



# CONFERENCING AND EVENTS

**Hastings Grand Central is more than a hotel. It's an ode to a city. Standing tall in Bedford Street, this impressive jewel fuses glamour and grandeur with a uniquely Belfast spirit.**

Beautifully simple, yet simply beautiful, the Grand Central brings a new era of modern hotel luxury to Belfast with its timeless design, classic service and true style that promises all guests a captivating experience.

The Grand Central's modern luxury and technology make it an impressive place to do business. It has 300 bedrooms, including 10 suites, a range of dining options including a rooftop lounge, ground floor Grand Café and the stunning Seahorse Restaurant. There are two meeting rooms, two boardrooms, and the Panorama Suite - a spectacular, 80-seat reception room. Each event space can be adapted for a wide variety of business and social events, from meetings to conferences and private dinners to press conferences.

Given its central location, the Grand Central Hotel offers excellent transport links and is within walking distance to the local train and bus stations and a short drive to the George Best Belfast City Airport and Belfast ferry terminal.

Beautifully simple. Simply beautiful.

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# CONFERRNCING & EVENTS

## LOCATION

- The Grand Central is situated in the heart of the City Centre on Bedford Street.
- Belfast City Airport is 3 miles from the Hotel, and the International Airport just 16 miles.
- The Europa Bus Centre & Great Victoria Street Railway Station are located within walking distance from the Hotel.
- The link road for the M1 and M2 motorways is half a mile away, and Belfast ferry terminals are less than a 5 minute drive.

## THINGS TO SEE AND DO

- Titanic Belfast.
- Belfast City Centre - shopping, theatre, museums, nightclubs and restaurants.
- Belfast Zoo.
- Belfast Castle and Cavehill.
- SSE Arena Entertainment Complex.
- Waterfront Hall.
- Ulster Museum (Art Fund Prize Winner 2010).
- Botanic Gardens.
- Malone, Belvoir and Royal Belfast Golf Clubs nearby.
- Grand Opera House, Lyric Theatre, MAC, Ulster Hall.
- Victoria Square and Castlecourt Shopping Complexes.

## TRANSPORT

- Translink operate an extensive range of train and bus services across Belfast and Northern Ireland and also regular direct buses to Dublin and Dublin Airport. The Grand Central is conveniently located only minutes' walk from The Europa bus station, Great Victoria Street Train Station at Lanyon Place.
- Train Station situated in Larne which operates a direct service to Belfast, and onwards to Dublin.
- Regular ferry services operate to Scotland, England and the Isle of Man from the Port of Belfast, only 3 miles from the hotel.

## FACILITIES

- 300 luxurious Air Conditioned Bedrooms including 10 Suites.
- 3 flexible Conference and Banqueting Suites and 2 Board Rooms.
- The Observatory, the tallest Cocktail Bar in Ireland offering spectacular views of Belfast, located on the 23rd floor.
- Choice of exquisite dining in The Seahorse Restaurant or the more informal Grand Café.
- Valet parking on request.
- Complimentary Wi-fi.

## ACCESS FOR ALL

Hastings Hotels understands that every customer has different needs and we aim to make our hotel facilities available and accessible to all of our guests equally. In rare instances where this is not possible we will endeavour to offer a range of facilities for guests with a perspective on disability including:

- Accessible entrance
- Special car parking
- Accessible toilets
- Accessible bedrooms
- Induction loops can be arranged with advanced notice.

## EVENT ENHANCEMENTS

- Professional Event Co-ordinator.
- Full range of AV and Presentation equipment.
- 65' TV's with Wireless Connectivity.
- Complimentary Wi-fi and Bluetooth Technology.
- Fully adjustable Air Conditioning and Heating.
- Natural daylight.
- Stationery items.

## LOCAL PRODUCE



At the Hastings Hotels Group we are passionate about food and believe that eating is one of life's greatest pleasures. We embrace the use of carefully selected local and

seasonal quality foods to enable our chefs to prepare and create the most delicious dishes in our kitchens.

The Island of Ireland has a proud heritage of farming and fishing, resulting in an abundance of sensational produce, and we at Hastings Hotels are striving to give all our guests a true taste of this in everything we serve. When sourcing our food, we look for produce which stands out from the rest - from where it originates, to the way it is produced and for its flavour.

## GM FOOD ASSURANCE

We liaise closely with our food suppliers to ensure ingredients do not include genetically modified maize or soya.

