This is Northern Ireland’s most prestigious 5 star hotel. Originally built as a Palace for the Bishops of Down, the Culloden stands in 12 acres of beautiful secluded gardens and woodland. Palatial surroundings, fine antiques and the highest levels of personal service combine to give the Culloden a unique air of elegance.

Standing on the wooded slopes of the Holywood hills on the outskirts of Belfast, overlooking Belfast Lough and the County Antrim coastline, is the magnificent Culloden Estate and Spa.

Location
- The hotel is only 6 miles from Belfast City Centre, on the A2 Bangor Road, just after Holywood. Access to transportation links is excellent.
- Belfast City Airport is 3 miles away and the International Airport is located 19 miles to the North of the City.
- Ferry terminal for Stena Line is very convenient – and within a 10 minute drive of the hotel.
- The Railway Station at Cultra, which links to Belfast Central Station, adjoins the hotel.

Facilities
- 96 deluxe bedrooms including 20 Suites.
- 7 flexible conference and banqueting suites, including the Highland Business Centre.
- Choice of award winning Mitre Restaurant or the informal Cultra Inn within the hotel grounds.
- Exclusive Spa, including hi-tech gym, swimming pool, jacuzzi, steam room, solarium, 2 quiet rooms and 8 treatment rooms.
- Helipad.
- Dedicated business reception area with secretarial services.
Event Extras
- The Stuart Suite is located on the ground floor, one of the largest hotel conference suites in Northern Ireland, and the largest within the Belfast area, suitable for large conferences, exhibitions, banquets, fashion shows etc.
- Car launches.
- Fixed wooden dance floor and fixed stage in Stuart Suite, suitable for top table and podium.
- Private entrance to Stuart Suite directly from car park.
- Private bar and reception area for Stuart Suite.
- Full range of AV equipment available.

Things to See and Do
- Titanic Belfast Exhibition and Titanic Exhibition at Cultra Folk and Transport Museum.
- Ulster Folk and Transport Museum, Cultra.
- Belfast City Centre – shopping, theatre, museums, restaurants, and nightlife.
- Bussling town of Holywood, 1 mile.
- Bangor Marina – Sailing.
- Crawfordsburn Country Park.
- Clandeboye Estate (by prior arrangement).
- Royal Belfast, Blackwood and Clandeboye Golf Clubs nearby.
- SSE Entertainment Complex, Belfast.
- Off Road Driving, Equestrian, and other country activities (by prior arrangement).

Local produce
At the Hastings Hotels Group we are passionate about food and believe that eating is one of life’s greatest pleasures. We embrace the use of carefully selected local and seasonal quality foods to enable our chefs to prepare and create the most delicious dishes in our kitchens.

The island of Ireland has a proud heritage of farming and fishing, resulting in an abundance of sensational produce and we at Hastings Hotels are striving to give all our guests a true taste of this in everything we serve. When sourcing our food, we look for produce which stands out from the rest - from where it originates, to the way it is produced and for its flavour.

GM Food Assurance
We liaise closely with our food suppliers to ensure ingredients do not include genetically modified maize or soya. For those with special dietary requirements or allergies, who may wish to know the ingredients used, please ask for the manager.

Corporate Away Days
Whether for corporate entertainment or team development, enjoy a morning, afternoon or full day on the Culloden Estate and Spa’s grounds with your clients or work colleagues, taking part in activities ranging from archery, laser clay pigeon shooting and mini-highland games to target golf and It’s a Knockout.

Team Development
Enhance your conference or training seminar with our wide range of outdoor team development challenges, designed to challenge your team mentally and physically or let the Culloden help you organise your evening’s entertainment with our themed selection which includes: Race Nights, Millionaire Quiz Show, Casino Nights, Murder Mystery Dinners, and Themed Dinners.

Wi-fi
Complimentary Wi-fi is available throughout the Culloden Estate and Spa.

Access For All
Hastings Hotels understands that every customer has different needs and we aim to make our hotel facilities available and accessible to all of our guests equally. In rare instances where this is not possible we will endeavour to offer a range of facilities for guests with a perspective on disability including:
- Accessible entrance.
- Special car parking.
- Accessible toilets.
- Accessible bedrooms.
- Induction loops can be arranged with advanced notice.
Refreshments

Champagne & Cocktail Receptions
from £10

Sparkling Cocktail
(with Brut Sparkling Wine) £10 Per Glass
- Kir Royale (Blackcurrant Liqueur)
- Bucks Fizz (Fresh Orange Juice)
- Bellini (Peach Nectar)
- Black Velvet (Guinness)

