



GRAND
OPERA
HOUSE

EVENTS & CORPORATE HOSPITALITY

The Perfect Stage

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.

Located on Great Victoria Street in the heart of Belfast City, the Grand Opera House provides events spaces for conferences, exhibitions, meetings, networking events and much more.

At Grand Opera House we work closely with each of our customers throughout the process, providing creativity, knowledge, guidance and support from enquiry to completion. Our experienced and creative team of technicians is available to make your event stage-ready with excellent sound and lighting capabilities and, to impress those VIP guests and speakers; we offer Access All Areas tours of the theatre to share our history and experiences with you.

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.

This information pack is designed to guide you through any questions or queries that you may have on our spaces. For a closer look around our unique facilities and a chance to create your own bespoke event at Grand Opera House, please get in touch and I will be delighted to welcome you in for a show round and chat.

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

I look forward to welcoming you soon.

Ashleigh Davidson
Events and Conferences Manager

Email: adavidson@goh.co.uk
Direct Line: 028 9027 7738

Our Spaces

As one of Belfast's best equipped venues, the Grand Opera House really offers unique event spaces that cater for all types. Since the refurbishment in 2006, we are proud to boast both historical and state-of-the-art spaces, offering an original and creative setting for any occasion.

We can host:

- Performances, Auditions & Rehearsals
- Conferences & Meetings
- Location Filming
- Press Launches
- Private Roundtable Dinners
- Awards Ceremonies
- Gala Dinners
- Networking Receptions
- Wedding Ceremonies & Receptions
- Classes & Exhibitions
- Birthday Parties

Below is a description of each event space we have available followed by technical information and prices.

Matcham Auditorium

Our Matcham Auditorium is the space for which we are most known. Built in 1895 by famous theatre architect Frank Matcham, this auditorium is the original 'Grand Opera House' and, today, sees productions from all over the UK visit to entertain the crowds of Northern Ireland. It is renowned for its beauty and grandeur, and is often commented on for the character and personality that it carries.

It seats 1061 over 3 levels and is ideal for large-scale conferences, awards ceremonies, weddings and graduations.



Baby Grand

The Baby Grand is our second largest and most adaptable conference space. It was built as part of the Grand Opera House refurbishment in 2006 and has since held a number of diverse shows and conferences, from casino nights to speaker conferences.

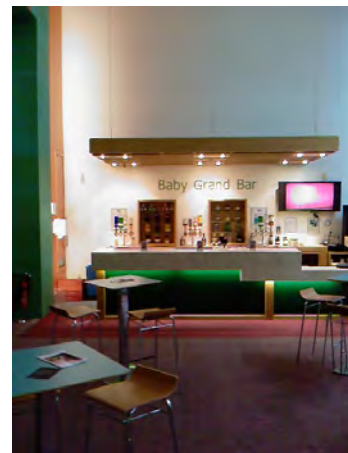
The Baby Grand can hold up to 132 people and is ideal of all your needs; speaker conferences, rehearsal space, private roundtable dinners and more. The Baby Grand also has large acoustic doors which open up to the Baby Grand Bar which can extend to a networking area.



The Baby Grand Bar

The Baby Grand Bar is situated on the second floor and was built in the refurbishment in 2006. This space is ideal for a buffet and can be used to service a conference taking place in the Baby Grand. It is also an excellent space for networking drinks and can be booked out as a private corporate space for intervals during busy shows.

This area holds 60 people as an informal dining setting, with poseur tables and buffet tables for guests.



The Circle Bar

The Circle Bar is part of the new building and is situated on the first floor. Similar to the Baby Grand Bar, it has been successfully used as a networking reception in the past. The use of this area is limited to when shows are not played in the Matcham Auditorium as this bar is primarily for use of patrons.

As a networking reception and buffet dining, this area can hold 40 people.



Hippodrome

The Hippodrome, aptly named after the former Hippodrome theatre on which it stands, is situated in the privacy of the top floor. Similar to the Baby Grand, it is adaptable to conference needs and has held conferences, formal dinners and networking receptions.

This area holds 60 people and can also be reserved during the interval of a show as a drinks reception and networking area.



Shakespeare Rooms

The Shakespeare Rooms is our iconic front to the Grand Opera House. Part of the original, now listed, building, the Shakespeare Rooms were once known as the Crush Bar prior to the refurbishment. The rooms now stand as a unique space, ideal for weddings, networking and drinks receptions.

This area holds 50 people and can also be reserved during the interval of a show as a drinks reception and networking area.



