

# MERCHANT

Corporate Menus



# Meet at The Merchant

## Room Hire

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Full day	Half day	Evening
<b>The Rita Duffy Suite</b>		
£1800	£900	£1200
<b>The Rita Duffy Room One</b>		
£750	£400	£450
<b>The Rita Duffy Room Two</b>		
£750	£400	£450
<b>The Rita Duffy Room Three</b>		
£750	£400	£450
<b>The Jonathan Aiken Room</b>		
£500	£250	£300
<b>The Brian Ballard Room</b>		
£500	£250	£300
<b>The Alan Quigley Room</b>		
£500	£250	£300

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**Full day:** 8.00am - 5.30pm

**Half day:** 8.00am - 12.00pm | 1.00pm - 5.30pm

**Evening:** 6.00pm - 1.00am

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### Roof Garden

Day time or evening hire (from 6pm):  
£650.00

### Veuve Clicquot Champagne lounge

Day time or evening hire (from 6pm):  
£650.00

### Private Dining Room

Day time or evening hire (from 6pm):  
£350.00



# Meet at The Merchant

## The Merchant Breakfast

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Selection of freshly baked breads  
and pastries

Sliced fresh fruit platter

### **Full Irish Breakfast**

Poached free range egg with dry cured bacon,  
pork sausage, black and white pudding, local  
field mushrooms, plum tomato, potato bread  
and soda bread

Fresh fruit juice

Tea and coffee

£29.50

## Welcome Breakfast

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Glenilen farm natural yoghurt pots

Baked breads and pastries

Sliced fresh fruit platter

Tea and coffee

Fruit juice

£16.50

Add one of the following  
to the Welcome breakfast;

Mini bacon rolls - £5.00

Crème fraiche guacamole,  
toasted sourdough - £10.50

Oak smoked salmon, merchant pickles,  
toasted bagel - £10.50

Hummus, soft free-range egg, green  
olives, feta, flat bread - £10.50



# Meet at The Merchant

## Refreshment Breaks

Tea and coffee included

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### Morning

Merchant shortbread <i>2 biscuits per serving</i>	£5.50
Pain au chocolate	£7.50
Pain au raisin	£7.50
Croissant	£7.50
<i>Gluten free apple and cinnamon Danish pastry</i>	
<i>Vegan blueberry croissant</i>	
Scones served with butter and jam	£8.50
Fresh fruit skewers	£6.50
Smoked salmon bagel	£9.50
Mini bacon roll	£8.50
Baked croissant filled with ham and cheese	£8.50
Glenilen farm natural yoghurt pots	£6.50
Merchant smoothie	£6.50

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### Afternoon

Scones served with clotted cream and strawberry jam	£9.50
Handmade petit four selection	£8.00
Selection of Merchant patisserie	£9.95

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## Finger Buffet

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£33.50

*Choose any 4 from the following options*

Mini fish cakes  
Mini burgers with tomato relish  
Steak ciabatta finger sandwiches  
Smoked chicken and fig crostini  
Fish and chips in a cone  
Mini steak and onion pie  
Sole goujons with tartare sauce  
Chicken liver parfait on toast  
Croque Monsieur fingers  
Crab club sandwich  
Seared scallops with bacon and rocket  
Crispy buttermilk chicken, chips, aioli  
Crispy calamari, smoked salt, garlic aioli  
Chorizo and red pepper pizzettas

### Vegetarian

Mini goats cheese tart  
Vegetarian burger with tomato relish  
Roast pear with Parmesan and rocket <sup>VA</sup>  
Tomato bruschetta with olive toast <sup>VA</sup>  
Chip cones <sup>VA</sup>  
Wild mushroom and artichoke en croute <sup>VA</sup>  
Chipotle, olive, chickpea brioche bun <sup>VA</sup>

Selection of sandwiches, tea  
and coffee included

*Individual items available from £8.50*

*VA: Denotes vegetarian dishes which can be  
adapted to suit vegan dietary requirements.*



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## Gourmet Sandwich Selection

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£15.50

Chicken, tomato rocket on soft roll  
Artichoke, roast pepper, and brie on focaccia  
Smoked salmon with cucumber, dill  
and cream fraîche on wheaten bread  
Ham, wholegrain mustard and celeriac  
remoulade baguette  
Egg and mozzarella - free range eggs,  
mozzarella, and mustard cress on brioche

