



# 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)



# 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

£13

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)
- Kedgeree 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

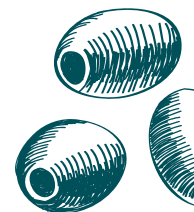
**Served with Tea, Coffee and Chef's Selection of Breads**

## 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 £45 per person**

*\*Supplements may apply depending on final menu choices*





# Meeting Packages

## Silver

### 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

## Platinum

### 8 Hour Day Delegate Package

- Tea, Coffee and Refreshments on Arrival
- Tea, Coffee and Refreshments Mid-Morning
- Hot Fork 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

