- Great Victoria Street Railway Station adjoins the Hotel.
- The Europa Bus Centre is located behind the hotel.
- A multi-storey car park for 500 cars is adjacent to the hotel.
- The link road for the M1 and M2 motorways is half a mile away, and Belfast Ferry terminals are less than a 5 minute drive.

## Facilities

- 272 Bedrooms including 1 Presidential Suite, 5 Junior Suites and 92 Executive Bedrooms.
- 17 highly flexible conference suites including the Eurobusiness Centre and the new Europa Exhibition Centre.
- Choice of gourmet dining in the Piano Bar Restaurant or a more informal meal in The Causerie.
- The Opera Room, offers a semi-private dining facility within the Piano Restaurant for up to 8 people.
- The Lobby Bar offering light bar snacks and live entertainment.
- The Piano Bar is an ideal meeting place for coffee or cocktails.
- Valet parking on request.
- Business Centre with secretarial service.



## Access For All

Hastings Hotels understands that every customer has different needs and we aim to make our hotel 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 notice.
- Assistance Dogs Welcome.

## Event Enhancements

- The Grand Ballroom is one of Northern Ireland's largest hotel function suites, suitable for large conferences, exhibitions, banquets and televised events.
- Vehicular access to the Exhibition Centre via the car park ensures facility is suitable for car launches.
- Staging available.
- Mezzanine floor with private bar, reception, registration and cloakroom facility.
- State of the art Conference and Exhibition Centre.
- Eurobusiness Centre – a suite of 9 purpose-built executive meeting and private dining suites. Secretarial assistance available.
- Penthouse Suite on 12th floor has panoramic views over Belfast and a private bar facility.
- Full range of AV equipment available.
- Warwick Corporate Events are our in house production, audio visual and technical support team. They will aid you in the planning and management of your event ensuring it runs smoothly and to your specification.
- ISDN connectivity available.
- BT Openzone.

## BT Wi-fi

BT Wifi is now available in the main public areas and in all conference rooms at the Europa Hotel and vouchers are available for purchase at the hotel reception desk. In the Exhibition Centre, there is the option for the hardwired internet connections or for a separate wireless system and prices are available on application.

## Things to See and Do

- Titanic Belfast.
- Belfast City Centre – shopping, theatre, museums, nightclubs and restaurants.
- Belfast Zoo.
- Belfast Castle and Cavehill.
- Odyssey Entertainment Complex.
- Waterfront Hall.
- Ulster Museum (Art Fund prize winner 2010).
- Botanic Gardens.
- Malone, Belvoir and Royal Belfast Golf Clubs nearby.
- Grand Opera House, Lyric Theatre, MAC, Ulster Hall.
- Victoria Square and Castlecourt Shopping Complexes.

## 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 at Hastings Hotels we strive 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.





# Refreshments

## Tea/Coffee

- Freshly Brewed Tea/Coffee and Herbal Teas
- Freshly Brewed Tea/Coffee with:
- Shortbread, Cookies and Signature Traybakes £5
- Signature Scones £6
- Cream Cheese Bagel, Sandwiches or Bacon Roll £7
- Soup and Sandwiches £8
- Smoked Salmon in a Granary Roll £9
- Flask of Freshly Brewed Tea/Coffee (serves 10) £40 each

## Beverages

- Selection of Soft Drinks £3 per drink
- Mineral Water £2 per 250ml bottle
- Mineral Water £4 per 750ml bottle
- Appletiser £7 per bottle
- Jugs of Orange, Grapefruit, Cranberry or Apple Juice £9 per jug
- Water Fountain (cooler) £70 per fountain

