



SLIEVE
DONARD
RESORT AND SPA

CONFERENCING & EVENTS

**A luxury resort nestling at
the foot of the Mourne
Mountains and on Royals
County Down Golf Course.**

This lovingly maintained Victorian hotel stands in six acres of immaculate private grounds. A golden strand of beach borders one side while the mighty Royal County Down golf links frames the other.



hastingshotels.com



Conferencing & Events

Sensational Surroundings

Just 30 miles south of Belfast and 90 miles north of Dublin, the Slieve Donard Resort and Spa is perfect for touring and sightseeing. The Mountains of Mourne are on our doorstep and are a fantastic walking and climbing experience. Tollymore Forest Park, which is just a few minutes drive away, is simply breathtaking and Silent Valley, Castlewellan Country Park, Murlough Bay Nature Reserve are all nearby. Less than ten miles away lie the delights of Downpatrick, home to St Patrick's Visitor Centre and countless opportunities for horse riding, fishing, sailing, off-road driving, mountaineering and windsurfing. The hotel is also close to many of the key Game of Thrones film locations - including Winterfell Castle & Demesne - and the perfect base for Northern Ireland's many spectacular Game of Thrones tours.

Bespoke Business Facilities

The Slieve Donard Resort exudes luxury and style and has an extensive choice of banqueting and conferencing suites suitable for events of all sizes. The magnificent Grand Ballroom is one of the largest function suites in Northern Ireland and the Chandelier Room with its stunning views over the mountains is always a very popular choice with guests looking for a 'wow' factor.

We have vehicular access to the Grand Ballroom for car launches and Exhibitions, and a full range of presentation equipment.

Wi-fi

Complimentary Wi-fi is now available throughout the Slieve Donard Resort and Spa.

Facilities

- 180 bedrooms including 6 Suites.
- 9 flexible Conference and Banqueting Suites including the Centenary Centre.
- Choice of traditional Oak Restaurant or the more informal Lighthouse Lounge overlooking the sea and Mourne Mountains, or the Percy French Inn situated in the Resort grounds.
- Excellent venue for Residential Conferences.
- Business Centre with secretarial service.
- Helipad for several helicopters.
- Extensive grounds and beach.
- The Spa.

Access for all

Hastings Hotels understands that every customer has different needs and we aim to make our local 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
- Assistance Dogs welcome

Exquisite Eats

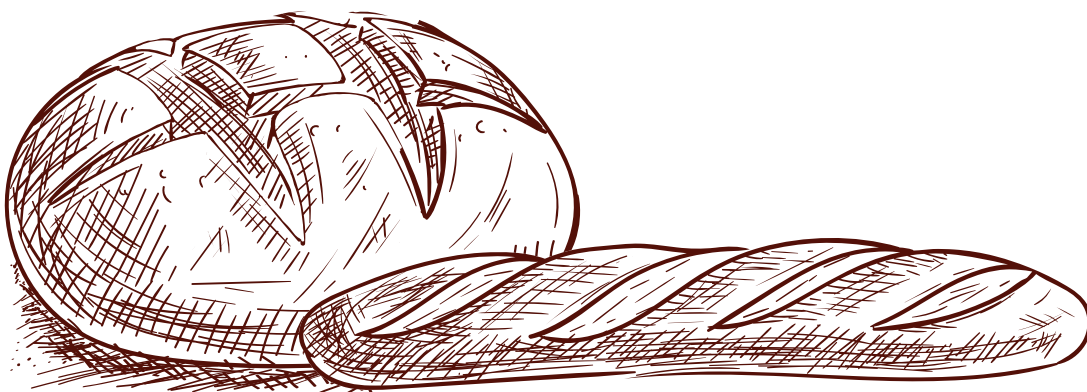
Guests can experience the finest culinary delights in all our restaurants, and our chefs pride themselves on using the finest fresh local seasonal produce to create an array of delicious menus. Breakfast, dinner and our famous Afternoon Tea and Sunday Lunch are served in the famous Oak Restaurant, with its charming beams and fabulous central fireplace. The hotel boasts an extensive range of dining and socialising options including, Chaplin's Bar and the Spa's Lighthouse Lounge. The Percy French Inn, complete with log fire, is a cosy informal bar and restaurant which lies within the resort - perfect for a tasty lunch or pint by the fireside.

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.



