



The Lodge Hotel
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FUNCTION & BANQUETING

MENUS





Thank you for your recent enquiry regarding Function & Banqueting facilities at the Lodge Hotel.

Our Head Chef has created a variety of delicious menus in order to entice and satisfy all tastes and budgets. Wherever possible our Chef's source ingredients close to home and are delivered daily to ensure the fullest of flavour and highest quality possible.

If you can't find what you are looking for then just mention to our Management Team and they can design a tailor made menu to your budget and taste. We cater for all dietary needs; please inform us prior to your arrival.

We offer Special Accommodation Rates for guests attending a Function, Corporate Event or Meeting at the Lodge Hotel (subject to availability). For reservations please telephone Hotel Reception on **+44 (0) 28 7034 4848**.

We hope you will decide to choose us as your venue and if there are any queries or you would like to make an appointment to view our facilities please telephone **+44 (0) 28 7034 4848** or email **management@thelodgehotel.com**

Thank you for your enquiry and we look forward to the opportunity of your company at the Lodge Hotel.



SET MENU, CARVERY & FORK SUPPER SELECTION

SET MENU SELECTION

£25.00

Choice of 2 starters from the selection below:-

Melon Fan served with Strawberry Coulis
Fanned Peaches with Creamy Philadelphia
Egg with Salsa Mayo, Caesar Salad
Fresh Vegetable Broth, Potato & Leek Soup
Parsnip & Curried Cream Soup
Creamy Corn & Crispy Bacon

Choice of 1 Main Course from the selection below:-

Roast Stuffed Turkey & Ham with Cocktail Sausages
Roast Silverside of Beef with Yorkshire
Pudding & Gravy
Chicken Breast with a Sage & Onion stuffing wrapped in
Smokey Bacon served with a homemade Gravy

Vegetarian Selection available on Page 5

Choice of 2 Vegetables & 2 Potatoes

Carrots, Garden Peas, Sweetcorn,
Cauliflower or Broccoli Mornay
Creamed, Champ & Roast Potatoes

Choice of 2 Desserts

Fresh Fruit Pavlova, Winter Berry Pavlova,
Butterscotch Fudge Sundae
Profiteroles with fresh Cream and homemade Chocolate
Sauce
Homemade Apple Pie with Custard
Warm Chocolate Brownies with Chocolate Sauce
Strawberry Meringue Crush
Banoffee Pie

Tea or Coffee

CARVERY MENU 1

£21.00

Minimum 40 persons

Choice of 1 Roast & 2 Savouries
(From the selection below).
Served with Honey Glazed Carrots
Cauliflower Mornay
Champ & Big Chips
Choice of 3 Salads (From the selection below)

Choice of 2 Desserts from the Set Menu Selection

Tea or Coffee

CARVERY MENU 2

£25.00

Minimum 50 persons

Choice of 2 Starters from Set Menu Selection

Hot & Cold Carvery 2

Choice of 3 Roasts (Beef, Turkey & Ham) served with
Chef's Vegetable & Potato Selection
Choice of 3 Salads (From the selection below)

Choice of 2 Desserts from the Set Menu Selection

Tea or Coffee

Can be served without starter with a reduction of
£2.50 pp

FORK SUPPER £16.95 *Minimum 40 persons*

Choice of 2 Savouries & 4 Salads from the selection below:-
Served with Rice, Big Chips and Garlic Bread

Tea or Coffee

SAVOURY & FORK SUPPER SELECTION

Beef Dishes

Stroganoff, Chilli & Cashew Nuts, Black Pepper, Stir Fried in a Honey,
Chilli & Soy Dressing, Lasagne, Steak & Guinness Pie

Chicken or Pork Dishes

Sweet & Sour, Creamy Leek & Bacon, White Wine & Mushroom, Black Pepper,
Madras Curry, Chilli & Plum

Fish Dishes

Smoked Fish Pie, Salmon in Honey & Ginger Glaze, Cod in Mornay Sauce,
Fish Goujons with homemade Tomato Ketchup, Salmon in Parsley Butter

Vegetarian Dishes

Mixed Vegetable Curry, Mushroom Stroganoff, Mixed Bean Casserole,
Mediterranean Pasta Bake, Red Onion & Goats Cheese Tart

Salads

Tossed, Caesar or Green Salad, Curried Rice, Sweet Chilli Rice
Tomato & Mozzarella with Sliced Red Onion & Balsamic Dressing
Coleslaw or Asian Slaw, Creamed or Baby Boiled Potato Salad
Pasta 'n' Peppers in Marie Rose, Penne Pasta in a Tomato & Basil Dressing

ALTERNATIVE STARTERS, MAINS & DESSERTS

ALTERNATIVE STARTERS £1.25 EXTRA

Stuffed Mushrooms with Chilli Plum Dip on
Crispy Salad Leaves
Chicken Caesar Salad

