



www.thelodgehotel.com

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Lodge Road, Coleraine,
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FUNCTION & BANQUETING

MENUS 2024





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

£26.00

Choice of 2 starters from the selection below:-

Melon Cup with Citrus Creme Fraiche
Peach & Cream Cheese Salad
Egg Mayo, Caesar Salad
Fresh Vegetable Broth, Potato & Leek Soup
Sweet Red Pepper Soup

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
served with a homemade Gravy

Vegetarian Selection available on Page 5

Choice of 2 Vegetables & 2 Potatoes

Carrots, Garden Peas,
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
Meringue Nest with fresh Strawberries, Cream & Coulis
Banoffee Pie

Tea or Coffee

CARVERY MENU 1

£22.50

Minimum 40 persons

Choice of 1 Roast & 2 Savouries
(From the selection below).
Served with Carrots & Peas
Cauliflower Mornay
Champ & Chips

Choice of 2 Desserts from the Set Menu Selection

Tea or Coffee

CARVERY MENU 2

£27.00

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 2 Desserts from the Set Menu Selection

Tea or Coffee

FORK BUFFET **£18.00** *Minimum 40 persons*

Choice of 2 Savouries & 3 Salads from the selection below:-
Served with Rice, Chips and a choice of one bread - Garlic/Naan or Crusty Bread

Tea or Coffee

Beef Dishes

Honey, Chilli & Soy Beef, Beef in Black Pepper Sauce, Beef Stroganoff, Beef Lasagne
Steak & Guinness Pie, Cottage Pie

Chicken Dishes

(Pork available on request)

Honey, Chilli & Soy Chicken, Chicken in Black Pepper,
Chicken White Wine & Mushroom, Chicken Leek & Bacon, Chicken Chorizo Cream,
Chicken Thai Red Curry, Sweet & Sour Chicken, Chicken & Broccoli Pasta Bake,
Chilli Chicken Penne Pasta

Fish Dishes

Smoked Fish Pie, Cod in Lemon & Parsley Butter, Fish Goujons With Tartar Sauce,
Salmon Fingers with either Parsley Butter Or Chorizo Butter

Vegetarian Dishes

Vegetable Chilli Penne Pasta, Honey, Chilli & Soy Vegetables,
Tandoori & Garlic Spiced Chickpeas, Thai Red Curry Vegetables, Mushroom Stroganoff

Salads

Tossed Salad, Coleslaw, Creamy Potato, Curried Rice, Asian Slaw, Baby Boiled Potato,
Penne Pasta In Tomato & Basil Dressing, Pasta & Peppers In a Marie Rose Sauce,
Green Salad, Sliced Red Onion & Balsamic Dressing, Pickled Red Onion & Rocket

ALTERNATIVE STARTERS, MAINS & DESSERTS

ALTERNATIVE STARTERS £2.00 EXTRA

Stuffed Mushrooms with Garlic Mayo on Salad Leaves

Chicken Caesar Salad

Prawn & Pineapple Marie Rose on a bed of Green Salad

Prawn & Melon Marie Rose

Medley of Starters, 3 individual starters on the one plate
(speak to management for options)

Prawn & Crabstick Marie Rose Salad £2.00 extra

Terrine of Pâté Provençal served with Toasted Garlic
Bread £2.00 extra

ALTERNATIVE SOUPS £2.00 EXTRA

Mushroom, Garlic & Coconut Cream (GF, DF & V)

Cream of Celeriac

Chicken & Leek Broth

Roasted Red Pepper & Tomato (GF, DF & V)

Potato & Leek

Carrot & Ginger

Curried Parsnip

Carrot & Lentil

ALTERNATIVE MAIN COURSES ON SET MENU SELECTION

Pan Fried Breast of Chicken with a White Wine & Mushroom OR Black Pepper Sauce	No extra charge
Chicken Breast stuffed with Oat & smoked Bacon served with Cider Gravy	£4.00 extra
Roast Leg of Lamb with peaches and homemade gravy	£4.00 extra
Roast Sirloin of Beef with Yorkshire Pudding	£3.00 extra
Stuffed Beef Olives (sage & onion stuffing) red wine & port reduction	£3.00 extra
Medallions of Beef Diane served with a Brandy Cream Sauce	£9.95 extra
Crisp Roast Breast of Duck with Honey & Chilli Dressing	£6.75 extra
Paupiettes of Chicken 'n' Steak with a rich Scallion & Mushroom Sauce	£8.00 extra

ALTERNATIVE DESSERTS

Cheesecakes - Baileys with Ginger Nut Base / Galaxy Caramel/ Mint Aero/ Raspberry & Coconut/ Strawberry & White Chocolate/ Eton Mess	£1.50 extra
Individual Strawberry Glazed Tartlet	£1.50 extra
Profiteroles filled with Cappuccino Cream & rich Belgian Chocolate Sauce	No extra charge
Medley of Desserts (3 individual desserts served on the one plate) Speak to Management for options	£2.00 extra

FINGER BUFFETS, CHILDREN'S & VEGETARIAN MENUS

Allen Suite Room Hire

Half Day	£450.00
Full Day	£650.00

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

Finger Buffet Selection

3 Items from selection below: £9.95

Freshly Prepared Sandwiches	Chicken Bites	Sausage Rolls	Cocktail Sausages
Chips & Dips	Vol au Vents	Pizza Slices	Garlic or Cheesy Garlic Bread
Spring Rolls	(Tea & Coffee included)		

Additional items £1.00 each unless otherwise stated.

Gourmet Selection

Breaded Chicken Goujons with Dips	£2.00
Mini Quiche Selection	£1.50
Tortilla Wraps	£1.50
Canapé Selection	£14.95

Something A Little Different

Cone of Chicken Goujons & Chips	£8.75
Cone of Cod Goujons & Chips	£8.75

Children's Menus

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

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

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

Vegetarian Options (Charged as per set menu price)

Tomato, Herb & Penne Pasta Caramelised onion, sundried tomato, sweet potato, penne pasta cooked in a sundried tomato and herb sauce, grilled with smoked cheese and topped with crispy onions

Thai Red Vegetable Curry (GF) (DF) (Vegan) Diced potato, courgettes, mushrooms, peppers and onions cooked in Thai red curry sauce with basmati rice and naan bread

Chilli Veg Fresh vegetables, onions, peppers, mushrooms cooked in a honey, chilli & soy sauce, choice of rice or pitta bread, served with salad and garlic mayo or sour cream (GF Option available)

Tandoori Chickpeas (DF) (Vegan) Confit tandoori chickpeas, slow cooked with chillies, garlic cloves and tandoori spices served with basmati rice and naan bread (GF option available)

Please advise if you would prefer an alternative option.



EXTRAS

CENTRE PIECES *(Price negotiable, please speak to management)*

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	£6.00

DRINKS RECEPTION PER PERSON

Alcoholic Punch Bowl	£4.25
Dressed Pimms	£4.75
Bucks Fizz	£4.95
Black Velvet	£5.25
Mulled Wine	£4.25
Prosecco & Strawberries	£5.65
Non Alcoholic Punch / Elderflower Fizz	£3.65

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 £250.00 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 Cooked 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 1.00am

Monday – Saturday: Watson Suite music must finish at midnight

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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