Refreshments & Drinks Receptions

No matter what the occasion, we have a range of refreshments to impress your guests

Thompson's Family Finest Tea and Resort Blended Coffee

price per person unless stated otherwise

Tea / Coffee	£4
- with Signature Traybakes	£6
- with Homemade Signature Scones	£6
- with Sandwiches	£8
- with Soup and Sandwiches	£12
- with Orange Juice	£8
- with Bacon Rolls	£8
- Clandeboye Yoghurt, Berry and Granola Pots	£6
- Mini Soda with Dry Cured Bacon or Honey Bee Sausages	£8
- Slow Proved Ham & Cheese Ciabatta Sandwiches	£8
- Muffins & Scuffins	£6
Fresh Fruit Platter (serves 4 people)	£18
Basket of Fruit (serves 4 people)	£12
Flask of Tea/Coffee (10 mugs per flask)	£20
- with Homemade Shortbread	£35

Themed Coffee Breaks

(Please book in advance)

- Healthy Break	£15
Granola Bar Yogurt, Fresh Fruit Smoothies, Resort Blended Coffee, Decaffeinated Coffee and a selection of Black, Green, White & Herbal Teas	
- Lemon Break	
Miniature Lemon & Raspberry Muffins, Buttermilk Scones with Lemon Curd & Clotted Cream, Citrus Lemon Tart, Citron Tea, Freshly Brewed Resort Blended Coffee, Decaffeinated Coffee and a selection of Black, Green, White & Herbal Teas	
- Apple Break	
Armagh Apples, Apple Galette with Light Puff Pastry, Light Sable Biscuit Crumble, Apple & Blackberry Frangipane topped with Toasted Apple Purée, Chilled Apple Juice, Apple Tea, Freshly Brewed Coffee, Decaffeinated Coffee and a selection of Black, Green, White & Herbal Teas	

Non-Alcoholic

from £5 per glass

- Mineral Water	£10 for 3 large bottles
Still / Sparkling bottled water	
- Sparkling Apple Juice	£8 per bottle

Beverages

- Jugs of Orange Cordial	£11
- Jug of Freshly Squeezed Orange	£15

Champagne Reception

from £12 per glass

Sparkling Cocktails

from £10 per glass

- Black Velvet	
A blend of Sparkling Wine topped with Guinness	
- Kir Royale	
Sparkling Wine laced with Crème de Cassis	
- Bucks Fizz	
A blend of Sparkling Wine mixed with a splash of Freshly Squeezed Orange Juice	

Slieve Donard Cocktails

- Piña Colada	
Captain Morgan's Rum, Fresh Cream, Pineapple Juice & Coconut Cream	
	£10
- Strawberry Daiquiri	
Captain Morgan's Rum, Finest Call Strawberry Purée & Fresh Lime	
	£10
- Ketel One Cosmopolitan	
Ketel One Vodka, Grand Marnier, Freshly Squeezed Lime & Cranberry Juice	
	£10
- Shortcross Bramble	
Shortcross Gin, Freshly Squeezed Lemon, Sugar Syrup & Chambard Black Raspberry Liqueur	
	£10
- Disaronno Sour	
Disaronno Amaretto Liqueur, Freshly Squeezed Lime Juice & Sugar Syrup	
	£10

Drivers' Choice

- Strawberry Mockery	
Strawberry Purée, Fresh Lime Juice, Simple Syrup & Cranberry Juice	
	£5
- Virgin Piña Colada	
Fresh Cream, Pineapple Juice & Coconut Cream	
	£5
- Chaplin's Seabreeze	
Cranberry Juice, Grapefruit Juice & Orange Juice	
	£5

Wine Reception

from £7 per glass

Choose from our Extensive Wine List to suit all tastes

Mulled Wine

£7 per glass

Our Special blend of Wine, Brandy, Demerara Sugar and Cinnamon



Finger Buffets & Lunch boxes

Create your own buffet menus from the following selection:

(Minimum spend is £15 per head)

- Fish and Chips (individually wrapped in newspaper cones)	£10
- Selection Mini Burger with Lettuce, Tomato & Pickle	£9
- Mini Chilli Beef or Chicken Pitta Pockets	£9
- Mini Chicken Club in slow Proved Ciabatti	£9
- Pulled Pork Broiche Slider	£7
- Pulled Beef Brisket	£7
- Assorted Finger Sandwiches & Wraps	£5
- Chicken Goujons with Lemon Mayonnaise	£4
- Chilli Meat Balls	£4
- Spiced Buttermilk Chicken	£4
- Honey Glazed Cocktail Sausages	£4
- Mini Carrot, Spelt and Courgette Beignet	£4
- Mini Spring Rolls	£4
- Mini Fish Cakes	£4
- Mini Prawn Cocktail	£4
- Lamb Kofta	£4
- Chorizo Arancini	£5
- Tandoori Chicken Skewers	£4
- Selection of Mini Quiches	£4
- Vegetable Samosas with a Yogurt and Coriander Dip	£4
- Mini Cones of Popcorn shrimp	£6
- Resort Blended Coffee and Thompson's Finest Tea	£4