Egg 'n' Prawn Marie Rose on a bed of Green Salad
Chilled Melon Pearls marinated in Port Wine
Prawn & Melon Marie Rose

Mixed Seafood served in a Puff Pastry case with smoked
Seafood Sauce £2.00 extra
Prawn & Crabstick Marie Rose Salad £2.00 extra
Terrine of Pâté Provençal served with Toasted Garlic
Bread £2.00 extra

ALTERNATIVE SOUPS £0.95 EXTRA

Leek, Ham Hock & Cannelloni Bean, Sweet Red Pepper,
Mushroom & Black Pepper, Cream of Celeriac with
toasted Croutons

Chicken & Leek Broth
Oriental Chicken Noodle
Minted Pea & Bacon
Salmon & Ginger Chowder
Oriental Vegetable Broth with Chicken Dumplings
Shredded Chilli Duck and Winter Green Soup
Cream of Tomato & Herb
Minestrone
Carrot & Scallion with grated Ginger

ALTERNATIVE MAIN COURSES

Pan Fried Breast of Chicken with a White Wine & Mushroom OR Black Pepper Sauce	No extra charge
Chicken Breast stuffed with Leek & smoked Bacon served with a Champagne & Grape Sauce	£2.00 extra
Lemon & Thyme Roasted Chicken with a sweet Tomato & rich Red Wine Gravy	£2.00 extra
Roast Leg of Lamb with spiced Redcurrant and Rosemary Jus	£2.25 extra
Herb Crusted Salmon with a whole grain Mustard Velouté	£2.25 extra
Roast Sirloin of Beef with Yorkshire Pudding	£2.50 extra
Tornedos Rossino - Fillet steak topped with Pâté, wrapped in Bacon served on a toasted Crouton with a rich Bordelaise Sauce	£9.00 extra
Medallions of Beef Diane served with a Brandy Cream Sauce	£8.95 extra
Crispy Roast Duck Breast with a Blood Orange & Juniper Berry Sauce	£5.75 extra
Beef Wellington - Seared Fillet Steak with a Mushroom Duxelle oven baked in Puff Pastry and served with a rich Madeira Sauce	£9.00 extra
Paupiettes of Chicken 'n' Steak with a rich Scallion & Mushroom Sauce	£6.00 extra

ALTERNATIVE DESSERTS

Baileys Cheesecake with Gingernut Base or Galaxy Caramel Cheesecake	£1.50 extra
Mint Aero Cheesecake or Raspberry & Coconut Cheesecake	£1.50 extra
Lemon Mousse with Amaretto Biscuits or Baileys Meringue Delight	£1.50 extra
Chocolate Brownie with Raspberry Coulis	No extra
Tuille Wafer Basket filled with Strawberries, topped with Vanilla Ice cream served with homemade Caramel Sauce	£1.50 extra
Individual Strawberry Glazed Tartlet	£1.50 extra
Profiteroles filled with Cappuccino Cream & rich Belgian Chocolate Sauce	No extra
Tiramisu Gateau drizzled with Coffee Bean Syrup	£1.50 extra
Medley of Desserts	£1.20 extra

FINGER BUFFETS, CHILDREN'S & VEGETARIAN MENUS

Allen Suite Room Hire

Monday -Thursday £325.00

Friday & Saturday £525.00

(Room hire will not be charged if guests are dining from our set menu, carvery or fork supper selection.)

Finger Buffet Selection

5 Items from selection below £10.95

4 Items from selection below £9.95

(Tea & Coffee included)

Freshly prepared Sandwiches, Chicken Bites, Sausage Rolls, Cocktail Sausages, Chips & Dips

Vol au Vents, Pizza Slices, Garlic or Cheesy Garlic Bread, Spring Rolls

Gourmet Selection

£1.95 extra

Breaded Chicken Goujons with Dips

Mini Quiche Selection

Oriental Chicken or Beef Kebabs

Homemade Wheaten Bread fingers with a selection of Pâté, Prawns & baked Ham

Canapé Selection £12.75

Something A Little Different

Cone of Chicken Goujons & Chips £7.50

Cone of Cod Goujons & Chips £7.50

Children's Menus

Half portion of Main Course (1/2 Adult Price)

or Choice of Chicken Bites, Sausages, Burger, Cheese Burger, Pizza, Fish Fingers

Served with Chips, Garlic Fries or Creamed Potatoes £6.00 per child

Vegetarian Options (Charged as per set menu price)

Mushroom Gabitha

Sautéed Mushrooms in a creamy Paprika & Cognac Sauce served with savoury Rice

Goats Cheese Tartlet

Puff pastry filled with stir fried Vegetables in a Tomato & Herb Sauce topped with Goats Cheese

Pasta Basilini

Pan fried Courgette with chopped Tomatoes, laced with a light Basil Cream Sauce over a bed of fresh Pasta

Baked Bell Peppers

Red & Green Peppers baked with Mushrooms and Vegetables, tossed in Chilli Sauce & topped with Almonds and Cheesy Melt

