



Park Plaza

BELFAST

Park Plaza Belfast

Banqueting Selector

With the banqueting selector you can create your own menu to suit your needs and costs

You can build your menu up in a variety of different ways

The simple way, starter, main course (with vegetables and potatoes) and dessert followed by tea/coffee

And then build up – add a sorbet, or insert a soup course after the starter and then simply work to your own requirements or even arrange a personal consultation with our head chef who would be delighted to discuss, advise and help with any menu planning or problems

Please pick one option only from each heading

Soups & Sorbets

Traditional vegetable broth flavored with chicken stock
& served with crusty bread roll

Roasted tomato & garlic soup finished with basil pesto
served with fresh breads

Creamy broccoli & blue cheese soup
with black peppered croutons

Champagne sorbet

Starters

Iced chilled fan of melon
with a mixed berry compote & crème fraise

Sun dried tomato & pepper tarts
finished with a goats cheese & basil crust

Smoked salmon with cream cheese & chives
served with wheaten bread with tossed salad & balsamic syrup

Smoked chicken, feta cheese & black olives
tossed with mixed leaves & a creamy Italian dressing

Park Plaza Belfast,
Belfast International Airport
Belfast, Northern Ireland. BT29 4ZY

Tel: 028 9445 7000 Fax: 028 9442 3500

Email: reception@parkplazabelfast.com

www.parkplaza.com/belfastuk

(Valid 2008)



Park Plaza

BELFAST

Fish dishes

Pan roasted Irish salmon
napped with a chardonnay grape & dill cream reduction

Baked cod & tiger prawn parcels
masked with seafood bisque & finished with a dill pesto

Meat dishes

Roast loin of pork
stuffed with an apple & herb farce
napped with a calvados cream

Supreme of chicken
wrapped in a maple bacon slowly roasted & napped with a
shallot & herb cream

Half roast chicken
with stuffed bacon rolls & a herb gravy

Roast turkey & Irish ham
with sage stuffing coated with a rich pan gravy

Roast sirloin of beef
with a bordelaise sauce

Rack of lamb cooked au pont
coated with a herb & mustard crust
finished with a mint jus

Vegetarian Dishes

Mediterranean vegetable tartlet
finished with a grilled goats cheese & sun dried tomato pesto

Mixed pepper & leek roulade
finished with a mature cheese volute

Sauces for main courses can be inter-changed

Park Plaza Belfast,
Belfast International Airport
Belfast, Northern Ireland. BT29 4ZY

Tel: 028 9445 7000 Fax: 028 9442 3500

Email: reception@parkplazabelfast.com

www.parkplaza.com/belfastuk

(Valid 2008)



Park Plaza

BELFAST

Vegetables & Potatoes

Panache of mixed seasonal vegetables

Cauliflower

Broccoli florets

Baton carrots

Creamed potatoes

Champ potatoes

Roast potatoes

Dauphinoise potatoes

*All main dishes are served with a choice of two potatoes & two vegetables
excluding the panache of seasonal vegetables
(Note: Seasonal vegetables are subject to availability)*

Desserts

Meringue served with strawberries and sweetened
whipped cream and a wild berry coulis

Strawberry and clotted cream tart
served with a chantilly cream

Vanilla cheesecake
served with a compote of berries

Apple pie with fresh cream

Chocolate & mixed berry torte
accompanied with an orange coulis

A selection of Irish cheeses
with celery, apple, grapes & savory biscuits

Tea/Coffee to finish

Park Plaza Belfast,
Belfast International Airport
Belfast, Northern Ireland. BT29 4ZY

Tel: 028 9445 7000 Fax: 028 9442 3500

Email: reception@parkplazabelfast.com

www.parkplaza.com/belfastuk

(Valid 2008)



Park Plaza

BELFAST

WEDDING MEAL OPTION – CARVERY STYLE

(available for numbers of 60- 80 people only)

M E N U

STARTER:

Vegetable Broth, Dressed Salmon, Selection of Salads, Prawns Marie Rose, Selection of Finger Foods

-o0o-

MAIN COURSE:

(Choose 2 or 3 options for your main course as required)

Honey Glazed Gammon
Roast East Antrim Turkey
Slowly Roasted Sirloin of Beef
Fresh Glenarm Salmon in White Wine & Cream

VEGETABLES:

(Choose 2 vegetable dishes and 2 potato dishes as desired)

Cauliflower
Broccoli Florets
Baton Carrots
Roast parsnips

OR

Panache of mixed vegetables.

(Note: Seasonal vegetables are subject to availability)

Duchess Potatoes
Champ Potatoes
Roast Potatoes
Dauphinoise Potatoes

-o0o-

DESSERT:

(Choose 2 from the following as desired)

Meringue served with strawberries and sweetened
whipped cream and a wild berry coulis.

Strawberry & clotted cream Tart served with a Chantilly Cream.

Vanilla Cheesecake served with a Compote of Berries.

Apple Pie with Fresh Cream.

Chocolate Torte accompanied by an Orange Coulis.

-o0o-

Tea/Coffee to finish

-o0o-

Park Plaza Belfast,
Belfast International Airport
Belfast, Northern Ireland. BT29 4ZY

Tel: 028 9445 7000 Fax: 028 9442 3500

Email: reception@parkplazabelfast.com

www.parkplaza.com/belfastuk

(Valid 2008)



Park Plaza

BELFAST

Children's Menu

A choice of:

sausages, mash or chips

or

burger and chips

or

cheeseburger and chips

or

chicken fingers and chips

or

fish goujons and chips

served with a choice of either peas or baked beans

-o0o-

Followed by

Ice cream

-o0o-

A half portion of the adult meal can be supplied for children as an alternative to the above