For those with special dietary requirements or allergies, who may wish to know the ingredients used, please speak to the Manager.

# ENHANCE YOUR WORKING DAY

## **BREAKFAST & MID MORNING OPTIONS**

- Bacon Bap and Ketchup
- Sausage Bap and Brown Sauce
- Smoked Salmon & Cream Cheese Bagel
- Pancakes, Blueberry Compote and Maple Syrup
- Selection of Pastries
- Breakfast Muffin and Scuffin
- Fresh Fruit Platter
- Mini Granola and Yoghurt

## **CONTINENTAL BREAKFAST**

- Continental Bread Selection and Toasted Breads
- Fruit Juices
- Granola/Muesli with Yoghurt
- Granola Bars
- Fresh Fruit Basket/Platter
- Smoked Salmon, Baked Ham and Local Cheeses
- Tea/Coffee

## **HOT BREAKFAST**

- Scrambled Eggs
- Crispy Cured Bacon
- Pork Sausages
- Irwin's Potato Bread
- Black Pudding
- Tea/Coffee

## **HEALTHY OPTIONS**

- Granola Pots
- Muesli with Coconut Milk
- Yoghurt Pots
- Fresh Fruit Platter
- Granola Bars
- Porridge with Honey
- Fruit Basket
- Smoothies
- Fruit Juices

## **WORKING BREAKFAST**

- Fruit Skewers
- Granola Bars
- Muffin and Scuffin
- Granola/Muesli and Yoghurt
- Bacon/Sausage Bap
- Smoked Salmon and Cream Cheese Bagel
- Potato Bread Stack

## **AFTERNOON SNACKS**

- Scone Selection
- Chocolate Eclairs
- Paris Brest
- Mini Lemon Meringues
- Victoria Sponge Cake
- Pavlova Pillow Bites
- Ginger Cake
- Granola Bars
- Biscotti/Shortbread
- Glastry Farm Ice Cream Pots
- Fresh Fruit Platter

## **BEVERAGES**

- Orange Juice
  - Apple Juice
  - Cranberry Juice
  - Selection of Soft Drinks
  - Mineral Water
  - Bottled Green Sparkling Apple
  - Mini Smoothies
  - Homemade Lemonade
  - Infused Waters
-

# FINGER BUFFET MENU

- Crispy Chicken Goujons with Sriracha Mayonnaise
- Smoked Haddock Fishcakes with Pickled Fennel and Lemon Aioli
- Mini Burgers with Relish and Cheese
- Caramelised Onion and Pickled Walnut Quiche
- Homemade Mini Pork, Apple and Thyme Sausage Rolls
- Mini Italian Meatballs with Tomato Sauce
- Korean Brisket and Beetroot Slaw Sliders
- Wholegrain Mustard and Honey Glazed Cocktail Sausages
- Seasonal Arancini
- Coronation Chicken Skewers with Curry Dip
- Smoked Salmon and Cream Cheese Bagel
- Buttermilk Waffle with Sweet Cured Pork Belly and Mustard Maple Sauce
- Selection of Sandwiches served on Brown/White Bread
- Homemade Soup

**INCLUDES TEA/COFFEE**

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# WORKING LUNCH MENU

## INDIVIDUAL SALAD BOWLS

- Spiced Giant Couscous, Chicken, Peppers, Spring Onions, Pomegranate, Raisins, Courgette
- Poached Glenarm Salmon, Comber Potato, Cucumber, Spinach
- Prawn Layer Salad
- Roast Aubergine and Quinoa Bowl, Tahini Dressing

## SMALL POTS

- Chipotle Chilli Beef, Guacamole and Sour Cream
- Fish Pie
- Asian Style Chicken, Noodle Salad
- Moroccan Lamb Tagine, Preserved Lemon, Baba Ganoush and Pomegranate
- Crispy Pork Belly Bites, Asian Salad
- Dublin Bay Prawn Cocktail
- Thai Beef and Potato Curry, Coconut, Coriander
- Massaman Prawn Curry, Sticky Rice
- Chicken Satay Skewers
- Mini Fishcakes, Tomato Sauce
- Italian Meatballs, Tomato Sauce, Wholemeal Pasta, Parmesan
- Lamb Kofta Sliders, Mint Raita, Hummus
- Smoked Salmon and Cream Cheese Bagels

## POKE BOWLS

Poke means 'to slice or cut'

