

CONFERENCE AND EVENTS







THE GRAND BALLROOM

ROOM	THE GRAND	GRAND 1 & 2	GRAND 3	PRE FUNCTION
THEATRE	900	340	480	-
BANQUET	680	190	240	100
COCKTAIL	900	340	480	120
CLASSROOM	390	144	144	-
U-SHAPE	-	-	-	-
CABARET	506	216	224	80
BOARDROOM	-	-	-	-
DIMENSIONS (M)	24.6 x 28.5	12.3 x 28.5	12.3 x 28.5	12.1 x 26
NATURAL LIGHT	Yes	No	Yes	Yes
AIR-CON	Yes	Yes	Yes	Yes



The Grand Ballroom is one of Belfast's largest dedicated conference and banqueting spaces, with capacity for 900 delegates or 680 dinner guests. This magnificent suite avails of HD digital projectors, audio, 3-phase power supply, ceiling mounts for lighting rigs and a $\!$

All our guests had a fabulous evening at the Magners-backed Belfast Telegraph Sports Awards! The meal was a real talking point and everyone agreed the food was excellent, of an extremely high standard and beautifully presented! The Belfast Telegraph Sports Awards Team



GREAT OAK CONFERENCE CENTRE

ROOM	MADRONA	HEMLOCK, BIRCH, LARCH	JUNIPER	BALSAM	COTTONWOOD	THE BOARD ROOM	SYNDICATE X 4
THEATRE	180	100	40	40	50	-	15
BANQUET	120	60	30	30	40	-	8
COCKTAIL	160	90	40	40	50	-	10
CLASSROOM	80	40	16	16	35	-	4
U-SHAPE	40	32	20	20	25	-	4
CABARET	80	48	24	24	32	-	8
BOARDROOM	38	32	15	15	20	12	8
DIMENSIONS (M)	11.5 x 15	7x11.5	6x7.5	6x8	6x10	6x7.5	3.5x4
NATURAL LIGHT	Yes	Yes	No	No	Yes	Yes	No
AIR-CON	Yes	Yes	Yes	Yes	Yes	Yes	No



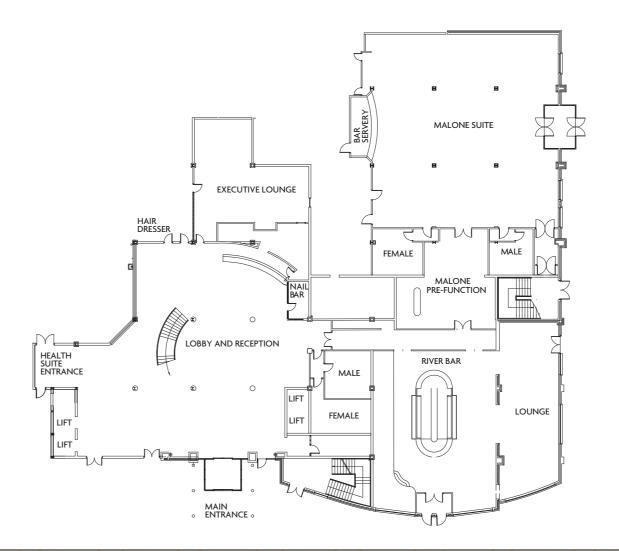
The Great Oak Conference Centre has 12 superb meeting and event rooms boasting the

The Great Oak provides a staffed reception desk to assist with delegate and client enquiries and also offers a luxury arrivals lounge with seating areas. Catering is available for every requirement from small meetings to conferences for up to 180 and banquets for 120.

As far as we are concerned, the Crowne Plaza Belfast is by far the best hotel in Northern Ireland for any event and we couldn't recommend it highly enough to other event organisers. Helen Beggs - 4 Square Media (NI) Ltd



THE MALONE SUITE



ROOM	MALONE SUITE	EXECUTIVE LOUNGE
THEATRE	200	-
BANQUET	180	-
COCKTAIL	180	30
CLASSROOM	60	-
U-SHAPE	-	-
CABARET	140	-
BOARDROOM	-	-
DIMENSIONS (M)	18.6 x 18	10.2 x 11.3 max
NATURAL LIGHT	Yes	No
AIR-CON	Yes	Yes



The Malone Suite accommodates up to 200 guests, with private bar facilities within the room, this stunning suite provides the perfect setting for a more intimate event. The Malone Suite has completed the addition of a beautiful new pre-function area provideing the perfect space for your guests or delegates to arrive and includes a feature lighting centrepiece with hand-blown glass, unique designer fittings, furnishings and a gorgeous shimmering cocktail bar. The suite also offers direct access to the garden, patio area.

