



SLIEVE DONARD
RESORT AND SPA

Conferencing & Events

Nestling at the foot of the Mountains of Mourne, the magnificent Slieve Donard Resort and Spa is one of Northern Ireland's finest conference hotels.

The hotel stands in six acres of private grounds which lead to a golden beach and to the world famous Royal County Down Golf Club. Offering deluxe accommodation and the magnificent facilities of the ESPA Spa, the Slieve Donard Resort provides the ideal setting for events of all sizes.

Location

- Newcastle is situated approximately 30 miles South of Belfast along the scenic A24 and approximately 85 miles North of Dublin on the A25/A1 route.
- George Best Belfast City Airport is 30 miles away, and Belfast International Airport is 35 miles away.
- Frequent daily bus services operate from Newcastle to the Europa Bus Centre in Belfast City Centre.
- The nearest railway station is Newry, which operates frequent services to Belfast and Dublin.
- Stena Line operates services to Scotland from Belfast Port, which is 30 miles from the hotel.

Facilities

- 180 bedrooms including 6 Suites.
- 9 flexible Conference and Banqueting Suites including the Centenary Centre.
- Choice of traditional Oak Restaurant or the more informal Lighthouse Lounge overlooking the sea and Mourne Mountains, or the Percy French Inn situated in the Resort grounds.
- Excellent venue for Residential Conferences.
- Business Centre with secretarial service.
- Helipad for several helicopters.
- Extensive grounds and beach.
- The Spa.



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Things to See and Do

- Explore the Resort and Promenade on Segways.
Pre-book online: www.segwayni.co.uk/slieve-donard
- Adjoins the world famous Royal County Down Golf Course.
- Golf courses Ardglass and Killeel close at hand, and Royal Portrush (90 minutes).
- The Mourne Mountains.
- Silent Valley Reservoir.
- Castlewellan Forest Park including the largest hedge maze in the world.
- St. Patrick's Visitor Centre and Grave.
- Newcastle Town Centre and Promenade.
- Tollymore Forest Park.
- Pony Trekking, Sailing, Hiking.
- Off Road Driving (by prior appointment).
- Downpatrick Cathedral.
- Murlough Bay and Nature Reserve.

Event Extras

- The Grand Ballroom is one of Northern Ireland's largest hotel Conference Suites, suitable for large events, exhibitions, banquets and concerts.
- Vehicular access to the Grand Ballroom for car launches.
- Private entrance to Grand Ballroom from car park or via hotel.
- Private bar and reception/registration area in Grand Ballroom.
- Fixed wooden dance floor, stage with back projection.
- Full range of presentation equipment.

Wi-fi

Complimentary Wi-fi is now available throughout the Slieve Donard Resort and Spa.

Access for all

Hastings Hotels understands that every customer has different needs and we aim to make our local 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
- Assistance Dogs welcome

Local Produce



A taste of things to come

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.



Refreshments & Drinks Receptions

No matter what the occasion, we have a range of refreshments to impress your guests

Thompson's Family Finest Tea and Resort Blended Coffee

Tea / Coffee	£4
- with Signature Traybakes	£6
- with Homemade Signature Scones	£6
- with Sandwiches	£8
- with Soup and Sandwiches	£12
- with Orange Juice	£8
- with Bacon Rolls	£8
Fresh Fruit Platter (serves 4 people)	£18
Basket of Fruit (serves 4 people)	£12
Flask of Tea/Coffee (10 mugs per flask)	£20
- with Homemade Shortbread	£35

Themed Coffee Breaks (Please book in advance)

- Healthy Break - Granola Bar Yogurt, Fresh Fruit Smoothies, Resort Blended Coffee, Decaffeinated Coffee and a selection of Black, Green, White & Herbal Teas	£15
- Lemon Break - Miniature Lemon & Raspberry Muffins, Buttermilk Scones with Lemon Curd & Clotted Cream, Citrus Lemon Tart, Citron Tea, Freshly Brewed Resort Blended Coffee, Decaffeinated Coffee and a selection of Black, Green, White & Herbal Teas	
- Apple Break - Armagh Apples, Apple Galette with Light Puff Pastry, Light Sable Biscuit Crumble, Apple & Blackberry Frangipane topped with Toasted Apple Purée, Chilled Apple Juice, Apple Tea, Freshly Brewed Coffee, Decaffeinated Coffee and a selection of Black, Green, White & Herbal Teas	

Non-Alcoholic

from £5 per glass

- **Mineral Water** - £10 for 3 large bottles Still / Sparkling bottled water
- **Sparkling Apple Juice** - £8 per bottle

