



Love

ORGANISING YOUR WEDDING
AT THE EUROPA HOTEL

Love

A decorative flourish consisting of several stylized, swirling floral and scrollwork elements in a light teal color, positioned above the end of the word 'Love'.

For a unique, personal and unforgettable wedding, the Europa Hotel is the perfect venue. Each bride and groom can fulfill their dreams as to how they wish to celebrate their special day; from the ceremony, and the choice of banqueting suite, to the menu and the entertainment, we'll guide and advise you on everything from the planning stages right through to the big day itself. We'll offer you our undivided attention with the full support of our highly experienced Wedding Co-ordinators, a dedicated Banqueting Manager to co-ordinate events throughout the day and all in a setting of pure grandeur in one of the world's most famous hotels.

OUR COMPREHENSIVE WEDDING PACKAGE INCLUDES:

- Red carpet on arrival.
- Complimentary Sparkling Wine on arrival for the special couple.
- Complimentary Tea/Coffee and Homemade Shortbread for your guests on arrival.
- Personalised menu cards and printed guest lists.
- Table decorations to complement your colour scheme - ribbons, linen napkins and candles.
- Mouth-watering menus carefully compiled by our Executive Chef.
- Superb wine list to complement your chosen menu.
- Complimentary use of silver round, square or scroll cake stands and knife.
- Indoor Facilities for photographs
- Complimentary overnight accommodation in an Executive Suite for the newly weds at Europa.
Or if you wish, at one of the other five Hastings Hotels in Northern Ireland (subject to availability).
- Storage facility the night before and on the day of your wedding.
- Special accommodation rates for your guests.
- Banqueting Manager to co-ordinate the smooth running of your special day.
- Master of Ceremonies.
- Fully Licensed to hold Wedding Ceremonies in the Hotel - please ask for further details.
- Complimentary Table d'Hôte dinner for two on your first wedding anniversary in our Piano Bar Restaurant.

ROOM CHARGES



Room Hire for a Full Day, up until 1am, Thursday – Saturday:

- **Grand Ballroom** Fewer than 120 Guests: £700 More than 120 Guests: £500
(Separate sections of the Grand Ballroom will be used depending on number of guests)
- **Edinburgh Suite** £500 (Up to 120 guests)
- **Rotunda Suite** £300 (Up to 40 guests)
- **Dublin Suite** £300 (Up to 60 guests)

Wedding Receptions in the Rotunda and Dublin Suites do not include complimentary accommodation for the bride and groom, however, a preferential rate will be offered upon request.

Deposit for all Wedding Receptions: £600

Ask your wedding co-ordinator about specially reduced room hire rates on Sundays to Wednesdays.

DRINKS PACKAGES

Create your own drinks menu or choose from our convenient packages

Emerald - £9 per person (Non-Alcoholic)

On arrival:

Tea and Coffee with Home-made Traybakes

With your meal:

Still and Sparkling Mineral Water and Appletiser
throughout your wedding meal

For your Toast:

Appletiser in Champagne Flutes

Ruby - £16 per person

With your wedding meal:

Directors Red and White Wine

Two and a half glasses per person

For your toast:

Directors Brut Sparkling Wine

One glass per person

Still and Sparkling Mineral Water throughout
your wedding meal

Sapphire - £20 per person

On Arrival:

Directors Brut Sparkling Wine

One glass per person

With your wedding meal:

Directors Red and White Wine

Two and a half glasses per person

For your toast:

Directors Brut Sparkling Wine

One glass per person

Still and Sparkling Mineral Water on arrival and
throughout your wedding meal

Please note Wines may be
subject to change.

Diamond - £30 per person

On arrival:

Pannier Brut Champagne

One glass per person

With your wedding meal:

Santa Rita Gran Hacienda Cabernet Sauvignon

Santa Rita Gran Hacienda Sauvignon Blanc

Two and a half glasses per person

(or alternative wine upon request)

For your toast:

Pannier Brut Champagne

One glass per person

Still and Sparkling Mineral Water on arrival and
throughout your wedding meal

This package includes our magnificent
Champagne Fountain Display
for your wedding.