Culloden Cocktails
- Dressed Pimms (Pimms and Lemonade with Seasonal Fruits over Ice)
- Woo Woo (Vodka, Peach Schnapps, Fresh Lime Juice, Cranberry Juice)
- Blue Lagoon (Vodka, Blue Curaçao, Lemonade over Ice)
- Sangria (Red Wine, Cointreau, Red Vermouth, Brandy, Sugar, Soda Water, Lemonade, over Fruits and Ice)
- Sapphire Martini (Gin, Blue Curaçao)
- Punch - Hot or Cold (Alcoholic)
- Mulled Wine (an aromatic winter warmer favourite)

Other Cocktails available on request

Wine List
Please ask for our current wine list to choose wines for a Drinks Reception or to complement your chosen menu

Non Alcoholic
£6 Per Glass
- Shirley Temple (Grenadine and Lemonade)
- Culloden Classic (Orange, Pineapple, Grenadine, Lemonade)
- Lemon Refresher (Fresh Lemon Juice, Sugar Syrup and Sparkling Water)
- St. Clements (Orange and Lemon)
- Dressed Fruit Cup £12 per jug
- Freshly Squeezed Orange Juice £16 per jug
- Sparkling Apple Juice £9 per bottle
- Mineral Water (Still and Sparkling) £4 per bottle

Please note drinks prices are subject to change.
Please ask regarding any other requirements.
Breakfast Selection
Breakfast like a King... our range of breakfast menus for the early-bird meetings, which include Thompson’s Finest Tea and Bewley’s Blended Coffee

Belfast Breakfast £10
Choice of Egg, Sausage or Bacon in a Belfast Bap

Continental Breakfast £18
Assorted Scuffins, selection of Jams and Marmalade, Orange and Grapefruit Juices

Full Irish Breakfast £25
Your choice of Eggs, Bacon, Sausage, Tomato, Black and White Puddings, Potato Bread, Soda Bread, Toast, Scuffins and Muffins, Orange and Grapefruit Juices

Tea, Coffee and Treats Break
Thompson’s Finest Tea and Bewley’s Blended Coffee with:
Mixed Mini Muffins or Scuffins £6
[selection of Raspberry and White Chocolate, Blueberry, Chocolate]
Selection of homemade Traybakes £6
Fruit Kebabs £8
Freshly baked Scones £8 with Butter, Preserves and Fresh Cream

Refreshment Breaks
Ask for our specially designed refreshment breaks for your event, which include Thompson’s Finest Tea and Bewley’s Blended Coffee.

The Healthy Break £13
Fruit Kebab, Cereal bar selection, Granola, Fruit and Yoghurt Parfait, Culloden Fruit Smoothie.

The Chocoholic Break £15
Enjoy a Cookie, Brownie and Frappuccino from your favourite Chocolate bar, your choice includes Mars, Snickers, Malteser, Crunchie and Milky Way.

The Armagh Apple Break £15
Green Apple Smoothie, homemade Scone with Apple Compote, whole Apple.

The Berry Break £15
Homemade Shortbread, bowls of fresh country Berries, freshly baked Scones with Butter, Preserves and Fresh Cream.

The Traditional Break £18
Finger sandwiches with fillings of Smoked Salmon, Cucumber, Cream Cheese and Chive, and Egg Mayonnaise. Freshly baked Scones with Butter, Preserves and Fresh Cream. Assorted Pastries and treats.

Enhance Your Working Day
### Canapés

£4 each  
- Mini Burgers with Relish  
- Grilled Chicken Satay with Peanut Sauce  
- Duck Confit with Plum Relish Tartlet  
- Mini Pulled Pork Slider  
- Brandy Soaked Chargrilled Water Melon with Parma Ham  
- BBC - Bacon, Brie and Cranberry  
- Mini Bagel of Smoked Salmon and Sour Cream  
- Spiced Crab with Coriander  
- Salt and Chilli Prawns  
- Mini Fish and Chips  
- Onion Bhaji  
- Vegetable Spring Rolls with Plum Sauce  
- Pear and Stilton

### Sandwiches

Choose from White, Granary, Gluten Free Bread or Ciabatta, garnished with Tayto Mature Irish Cheddar and Sweet Onion Crisps  
- Pastrami, Brie, Dill and Pickle  £6  
- Southwest Chicken and Chipotle Mayonnaise  £6  
- Smoked Salmon, Cream Cheese and Cucumber  £8  
- Belfast Ham, Irish Cheddar and Onion Relish  £6  
- Smoked Applewood Cheese and Pickle  £6  
- Open Prawn, Spicy Tomato Mayonnaise with Crisp Gem Lettuce  £8

