



Northern Ireland
Assembly

AUGUST 2022
EXTERNAL Hospitality
.....Gross Tariffs.....

sodexo
QUALITY OF LIFE SERVICES

Welcome to our Hospitality Brochure

Menu:

Our menu is an exciting combination of contemporary hospitality options made from the freshest ingredients.

- Requests for working hours' hospitality are raised using the NI Assembly PECOS system.
- All tariffs in this brochure are Net of VAT and available on PECOS.

Contact Details:

Telephone: 028 90 521040 or 028 90 521041
E-mail: assemblybanqueting@niassembly.gov.uk

Hospitality orders:

Drinks & refreshments	A minimum of 24 hours' notice is preferable (excluding weekends)
All other options	A minimum of 72 hours' notice is preferable (excluding weekends)

Cancellation:

In the unfortunate case of an event having to be cancelled, confirmation in writing will be required and the following charges will be incurred.

- | | |
|-----------------------|---------------------------------|
| • Less than 24 hours | 100% of the total order placed. |
| • 24 hours / 48 hours | 50% of the total order placed. |
| • 48 hours / 72 hours | 25% of the total order placed. |
| • Over 72 hours | No charge. |

Dietary Needs:

Please advise us of specific dietary needs or guests who may have a food intolerance and we will make every effort to accommodate their requirements.

Hygiene rating:

The food hygiene rating for the premises is a top rating of "5"



Sodexo at The NI Assembly aim to provide something to suit all tastes and dietary requirements, we would be delighted to discuss your individual needs when planning an event helping you to design a bespoke menu to suit your guests and your budget.

We can tailor our service to meet your specific needs to include items such as flower arrangements, wines and themed décor for reception rooms.

Confirm all requests for hospitality with our Banqueting Manager. Please advise us at the time of booking of any special dietary requirements that you or your guests may have.

Contact Number: 028 90 521062
Contact name: Mr. Alan Kelly
E-mail: assemblybanqueting@niassembly.gov.uk

LOCAL SOURCING - HOME GROWN

A number of years ago, Sodexo took the decision to actively source as much produce as possible locally. In addition to supporting our economy, this policy has the added benefit of reducing the carbon footprint of our business.

Sodexo believe the best flavour comes from the best local produce – It means sustainable sourcing of fresher food, support of local farmers, producers and suppliers. We work in partnership with our distributors to support local farming and commerce. We negotiate with suppliers directly rather than trading on the wholesale market, ensuring traceability and keeping us closer to the producers.

In fact, we do everything we can to ensure the food on your plate is fresh, tasty, healthy and local.





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BEVERAGES

Freshly brewed tea or Fairtrade coffee
(2 cups per serving)
£1.85

Selection of speciality teas
£1.85

Fruit Juice
orange, apple or cranberry
£1.50

sparkling or still mineral water
£1.50

Bucks Fizz / Kir Royal / Bloody Mary
£7.00



MORNING AND AFTERNOON REFRESHMENTS

Tea, Fairtrade coffee and biscuits

Assortment of plain and chocolate biscuits

£2.80

Tea, Fairtrade coffee and scones

Freshly baked buttermilk scone selection
with Irish butter, preserve & fresh cream

£3.15

Tea, Fairtrade coffee and traybakes

Selection of tempting handmade traybakes
and shortbread

£3.15

Tea, Fairtrade coffee and pastries

Selection of mini Croissants and
Danish pastries

£3.20



MORNING AND AFTERNOON REFRESHMENTS CONT'D.

Tea, Fairtrade coffee and breakfast rolls

Warm crusty rolls and soft brioche filled with:
Grilled bacon, sausage or cheese and tomato with
traditional relish

£4.35

Tea, Fairtrade coffee & healthy selection

fresh fruit Juice
yoghurt, honey and granola shots
wholemeal bread, granary toast and wheaten bread
with butter and preserves
Fresh fruit shot

£5.55

Breakfast buffet selection

Tea, Fairtrade coffee, assorted scones
sausage, mushroom and tomato skewers
smoked Glenarm salmon and wheaten bread
breakfast panini
yoghurt shots, fresh fruit platter

£10.15



SANDWICH LUNCH

Traditional

A selection of freshly made sandwiches (1 round per person)

Served with Fairtrade coffee and tea

Bacon, lettuce & tomato; egg & spring onion;
tuna & cucumber; ham salad; cheese & pickle;
chicken & coleslaw

£5.15

Gourmet Sandwich Lunch

A selection of fillings on a range of artisan breads
bloomer, tortilla and brioche, (1 round per person)