Breakfast & Mid Morning £9

- Smoked Salmon on Scallion Potato Bread
- Mini Savoury Bread & Butter Pudding
- Mini Clements Free Range Egg Benedict on Potato Bread
- Sour Dough Toast with Crushed Avocado & Clements Free Range Poached Egg
- Scrambled Eggs & Smoked Salmon Muffin
- Portavogie Prawn & Chorizo Hash
- Bacon Soda Sliders with Brown Sauce
- Sausage Soda Sliders with Slieve Ketchup
- French Toast with Bacon & Maple Syrup
- French Toast with Berries, Mascarpone & Maple Syrup
- Pancakes, Bacon & Syrup
- Butter Shortbread

Afternoon Snacks £9

- Glazed Fruit Tart
- Salted Caramel Viennese
- Mini Black Forest Swiss Roll
- Mini Lemon Meringue Pie
- Warm Apple Pie Bites
- Donut Canapés with Raspberry Curd
- Scones
- Caramel Tarts
- Pavlova Pillow Bites
- Chocolate Éclairs

Canapé Selection £12

(Choose 3 from our selection below)

- Melon and Parma Ham
- Feta Cheese & Watermelon Salad
- Beef Carpaccio, Parmesan and Truffle Oil
- Fivemiletown Goats Cheese Cake, Red Onion Marmalade
- Duck Confit with Plum Relish
- Smoked Salmon with Cream Cheese and Chive
- Pear and Stilton on Wheaten Bread
- Kilkeel Landed Crab & Pink Grapefruit Rillet
- Wild Mushroom Arancini
- Pâté Maison
- Mini Poppadums, Tandoori Chicken, Mint & Chilli Chutney
- Smoked Salmon, Potato Bread Crouton, Dill & Horseradish Aioli
- Asian Prawn Cocktail Tartlet
- Mini Beef Wellington, Truffle Aioli
- Kearney Blue Cheese Rarebit Tartlet
- Mini Stuffed Potato with Smoked Salmon & Cream Cheese with Herbs
- Quail Egg Crostini with Celery Salt



Deli Style Sandwich and Salad Bar £16

- Selection of Crusty Ciabatta, Wraps & Buttermilk Rolls
- Chefs Selection of Cold Cuts & Fish, Salads & Dressings

Lunch Boxes

Bento Boxes

Fun & Different Lunches on the Go £18

- Tempura Seafood
- Asian Slaw
- Salt 'n' Chilli Chicken
- Spring Roll
- Aromatic Rice
- Mango & Passionfruit Posset

Street Food Style Bowls £18

- Tajine of Lamb & Roast Vegetable Cous Cous
- Tempura Local Seafood, Aromatic Rice, Mild Curry Sauce
- Noodle Box with Salt 'n' Chilli Chicken or Beef
- Chicken Curry Rice Bowl
- Sticky Boneless Pork Ribs, Red Cabbage & Apple Slaw
- Slow Cooked Beef & Green Pepper Hot Pot



Buffet Menus

Donard Gourmet Buffet

£28

- Chicken in a White Wine and Wholegrain Mustard Sauce
 - Aubergine and Pasta Bake
 - Baked Cod and Salmon
 - Pork, Apple and Cider Hot Pot
 - Tagine of Lamb
 - Ragu of Tomato and Tuscan Bean
 - Beef Bourguignon
 - Individual Pies - various fillings
 - Wild Mushroom, Leek and Truffle Rissotto
 - Peppered Irish Beef
 - Traditional Beef Lasagne
 - Sweet and Sour Chicken
 - Chicken Curry
 - Roasted Peppers with Sundried Tomatoes and Pasta with Spinach and Goats Cheese
 - Fisherman's Catch
- (Your Selection of any Two Dishes from above)

All served with Braised Rice, Potatoes,
Selection of Chef's Salads or Bread Selection