DRINKS RECEPTION



Alcoholic Drinks

Champagne Reception.....	From £10 per glass
Champagne Cocktails	
Framboise Royale (Raspberry Liqueur and Sparkling Wine)	£6 per glass
Bucks Fizz (with Sparkling Wine)	£6 per glass
Bucks Fizz (with Champagne)	£8 per glass
Punch - Hot or Cold (Alcoholic)	£5 per glass
Mulled Wine.....	£5 per glass
Directors' Red and White Wines	From £18 per bottle
Dressed Pimms (Pimms and Lemonade with Seasonal Fruits over Ice)	£6 per glass
Black Velvet (Guinness and Sparkling Wine)	£7 per glass

Non-Alcoholic

Fresh Orange, Apple or Pineapple Juice	£10 per jug
Punch	£3 per glass
Mineral Water (Still or Sparkling)	£4 per litre
Appletiser	£6 per bottle

Wine List

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

**All above prices are inclusive of VAT
Please note drink prices are subject to change**



BANQUETING MENU SELECTION

Appetisers

Compote of Melon with Wild Berries.....	£7
Roasted Vegetable Tartlet with Goats Cheese (V)	£7
Trio of Melon, Pineapple and Paw Paw with a Strawberry and Balsamic Coulis.....	£7
Traditional Leaves of Oak Smoked Salmon with Asparagus Spears, Capers and Lemon Oil.....	£8
Soda Bread Bruschetta with Marinated Vegetables (V).....	£7
Duck Parfait served with an Onion Chutney on Warm Brioche.....	£8
Spicy Cajun Chicken Salad with a Ginger Oil Dressing.....	£8
Plum Tomato and Buffalo Mozzarella Salad with a Warm Olive Roll (V).....	£7
Crab Ravioli with Crawfish Chive Cream.....	£8
Chicken and Mushroom Risotto with a Parsley Cream.....	£8

Soups

Cream of Leek and Potato.....	£5
Carrot and Corriander.....	£5
Roast Plum Tomato with Basil Oil.....	£5
Classic Minestrone, Tuscan style.....	£5
Vegetable Broth.....	£5
Cream of Butterbean with Chorizo Oil and Croûtons ..	£5
Cream of Chicken with Barley and Flat Leaf Parsley	£5
Mediterranean Vegetable.....	£5

Sorbets

Chef's Selection of Sorbets.....	£4
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Fish Dishes

Char-grilled Sea Bass with Saffron Mash and Pea Veloute.....	£10
Seared Red Mullet on a bed of Tagliatelle with a Leek and Roast Garlic Cream Sauce.....	£10

Main Courses

Fish

Poached Salmon with Celeriac Purée and a Caper and Chive Cream.....	£19
Paupiette of Lemon Sole with Prawn Mousse and Lobster Sauce.....	£20
Seared Fillet of Cod served with a warm Nicoise Salad, and a Rosemary and Lemon Butter Sauce.....	£19

Lamb

Roast Rack of Lamb, with a Mint and Brioche Crust, and a Rosemary and Redcurrant Sauce.....	£20
Noisettes of Lamb Marinated in Moroccan Spices, on a bed of Butterbean Mash with a Cardamom Jus.	£22
Stuffed Leg of Lamb, slow roasted, served on a bed of Champ with Garlic and Rosemary Jus.....	£18

Beef

Roasted Sirloin of Beef on a bed of Caramelised Onion Mash, served with a Merlot Jus.....	£21
Grilled Fillet of Irish Beef, with Boulangère Potatoes and Sauce Béarnaise.....	£25
Medallion of Beef marinated in Red Wine and Herbs, served on a bed of Parsnip Mash with a Shallot and Bacon Sauce.....	£23
Slow Braised Steak on a Turnip and Parsnip Mash, served with a Burnt Onion Sauce.....	£21

Pork

Honey and Hoi Sin marinated Pork Fillet, served with Savoy Cabbage Mash and an Oyster Jus.....	£19
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Chicken and Turkey

Roast Turkey with Baked Ham, Chipolatas, Savoury Stuffing and Cranberry Jus.....	£19
Char-grilled Escalope of Turkey with Spinach Tagliatelle and a Creamy Pancetta and Wild Mushroom Sauce.....	£19
Supreme of Chicken wrapped in Bacon and served with a Cranberry Jus.....	£19
Roasted Breast of Chicken with a White Wine Cream and Mushroom Sauce.....	£18
Tandoori Chicken on a bed of Spiced Basmati Rice served with a Marsala Sauce.....	£19