## Fruit

- Sliced Fruit Platter (serves 10) £30
- Sliced Fruit Platter (serves 20) £50

**All Tea and Coffee is Thompson's Finest Tea and Bewley's Blended Coffee**

## Breakfast & Mid Morning

- Bacon Soda Sliders with Brown Sauce
- Sausage Soda Sliders with Europa Ketchup
- French Toast with Bacon, Honey B & Maple Syrup
- French Toast with Berries, Mascarpone & Maple Syrup
- Pancakes, Bacon & Syrup
- Croissant with Givans Ham, Cheddar & Fried Egg
- French Toast with Cinnamon Sugar
- Mini Croissants with Smoked Salmon & Creamed Cheese
- White Chocolate Croissants
- Butter Shortbread
- Viennese Pipped Biscuit

**£8**

## Afternoon Snacks

- Mini Black Forest Swiss Roll
- Mini Lemon Meringue Pie
- Warm Apple Pie Bites
- Donut Canapés with Raspberry Curd
- Scones
- Caramel Tarts
- Pavlova Pillow Bites
- Chocolate Mille Feuille
- Chocolate Éclairs

**£8**



# Breakfast Selection

## Continental Breakfast

- Continental Bread Selection and Toasted Breads served with Butter
- Honey, Marmalade or Fruit Preserves
- Selection of Fruit Juices
- Crawford's Granola or Muesli with Clondeboy Yoghurt
- A Choice of Sliced Fresh Fruit, Whole Fruit, Dried Fruits and a Fruit Basket
- Smoked Salmon, Dried Cured Ham and Cheeses

**£16**

## Hot Breakfast

(Minimum numbers 12)

### The Continental Selection above with:

- Free Range Scrambled Eggs with Garden Chives
- Crispy Cured Bacon
- Honey Bee Sausages
- Sautéed Mushrooms
- Breakfast Potatoes
- Gracehill Black and White Puddings

**£20**

## Working Breakfast

(Minimum numbers 12)

- Selection of Pastries, Croissants and preserves
- Mini fruit kebabs
- Clondeboy Natural Yoghurts, Berry Compote and Crawford's Granola
- Cured Bacon, Pudding Stack, Roast Plum Tomatoes and Poached Egg

**£18**

## Healthy Option Breakfast

### Continental Style

- Porridge with Honey
- Crawford's Muesli, Granola
- Clondeboy Natural Yoghurts
- Freshly Squeezed Orange, Grapefruit and Apple Juices
- Dried Nuts and Fruit
- Low Fat Cheeses with Grapes, Carrot and Celery
- Selection of Lean Meats
- Guinness Bread
- Low Fat Spread
- Sugar Reduced Jams and Marmalades

**£16**

### Hot Buffet style

(Minimum numbers 20)

### Continental Style Breakfast with:

- Free Range Poached Eggs
- Eggs Lightly Scrambled in Olive Oil
- Mushrooms Sautéed in Olive Oil
- Grilled Tomatoes
- Cured Bacon
- Honey Bee Sausages

**£20**

## Breakfast & Mid Morning Snacks

- Bacon Soda Sliders with Brown Sauce
- Sausage Soda Sliders with Europa Ketchup
- French Toast with Bacon, Honey Bee & Maple Syrup
- French Toast with Berries, Mascarpone & Maple Syrup
- Pancakes, Bacon & Syrup
- Croissant with Givans Ham, Cheddar & Fried Egg
- French Toast with Cinnamon Sugar
- Mini Croissants with Smoked Salmon & Creamed Cheese
- White Chocolate Croissants
- Butter Shortbread
- Viennese Piped Biscuit



# À la Carte Menus

## Appetisers

£9

- Thompson Tea Smoked Irish Chicken, Dressed Rocket, Sun blushed Tomato & Red Onion
- Caesar Salad with Crispy Chorizo Sausage, Brioche Croutons & Caesar Dressing
- Smoked Salmon, Pickled Red Onion, Caper Dressing and Wheaten Scone
- Smoked Mackerel Riettes Espresso, Horseradish Cream & Balsamic Meringue, Crispy Parma Ham
- Thornhill Smoked Duck Liver Parfait with Orange & Port Jelly, Soda Bread Soldiers
- Ham Hock & Smoked Chicken Terrine served with Piccalilli Dressing & Rocket Salad
- Tian of Melon served with Mint & Pineapple Syrup, Salad of Pomegranate
- Pressed Confit of Duck with Sweet & Sour Orange & Cheery Syrup
- Warm Prawn, Pea & Bacon Bouchee served with Parmesan Volute & Baby Leaves
- Italian Salad served with Salami, Mortadella, Sun blushed Tomato & Chives