We wanted to pass our thanks at the excellent performance of the team at the Crowne Plaza Belfast... Everyone in the industry was amazed at the Gala Ball Banquet and the high standard of service provided by the team on the night. Janice Gault, Chief Executive, Northern Ireland Hotels Federation



ROOM	GROUND FLOOR	1ST FLOOR
THEATRE	200	90
BANQUET	200	90
COCKTAIL	200	90
CLASSROOM	50	-
U-SHAPE	-	-
CABARET	130	50
BOARDROOM	-	-
DIMENSIONS (M)	-	-
NATURAL LIGHT	Yes	Yes
AIR-CON	Yes	Yes

Coach Education courses at the Crowne Plaza Belfast, Shaws Bridge. The Association was delighted with the organisational support, high quality service and excellent conference

DELEGATE RATES

DAY DELEGATE RATES (MINIMUM NUMBERS APPLY)

THE BOARDROOM

Includes Room Hire Unlimited Access to Tea and Coffee Facilities International and Regional Newspapers Selection of Soft Drinks Mini Chocolate Bars Plasma Screen Mini Fridge

SILVER

Hire of Meeting Room from 8am until 5pm Tea, Coffee and Fruit on Arrival Conference Stationery Still & Sparkling Bottled Water Data projector, Screen and 1 Flipchart Mid-morning Tea, Coffee & Danish Pastries Finger Buffet Afternoon Tea, Coffee & Biscuits

GOLD

Hire of Meeting Room from 8am until 5pm Tea, Coffee and Fruit on Arrival Conference Stationery Still & Sparkling Bottled Water Data projector, screen and 1 flipchart Mid-morning Tea, Coffee and Danish Pastries 1 Course Fork Buffet Lunch with Tea or Coffee Afternoon Tea, Coffee and Biscuits

PLATINUM

Hire of Meeting Room from 8am until 5pm Tea, Coffee and Fruit on Arrival Conference Stationery Still & Sparkling Bottled Water Data projector, screen and 1 flipchart Mid-morning Tea, Coffee and Danish Pastries 2 Course Fork Buffet Lunch with Tea or Coffee Afternoon Tea, Coffee and Biscuits

REFRESHMENTS

Freshly Brewed Tea, Coffee and Herbal Teas

FRESHLY BREWED TEA OR COFFEE WITH:

Biscuits Home Baked Shortbread Cookies Traybakes Signature Scones, Fresh Cream, Potted Jams

BEVERAGES

Selection of Soft Drinks Mineral Water – Still or Sparkling Jug of Freshly Squeezed Orange Juice Jug of Pressed Apple Juice Flask of Freshly Brewed Tea or Coffee (For 10) All Tea and Coffee is Thompsons Fresh Tea and Robert Roberts Coffee

DRINKS RECEPTIONS

Please ask server for details to complement your food

GOURMET CANAPE SELECTION

Please ask server for details to complement your food

TRADITIONAL ULSTER FRY

Causeway Prime Sausages Black Pudding from the Causeway Coast Mushrooms from Mckenna's Tyrone Roast Plum Tomato Hash Browns Bacon Belfast Potato Bread Choice of egg: Fried, Poached or Boiled Served with Toast, Preserves, Pressed Fresh Orange Juice, Tea and Coffee

GOURMET MINI BUFFET BREAKFAST

Sourdough Sausage Sliders, Tomato KetchupMaximum 150 peopleCrispy Smoked Bacon and Orange Marmalade SliderFresh Fruit Bamboo Skewers, Clandeboye Yogurt and Mint DipClandeboye Fruit Smoothies:-Banana and Honey-Raspberry and Mint-Mango and CoconutMini Muffin SelectionServed with Tea and Coffee

WORKING BREAKFAST

Fresh Fruit Bamboo Skewers Selection of Mini Danish and Scones Served with Tea and Coffee





