



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



Breakfast & Refreshment Options

Breakfast Options

- Tea and Coffee	£3
- Frittata with Spinach & Red Pepper	£6
- Bacon in Brioche Bun	£8
- Sausage in Brioche Bun	£8
- Sausage Rolls with Smoked Ketchup	£7
- Yogurt and Granola Pots	£6
- Fresh Fruit Platters	£6
- Sausage Baps with Europa Ketchup	£6
- Banana, Blueberry and Chai Smoothie	£6
- Banana French Toast	£8
- Havos Rancheros	£8
- Mushroom Hash with Scrambled Tofu	£7
- Banana and Peanut Butter Overnight Oats	£6

Refreshments Options

- Tea and Coffee	£3
- Scones with Jam and Cream	£5
- Red Velvet Cupcakes	£5
- Mini Cake Bites	£5
- Muffins	£5

All served with Tea and Coffee and charged per person.

Working Lunch Options

Working Lunch Selection

- Selection of Sandwiches	£8
- Homemade Soup served with Selection of Sandwiches	£10
- Filled Bagel Selection	£9
- Selection of Toasted Panini's	£9
- Open Sandwiches served on Irish Wheaten Bread	£10

All served with Tea and Coffee and charged per person.

Salad Boxes

Each salad includes a delicious healthy salad of Baby Gem Lettuce, Quinoa, Feta, Black Olives, Sun Dried Tomatoes, Red Cabbage Slaw and Roasted Root Vegetables.

Top your salad off with either:

- Roast Chicken Breast
- Flaked Salmon
- Grants Roast Ham
- Tuna
- Roast Beef
- Satay Chicken
- Orzo Pasta Salad

All served with Tea and Coffee and charged per person.



Finger Buffet & Bowl Food

Finger Buffet Menu

- Mug of Soup (V)
- Mourne Black Gold Beef Sliders, Brioche Bun, Gem Lettuce, Tomato, Hegarty's Cheddar
- Salt and Chilli Taco, Crispy Beef, Chilli, Coriander, Red Cabbage, Taco Sauce
- Mug of Seafood Chowder (GF)
- Frittata, Goat's Cheese, Spring Onion, New Potato (V)
- Churrasco, Grilled Jerk Chicken Skewers with Chimichurri (GF)
- Sticky BBQ Ribs, Smoked Ketchup (GF)
- Korean Chicken Bao Bun, Crispy Chicken, Sesame Seed, Asian Slaw
*Vegan Tofu Option Available
- Selection of Hot Chargrilled Wraps *Vegan Option Available
- Selection of Sausage Rolls, Italian Spiced, Pork and Apple, Chickpea and Sweet Potato (Vegan)
- Fish Finger Slider, Breaded Whiting, Minted Peas, Tartar Sauce
- Honey and Mustard Cocktail Sausages
- Selection of Sandwiches *Vegetarian and Gluten Free Options Available
- Corn on the Cob, Chilli and Garlic Butter
- Potato Wedges, Smoked Paprika Butter
- Triple Cooked Chips
- Chilli and Sour Cream Fries

Minimum number of 15 people required.

£20 per person - Choice of Four Items with Tea and Coffee

Add a dessert for an extra £3 per person

Bowl Food Menu

- Rigatoni with Arrabiata, Black Olive, Basil, Mozzarella
- Paella with Prawn, Chorizo and Lemon (GF)
- Smoked Seafood Pie with Cod, Salmon, Peas, Dill, Burnt Cheddar Mash (GF)
- Vegan Curry with Sweet Potato and Coconut, Lemon, Coriander and Jasmine Rice (GF)
- Mango Chicken Curry with Coconut, Lime, Coriander and Jasmine Rice (GF)
- Beef and Smoked Bacon Lasagne
- Italian Meatballs with Tomato and Mascarpone Ragu (GF)
- Kedgerree with Smoked Haddock, Curried Risotto and Egg (GF)
- Dirty Nachos with Chilli Beef, Jalapeños and Crème Fraîche
- Tempura Vegetables, Cous Cous and Chilli Asian Dressing
- Mac 'n' Cheese
- Vegan Grain Bowl with Quinoa, Avocado and Beets
- Seafood Chowder with Smoked Bacon, Sweetcorn and Wheaten Crumb (GF)

