



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.

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.

Facilities

- 102 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.

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.
- Clondeboyne Estate (by prior arrangement).
- Royal Belfast, Blackwood and Clondeboyne Golf Clubs nearby.
- Odyssey Entertainment Complex, Belfast.
- Off Road Driving, Equestrian, and other country activities (by prior arrangement).

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 ask for the manager.

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.

Wi-fi

Complimentary Wi-fi is available throughout the Culloden Estate and Spa.

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.



Refreshments

Champagne & Cocktail Receptions from £10

Sparkling Cocktail

(with Brut Sparkling Wine) £10 Per Glass

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

Culloden Cocktails

- 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

£6 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)
- Dressed Fruit Cup £12 per jug
- Freshly Squeezed Orange Juice £16 per jug
- Sparkling Apple Juice £8 per bottle
- Mineral Water (Still and Sparkling) £4 per bottle

Please note drinks prices are subject to change.

Please ask regarding any other requirements.



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 Bewley's Blended Coffee

Belfast Breakfast

Choice of Egg, Sausage or Bacon in a Belfast Bap

£10

Continental Breakfast

Croissants, assorted Pastries, selection of Jams and Marmalade, Orange and Grapefruit Juices

£18

Full Irish Breakfast

Your choice of Eggs, Bacon, Sausage, Tomato, Black and White Puddings, Potato Bread, Soda Bread, Toast, Croissants, assorted Pastries, Orange and Grapefruit Juices

£25

Tea, Coffee and Treats Break

Thompson's Finest Tea and Bewley's Blended Coffee with:

Mixed Mini Muffins

(selection of Raspberry and White Chocolate, Blueberry, Chocolate)

£6

Selection of homemade Traybakes

£6

Fruit Kebabs

£8

Freshly baked Scones

with Butter, Preserves and Fresh Cream

£8

Refreshment Breaks

Ask for our specially designed refreshment breaks for your event, which include Thompson's Finest Tea and Bewley's Blended Coffee.

The Healthy Break

Fruit Kebab, Cereal bar selection, Granola, Fruit and Yoghurt Parfait, Culloden Fruit Smoothie.

£13

The Chocoholic Break

Enjoy a Cookie, Brownie and Frappuccino from your favourite Chocolate bar, your choice includes Mars, Snickers, Malteser, Crunchie and Milky Way.

£15

The Armagh Apple Break

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

£15

The Berry Break

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

£15

The Traditional Break

Finger sandwiches with fillings of Smoked Salmon, Cucumber, Cream Cheese and Chive, and Egg Mayonnaise. Freshly baked Scones with Butter, Preserves and Fresh Cream. Assorted Pastries and treats.

£18



Finger Buffets

Canapés

£4 each

(minimum choice of three items)

- Mini Burgers with Relish
- Grilled Chicken Satay with Peanut Sauce
- Duck Confit with Plum Relish Tartlet
- Mini Pulled Pork Slider
- Brandy Soaked Chargrilled Water Melon with Parma Ham
- BBC - Bacon, Brie and Cranberry
- Mini Bagel of Smoked Salmon and Sour Cream
- Spiced Crab with Coriander
- Salt and Chilli Prawns
- Mini Fish and Chips
- Onion Bhaji
- Vegetable Spring Rolls with Plum Sauce
- Pear and Stilton

Sandwiches

Choose from White, Granary, Gluten Free Bread or Ciabatta, garnished with Tayto Mature Irish Cheddar and Sweet Onion Crisps

- Pastrami, Brie, Dill and Pickle £6
- Southwest Chicken and Chipotle Mayonnaise £6
- Smoked Salmon, Cream Cheese and Cucumber £8
- Belfast Ham, Irish Cheddar and Onion Relish £6
- Smoked Applewood Cheese and Pickle £6
- Open Prawn, Spicy Tomato Mayonnaise with Crisp Gem Lettuce £8

Add a **Soup** to your choice of sandwich from the following selection £10

- Wilsons of Armagh Potato and Leek
- Hearty Cream of Vegetable
- White Onion, Cider and Thyme
- Cream of Celeriac and Truffle Oil

Finger Buffets

- Scampi and Chips, individually served in authentic newspaper cones £12
- 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 Bewley's Blended Coffee £4



Fork Buffets

Your choice of 3 including 1 Vegetarian option £30,
add Dessert £35

Served with a choice of 2 sides, House Breads, Salads and
Thompson's Finest Tea and Bewley's Blended Coffee