Duck & Venison

Confit of Duck with Roast Parsnips and Plum Jus on a bed of Spring Onion Mash.£17
Honey Glazed Duck with Cranberry Mash and Orange Jus£21
Venison Steak marinated in Red Wine served on a Roasted Potato Cake with a Gin and Juniper Jus.....£20

Vegetarian Dishes

£17

Chef's selection of Risottos including Wild Mushroom and Roast Pumpkin, Beetroot and Spinach and Mediterranean Vegetable
Braised Puy Lentils with Crème Fraîche Pitivier (puff pastry parcel)
Spinach, Feta Cheese and Wild Mushroom Strudel with Chive Cream
Three Cheese Ravioli
Rigatoni Pasta, with Fennel, Chervil and Leek Cream

Vegetables

£3

Sugar Snap Peas
French Beans
Mediterranean Vegetables in Pastry Case
Buttered Broccoli Florets
Crushed Root Vegetables
Roasted Carrots, Turnips, and Parsnips
Steamed Cabbage and Curly Kale with Sliced Shallots

Florets of Cauliflower with a Creamy Smoked Cheese Sauce
Baton Carrots with Corriander

Potatoes

£3

Champ, Roast, Gratin, Fondant, Parmentier, Sweet Potatoes, Duchesse Potatoes, Mashed Potatoes with Braised Savoy Cabbage.

Warm Desserts

£7

Deep Dish Apple Pie with Crème Anglaise
Steamed Chocolate Pudding with Chocolate Sauce
Sticky Toffee Pudding with Toffee Sauce
Warm Gingerbread and Pear Pudding with Butterscotch Sauce
Warm Pecan Tartlet with Vanilla Ice-cream

Assiette of Desserts

£9

Mini Chocolate Profiterole
Mini Strawberry Cheesecake
Mini Mixed Fruit Tartlet
Mini Banoffee Tartlet

Cold Desserts

£6

Peach and Amaretto Parfait with Mixed Fruit
Orange Mascarpone Mousse with Chocolate Sauce
Chefs selection of Cheesecake.
(Strawberry, Chocolate Orange, Tangy Lemon and Lime, Bailey's)
Zesty Lemon Tart with Crème Fraîche
Chef's Traditional Pavlova
Profiteroles with Praline Cream and Chocolate Sauce

To Complete your Banquet

Irish Cheese Selection£6
Platter for 10 people£50
Continental Cheese Selection£6
Platter for 10 people£50
Fudge£2
Petit Fours.....£3
Tea/Coffee.....£3



EVENING RECEPTION

Savoury Selection

Fish and Chips (individually wrapped in authentic newspaper) ...	£7
Carved Beef Subs with Crispy Onions	£7
Mini Beef Wellington.....	£5
Chicken Goujons with Lemon Mayonnaise.....	£4
Goujons of Sole with a Tartar Sauce	£4
Tempura Prawns with Sweet Chilli and Mango Sauce.....	£4
Chicken Teriyaki Buffalo Wings	£3
Assorted Finger Sandwiches/ Mini Wraps	£3
Honey Glazed Cocktail Sausages	£3
Vegetable Samosas with a Yoghurt and Corriander Dip	£2
Mini Onion Bhajis	£2
Mini Spring Rolls	£2
Mini Cones of Popcorn.....	£2
Spicy Potato Wedges	£2

Minimum Spend £10 per person

FINGER BUFFETS

Wrap Selection/Baguettes

Beef and Onion Marmalade with Lambs Lettuce
Chicken Tikka with Cos Lettuce
Cajun Vegetable Stir-Fry with Crème Fraîche
Confit of Duck with Cucumber, Spring Onion and Hoi Sin Sauce
Tiger Tail Prawns with Sweet Chilli Mayonnaise