Sides

- Corn on the Cob, Chilli and Garlic Butter
- Potato Wedges, Smoked Paprika Butter
- Asian Noodles, Chilli, Spring Onion, Bok Choy, Coriander
- Triple Cooked Chips
- Tender Stem Broccoli, Pine Nut Pesto
- Chilli and Sour Cream Fries
- Garlic Baby Boiled Potatoes
- Bang Bang Cauliflower

Salads

- Lentil, Butternut Squash and Chilli Salad (Vegan)
- Potato and Scallion Salad (GF)
- Coleslaw (GF)
- Heritage Tomato and Basil Salad (Vegan)
- Herb Cous Cous, Apricot and Pine Nuts (Vegan)
- Caesar Salad, Gem Lettuce, Bacon, Parmesan Shavings, Croutons and Caesar Dressing
- Greek Salad, Watermelon, Black Olives and Feta Cheese
- Bang Bang Cauliflower

Minimum number of 15 people required.

£20 per person - Choice of Two Items, One Side and one Salad

£25 per person - Choice of Three Items, One Side and One Salad

£27 per person - Choice of Three Items, Two Sides and Two Salads

Add a dessert to any of the above for an extra £3 per person

All served with Tea and Coffee and charged per person.

Desserts

- Bread and Butter Pudding, Salted Caramel
- Eton Mess (GF)
- Warm Walnut and Chocolate Brownie
- Lemon Posset, Raspberry Compote (GF)





Fork Buffet & Canapé Menu

Fork Buffet

- Mango Chicken Curry with Coconut, Lime, Coriander (GF)
- Vegan Curry with Sweet Potato and Coconut, Lemon, Coriander (GF)
- Smoked Seafood Pie with Cod, Salmon, Peas, Dill and Burnt Cheddar Mash (GF)
- Beef and Smoked Bacon Lasagne
- Beef Stroganof with Paprika and Gherkins
- Traditional Irish Stew
- Chicken and Broccoli Bake
- Fillet of Salmon with Garden Herb Cream Sauce
- Vegetable Lasagne
- Goats' Cheese Tomato and Pesto Quiche

Side Dishes

- Potato Wedges
- Triple Cooked Chips
- Braised Rice
- Garlic Baby Boiled Potatoes
- Sweet Potato Fries

Salads

- Greek Salad (GF)
- Waldorf Salad (GF)
- Caesar Salad
- Potato and Scallion Salad (GF)
- Coleslaw

Desserts

- Armagh Apple Tart Tatin
- Clandeboye Cheesecake
- Lemon Posset (GF)
- Bread and Butter Pudding
- Dark Chocolate Tart
- Warm Walnut and Chocolate Brownie
- Eton Mess (GF)

£28 per person

Choice of

- 2 Hot Dishes
- 1 Vegetarian Dish
- 2 Side Dishes
- 2 Salads
- 1 Dessert

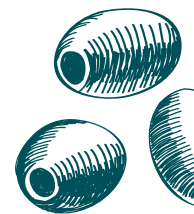
Served with Tea, Coffee and Chef's Selection of Breads

Canapes

- Chilli and Crab Blinis
- Ham Hock and Black Pudding Croquettes, Aioli
- Smoked Salmon, Dill Cream Cheese, Potato Cakes
- Rare Beef and Red Onion Crostini
- Fish Cake Bites
- Langoustine and Smoked Paprika Arancini
- Fig and Goat's Curb Crostini
- Prawn and Mango Skewers
- Roasted Bang Bang Cauliflower
- Rarebit Bites

Minimum number of 15 people required.