## Assiette Starter

£12

Egg Salad with Pancetta & Parmesan Mayonnaise, Mushroom Frit Garlic Aioli, Smoked Duck Liver Parfait Orange & Port Jelly, Ham Hock & Smoked Terrine, Goats Cheese Tartlet Beetroot & Balsamic Meringue (Choose 3 from above)

## Soup

£8

(served with a homemade wheaten scone)

- Chicken, Sweetcorn & Chorizo Chowder
- Leek & Potato
- Parsnip & Thyme

- Signature Lentil & Bacon
- Country Vegetable
- Roast White Onion & Cheddar Cheese
- Roast Tomato & Tarragon

## Sorbets

£5

- Ginger Ale & Black Pepper
- Cola & Lime
- Fruits of the Forest
- Pink Champagne & Iced Grape
- Peach Bellini

## Main Courses

### Fish

- Fillet of Hake, New Potato, Bacon & Spring Hash, Buttered Asparagus, Carrot Fondant, Wholegrain Mustard Dressing
- Roast Fillet of Irish Salmon, Pea & Mint, Crushed New Potatoes, Roasted Butternut Squash, Bacon Lardons, Sage Cream

Fish Course **£13**, Main Course **£24**

### Lamb

£25

- Daube of Slow Cooked Irish Lamb with Rosemary and Pan Jus
- Slow Cook Shoulder of Lamb, Crispy Lamb Beignet served with Gratin of Root Vegetables & a Redcurrant & Rosemary Jus
- Rack of Lamb marinated in Rosemary and Mint Oil, on a bed of Butterbean Mash with a Cardamom Jus

£28

### Pork & Bacon

£23

- Succulent Roast Loin of Pork with Crispy Crackling served with Bramley Apple Compote
- 20 Hour Poached Sweet Cured Bacon Chop, Leek & Apple Lasagne, Gracehill Black Pudding Croquette, Armagh Cider Essence

## Turkey

£24

- Roast Local Turkey & Givans Belfast Ham, Brown Onion & Sage Stuffing, Honey Bee Sausage, Pan Gravy

## Chicken

£24

- Classic – Parcel of Chicken with Herb Stuffing wrapped in Irish Bacon
- Polignac – Supreme of Chicken in a Wild Mushroom, Chive and Shallot Cream
- Fillet of Chicken, Stuffed with Gracehill White Pudding and Sun Dried Cranberry's served with a Volute of Tarragon & Sweet Potato Tart Terrine

## Beef

- Daube of Slow Cooked Dexter Beef, Bacon & Cabbage Boxty, Baby Onion Rings, Peppercorn Cream
- Open Slow Cooked Daube of Dexter Beef Wellington, Creamed Cabbage & Wild Mushroom with Carrot Terrine & a Red Wine Jus

£24

- Prime Roast Silverside of Beef with Yorkshire Pudding

£26

- Carved Sirloin of Beef (served medium) served with Red Wine Jus and Horseradish Dumplings

£28

- Chargrilled Rib Eye of Irish Beef with Colcannon Mash and Pepper Sauce

£30

- Chargrilled Medallion of Irish Beef, served on a bed of Parsnip Mash with a Shallot and Bacon Sauce

£30

- Prime Aged Grilled Fillet of Irish Beef served with a Peppercorn and Bushmills Cream

£34





# À la Carte Menus

## The Best of All Worlds £36

Fillet of Dexter Beef, Blue Cheese & Pancetta Rosti, Celeriac Mash, Crispy Pork Belly, Barbeque Hollandaise

