



Conference, Meeting & Refreshment Menus.

Whether it's an executive breakfast, an all day meeting or a pre or post conference dinner, every care is taken to ensure that menus are exciting, seasonal and varied.

**To find the perfect package to meet your needs
call our Conference Team today on 028 9038 1111.**

Finger Buffet Selection

(only available to parties of 20 or more)

- Selection of sandwiches
- Prawns in filo pastry
- Vegetable spring rolls
- Battered mushrooms
- Vegetarian quiche
- Potato wedges
- Sausage rolls
- Assorted mini pizza
- Tandoori drumettes
- Chicken goujons
- Onion bhaji
- Chicken samosa
- Chinese spring rolls
- Fruit platter

Served with a selection of dips.
Tea & Coffee included.

**Selection of six
with Tea & Coffee included**

£9.25 per person

Fork Buffet Selection

(only available to parties of 20 or more)

- Thai sweet chilli chicken
- Beef stroganoff
- Chicken korma
- Sweet and sour pork
- Beef Lasagne
- Chicken in a creamy bacon and leek sauce
- Peppered beef
- Mushroom and spinach lasagne
- Baby vegetable and noodle stir-fry
- Lamb rogan josh
- Seafood tagliatelle

Served with rice, garlic bread, tossed salad and diced herb potatoes.

**Selection of two
with Tea & Coffee included**

**Main Course
£9.75 per person**

**Main Course & Dessert
£12.25 per person**

Canapé Menu

- Tomato crostini
- Smoked salmon and cream cheese
- Prawn Marie Rose
- Blue cheese and walnut
- Duck pâté with chutney
- Parma ham with melon
- Roast beef with horseradish
- Goats cheese with onion marmalade
- Smoked duck with berries
- Peppered chicken with smoked cheddar
- Grilled vegetables with pesto
- Mini Boursin with chutney
- Crab and avocado
- Quail's egg with sweet red onion
- Cajun pork with mango
- Welsh rarebit (served hot)
- Prawn and sesame toast (served hot)
- Petite crolines (served hot)

Selection of five

£6.25 per person

Coffee Breaks Tea & Coffee with...

Scones ~ £2.50 per person

Biscuits ~ £1.50 per person

Selection of sandwiches ~ £3.50 per person

Lite Bites Freshly made soup, a selection of sandwiches...

With tea & coffee ~ £5.45 per person

With a choice of pastries
or fruit platter and tea & coffee ~ £5.95 per person



Wellington Park Hotel
AT THE HEART OF THE CITY

Conference Menus.

Menu 1 ~ £23.95

Freshly prepared cream of vegetable soup

served with crunchy herb croutons
and a freshly baked bread roll

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Pan fried supreme of stuffed chicken

with a savoury apricot, smoked bacon
and a rich tarragon jus

Chef's panache of buttered market
fresh vegetables, traditional champ
and Chateau potatoes

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Fresh fruit pavlova

topped with fresh seasonal berries, fresh cream
and served with a fruit Coulis

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Tea & Coffee with mints

Menu 2 ~ £24.95

Chilled Honeydew melon

served with an exotic fruit compote
and fresh mango coulis

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Traditional slow roasted stuffed turkey & ham

Served with a savoury stuffing, chipolatas,
roast gravy and cranberry sauce

Chef's panache of buttered market
fresh vegetables, traditional champ
and Chateau potatoes

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Profiteroles filled with fresh cream

served with a rich, warm milk chocolate sauce

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Tea & Coffee with mints

Menu 3 ~ £26.95

Smoked chicken salad

Strips of lightly smoked chicken fillet
served with crisp mixed leaves and
Applewood cheese, drizzled with a
light grape and pine nut dressing

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Roast Sirloin of succulent prime, dry-aged Irish beef

accompanied by Yorkshire pudding
and a shallot & merlot sauce

Chef's panache of buttered market
fresh vegetables, traditional champ
and Chateau potatoes

* * * * *

Warm individual apple crumble

Served with fresh cream and
a warm egg custard or vanilla ice cream

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Tea & Coffee with mints

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needs call our Conference Team today on

028 9038 1111



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AT THE HEART OF THE CITY

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Conference Wine List.

White Wines

Chardonnay Semillon

Wild Coast, Australia £16.50

Ripe Chardonnay and Semillon grapes combine to give elegant citrus and soft vanilla aromas. The wine displays delicious, integrated, tropical fruit flavours typical of Australia's warm southern winelands.

Clasico Pinot Grigio

Graffina, San Juan, Argentina £15.00

An unusual exceptionally fine example of a Pinot Grigio from South America. Aromas of white flowers and superbly integrated with fresh peach and apricot flavours.

Marlborough Sauvignon Blanc

Montana Wine, New Zealand £17.50

New Zealand's #1 Sauvignon Blanc displays gooseberry and lemongrass aromas overlaid with tropical fruit notes. The lively flavours are reminiscent of fresh capsicum with hints of nectarine.

Bin 222 Chardonnay

Wyndham Estate, Australia £16.50

Quality aromatic, well balanced wine with delicious peach and gentle oak flavours from this famous New South Wales Estate.

Red Wines

Shiraz Cabernet

Wild Coast, Australia £16.50

A classic blend of Australia's best grape varieties. The intense aroma of spices, cherries, blackcurrants and green pepper combines well with the delicious fruity flavours you expect from this quality wine.

Merlot

Sutter Home, California £15.50

This smooth, velvety red wine combines the flavour of black cherry and plum with the aroma of tobacco and herbs.

Clasico Cabernet Sauvignon

Graffina, San Juan, Argentina £15.00

Attractive aromas of red berries, pepper and spice beautifully complement the flavours of chocolate, blackcurrant, plum and toast.

Rioja Crianza

Campo Viejo, Spain £17.50

Crafted from Tempranillo, Granacha and Mazuelo vines, this delicious soft and fruit driven Rioja displays bright garnet with purple and gold hues. This aged wine is smooth and long lasting.

Bin 555 Shiraz

Wyndham Estate Australia £16.50

One of the provinces favourite Shiraz. The wine displays ripe plum and pepper characters. The delicious berry fruit flavours enhanced by soft tannins.

Rosé

White Zinfandel

Sutter Home, California £15.50

America's favourite premium wine. This delightfully fruity, sweet blush wine has the aroma of fresh strawberries.

Sparkling & Champagne

Moët & Chandon

Brut Imperial, France £43.00

Distinctively dry and light. The best selling champagne in the world.

Veuve Clicquot Ponsardin

Brut France £55.00

Beautiful golden yellow colour reflects aromas of white fruits, vanilla and brioche. The well structured wine initially delivers freshness and forcefulness so typical of 'Yellow Label' with a symphony of fruit following on.

Cava Brut Reserva

Campo Viejo Spain £19.50

This fruit filled and exuberant Cava has been bottle fermented in the traditional way to ensure that a sparkle is added to every occasion. Enjoy the crisp freshness on your palate.

RiverRock Mineral Water

Still or Sparkling ~ 1Ltr £4.00