- Salmon and Brown Rice - Cucumber, Avocado, Edamame, Pickled Ginger, Carrot, Sesame, Nori, Wasabi
- Korean BBQ Chicken Poke - Brown Rice, Corn, Red Onion, Edamame Beans, Ginger, Garlic, Coriander
- Hawaiian Pork Poke - Brown Rice, Pineapple, Avocado, Jalapeño, Red Onion, Lime, Bacon
- Vegan Poke - Brown Rice, Sweet Potato, Avocado, Radish, Cucumber, Pineapple

## SWEETS

- Exotic Fruit Pots with Greek Yoghurt
- Valrhona Chocolate Pots, Honeycomb
- Mini Lemon Meringue Tartlets
- Old Fashioned Crumble with Caramel Crème Anglaise

### WORKING LUNCH 1

Choice of

- 2 Salads
- 2 Small Pots
- 1 Poke Bowl
- Chef's selection of Breads
- 1 Dessert

### WORKING LUNCH 2

Choice of

- 2 Salads
- 3 Small Pots
- 1 Poke Bowl
- Chef's selection of Breads
- 2 Desserts

# HOT FORK BUFFET

- Lamb, Butternut Squash, Prune and Tamarind Tagine
- Coq au Vin Classic - Roast Chicken Leg, Mushroom, Smoked Bacon, Baby Onion, Red Wine Jus
- Confit Duck Leg, Toulouse Sausage and Chorizo Cassolette
- Crispy Pork Belly, Caramelised Apple, Whole Grain Mustard Sauce
- Roast Fillet of Salmon, Niçoise Crust, Cherry Tomato Dressing
- Mushroom, Spinach and Taleggio Lasagne
- Vegan Shepherd's Pie
- Goan Chicken Curry, Coriander and Bok Choi
- Goan Monkfish and Prawn Curry, Coriander and Bok Choi
- Beef Bourguignon
- Roast Corn-fed Chicken Supreme, Pepperonata, Pine Nuts, Basil
- Guinness-Braised Ox Cheek, Glazed Chantenay Carrots
- Peppered Blade of Beef, Button Mushrooms, Caramelized Shallots
- Roast Chicken Supreme, Lyonnaise Potatoes, Porcini Mushroom Ragu
- Luxury Fish Pie
- Aubergine and Coconut Dahl, Crispy Tofu

## SIDES

- Honey Glazed Carrots
- Buttered Greens
- Comber Potatoes
- Champ
- Potato Gratin
- Lyonnaise Potatoes
- Coconut Rice
- Moroccan Spiced Couscous Salad
- Comber Potato and Wholegrain Mustard Salad
- Roast Root Vegetable
- Sweet Potato Fries
- Thai Spiced Dressed Noodles

## DESSERTS

- White Chocolate and Strawberry Cheesecake, Champagne-Compressed Strawberries
- Pistachio and Olive Oil Cake, Pistachio Custard, Raspberries
- Warm Chocolate Brownie, Toffee Sauce
- Raspberry and Pistachio Tart, White Chocolate Custard
- Chocolate Délice, Amarena Cherries, Tonka Bean Cream
- Classic Lemon Tart, Crème Fraîche
- Old Fashioned Seasonal Fruit Crumble, Custard

### 1 COURSE BUFFET

Choice of

- 2 Hot Dishes
- 2 Sides
- Chef's Selection of Breads & Salads
- Thompsons Tea or Grand Café Coffee

### 2 COURSE BUFFET

Choice of

- 2 Hot Dishes
- 2 Sides
- Chef's Selection of Breads & Salads
- 2 Desserts
- Thompsons Tea or Grand Café Coffee

# COLD FORK BUFFET

- Rare Roast Beef, Pickled Red Onion, Capers, Beef Dripping Croûtons
- Black Pudding Sausage Roll, Burnt Apple Purée
- Confit Chicken and Leek Terrine, Tarragon Emulsion
- Cured and Charred Salmon, Miso, Truffle Crème Fraîche
- Charcuterie - Salami, Coppa, Bresaola, Tête de Moine, Celeriac Remoulade, Pickles, Bread
- Fish Platter - Beetroot-Cured Salmon, Smoked Mackerel Pate, Prawn Cocktail, Crab Salad, Marinated Anchovies, Salmon Tartar, Crevettes, Radish, Cucumber, Pomegranate, Mint Salad, Breads
- Roast Aubergine Stuffed with Spiced Tomato Couscous
- Waggle Dance Honey Mustard Roast Ham
- Marinated Turkey Breast with Cumin, Coriander and White Wine
- Mixed Salt Baked Root Vegetables, with Goat's Cheese and Seeds
- Harissa Marinated Chicken Breast, Red Grapefruit Salad
- Smoked Duck Breast, Pickled Mushrooms, Baby Spinach, Cep Dressing
- Beetroot-Cured Salmon, Marinated Beetroot Salad
- Duck Rillettes

