



**CULLODEN**  
ESTATE AND SPA

# CONFERENCING & EVENTS

**Standing on the wooded slopes of the Holywood hills on the outskirts of Belfast, overlooking Belfast Lough and the County Antrim coastline, is the magnificent Culloden Estate and Spa.**

This is Northern Ireland's most prestigious 5 star hotel. Originally built as a Palace for the Bishops of Down, the Culloden stands in 12 acres of beautiful secluded gardens and woodland. Palatial surroundings, fine antiques and the highest levels of personal service combine to give the Culloden a unique air of elegance.



[hastingshotels.com](http://hastingshotels.com)





# Conferencing & Events

## Location

- The hotel is only 6 miles from Belfast City Centre, on the A2 Bangor Road, just after Holywood. Access to transportation links is excellent.
- Belfast City Airport is 3 miles away and the International Airport is located 19 miles to the North of the City.
- Ferry terminal for Stena Line is very convenient – and within a 10 minute drive of the hotel.
- The Railway Station at Cultra, which links to Belfast Central Station, adjoins the hotel.

## Things to See and Do

- Titanic Belfast Exhibition and Titanic Exhibition at Cultra Folk and Transport Museum.
- Ulster Folk and Transport Museum, Cultra.
- Belfast City Centre – Shopping, theatre, museums, restaurants, and nightlife.
- Bustling town of Holywood, 1 mile.
- Bangor Marina – Sailing.
- Crawfordsburn Country Park.
- Clondeboye Estate (by prior arrangement).
- Royal Belfast, Blackwood and Clondeboye Golf Clubs nearby.
- SSE Entertainment Complex, Belfast.
- Off Road Driving, Equestrian, and other country activities (by prior arrangement).

## Corporate Away Days

Whether for corporate entertainment or team development, enjoy a morning, afternoon or full day on the Culloden Estate and Spa's grounds with your clients or work colleagues, taking part in activities ranging from archery, laser clay pigeon shooting and mini-highland games to target golf and It's a Knockout.

## Team Development

Enhance your conference or training seminar with our wide range of outdoor team development challenges, designed to challenge your team mentally and physically or let the Culloden help you organise your evening's entertainment with our themed selection which includes:

Race Nights, Millionaire Quiz Show, Casino Nights, Murder Mystery Dinners, and Themed Dinners.

## Facilities

- 98 deluxe bedrooms including 20 Suites.
- 7 flexible conference and banqueting suites, including the Highland Business Centre.
- Choice of award winning Mitre Restaurant or the informal Cultra Inn within the hotel grounds.
- Exclusive Spa, including hi-tech gym, swimming pool, jacuzzi, steam room, solarium, 2 quiet rooms and 8 treatment rooms.
- Heli-pad.
- Dedicated business reception area with secretarial services.

## Event Extras

- The Stuart Suite is located on the ground floor, one of the largest hotel conference suites in Northern Ireland, and the largest within the Belfast area, suitable for large conferences, exhibitions, banquets, fashion shows etc.
- Car launches.
- Fixed wooden dance floor and fixed stage in Stuart Suite, suitable for top table and podium.
- Private entrance to Stuart Suite directly from car park.
- Private bar and reception area for Stuart Suite.
- Full range of AV equipment available.