Add a **Soup** to your choice of sandwich from the following selection  £10  
- Wilsons of Armagh Potato and Leek  
- Hearty Cream of Vegetable  
- White Onion, Cider and Thyme  
- Cream of Celeriac and Truffle Oil

### Finger Buffets

- Scampi and Chips, individually served in authentic newspaper cones  £12  
- Soda Bread Mini Pizza, with a choice of toppings  £7  
  
  - Mushroom and Black Truffle Oil  
  - Mozzarella and Sundried Tomato  
  - Olive, Chorizo and Rocket

- Filo Wrapped Prawns with a Chilli and Coriander Dipping Sauce  £7  
- Honeybee Cocktail Sausages  £5  
- Mini Onion Bhajis  £5  
- Mini Spring Rolls with Plum Sauce  £5  
- Vegetable Samosas with a Yoghurt and Coriander Dip  £5  
- Thompson’s Finest Tea and Bewley’s Blended Coffee  £4
Fork Buffets

Your choice of 3 including 1 Vegetarian option £30, add Dessert £35
Served with a choice of 2 sides, House Breads, Salads and Thompson’s Finest Tea and Bewley’s Blended Coffee

**Beef**
- Chilli Con Carne, Tortilla Chips and Sour Cream
- Beef with Black Bean Sauce
- Beef Stroganoff
- Steak and Guinness Pie

**Chicken**
- Thai Chicken Curry
- Sweet and Sour Chicken, Cantonese Style
- Chicken Oriental Stir Fry
- Cumin and Pimento Chicken

**Pork**
- Ham Glazed with English Mustard and Demerara Sugar

**Fish**
- Seafood Platter
- Seafood Pie with Cheddar and Wholegrain Mustard Mash
- Cajun Salmon with Curry Cream and Garden Peas

**Vegetarian**
- Balsamic Baby Onion and Stilton Quiche
- Spinach and Ricotta Tortellini with Sundried Tomato and Basil Sauce
- Vegetarian Thai Curry

**Side Dishes**
- Buttered Baby Potatoes with Chives
- Boiled Rice
- Moroccan Spiced Cous Cous
- Mini Jacket Potatoes with Garlic and Parsley Butter
- Roasted Root Vegetables
- Buttered Seasonal Garden Greens

**Desserts**
- White Chocolate and Blueberry Cheesecake
- Lemon Meringue Pie
- Armagh Apple Crème Brûlée
- Strawberry and Dark Chocolate Meringue Nest
- Tarte au Citron
- Profiteroles with Praline Cream and Hot Belgium Chocolate Sauce
- Pear and Salted Caramel Gateau
- Peach and Rosemary Panna Cotta
Buffet Menus

Vicar’s Choice
Classic Caesar Salad with Aged Reggiano
***
Basted Ham with Minted Peaches
Supreme of Chicken in a Wild Mushroom, Chive and Shallot Cream
Onion and Stilton Cheese Tartlets with Tomato and Basil Vinaigrette
***
Chef’s Choice of Dessert
***
Bewley’s Blended Coffee and Thompson’s Finest Tea
£47

Deacon’s Delight
Your Choice of Soup from the À La Carte Selection
***
Basted Ham glazed with English Mustard and Demerara Sugar
Prime Roasted Sirloin of Irish Beef with Mini Yorkshire Puddings
Turkey Breast and Cranberry Sauce
Chef’s Selection of Seasonal Vegetables and Potatoes
***
Chef’s Choice of Two Desserts
***
Bewley’s Blended Coffee and Thompson’s Finest Tea
£48

Bishop’s Buffet
Seasonal Melon with Strawberry Bellini
***
Zesty Lemon Sorbet
***
Prime Roasted Carved Sirloin of Irish Beef with Mini Yorkshire Puddings
Turkey Breast and Cranberry Sauce
Loin of Pork with Armagh Apple Stuffing & Crackling
Carved Baked Ham glazed with English Mustard and Demerara Sugar
Chef’s selection of Seasonal Vegetables and Potatoes
***
Culloden Grand Assiette
***
Bewley’s Blended Coffee and Thompson’s Finest Tea & Homemade Irish Fudge
£52

Archbishop’s Appetite
Assiette of Appetisers - Chef’s tasting plate of three mini appetisers
***
Dressed 28 Day Dry Aged Sirloin of Irish Beef
Ham glazed with English Mustard and Demerara Sugar
Individual Onion and Cheese Tartlets with Tomato and Basil Vinaigrette
Seafood Platter
Turkey Breast with a Cranberry Jus
Selection of Salads and Dressings and a Basket of Deli Rolls (Sesame, Poppy, Cheese and Plain)
Selection of Potatoes and Seasonal Vegetables
***
Culloden Grand Assiette
***
Culloden’s Signature Irish Cheese Slate
***
Bewley’s Blended Coffee and Thompson’s Finest Tea and Petit Fours
£67

