



THE  SSE ARENA
BELFAST

2015/16
**HOSPITALITY
MENU**

ssearenabelfast.com



Introduction

Welcome to our Corporate Portfolio for the season 2015/2016.

We invite our guests, whether corporate or social, to enjoy the ultimate hospitality experience. Relax in a vibrant and comfortable suite, including a private bar and waiter service, an outdoor lounge area leading to a private smoking deck.

Our guest can avail of food and drinks before the show and then relax into your seat with outstanding views to experience the live entertainment.

This booklet contains all of our menus, pricing and booking form.

Our Hospitality Team will be able to guide you through your menu choice or assist with any queries you may have.

Enjoy the season!

Neil Walker

General Manager

For booking or enquires

 **028 9076 6070**

 **Lorraine.Casement@ssearenabelfast.com**

Canapés

£12.95 Per Person (Minimum Order for 6 Guests)

Please select any 5 from 7 options below:

Smoked Chicken & Cranberry Pinwheel

Sun Blushed Tomato, Basil & Goats Cheese Filo Crown

Wild Mushroom & Caramelised Red Onion Mascarpone Cheese Puff

Pepper Pastrami Rose & Horseradish Tartlet

Smoked Salmon & Crab Nori Seaweed Rolls, Sweet Chilli & Sticky Rice

Pâté de Champagne, on Toasted Focaccia, Plum Chutney

Sweet Chilli Pepper Belle, Charred Fennel Mini Barquette

Chargrilled Irish Black Pudding, fresh Tomato Chutney, Quails Egg, Toasted Soda Bread

Fork Buffet

Minimum Order for 6 Guests

Select One Main Course & One Dessert

Bangers & Mash Speciality Pork Sausage, Creamy Mashed Potato, Rich Balsamic & Red Onion Gravy, Bread Rolls	£9.95
Cottage Pie Peas Layonnaise, Twisted Rustic Loaf, Gravy,	£10.95
Beef Lasagne Crispy Salad, Homemade Coleslaw, Garlic Bread,	£12.95
Malaysian Chicken Curry Slow cooked with Coconut Milk, Lemongrass, Fresh Chilli, Garlic & Ginger, with Jasmine Thai Rice & Naan Bread	£12.95
Beef & Ale Pie Slow cooked in a rich Guinness & Balsamic sauce with Vegetables with a golden puff pastry crust, Roast Turned Potatoes & Garden Peas	£13.95
Oriental Chicken Chargrilled Breast of Chicken, on a bed of Stir-fried Vegetables, Soft Egg Noodles, Oyster Sauce	£15.95

To enhance the enjoyment of your experience, we recommend you avail of your preferred catering selection as early in the evening as possible.

Chef's Speciality Fork Buffet

Minimum Order for 6 Guests

Select one Main Course, One Side, One Bread & One Dessert

Chargrilled Irish Pork Chop With Cider Glaze, Sage and Wholegrain Mustard	£15.95
Butterflied Breast of Chicken Pan-Fried with Fennel and Tarragon in a Dry Sherry Cream	£15.95
Beef Stifado (Greek Beef Stew) Tender Beef, slow cooked in Red Wine, Passata, Borettane Onion, Nutmeg, Cinnamon, Baby Potato & Artichoke Heart	£16.95
Poached Fillet of Cod On a bed of Minted Pea & Herb Scented Rice	£16.95
Braised Beef Tender Slow Cooked Beef, Herb Stuffing, Red Wine & Thyme jus	£17.95

Sides - Select One

Herb Infused Rice
Saffron Rice
Spiced Rice – Bay Leaf, Cardamom, Onion, Cinnamon, Turmeric, Chicken Stock, Toasted Flaked Almonds
Rock Salt & Crack Blacked Pepper Roasted Turned Potatoes
Champ
Potato Gratin

Bread - Select One

Roasted Garlic Loaf
Guinness Wholegrain Loaf
Twisted Rustic Loaf
Bread Rolls

Desserts - Select One

Pear & Mandarin Gateau
Chocolate & Hazelnut Torte
Tartelette au Citron
Eton Mess
Profiteroles

To enhance the enjoyment of your experience, we recommend you avail of your preferred catering selection as early in the evening as possible.