Served with Fairtrade coffee and tea

Shaved peppered NI beef & rocket
with horseradish mayo; Coronation chicken
Smoked cheese ploughman's with sweet onion chutney
Prawn mayonnaise
Roast chicken, stuffing & cranberry
Sliced egg with spring onion & wild rocket

£6.55



SANDWICH LUNCH

Healthy Sandwich Lunch

A choice of filled wholemeal baguette, wraps & granary breads (1 round per person)

Served with Fairtrade coffee & tea

Tuna & spring onion

Hummous, spinach & roasted pepper

Grilled marinated chicken with Indian spices and baby spinach

Shaved peppered NI beef with mustard & cress

Sliced egg & grilled bacon with rocket leaves

Fresh fruit shot

£6.55



NIBBLES

Select options below to create a bespoke arrangement for your guests or delegates, or simply select and add to a sandwich lunch

£1.90

- Parmesan shortbread, goats cheese & red onion chutney (V)
- Handmade pork & leek sausage rolls
- Cocktail sausages
- Chickpea, coriander & roasted pepper falafel (V)
- Mini quiche tartelettes (V)

£2.70

- Chicken Tandoori skewer with yogurt coriander dressing
- Smoked salmon, cream cheese & chive on baked wheaten
- Thai fish cakes, nimjam dipping sauce
- Asparagus wrapped in Parma ham
- Duck & hoi sin spring roll
- Goats cheese bon bon
- Pulled pork bon bon



CONTEMPORARY BOWL FOOD

Served hot - please choose 1 option + 2 salads / bread / dessert

Fish

- Prawn Thai curry
- Smoked haddock with pea, lemon & wild rocket risotto
- Sesame & sweet soy glazed salmon, fine green beans & pak choi, lime, ginger & coriander.
- Breaded hake with triple cooked chips, tartare sauce & lemon wedge

Meat

- Vietnamese style blackened beef with mint & coriander, stir fried with pak choi & sugar snap peas
- Five spiced Silverhill duck with Asian greens & candied cashew nuts
- Creamy chicken with bell pepper and button mushrooms
- North African style spiced lamb & chickpeas with apricots & herb couscous

Vegetarian

- Slow roast aubergine, potato & chickpea casserole with leaf spinach & saffron raisin quinoa
- Leek risotto with sun blushed tomatoes & basil leaves
- Wild mushroom & butternut squash stroganoff with smoked paprika, roast shallots & sour cream
- Thai spiced pumpkin & green bean curry with coconut rice



Served with seasonal salads: select two

Lemon scented Couscous with chilli, mango, coriander & mint

Pearl Barley, basil pesto, rocket & crunchy nut topping

Marinated grilled courgette salad with chilli and lime

Baby new potato and crunchy scallion salad

Baby beetroot, mint & orange

Rocket, parmesan & tomato

Mixed baby leaves

Caesar salad

Greek salad

Selection of home baked breads

**Dessert table:
select one**

Classic lemon tart with softly whipped cream

Pear & almond flan, Amaretto cream

Baked vanilla cheesecake with seasonal fruit compote

Chocolate Delice

Fresh fruit platter

- Choose from;

(1 bowl per person £13.25) (2 bowls per person £19.90)



FINGER FOOD AND BUFFET OPTIONS

Finger Buffet (A)

Assorted sandwiches & mini wraps (2)

Mini sausage rolls with sweet mustard relish (2)

Marinated grilled chicken skewers (2)

Basil Infused, feta cheese & tomato confit tartelette (1)

Fairtrade coffee and tea

£7.75

Finger Buffet (B)

Assorted sandwiches & mini wraps (2)

Honey & mustard glazed cocktail sausages (2)

Breaded chicken goujons with dipping sauces (2)

Hand held Chorizo & mozzarella pizzas (1)

Thai spring roll with chilli, mango & lime dip (1)

Fairtrade coffee and tea

£9.90



Finger Buffet (C)

Assorted sandwiches & mini wraps (2)

Mini slider with Ballymaloe relish (1)

Breaded goats cheese bon bon with beetroot & orange salsa (2)

Prawn marie rose crostini (1)

Tandoori chicken skewer (2)

Fresh fruit basket

Fairtrade coffee & tea

£11.00

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Gourmet Finger Buffet (D)

A selection of filled artisan breads & wraps

Maple & Hilden Irish stout glazed pork belly (1)

Lemon pepper beef on home-baked beetroot & horseradish crispbread (1)

Lamb kofta skewers with raita (1)

Smoked salmon and baby caper terrine (1)

Parmesan shortbread, goats cheese and red onion relish (1)

Tandoori spiced chicken with lemon mint & mango dip (2)

Yogurt & fruit coulis granola (1)

Fairtrade coffee and tea

£13.25



HOT FORK BUFFET OPTIONS

The banqueting team will be happy to discuss and guide you with your choices to meet the requirements of your event

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A selection of hot & cold dishes, for a minimum of 8 covers.