Beef

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

Chicken

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

Pork

- Ham Glazed with English Mustard and Demerara Sugar

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 Gateau
- Peach and Rosemary Panna Cotta

Buffet Menus

Vicar's Choice

Classic Caesar Salad with Aged Reggiano

Basted 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

Chef's Choice of Dessert

Bewley's Blended Coffee and Thompson's Finest Tea

£45

Deacon's Delight

Your Choice of Soup from the À La Carte Selection

Basted Ham glazed with English Mustard and Demerara Sugar
Prime Roasted Sirloin of Irish Beef with
Mini Yorkshire Puddings
Turkey Breast and Cranberry Sauce

Chef's Selection of Seasonal Vegetables and Potatoes

Chef's Choice of Two Desserts

Bewley's Blended Coffee and Thompson's Finest Tea

£46

Bishop's Buffet

Seasonal Melon with Strawberry Bellini

Zesty Lemon Sorbet

Prime Roasted Carved Sirloin of Irish Beef
with Mini Yorkshire Puddings
Turkey Breast and Cranberry Sauce
Loin of Pork with Armagh Apple Stuffing & Crackling
Carved Givan's Ham glazed with English Mustard
and Demerara Sugar

Chef's selection of Seasonal Vegetables and Potatoes

Culloden Grand Assiette

Bewley's Blended Coffee and Thompson's Finest Tea
& Homemade Irish Fudge

£49

Archbishop's Appetite

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

Dressed 28 Day Dry Aged Sirloin of Irish 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

Culloden Grand Assiette

Culloden's Signature Irish Cheese Slate

Bewley's Blended Coffee and Thompson's Finest Tea
and Petit Fours

£65

The Chairman' Grand Buffet

Assiette of Seafood

- Smoked Salmon, Smoked Mackerel, Tiger Tail Prawn

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 Sirloin of Irish Beef
- Dressed 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

Choice of Dessert

- Rhubarb Crumble, Stem Ginger and Vanilla Custard
- Sticky Date Pudding with Salted Caramel Ice Cream
- Culloden Eton Mess

Culloden's Signature Irish Cheese Slate

Thompson's Finest Tea and Bewley's Blended Coffee
with Petit Fours

£70

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.



Inspirational Menu Ideas

For the ultimate private dining experience... choose from one of our menus designed by our award winning Executive Chef, Paul McKnight.

Cumberland

Cream of Vegetable Soup

Classic Chicken Parcel with Herb Stuffing
and wrapped in Irish Bacon
Market Vegetables and Potatoes

Zesty Lemon and Raspberry Tart

Bewley's Blended Coffee and Thompson's Finest Tea

Mitre

Oriental Style Chargrilled Chicken Salad
with Honey Chilli Dressing

Zesty Lemon Granita

Succulent rack of locally produced Pork with Crispy Crackling
served with Bramley Apple Compote
Market Vegetables and Potatoes

Individual Pear and Butterscotch Roulade
with a Sticky Butterscotch Sauce

Bewley's Blended Coffee and Thompson's Finest Tea

Palace

Fan of Melon with Strawberry Bellini

Cream of Leek and Potato Soup

Daube of Northern Irish Beef slow cooked in
a Red Wine Herb Jus
Market Vegetables and Potatoes

Traditional Culloden Pavlova

Bewley's Blended Coffee and Thompson's Finest Tea

Stuart

Mille Feuille of Smoked Salmon, Horseradish Butter,
Soft Boiled Egg and Potato Salad

Cream of Celeriac, Wild Mushroom and Truffle Oil

Daube of Northern Irish Beef, Slow Cooked in a Red Wine
& Herb Jus
Market Vegetables and Potatoes

Baked Apple and Cinammon Crumble with Crème Anglaise

Bewley's Blended Coffee and Thompsons Finest Tea
& 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.

All menus (with exception of the Gourmet Buffet menus) are served 'Platinum' style.