Beverages

Jugs of Orange Cordial	£11
Jug of Freshly Squeezed Orange	£15

Champagne Reception

from £9 per glass

Sparkling Cocktails (with Brut Sparkling Wine)

from £9 per glass

- **Black Velvet** - A blend of Sparkling Wine topped with Guinness
- **Kir Royale** - Sparkling Wine laced with Crème de Cassis
- **Bucks Fizz** - A blend of Sparkling Wine mixed with a splash of Freshly Squeezed Orange Juice

Slieve Donard Cocktails

- **Piña Colada** - Captain Morgan's Rum, Fresh Cream, Pineapple Juice & Coconut Cream **£7**
- **Strawberry Daiquiri** - Captain Morgan's Rum, Finest Call Strawberry Purée & Fresh Lime **£9**
- **Ketel One Cosmopolitan** - Ketel One Vodka, Grand Marnier, Freshly Squeezed Lime & Cranberry Juice **£9**
- **Shortcross Bramble** - Shortcross Gin, Freshly Squeezed Lemon, Sugar Syrup & Chambard Black Raspberry Liqueur **£8**
- **Disaronno Sour** - Disaronno Amaretto Liqueur, Freshly Squeezed Lime Juice & Sugar Syrup **£7**

Drivers' Choice

- **Strawberry Mockery** - Strawberry Purée, Fresh Lime Juice, Simple Syrup & Cranberry Juice **£4**
- **Virgin Piña Colada** - Fresh Cream, Pineapple Juice & Coconut Cream **£4**
- **Chaplin's Seabreeze** - Cranberry Juice, Grapefruit Juice & Orange Juice **£4**

Wine Reception

from £7 per glass

Choose from our Extensive Wine List to suit all tastes

Mulled Wine

£7 per glass

Our Special blend of Wine, Brandy, Demerara Sugar and Cinnamon



Finger Buffets

Create your own buffet menus from the following selection:

(Minimum spend is £15 per head)

- Fish and Chips (individually wrapped in newspaper cones) £10
- Mini Burger with Lettuce, Tomato & Pickle £8
- Mini Chilli Beef or Chicken Pitta Pockets £8
- Mini Chicken Club with Bacon & Brie £8
- Selection of filled Continental Rolls £6
- Assorted Finger Sandwiches £5
- Chicken Goujons with Lemon Mayonnaise £4
- Goujons of Sole with Tartare Sauce £4
- Chilli Teriyaki Buffalo Wings £4
- Honey Glazed Cocktail Sausages £4
- Mini Onion Bhajis £4
- Mini Spring Rolls £4
- Spicy Potato Wedges £4
- Vegetable Samosas with a Yogurt and Coriander Dip £4
- Mini Cones of Popcorn £4
- Resort Blended Coffee and Thompson's Finest Tea £4

Canapé Selection

(Choose 3 from our selection below)

- Melon and Parma Ham
 - Mini Melon and Strawberry Brochette
 - Beef Carpaccio, Parmesan and Truffle Oil
 - Crostini with Basil Marinated Pepper
 - Duck Confit with Plum Relish
 - Smoked Salmon with Cream Cheese and Chive
 - Pear and Stilton on Wheaten Bread
 - Mini Shepherds Pie
 - Pâté Maison
 - Mini Poppadums, Tandoori Chicken, Mint & Chilli Chutney
 - Smoked Duck, Onion Marmalade Crostini
 - Smoked Salmon, Soda Crouton, Dill & Horseradish Aioli
 - Asian Prawn Cocktail Tartlet
 - Mini Beef Wellington, Truffle Aioli
 - Kearney Blue Cheese Rarebit Tartlet
 - Mini Stuffed Potato with Smoked Salmon & Cream Cheese with Herbs
 - Quail Egg Crostini with Celery Salt
- £12**

Breakfast & Mid Morning

- Smoked Salmon on Scallion Potato Bread
 - Mini Savoury Bread & Butter Pudding
 - Mini Egg Benedict on Soda Bread
 - Bacon Soda Sliders with Brown Sauce
 - Sausage Soda Sliders with Slieve Ketchup
 - French Toast with Bacon, Honey Bee Sausages & Maple Syrup
 - French Toast with Berries, Mascarpone & Maple Syrup
 - Pancakes, Bacon & Syrup
 - French Toast with Cinnamon Sugar
 - Butter Shortbread
- £9**

Afternoon Snacks

- Glazed Fruit Tart
 - Salted Caramel Viennese
 - Mini Black Forest Swiss Roll
 - Mini Lemon Meringue Pie
 - Warm Apple Pie Bites
 - Donut Canapés with Raspberry Curd
 - Scones
 - Caramel Tarts
 - Pavlova Pillow Bites
 - Chocolate Éclairs
- £9**

Wraps & Baguettes Selection

(Choose from 2 of our selections below)

- Beef with Onion Marmalade and Lamb's Lettuce
 - Chicken Tikka with Cos Lettuce
 - Cajun Vegetable Stir-Fry with Crème Fraîche
 - Smoked Duck with Cucumber, Spring Onions and Hoi Sin Sauce
 - Tiger Tail Prawns with Sweet Chilli Sauce
- £13**

