



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.



Breakfast & Refreshment Options

Breakfast Options

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|---|-----|
| - Selection of Pain au Chocolate, Croissant, Pecan and Maple Lattice | £6 |
| - Individual Clandeboyne Yoghurt and Granola Pots | £8 |
| - Selection of Irish Cheeses, Erin Grove Preserves and Millers breads | £15 |
| - Spinach, New Potato & Goats Cheese Frittata | £10 |
| - Selection of Lishemans Charcuterie | £25 |
| - Buttermilk Pancakes, Blueberries, Maple Syrup | £10 |
| - Honeybee Sausage & Egg Muffin | £10 |
| - Egg & Bacon Muffin | £10 |
| - Fresh Fruit Platters | £10 |

Refreshments Options

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|---|----|
| - Homemade Muffins, Chocolate Chip, Banana and Oatmeal | £6 |
| - Overnights Oats, Chai Seeds, Blueberries, Honey | £6 |
| - Selection of Scones, Erin Grove Jams, Lemon Curd, Clotted Cream | £8 |
| - 'Daily Greens' Shots Blend of all Natural Greens | £5 |
| - Smoothies: Banana and Natural Yoghurt, Strawberry and Chai, Chocolate and Peanut Butter | £7 |
| - Selection of Handmade Traybakes | £6 |

All served with Tea and Coffee and charged per person.

Working Lunch & Canapé Menu

Working Lunch Selection

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| Selection of Finger Sandwiches | £12 |
| Chefs Soup of the Day with Selection of Finger Sandwiches | £15 |

All served with Tea and Coffee and charged per person.

Canapes

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| - Chilli and Crab Blinis |
| - Confit Chicken and Pickled Mushroom, Melba Toast |
| - Oysters, Dill, Shallot, Tarragon, Nori |
| - Seared Scallop, Parma Ham |
| - Ham Hock and Black Pudding Croquettes, Aioli |
| - Smoked Salmon, Dill Cream Cheese, Potato Cakes |
| - Rare Beef and Red Onion Crostini |
| - Fish Cake, Tartar Sauce |
| - Langoustine and Smoked Paprika Arancini |
| - Fig and Goats Curd Crostini |
| - Roasted Bang Bang Cauliflower |
| - Welsh Rarebit Bites |
| - Goats Cheese and Courgette Tartlet |

£20 Per Person - Choice of 3

£25 Per Person - Choice of 5



Finger Buffet & Bowl Food

Finger Buffet Menu

- Mug of Soup of the Day (v)
- Kingsbury Mini Wagyu Sliders **£6 supplement**
Brioche Bun, Gem, Tomato, House Sauce
- Mourne Black Gold Beef Sliders
Brioche Bun, Gem, Tomato, Hegarty's Cheddar
- Croque Monsieur 'Fingers'
Grant's Ham, Spinach, Cheddar Cheese, Worchester Sauce
- Crispy Squid
Smoked Salt, Aioli
- Bao Buns
Pulled Brisket, Korean BBQ, kimchi
- Melton Mowbray Pie
Piccalilli
- Bombay Potatoes
Cucumber raita
- Tarka Dhal
Red Lentil, Tempered Indian Spices, Nan Bread
- Salt and Chilli Taco
Crispy Chicken, Chilli, Coriander, Red Cabbage, Taco Sauce
- Mug of Seafood Chowder (GFO)
Smoked Bacon, Sweetcorn, Wheaten Crumb
- Frittata (v)
Goat's Cheese, Spring Onion, New Potato
- Churrasco (GF)
Grilled Jerk Chicken Skewers with Chimichurri
- Arancini
Smoked Chicken and Chorizo
- Chargrilled Wraps (Vegan Option)
Selection of Hot Wraps
- Sausage Rolls
Black Pudding and Pork
Pork and Apple
- Fish Finger Slider
Breaded Whiting, Minted Peas, Tartar
- Selection of Sandwiches
Vegetarian and GF Options Available