## SALADS

- Panzanella
- Bulgur Wheat Salad
- Greek Salad
- Mixed Leaf
- Creamy Coleslaw
- Heritage Tomato and Mozzarella

## DESSERTS

- White Chocolate and Strawberry Cheesecake, Champagne-Compressed Strawberries
- Pistachio and Olive Oil Cake, Pistachio Custard, Raspberries
- Warm Chocolate Brownie, Toffee Sauce
- Raspberry and Pistachio Tart, White Chocolate Custard
- Chocolate Délice, Amarena Cherries, Tonka Bean Cream
- Classic Lemon Tart, Crème Fraîche
- Old-Fashioned Seasonal Fruit Crumble, Custard

### 1 COURSE BUFFET

Choice of

- 2 Main Dishes
- 1 Salad
- Chef's Selection of Breads
- Thompsons Tea or Grand Café Coffee

### 2 COURSE BUFFET

Choice of

- 2 Main Dishes
- 2 Salads
- Chef's Selection of Breads
- 1 Dessert
- Thompsons Tea or Grand Café Coffee

# CANAPÉS

## CANAPÉS COLD

- Beetroot-Cured Salmon Blinis, Caviar
- Foie Gras Ballotine, Burnt Apple Purée, Apple Matchsticks
- Parmesan and Poppy Seed Cookie with Goat's Cheese Mousse
- Tomato Gazpacho Shots
- Pea, Broad Bean, Ricotta and Mint Crostini
- Confit Chicken Ballotine, Truffle Mayo
- Crab and Avocado Cocktail, Marie Rose
- Gougère filled with Mushroom and Parmesan Duxelle
- Crab Salad, Crème Fraîche, Chive and Pink Grapefruit
- Beef Carpaccio, Truffle Oil, Aioli, Sourdough Croûtons, Parmesan

## CANAPÉS HOT

- Pea and Mint Arancini
- Crispy Lamb Shoulder with Mint Gel
- Blue Cheese, Pear and Walnut Filo Wrap
- Chicken and Chorizo Skewers
- Caramelized Onion and Cheddar Tart
- Salmon and Dill Tart
- Maple and Soy Glazed Pork Belly
- Mini Yorkshire Pudding with Rare Roast Beef
- Mini Mince Beef and Onion Pie
- Smoked Kedgeree Risotto Balls with Curry Sauce
- Mini Italian Meatballs with Tomato Sauce
- Sweet Potato Fries, Aioli
- Goujons of Macadamia Chicken with Honey Mustard Sauce
- Crispy Chicken Wings 'Korean style'

## CANAPÉS SWEET

- Chocolate and Earl Grey Truffles
  - Irish Cream Chocolate Coffee Pots
  - Tonka Bean, Pink Peppercorn and White Chocolate Fudge
  - Carrot Cake with Cream Cheese and Carrot Buttons
  - Lemon Meringue Tarts
  - Rum and Pineapple Jellies
  - Honey and Lime Madeleines
  - Chocolate Salted Caramel Tart
  - Mango and Passion Fruit Cheesecake
  - Orange and Lemon Posset, Raspberry Gel
  - Salted Caramel Panna Cotta
-



# DRINKS RECEPTION

## BANQUETING DRINKS RECEPTION

### COCKTAIL RECEPTION

- Raspberry and Peach Bellini
- French 75
- Grand Central Signature Mojito
- Tanqueray Bramble
- Grand Central Signature Gin & Tonic Serve  
(Shortcross Gin, Lavender Infused Orange Zest, Schweppes 1783 Crisp Tonic Water)

### SPARKLING & CHAMPAGNE

- Conti d'Arco Prosecco
- Bollinger Special

### BEER, ALE & STOUT

- White Water Craft Beer Range  
(500ml bottle)
- Belfast Stout
- Belfast Ale
- Belfast Lager
- Maggies Leap I.P.A
- Hallion Red Ale

### NON-ALCOHOLIC CHOICE

- Alcohol-Free Cocktail  
(Fresh Mint, Lime and Armagh Apple)
- Sparkling Elderflower Presse

### WINE LIST

Please ask for our current wine list to choose wines for a Drinks Reception or to complement your chosen menu.

