

A SAFE

LET'S MAKE
CHRISTMAS HAPPEN.

CHRISTMAS

FEEL THE DIFFERENCE

radissonhotels.com/blu



MORE SPECIAL

This year's festive season won't be about the drinks, the turkey, the music or the presents, is about being together at the end of a year that was all about staying apart. What makes a great festive event is all of the wonderful people that you share those things with.

Celebrating safely this year may look a little different than we're used to, with smaller groups replacing large festivities, but that doesn't mean it needs to be any less festive. You can count on us to make your event extra special.

THAN EVER BEFORE

TOGETHER

COUNT ON US TO MAKE THIS FESTIVE SEASON EXTRA SPECIAL AND SAFE FOR YOU AND YOUR GUESTS.

Trust us with your event and we will make it fun and safe. Our creative team of event organisers will help you to plan a clean, safe, well-organised party that conforms to all current guidelines; it's us.

Our highest priority is the health, safety, and security of our guests, team members, and business partners. As a result, we have developed an in-depth cleanliness and disinfection protocol, created in partnership with SGS, to ensure your safety and peace of mind.

Learn more about our safety protocols at
[radissonhotels.com](https://www.radissonhotels.com).

AND SAFE





ENDLESS

Planning this year's holiday season invites incredible creativity. Go hybrid and enjoy endless possibilities. Whether you focus on a scaled-down guest list or split large celebrations into smaller groups, we can make a virtual or hybrid Christmas event just as joyful as gathering all your guests in person.

Hybrid holiday events bring your guests together by using video-conferencing technology to connect celebrations across multiple rooms in the same venue or multiple venues.

Ask our team for more details.

POSSIBILITIES

HOLIDAY FEASTS

Count on us to make this festive season extra special for you and your guests. Whether you are looking for a set menu or a tailored solution, we have a catering solution for you. We take great pride in impressing our guests with both innovative and traditional catering options, and provide carefully designed menus that are sensitive to dietary and cultural requirements.

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TAKE MANY FORMS





CELEBRATE

YOU BRING THE ENERGY,
WE'LL BRING THE MAGIC

IN STYLE

— TRUST US

ICONIC, STYLISH AND SOPHISTICATED,
RADISSON BLU HAS ALL THE INGREDIENTS TO
MAKE YOUR CHRISTMAS EVENT EXTRA SPECIAL.

- ★ Onsite car parking available
- ★ Locally sourced food
- ★ We're Good To Go Certification
- ★ 0.7 Miles from Belfast City Hall
- ★ 0.8 miles from Great Victoria Street Train Station
- ★ 1.0 miles from Lanyon Place Train Station

WITH YOUR EVENT —



CHRISTMAS PACKAGE

3 course December Festive Lunch

Sunday - Thursday in December - £23 per person

Friday & Saturday in December - £25 per person

Lunches will take place in the Gasworks restaurant overlooking the historic Gasworks site.

FESTIVE LUNCH



FESTIVE LUNCH

STARTERS

Potato and leek soup (v, vg, gf)

Ewing smoked salmon served with fresh dill cream cheese, caper berries and wheaten bread

Lightly smoked Silver Hill duck breast served with toasted almonds, pomegranate salad and an orange and honey vinaigrette (gf)

Panko crusted Fivemiletown goat's cheese fritters, served with beetroot, red onion chutney, balsamic reduction and mesclun salad (v)

MAINS

Chef's traditional Antrim turkey and honey glazed ham with zesty bread and herb stuffing, chipolata sausages and cranberry jus

Roast sirloin of Irish beef accompanied by Whiskey and black pepper cream sauce (gf)

Herb crusted north coast fillet of Atlantic salmon with lemon and chive cream sauce (gf)

Wild mushroom and Cashel Blue cheese strudel (v)

ALL MAINS SERVED WITH
A SELECTION OF HONEY
ROASTED SEASONAL
VEGETABLES, MASHED AND
ROAST POTATOES

DESSERTS

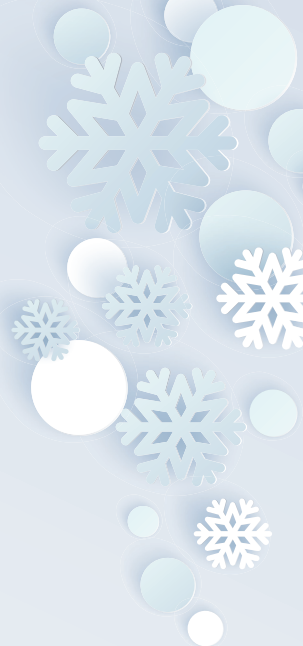
Traditional Christmas pudding, topped with wild berries and Brandy custard

Chef's Trio of desserts: milk chocolate and hazelnut torte, Sicilian lemon tart and a vanilla cheesecake served with raspberry coulis, fresh whipped cream and gingerbread crumb

TEA OR COFFEE

v - vegetarian vg - vegan gf - gluten free

GBP 23 (SUN - THURS)/ GBP 25 (FRI & SAT) PER PERSON





CHRISTMAS PACKAGE

3 course December Festive Dinner

£30 per person

Festive dinners will take place in the Gasworks restaurant overlooking the historic Gasworks site.