## 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.

## Local Produce



A taste of things to come

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

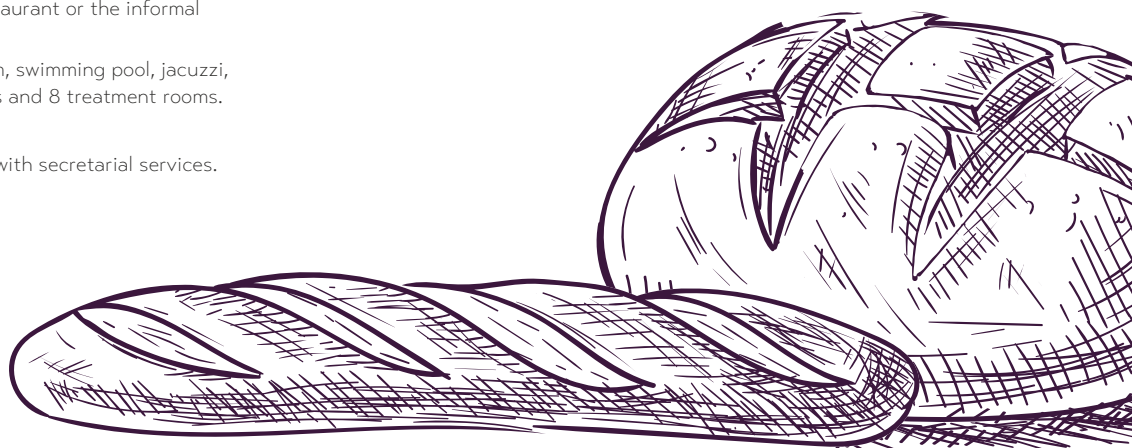
prepare and create the most delicious dishes in our kitchens.

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.





# Refreshments

## Champagne & Cocktail Receptions

The perfect welcome to any event.

### Sparkling Cocktail (with Prosecco)

£10 Per Glass

- Kir Royale (Blackcurrant Liqueur)
- Bucks Fizz (Fresh Orange Juice)
- Bellini (Peach Nectar)
- Black Velvet (Guinness)

### Culloden Cocktails

From £10 Per Glass

- Dressed Pimms (Pimms and Lemonade with Seasonal Fruits over Ice)
- Woo Woo (Vodka, Peach Schnapps, Fresh Lime Juice, Cranberry Juice)
- Blue Lagoon (Vodka, Blue Curaçao, Lemonade over Ice)
- Sangria (Red Wine, Cointreau, Red Vermouth, Brandy, Sugar, Soda Water, Lemonade, over Fruits and Ice)
- Sapphire Martini (Gin, Blue Curaçao)
- Punch - Hot or Cold (Alcoholic)
- Mulled Wine (an aromatic Winter warmer favourite)

Other Cocktails available on request

## Wine List

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

## Non Alcoholic

£8 Per Glass

- Shirley Temple (Grenadine and Lemonade)
- Culloden Classic (Orange, Pineapple, Grenadine, Lemonade)
- Lemon Refresher (Fresh Lemon Juice, Sugar Syrup and Sparkling Water)

- St. Clements (Orange and Lemon)

- Sparkling Apple Juice

£9 per bottle

- Mineral Water (Still and Sparkling 750ml Bottle)

£4.50 per bottle



# Enhance Your Working Day

## Breakfast Selection

Breakfast like a King... our range of breakfast menus for the early-bird meetings, which include Thompson's Finest Tea and Freshly Brewed Coffee.

### Belfast Breakfast £12

Choice of Clement's Egg, Honeybee Sausage or Grant's Bacon in a Brioche Roll.

### Continental Breakfast £16

Freshly baked Breads and Pastries, Fruit Juices or Smoothies, fresh Fruit Salad, Clandeboye Yoghurt with Fruit Compote, selection of Cereal, with Thompson's Tea or Freshly Brewed Coffee

### Full Irish Breakfast £25

Your choice of Clement's Eggs, Grant's Bacon, Honeybee Sausage, Tomato, Gracehill Black and White Puddings, Potato Bread, Soda Bread, Toast, Scuffins and Muffins and Breakfast Juices.

## Tea, Coffee and Treats Break

Thompson's Finest Tea and Freshly Brewed Coffee with:

- Mixed Mini Muffins £6  
(selection of Raspberry & White Chocolate, Blueberry, Chocolate)
- Selection of homemade Culloden Signature Traybakes £6
- Fruit Kebabs £8
- Freshly baked Scones £8  
(with Butter, Preserves and Fresh Cream)

## Refreshment Breaks

Ask for our specially designed refreshment breaks for your event.

### The Healthy Break £13

Clandeboye Yoghurt with poached Super Fruits, Energy Shots, zesty Muffins, Granola Bar, Fruit Smoohties with Herbal Fruit Tea.