*Served with tea and coffee*

## Supplement Lunch Options

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Chip cones	£5.50 per person
Sliced fresh fruit platter	£4.50 per person
Soup	£8.00 per person

### Choose one of the following:

French onion with Gruyère croutons  
Potato and leek  
Parsnip velouté with cépes and truffle oil <sup>V</sup>  
Roast butternut squash and sage  
Roast plum tomato with basil oil and  
mozzarella crouton  
Cream of wild mushroom <sup>V</sup>

*V: Denotes vegetarian dishes*

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# Meet at The Merchant

## Canapés

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Choice of 5 for £22.50

### Meat

Confit chicken terrine, truffle, shitake  
Carpaccio of beef, artichoke, and truffle  
Oak smoked duck, soft quail egg  
Ox cheek beignet, onion purée  
Pork belly, chorizo, and almond  
Panko crusted lamb, harissa, and mint

### Fish

Smoked salmon, pumpernickel,  
Javanese pepper  
Crab and crème fraîche, rye bread  
Melba crusted salmon, sauce gribiche  
Crab cake, Espelette pepper  
Seared scallops, pancetta, capers  
Halibut, sesame and ponzu

### Vegetarian

Tomato and avocado bruschetta <sup>VA</sup>  
Goats cheese and onion tart  
Truffle and celeriac pizetta <sup>VA</sup>  
Wild mushroom arancini <sup>VA</sup>  
Smoked aubergine, tomato <sup>VA</sup>

*VA: Denotes vegetarian dishes which can be adapted to suit vegan dietary requirements.*



# Meet at The Merchant

## Banquet Lunch

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£52.50

Please choose 1 starter, 1 main course, 1 dessert for the group.  
Tea, coffee and side orders are included.

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*Room hire complimentary for 10+*

### Starters

*Please select one option*

Carpaccio of beef with rocket and Parmesan

Plum tomato soup, basil oil and mozzarella crouton

Smoked cod fishcake with poached egg and pea velouté

Confit duck leg with red cabbage and pear

Goats cheese tartlet with figs, walnut, rocket salad and quince <sup>V</sup>

Wild mushroom risotto with morels and Parmesan <sup>V</sup>

### Main Courses

*Please select one option*

Roast breast of chicken chasseur with tarragon and wild mushrooms

Slow braised shoulder of lamb with celeriac purée, baby carrots and thyme jus

Roasted salmon with asparagus, new potatoes and orange beurre blanc

Baked cod with prawn risotto

Braised beef Bourguignon with mushroom, lardons and baby onions

Butternut squash ravioli, with celeriac and herb velouté <sup>V</sup>

### Desserts

*Please select one option*

Swan profiteroles with vanilla ice cream and chocolate sauce

Sticky toffee pudding with butterscotch sauce

Dark chocolate and orange tart with vanilla ice cream

Vanilla crème brûlée, biscotti biscuits

Lemon and raspberry tart with vanilla ice cream

*V: Denotes vegetarian dishes*



# Meet at The Merchant

## Day Delegate Rates

*Based on 10+ guests*

### Day Delegate Rate 1

Welcome tea, coffee and pastries  
Morning tea, coffee and shortbread  
Chef's choice soup, finger sandwiches  
and chip cone lunch with tea and coffee  
Afternoon tea, coffee and selection  
of Merchant patisserie  
Mineral water  
Room hire of main meeting room  
Essential stationery items tool box  
Place cards  
50 inch plasma screen  
Flip chart  
In room AV equipment

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£59.50 per person, per day

### Day Delegate Rate 2

Welcome tea, coffee and pastries  
Morning tea, coffee and shortbread  
4 item finger buffet and finger sandwich  
lunch with tea and coffee  
Afternoon tea, coffee and selection  
of Merchant patisserie  
Mineral water  
Room hire of main meeting room  
Essential stationery items tool box  
Place cards  
50 inch plasma screen  
Flip chart  
In room AV equipment

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£69.50 per person, per day

***Additional break options available***





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# The Merchant Hotel

16 SKIPPER STREET, BELFAST,  
COUNTY ANTRIM, BT1 2DZ

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