Inspirational Menu Ideas

Duchess

Amuse Bouche

Poached Darné of Glenarm Organic Salmon
with a Marie Rose Sauce

Goats Cheese, Basil and Pine Nut Parfait

Daube of Northern Irish Beef with Caramelised Onion Mash,
and Murphy's Jus
Market Vegetables and Potatoes

Toffee Apple Cheesecake

Bewley's Blended Coffee and Thompsons Finest Tea
& Homemade Yellow Man

Regal

Irish Smoked Salmon with Red Onion, Caper Berries and
a Muslin Wrapped Lemon

Cream of Celeriac, Wild Mushroom and Truffle Oil Soup

Red Berry Granita

28 Day Dry Aged Fillet of Beef with Crispy Onions
and Causeway Fondant Potato, Cracked Peppercorn
and Bushmill's Cream
Chef's Selection of Vegetables and Potatoes

Culloden Grand Finale

Bewley's Blended Coffee and Thompsons Finest Tea
& Petit Fours

Estate

Duck Salad with Noodle Salad

White Onion and Cider Soup

Apple Sorbet with Apple Crisp garnish

Rack of Irish Lamb, Buttery Scallion Mash,
Red Wine and Rosemary Jus
Market Vegetables and Potatoes

Chocolate Symphony - A Trio of Mini Chocolate Desserts

Bewley's Blended Coffee and Thompsons Finest Tea
& Petit Fours

Decadent

Amuse Bouche

Trio of Irish Seafood

Pressed Confit of Duck and Foie Gras Terrine

Acacia Honey and Parsnip Soup

Ginger Beer and Cracked Black Pepper Sorbet

Carved 28 Day Dry Aged Fillet of Beef, Crispy Onions,
Red Wine, Balsamic and Thyme Jus
Market Vegetables and Potatoes

Culloden Grand Dessert

Culloden Signature Irish Cheese Slate

Bewley's Blended Coffee and Thompsons 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.



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
- Irish Goats Curd, Baby Beets, Vegetable Crisps, Beetroot Meringues
- Walter Ewings Smoked Salmon, Caper Berries, Red Onion, Lemon, Basil Pesto
- Poached Northern Ireland Chicken, Green Apple Gel, Candied Walnuts, Braised Celery, Mixed Leaves

Soups

£10

- Roasted Vine Tomato and Red Bell Pepper
- Cream of Seasonal Vegetable
- White Onion, Cider and Thyme
- Potato and Parsley
- Broccoli and Blue Cheese
- Garden Pea and White Truffle

Sorbets

£6

- Daiquiri
- Green Apple and Vodka
- Simply Pear
- Dark Chocolate and Shiraz
- Champagne and Popping Candy
- Ginger Beer and Cracked Black Pepper

Entrées

Beef

Priced according to Beef cut

- Fillet of Irish Beef, Cracked Peppercorn and Bushmills Cream £36
- Slow Cooked Daube of Beef, Red Wine and Sweet Balsamic Glaze £31

- Sous Vide 28 day Dry Aged Sirloin of Beef, Braised Red Onion, Roast Jus £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, Pan Jus
- Roast Duck Breast with Spicy red Cabbage, Celeriac Purée and Port Wine Jus
- Honey Glazed Breast of Duck with a Caramelised Orange Jus
- Roasted Guinea Fowl, Cep Salt and Thyme Jus

Pork

£28

- Stuffed Irish Pork Fillet with Bramley Apple and Cinnamon Compote and Armagh Apple Cider Cream
- Roast Loin of Pork, Armagh Apple and Mustard Cream

Fish

£28

- 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

Lamb

- Daube of slow cooked Lamb, Red Wine and Rosemary Jus £28
- 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

£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 and Sundried Tomato Tartlet, Crispy Leeks, Rocket Leaves, Balsamic Vinaigrette



À la Carte Menus

Sides

£3

- 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
- Boxty – a traditional Irish potato cake made from finely grated and mashed potato, served crispy

Desserts

£11

Parfait Selection

- A rich frozen Soufflé/Mousse 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 Butterscotch, 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

Traditional Homemade Steamed Puddings

£12

- Baked Apple and Cinnamon Crumble with Custard
- Steamed Chocolate Pudding with Chocolate Sauce
- Sticky Toffee Pudding with Toffee Sauce
- Warm Gingerbread and Pear Pudding with Butterscotch Sauce
- Irwins Fruit Bread and Butter Pudding with Crème Anglaise

Add a scoop of Glashly 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

£15

- Culloden Grand Assiette
Chef's tasting plate of three individual mini desserts
- Chocolate Symphony
Chef's tating plate of three individual Mini Chocolate Desserts