£8 each per person

Selection of Nibbles

Cocktail Onions, Nachos, Bombay Mix, Stuffed Olives, Tortilla Chips, Cashew Nuts

Gourmet Sweet Delights

Brownie Bites	£2
Strawberry Tartlets	£2
Lemon Tartlets with Candied Lemon	£2
Profiteroles with Praline Cream	£2
Petit Raspberry and Almond Slices	£2
Chocolate Strawberries	£2
White Chocolate Friut Cups	£2
Homemade Traybakes	£2
Fruit Platter	£3

£2 per person



WEDDING ACCOMMODATION

A prestigious address, convenient location, superior service and a wide range of facilities, epitomise this landmark hotel, which comprises breathtaking luxury and sophistication in the heart of Belfast. Enter the warmth and luxury as the Europa Hotel takes comfort and hospitality to new levels of opulence and style. Each one of the 270 bedrooms is exquisitely furnished to the highest international standards for your comfort.

As part of our Wedding Package, we are delighted to offer complimentary overnight accommodation and breakfast for the Bride and Groom in an Executive Suite at the Europa Hotel or any other Hastings Hotel of your choice (subject to availability).

We can offer all your wedding guests preferential overnight accommodation rates. Please ask your wedding co-ordinator for further information.



YOUR WEDDING AGREEMENT

Please note all our booking conditions when planning your special day:

Accounts: A provisional booking may be held for FOURTEEN DAYS, after which time this booking may be released failing written confirmation and deposit payment.

Our standard deposit is £600 which is non-refundable / non-transferable.

FOURTEEN DAYS prior to your wedding day, we require full payment.

Minimum Numbers: Up to SEVEN DAYS prior to the date of your wedding, you have the option of reducing the numbers by up to a maximum of 10% without incurring a charge. Numbers can be increased, subject to agreement with the hotel, up to 48 hours before the date of your wedding.

Accommodation: Receptions using the Grand Ballroom or Edinburgh Suite are offered an inclusive storage facility for the bride and groom on the day of your wedding reception and also include a complimentary Executive Suite for the bride and groom, with full Irish Breakfast, or at a Hastings Hotel of your choice, subject to availability. Further accommodation can be reserved for family and guests at preferential rates. Accommodation is subject to availability and we would encourage reservations to be made as soon as possible to avoid disappointment.

Final Arrangements: Confirmation of final arrangements, including menus and all special requirements, must be confirmed to the hotel at least 14 DAYS prior to the date of your wedding.

Final Numbers: Final numbers should be given no later than 7 days prior to your wedding. This represents the numbers used in calculating your final account. Should you make significant changes to the programme or the expected number of guests the Hotel reserves the right to amend rates and /or facilities offered.

Amendments or Cancellations by The Hotel:

Should the hotel, for reasons BEYOND ITS CONTROL, need to make any amendments to your booking, we reserve the right to offer an alternative choice of facilities.

The hotel may cancel the booking if:

- (a) the booking might, in the opinion of the hotel, prejudice the reputation of the hotel; and
- (b) if scheduled payments are not received by the hotel by the agreed date.

Amendments or Cancellations by you:

In the unfortunate circumstances that you have to cancel or postpone your confirmed booking at any time prior to the event, the Hotel will make every effort to re-sell the date on your behalf. The Hotel's Cancellation Policy is 90% on contracted accommodation and room hire revenue, and 65% on the contracted food and beverage revenue. (Menu prices calculated from a minimum of £30 pp) Any cancellation or postponement should be advised to the management of the Hotel in the first instance verbally, followed by written confirmation.

Prices: Food prices are correct at the time of going to print, and are inclusive of VAT at the prevailing rate.

On the Day: Other events may occur on the same day, including the possibility of another wedding.

General: The hotel reserves the right to approve any external entertainment or activities which you have arranged, and cannot accept liability for any results on costs. The hotel will supply all food and beverages. The hotel will not be liable for any failure or delay in providing facilities service, food and beverages as a result of events outside its control.

YOUR WEDDING AGREEMENT

Client Statement:

I have read and understand the above, and enclose a deposit of £.....

Client Signed:.....

Printed:.....

Hotel Signed:

Printed:.....

Date of Wedding:

Place of Ceremony:.....

Time of Ceremony:

Number of Guests:

Name of Bride:.....

Name of Groom:

Contact Address:

.....

.....