£30 Per Person - Choice of 4
add Dessert £5

Bowl Food Menu

- Kingsbury Wagyu Skewers **£6 Supplement**
Toasted Tortilla, Bitter Leaf, Pico de Gallo
- Kingsbury Wagyu Sandwich **£6 Supplement**
Seared chuck, Grilled Sourdough, Rocket, Red Onion and Melted Parmesan, fries
- Rigatoni (v)
Arabiatta, Black Olive, Basil, Mozzarella
- Paella (GF)
Prawn and Chorizo, Lemon
- Smoked Seafood Pie (GF)
Cod, Salmon, Peas, Dill, Burnt Cheddar Mash
- Vegan Curry (GF)
Sweet Potato and Coconut, Lemon, Coriander, Jasmine Rice
- Mango Chicken Curry (GF)
Coconut, Lime, Coriander, Jasmine Rice
- Beef & Smoked Bacon Lasagne
Grilled Sourdough Garlic Bread
- Steak Stroganoff
Gherkin, Mushroom, Pearl Onion, Mustard, Boiled Rice
- Beef Bourguignon
Alsace Bacon, Pearl Onion, Mushroom and Red Wine, Truffle Mash
- Italian Meatballs (GF)
Herford Beef, Tomato and Mascarpone Ragu
- Kedgeree (GF)
Smoked Haddock, Curried Risotto, Boiled Egg
- Nachos
Chilli Beef, Jalapenos, Crème Fresh
- Grain Bowl (Vegan Option)
Quinoa, Avocado, Beets

Sides

- Corn on the Cob, Chill and Garlic Butter
- Potato Wedges, Smoked Paprika Butter
- Asian Noddles, Chilli, Spring Onion, Bok Choi, Coriander
- Triple Cooked Chips
- Tender Stem Broccoli, Pinenut Pesto
- Chilli and Sour Cream Fries
- Garlic Baby Boils
- Bang Bang Cauliflower
- Mac and Cheese

Desserts

- Bread and Butter Pudding, Salted Caramel
- Eton Mess (GF)
- Warm Walnut and Chocolate Brownie
- Lemon Posset, Raspberry Compote (GF)
- Warm Apple Crumble
- Clandeboye Yoghurt and Honey Cheesecake
- Warm Chocolate Fudge Cake
- Carrot and Walnut Cake

£26 Per Person – Choice of 2, Plus 1 Side and 1 Salad
£29 Per Person – Choice of 2, Plus 2 Sides and 2 Salads
£32 Per Person – Choice of 3, Plus 2 Sides and 2 Salads

Add a Dessert to any of the Above for an Extra £5 Per Person



Fork Buffet & Canapé Menu

Fork Buffet

- Wagyu Steak **£6 Supplement**
Kingsbury Chuck Steak, Red Wine Vinaigrette
- Thai Green Curry Chicken,
Pak Choi, Coriander, Baby Corn
- Beef & Smoked Bacon Lasagne
Grilled Sourdough Garlic bread
- Steak Stroganoff
Gherkin, Mushroom, Pearl Onion, Mustard
- Beef Bourguignon
Alsace Bacon, Pearl Onion, Mushroom and Red Wine
- Roast Surpeme of Chicken
White Wine and Mushroom Cream
- Glenarm Salmon
Poached, Spinach and Herb Velouté
- Stuffed Pork Loin
Grant's Pork, Onion and Thyme Stuffing, Jus
- Italian Meatballs (GF)
Herford Beef, Tomato and Mascarpone Ragu
- Kedgeree (GF)
Smoked Haddock, Curried Risotto, Boiled Egg
- Pork Chop
Grant's Sugar Pit Pork Chop, Wholegrain Mustard Glaze
- Braised Short Rib of Beef
Herford Beef, Red Wine, Mushroom and Pearl Onion
- Rigatoni (v)
Arabiatta, Black Olive, Basil, Mozzarella
- Paella (GF)
Prawn and Chorizo, Lemon
- Smoked Seafood Pie (GF)
Cod, Salmon, Peas, Dill, Burnt Cheddar Mash

Sides

- Corn on the Cob, Chill and Garlic butter
- Potato Wedges, Smoked Paprika Butter
- Asian Noddle's, Chilli, Spring Onion, Bok Choi, Coriander
- Triple Cooked Chips
- Tender Stem Broccoli, Pinenut Pesto
- Chilli and Sour Cream Fries
- Garlic Baby Boils
- Bang Bang Cauliflower
- Mac and Cheese
- Truffled Mash

Salads

- Lentil, Butternut Squash & Chilli Salad (Vegan)
- Potato and Scallion Salad (GF) (Vegan)
- Coleslaw (GF) (Vegan)
- Caesar Salad
- Wild Rice and Beans (Vegan)
- Heritage Tomato and Basil Salad (Vegan)
- Herb Couscous, Apricot & Pine Nuts (Vegan)
- Greek Salad, with Watermelon, Black Olives & Feta (GF)
- Waldorf Salad, Apple, Celery, Walnuts, Grape (GF) (Vegan)