Boardroom

If you require a personal meeting space, our boardroom is ideal for you. Part of the refurbished building, the boardroom holds up to 18 people and is fully equipped for all technical needs.



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	40	-
CLASSROOM	-	50	-	-	24	18	-
BOARDROOM	-	48	-	-	20	20	18
USHAPED	-	36	-	-	18	16	-
CABARET	-	60	-	-	-	-	-
BANQUET DINING	80	80	-	-	30	30	-
INFORMAL DINING	-	120 200*	60	40	60	50	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
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

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

In Addition

- Flip chart
- Plasma screen portable TV
- DVD Player

All Other Meeting Rooms

- Lectern
- Laptop
- Plasma screen TV
- Flip Chart & Pens

Technical Support

If you require a technician to be present throughout your booking for the use of our sound/lighting desk or projector, this is at a cost of £18/hr inc VAT. A quote will be provided based on event requirements.

Food and Beverages

At Grand Opera House we offer a wide variety of breakfast and lunch options to fit in with your event needs. If you require a quote for a more bespoke menu, please let us know and we will endeavour to accommodate.

Breakfast

- ◆ Continental Breakfast with tea/coffee £7.95 pp
- ◆ Sausage/Bacon bap with tea/coffee £5.50pp

Morning and afternoon refreshments

- ◆ Freshly brewed Tea, Coffee or Speciality teas £1.95 pp
- ◆ With Biscuits £2.75 pp
- ◆ With Homemade Shortbread £3.00 pp

With a choice of the following £3.75 pp

- ◆ Muffins
- ◆ Scones
- ◆ Pastries
- ◆ Tray bakes

Beverage Selection

- ◆ Large (75cl) Still/Sparkling Mineral Water £5.00 per Bottle
- ◆ Individual Still/Sparkling Mineral Water £1.80 per Bottle
- ◆ Freshly Squeezed Orange Juice £5.00 per Jug
- ◆ Cranberry Juice £5.00 per Jug
- ◆ Orange or Blackcurrant Cordial £3.00 per Jug
- ◆ Soft Drinks– Coke, Sprite, Fanta £1.80 per Bottle

Working Lunch Suggestions

- ◆ Fine Sandwich Selection £4.95pp
- ◆ Homemade Soup and Fine Sandwich Selection £6.95pp

Buffet Style Lunch Options (minimum number 20)

Choice of 5 items

£11.00 pp

Cold Options

- ◆ Freshly Made Sandwiches with variety of fillings
- ◆ Peking Duck Wraps with Spring Onion & Hoi Sin Sauce (V)
- ◆ Southern Fried Chicken Goujons
- ◆ Smooth Confit Duck Pate served on Garlic & Herb Crostini
- ◆ Mini Yorkshire puddings filled with braised Irish pulled beef
- ◆ Brioche rolls with a variety of fillings
- ◆ Selection of filled Flat Breads (V)

Hot Options

- ◆ Freshly Baked Sausage Rolls
- ◆ Cocktail Sausages, Tossed in Sweet Chilli
- ◆ Mini Irish Beef Cheeseburgers served with Tomato Relish
- ◆ Mini home-made Pork Sliders
- ◆ Sesame coated Chicken Strips, served with Thai Red Curry dressing
- ◆ Roasted Mushroom Caps filled with Bacon Peppers & Mozzarella (V)
- ◆ Roasted Sun Blush Tomato & Mozzarella Tartlet, oven backed with Chilli Oil (V)
- ◆ Homemade mini Thai Fish Cakes packed with Salmon, Cod & White Crab, deep fried in Panko Crumbs (V)
- ◆ Hot & Spicy Tiger Prawn Kebabs, glazed with Japanese Teriyaki dressing (V)
- ◆ Mini steak & Guinness Pies, topped with Buttery Cheddar & Scallion Potatoes
- ◆ Mini Beef Wellington, Fillet of Irish Beef topped with Mushroom Duxelle, baked in Puff Pastry (**£2.00pp extra pp**)
- ◆ Home-made Salmon & Prawn Spring Roll, seasoned with Coriander & Chilli, Soy & Ginger Dressing (**£2.00 extra pp**) (V)

Sweet Options

- ◆ Mini Crème Brûlée
- ◆ Mini Pavlova topped with Fresh Raspberry & Vanilla Pod Cream
- ◆ Chocolate profiterole filled with fresh strawberry & cream with chocolate sauce
- ◆ Mini baked apple tartlets topped with ginger & cinnamon crumble

(V) Vegetarian option or alternative available

Hot Fork Buffet Lunch (Minimum number 30)