Resort Blended Coffee and Thompson's
Finest Tea with Mini Tray Bakes

Shimna Gourmet Buffet

£40

- Plated Starter
- ***
- Chicken in a White Wine and Wholegrain Mustard Sauce
 - Baked Cod and Salmon
 - Pork, Apple and Cider Hot Pot
 - Tagine of Lamb
 - Ragu of Tomato and Tuscan Bean
 - Beef Bourguignon
 - Individual Pies - various fillings
 - Wild Mushroom, Leek and Truffle Rissotto
 - Peppered Irish Beef
 - Traditional Beef Lasagne
 - Sweet and Sour Chicken
 - Chicken Curry
 - Fisherman's Catch
- (Your Selection of any Two Dishes from above)

All served with Braised Rice, Sauté Potatoes,
Baby Comber Boiled Potatoes, Selection of
Chef's Salads or Bread Selection

Chef's Choice of Dessert

Resort Blended Coffee and Thompson's
Finest Tea with Irish Fudge

Gala Gourmet Buffet

£55

Chef's Choice of Hors D'Oeuvres

- Delice of Glenarm Organic Salmon with a Lemongrass and Coriander infused Cream Sauce
- Hot Carved Roast Sirloin of Irish Beef served with Cracked Black Peppercorn and Bushmills Sauce
- Carved Turkey Breast with Seasonal Stuffing and Cranberry Sauce
- Clove Baked Grant's Gammon
- Fusilli Pasta with Wild Mushroom Cream, Truffle Oil & Parmesan
- Chef's selection of Seasonal Vegetables and Potatoes

Chef's Choice of Dessert or Trio of Mini Desserts

Resort Blended Coffee and Thompson's Finest Tea
with Irish Fudge



Gourmet Menus

Slieve Donard

£48

- Mourne Vegetable Soup
- Classic Chicken – A Parcel of Irish Chicken with Herb Stuffing Wrapped in Irish Bacon Market Vegetables and Potatoes
- Slieve Donard Traditional Pavlova
- Resort Blended Coffee and Thompson's Finest Tea

Slieve Lamagan

£55

- Duo of Melon, Strawberry & Champagne Syrup
- Cream of Potato & Leek Soup
- Roast Turkey and Honey Baked Ham with Traditional Trimmings and Cranberry Sauce Market Vegetables and Potatoes
- Profiteroles with Hot Chocolate Sauce
- Resort Blended Coffee and Thompson's Finest Tea

Slieve Martin

£55

- Cream of Broccoli and Irish Cheddar Soup
- Daube of Northern Irish Beef slow cooked in a Red Wine and Herb Jus Market Vegetables and Potatoes
- Baked Armagh Apple & Cinnamon Crème Brûlée
- Resort Blended Coffee and Thompson's Finest Tea

Slieve Binnion

£60

- Classic Caesar Salad, Sundried Tomatoes and Classic Caesar Dressing
- Cream of Parsnip, Rosemary & Garlic Soup
- Supreme of Irish Chicken resting on a bed of Creamed Cabbage & Bacon with a Wild Mushroom and Tarragon Cream
- Slieve Donard Trio of Mini Desserts
- Resort Blended Coffee and Thompson's Finest Tea

Slieve Coragh

£60

- Chicken Caesar Salad Smoked Bacon, Garlic & Parmesan Dressing
- Potato & Leek Soup
- Short Rib of Beef slow cooked with a Merlot Jus Market Vegetables and Potatoes
- Slieve Donard Trio of Mini Desserts
- Resort Blended Coffee and Thompson's Finest Tea

Slieve-Na-Broc

£70

- Begney Hill Ham Hock & Cabbage Terrine, Celeriac Remoulade & Pickled Onion
- Cream of White Onion, Cider & Thyme Soup
- 28 Day Dry Aged Prime Roast Sirloin of Irish Beef with Yorkshire Pudding, Market Vegetables and Potatoes
- Slieve Donard Trio of Mini Desserts
- Resort Blended Coffee and Thompson's Finest Tea with Homemade Fudge