Sharing Platters

(Minimum Order for 6 Guests)

<p>Build your own: Chilli Taco Homemade Ground Chilli Beef, Tortilla Chips, Sour Cream, Guacamole, Red Onion, Jalapenos, Mixed Leaves & Grated Cheddar</p>	£7.95
<p>Build your own: Hot Deli Sandwich Pulled Pork or Mexican Chicken Herb Scented Roll, Sour Cream, Guacamole, Red Onion, Jalapenos, Mixed Leaves & Grated Cheddar</p>	£7.95
<p>American Tailgate Platter Buffalo Hot Wings, Baby Rack BBQ Ribs, Beer Batter Onion Rings, Buttered Corn on the Cob & Homemade Slaw</p>	£9.95
<p>Classic Platter Cocktail Sausages with an Apricot glaze, Southern Fried Chicken Goujons, Homemade Sausage Rolls, Lightly Spiced Wedges, House Mayo</p>	£6.95
<p>Mezze Platter Mixed Olive Tapenade, Cured & Salted Meats, Olive Oil & Balsamic Dip Pots, Sun Dried Tomato Herb Oil, served with Crisp Breads</p>	£6.95
<p>Pretzel & Meat Platter Sliced Pastrami, Buffalo Mozzarella, Sun Dried Tomato Chutney, Olives, Rocket, Balsamic Dipping Pot, served with Freshly Baked Pretzels</p>	£6.95
<p>Irish Cheese Platter Selection of Irish Cheeses, Water Biscuits & Grapes</p>	£5.00

To enhance the enjoyment of your experience, we recommend you avail of your preferred catering selection as early in the evening as possible.

Bowl Menu

£9.95 - (Minimum Order 6 People)

Select one Starter, one Main and one Dessert

Starters - Select One

Char Grilled Chicken Breast, Crispy Bacon, Cos, Parmesan Shavings, Caesar Dressing

Buffalo Mozzarella, Beef Tomato, Olive, Red Onion, Rocket & Watercress, with a Balsamic Dressing

Crayfish Tails, Mango, Pineapple, Green Leaves, Fresh Mint

Main - Select One

Moroccan Chickpea & Butternut Squash Stew

Cod Goujons, Chips, Mushy Peas, Tartar Sauce

Beef Meatball, Marinara Sauce, Tagliatelle

Creamy Fish Pie, Piped Mash Potato top

Dessert - Select One

Fresh Dairy Cream Pastries

Profiteroles

Eton Mess

To enhance the enjoyment of your experience, we recommend you avail of your preferred catering selection as early in the evening as possible.

Bar Nibbles

Serves 6

Presentation Platter	£15.00
Olives	£5.00
Bread & Oils	£15.00
Mixed Nuts	£5.00
Nachos – Cheese Sauce, Salsa, Sour Cream, Jalapenos	£20.00
Tortilla Chips	£5.00

Kids Buffet

£7.95 Per Person

(All meals accompanied with an Orange Juice Drink or Bottled Water)

Option One

Popcorn Chicken
Cocktail Sausages
Mini Pizza
Potato Wedges

Option Two

Tomato & Pepperoni Pasta Bake
Garlic Bread
Corn on the Cob

Fresh Fruit Plate
Kids Ice Cream

To enhance the enjoyment of your experience, we recommend you avail of your preferred catering selection as early in the evening as possible.

Food Order Form

Please complete all relevant selections

Canapés

£12.95 per person (5 items) - Additional items charged at £2.55 per item per person

Tick 5 from this section

Chicken Pinwheel	<input type="checkbox"/>	Goats Cheese Crown	<input type="checkbox"/>	Mascarpone Cheese Puff	<input type="checkbox"/>
Pastrami Rose	<input type="checkbox"/>	Salmon & Carb Roll	<input type="checkbox"/>	Pâté de Champagne	<input type="checkbox"/>
Chilli Pepper Belle	<input type="checkbox"/>	Black Pudding & Quails Egg	<input type="checkbox"/>		

No of Persons _____ x **£12.95**

Total Cost: £_____

Fork Buffet Classics

Select One Main Course & One Dessert (per person)

Main

Bangers & Mash Menu	£9.95 x _____ people
Cottage Pie Menu	£10.95 x _____ people
Beef Lasagne Menu	£12.95 x _____ people
Malaysian Chicken Curry	£12.95 x _____ people
Oriental Chicken	£15.95 x _____ people