FINGER BUFFET

SELECTION OF GOURMET DELI ROLLS

Served with Tea or Coffee Glenarm Smoked Salmon, Prawn Marie Rose and Cucumber Chicken Caesar, Hickory Bacon, Cos Lettuce, Parmesan, Caesar Mayonnaise Shaved Pastrami, Emmental Swiss Cheese and Onion Relish Creamed Goats Cheese, Grilled Red Pepper, Basil Pesto, Artisan Popcorn

FINGER SANDWICHES AND MINI WRAPS Served with Tea or Coffee

SOUP AND SANDWICH SELECTION

FINGER BUFFET Minimum 10 people Served with Tea or Coffee Selection of Gourmet Sandwiches Gourmet Sausage Roll Wild Mushroom, Leek and Feta Bouche Pastry Chicken Tikka Skewers Mini Tapas Bowls with Boilie Goats Cheese, Olives and Charred Peppers Tempura of King Prawns with Creole Salsa

ENHANCED FINGER BUFFET

Minimum 16 people Served with Tea or Coffee Additional Items to Finger Buffet: Smoked Salmon on Wheaten Bread with Dill Soured Cream Afternoon Tea-Style Petit Fours and Sweet Delights Served on Tiered Presentation Stands

FISH 'N' CHIP CONES AND MINI BURGERS

Served in Newspaper Cones, Lightly Battered Portavogie White Fish, Rustic Skin-on-Fries, Lemon Wedge and Tartar Sauce Chargrilled Beef and Chorizo Burger, Tomato Chilli Jam and Sliced Gherkin

FORK BUFFET

GUESTS CAN CHOOSE FROM A SELECTION OF FRESHLY PREPARED STARTERS, MAIN COURSES & DESSERTS Based on minimum numbers of 20 persons

STARTERS

Seasonal Homemade Soup, Home Baked Bread

Cajun Chicken Caesar Salad, Smoked Bacon Lardons, Crisp Cos Leaves, Grated Parmesan, Creamy Caesar Dressing

Indian Platter – Chicken Tikka, Onion Bhaji, Vegetable Samosa, Cucumber Riata Breaded Fivemiletown Brie, Cranberry and Port and Five Spice Chutney Roasted Red Pepper, Swiss Cheese, Olive, Italian Salad

MAINS

Chicken Dishes -

Thai Chicken and Coconut Curry, Tender Chicken Pieces Melted in Thai Spices, Lemon Grass and Tom Yum Kha Pasta

Wild Mushroom, Leek and Smoked Ham Casserole with Tarragon and

White Wine Cream

Tempura Chicken Szechuan, Lightly Battered Chicken Pieces with a Fiery Hot Sauce, Roast Mixed Peppers

Beef Dishes -

Black Pepper and Wild Mushroom Beef Stroganoff Finished with a Paprika Cream Malaysian Rendang Beef Curry, Tender Beef Slow Cooked Finished with Asian Spices and Coconut Cream

Pork Dishes -

Mourne Honey Baked Ham, Wild Leek and Wholegrain Mustard Cream Braised Pork a La Crème, Mild Dijon and Caper Sauce

From the Sea –

Seared Glenarm Salmon Fillet, Dill, Lemon and Chive Cream Baked Cod Fillet, Carlingford Mussel and Tomato Sauce Beer Battered Cod, Caper and Lemon Mayonnaise

Vegetarian options available on request

DESSERTS

White Chocolate and Passion Fruit Tart, Rich Baked Tart with a Sweet Butter Base, White Chocolate and Passion Fruit Puree

Malteser Cheesecake, Creamy Cheesecake set on a Biscuit Base, Crunchy Malteser and Chocolate Glaze

Trio of Chocolate Tart, White and Milk Chocolate Mousse, Ganache Lemon Meringue Pie, Sicilian Lemon Curd, Sweet Pastry and Crunchy Meringue Apple Tart Tatin, Layered and Baked with Cinnamon and Calvados, Served Warm with Vanilla Bean Custard

LUNCH

Course (Main Course)
Course (Main Course, Dessert)
Course (Starter, Main Course, Dessert)

For a more intimate & private setting all fork buffet lunches can be served in one of our private rooms. Private dining room hire charge starting from $\pounds 100.00$

DINNER

2 Course (Main Course, Starter or Dessert) 3 Course (Starter, Main Course, Dessert)

The above are served with Tea & Coffee

* Please note all fork buffet dinner menus are served in a private room Private room hire charges start from £100.00

Please ask Server For Details of Full List on Allergies



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