# MERCHANT



### Room Hire

Full day	Half day	Evening	
The Rita Duffy \$	Suite £900	£1200	
The Rita Duffy F £750	Room One £400	<b>£</b> 450	
The Rita Duffy F £750	Room Two £400	£450	
The Rita Duffy F £750	Room Three £400	£450	
The Jonathan Aiken Room			
£500	£250	0082	
The Brian Balla £500	rd Room £250	0063	
The Alan Quigle	ey Room £250	0082	

Full day: 8.00am - 5.30pm

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

**Evening:** 6.00pm - 1.00am

#### 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



E: events@themerchanthotel.com



### The Merchant Breakfast

Selection of freshly baked breads and pastries

Sliced fresh fruit platter

#### Full Irish Breakfast

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

Fresh fruit juice

Tea and coffee

£27.50

### Welcome Breakfast

Yoghurt with fruit compote

Baked breads and pastries

Sliced fresh fruit platter

Tea and coffee

Fruit juice

£14.50

Welcome breakfast served with mini bacon rolls

£19.50



#### Refreshment Breaks

Morning	
Merchant shortbread	£5.00
Pain au chocolate	£7.00
Pain au raisin	£7.00
Croissant	£7.00
Scones served with butter and jam	£7.00
Fresh fruit skewers	£6.50
Smoked salmon bagel	£9.50
Mini bacon roll	00.83
Baked croissant filled with	
ham and cheese	00.83

#### Afternoon

Scones served with clotted cream	
and strawberry jam	00.82
Handmade petit four selection	00.82
Selection of Merchant	
miniature desserts	£9.95

Served with tea and coffee

### Finger Buffet

£31.50

Choose any 4 from the following options

Mini fish cakes

Smoked cod brandade on toast

Mini burgers with tomato relish

Steak ciabatta finger sandwiches

Mini goats cheese tart

Ham terrine on toast with piccalilli

Quail kiev

Espresso of soup

Smoked chicken and fig crostini

Fish and chips in a cone

Mini steak and onion pie

Chicken liver and foie gras parfait on toast

Croque Monsieur fingers

Crab club sandwich

Roast pear with Parmesan and rocket v

Ricotta filo rolls with pine nut v

Tomato bruschetta with olive toast <sup>v</sup>

Sweet potato chips, crispy mozzarella <sup>v</sup>

Crispy buttermilk chicken, chips and aioli

Wild mushroom and artichoke en croûte v

Brisket, bacon and mozzarella brioche bun

Crispy calamari, smoked salt garlic aioli

Chorizo and red pepper pizzettas

Selection of Merchant miniature desserts

Selection of finger sandwiches, tea and coffee included

Individual items available from £9.50



#### Gourmet Sandwich Selection

£13.75

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

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

Vegetable broth

Parsnip velouté with cépes and truffle oil v

Roast butternut squash and sage

Roast plum tomato with basil oil and

mozzarella crouton

Artichoke velouté

Lobster bisque

Cream of wild mushroom v

Celery and celeriac v

Cream of cauliflower v

Spiced carrot



### Canapés

Choice of 5 for £19.50

#### Cold Selection

#### Meat

Confit chicken and pickled mushroom
Quail ballontine, pickled beetroot
Foie gras, fig jam and balsamic
Carpaccio of beef, artichoke and truffle tea
Oak smoked duck, soft quail egg
Foie gras and burnt orange brulée

#### Fish

Smoked salmon muscovite

Lobster roll, dulce Americaine

Oyster, cucumber and lime

Smoked mackerel, fennel and
aniseed caramel

Smoked salmon pumpernickel,
Javanese pepper

Crab and crème fraîche, rye bread

#### Vegetarian

Goats cheese, quince
Tomato consommé, olive tortellini
Beetroot macaroon, Javanese pepper
and goats cheese

#### Warm Selection

#### Meat

Pine smoked venison

Pork belly, chorizo and almond

Panko crusted lamb, harissa and mint

Crispy quail, olive and preserved lemon

Parma ham, smoked provolone

and polenta chip

Oxtail, onion consommé and truffle

#### Fish

Melba crusted salmon, sauce gribiche
Crab cake, Espelette pepper
Scallop and prosciutto
Poached oyster, passion fruit sabayon
Halibut, sesame and ponzu
Steamed seabass, lobster mousse

#### Vegetarian

Goat's cheese and onion tart

Smoked aubergine, tomato and provolone

Truffle and celeriac pizzetta



## Banquet Lunch

£47.50

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

Carpaccio of beef with rocket and Parmesan

Plum tomato soup, basil oil and mozzarella crouton

Smoked cod fishcake with crushed peas and lemon butter sauce

Confit duck leg with red cabbage and pear

Goats cheese tartlet with figs, rocket salad and quince v

Wild mushroom risotto with morels and Parmesan v

#### Main Courses

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 hollandaise

Baked cod with prawn risotto

Braised beef Bourguignon with mushroom lardons and baby onions

Roast butternut squash and sage ravioli, squash velouté, pine nuts and aged balsamic v

#### Desserts

Swan profiteroles with vanilla ice cream and chocolate sauce

Sticky toffee pudding with butterscotch sauce

Dark chocolate and orange tart with vanilla ice cream

Baked white chocolate and tonka bean cheesecake

Pear and almond tart with vanilla ice cream

Eton mess



# 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 shortbread
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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£50.00 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 shortbread
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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£60.00 per person, per day

Additional break options available



# The Merchant Hotel

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

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