The Chairman’ Grand Buffet
Assiette of Seafood
- Smoked Salmon, Smoked Mackerel, Tiger Tail Prawn
***
Choice of Soup
- Potato and Leek
- Hearty Cream of Vegetable
- White Onion, Cider and Thyme
- Cream of Celeriac and Truffle Oil
***
Main Course Selection
- 28 Day Dry Aged Sirloin of Irish Beef
- Dressed Turkey, Seasonal Stuffing, Honeybee Cocktail Sausages
- Leg of Lamb
- Ham glazed with English Mustard and Demerara Sugar
- Porcini Mushroom and Truffle Risotto
Selection of Potatoes and Seasonal Vegetables, Salads and Dressings, basket of Deli Rolls and Irwin’s Wheaten Bread
***
Choice of Dessert
- Rhubarb Crumble, Stem Ginger and Vanilla Custard
- Sticky Date Pudding with Salted Caramel Ice Cream
- Culloden Eton Mess
***
Culloden’s Signature Irish Cheese Slate
***
Thompson’s Finest Tea and Bewley’s Blended Coffee with Petit Fours
£75

Please note: You can mix and match and swap any of the courses to suit your taste and the menu will be re-priced accordingly.
Gourmet Menus

For the ultimate private dining experience... choose from one of our menus designed by our award winning Executive Chef, Paul McKnight.

**Cumberland**
- Cream of Vegetable Soup
- Classic Chicken Parcel with Herb Stuffing and wrapped in Irish Bacon
- Market Vegetables and Potatoes
- Zesty Lemon and Raspberry Tart
- Bewley’s Blended Coffee and Thompson’s Finest Tea

£45

**Palace**
- Fan of Melon with Strawberry Bellini
- Cream of Leek and Potato Soup
- Short Rib of Beef, Slow Cooked in a Red Wine Herb Jus
- Market Vegetables and Potatoes
- Traditional Culloden Pavlova
- Bewley’s Blended Coffee and Thompson’s Finest Tea

£50

**Mitre**
- Oriental Style Chargrilled Chicken Salad with Honey Chilli Dressing
- Zesty Lemon Granita
- Succulent rack of locally produced Pork with Crispy Crackling served with Bramley Apple Compote
- Market Vegetables and Potatoes
- Individual Pear and Butterscotch Roulade with a Sticky Butterscotch Sauce
- Bewley’s Blended Coffee and Thompson’s Finest Tea

£55

**Stuart**
- Mille Feuille of Smoked Salmon, Horseradish Butter, Soft Boiled Egg and Potato Salad
- Cream of Celeriac, Wild Mushroom and Truffle Oil
- Short Rib of Beef, Slow Cooked in a Red Wine & Herb Jus
- Market Vegetables and Potatoes
- Baked Apple and Cinnamon Crumble with Crème Anglaise
- Bewley’s Blended Coffee and Thompson’s Finest Tea & Petit Fours

£60

Please note: You can mix and match and swap any of the courses to suit your taste and the menu will be re-priced accordingly.

All menus (with exception of the Gourmet Buffet menus) are served ‘Platinum’ style.
Gourmet Menus

**Duchess**

Amuse Bouche

***

Poached Darne of Glenarm Organic Salmon with a Marie Rose Sauce

***

Goats Cheese, Basil and Pine Nut Parfait

***

Short Rib of Beef with Caramelised Onion Mash, and Murphy’s Jus

Market Vegetables and Potatoes

***

Toffee Apple Cheesecake

***

Bewley’s Blended Coffee and Thompsons Finest Tea & Homemade Yellow Man

£65

**Estate**

Duck Salad with Noodle Salad

***

White Onion and Cider Soup

***

Apple Sorbet with Apple Crisp garnish

***

Rump of Irish Lamb, Buttery Scallion Mash, Red Wine and Rosemary Jus

Market Vegetables and Potatoes

***

Chocolate Symphony - A Trio of Mini Chocolate Desserts

***

Bewley’s Blended Coffee and Thompsons Finest Tea & Petit Fours

£70

**Regal**

Irish Smoked Salmon with Red Onion, Caper Berries and a Muslin Wrapped Lemon

***

Cream of Celeriac, Wild Mushroom and Truffle Oil Soup

***

Red Berry Granita

***

28 Day Dry Aged Fillet of Beef with Crispy Onions and Causeway Fondant Potato, Cracked Peppercorn and Bushmill’s Cream

Chef’s Selection of Vegetables and Potatoes

***

Culloden Grand Finale

***

Bewley’s Blended Coffee and Thompsons Finest Tea & Petit Fours

£75

**Decadent**

Amuse Bouche

***

Trio of Irish Seafood

***

Pressed Confit of Duck and Foie Gras Terrine

***

Acacia Honey and Parsnip Soup

***

Ginger Beer and Cracked Black Pepper Sorbet

***

Carved 28 Day Dry Aged Fillet of Beef, Crispy Onions, Red Wine, Balsamic and Thyme Jus