Slieve Commedagh

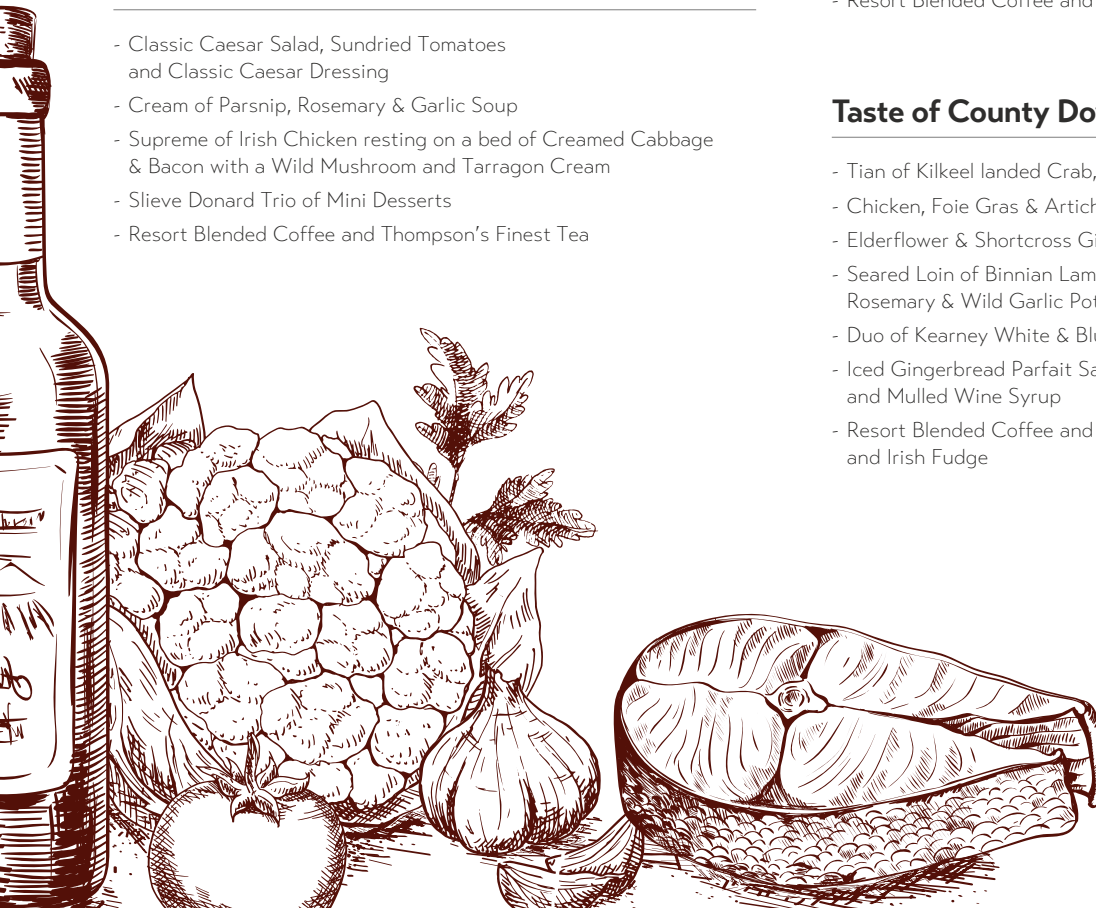
£75

- Mille Feuille of Smoked Salmon & Anchovy Butter with Buttermilk & Scallion Dressing
- Cream of Celeriac & Truffle Soup
- Zesty Lemon Sorbet
- Beef Wellington - Fillet of Beef with Liver Pâté, Bacon wrapped in Puffed Pastry
- Slieve Donard Trio of Mini Desserts
- Resort Blended Coffee and Thompson's Finest Tea & Petit Fours

Taste of County Down

£90

- Tian of Kilkeel landed Crab, Fennel & Apple
- Chicken, Foie Gras & Artichoke Terrine set in a Kilmegan Cider Jelly
- Elderflower & Shortcross Gin Sorbet
- Seared Loin of Binnian Lamb, Wilted Kale, Goats Cheese Curd, Rosemary & Wild Garlic Potato
- Duo of Kearney White & Blue Cheeses with Sloe Gin Jelly
- Iced Gingerbread Parfait Sandwich, Poached Pear, and Mulled Wine Syrup
- Resort Blended Coffee and Thompson's Finest Teas, Yellowman and Irish Fudge



À la Carte Menus

Appetisers

£13

Fish

- Smoked Cod Fishcake served with a Lemon Buerre Blanc
- Parcel of Smoked Salmon stuffed with a Light Seafood Mousse and a Lime Mayonnaise
- Tian of Prawn with Avacado on a Bed of Seasonal Leaves with a Bloody Mary Sauce
- Oak Smoked Salmon with Red Onion and Caper Balsamic Dressing

Chicken

- Terrine of Carnbrooke Chicken & Wild Mushroom with Truffle Cream
- Homemade Chicken Liver Parfait served with Homemade Chutney, Micro Salad and Sour Dough Toast
- Pressed Confit of Duck, Sunblushed Cranberries & Cranberry Chutney
- Smoked Chicken Caesar Salad, Sundried Tomatoes and Classic Caesar Dressing