Please select two main dishes, two sides' and two salads **£17.70**

(Additional menu items may be selected and charged accordingly)

Dessert **£5.15** Cheeseboard **£6.65** Tea coffee **£1.85**

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Chicken Casserole

Chicken & chorizo casserole with chive veloute

Steamed Chicken

Steamed chicken in a creamy pink peppercorn sauce

Braised Chicken

Creamy chicken with mushroom and mixed peppers

Chicken Chasseur

Slow cooked chicken in a classic chasseur sauce



Beef Bourguignon

Braised beef bourguignon with baby onions & smoked bacon

Mexican Chilli Beef

Mexican style chilli beef with mixed beans and peppers

Teriyaki Beef

Teriyaki beef with pakchoi & water chestnuts

Peppered Beef

Slowly cooked Northern Ireland beef braised with Pearl onions

Pork Stir-Fry

Stir-fried pork in a ginger, coriander & lemongrass cream

Lamb Rogan Josh

Classic Indian dish with spices, yogurt & coriander



HOT VEGETARIAN OPTIONS

Penne Pasta

Creamy pea, courgette & spinach penne pasta

Moroccan Tagine

Chickpea, apricot & mixed pepper tagine with braised chilli rice

Oriental Stir-Fry

Oriental stir-fried vegetables with coriander noodles

Mediterranean Vegetable Provencale

Mediterranean vegetable provencale with garlic & basil baby potatoes



FORK FOOD BUFFET OPTIONS

Side Orders (choose 2)

Buttered baby potatoes with scallions

Braised rice with onions & herbs

Artisan bread selection

Chunky sweet chilli wedges

Cajun chips

Garlic & herb cubed potatoes

Salad Accompaniment (choose 2)

- Classic potato salad
- Traditional coleslaw
- Lemon & dill couscous salad
- Dressed mixed leaf salad
- Greek salad
- Balsamic tomato, red onion & basil salad
- Beetroot & fennel seed salad
- Pasta salad with herb oil dressing



TEMPTING DESSERTS

£5.15

Add a little sweet touch! Please choose one from the following:

Tangy lemon tart with freshly whipped cream

Bramley apple streusel with a hint of cinnamon cream

Seasonal berry cheesecake

Chocolate truffle tart with orange compote

Scented meringue, fruit compote & freshly whipped cream

Chocolate profiteroles

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Traditional Cheese Board

A combination of Irish and artisan cheese served

with a selection of cheese biscuits & wafers,
grapes and chutney

£6.65



FORMAL DINING

Soups

£5.20

Leek & potato with chive buttered croutons (V)

Sweet potato & butternut squash with crème fraiche (V)

Roast red pepper & tomato with basil emulsion (V)

Cream of vegetable with potato bread croutons (V)

Roast chicken & vegetable broth

Carrot, orange & lentil with tarragon oil (Vegan)

Garden pea with pulled ham hock & cracked pepper

Sorbets

Champagne, Guinness, Lemon, Raspberry, Mango,

£3.10



Starters

£7.25

Smoked duck salad with Asian slaw, chilli, wasabi, spring onion & sesame

Caramelised belly of pork, celeriac remoulade, cider apple gel
& glazed Armagh apples

Keenan's smoked salmon with capers, crème fraiche & red onion,
served with treacle wheaten bread & citrus chutney

Marinated chicken, thyme & lemon risotto with parmesan tuille &
red pepper pesto

Peppered mackerel rillettes with sourdough crisps, pickled
cucumber, mustard & baby leaves

Chicken Caesar croquettes with baby gem lettuce,
parmesan & streaky bacon

Baby mozzarella, cherry tomato & basil salad with focaccia croute
& beetroot glaze (v)

Wild mushroom ragout with parmesan crumb, white
truffle oil & tarragon (v)

Fetta & goats cheese terrine with sundried tomatoes,
basil & balsamic reduction (v)



Main Course

Slow braised beef brisket, parmesan & black pepper potatoes,
Roma tomato, green beans & pan juices £15.50

Pan-fried breast of chicken, braised savoy with smoked bacon,
buttery champ & pepper cream sauce £15.50