Market Vegetables and Potatoes

***

Culloden Grand Dessert

***

Culloden Signature Irish Cheese Slate

***

Bewley’s Blended Coffee and Thompsons Finest Tea and Petit Fours

£80

Please note: You can mix and match and swap any of the courses to suit your taste and the menu will be re-priced accordingly.
**À la Carte Menus**

**Appetisers £13**
- Kearny Blue Cheese Salad, Crisp Gem Lettuce, Maple and Mustard Vinaigrette, Red Wine Poached Pear
- Smoked Thornhill Duck Breast, Asian Noodle Salad, Burnt Orange and Carrot Purée
- Ham Hock Terrine, Apricot Chutney, Pickled Onions and Gherkins
- Irish Goats Curd, Baby Beets, Vegetable Crisps, Beetroot Meringues
- Walter Ewing’s Smoked Salmon, Caper Berries, Red Onion, Lemon, Basil Pesto
- Poached Northern Ireland Chicken, Green Apple Gel, Candied Walnuts, Braised Celery, Mixed Leaves

**Soups £10**
- Roasted Vine Tomato and Red Bell Pepper
- Cream of Seasonal Vegetable
- White Onion, Cider and Thyme
- Potato and Parsley
- Broccoli and Blue Cheese
- Garden pea and White Truffle

**Sorbet £6**
- Daquiri
- Green Apple and Vodka
- Simply Pear
- Champagne and Popping Candy
- Ginger Beer and Cracked Black Pepper
- Lemon

**Entrées**

**Beef**
- Priced according to Beef cut
  - Fillet of Irish Beef, Cracked Peppercorn and Bushmills Cream £36
  - Short Rib of Beef, Red Wine and Sweet Balsamic Glaze £32
  - Sous Vide 28 day Dry Aged Sirloin of Beef, Braised Red Onion, Roast Jus £30

**Poultry £28**
- Supreme of Chicken in a Wild Mushroom, Chive and Shallot Cream
- Seared Chicken Supreme, stuffed with Gracehill Black Pudding, Pancetta and Leek Cream
- Traditional Turkey, Ham, Sage and Rosemary Stuffing, Pan Jus
- Roast Duck Breast with Spicy red Cabbage, Celeriac Purée and Port Wine Jus
- Honey Glazed Breast of Duck with a Caramelised Orange Jus
- Roasted Guinea Fowl, Cep Salt and Thyme Jus

**Pork £28**
- Stuffed Irish Pork Fillet with Bramley Apple and Cinnamon Compote and Armagh Apple Cider Cream
- Roast Loin of Pork, Armagh Apple and Mustard Cream

**Fish £28**
- Paupiettes of Lemon Sole, Buttery Grapes, Chervil and Chive Beurre Blanc
- Pavé of Glenarm Salmon, Portavogie Prawn and Caper Butter
- Grilled Sea Bass Fillets, Confit Fennel, Tomato Fondue, Salsa Verde

**Lamb £28**
- Daube of slow cooked Lamb, Red Wine and Rosemary Jus
- Seared Rump of Irish Lamb, grilled Vegetables and Rosemary Jus

**Vegetarian £28**
- Chargrilled Vegetable Open Ravioli, Chive and Butter Cream, Garlic Toasted Batch Bread
- Seared Halloumi, Butter Bean and Coconut Broth, Roasted Sweet Potatoes
- Roasted Red Pepper and Sundried Tomato Tartlet, Crispy Leeks, Rocket Leaves, Balsamic Vinaigrette
### À la Carte Menus

#### Sides £3
- Sea Salt and Cracked Black Pepper, New Boiled Potatoes
- Gratin Dauphinoise
- Traditional Champ
- Burnt Onion Mash
- Fondant Potato
- Honey Roast Parsnips
- Half Roast Confit of Carrot
- Baton Carrots and Coriander
- Sugar Snap Peas
- Fine Beans wrapped in Bacon
- Boxty – a traditional Irish potato cake made from finely grated and mashed potato, served crispy

