



EVENTS & HOSPITALITY

Conferencing and Events at the Grand Opera House

If you are looking for a unique venue to impress or a location to inspire, look no further than the Grand Opera House, Belfast. As well as being industry leaders in theatre entertainment, the Grand Opera House offers an unrivalled hospitality experience, whether show related or a stand alone event, in one of Belfast's most beautiful and historical buildings.

The Grand Opera House caters for conferences, seminars, meetings and exhibitions for up to 130 people in The Baby Grand Studio as well as 1060 in the magnificent Frank Matcham Auditorium. Located on Great Victoria Street in the heart of Belfast City, the Grand Opera House provides the perfect stage to meet your conferencing needs with smaller meeting rooms also available. Within the comfort of your very own events suite, you can bring a unique and innovative atmosphere to your event.

With the assistance of our Conference and Events Coordinator, we can customise our offerings to ensure that your event meets all of your expectations. Our experienced and creative team of technicians are available to make your event bespoke with excellent sound and lighting capabilities. Regardless of the size or nature of the occasion, the experienced team at the Grand Opera House will ensure every event is a memorable success for you and your guests.

For a tour of our unique facilities and a chance to discuss your requirements in further detail, please contact Ashley Davidson on 028 90 277738 or email events@goh.co.uk.

For ease of reference all prices contained within the Events Pack are inclusive of VAT.

We look forward to welcoming you soon.



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Meeting Rooms Information

	Matcham Auditorium	The Baby Grand	The Baby Grand Bar	The Circle Bar	The Hippodrome	Shakespeare Rooms	The Board Room
THEATRE STYLE	1061	132	-	-	-	40	-
CLASSROOM	-	50	-	-	-	16	-
BOARDROOM	-	48	-	-	-	20	18
USHAPED	-	36	-	-	-	10	-
CABARET	-	60	-	-	-	-	-
BANQUET DINING	-	80	-	-	30	30	-
INFORMAL DINING	-	120 200*	60	60	60	60	18
LENGTH (M)	Forestage 18.9	13.1	8.6	8.6	8.6	9.5	7.5
WIDTH (M)	Forestage 4.0	13.2	11.5	11.5	11.5	7.1	4.5
NATURAL LIGHT	No	No	Yes	Yes	Yes	Yes	Yes
BLACKOUT POSSIBLE	Yes	Yes	No	No	No	No	Yes
ADJUSTABLE LIGHTING	Yes	Yes	Yes	Yes	Yes	Yes	Yes
TARIFFS (8 HOUR	£4000	£850**	£350	£350	£350	£400	£250
TARIFFS (4 HOUR SESSION)	£2000	£500**	£250	£250	£250	£300	£150
WHEELCHAIR ACCESSIBILITY	Yes	Yes	Yes	Yes	Yes	Yes	Yes
BT OPENZONE WIFI	No	Yes	Yes	Yes	Yes	Yes	Yes
AC	Yes	Yes	Yes	Yes	Yes	No	No

* Includes the opening of the acoustic doors & use of the Baby Grand Bar

** Includes use of the audio visual resources



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Audio Visual Resources

The Matcham Auditorium

- ◆ Full lighting rig
- ◆ Full audio capability
- ◆ Staging – Forestage (18.9mx4.0m)

The Baby Grand

- ◆ Full lighting rig
- ◆ Full audio capability
- ◆ Staging - 5x sections of 'Topdeck' staging (1mx2m)
- ◆ Data projector & large screen
- ◆ Microphones
 - 1x lectern
 - 4x lapel
 - 2x roving
 - 4x table top
- ◆ Lectern
- ◆ Laptop
- ◆ DVD Player



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Audio Visual Resources

In Addition

- ◆ Flip chart
- ◆ Plasma screen portable TV
- ◆ DVD Player

All Other Meeting Rooms

- ◆ Lectern - £10
- ◆ Laptop - £20
- ◆ Plasma screen TV - £25
- ◆ Flip Chart & Pens - £15

Technical Support

It is our company policy that technical support is provided within the Baby Grand for at least one hour prior to the event and for half an hour after the event. Technical support is charged at £15 per hour plus VAT. A quote will be provided based on event requirements.

Technical support will be required for the Main Auditorium for all events. A quote will be provided based on event requirements.



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Coffee, Pastries, Refreshments & Light Snacks Selection

Our selection of pastries, savouries and bakes are the perfect choice for business meetings or conferences with opportunities to provide arrival refreshments, lunch time snacks and mid-morning and afternoon breaks. Our breakfast muffins or anytime bagels are the ideal choice for arrival refreshments for early morning conferences.