Stuffed chicken supreme with sun-blushed tomato & basil mousseline,
butternut squash puree, crispy herb potatoes & a leek veloute £15.50

Slow roasted shoulder of pork, pickled red cabbage, colcannon,
maple roast Armagh apple & cider sauce £15.50

Pan-fried rib-eye steak (MW), caramelized onion mash,
honey glazed root vegetables & red wine jus £18.70

Corn fed chicken supreme with citrus fondant potato,
creamed leeks, grilled tomato & rosemary £18.70

Oven roasted cod with chorizo crumb, pepperonata,
lemon fondant & creamed spinach £18.70

Grilled Keenan's salmon with dill & horseradish mash,
buttered greens & Peninsula Kelp cream £18.70

Baked smoked coley, Hegarty's vintage cheddar mash,
lyonnaise peas & a prawn veloute £18.70

Chargrilled fillet of NI beef (MW), truffle scented potato gratin,
smoked shallot puree, baby vegetables and balsamic jus £26.00

Roast rack of lamb with thyme & spring onion mash, pea puree,
roast carrot and a mint & redcurrant reduction £26.00



Vegetarian Options

Grilled leek & sun-blushed tomato risotto,
rosemary pangritata & Broighter oil

Butternut squash, sage & red onion gnocchi,
with grilled focaccia & crisp shallots

Chargrilled chermoulah vegetables,
with spiced couscous, chilli lime yoghurt & roasted cashews



Desserts

£7.25

Dark chocolate delice, Amarena cherries & almond croquante

Pear & almond flan (served warm) with amaretto cream

Rich chocolate torte, raspberry sorbet, macerated raspberry

Mint & chocolate roulade, butterscotch honeycomb

Warm Armagh apple streusel, Glastry Farm vanilla ice cream
& cinnamon anglaise

Baked vanilla cheesecake with strawberry & prosecco gel

Tangy lemon tart, desiccated raspberry
& raspberry ripple ice cream

Cointreau & orange posset with cocoa nib shard

Glazed tropical fruit meringues, pistachio crumble



Themed Banquet Menus

Menu A £46.50

Hedgerow nettle soup topped with a
potato bread croutons & parsley cream

Smoked Glenarm salmon with red pepper,
tomato and citrus relish

Stormont exclusive Guinness sorbet

Loin of Mourne lamb with rosemary and port jus served with local market
seasonal vegetables and potatoes

Lemon meringue roulade with vanilla cream

Tea coffee and mini butter shortbread

Menu B £46.50

Cream of cauliflower soup with a buttery croutons and paprika cream

Buffalo mozzarella salad with Parma ham and fine herb salad

Tangy lemon sorbet

Basil crusted fillet of Glenarm salmon with black olives, cherry tomatoes,
green beans and olive oil served with
seasonal market vegetables and potatoes

Dark chocolate bavaois with almond tuille and burnt orange syrup

Tea coffee and mini butter shortbread



CANAPES

Cold

Mozzarella, sun blushed tomato, basil & balsamic (v)

Curried lentil, aubergine & coriander blinis (v)

Carpaccio of beef, spiced avocado salsa & celeriac remoulade

Duck pickled ginger & spring onion flatbread

Smoked salmon, dill, caper & crème fraiche

Confit chicken brouchee with caramelized onion & tarragon

Wasabi, sesame, cucumber & red pepper sushi roll (vegan)

Stuffed tomato with olive tapenade & basil (vegan)

£2.80 per item
(£11.85 for 5 items)



Hot

Fennel & Applewood cheese arancini, roast tomato relish (V)

Hot smoked salmon with roast pepper, samphire & horseradish

Caribbean pulled pork bon bon with grilled corn & onion

Sweet chilli tiger prawn with lime, coriander & naan bread

Spiced lentil fritter with chargrilled courgette (vegan)

Falafel with chilli, red onion & coriander salsa (vegan)

£3.30 per item
(£12.15 for 4 items)

Sweet Shots

Chocolate truffle

Seasonal berry cheesecake

Eton mess

Lemoncello mousse

Vanilla & pear panna cotta, sauternes jelly

£2.20 per shot



Grazing Options

Charcuterie Table

A selection of charcuterie, salami, chorizo, pastrami and roast meats served with pickles, relishes, dips and home-baked bread.

£22.00pp

Cheese Table

A variety of local continental cheese served with crackers, chutneys, nuts and fruit/vegetables

£22.00pp

Vegetarian Table

Antipasti, home-baked breads, crackers, crudites, hummus, balsamic vinegar, pesto and flavoured oils