FESTIVE DINNER

FESTIVE DINNER

STARTERS

Potato and leek soup (v, vg, gf)

Ewing smoked salmon served with fresh dill cream cheese, caper berries and wheaten bread

Lightly smoked Silver Hill duck breast served with toasted almonds, pomegranate salad and an orange and honey vinaigrette (gf)

Panko crusted Fivemiletown goat's cheese fritters, served with beetroot, red onion chutney, balsamic reduction and mesclun salad (v)

MAINS

Chef's traditional Antrim turkey and honey glazed ham with zesty bread and herb stuffing, chipolata sausages and cranberry jus

Roast sirloin of Irish beef accompanied by Whiskey and black pepper cream sauce (gf)

Herb crusted north coast fillet of Atlantic salmon with lemon and chive cream sauce (gf)

Wild mushroom and Cashel Blue cheese strudel (v)

ALL MAINS SERVED WITH
A SELECTION OF HONEY
ROASTED SEASONAL
VEGETABLES, MASHED AND
ROAST POTATOES

DESSERTS

Traditional Christmas pudding, topped with wild berries and Brandy custard

Chef's Trio of desserts: milk chocolate and hazelnut torte, Sicilian lemon tart and a vanilla cheesecake served with raspberry coulis, fresh whipped cream and gingerbread crumb

TEA OR COFFEE

v - vegetarian vg - vegan gf - gluten free

GBP 30 PER PERSON



CHRISTMAS PACKAGE

3 course December Party Night with D.J. entertainment

£35 per person

Party nights will take place in our Titanium Suite

PARTY NIGHT



PARTY NIGHT

STARTERS

Potato and leek soup (v, vg, gf)

Ewing smoked salmon served with fresh dill cream cheese, caper berries and wheaten bread

Lightly smoked Silver Hill duck breast served with toasted almonds, pomegranate salad and an orange and honey vinaigrette (gf)

Panko crusted Fivemiletown goat's cheese fritters^x, served with beetroot, red onion chutney, balsamic reduction and mesclun salad (v)

MAINS

Chef's traditional Antrim turkey and honey glazed ham with zesty bread and herb stuffing, chipolata sausages and cranberry jus

Roast sirloin of Irish beef accompanied by Whiskey and black pepper cream sauce (gf)

Herb crusted north coast fillet of Atlantic salmon with lemon and chive cream sauce (gf)

Wild mushroom and Cashel Blue cheese strudel (v)

ALL MAINS SERVED WITH
A SELECTION OF HONEY
ROASTED SEASONAL
VEGETABLES, MASHED AND
ROAST POTATOES

DESSERTS

Traditional Christmas pudding, topped with wild berries and Brandy custard

Chef's trio of desserts: milk chocolate and hazelnut torte, Sicilian lemon tart and a vanilla cheesecake served with raspberry coulis, fresh whipped cream and gingerbread crumb

TEA OR COFFEE

v - vegetarian vg - vegan gf - gluten free

GBP 35 PER PERSON





CHRISTMAS PACKAGE

4 course lunch in the Gasworks restaurant

25th December

Various times available from 12 noon onwards

£75 per adult

Children under 12 eat half price

Children under 2 eat free

CHRISTMAS DAY

CHRISTMAS DAY LUNCH

STARTERS

Traditional Christmas broth with crispy herb croutons

Jawbox Belfast gin cured salmon, served with celeriac remoulade, crispy caper berries and herb oil

Panko crusted Fivemiletown goat's cheese fritters, with fresh pear and watercress salad and balsamic reduction

Classic prawn cocktail served with Marie-Rose sauce and wheaten croutons

MAINS

Chef's traditional Antrim turkey and honey glazed ham with zesty bread and herb stuffing, chipolata sausages and cranberry jus

Roast fillet of north coast Atlantic salmon, creamy cauliflower purée, roasted baby potatoes, tenderstem broccoli and red wine jus

Roast sirloin of Irish beef accompanied by Whiskey and black pepper cream sauce

Wild mushroom and Cashel Blue cheese strudel

ALL MAINS SERVED WITH
A SELECTION OF HONEY
ROASTED SEASONAL
VEGETABLES, MASHED AND
ROAST POTATOES

DESSERTS

Traditional Christmas pudding, topped with wild berries and Brandy custard

Chocolate torte served with butterscotch sauce and fresh whipped cream

Citrus lemon tart with reduced berry compote

TEA OR COFFEE

GBP 75 (ADULT) GBP 37.50 (UNDER 12'S)
UNDER 2'S EAT FREE



SWEET

ACCOMMODATION

Discount available to customers booking festive lunch, festive dinner, party night or Christmas Day packages throughout December

SUBJECT TO AVAILABILITY

10% DISCOUNT

DREAMS







TERMS & CONDITIONS

- 1. Deposit: £10 per person (lunch/ dinner/ parties) and £30 per person (Christmas Day).
- 2. Full payment, final numbers, menu choices and dietary requirements must be confirmed 3 weeks prior to event.
- 3. Deposit/ final payments are non-refundable and non-transferable.
- 4. Late arrival: tables released 30 mins after arrival time, no refund.
- 5. We cannot hold up food service for those arriving late. Full payment will be applied to all "no shows" on the day.
- 6. Dress code - smart casual.
- 7. No corkage available.
- 8. Please note some of our dishes may contain allergens; please ask a member of our team and we will be happy to explain.
- 9. Minimum numbers of 60 guests are required for D.J. entertainment to be included, alternatively parties may be combined.
- 10. Hotel, will not accept liability on behalf of third party suppliers. This includes but is not limited to no shows and prevention of delivery due to force majeure.
- 11. Additional T& C's may apply, please speak to your Christmas Coordinator.





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