Oriental Basket

Oriental Vegetables pan fried served in a Filo Basket accompanied with Sweet Chilli Sauce

Moroccan Magic

Indian spiced mixed Beans topped with Sauté Potatoes & sprinkled with melted Cheese



EXTRAS

CENTRE PIECES

5 Candle Candelabras	£6.50 per table
Crystal Globes	£3.50 per table
Single Stem Flower	£3.50 per table
Chair Covers	£2.50 per chair

REFRESHMENTS

House Red / White /Rose Wine per bottle from	As per hotel wine list
Sparkling Wine per bottle from	As per hotel wine list
Champagne per bottle	As per hotel wine list
Jug of Orange	£5.00
Shloer per bottle	£5.50

DRINKS RECEPTION PER PERSON

Alcoholic Punch Bowl	£3.75
Dressed Pimms	£4.25
Bucks Fizz	£4.50
Black Velvet	£4.50
Mulled Wine	£3.75
Prosecco & Strawberries	£4.95
Shloer & Non Alcoholic Punch	£2.95

If you require further information on the allergen content of our food please ask a member of management and they will be happy to help you.

BOOKING TERMS & CONDITIONS

Booking Procedure

A provisional booking may be made and held for 2 weeks, a **non refundable** deposit of £150.00 will be required to confirm your initial booking. A revised number is requested two weeks in advance and final numbers must be confirmed at least 24 hours beforehand. The final figure is the minimum number of meals for which you will be invoiced.

Payment

All accounts must be settled in full on or before the day of your function, by bankers draft, cash or debit/switch card. Payment by cheque cannot be accepted unless prior arrangements have been made with management at least 2 weeks beforehand.

Final Details

Final Details should be made at least 2 weeks prior to your function date. Please telephone and make an appointment with our management team for a suitable date and time.

Cancellation Policy / Disclaimer

Cancellation within 8 weeks of a function date will require a 20% payment of estimated function bill, cancellation within 4 weeks will require 50% payment of estimated function bill. Notification of cancellation or change of date must be made in writing.

Wines brought into the hotel will incur a corkage charge; there will only be a limited number of bottles allowed which will be outlined by your function co-ordinator.

Any damages, which may occur to the internal and external property of the Lodge Hotel by function guests, will be the responsibility of the function organisers.

The Lodge Hotel do not accept any liability for loss or damage to guest's property throughout or following the function.

Accommodation

Special accommodation rates are available to guests requiring overnight accommodation. These rates include Full Irish Breakfast, Free Wi-Fi and all guests can avail of complimentary car parking. We would advise that rooms are reserved well in advance of your function, particularly in High season (June-September). 50% deposit will be required per room to confirm each booking.

Entertainment

Monday – Thursday: Music and Bar until midnight

Friday – Saturday: Music and Bar until 1.00 am

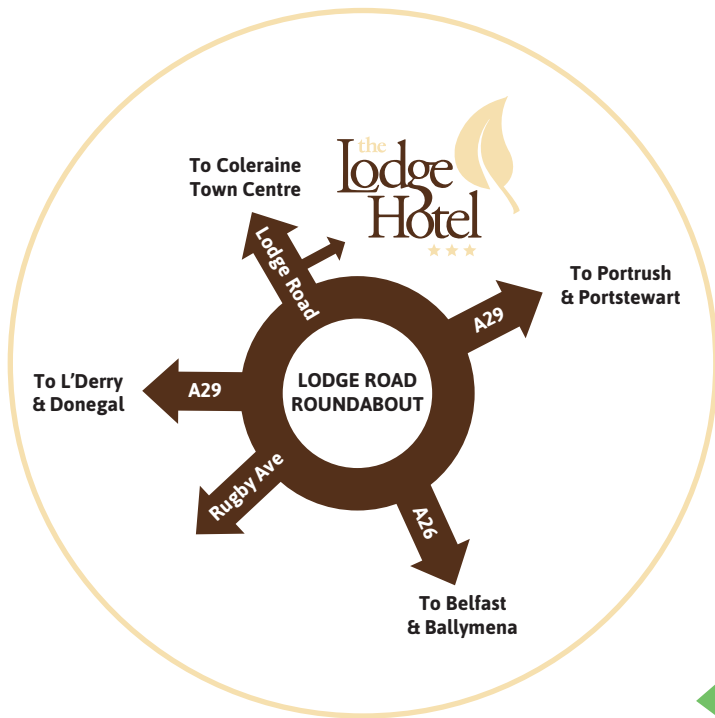
Residents Bar

A Residents Bar can be provided upon request, but the closure of such remains the responsibility and prerogative of the Hotel. Respect for other residents must be demonstrated. Any costs incurred by the Hotel as a result of unruly behaviour or undue noise will be the responsibility of the function organiser.



Executive Room





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Hotel Treatment Room
 T: 028 7034 5488

Hotel Hair Salon
 T: 028 7035 1662



Royal Portrush Golf Club