### The Chocoholic Break £15

Enjoy a Cookie, Brownie and Frappuccino from your favourite Chocolate bar; your choice includes Mars, Snickers, Malteser, Crunchie and Milky Way. Served with selection of Herbal Tea, Thompson's Tea and Freshly Brewed Coffee.

### The Armagh Apple Break £15

Green Apple Smoothie, homemade Scone with Apple Compote and a whole Apple.

### The Berry Break £15

Homemade Shortbread, bowls of fresh country Berries, freshly baked Scones with Butter, Preserves and Fresh Cream.

### Patisserie Tea Break £20

Finger Sandwiches, freshly baked Scones, Butter, Preserves and Cream, Macarons, Lemon Meringue Tartlet, served with your choice of tea/coffee

### Chef McKnight's Chocolate & Cookie Jar Energy Break £15

Homemade Cookies, chilled Chocolate shot, assorted soft drinks, juices, mineral water, tea/coffee





# Canapés, Finger Buffets & Bowl Foods

## Canapés

### Minimum choice of three items

£10

- Mini Burgers with Culloden Relish
- Grilled County Antrim Chicken Satay with Peanut Sauce
- Thornhill Duck Confit with Plum Relish Tartlet
- Brandy Soaked Chargrilled Water Melon with Parma Ham
- Spiced Ardglass Crab with Coriander
- Salt and Chilli Portavogie Prawns
- Mini Fish and Chips
- Vegetable Spring Rolls with Plum Sauce
- Pear and Stilton

### Choice of 5 items

£15

- Deli Bread Sticks wrapped in Parma Ham
- Mini Yorkshire Puddings, Rare Carnbrooke Beef and Horseradish
- Ewing's Smoked Salmon with Lemon and Dill
- Goat's Cheese with Basil and Beetroot Jam
- Chicken Liver Parfait with Brandy Cream and a Sesame Crostini
- Tempura of Portavogie Prawn with Chilli Jam and Ketchup Manis
- Guacamole, Salsa and Crème Fraîche
- Crostini with whipped Stilton and Pecan Nut
- Sundried Tomato, Boilie Goats Cheese
- Olive Selection
- Spiced Crab and Coriander on Wheaten Bread
- Cherry Mozzarella, Basil and Tomato Brochettes
- Marinated Portavogie Prawn with Fennel and Five Spice
- Melon and Parma Ham Skewers
- Ewing's Smoked Salmon and Cream Cheese on Irish Wheaten Bread
- Selection of Mini Filled Tartlets: Pear & Stilton and Duck & Plum Relish
- Salt and Pepper Portavogie Prawns
- Spiced Mint Mourne Lamb Koftas
- Mini Vegetable Samosa with Sweet Chilli Dip

## Bowl Foods

£15

- Trio of Irish Seafood Pie
- Cottage Pie
- Shepherd's Pie
- Thai Monkfish Cheek Hot Pot
- Chicken, Vegetable or Beef Curry
- Pulled Ham Hock, Champ, Parsley Sauce
- Shin of Carnbrooke Beef Bourguignon
- Meatballs in a Spicy Tomato Sauce
- Mac 'n' Cheese
- Smoked Haddock, Spinach, Orzo Bake and Boiled Egg
- Traditional Irish Stew

## Finger Buffets

- Scampi and Chips, individually served in authentic newspaper cones £12
- Irish Soda Bread Mini Pizza, with a choice of toppings £7
- Mushroom and Black Truffle Oil
- Mozzarella and Sundried Tomato
- Olive, Chorizo and Rocket
- Filo Wrapped Prawns with a Chilli and Coriander Dipping Sauce £7
- Honeybee Cocktail Sausages £5
- Mini Onion Bhajis £5
- Mini Spring Rolls with Plum Sauce £5
- Vegetable Samosas with a Yoghurt and Coriander Dip £5
- Thompson's Finest Tea and Freshly Brewed Coffee £4



# Fork Buffets

## Carnbrooke Beef

- Chilli Con Carne, Tortilla Chips and Sour Cream
- Beef with Black Bean Sauce
- Beef Stroganoff
- Steak and Guinness Pie

