



Fabulous FORMALS

*City Chic perfection
for your special evening*

Terms and Conditions

Provisional bookings can be made directly with the hotel and held for a period of 14 days. To secure the booking a deposit of £300 must be paid at the end of the 14-day period. This deposit will be held against any damages that may occur and will be returned following the event at the discretion of hotel management if no damages occur.

Final numbers must be confirmed with the hotel 7 days prior to your booking along with full payment.

We reserve the right to refuse entry or service to any guest suspected of being underage. The following forms of identification will be accepted - Current Student ID; Valid Driving Licence; Valid Passport or Official ID Card. Failure to provide Valid ID when requested will result in the guest being removed from the premises or refused service.

Formal package is available Sunday - Thursday inclusive. Friday and Saturday nights are available at an additional surcharge.

Europa Hotel, Great Victoria St. Belfast BT2 7AP T: +44 (0) 28 9027 1066



FORMAL & GRADUATION *Package*

£35 per person to
include :

- Hire of Function Suite
- Red Carpet on Arrival
- Cocktail or Mocktail Drinks Reception
- 3 Course Gourmet Dinner
- Candelabra and Mirror Centrepieces
- Personalised Menu Cards and Table Plan
- Resident DJ
- Photographer (Photographs are chargeable on the evening)
- Data Projector, Screen, Lectern and PA System.

(Package based on minimum numbers of 50 guests)

Safe & Secure:

It is the *responsibility of the organiser* to book door staff through a registered company. Book your door staff through a registered company so you can celebrate the night without a care in the world. Clubsec Management are the preferred Door Supervisor provider to Hastings Hotels.

Contact James Agnew on:

T: 028 9079 3866

M: 077 3972 1088

E: james@clubsec.net

or visit www.clubsec.net

Add some extra sparkle to your evening!

Make your evening extra special by upgrading your package with our optional extras below.

- **Chair Covers**
- **Fairy Light Backdrop**
- **Light up letters**

MENU

Please select one option from each course to create a set menu for all your guests to enjoy.

STARTERS

Potato and Leek Soup

Served with a Hasting's Homemade Wheaten Scone

Roasted Red Pepper Soup

Served with a Hastings Homemade Wheaten Scone

Caesar Salad

Gem Lettuce, Bacon, Parmesan Shavings, Croutons and Caesar Dressing

MAIN COURSES

Supreme of Chicken

With a Wild Mushroom and White Wine Cream Sauce

Roast Turkey and Ham

With Seasonal Stuffing and Cranberry Gravy

Slow Cooked Beef Blade

With a Red Wine Jus

(All served with Potato Gratin, Mash, Tenderstem Broccoli and Confit Carrot)

Sweet Potato and Coconut Curry (Vegan, Vegetarian and Gluten Free)

With Lemon, Coriander and Jasmine Rice

DESSERTS

Clandeboyne Cheesecake

Honey, Yoghurt, Raspberries and Mascarpone

Sticky Toffee Pudding

Salted Caramel Butterscotch and Glaxo Farm Vanilla Bean Ice Cream

Fresh Fruit Pavlova

Served with Fresh Cream

Vegan Knickerbocker Glory

Lotus Biscuit, Banana, Chocolate and Salted Caramel Ice-Cream

£35 per person