## Duck £25

- Confit of Duck on Burnt Onion Mash with Plum Sauce
- Chargrilled Duck Breast on a Bed of Mash Glazed with Orange Sauce

## Vegetarian Dishes £24

- Chef's Selection of Risottos including Wild Mushroom, Parmesan Tuille, Sweet Potato, Pine Nut, Wilted Spinach & Nut Brown Butter
- Linguine of Wild Mushroom & Butternut Squash
- Open Vegetable Wellington, Cous Cous, Roasted Vegetables, Sun dried Tomato Fondue
- Galette of Polenta, Chilli & Basil, Dressed Salad, Smoked Tomato & Basil Aioli

## Vegetables

- Savoy Cabbage and Crispy Pancetta
- Buttered Broccoli Florets
- French Beans
- Mediterranean Vegetables
- Florets of Cauliflower with Creamy Smoked Cheese Sauce
- Crushed Root Vegetables
- (Please ask your event manager for seasonal options)

## Potatoes

- Baby Boiled, Roast, Gratin, Sweet Potato Mash, Duchesse, Fondant, Boulangère, Lyonnaise

## Desserts £9

### Hot Desserts

- Warm Poppy Seed and Lemon Sponge with Crème Anglaise
- Irwin's Fruit Bread and Butter Pudding with Crème Anglaise
- Armagh Apple and Cinnamon Sponge with Crème Anglaise
- Chocolate Brownie with Chocolate Sauce
- Deep Filled Rhubarb Crumble with Ginger Ice Cream
- Sticky Toffee Pudding, Salted Caramel Butterscotch, Glaslary Farm Vanilla Bean Ice Cream
- Warm Caramel & Banana Tart

## Cold Desserts £9

- Zesty Lemon and Raspberry Tortlett
- Traditional Fruit Pavlova
- Profiteroles with Praline Cream and Belgian Chocolate Sauce
- Crème Brûlée Selection Apple & Cinnamon / Classic / Chocolate and Orange
- Individual Lemon Meringue Pie
- Toffee Apple Cheesecake
- Pavlova Pillow with Honey Roast Pear & White Chocolate Syrup
- Tiramisu Panacotta
- Pear & Butterscotch Gateau with Warm Caramel Sauce
- Chocolate Fondant served with

Glaslary Farm Yellow Man Ice Cream

- Almond Milk Panacotta with Berry Compote (Gluten & Dairy Free)
- Pink Champagne & Raspberry Jelly (Gluten & Dairy Free)
- Caramel & Chocolate Delice
- Black Forest Cheesecake

## - Assiette of Desserts £13

## Add a scoop of Glaslary 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

## To complete your banquet

- **Signature Irish Cheese Slate** with Fivemiletown Creamery Ballybrie, Coolkeeran Farmhouse Cheddar with Dulce, Gubbeen, served with Ditty's Oat Biscuits and Pear Chutney

£10 per individual plate or  
£80 per platter for 10 guests

## Bewley's Blended Coffee and Thompson's Finest Tea accompanied with: £5

- Yellow Man
- Mints
- Irish Fudge
- Petit Fours



# Buffet Menus

## Cold Selection

- Poached Dressed Salmon
- Roast Stuffed Turkey Crown
- Givans Belfast Ham, Sugar Baked, Carved from the Bone
- Dexter Slow Roast Rib of Beef

## Hot Dishes

### Chicken Dishes

- Sweet & Sour Chicken with Pineapple & Pepper Salsa
- Thai Green Chicken Curry with Pak Choi, Onions & Toasted Coconut
- Sliced Chicken Fillet with Wild Mushroom, Chive & Garlic Cream Sauce
- Sweet Chilli Chicken with Peppers, Onions & Coconut Corriander Noodles
- Chicken Fillet, Black bean, Green Peppers & Cashew Nut

