

MERCHANT

Corporate Menus



MEET AT THE MERCHANT



ROOM HIRE

Full day	Half day	Evening
<i>The Rita Duffy Suite</i>		
£1400	£700	£1000
<i>The Rita Duffy Room One</i>		
£600	£300	£350
<i>The Rita Duffy Room Two</i>		
£600	£300	£350
<i>The Rita Duffy Room Three</i>		
£600	£300	£350
<i>The Jonathan Aiken Room</i>		
£400	£200	£250
<i>The Brian Ballard Room</i>		
£400	£200	£250
<i>The Alan Quigley Room</i>		
£400	£200	£250

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):
£500.00

Veuve Clicquot Champagne lounge

Day time or evening hire (from 6pm):
£500.00

Private Dining Room

Day time or evening hire (from 6pm):
£250.00

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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

£25.00

WELCOME BREAKFAST

Yoghurt with fruit compote

Baked breads and pastries

Sliced fresh fruit platter

Tea and coffee

Fruit juice

£13.50

Welcome breakfast served with bacon rolls

£17.50

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REFRESHMENT BREAKS

Morning

Merchant shortbread	£4.60
Pain au chocolate	£6.50
Pain au raisin	£6.50
Croissant	£6.50
Scones served with butter and jam	£6.50
Fresh fruit skewers	£6.00
Smoked salmon bagel	£8.50
Bacon roll	£7.50
Baked croissant filled with ham and cheese	£7.50

Healthy £10.50

Natural yoghurt parfait and poached fruit
Smoothie shots - berries, passion fruit, banana
Paleo muffins
Paleo brownies
Super shots - a variety of flavours are available on request.

Afternoon

Scones served with clotted cream and strawberry jam	£7.50
Handmade petit four selection	£7.50
Selection of Merchant miniature desserts	£9.50

Served with tea and coffee

FINGER BUFFET

£27.50

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 (v)
Sweet potato chips, crispy mozzarella (v)
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 £8.50

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GOURMET SANDWICH SELECTION

£12.50

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

Chip cones	£4.50 per person
Sliced fresh fruit platter	£3.50 per person
Soup	£7.00 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

TWO COURSE FORK BUFFET

£38.50

Choice of 3 hot dishes, served with potatoes, seasonal vegetables and breads

Fish Pie - selection of local fish and shellfish poached in white wine velouté and topped with mash

Seafood Paella - selection of local fish and shellfish slowly cooked with paella rice, chorizo, chicken and saffron

Chicken Chasseur - Rockvale chicken slowly cooked with mushrooms, tomato and tarragon

Asian Style Chicken - steamed chicken breast cooked in fragrant stock with ginger, sesame seeds and coriander

Moroccan Lamb Tagine - slowly braised Glenarm lamb shoulder cooked with Moroccan spices, preserved lemon, honey and dates

Aubergine Parmigiana - layers of aubergine, tomatoes, mozzarella and fresh basil

Beef Bourguignon – braised Northern Irish Hereford beef cooked in red wine with mushroom, Alsace bacon and baby onions

Beef Stroganoff - tender strips of Northern Irish Hereford beef cooked in a classic stroganoff sauce

Choice of 2 salads:

Caesar salad
Tomato, basil and mozzarella
Rocket, Parmesan and pine nut salad
Mixed leaf salad
Tuscan bean salad
Couscous salad

Selection of Merchant miniature desserts, tea and coffee included

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CANAPÉS

Choice of 5 for £17.50

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

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BANQUET LUNCH

£42.50

(room hire complimentary for 10+)

Please choose 1 starter, 1 main course and 1 dessert for the group along with a vegetarian option. Tea, coffee and side orders are included

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

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DAY DELEGATE RATES *(based on 10+ guests)*

DAY DELEGATE RATE 1 / £50.00 per person, per day

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

DAY DELEGATE RATE 2 / £60.00 per person, per day

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

DAY DELEGATE RATE 3 / £70.00 per person, per day

Welcome tea, coffee and pastries
Morning tea, coffee and shortbread
Two course fork buffet 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

ADDITIONAL BREAK OPTIONS AVAILABLE

MERCHANT

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