£20 per person - Choice of Four Items, served with Tea and Coffee



Banqueting Menu

Appetisers

- **Duck Salad**
Gressingham Duck Leg, Papaya, Orange, Chicory, Mango, Chilli, Spring Onion and Coriander
**Vegan Tofu Option Available*
- **Goat's Cheese (V)**
St Maure Ash, Roasted Fid, Chicory, Walnuts, Waggle Dance Honey
- **Ham Hock Terrine**
Celeriac, Apple and Wholegrain Mustard Remoulade and Sourdough
- **Heirloom Salad (GF)**
Marinated Heirloom Tomatoes, Burrata, Lemon and Basil
- **Hot Smoked Salmon (GF)**
Pickled Cucumber, Fennel, Orange, Cress
- **Crispy Beef**
Asian Slaw, Hot and Sour Dressing
- **Prawn Cocktail**
Marie Rose Sauce, Gem Lettuce, Confit Tomato, Lemon and Guinness Wheaten Bread
- **Soup (V)**
Homemade Wheaten Scone
 - Roast Cauliflower, Curry Oil
 - Broccoli, Kearny Blue Cheese
 - Tomato and Roasted Red Pepper
 - Potato and Leek, Chive Oil
- **Caesar Salad**
Crispy Croutons, Parmesan Cheese, Gem Lettuce and Caesar Dressing
- **Fish Cake**
Kabash Sauce
- **Harrisa Roast Cauliflower**
Pickled Funnel, Cous Cous

Main Courses

- **12 Hour Braised Blade of Beef (GF)**
Horseradish Mash, Confit Carrot, Roast Shallot, Red Wine Jus
- **Roast Hake (GF)**
Herb Crushed Potato, Confit Fennel, Balsamic Roast Vine Tomatoes, Sauce Vierge
- **Chicken Supreme (GF)**
Sauté Potatoes, Celeriac Purée, Sprouting Broccoli, Smoked Bacon, Peas a la Francaise
- **Roast Duck (GF)**
Potato Fondant, Caramelised Cauliflower, Chargrilled Spring Onion, Red Wine Jus
- **Pastrami**
Sweet Mustard Crust, Smoked Chickpea, Truffled Mash
- **Crispy Porchetta (GF)**
Wholegrain Mustard Mash, Red Wine Prunes, Kale, Roast Carrot
- **Wild Mushroom Risotto (V)**
Mascarpone, Brown Butter Breadcrumbs
- **Roast Turkey and Grant's Ham**
Roast and Creamed Potatoes, Honey Roast Root Vegetables, Stuffing, Chipolatas, Cranberry Gravy
- **Vegan Wellington**
Olive Oil Mash, Braised Carrot and Tenderstem Broccoli

Desserts

- **Armagh Apple Tart Tatin**
Vanilla Bean Ice-Cream
- **Clandeboyne Cheesecake**
Honey, Yogurt, Raspberries, Mascarpone
- **Dark Chocolate Tart**
Raspberry Compote, Whipped Mascarpone
- **Blackberry & Pistachio Frangipane Tart**
Vanilla Mascarpone
- **Lemon Curd (GF)**
Blueberry Broken Meringue, Crème Fraîche
- **Vanilla Crème Brûlée**
Sable Biscuit
- **Armagh Apple and Hazelnut Crumble**
Warm Vanilla Custard
- **Dark Chocolate Delice**
Salted Caramel, Matcha Choux
- **Caramel and Coffee Delice (Vegan)**
Salted Caramel Ice-Cream

3 Courses with Tea and Coffee from £40 per person

**Supplements may apply depending on final menu choices*



Meeting Packages

Platinum

8 Hour Day Delegate Package

- Tea, Coffee and Refreshments on Arrival
- Tea, Coffee and Refreshments Mid-Morning
- Soup and Sandwich Lunch with Tea and Coffee
- Tea, Coffee and Refreshments Mid-Afternoon
- Room Hire for Main Meeting Room from 9am - 5pm
- Data Projector and Screen, Flipchart
- Jugs of Water
- Complimentary WiFi for all Guests

*Minimum numbers of 20 apply

Gold

8 Hour Day Delegate Package

- Tea, Coffee and Refreshments on Arrival
- Tea, Coffee and Refreshments Mid-Morning
- Finger Buffet Lunch with Tea and Coffee
- Tea, Coffee and Refreshments Mid-Afternoon
- Room Hire for Main Meeting Room from 9am - 5pm
- Data Projector and Screen, Flipchart
- Jugs of Water
- Complimentary WiFi for all Guests

*Minimum numbers of 20 apply

Silver

8 Hour Day Delegate Package

- Tea, Coffee and Refreshments on Arrival
- Tea, Coffee and Refreshments Mid-Morning
- Hot Fork Buffet with Tea and Coffee
- Tea, Coffee and Refreshments Mid-Afternoon
- Room Hire for Main Meeting Room from 9am - 5pm
- Data Projector and Screen, Flipchart
- Jugs of Water
- Complimentary WiFi for all Guests

*Minimum numbers of 20 apply