◆ Tea/coffee	£1.95 pp
◆ Tea/coffee with biscuits	£2.75 pp
◆ Tea/coffee with homemade shortbread	£3.00 pp
◆ Tea/coffee with hand crafted cup cake / scones / mini pastries	£3.75 pp
◆ Jugs of pure orange juice or cranberry juice	£5.00
◆ Large bottles (75cl) still/sparkling mineral water	£5.00
◆ Breakfast muffin (Bacon or sausage or scrambled egg)	£4.50 pp
◆ Anytime bagel (Irish salmon with cream cheese or Givens ham with smoked cheese)	£4.50 pp
◆ Fresh seasonal fruit platter with honeyed yogurt (serves 10)	£25.00
◆ Bloomer farmhouse white & granary sandwich platter (serves 10)	£49.50
◆ Soup & sandwich selection (serves 10)	£69.50
◆ Battered fish & chips in cones	£6.00 pp



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Finger Buffet Selection (minimum 25 people)

Whether it's a snack lunch during a conference or a quick bite before a show, our finger buffet options have something for everyone.

Choose five items for £12.00 pp
Add an extra item for £3.00 pp

- ◆ Rare Irish roast beef & horseradish ciabatta
- ◆ Mini beef burgers with tomato relish & gherkins
- ◆ Traditional lamb kofta's with mint sauce
- ◆ Ardglass haddock fishcakes & gherkin mayo
- ◆ Goujons of cod with tartare sauce
- ◆ Mini cheese & tomato pizza
- ◆ Vegetarian wraps
- ◆ Cheese, chutney & tomato
- ◆ Mediterranean vegetable
- ◆ Chicken breast goujons
- ◆ Chicken satay skewer
- ◆ Hot 'n' kickin' chicken wings
- ◆ Honeyed Cocktail sausages
- ◆ Oriental vegetable spring roll
- ◆ Spicy potato wedges

(Served with bowls of sour cream, tomato ketchup and chilli dipping sauces)

Children's Finger Buffet (minimum 10 children)

£7.00 PP

- ◆ Chicken breast goujons
- ◆ Goujons of cod
- ◆ Mini beef burgers with tomato ketchup
- ◆ Honeyed cocktail sausages
- ◆ Mini cheese & tomato pizza
- ◆ Potato wedges



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Canapés Selection (minimum 12 people)

Choose 3 canapés £6.00 pp

Additional canapé £2.00 pp

Savoury Canapés

- ◆ Smoked Irish salmon & dill crème fraîche on wheaten bread (C)
- ◆ Porter cheddar & black grape on Ditty's oatcake (C)
- ◆ Mini Yorkshire pudding with rare Irish roast beef & horseradish (C)
- ◆ Tomato & basil bruschetta (C)
- ◆ Shredded duck tartlet with pineapple & chilli salsa (C)
- ◆ Smoked salmon & cream cheese blinis (C)
- ◆ Clonakilty black pudding on soda bread with tomato relish (H)
- ◆ Irish cured bacon & Ballyblue on potato bread (H)
- ◆ Crumbled goats cheese & sun blushed tomato tapenade on herb crostini (C)
- ◆ Duo of Ulster cheeses in savoury tartlets with onion marmalade (C)

Sweet Canapés

- ◆ Rich chocolate & brandy truffles
- ◆ Strawberry shortcake
- ◆ Mini cheesecake
- ◆ Profiteroles with chocolate sauce
- ◆ Mini fresh fruit custard tartlets
- ◆ Assortment of classic French fancies



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Bowl Food Selection (minimum 25 people)

A more substantial and stylish alternative to canapés or finger food, bowl food is served in ceramic dishes with forks or spoons and is designed to be eaten standing up to enable you to mingle and network among your guests or clients.