Dessert

Pear & Mandarin Gateau	x _____ people
Chocolate & Hazelnut Torte	x _____ people
Tartelette au Citron	x _____ people
Eton Mess	x _____ people
Profiteroles	x _____ people

Total Cost: £_____

Sharing Platter

(Minimum Order for 6 Guests)

BYO Chilli Taco	£7.95 x _____ people	Classic Platter	£6.95 x _____ people
BYO Deli Sandwich (Pulled Pork)		Mezze Platter	£6.95 x _____ people
Pulled Pork	£7.95 x _____ people	Pretzel & Meat Platter	£6.95 x _____ people
Mexican Chicken	£7.95 x _____ people	Cheese Platter	£5.00 x _____ people
American Tailgate Platter	£9.95 x _____ people		

Total Cost: £_____

Chef's Specialty Fork Buffet

Select One Main Course, One Side Dish, One Bread and One Dessert

Main

Chargrill Pork Chops	£15.95 x _____ people
Butterflied Chicken Breast	£15.95 x _____ people
Beef Stifado	£16.95 x _____ people
Poached Cod	£16.95 x _____ people
Braised Beef	£17.95 x _____ people

Side

Herb Infused Rice	x _____ people
Saffron Rice	x _____ people
Spiced Rice	x _____ people
Roast Turned Potatoes	x _____ people
Champ	x _____ people
Potato Gratin	x _____ people

Bread

Roasted Garlic Loaf	x _____ people
Guinness Wholegrain	x _____ people
Twisted Rustic Loaf	x _____ people
Bread Rolls	x _____ people

Dessert

Pear & Mandarin Gateau	x _____ people
Chocolate & Hazelnut Torte	x _____ people
Tartelette au Citron	x _____ people
Eton Mess	x _____ people
Profiteroles	x _____ people

Total Cost: £ _____

Bowl Menu

£9.95 Per Person - Select One Starter, One Main Course & One Dessert

Starter - One per person

Chicken Caesar	x _____ people
Buffalo Mozzarella	x _____ people
Crayfish Tail	x _____ people

Main Course - One per person

Moroccan Stew	x _____ people
Cod Goujons & Chips	x _____ people
Beef Meatball & Tagliatelle	x _____ people
Fish Pie	x _____ people

Dessert - One per person

Profiteroles	x _____ people
Eton Mess	x _____ people
Diary Cream Pastry	x _____ people

£9.95 x _____

Total Cost: £ _____

Bar Nibbles

Serves 6

Presentation Platter	£15 x _____	Mixed Nuts	£5 x _____
Olives	£5 x _____	Nachos	£20 x _____
Bread & Oils	£15 x _____	Tortilla Chips	£5 x _____

Total Cost: £_____

Kids Buffet

£7.95 per person - Choose One Main & One Dessert

Main - One per person

Option 1	x _____ people
Popcorn Chicken, Cocktail Sausages, Mini Pizza, Wedges	
Option 2	x _____ people
Pasta Bake, Garlic Bread, Corn on Cob	

Desert - One per person

Fresh Fruit Plate	x _____ people
Kids Ice Cream	x _____ people

Total Cost: £_____

Food Cost Summary

Canapé Cost	£ _____
Hot Fork Buffet Cost	£ _____
Bowl Platter Cost	£ _____
Sharing Platter Cost	£ _____
Kids Buffet Cost	£ _____
Bar Nibbles Cost	£ _____

Total Cost: £_____

Drinks Order Form

For Pre-Ordered Wines Only

Wine Selection

White Wine	Price	Quantity	Total
Santa Rita 120 Sauvignon Blanc	£17.95		
Brian McGuigan Signature Chardonnay	£17.95		
Villa Mura Pinot Grigio	£18.95		
The Crossings Marlborough Sauvignon Blanc	£23.50		
The Crossings Marlborough Pinot Gris	£25.50		
Albarino Rias Baixas, Marques de Caceres	£28.50		

Rose Wine	Price	Quantity	Total
Riptide White Zinfandel Rose	£17.95		

Red Wine	Price	Quantity	Total
Santa Rita 120 Merlot	£17.95		
Brian McGuigan Signature Shiraz	£17.95		
Dona Paula Los Cardos Malbec	£18.95		
Indomita Gran Reserva Cabernet Sauvignon	£22.95		
Branken Hill Pinot Noir	£24.95		
Marques De La Concordia Reserva	£28.95		