Other Culloden Favourites

£10

- Raspberry and White Chocolate Cheesecake, Raspberry Purée, Dark Chocolate
- Armagh Apple Crème Brûlée, Amaretto Biscotti
- Pear and Butterscotch Gateaux, Warm Butterscotch Sauce
- Steamed Chocolate Sponge, Orange Ice-Cream, Dark Chocolate Sauce
- Passion Fruit Panna Cotta, Mango Gel, Sweet Crumb
- Trio of Tarte au Citron, Mini Lemon Meringue, Lemon Popping Candy Gelato

Irish Cheese Slate

£15

Thompson's Finest Tea and Bewley's Blended Coffee with Petit Fours

£4



Meeting Packages

Platinum

Day Delegate Package

- On arrival Tea/Coffee with Bacon Rolls and Fruit Kebabs
- Mid-Morning Tea/Coffee and Scones with Fresh Cream and Jam
- Lunch Options (Buffet Lunch / 2 Course Lunch / Boardroom Lunch)
- 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 + VAT

Residential Gold

Delegate Package

- Gold Day Delegate Package - and in addition:
- Four Course Dinner
- Superior En-Suite Accommodation
- Full Irish Breakfast
- Use of Culloden Spa Health Club

from £210 + VAT

Gold

Day Delegate Package

- On arrival Tea/Coffee and Bacon Rolls
- Mid-Morning Tea/Coffee and
- Homemade Shortbread
- Lunch Options (2 Course Fork Buffet Lunch / Boardroom Lunch or 2 Course Lunch)
- 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

£55 + VAT

Residential Platinum

Delegate Package

- Platinum Day Delegate Package - and in addition:
- Four Course Dinner - Selected from the banqueting menu or in Cultra Inn
- Superior En-Suite Accommodation
- Full Irish Breakfast
- Use of Culloden Spa Health Club and any 55 minute Spa treatment of your choice from the Spa portfolio

from £260 + VAT

Seasonal Options

- Valentines Week
Tea/Coffee and Heart-Shaped Shortbread
- Shrove Tuesday
Tea/Coffee and Mini-Pancakes
- Easter
Tea/Coffee and Hot Cross Buns and Mini-Eggs
- Halloween
Tea/Coffee and Mini Apple Pies and Toffee Apples
- Christmas
Tea/Coffee and Mince Pies

Spa

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



(Minimum numbers 10)



Tariffs

Accommodation

Superior Single	£200
Executive Single	£220
Superior Twin/Double	£260
Executive Twin/Double	£280
Junior Suites	£400
State Suites	£650
Palace Suite (one bedroom)	£1200
Palace Suite (two bedrooms)	£1500

Inclusive of VAT and use of the Spa

Full Irish Breakfast	£25
Continental Breakfast	£18

Conference Delegate Packages (Minimum numbers 10)

Platinum Day Delegate	£55 + VAT
Gold Day Delegate	£50 + VAT
Residential Rate	from £210 + VAT

Dinner included in Residential package may be selected from our Banqueting Menus to a £40 limit - additional courses may be added at an extra cost.

Room Hire

Set up and services (Per day for exhibition purposes)

Stuart Suite	£4,500
Cumberland Suite	£2,500

Room Hire

For meetings

		All Day 9am - 5pm
Stuart Suite and Lady Jane Tower	£2,500	£3,000
Cumberland Suite and Cumberland Reception	£1,500	£2,000
Ailsa, Balmoral, Cameron, Douglas, Erskine Suites and Fife	£350	£500

For Private Dining/ Drinks Reception

	All Day
Stuart Suite and Lady Jane Tower	£900
Cumberland Suite and Cumberland Reception	£700
Ailsa, Balmoral, Cameron, Douglas and Erskine Suites	£300
Drawing Room	£750



Conference and banqueting Room information

Room	Stuart Suite	Stuart Suite Reception	Cumberland Suite	Cumberland Suite Reception	Drawing Room	Alisa Suite	Balmoral Suite	Cameron Suite	Douglas Suite	Erskine 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 ft² / 298m²	1680ft² / 110m²	2400ft² / 47m²	576 ft² / 64m²	572 ft² / 56m²	540 ft² / 51m²	785 ft² / 73m²	540 ft² / 60m²	390 ft² / 43.4m²	552 ft² / 61.4m²
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	60	45	30	45
U-Shape	100	50	70	14	16	12	30	25	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
Natural Lighting	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes
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
BT Openzone	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes
Wheelchair access	Yes	Yes	Yes	Yes	Yes	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