### Beef Dishes

- Traditional Irish Beef & Onion Cobbler
- Beef Stroganoff with Paprika & Gherkins
- Beef Korma with Sun-Dried Sultana & Burnt Onions
- Beef & Murphy Stout Pie with Bacon & Baby Onion
- Beef Cannelloni served with a Tomato & Marscarpone Herb Sauce
- Slow Cooked Beef with Mushroom and Shallot

### Fish Dishes

- Salmon & Broccoli Bake
- Fillet of Cod with Parsley & Cheddar Cheese Sauce
- Seafood & Smoked Haddock Pie with Potato Topping
- Fillet of Salmon with Classical Hollandaise Sauce

### Pork Dishes

- Char Sui Pork with Stir Fry Vegetables & Water Chestnut
- Pork a la Creme with Lardons & Garlic Chives

## Lamb Dishes

- Lamb & Vegetable Hot Pot with Crispy Potatoes
- Tagine of Lamb with Mint & Chilli Yoghurt

## Vegetarian Dishes

- Tagine of Sweet Potato & Peppers with Mint & Chilli Dressing
- Thai Green Vegetable Curry with Pak Choi & Corriander
- Sun-Dried Tomato & Fennel Cannelloni with a Tomato & Mascarpone Herb Sauce
- Spinach & Ricotta Tortellini with Peppers, Onions & Toasted Almonds

## Side Dishes

- Baby Potatoes with Garden Mint
- Braised Rice
- Moroccan Spiced Cous Cous
- Garlic Potatoes
- Sweet Potato Fries
- Caesar Salad
- Chilli Skins
- Roasted Root Vegetables
- Buttered Garden Pea
- Orzo Pasta Salad
- New Potato & Bacon Salad, Sour Cream Dressing

## Desserts

- Toffee Apple Cheesecake
- Deep filled Rhubarb Crumble
- Lemon Meringue Pie with Lightly Whipped Cream
- Pear & Butterscotch Gateau
- Lemon & Raspberry Tartlet
- Caramel & Chocolate Delice
- Black Forest Cheesecake



# Buffet Menus

## Classic Buffet

- Choice of 2 Hot Dishes
- Choice of 2 Side Dishes
- Selection of Breads
- Selection of Salads
- Tea/Coffee

**£24**

## Executive Buffet

- Choice of 3 Hot Dishes
- Choice of 3 Side Dishes
- Selection of Breads
- Selection of Salads
- Choice of 2 Desserts
- Tea/Coffee

**£28**

## Director's Buffet

- Choice of 3 Hot Dishes
- Choice of 3 Side Dishes
- Selection of Breads
- Selection of Salads
- Choice of 3 Desserts
- Fresh Fruit Platter
- Tea/Coffee

**£30**

## Chairman's Buffet

- Your Choice of Starter from the Menu Selector
- Hot Carved Ham basted with Maple Syrup
- Prime Rib of Beef
- Carved Turkey with Seasonal Stuffing, Chipolata Sausages and Cranberry Sauce
- Poached Irish Salmon
- Chef's Selection of Market Vegetables and Potatoes
- Composite of Salads and House Breads
- Chef's Choice of 3 Desserts
- Tea and Coffee

**£36**

All of the above can be served as Fork Buffets as opposed to being seated.  
**Minimum 20 persons.**





# Finger Buffet Menus

## Savoury Selection

- Fish & Chips individually wrapped in a Paper Cone
- Mini Chilli Beef or Chicken Pitta
- Scampi in a light Stout Batter
- Chicken Goujons with Chive Mayonnaise

**£12** per item (Minimum numbers 10)

- BBQ Chicken Wings
- Gracehill Scotch Egg, Europa Ketchup
- Mini Burger with Lettuce, Tomato, Pickle
- Lamb Kofta Dog, Mint & Chilli Relish
- Sweet Potato Shoestring Fries
- Mini Chicken Club with Bacon & Brie
- Mince & Onion Pie Tarts
- Chicken, Wild Mushroom & Truffle Oil Bouchee
- Honey Bee Rolls
- Sandwich Canapés
- Mini Venison Puddings