#### Desserts £11

**Parfait Selection**
- A rich frozen Soufflé/Mousse with accompanying sweet temptations: Yellow Man, Iced Vanilla Bean Parfait, Raspberry, Baileys

**Roulade Selection**
- A slice of light Vanilla Sponge rolled and filled with pear and Butterscotch, Chocolate and Raspberry, Raspberry and Mascarpone

**Brûlée Selection**
- Classic Crème Brûlée, Raspberry, Strawberry, Armagh Apple & Cinnamon, Rhubarb

**Cheesecake Selection**
- White Chocolate and Blueberry Cheesecake with Berry Compote
- Passion Fruit Cheesecake with a Mango Shot
- Toffee Apple Cheesecake

**Traditional Homemade Steamed Puddings £12**
- Baked Apple and Cinnamon Crumble with Custard
- Steamed Chocolate Pudding with Chocolate Sauce
- Sticky Toffee Pudding with Toffee Sauce
- Warm Gingerbread and Pear Pudding with Butterscotch Sauce
- Irwins Fruit Bread and Butter Pudding with Crème Anglaise

Add a scoop of Glastry Farm Ice Cream to any of the above desserts, you can choose from Chocolate Heaven, Strawberry Blonde, Yellow Man Honeycomb, Rhubarb and Ginger, Berry Berry Blueberry, Kilbeggan Whiskey and Vanilla Bean

**Assiette of Desserts £15**
- Culloden Grand Assiette
- Chef’s tasting plate of three individual mini desserts
- Chocolate Symphony
- Chef’s tasting plate of three individual Mini Chocolate Desserts

#### Other Culloden Favourites £10
- Raspberry and White Chocolate Cheesecake, Raspberry Purée, Dark Chocolate
- Armagh Apple Crème Brûlée, Amaretto Biscotti
- Pear and Butterscotch Gateaux, Warm Butterscotch Sauce
- Steamed Chocolate Sponge, Orange Ice-Cream, Dark Chocolate Sauce
- Passion Fruit Panna Cotta, Mango Gel, Sweet Crumb
- Trio of Tart au Citron, Mini Lemon Meringue, Lemon Popping Candy Gelato

**Irish Cheese Slate £15**
- Thompson’s Finest Tea and Bewley’s Blended Coffee with Petit Fours £4
Meeting Packages

Platinum
Day Delegate Package
- On arrival Tea/Coffee with Bacon Rolls and Fruit Kebabs
- Mid-Morning Tea/Coffee and Scones with Fresh Cream and Jam
- Lunch Options (Buffet Lunch / 2 Course Lunch / Boardroom Lunch)
- Afternoon Tea/Coffee and Mini Muffins
- Flipchart, Pens and Screen
- Hire of Main Conference Suite (9.00am - 5.00pm)
- Inclusive of Leather blotter, pencils and sweets
- Complimentary Hire of Data Projector
- Still and Sparkling Mineral Water

£65 + VAT

Gold
Day Delegate Package
- On arrival Tea/Coffee and Bacon Rolls
- Mid-Morning Tea/Coffee and Homemade Shortbread
- Lunch Options (2 Course Buffet Lunch / Boardroom Lunch or 2 Course Lunch)
- Afternoon Tea/Coffee and Homemade Mini-Danish Pastries
- Flipchart, Pens and Screen
- Hire of Main Conference Suite (9.00am - 5.00pm)
- Inclusive of Leather blotter, pencils and sweets Still and Sparkling Mineral Water

£55 + VAT

Seasonal Options
- Valentines Week
  Tea/Coffee and Heart-Shaped Shortbread
- Shrove Tuesday
  Tea/Coffee and Mini-Pancakes
- Easter
  Tea/Coffee and Hot Cross Buns and Mini-Eggs
- Halloween
  Tea/Coffee and Mini Apple Pies and Toffee Apples
- Christmas
  Tea/Coffee and Mince Pies

Residential Gold
Delegate Package
- Gold Day Delegate Package - and in addition:
  - Four Course Dinner
  - Superior En-Suite Accommodation
  - Full Irish Breakfast
  - Use of Culloden Spa Health Club
- from £210 + VAT

Residential Platinum
Delegate Package
- Platinum Day Delegate Package – and in addition:
  - Four Course Dinner – Selected from the banqueting menu or in Cultra Inn
  - Superior En-Suite Accommodation
  - Full Irish Breakfast
  - Use of Culloden Spa Health Club and any 55 minute Spa treatment of your choice from the Spa portfolio
- from £260 + VAT

(Minimum numbers 10)

Spa
To relax and revitalise your delegates, enjoy a chair massage of head, feet and shoulders during your conference breaks.
## Tariffs