Pork

- Begney Hill Ham Hock & Cabbage Terrine, Celeriac Remoulade

Fruit

- Duo of Melon with Strawberry and Mango Coulis
- Cantaloupe Melon, Parma Ham & Rocket

Vegetarian

- Salad of Artichoke, Asparagus & Sunblush Tomatoes with Shavings of Parmesan
- Salt Bake Beetroot, Feta Cheese & Pickled Onions
- Warm Goat's Cheese and Red Onion Tart with Toasted Pine Nuts and Basil Dressing
- Red Wine Poached Pear with Toasted Pecan Nuts and Stilton Bruschetta

Soup

£10

- Potato and Leek
- Roast Butternut Squash with Nutmeg
- Cream of Mourne Vegetable
- Lentil & Smoked Bacon
- Minestrone with Fresh Parmesan
- Spiced Parsnip and Ginger
- Carrot, Honey & Thyme
- Cream of Celeriac & Wild Mushroom
- Roast Pepper & Tomato
- White Onion, Cider & Thyme
- Green Pea & Truffle
- Tomato & Chorizo
- White Bean and Smoked Bacon

Assiette

£15

- Slieve Donard Trio of Hors D'Oeuvres

Sorbets

£6

- Champagne, Zesty Lemon, Pear, Green Apple

Main Courses

Beef

- Canon of Beef Fillet Marinated with Guinness, Garlic and Pearl Onion Jus
- Short Rib of Beef, Slow Cooked in a Red Wine and Herb Jus
- Roast Sirloin of Irish Beef with a Peppered Sauce, Crispy Onions and Yorkshire Pudding

Chicken

£28

- Supreme of Chicken stuffed with Black Pudding served with Pearl Barley Risotto
- Classic Chicken - Parcel of Chicken with Herb Stuffing wrapped in Irish Bacon
- Chicken served on a bed of Creamed Cabbage and served with a Wild Mushroom Cream
- Chicken, Creamed Leeks, Wild Mushrooms & Truffle Thyme Jus

Turkey

£27

- Traditional Roast Turkey and Ham served with a Fine Herb Stuffing and a Rich Pan Jus

Fish

As Fish Course £16
As Main Course £27

- Baked Fillet of Organic Salmon with Pea Purée and a White Wine Cream
- Roulade of Organic Salmon & Herb Butter, Roast Fennel and Pernod Cream
- Chargrilled Fillet of Hake, Chargrilled Vegetables and Tomato Pesto
- Loin of Smoked Cod, Comber Potato Bubble & Squeak, Seaweed Butter

Pork

£27

- Roast Stuffed Loin of Carnbrooke Pork served with an Apple and Apricot Sauce
- Slow Cooked Spiced Pork Belly with Cider Jus

Lamb

£27

- Roast Leg of Lamb studded with Rosemary & Garlic with a red Wine Jus
- Irish Lamb Shank, Slow Cooked in a Herb and Merlot Jus

Duck

£27

- Confit of local Duck Leg served on Red Cabbage, Puy Lentils infused with Thyme and a Red Currant Sauce

Vegetarian Main Course

£27

- Lentil, Tomato & Aubergine Hot Pot
- Leek, Smoked Garlic & Mushroom Tartlet
- Carrot & Courgette Beignet
- Celeriac, Wild Mushroom & Spinach Pithivier
- Roasted Mediterranean Vegetable Tarte Tatin with Pesto

The price of the Main Course includes two potato dishes and a vegetable dish from the list over leaf.



À la Carte Menus

Additional Vegetables

£3

(locally sourced in season)

- Confit Carrots scented with Honey
- Crushed Turnip with Chives
- Sugar Snap Peas sautéed with Garlic and Shallots
- Cauliflower with Cheddar Cheese Sauce
- Buttered Florets of Broccoli
- Crushed Carrot and Parsnip with Ground Black Pepper
- Courgettes with Tomato Concassé
- Green Beans wrapped in Bacon
- Braised Red Cabbage

Our fresh vegetables are subject to seasonal availability

Additional Potatoes

- Dauphinoise - Sliced Potatoes, cooked with Garlic Cream
- Potato & Black Pudding Terrine
- Champ - Ulster's Favourite Mashed Potato with Scallions, Butter and Cream
- Croquette - Cylinder Shaped Deep Fried Purée Potato
- Boxty - a traditional Irish Potato Cake made from finely grated and mashed Potato, served crispy
- Horseradish Mash
- Burnt Onion Mash