**£9** per item (Minimum numbers 10)

## Wrap Selection/Baguettes

- Caesar Salad, Chicken, Lettuce, Tomato and Caesar Dressing
- Beef and Onion Marmalade with Lamb's Lettuce
- Chargrilled Mediterranean Vegetables with Spicy Cous Cous and Harissa Sauce
- Smoked Chicken, Lemon Mayonnaise and Fresh Scallions
- Slow Roasted Tenderloin of Beef with French Mustard, Winter Cress and Ratatouille Chutney
- Norwegian Freshwater Prawns bound with a Black Bean and Chilli Dressing and served with Japanese Cress
- Chicken Tikka with Cos Lettuce
- Cajun Vegetable Stir-Fry with Crème Fraîche
- Confit of Duck with Cucumber, Spring Onion and Hoi Sin Sauce

**£8** per wrap

## Selection of nibbles

- Crisps, Nuts, Olives

**£4**

## Breakfast & Mid Morning

- Bacon Soda Sliders with Brown Sauce
- Sausage Soda Sliders with Europa Ketchup
- French Toast with Bacon, Honey B & Maple Syrup
- French Toast with Berries, Mascarpone & Maple Syrup
- Pancakes, Bacon & Syrup
- Croissant with Givans Ham, Cheddar & Fried Egg
- French Toast with Cinnamon Sugar
- Mini Croissants with Smoked Salmon & Creamed Cheese
- Danish Pastry with Caramel Icing
- White Chocolate Croissants
- Butter Shortbread
- Viennese Pipped Biscuit

**£8**

## Afternoon Snacks

- Mini Black Forest Swiss Roll
- Mini Lemon Meringue Pie
- Warm Apple Pie Bites
- Donut Canapés with Raspberry Curd
- Scones
- Caramel Tarts
- Pavlova Pillow Bites
- Chocolate Mille Feuille
- Chocolate Éclairs

**£8**



# Drinks Reception

## Champagne Reception

From £10 per glass

### Champagne Cocktails

Framboise Royale (Raspberry Liqueur and Sparkling Wine)	£8 per glass
Bucks Fizz (with Sparkling Wine)	£8 per glass
Bucks Fizz (with Champagne)	£9 per glass
Punch - Hot or Cold (Alcoholic)	£6 per glass
Mulled Wine	£6 per glass
Dressed Pimms (Pimms and Lemonade with Seasonal Fruits over Ice)	£8 per glass
Black Velvet (Guinness and Sparkling Wine)	£8 per glass

## Non-Alcoholic options

Fresh Orange, Apple or Pineapple Juice	£10 per jug
Punch	£3 per glass
Mineral Water (Still or Sparkling)	£4 per litre

## Wine List

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

To complement your drinks reception

## Savoury Selection

Savoury Bites, Crisps, Nuts, Olives, Cocktail Onions, Cheese Straw with Garlic Dip, Pretzels, Baby Gherkins

## Gourmet Canapé Selection

- Espresso cup of Roast Parsnip and Smoked Bacon Soup
- Lobster Cocktail
- Golden Caviar Crepe
- Seared Scallop with Bacon and Rocket
- Wild Mushroom Risotto Cake
- Mini Poppadums, Tandoori Chicken, Mint & Chilli Chutney
- Walnut Shortbread, Chicken Liver Parfait, Red Currant Jelly
- Thornhill Thompson Tea Smoked Duck, Onion Marmalade Crostini
- Smoked Salmon, Soda Crouton, Dill & Horseradish Aioli
- Asian Prawn Cocktail Tartlet
- Mini Beef Wellington, Truffle Aioli
- Goats Cheese Bruile, Beetroot Jelly, Sea Salt Soda Soldiers
- Kearney Blue Cheese Rarebit Tartlet
- Crab & Prawn Mini Pizza
- Mini Stuffed Potato with Smoked Salmon & Cream Cheese with Herbs
- Quail Egg Crostini with Celery Salt
- Hummus Bouche with Pear & Blue Cheese