£15 PP (choose 3 dishes)

Savoury Bowls

- ◆ Lemon, thyme & honey griddled chicken with lemon roast potatoes, fine green beans
- ◆ Peanut and chilli chicken, with stir fried vegetables
- ◆ Chinese chicken curry with rice
- ◆ Sweet chilli pork stir-fry with soba noodles
- ◆ Classic Irish stew with lamb
- ◆ Beef bourguignon with basmati rice
- ◆ Irish beef in Guinness & mustard sauce with baby comber potatoes
- ◆ Italian Meatballs, penne pasta & aged parmesan
- ◆ Causeway coast salmon fillet with champ & parsley butter
- ◆ Ryefield goat cheese log, with forest mushroom risotto & beetroot crisps
- ◆ Thai green vegetable curry with saffron rice
- ◆ Leek, potato & Fivemiletown cheddar pie

Sweet Bowls

- ◆ Profiteroles & Belgian chocolate sauce
- ◆ Strawberry pavlova
- ◆ Apple & cinnamon crumble with custard
- ◆ Chocolate brownie with chantilly cream
- ◆ Traditional sherry trifle
- ◆ Fresh fruit salad



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Fork Buffet Selection (minimum 40 people)

One hot, one cold and two sides, tea/coffee	£17 pp
Two hot, two cold and two sides, tea/coffee	£20 pp

Hot

Poultry

- ◆ Chicken breast pieces in a lightly spiced curry sauce with coriander & coconut
- ◆ Tender chicken breast in a rich tomato sauce with onions, peppers, herbs & black olives
- ◆ Chicken breast in a white wine cream with wild mushrooms, herbs & parmesan
- ◆ Chicken cooked in white wine, cream & ground black peppercorn
- ◆ Sweet & sour chicken with pineapple pieces & chunky peppers

Meat

- ◆ Tender strips of Irish beef cooked with brandy & black peppercorns in a cream sauce
- ◆ Slow cooked beef bourguignon, pearl onions, tarragon, mushrooms & pancetta in a red wine jus
- ◆ Beef stroganoff with gherkins, mushrooms, paprika, sour cream & brandy
- ◆ Beef lasagne
- ◆ Sweet & sour chicken with pineapple pieces & chunky bell peppers

Vegetarian

- ◆ Red Thai curry: Seasonal vegetables in a fragrant curry sauce with pak choi, coconut and lime
- ◆ Five bean cassoulet: Slow-cooked bean stew, Mediterranean vegetables in tomato & basil sauce
- ◆ Roasted squash, spinach & ricotta bake
- ◆ Risotto of Ryefield goat cheese log, with forest mushroom
- ◆ Vegetarian lasagne



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Fork Buffet Selection

Cold

- ◆ Cured Irish ham & pineapple platter
- ◆ Rare roast sirloin of beef & mustard
- ◆ Italian meat selection platter

Side

- ◆ Boiled long grain or basmati rice
- ◆ Boiled baby potatoes in parsley butter
- ◆ Garlic & thyme roast potatoes
- ◆ Panache of seasonal vegetables
- ◆ Couscous with goat's cheese & semi dried tomatoes
- ◆ Pasta salad
- ◆ Caesar salad
- ◆ Classic dressed salad

Add an additional course to your buffet:

Starter's £4.00 pp

Desserts £4.00 pp

The events coordinator will provide details on starter and dessert options on request.



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The Baby Grand Gala Selection (minimum 40 people, max 80 people)

Served formally in the Baby Grand Studio the gala menu is the one to choose for a more sophisticated and formal occasion.

3 courses plus tea/coffee £35 pp

Starters

- ◆ Freshly prepared soup served with homemade artisan bread
- ◆ Irish smoked salmon on farmhouse wheaten bread with chunky lemon wedge
- ◆ Rocket salad with olives, roast red peppers, herb croutons & citrus dressing
- ◆ Confit of duck with toasted pine nuts, orange segments, baby leaves & baby tomatoes

Mains

- ◆ Roast Sirloin of beef with huntermans sauce
- ◆ Roast leg of lamb with red wine jus
- ◆ Turkey, ham & stuffing with cranberry jus
- ◆ Herb crusted fillet of cod with chilli beurre blanc
- ◆ Roast loin of pork with apple infused jus
- ◆ Stuffed fillet of chicken wrapped in bacon with creamy pepper sauce
- ◆ Poached fillet of Salmon with Tarragon Hollandaise



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All main courses served with two potatoes and two vegetables -
please choose from the selection below

Potatoes

- ◆ Champ
- ◆ Roast potatoes
- ◆ Dauphinoise potatoes
- ◆ Baby boiled
- ◆ Creamy mash

Vegetables

- ◆ Mange tout
- ◆ Honey roast root vegetables
- ◆ Carrot & parsnip puree
- ◆ Green beans
- ◆ Cauliflower or broccoli mornay

Desserts

- ◆ Individual mini pavlova with chantilly cream & raspberry coulis
- ◆ Bailey's cheesecake with rich chocolate sauce & fresh cream
- ◆ Classic tiramisu
- ◆ Selection of ice creams with a berry coulis

Desserts served with freshly brewed tea & coffee