Desserts

£11

- Slieve Donard Traditional Pavlova
- Selection of Cheesecakes; Irish Liqueur, Raspberry or Strawberry
- Profiteroles with Praline Cream and a warm Belgian Chocolate Sauce
- Seasonal Fruit Salad served in a Tuille Basket
- Dark and White Chocolate Mousse
- Raspberry and Mascapone Trifle
- Lemon Meringue Pie with Zesty Coulis
- Zesty Lemon and Raspberry Tart
- Individual Black Forest Gateau
- Iced Yellowman Parfait
- Baked Vanilla Egg Custard Tartlet
- Salted Caramel & Chocolate Tartlet
- Crème Brûlée
- Pear & Caramel Gateau
- **Slieve Donard Trio of Mini Desserts**
£5 supplement

Traditional Homemade Steamed Puddings

£12

- Sticky Toffee Pudding and Butterscotch Sauce
- Bread and Butter Pudding Crème Anglaise
- Steamed Chocolate Pudding with Chocolate Sauce
- Baked Apple and Cinnamon Tartlet with Vanilla Ice-cream
- Gingerbread & Pear Pudding with Butterscotch Sauce
- White Chocolate & Raspberry Waffle Pudding

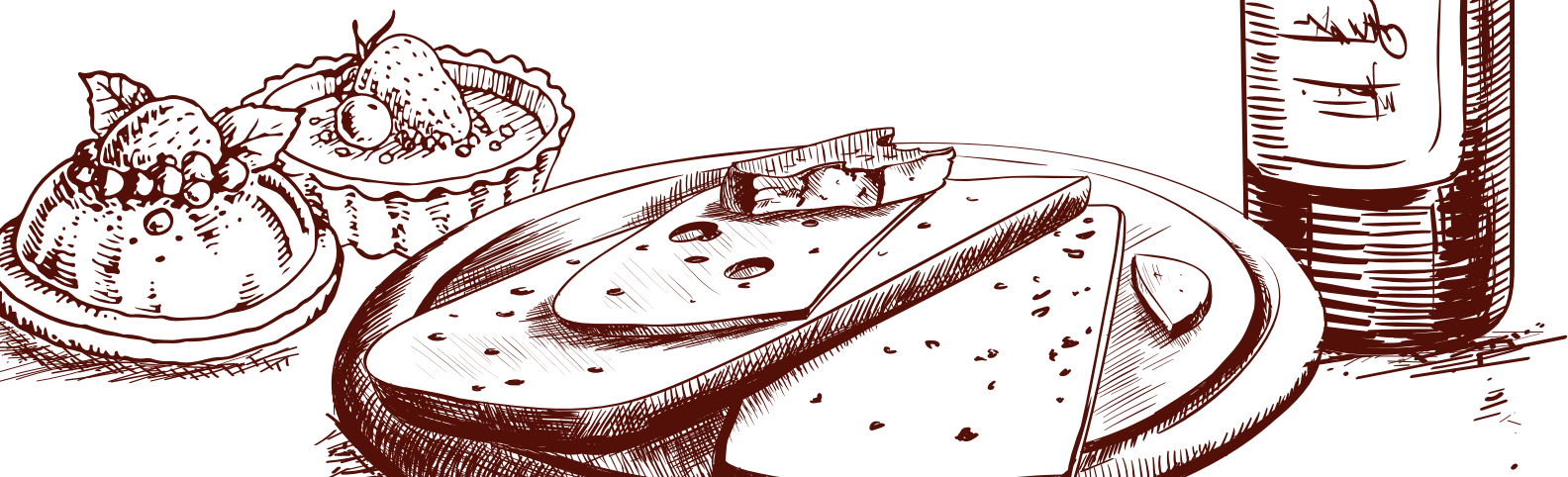
Add a scoop of Glasyr Farm Ice Cream to any of the above desserts

£3

Choose from Vanilla, Yellow Man, Kilbeggan Whiskey, Chocolate Heaven, Strawberry Blonde, or Berry Berry Blueberry

To complete your banquet

- Slieve Signature Irish Cheese Slate £10
- Resort Blended Coffee and Thompson's Finest Tea £6
accompanied with one of the following:
 - Yellow Man
 - Mints
 - Selection of Mini Traybakes
 - Petit Fours
 - Irish Fudge
 - Strawberry Marshmallows



Meeting Packages

Platinum Day Delegate Package

- Arrival Tea and Coffee with Bacon Rolls and Seasonal Fruit Platter
- Mid Morning Tea and Coffee with Signature Traybakes
- Lunch in the Oak Restaurant
- Afternoon Tea and Coffee with Signature Traybakes and Seasonal Fruit Platter
- Complimentary Day Pass to The Spa Active Floor
- Still and Sparkling Water