**Choice of 3: £10 per person** (minimum 12 persons)



# Meeting Packages

## Platinum

### 8 Hour Day Delegate Package

- Thompson's Finest Tea and Blended Coffee and Shortbread
- Tea/Coffee and Bacon Rolls or Cheese Rolls Mid Morning
- Hot and Cold Buffet Lunch served in the Restaurant (Main Course, Dessert, Tea and Coffee)
- Tea/Coffee and Platter of Fruit or Mixed Cookies during the Afternoon
- Room Hire for Main Meeting Room from 9am – 5pm
- OHP and Screen, Flipchart
- 250ml Bottle of Mineral Water per person
- Complimentary BT Openzone Voucher for the Conference Organiser
- Inclusive of Leather Blotter, Conference Pack, Pencils and Sweets

## Gold

### 8 Hour Day Delegate Package

- Thompson's Finest Tea and Blended Coffee and Bacon Rolls or Cheese Rolls Mid Morning
- Hot and Cold Buffet Lunch Served in the Restaurant (Main Course, Tea/Coffee)
- Tea/Coffee and Mixed Cookies during the Afternoon
- Room Hire for Main Meeting Room from 9am – 5pm
- OHP and Screen, Flipchart
- 250ml Bottle of Mineral Water per person
- Inclusive of Leather Blotter, Conference Pack, Pencils and Sweets

## Silver

### 8 Hour Day Delegate Package

- Thompson's Finest Tea and Blended Coffee and Bacon Rolls or Cheese Rolls Mid Morning
- Working Lunch in the meeting Room (5 items of Finger Buffet and Tea/Coffee)
- Tea/Coffee and Mixed Cookies during the Afternoon
- Room Hire for Main Meeting Room from 9am – 5pm
- OHP and Screen, Flipchart
- 250ml Bottle of Mineral Water per person
- Inclusive of Leather Blotter, Conference Pack, Pencils and Sweets

## 24 HOUR

### DELEGATE PACKAGE (based on the Gold Package)

#### 8 Hour Delegate Package as one of the above

- En-Suite Accommodation
- Traditional Irish Breakfast
- Four Course Table d'hôte Dinner in the Restaurant  
Please call or email for information on our special and seasonal offers

The delegate rates apply to a minimum of 12 people (depending on size of room).

There will be a separate charge for any additional Conference/

Syndicate rooms booked.

#### Business Services

Fax Service 50p/sheet minimum charge £3

Photocopy From 20p

Telephone Charges 50p 1st Unit

30p each subsequent Unit

#### Audio/Visual Equipment

A comprehensive range of Production, Event Management Services, Exhibition and Audio Visual Equipment is available at the Hastings Europa Hotel, please ask for full details.





# Tariffs

## Accommodation Tariff

Standard Single	£150
Superior Single	£180
Superior Twin/Double	£220
Executive Single	£200
Executive Double	£260
Junior Suite	£350
Presidential Suite	£750
All of the above rates include VAT (excluding Breakfast)	

## Room Hire for Private Dining

Grand Ballroom	Complimentary (Minimum Numbers: 250 Thursday, Friday & Saturday) (Should numbers fall below 250, room hire - £700)
All Other Suites	From £200

## Room Hire Tariff

(For Meeting)	Full Day	Half Day
Grand Ballroom	£3500	£2250
Grand Suite 1	£850	£500
Grand Suite 2	£850	£500
Grand Suite 3	£950	£550
Grand Suite 4 and Grand Suite 5	£600	£350
Library Bar	£650	£400
The Exhibition Centre	£5000	£3000
Penthouse Suite	£1000	£600
Amsterdam Suite 1 or 2, Berlin Suite 1 or 2	£325	£180
Copenhagen Suite 1 or 2, Dublin Suite 1 or 2	£350	£200
Rotunda Suite	£600	£350
Half Day Periods: 9am – 1pm / 2pm – 6pm / 7pm - Midnight		