# BANQUETING À LA CARTE

## APPETISERS

- Tomato and Burrata Salad with Truffle Honey Dressing and Basil
- Ham Hock Terrine with Burnt Apple Purée, Pickles and Bread
- Beetroot Cured Salmon, Dill Crème Fraîche, Cucumber, Dressed Crab
- Confit Duck Leg with Mushroom Ketchup, Kale, Five Spice Sauce
- Classic Shellfish Cocktail
- Foie Gras Opera Terrine with Yuzu and Ginger, Toasted Brioche
- Bresaola, Salt Baked Beetroot, Tardivo, Onion Confit, Balsamic Vinegar, Olive Oil

## SOUPS

- Leek and Potato, Crème Fraîche, Truffle Oil
- Creamy Seafood Chowder, Smoked Haddock, Cod and Salmon
- White Onion with Cider, Gruyère Toast
- Butternut Squash, Sage and Honey
- White Bean with Duck Confit and Truffle Oil
- Celeriac and Apple, Horseradish Cream
- Cauliflower and Hegarty's Cheddar

## MAIN COURSES

### FISH

- Glenarm Salmon Fillet, Confit Fennel, Comber Potatoes, Bois Boudrin
- Roast Cod, Charred Hispi Cabbage, Roasted Beetroot, Smoked Chilli Butter

### LAMB

- Rump of Lamb, Braised Shoulder Shepherd's Pie, Purple Sprouting Broccoli

### CHICKEN

- Corn-Fed Chicken Supreme, Potato Gratin, Ham Cromesquis, Green Beans, Roasting Juices
- Corn-Fed Chicken Supreme, Confit Leg Pithivier, Morel Cream

## BEEF & VENISON

- Salt-Aged Glenarm Fillet Steak, Gratin Potato, Roast Heritage Carrot, Smoked Bacon, Vinegar Sauce
- Loin of Venison, Kale, Tarte Fine of Celeriac and Apple, Green Peppercorn Jus

## VEGETARIAN

- Baked Aubergine, Pomegranate Molasses, Chickpea Dahl
- Pumpkin Tortellini with Brown Butter, Hazelnuts and Pecorino Cheese

## PORK

- Crispy Pork Belly with Potato Gratin, Cabbage, Cauliflower Purée, Cider and Raisin Jus
- Roast Pork Fillet with Potato Fondant, Green Beans, Date Purée and Pinenut Crumb

## DESSERTS

- White Chocolate and Strawberry Cheesecake, Champagne-Compressed Strawberries
- Pistachio and Olive Oil Cake, Pistachio Custard, Raspberries
- Warm Chocolate Brownie, Toasted Meringue, Popcorn and Vanilla Ice Cream
- Raspberry and Pistachio Tart, White Chocolate Custard
- Chocolate Delice, Amarena Cherries, Tonka Bean Cream
- Classic Lemon Tart, Crème Fraîche Sorbet
- Strawberry and Sauternes Trifle, Pistachio Madeleine
- Old-Fashioned Seasonal Fruit Crumble, Custard and Ice Cream
- Assiette of Desserts
- Signature Irish Cheese Selection, Smoked Chilli Jelly, Biscuits (serves 10)

## TEA & COFFEE

### ACCOMPANIED WITH:

- Petits Fours
- Shortbread
- Macaroons

# MEETING PACKAGES

## ROOM HIRE TARIFF

### Panorama Suite

Full Day	<b>£2,000</b>
Half Day	<b>£1,000</b>

### Farset Suite

Full Day	<b>£1,000</b>
Half Day	<b>£500</b>

### Blackstaff Suite

Full Day	<b>£1,000</b>
Half Day	<b>£500</b>

### Meeting Room 1

Full Day	<b>£400</b>
Half Day	<b>£300</b>

### Meeting Room 2

Full Day	<b>£400</b>
Half Day	<b>£300</b>

### Meeting Room 3

Full Day	<b>£400</b>
Half Day	<b>£300</b>

## ROOM HIRE FOR PRIVATE DINING / DRINKS RECEPTION

Panorama Suite	<b>£800</b>
Farset and Blackstaff Suite from	<b>£300</b>

## LINEN

### Day Delegate Package

#### Minimum number of 15 delegates apply

- Arrival Tea/Coffee and Bacon Rolls
- Mid - Morning Tea/Coffee and Homemade Shortbread
- Working Lunch 1 served in the Meeting Room
- Afternoon Tea/Coffee and Assorted Tray Bakes
- Hire of Main Conference Suite (9.00am-5.00pm)
- Complimentary Hire Of Data Projector & Screen
- Complimentary Wi-fi
- Inclusive of Leather Blotter, Pens and Sweets
- Still and Sparkling Mineral Water

### RESIDENTIAL DELEGATE PACKAGE

Linen or Silk Day Delegate Package and in addition;

- Four Course Dinner
- Executive Ensuite Accommodation
- Full Irish Breakfast

There will be a separate charge for any additional Conference Rooms.