Gold Day Delegate Package

- Arrival Tea and Coffee with Homemade Shortbread
- Mid Morning Tea and Coffee with Homemade Scones
- Lunch in the Oak Restaurant
- Afternoon Tea and Coffee with Signature Traybakes
- Complimentary Day Pass to The Spa Active Floor
- Still and Sparkling Water

Silver Day Delegate Package

- Mid Morning Tea and Coffee with Signature Traybakes
- Lunch in the Oak Restaurant
- Afternoon Tea and Coffee with Signature Traybakes
- Complimentary Day Pass to The Spa Active Floor
- Still and Sparkling Water

See Breakfast, Mid-Morning and Afternoon Snacks for ideas to enhance your working day (In the finger buffet section).

24 Hour Delegate Package (based on the Gold Package)

8 Hour Delegate Package with:

- Superior Single Accommodation with Traditional Irish Breakfast
- Sumptuous 3 course À la Carte Dinner in Oak Restaurant
- Complimentary Day Pass to The Spa Active Floor

There will be a separate charge for any conference rooms required in addition to the main meeting room included in delegate packages.

Business Services

Fax Service from £3; Photocopy from 20p; Telephone Charges 50p for the 1st Unit, 30p for each subsequent unit.

Audio/Visual Equipment

A comprehensive range of audio visual equipment is available at the Slieve Donard Resort and Spa. Please ask for further details.

All our above packages include hire of main conference facility (9am-5pm), flipchart, pens, pencils, screen, individual blotter and mints

Seaview Five Star Spa

The Spa at Slieve Donard rivals any other Spa in Europe today. Designed in conjunction with ESPA, the world's leading Spa company, the Spa is situated over two floors, with stunning views across the Irish sea and the Mourne Mountains. The Active Floor on the ground level incorporates a magnificent 20 metre Swimming Pool and Vitality Pool, which enjoy the amazing views of the coastline, along with a range of heat experiences and a high tech Fitness Studio. An extensive range of Spa therapies are available in one of the 16 luxurious treatment rooms on the first floor, using the ESPA product range.

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



Room Information

	The Grand Ballroom	Chandelier Room	Annesley Room	Drawing Room	Brunel Lounge
Dimensions					
Total Area	513m ²	280.6m ²	119.6m ²	52m ²	130m ²
Room Size	27x19m	23x12.2m	12.2x9.8m	10.4x5m	N/A
Room Height	3.7m	4.6m	5m	2.8m	3.6m to 6.4m
Entrance Width	-	-	-	-	N/A
Meetings					
Theatre Style	900	200	80	-	30
Boardroom	70	50	40	-	15
Classroom	300	80	40	-	-
Conference / Reception					
Banquet	460	140	70	10	40
Reception	900	300	100	25	100
Dinner Dance / Dining / Formal					
Dinner Round	460	160	70	-	-
Dinner Dance Round	400	140	60	-	-
Features					
Natural Lighting	Yes	Yes	No	Yes	Yes
Blackout	Yes	Yes	Yes	Yes	Yes
Air Conditioning	Yes	Yes	Yes	Yes	Yes
Wheelchair Access	Yes	Yes	Yes	Yes	Yes
Built-in Screen	Yes	No	Yes	Yes	No
Telephone Point	Yes	Yes	Yes	Yes	Yes

	Centenary 1	Centenary 2	Centenary 3	Centenary 4	Centenary 5	Centenary 6
Dimensions						
Total Area	27.5m ²	44.5m ²	33.6m ²	44.5m ²	35.2m ²	44.5m ²
Room Size	5.5x5m	7.3x6.1m	5.5x6.1m	7.3x6.1m	6.4x5.5m	7.3x6.1m
Room Height	3.6m	3.6m	3.6m	3.6m	3.6m	3.6m
Meetings						
Theatre Style	20	40	30	40	-	40
Boardroom	12	20	18	20	-	20
Classroom	12	15	12	15	-	15
Features						
Natural Lighting	Yes	Yes	Yes		Yes	Yes
Blackout	Yes	Yes	Yes	Yes		Yes
Air Conditioning	Yes	Yes	Yes	Yes		Yes
Wheelchair Access	Yes	Yes	Yes	Yes		Yes
Built-in Screen	Yes	Yes	Yes	Yes		Yes
Telephone Point	Yes	Yes	Yes	Yes		Yes