Sparkling Wine & Champagne	Price	Quantity	Total
Prosecco Spumante Veneto, Riondo	£24.50		
Riondo Pink Frizzante	£22.50		
Lanson Black Label Brut Champagne	£55.00		
Lanson Pink Label Rose Champagne	£65.00		
Bollinger Special Cuvee	£75.00		

Bar Selection

White Wine	Price	Quantity	Total
Jamesons Whiskey	£6.50		
Beefeater Gin	£6.50		
Absolut Vodka	£6.50		
Havana Club Rum	£6.50		
Jack Daniels Bourbon	£6.50		
Hennessy Cognac	£7.50		

Heinken Bottle	£4.40		
Sol	£4.50		
Murphys Draught Can	£4.50		
Bulmers Pint Bottle	£4.80		

WKD	£4.90		
Soft Drinks, Pepsi, 7UP etc (500ml)	£2.40		
Mixers, tonic, lemon (150ml)	£1.90		
Red bull	£2.60		

Suite Booking Form

Please complete all relevant sections.

Name of Event: _____
 Date of Event: _____ Arrival Time: _____
 Suite Holder: _____ Suite No. _____

Name on Booking: _____
 (must be confirmed 3 days before event)

Contact Number: _____ No. of Guests: _____

Email Address: _____

Menu Selections (tick all relevant)

Canapés	<input type="checkbox"/>	Fork Buffet	<input type="checkbox"/>	Sharing Platter	<input type="checkbox"/>
Bowl Menu	<input type="checkbox"/>	Bar Nibbles	<input type="checkbox"/>	Kids Menu	<input type="checkbox"/>

Additional Requests (please circle choice)

Drinks Reception	Yes / No	Waiter Service	Yes / No
		(£40 for dedicated waiter service)	

For allergen information please contact Lorriane Casement on 02890 766070. Thank you.

Payment Information

Method of Payment:

Cheque Credit Card On Account (leaseholders only)

Credit Card Details: (Visa or Mastercard Only)

Name on Card: _____

Card Number: _____ Security Code: _____

Expiry Date: ____ / ____ / ____ Signature: _____

Terms & Conditions

General

The placing of an order is regarded as an acceptance of the Terms and Conditions contained herein.

Credit facilities are provided at the Sole Discretion of the Company. We reserve the right at all times, without giving reason or notice to refuse or limit credit facilities.

Placing of Orders/Minimum Order

The person placing orders shall be deemed to be acting under the authority of the Company / organisation concerned. All orders must be accompanied by the name and address (Trading name if applicable) or title of Company or organisation liable for the charges and name of person placing the order. Failure to provide this information could result in the order being refused.

The latest date for orders to be placed is 3 working days before an event.

Cancellation

Orders cancelled before an event (other than by reason of the event being cancelled) will be subject to the following cancellation charges.

In excess of one full week before event – no charge

Up to 3 days before event – 75% charge

Less than 3 days before the event – 100% charge

Charge is defined as the number of persons stated on the Booking Form multiplied by the cost of the meal/service booked, i.e. 12 guests x £17.95 = £215.40.

No charge will be levied in respect of anticipated beverage sales, other than any beverages not normally stocked which have been specifically procured at the request of the Customer.

Payment Terms

Unless credit terms have been agreed with the company, all costs must be settled on the evening of the event by cash, credit card or other agreed means of guaranteed payment.

The Company shall be entitled to review or withdraw previously agreed credit terms at its sole discretion.

All credit invoices must be settled in full no later than 21 days from date of issue. Any dispute regarding an invoice must be brought to the Company's attention within 7 days from receipt of invoice. In the event of a dispute the original invoice must be paid in full and any agreed adjustment will be made by credit note or similar means.

The Company reserves the right to charge interest at the rate of 2.5% per month on all invoices not paid within the agreed payment terms. We reserve the right to charge all costs incurred in obtaining payment if invoices are not paid in accordance with these terms.

Force Majeure

The Company shall not be held liable for failure to deliver services as a consequence of Force Majeure.

Indemnity

The customer agrees to indemnify the Company against all costs charges claims expenses demands liabilities incurred as a result of the negligence willful default of the Customer or any of its guests whilst attending an event howsoever caused.