## SILK

### Day Delegate Package

#### Minimum number of 15 delegates apply

- Arrival Tea/Coffee and Bacon Rolls
- Mid - Morning Tea/Coffee and Scones with Fresh Cream and Jam
- Hot Buffet Lunch
- Afternoon Tea/Coffee and Fruit Platter or Granola Bars
- Hire of Main Conference Suite (9.00am-5.00pm)
- Complimentary Hire Of Data Projector & Screen
- Complimentary Wi-fi
- Inclusive of Leather Blotter, Pens and Sweets
- Still and Sparkling Mineral Water

## BUSINESS SERVICES

Fax	<b>50p per sheet</b>
Photocopy	<b>From 20p per sheet</b>
Telephone Charges	<b>50p 1st unit, 30p thereafter</b>

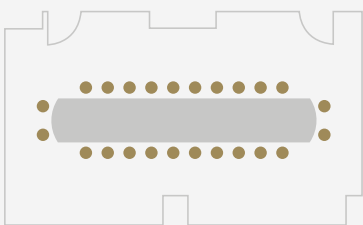
## AV EQUIPMENT

A comprehensive range of Production, Event Management Services, Exhibition & Audio Visual Equipment is available at the Hastings Grand Central Hotel, please ask for full details.

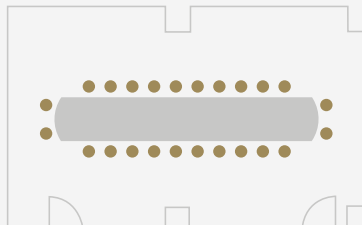
Beautifully simple. Simply beautiful.

# CONFERENCE AND BANQUETING ROOM INFORMATION

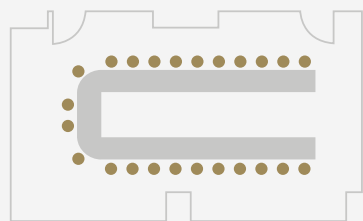
	Dimensions		Capacity				
	L (m)	W (m)	Theatre	Reception	Classroom	Boardroom	Banquet
Panorama Suite 2nd Floor	12.8	8.0	100	100	45		80
Farset 1st Floor	9.6	5.9	45	50	24	24	24
Blackstaff 1st Floor	9.6	6.1	45	50	24	24	24
Meeting Room 1	5.1	3.2	16	16	12	8	8
Meeting Room 2	4.7	3.2	16	16	12	8	8
Meeting Room 3	3.3	3.0	10	10	6	4	4



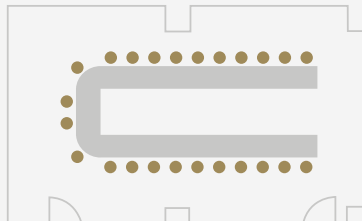
Farset  
Boardroom layout



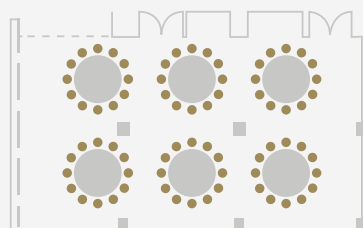
Blackstaff  
Boardroom layout



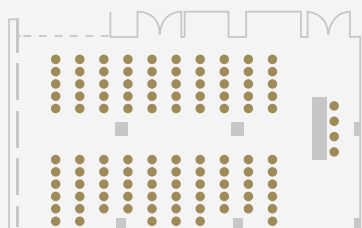
Farset  
U-shape layout



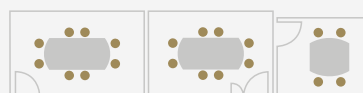
Blackstaff  
U-shape layout



Panorama Suite  
Banquet layout



Panorama Suite  
Theatre layout



Meeting Rooms 1, 2 & 3  
Boardroom layout



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