### Accommodation

<table>
<thead>
<tr>
<th>Room Type</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Superior Single</td>
<td>£240</td>
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<tr>
<td>Executive Single</td>
<td>£300</td>
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<tr>
<td>Superior Twin/Double</td>
<td>£320</td>
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<tr>
<td>Executive Twin/Double</td>
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<tr>
<td>Junior Suites</td>
<td>£440</td>
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<tr>
<td>State Suites</td>
<td>£735</td>
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<tr>
<td>Palace Suite (one bedroom)</td>
<td>£1790</td>
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<tr>
<td>Palace Suite (two bedrooms)</td>
<td>£2150</td>
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**Inclusive of VAT and use of the Spa**

- Full Irish Breakfast: £25
- Continental Breakfast: £18

### Conference Delegate Packages (Minimum numbers 10)

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<th>Package Type</th>
<th>Price</th>
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<tr>
<td>Platinum Day Delegate</td>
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<tr>
<td>Gold Day Delegate</td>
<td>£50 + VAT</td>
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<tr>
<td>Residential Rate</td>
<td>from £210 + VAT</td>
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Dinner included in Residential package may be selected from our Banqueting Menus to a £40 limit - additional courses may be added at an extra cost.

### Room Hire

**Set up and services (Per day for exhibition purposes)**

<table>
<thead>
<tr>
<th>Suite</th>
<th>Price</th>
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<tbody>
<tr>
<td>Stuart Suite</td>
<td>£4,500</td>
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<tr>
<td>Cumberland Suite</td>
<td>£2,500</td>
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### Room Hire

**For meetings**

<table>
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<tr>
<th>Suite</th>
<th>Price</th>
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<tr>
<td>Stuart Suite and Lady Jane Tower</td>
<td>£2,500</td>
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<tr>
<td>Cumberland Suite and Cumberland Reception</td>
<td>£1,500</td>
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<tr>
<td>Ailsa, Balmoral, Cameron, Douglas, Erskine Suites and Fife</td>
<td>£350</td>
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### For Private Dining/Drinks Reception

**All Day**

<table>
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<tr>
<th>Suite and Reception</th>
<th>Price</th>
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<tbody>
<tr>
<td>Stuart Suite and Lady Jane Tower</td>
<td>£900</td>
</tr>
<tr>
<td>Cumberland Suite and Cumberland Reception</td>
<td>£700</td>
</tr>
<tr>
<td>Ailsa, Balmoral, Cameron, Douglas and Erskine Suites</td>
<td>£300</td>
</tr>
<tr>
<td>Drawing Room</td>
<td>£750</td>
</tr>
</tbody>
</table>
## Conference and Banqueting Room Information