## County Antrim Chicken

- Thai Chicken Curry
- Sweet and Sour Chicken, Cantonese Style
- Chicken Oriental Stir Fry
- Cumin and Pimento Chicken

## Begney Hill Pork

- Ham Glazed with English Mustard and Demerara Sugar

## Glenarm Fish

- Seafood Platter
- Seafood Pie with Cheddar and Wholegrain Mustard Mash
- Cajun Salmon with Curry Cream and Garden Peas

## Vegetarian

- Balsamic Baby Onion and Stilton Quiche
- Spinach and Ricotta Tortellini with Sundried Tomato and Basil Sauce
- Vegetarian Thai Curry

## Side Dishes

- Buttered Baby Potatoes with Chives
- Boiled Rice
- Moroccan Spiced Cous Cous
- Mini Jacket Potatoes with Garlic and Parsley Butter
- Roasted Root Vegetables
- Buttered Seasonal Garden Greens

## Desserts

- White Chocolate and Blueberry Cheesecake
- Lemon Meringue Pie
- Armagh Apple Crème Brûlée
- Strawberry and Dark Chocolate Meringue Nest
- Tarte au Citron
- Profiteroles with Praline Cream and Hot Belgium Chocolate Sauce
- Pear and Salted Caramel Gâteau
- Peach and Rosemary Panna Cotta

Your choice of 3 main courses including 1 vegetarian option £33, and with dessert £37.

Served with a choice of 2 sides, House Breads, Salads and Thompson's Finest Tea and Freshly Brewed Coffee.



# Buffet Menus

## Vicar's Choice

£50

Classic Caesar Salad with Aged Reggiano

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Honey, Dermera and Mustard Baked Ham with Minted Peaches

Supreme of Chicken in a Wild Mushroom, Chive and Shallot Cream

Onion and Stilton Cheese Tartlets with Tomato and Basil Vinaigrette

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Chef's Choice of Homemade Dessert

\*\*\*

Estate Blend Coffee and Thompson's Finest Tea

## Archbishop's Appetite

£70

Assiette of Appetisers - Chef's tasting plate of three mini appetisers

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Dressed 28 Day Dry Aged Sirloin of Carnbrooke Beef

Ham glazed with English Mustard and Demerara Sugar

Individual Onion and Cheese Tartlets with Tomato

and Basil Vinaigrette

Seafood Platter

Turkey Breast with a Cranberry Jus

Selection of Salads and Dressings and a basket of

Deli Rolls (Sesame, Poppy, Cheese and Plain)

Selection of Potatoes and Seasonal Vegetables

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Culloden Grand Assiette -

A plated selection of your favourite 3 desserts

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Culloden's Signature Irish Cheese Slate

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Estate Blend Coffee and Thompson's Finest Tea

and Petit Fours

Please note: You can mix and match and swap any of the courses to suit your taste and the menu will be re-priced accordingly.

## The Chairman's Grand Buffet

£80

Assiette of Seafood

- Smoked Salmon, Smoked Mackerel, Tiger Tail Prawn

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Choice of Soup

- Potato and Leek

- Hearty Cream of Vegetable

- White Onion, Cider and Thyme

- Cream of Celeriac and Truffle Oil

\*\*\*

Main Course Selection

- 28 Day Dry Aged Sirlion of Carnbrooke Beef

- Dressed County Antrim Turkey, Seasonal Stuffing, Honeybee Cocktail Sausages

- Leg of Lamb

- Ham glazed with English Mustard and Demerara Sugar

- Porcini Mushroom and Truffle Risotto

Selection of Potatoes and Seasonal Vegetables, Salads and Dressings, basket of Deli Rolls and Irwin's Wheaten Bread

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Choice of Dessert

- Rhubarb Crumble with Stem Ginger and Vanilla Custard

- Sticky Date Pudding with Salted Caramel Ice Cream

- Culloden Eton Mess

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Culloden's Signature Irish Cheese Slate