Contact Tel Numbers:

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RECOMMENDED WEDDING SPECIALISTS ... OUR PERSONAL RECOMMENDATION TO YOU!

Organising your wedding day can be a stressful task with endless lists of things to do and people to see! To help you with the preparation for your wedding, please find below a list of our own personal recommendations of the most highly professional wedding specialists with an outstanding reputation for quality and professionalism.

Florists

floralearth

c/o Tim Kirkpatrick
Tel: 02890 666 690
www.floralearth.co.uk

Photography and Video

Ciaran O'Neill Photography

c/o Ciaran O'Neill, Lurgan and Belfast
Tel: 02838 344 100 and 02890 237 299
www.ciaranoneillphotography.com

Phil Smyth Photography

c/o Phil Smyth, Belfast
Tel: 02890 664071
www.phil@phil Smyth.com

Entertainment

CT Entertainment

Bands including The Untouchables,
This Way Up and many more...
Tel 02890 428 800
www.ctentertainment@ukgateway.net

Michael Magill Entertainments

Bands including The Chevys,
James Peake Xperience and many more...
Tel: 028417 73618 and 028417 52229
www.michaelmagillentertainments.com

Apollo Entertainment

Specialists in wedding disco entertainment
for all ages
c/o Terry Mob: 07885 851835
Tel: 028295 57004
www.apollo-entertainments.com

The James Huish Swing Band

You ain't seen nothing yet!
c/o James Huish Tel
Tel: 028 97560 192
www.jameshuish.co.uk

Wedding Cars

Oliver's Wedding Cars

Vintage Cars & Limousines
Tel: 02844 615 132 or 07855 313 231
www.oliversweddingcars.co.uk

ValueCabs Executive/ McCausland Chauffeur Services

Rolls Royce Phantom, S-Class
and E-Class Mercedes
Tel: 02890 66 00 99
www.valuecabs.co.uk/weddingcars

Chambers Coach Hire Limited

Executive Chauffeur Driven Hummer
and Chrysler Limousines
Tel: 028 867 48152
www.coachireland.com

Decor

The Theme Chair Company

c/o Fiona Maguire, Holywood
Tel: 02890 423 877
www.themechairs.co.uk

Bridalwear, Mother of the Bride and Well-Dressed Guests

Direct Dresses

Belfast & L/Derry
Tel: 02890 619 915 and 02871 366 200
www.directdresses.com

House of Elegance

c/o Eitheline Hanna,
Newcastle, Co. Down
Tel: 028437 26660
www.house-elegance.com

Beauty and Hen Days

The Spa at Culloden Estate and Spa

c/o Margaret McCallum
Tel: 02890 421 135
E-mail: thespa@cull.hastingshotels.com
www.hastingshotels.com

The Spa at Slieve Donard Estate and Spa

c/o Katie Steele
Tel: 028 43726166
E: thespa@sdh.hastingshotels.com
www.hastings.com

See section on Beauty-
ask about the Posh Pink Ladies
for the Ultimate Hen Days

Formal Wear Hire

Parsons and Parsons

Belfast
Tel: 02890 -325 717
For hire of all ladies and gents formal wear
www.parsonsandparsons.com

Jewellery

Fred J Malcolm Ltd

18 Chichester St & 641 Lisburn Road, Belfast
Tel: 02890 321 491 and 02890 662 666
www.fredjmalcolm.com

Stag & Hen Events

Team Challenge Company

Team Challenge House, PO Box 572, Belfast
Lots of ideas for hen & stag events!
Tel: 0845 / 601 4186
E-mail: events@teamchallenge-company.co.uk
www.teamchallenge-company.co.uk

Cultra Inn at the Culloden Estate and Spa

Hollywood
Tel: 02890 425 840
E: cultrainn@cull.hastingshotels.com

Percy French at the Slieve Donard Resort and Spa

Newcastle, County Down
Tel: 02843 723175
E: percyfrench@sdh.hastingshotels.com

Wedding Stationery

Ream Limited

c/o Ryan Quinn
Tel: 07980 314 685 or 02890 460 533
www.theream.co.uk

Wedding Cakes

Cakeworks

c/o Dawn Cameron
Tel: 02891 / 274768
www.cakeworks.co.uk