<table>
<thead>
<tr>
<th>Room</th>
<th>Stuart Suite Reception</th>
<th>Cumberland Suite Reception</th>
<th>Drawing Room</th>
<th>Alisa Suite</th>
<th>Balmoral Suite</th>
<th>Cameron Suite</th>
<th>Douglas Suite</th>
<th>Erskine Suite</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Floor</strong></td>
<td>Ground</td>
<td>Lower</td>
<td>Ground</td>
<td>Mezz</td>
<td>Mezz</td>
<td>First</td>
<td>First</td>
<td>First</td>
</tr>
<tr>
<td><strong>Type of Room</strong></td>
<td>Conference Exhibition Banquet</td>
<td>Conference Exhibition Banquet</td>
<td>Exhibition</td>
<td>Conference Exhibition Banquet</td>
<td>Conference Exhibition Banquet</td>
<td>Conference Exhibition Banquet</td>
<td>Conference Exhibition Banquet</td>
<td>Conference Exhibition Banquet</td>
</tr>
<tr>
<td><strong>Dimension of Total Area</strong></td>
<td>3000 ft² / 298m²</td>
<td>1680 ft² / 110m²</td>
<td>2400 ft² / 47m²</td>
<td>576 ft² / 64m²</td>
<td>572 ft² / 56m²</td>
<td>540 ft² / 51m²</td>
<td>785 ft² / 73m²</td>
<td>540 ft² / 60m²</td>
</tr>
<tr>
<td><strong>Length</strong></td>
<td>60ft / 19m</td>
<td>60ft / 19m</td>
<td>24ft / 8m</td>
<td>24ft / 7.42m</td>
<td>24ft / 8m</td>
<td>33ft / 10m</td>
<td>20ft / 6.58m</td>
<td>15ft / 4.75m</td>
</tr>
<tr>
<td><strong>Width</strong></td>
<td>50ft / 15.7'</td>
<td>48ft / 10m</td>
<td>24ft / 8m</td>
<td>22ft / 7m</td>
<td>22ft / 7.4m</td>
<td>24ft / 7.4m</td>
<td>28ft / 9.13m</td>
<td>28ft / 9.13m</td>
</tr>
<tr>
<td><strong>Height min/max</strong></td>
<td>14 to 7ft / 4.5 to 2.1m</td>
<td>7 to 10ft / 2.1 to 3m</td>
<td>7.5 to 9ft / 2.5m</td>
<td>9.5ft / 2.9m</td>
<td>14.9ft / 4.5m</td>
<td>8ft / 2.45m</td>
<td>8ft / 2.45m</td>
<td>9.5ft / 2.9m</td>
</tr>
<tr>
<td><strong>Maximum Capacities</strong></td>
<td>Theatre Style: 800</td>
<td>200</td>
<td>30</td>
<td>40</td>
<td>40</td>
<td>60</td>
<td>45</td>
<td>30</td>
</tr>
<tr>
<td></td>
<td>U-Shape: 100</td>
<td>50</td>
<td>70</td>
<td>14</td>
<td>16</td>
<td>12</td>
<td>30</td>
<td>25</td>
</tr>
<tr>
<td></td>
<td>Boardroom: 100</td>
<td>60</td>
<td>70</td>
<td>20</td>
<td>20</td>
<td>18</td>
<td>30</td>
<td>25</td>
</tr>
<tr>
<td></td>
<td>Classroom: 300</td>
<td>60</td>
<td>80</td>
<td>14</td>
<td>20</td>
<td>16</td>
<td>20</td>
<td>20</td>
</tr>
<tr>
<td></td>
<td>Cocktail/ Informal: 2,000</td>
<td>200</td>
<td>300</td>
<td>50</td>
<td>40</td>
<td>30</td>
<td>50</td>
<td>50</td>
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<tr>
<td></td>
<td>Dinner - Rounds: 590</td>
<td>170</td>
<td>24</td>
<td>40</td>
<td>30</td>
<td>50</td>
<td>40</td>
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<tr>
<td></td>
<td>Dinner Dance - Rounds: 480</td>
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<td>N/A</td>
<td>N/A</td>
<td>N/A</td>
<td>N/A</td>
<td>N/A</td>
</tr>
<tr>
<td><strong>Natural Lighting</strong></td>
<td>Yes</td>
<td>Yes</td>
<td>Yes</td>
<td>Yes</td>
<td>Yes</td>
<td>Yes</td>
<td>Yes</td>
<td>Yes</td>
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<tr>
<td><strong>Blackout Possible</strong></td>
<td>Yes</td>
<td>Yes</td>
<td>Yes</td>
<td>Yes</td>
<td>Yes</td>
<td>Yes</td>
<td>Yes</td>
<td>Yes</td>
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<tr>
<td><strong>Air Conditioning</strong></td>
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<td>Yes</td>
<td>Yes</td>
<td>Yes</td>
<td>Yes</td>
<td>Yes</td>
<td>Yes</td>
<td>Yes</td>
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<tr>
<td><strong>Built-in Screen</strong></td>
<td>No</td>
<td>No</td>
<td>No</td>
<td>No</td>
<td>No</td>
<td>Yes</td>
<td>Yes</td>
<td>Yes</td>
</tr>
<tr>
<td><strong>BT Openzone</strong></td>
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<td>Yes</td>
<td>Yes</td>
<td>Yes</td>
<td>Yes</td>
<td>Yes</td>
<td>Yes</td>
<td>Yes</td>
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<tr>
<td><strong>Wheelchair access</strong></td>
<td>Yes</td>
<td>Yes</td>
<td>Yes</td>
<td>Yes</td>
<td>Yes</td>
<td>Yes</td>
<td>Yes</td>
<td>Yes</td>
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<tr>
<td><strong>Dance Floor</strong></td>
<td>Yes</td>
<td>No</td>
<td>Yes</td>
<td>No</td>
<td>No</td>
<td>No</td>
<td>No</td>
<td>No</td>
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<tr>
<td><strong>Cabaret</strong></td>
<td>350</td>
<td>80</td>
<td>N/A</td>
<td>24</td>
<td>N/A</td>
<td>30</td>
<td>24</td>
<td>N/A</td>
</tr>
</tbody>
</table>

### Points to Note
- Clockroom Bar in Room
- Stage and Raised Area
- Separated from Main Area by Curtain
- Pilars in Room
- Separated from corridors by curtains
- Adjacent Reception Area. View over Lough
- View over Lough, Open Fireplace
- Wood Panelled View over Lough
- View over Lough, Open Fireplace
- View over Lough
- View over Lough