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Estate Blend Coffee and Thompson's Finest Tea

and Petit Fours

# A Taste of Northern Ireland

£70

## Appetiser

North Coast Smokehouse Hot Smoked Glenarm Organic Salmon with Celeriac Remoulade and Crispy Donaghadee Dulse

## Starter

Local Chicken Terrine with Comber Leek Jelly, Irwin's Nutty Krust, Broughter Gold Truffle Oil and baked Crawford's Granola

## Main

Carnbrooke Braised Short Rib of Beef, Puff Pastry Top with Smoked Abernethy Butter Mash, Caramelised Onions, Field Mushroom and Belfast Black Jus

## Dessert

"Northern" Irish Coffee

Coffee Panna Cotta with Vanilla Bushmill's Whiskey Cream, Brown Sugar Crumble and Culloden Signature Shortbread

## Thompson Family Tea or Freshly Brewed Coffee

Selection of Petit Fours

Blackthorn Fudge Handmade Traditional Butter Fudge and Bushmills Whiskey Fudge

Chocolate Manor Yellowman Chocolate Sphere

Orange and Shortcross Jelly



# À la Carte Menus

## Appetisers

£13

- Kearny Blue Cheese Salad, Crisp Gem Lettuce, Maple and Mustard Vinaigrette, Red Wine Poached Pear
- Smoked Thornhill Duck Breast, Asian Noodle Salad, Burnt Orange and Carrot Purée
- Ham Hock Terrine, Apricot Chutney, Pickled Onions and Gherkins
- Walter Ewings Smoked Salmon, Caper Berries, Red Onion, Lemon, Basil Pesto
- Chicken Liver Parfait, Cherry Gel, Onion Puree, Toasted Fruit Brioche
- Fivemiletown Goats Cheesecake, Granola, Roast Beets

## Soups

£10

- Served with a Culloden Signature Wheaten Scone
- Roasted Vine Tomato and Red Bell Pepper
  - Comber Leek and Potato
  - White Onion, Cider and Thyme
  - Butterbean and Bacon
  - Cream of Celeriac
  - Garden Pea and White Truffle
  - Mushroom and Mustard

## Sorbets

£6

- Daiquiri
- Smoked Strawberry Daiquiri
- Green Apple Schnapps
- Simply Pear
- Dark Chocolate and Shiraz
- Champagne
- Ginger Beer and Cracked Black Pepper
- Lemon Sorbet

## Entrées

### Fish

£26

- Paupiettes of Lemon Sole, Buttery Grapes, Chervil and Chive Beurre Blanc
- Pavé of Glenarm Salmon, Portavogie Prawn and Caper Butter
- Grilled Sea Bass Fillets, Confit Fennel, Tomato Fondue, Salsa Verdi

### Beef

Priced according to Beef cut

- Fillet of Irish Beef, Cracked Peppercorn and Bushmills Cream £36
- Mourne Shorthorn Sirloin of Beef, Yorkshire Pudding with Creamed Onion and Horseradish, Champ Potato £31
- Slow cooked Daube of Beef, Red Wine and Sweet Balsamic Glaze £29

### Poultry

£28

- Supreme of Chicken in a Wild Mushroom, Chive and Shallot Cream
- Seared Chicken Supreme, stuffed with Gracehill Black Pudding, Pancetta and Leek Cream
- Traditional Turkey, Ham, Sage and Rosemary Stuffing and Pan Jus
- Roast Duck Breast with Spicy Red Cabbage, Celeriac Purée and Port Wine Jus
- Chicken Supreme, Sundried Tomato Stuffing, Basil and Chilli Veloute

### Pork

£26

- Stuffed Irish Pork Fillet with Bramley Apple and Cinnamon Compote and Armagh Apple Cider Cream
- Grant Begney Hill Sugar Pit Pork Rack, Armagh Apple Sauce, Mustard Cream

