



# PARLIAMENT BUILDINGS

## CORPORATE EVENTS

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Our venues are available for hire during periods of Dissolution and Parliamentary recesses.

The Great Hall is available for hire on Saturdays and weekday evenings after 17:00

Our flexible venues offer the following capacities:

## The Long Gallery

Theatre Style	100
Reception	160
Seated Dinner	120

## The Members' Dining Room

Theatre Style	50
Reception	60
Seated Dinner	50

## Room 115

Theatre Style	40
Reception	50
Seated Dinner	40

## The Senate Chamber

Theatre Style	100
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## The Great Hall

Theatre Style	200
Reception	300
Seated Dinner	150



# LUNCH MENU

## Finger Buffet Menu (A)

£15.00

Homemade sandwiches and wraps

Vietnamese style fried chicken  
with a chilli, coconut and ginger dip

Glazed chipolata sausages

Selection of teas and freshly brewed coffee

## Hot Fork Buffet

£22.00

Choose 2 of the following

Chicken with leek & tarragon cream

Lamb with red wine and rosemary jus

Pork with bramley apple, Kilmeggan cider & dates

Beef with black pepper & Bushmills whiskey

Stir fry vegetables on a bed of soft noodles

Served with seasonal salads  
and baby boiled potatoes

Dark chocolate terrine with fresh raspberries,  
candied pecans & white chocolate crisp

Selection of teas and freshly brewed coffee

## Finger Buffet Menu (B)

£18.00

Homemade sandwiches &  
Open canapés

Lamb Kofta with mint Raita

Rosemary focaccia fingers topped with  
Plum tomato

Mini tangy lemon tartlets

Selection of teas and freshly brewed coffee

## Lunch Menu

£30.00

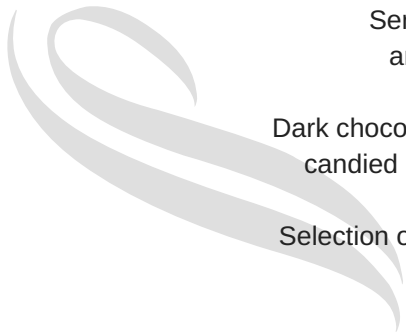
Cream of cauliflower soup,  
buttery croutons, paprika cream

Buffalo Mozzarella Salad, Parma ham, fine herb salad

Basil crusted fillet of North Antrim Salmon, on a bed  
of black olives, cherry tomatoes, green beans,  
local vegetables and potatoes

Fresh pineapple & cinnamon roulade

Selection of teas and freshly brewed coffee



# DINNER MENU

## Flax Menu £40.00

Roast potato & scallion soup with soda bread crouton

Supreme of NI corn fed chicken with creamed cabbage,  
fondant potato, baby vegetables & red wine sauce

Passion fruit tart with mango sorbet & burnt orange jus

Selection of teas and freshly brewed coffee

## Portland Menu £55.00

Iberico Ham with artichoke, sweet red pepper  
& Kalamata olives

Mackerel, Cauliflower, baby caper & dill

Fillet of beef with parsnip puree, Roscoff onion,  
parmesan crisp, juniper & thyme jus

Dark chocolate terrine with fresh raspberries,  
candied pecans & white chocolate crisp

Selection of teas and freshly brewed coffee

Truffles

## Travertine Menu £46.00

Bocconcini, red & yellow tomato  
summer salad with basil & pea shoots

Gin & lime sorbet

Rack & shoulder of lamb with mint new potatoes,  
honey roast chantenay carrots & pea puree

Poached rhubarb with Granola,  
lemon meringue & vanilla cream

Selection of teas and freshly brewed coffee

## Thornely Menu £65.00

Cream of cauliflower soup, buttery croutons, paprika  
cream

Buffalo Mozzarella Salad, Parma ham, fine herb salad

Tangy Lemon Sorbet

Basil crusted fillet of North Antrim Salmon, on a bed  
of black olives, cherry tomatoes, green beans, local  
vegetables and potatoes

Dark chocolate bavaois, almond tuile

Selection of teas and freshly brewed coffee

Truffles

## CANAPÉ RECEPTION

£2 per item or Chef's Selection 4 for £7

Smoked salmon en croute with chive Mascarpone

Mozzarella crostini with oven dried balsamic tomatoes

Carpaccio of Beef with avocado Guacamole

Smoked beef with jalapeno and grilled red bell pepper

Chilli tiger prawns with coriander, lemon and Naan bread

Harissa spiced aubergine, red lentils, red pepper & tapenade

Chermoula spiced sea bass with mango, chilli and ginger

Confit chicken Bouchée with baked red onion relish

Brie and ratatouille focaccia with rosemary tapenade (v)

Peppered Mackerel pâté, dill and caper crème fraîche

## DRINKS RECEPTION

House wine £3.65

Prosecco £5.95

Dressed Pimms £5.95

Buck's Fizz or Kir Royal £5.95

Mulled wine £3.95

Homemade Lemonade (Jug £10.00)

A bar is available on request, where we can offer local spirits, such as Bushmills Whiskey, Shortcross Gin and Ruby Blue Vodka  
We also offer a range of local artisan beers, ciders and ales all produced from small breweries in Northern Ireland

A range of Ports, Sherries and other liqueurs can be provided upon request.

## LIGHT REFRESHMENTS

Tea/Coffee £1:95

Tea/Coffee with home-baked vanilla shortbread biscuits £2:95

Tea/Coffee with home-baked scones topped with jam and clotted cream £3:95



**IF YOU WOULD LIKE TO DISCUSS YOUR  
REQUIREMENTS OR VIEW OUR VENUES  
PLEASE CONTACT THE CORPORATE EVENTS  
TEAM ON 028 90520381**