Includes Salad Bar, Freshly Baked Breads, Tea and Coffee,
2 hot dishes from the following

£17 pp

- ◆ Homemade Chinese Style Chicken Curry served with Rice
- ◆ Sweet & Sour Chicken hinted with Coriander, served with Rice
- ◆ Homemade Chinese Style Chicken Curry served with Rice
- ◆ Sweet & Sour Chicken hinted with Coriander, served with Rice
- ◆ Creamy Chicken Carbonara tossed with Penned Pasta, hinted with Parmesan
- ◆ Peppered Beef Stroganoff complemented with Savory Buttered Saffron Rice
- ◆ Italian Style Spicy Chicken & Chorizo tossed with Penne Pasta & Tomato Ragout
- ◆ Chicken Chasseur, cooked in a Tomato & Tarragon Sauce with Garlic, served with Rice
- ◆ Oriental Crispy battered Chicken with Wok Fried Vegetables, Sweet Chilli & Ginger Glaze
- ◆ Creamy Cajun Chicken with Crispy Bacon & Chorizo served with Rice
- ◆ Slow Braised Irish Beef cooked with Thyme & Red Wine, served with Buttery Champ
- ◆ Homemade Italian style Meatballs, Tomato & Herb Ragout, Penne pasta & Parmesan
- ◆ Creamy Peppered Pork Stroganoff, complemented with Buttered Saffron Rice
- ◆ Slow Braised Irish Lamb with Onion Gravy, Buttery Champ
- ◆ Chinese Style Tiger Prawn Stir Fry with Rice, Ginger & Soy Glaze
- ◆ Tiger Prawns cooked in a Spicy Malaysian Curry Sauce, served with Rice
- ◆ Jambalaya Cajun Style Mixed Meat Rice Dish seasoned with Cajun Spices & Chorizo
- ◆ Vegetarian roasted Mediterranean Vegetable & Tomato Pasta with Parmesan
- ◆ Vegetarian Button Mushroom & Asparagus Stroganoff with Rice & Parmesan

Add Dessert £5.00 per person

Wine List

White Wines

Cardone Pinot Grigio – Light, fresh and beautifully aromatic white with just a hint of spice *(Italy)* £16.95

Cono Sur Tocornal Chardonnay - A concoction of tropical fruits with a layer of oak *(Chile)* £16.95

Torres Finca Negra Sauvignon Blanc – Zesty and rich with a delicious mouthwatering finish, very versatile with or without food *(Chile)* £17.95

Matua Valley Sauvignon Blanc - Fresh, zingy and vibrant with a crisp finish *(New Zealand)* £22.95

Rose Wines

Jack Rabbit White Zinfandel - Delicately refreshing with an underlying sweetness *(California)* £16.95

Red Wines

Cardone Merlot – Delicious Merlot character with ripe, approachable brambley fruit and soft, rounded tannins leading to an easy soft finish (*Italy*) £16.95

Torres Finca Negra Cabernet Sauvignon – Warm and rich, with pure red fruits and intense berry fruit flavours with soft tannins (*Chile*) £17.95

Penfolds Private Release Shiraz Cabernet - Full-bodied with lots of plum and wild fruit flavours with a touch of elegant spice (*Australia*) £17.95

Sparkling Wines

Castel d'Ordal Brut – A delicious sparkling wine, it is dry and elegant, finishing with toasty and rich fruit flavours (*Spain*) £19.95

Segura Viudas Rosado Cava NV – Rich, toasty, dry rosé sparkling with a delicious floral bouquet (*Spain*) £21.95

Prosecco Conti d'Arco Brut NV – A fresh, pleasantly soft, lively, dry and harmonious Prosecco. Pale yellow in colour, fine bubbles and a fruit intense bouquet (*Italy*) £23.95

Champagne

Mumm Cordon Rouge NV – A true classic with a unique character and irreproachably consistent taste. Mainly from black-skinned grapes, it has a soft round biscuit style
(Champagne, France) £55.00

Champagne Pannier Rosé NV - Fresh strawberries and redcurrants with a light leafy character are nicely balanced with an elegant structure and weight
(Champagne, France) £85.00

Perrier Jouët Belle Epoque 2004 – At Perrier-Jouët, they believe there is nothing quite as romantic as a fine Champagne shared with the one you love. The famous ‘flower bottle’ contains Perrier Jouët’s most distinguished Champagne. Delightful and gentle offering finesse and elegance rather than powerful fruit, it is well-defined, crisp and vivacious and possesses impeccable balance *(Champagne, France)* £130.00