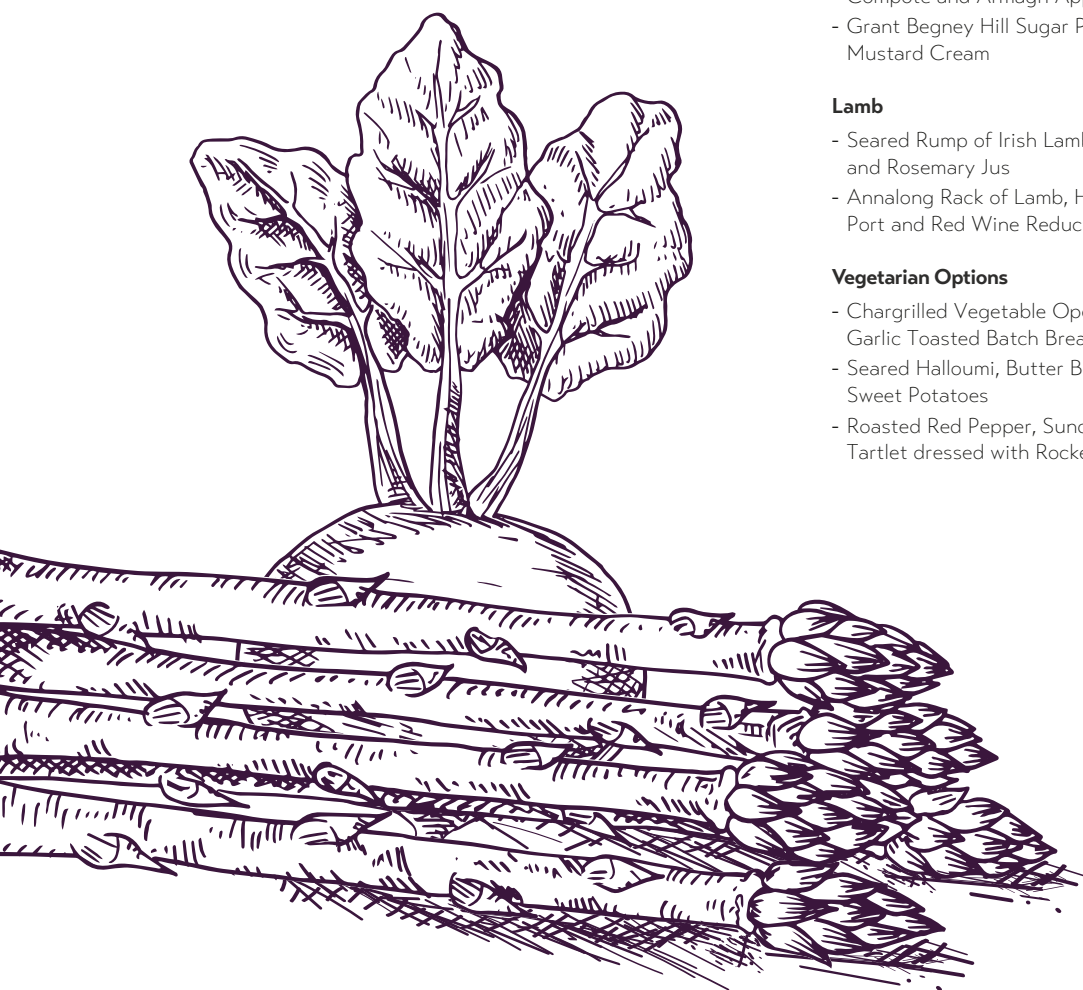
### Lamb

- Seared Rump of Irish Lamb, grilled Vegetables and Rosemary Jus £28
- Annalong Rack of Lamb, Herb Garden Crust, Port and Red Wine Reduction £30

### Vegetarian Options

£28

- Chargrilled Vegetable Open Ravioli, Chive and Butter Cream, Garlic Toasted Batch Bread
- Seared Halloumi, Butter Bean and Coconut Broth, Roasted Sweet Potatoes
- Roasted Red Pepper, Sundried Tomato and Goats Cheese Tartlet dressed with Rocket Leaves