Nibbles Selection

- Cocktail Onions, Potato Crisps, Salted Nuts, Stuffed Olives, Tortilla Chips, Twiglets
 - Served with Assorted Dips - Sour Cream & Chive, Basil & Pesto, Salsa
- £6**



Buffet Menus

Donard Buffet

- Chicken in a White Wine and Wholegrain Mustard Sauce
- Baked Cod and Salmon Gratin
- Classic Stroganoff of Beef
- Chilli Con Carne
- Sweet and Sour Chicken
- Chicken Curry
- Roasted Peppers with Sundried Tomatoes and Pasta
- Local Fisherman's Catch in a Saffron Cream
- Turkey and Ham Pie
- Roast Vegetable Pasta Bake
(Your Selection of any Two Dishes from above)

All served with Boiled Rice, Sauté Potatoes or Baby Potatoes and a selection of 3 Salads

Resort Blended Coffee and Thompson's Finest Tea with Mini Tray Bakes

£29

Shimna Buffet

- Poached Dressed Organic Salmon
- Prime Roast Irish Beef with Horseradish Chutney
- Chicken in a White Wine and Wholegrain Mustard Sauce
- Traditional Irish Stew
- Baked Cod and Salmon Gratin
- Classic Stroganoff of Beef
- Sweet and Sour Chicken
- Roasted Peppers with Sundried Tomatoes and Pasta
- Local Fisherman's Catch in a Saffron Cream
- Turkey and Ham Pie
- Roast Turkey with Sage & Onion Stuffing
- Ragout of Chicken & Chorizo with Tomato
- Roast Vegetable Pasta Bake
- Pork & Cider Casserole
- Lamb Curry
- Beef Bourguignon
- Butternut Squash, Beetroot & Lentil Hot Pot
(Your Selection of any Two Hot Dishes from above)

All served with Boiled Rice, Sauté Potatoes or Baby Potatoes and a selection of 3 Salads

Chef's Choice of Dessert

Resort Blended Coffee and Thompson's Finest Tea with Irish Fudge

£36

Gala Buffet

Your Choice of Soup from the Banqueting Selector

- Delice of Organic Salmon with a Lemongrass and Coriander infused Cream Sauce
- Hot Carved Roast Sirloin of Irish Beef served with Cracked Black Peppercorn and Bushmills Sauce
- Carved Turkey Breast with Seasonal Stuffing and Cranberry Sauce
- Clove Baked Gammon
- Fusilli Pasta with Wild Mushroom Cream, Truffle Oil and Parmesan
- Comber Champ and Roast Potatoes
- Chef's selection of Seasonal Vegetables

Chef's Choice of Dessert

Resort Blended Coffee and Thompson's Finest Tea with Petit Fours

£52



Gourmet Menus

Slieve Donard

Spiced Carrot & Lentil Soup

Classic Chicken – A Parcel of Irish Chicken with Herb Stuffing Wrapped in Irish Bacon Market Vegetables and Potatoes

Slieve Donard Traditional Pavlova

Resort Blended Coffee and Thompson's Finest Tea

£45

Slieve Martin

Cream of Broccoli and Irish Cheddar Soup

Short Rib of Beef, Yorkshire Pudding slow cooked in a Red Wine and Herb Jus Market Vegetables and Potatoes

Baked Armagh Apple & Cinnamon Crème Brûlée

Resort Blended Coffee and Thompsons's Finest Tea

£50

Slieve Lamagan

Duo of Melon, Strawberry & Champagne Syrup

Cream of Potato & Leek Soup

Roast Turkey and Honey Baked Ham with Traditional Trimmings and Cranberry Sauce Market Vegetables and Potatoes

Profiteroles with Hot Chocolate Sauce

Resort Blended Coffee and Thompson's Finest Tea

£50

Slieve Binnion

Classic Caesar Salad, Sundried Tomatoes and Classic Caesar Dressing

Cream of Parsnip, Rosemary & Garlic Soup

Supreme of Irish Chicken resting on a bed of Creamed Cabbage & Bacon with a Wild Mushroom and Tarragon Cream

Slieve Donard Trio of Mini Desserts

Resort Blended Coffee and Thompson's Finest Tea

£55



Gourmet Menus

Slieve Coragh

Chicken Caesar Salad
Smoked Bacon, Garlic & Parmesan Dressing

Green Pea & Truffle Soup

Short Rib of Beef slow cooked with a Merlot Jus
Market Vegetables and Potatoes

Slieve Donard Trio of Mini Desserts

Resort Blended Coffee and Thompson's Finest Tea

£55

Slieve-Na-Broc

Begney Hill Ham Hock & Cabbage Terrine,
Celeriac Remoulade & Pickled Onion

Cream of White Onion, Cider & Thyme Soup

28 Day Dry Aged Prime Roast Sirloin of Irish Beef
with Yorkshire Pudding, Market Vegetables
and Potatoes

Slieve Donard Trio of Mini Desserts

Resort Blended Coffee and Thompson's Finest Tea
with Homemade Fudge

£65

Slieve Commedagh

Mille Feuille of Smoked Salmon & Anchovy Butter
with Buttermilk & Scallion Dressing

