

Refreshments & Buffet Menu's

Tea, Coffee & Scones with Jam & Fresh Cream	£4.95pp
Tea, Coffee & Shortbread	£4.00pp
Tea, Coffee & Traybakes	£4.25pp
Tea, Coffee & Biscuits	£4.00pp
Breakfast – Sausage or Bacon Bread Rolls with Tea/Coffee or Orange <i>Herbal Teas available on request</i>	£6.50pp

Buffet A

Assorted Sandwich Selection, Tea & Coffee	£6.95pp
Soup & Sandwich Selection, Tea & Coffee	£9.25pp
Fresh Fruit Platter (Minimum 10 persons)	£3.25pp

Buffet B

£9.95pp

Choice of 4 Items from the following selection:

Assorted Sandwiches	Sausage Rolls	Cocktail Sausages	Vol au Vents
Chicken Bites	Mini Quiche	Big Chips & Dips	Mini Fish Cakes
Thai Green Chicken Kebab Sticks			
Tea & Coffee			

3 Course Carvery Lunch

£16.50pp

(Carvery served in private room, minimum 40 delegates)

Choice of 1 Roast & 2 Savoury Dishes from the following selection served with Chef's Vegetable & Potato selection

ROASTS

Silverside of Beef	Roast Antrim Turkey
Baked Ballymoney Ham	Roast Leg of Pork
Roast Leg of Lamb	

All roasts served with trimmings and Chef's vegetable & potato selection

SAVOURY DISHES

Beef or Pork Stroganoff	Chilli Beef
Lasagne	Beef & Guinness Pie
Chicken Korma	Chicken & Broccoli Pasta Bake
Chilli Chicken	Chicken or Pork in a Leek & Bacon Sauce
Chicken or Pork in a White Wine & Mushroom Sauce	Sweet & Sour Chicken or Pork
Seafood Pie	Salmon in Ginger & Honey Dressing
Breaded Cod Goujons	Vegetable Pasta Bake
Vegetable Korma	Chilli Vegetables

HOMEMADE DESSERTS

Please check with hotel management for daily choice.

Tea or Coffee

(GF) Gluten free & vegetarian options available on request.

Refreshments & Buffet Menu's

3 Course Buffet Lunch

(Served in Elliot's Bistro - max 30 delegates)

As per bistro menu

Choice of Roast & Savoury Dishes from Elliot's Bistro's Carvery served with Chef's Vegetable & Potato selection & Salad Bar

Choice of Homemade Desserts from Elliot's Bistro's Dessert Menu

Tea or Coffee

Fork Buffet Lunch

(Fork buffet served in private room, minimum 40 delegates)

£14.00pp

Choice of 2 savoury dishes from selection below:

Chicken or Beef Noodle Stir Fry

Beef or Pork Stroganoff

Thai Red Chicken

Chicken or Pork in a Leek & Bacon Sauce

Chicken or Pork in a White Wine & Mushroom Sauce

Salmon in Ginger & Honey Dressing

Courgette, Tomato & Basil Pasta

Cottage Pie

Chilli Chicken or Beef

Chicken & Broccoli Pasta Bake

Sweet & Sour Chicken or Pork

Vegetable Pasta Bake

Thai Red Vegetable

Lasagne

Beef & Guinness Pie

Chilli Chicken Pasta

Seafood Pie

Breaded Cod Fingers

Chilli Vegetables

Served with Rice, Big Chips, Tossed Salad, Coleslaw & a choice of 1 bread - Garlic, Crusty or Nann bread.

Tea or Coffee

Homemade Desserts

Please check with hotel management for daily choice.

£5.25pp

(GF) Gluten free & vegetarian options available on request

For enquiries contact Management on:

T. 028 7034 4848 or email management@thelodgehotel.com



Executive Room





Room Hire Tariff

Room Name	Room Hire Full Day	Room Hire Half Day	U Shape	Board Room	Theatre Style	Class Room	Dinner	Dinner Dances
Allen Suite	£650	£450	80	100	450	50	360	280
Rathlin Lounge	£350	£250	32	40	100	20	70	N/A
Watson Suite	£300	£200	30	40	70	20	80	60
McIntyre Suite	£175	£125	N/A	20	30	7	36	N/A
Morrison Suite	£175	£125	12	16	20	6	28	N/A
TV Room	£75	£55	N/A	6	N/A	N/A	N/A	N/A
Stephen's Suite	£300	£200	28	32	100	20	N/A	N/A
Collier Suite	£200	£140	20	24	34	12	N/A	N/A

The Allen & Rathlin Suites can be opened together to cater for approx 500 concert style or 360 dinner dance.

Please note the above rates can be negotiated with management, depending on dates, numbers and refreshments.

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