# À la Carte Menus

## Sides

- Sea Salt and Cracked Black Pepper, New Boiled Potatoes
- Gratin Dauphinoise
- Traditional Champ
- Burnt Onion Mash
- Fondant Potato
- Honey Roast Parsnips
- Half Roast Confit of Carrot
- Baton Carrots and Coriander
- Sugar Snap Peas
- Fine Beans wrapped in Bacon
- Cauliflower Mornay
- Confit of Comber Roots

£3

## Desserts

### Parfait Selection

- A Rich Iced Soufflé with accompanying Sweet Temptations: Yellow Man, Iced Vanilla Bean Parfait, Raspberry, Baileys

### Roulade Selection

- A slice of light Vanilla Sponge rolled and filled with Pear and Salted Caramel, Chocolate and Raspberry, Raspberry and Mascarpone

### Brûlée Selection

- Classic Crème Brûlée, Raspberry, Strawberry, Armagh Apple & Cinnamon, Rhubarb

### Cheesecake Selection

- White Chocolate and Blueberry Cheesecake with Berry Compote
- Passion Fruit Cheesecake with a Mango Shot
- Toffee Apple Cheesecake
- Clandeboye Yogurt Cheesecake, Blackcurrant Gel, Meringue

£11

## Traditional Homemade Steamed Puddings

- Baked Apple and Cinnamon Crumble with Custard
- Sticky Toffee Pudding with Toffee Sauce
- Irwins Fruit Bread and Butter Pudding with Crème Anglaise

£11

Add a scoop of Glaslary Farm Ice Cream to any of the above desserts, you can choose from Chocolate Heaven, Strawberry Blonde, Yellow Man Honeycomb, Rhubarb and Ginger, Berry Berry Blueberry, Kilbeggan Whiskey and Vanilla Bean

## Assiette of Desserts

- Culloden Grand Trio  
Chef's tasting plate of three individual Mini Desserts
- Chocolate Symphony  
Chef's tasting plate of three individual Mini Chocolate Desserts

£15

## Other Culloden Favourites

- Raspberry and White Chocolate Cheesecake, Raspberry Purée, Dark Chocolate
- Armagh Apple Crème Brûlée, Amaretto Biscotti
- Pear Gateau, Warm Salted Caramel Sauce
- Passion Fruit Panna Cotta, Mango Gel, Sweet Crumb
- Trio of Tarte au Citron, Mini Lemon Meringue, Lemon Popping Candy Gelato

£10

Irish Cheese Slate

£15

Thompson's Finest Tea and Freshly Brewed Coffee with Petit Fours

£4



# Meeting Packages

## Platinum

### Day Delegate Package

- On arrival Tea/Coffee with Breakfast Brioche Rolls
- Mid-Morning Tea/Coffee and Scones with Fresh Cream and Jam
- Hot and Cold Fork Buffet
- Afternoon Tea/Coffee and Mini Muffins
- Flipchart, Pens and Screen
- Hire of Main Conference Suite (9.00am - 5.00pm)
- Inclusive of Leather Blotter, Pencils and Sweets
- Complimentary Hire of Data Projector
- Still and Sparkling Mineral Water

£65 per person

## Gold

### Day Delegate Package

- On arrival Tea/Coffee and Bacon Rolls
- Mid-Morning Tea/Coffee and Homemade Shortbread
- Lunch Options (Soup/Sandwiches)
- Afternoon Tea/Coffee and homemade Mini-Danish Pastries
- Flipchart, Pens and Screen
- Hire of Main Conference Suite (9.00am - 5.00pm)
- Inclusive of Leather Blotter, Pencils and Sweets
- Still and Sparkling Mineral Water

£50 per person

## Residential Gold

### Delegate Package

Gold Day Delegate Package - and in addition:

- Four Course Dinner
- Executive En-Suite Accommodation
- Full Irish Breakfast
- Use of Culloden Spa Health Club

from £220 per person sharing (based on twin/double)  
Single supplement (£80)

## ESPA Spa Conference Break Massages

To relax and revitalise your delegates, enjoy a chair massage of head, feet and shoulders during your conference breaks.