£27 Per Person – Choice of 2, Plus 1 Side and 1 Salad

**£30 Per Person – Choice of 2, Plus 2 Sides and 2 Salads
add Dessert £5**



Banqueting Menu

Starters

- Soup of your choice from the following:** £7
- Potato and Chive, Truffle Oil
 - Thai Spiced Carrot and Coconut, Coriander Oil
 - Roasted Tomato and Fennel
 - White Onion and Thyme
 - Cream of Celeriac
 - Cream of Cauliflower
 - Spiced Carrot
- £8
- Parma Ham Crostini with Celeriac Remoulade and Truffle Oil
- £8
- Whipped Goats Curd, Apple, Endive, Roasted Fig, Walnut and Thyme
- £9
- Confit Duck Leg, Sherry Lentils, Potato & Truffle Sauce
- £8
- Smoked Chicken Niçoise Salad, Kalamata Olives, Egg, Confit Potato and Green Beans, Gem lettuce
- £8
- Burrata, Heritage Tomato, Basil and Pinenut Dressing, Sourdough Crisp
- £9
- Glennarm Smoked Salmon Roulade, Dill Pickle, Tarragon Crème Fresh, Cress
- £9
- Langoustine and Red Pepper Arancini, Peperonata
- £8
- Smoked Local Fishcake, Minted Peas, Tartar Sauce
- £8
- Smoked Ham and Lentil Salad, Balsamic, Port, Bitter Leaf
- £8
- Wild Mushroom and Truffle Arancini, Aioli
- £8
- Bang Bang Salt and Chilli Chicken, Napa Salad, Coriander

Main Course

- Irish Beef Wellington, Cep Duxel, Spinach, Red Wine Jus (only for up to 100 pax) £50
- Roast Rump of Beef, Balsamic Roasted Onion, Red Wine Jus £40
- Herb Crusted Best End of Lamb, Squash Purée, Rosemary Jus £45
- Seared Irish Beef Fillet, Roast Portobello Mushroom, Peppercorn Velouté £45
- Roast Duck, Chargrilled Spring Onion, Red Wine Jus £45
- Roasted Chicken Supreme, Red Wine Jus or Café au lait £33
- Bacon and Cheese Stuffed Roasted Chicken, Red Wine Jus or Mushroom Velouté £35
- Traditional Turkey and Ham, Stuffing, Chipolatas, Red Wine Jus £32
- Carved Sirloin of Irish Beef, Yorkshire Pudding, Red Wine Jus or Peppercorn Sauce £40
- Carved Ribeye of Irish beef, Yorkshire Pudding, Red Wine Jus or Peppercorn Sauce £40
- 24 hour Braised Blade of Beef, Red Wine Jus or Peppercorn Sauce £30
- Stuffed Pork Loin, Carrot Purée, Red Wine Jus £30
- Roast Chicken Supreme, Mushroom Stuffed, Cep and Truffle Velouté £32
- Braised Short Rib of Flax Beef, Bourgeon Sauce £30

Accompaniments:

- Tenderstem Broccoli
- Potato Dauphinoise
- Creamy Mash Potato
- Caponata
- Duck Fat Roast Potato
- Glazed Baby Root Vegetables
- Herb Crushed Baby Potatoes
- Cauliflower Mornay
- Honey Roast Crushed Root Vegetables

Desserts

- Dark Chocolate Tartlet, Mocha Cream, Chocolate Soil
 - Lemon Meringue Pie, Raspberry Compote
 - Buttermilk Pannacotta, Roasted Rhubarb, Candied Ginger Crumble
 - Fresh fruit Pavlova, Berry Compote, Chantilly Cream
 - Clandeboye Yoghurt and Honey Cheesecake, Berry Compote, Mascarpone Cream
 - Dark Chocolate Torte, Milk Chocolate Sauce, Vanilla Ice-Cream
 - Pecan and Treacle Tart, Bourbon Ice-Cream
 - Pear, Thyme and Whiskey Tart, Whiskey Ice-Cream
 - Apple and Blackberry Crumble with Vanilla Anglaise
 - Lemon Posset, Raspberry Gel, Sable Biscuit
 - Dark Chocolate and Salted Caramel Mousse, Hazelnut Praline
 - Banoffee and White Chocolate Cheesecake, Mascarpone, Candied Banana
- £8

One starter, one main course, four accompaniments and one dessert to devise your preferred menu.



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

From £50 Per Person

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

From £60 Per Person

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

From £65 Per Person