# Tariffs

## Room Hire

Set up and services  
(Per day for exhibition purposes)

- Stuart Suite	£4,500
- Hollywood Suite	£2,500

## For Private Dining/Drinks Reception

	All Day
- Stuart Suite and Lady Jane Tower	£1500
- Hollywood Suite	£1250
- Ailsa, Balmoral, Cameron and Lough View Suite	£300
- Drawing Room	£750

## Room Hire For meetings

	9am - 5pm	All Day
- Stuart Suite and Lady Jane Tower	£2,500	£3,000
- Hollywood Suite and Hollywood Reception	£1,500	£2,000
- Ailsa, Balmoral, Cameron and Lough View Suite	£300	£500



# Conference and Banqueting Room Information

Room	Stuart Suite	Stuart Suite Reception	Hollywood Suite	Hollywood Suite Reception	Drawing Room	Alisa Suite	Balmoral Suite	Cameron Suite	Lough View Suite	Lough View Suite
Floor	Ground	Ground	Lower	Lower	Ground	Mezz	Mezz	First	First	First
Type of Room	Conference Exhibition Banquet	Conference Exhibition Banquet	Conference Exhibition Banquet	Exhibition	Conference Exhibition Banquet	Conference Exhibition Banquet	Conference Exhibition Banquet	Conference Exhibition Banquet	Conference Exhibition	Conference Exhibition Banquet
Dimension of Total Area	3000 ft <sup>2</sup> / 298m <sup>2</sup>	1680ft <sup>2</sup> / 110m <sup>2</sup>	2400ft <sup>2</sup> / 47m <sup>2</sup>	576 ft <sup>2</sup> / 64m <sup>2</sup>	572 ft <sup>2</sup> / 56m <sup>2</sup>	540 ft <sup>2</sup> / 51m <sup>2</sup>	785 ft <sup>2</sup> / 73m <sup>2</sup>	540 ft <sup>2</sup> / 60m <sup>2</sup>	390 ft <sup>2</sup> / 43.4m <sup>2</sup>	552 ft <sup>2</sup> / 61.4m <sup>2</sup>
Length	60f / 19m	35ft / 11m	60f / 19m	24ft / 8m	26ft / 8m	24ft / 7.42m	33ft / 10m	20ft / 6.58m	15ft / 4.75m	21ft / 6.73m
Width	50ft / 15.7m	48ft / 10m	40ft / 13m	24ft / 8m	22ft / 7m	22.5ft / 6.9m	24ft / 7.4m	28ft / 9.13m	28ft / 9.13m	28ft / 9.13m
Height min/max	14-7ft / 4.4-5m	7-10ft / 2.4-3m	7.5-9ft / 2.9m	9.5ft / 29m	14.9ft / 4.5m	8ft / 2.45m	8ft / 2.45m	9.5ft / 2.9m	9.5ft / 2.9m	9.5ft / 2.9m
Maximum Capacities Theatre Style	800		200	30	40	40	50	45	30	45
U-Shape	100	50	70	14	16	12	25	20	8	25
Boardroom	100	60	70	20	20	18	30	25	14	25
Classroom	300	60	80	14	20	16	20	20	10	20
Cocktail/ Informal	2,000	200	300	50	50	40	55	50	35	50
Dinner - Rounds	590		170	24	40	30	50	40	N/A	40
Dinner Dance - Rounds	480		140	N/A	N/A	N/A	N/A	N/A	N/A	N/A
Blackout Possible	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes
Air Conditioning	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes
Built-in Screen	No	No	No	No	No	Yes	Yes	Yes	Yes	Yes
Dance Floor	Yes	No	Yes	No	No	No	No	No	No	No
Cabaret	350		80	N/A	24	N/A	30	24	N/A	30
Points to Note	Cloakroom Bar in Room Stage and Raised Area	Separated from Main Area by Curtain	Pillars in Room	Separated from corridor by curtains	Adjacent Reception Area. View over Lough	View over Lough. Open Fireplace	Wood Panelled View over Lough	View over Lough. Open Fireplace	View over Lough	View over Lough