Cream of Celeriac & Truffle Soup

Zesty Lemon Sorbet

Beef Wellington - Fillet of Beef with Liver Pâté,
Bacon wrapped in Puffed Pastry

Slieve Donard Trio of Mini Desserts

Resort Blended Coffee and Thompson's Finest Tea
& Petit Fours

£70



À la Carte Menus

Appetisers

£13

Fish

- Smoked Cod Fishcake served with a Lemon Buerre Blanc
- Parcel of Smoked Salmon stuffed with a Light Seafood Mousse and a Lime Mayonnaise
- Traditional Prawn Cocktail with Avacado on a Bed of Seasonal Leaves with a Rich Marie Rose Sauce
- Oak Smoked Salmon with Red Onion and Caper Balsamic Dressing

Chicken

- Fan of Cajun Spiced Chicken served on a Cherry Tomato and Spring Onion Salsa
- Homemade Chicken Liver Parfait served with Homemade Chutney, Micro Salad and Sour Dough Toast
- Pressed Confit of Duck, Sunblushed Cranberries & Cranberry Chutney
- Smoked Chicken Caesar Salad, Sundried Tomatoes and Classic Caesar Dressing

Pork

- Begney Hill Ham Hock & Cabbage Terrine, Celeriac Remoulade

Fruit

- Duo of Melon with Strawberry and Mango Coulis
- Trio of Melon (Watermelon, Cantalopue and Galia) served with marinated Strawberries and Coconut Sorbet

Vegetarian

- Salad of Artichoke, Asparagus & Sunblush Tomatoes with Shavings of Parmesan
- Salt Bake Beetroot, Feta Cheese & Pickled Onions

- Warm Goat's Cheese and Red Onion Tart with Toasted Pine Nuts and Basil Dressing
- Red Wine Poached Pear with Toasted Pecan Nuts and Stilton Bruschetta

Soup

£10

- Potato and Leek
- Cream of Broccoli and Irish Cheddar
- Roast Butternut Squash with Nutmeg
- Cream of Mourné Vegetable
- Lentil & Smoked Bacon
- Minestrone with Fresh Parmesan
- Spiced Parsnip and Ginger
- Comber Potato and Chive with an Armagh Cider Cream
- Roast Pepper & Tomato
- White Onion, Cider & Thyme
- Green Pea & Truffle
- Tomato & Chorizo

Assiette

£15

Slieve Donard Hors D'Oeuvres
Smoked Chicken, Egg Marie Rose,
Smoked Salmon, Pearls of Melon

Sorbets

£6

Champagne, Cranberry, Mango,
Orange Sherbet, Vodka and
Grapefruit, Passion Fruit, Pear,
Zesty Lemon, Gin, Gingerbeer & Lime

Main Courses

Beef

- Cannon of Beef Fillet Marinated with Guinness, Garlic and Pearl Onion Jus
- Short Rib of Beef, Slow Cooked in a Red Wine and Herb Jus £29
- Roast Sirloin of Irish Beef with a Peppered Sauce, Crispy Onions and Yorkshire Pudding £32

Chicken

£28

- Supreme of Chicken stuffed with Black Pudding served with Crushed Carrots and Parsnips and a Red Wine Jus
- Classic Chicken - Parcel of Chicken with Herb Stuffing wrapped in Irish Bacon
- Chicken served on a bed of Creamed Cabbage and served with a Wild Mushroom Cream
- Chicken, Creamed Leeks & Truffle Thyme Jus

Turkey

£27

- Traditional Roast Turkey and Ham served with a Fine Herb Stuffing and a Rich Pan Jus

Fish

as fish course £16
as main course £27

- Baked Fillet of Organic Salmon with Pea Purée and a White Wine Cream
- Roulade of Organic Salmon & Herb Butter, Roast Fennel and Pernod Cream
- Chargrilled Fillet of Hake, Chargrilled Vegetables and Tomato Pesto

Pork

£27

- Roast Stuffed Loin of Cambrooke Pork served with an Apple and Apricot Sauce
- Slow Cooked Spiced Pork Belly with Cider Jus

Lamb

£27

- Roast Leg of Lamb served with Chestnut Stuffing and Mint Sauce
- Irish Lamb Shank, Slow Cooked in a Herb and Merlot Jus



À la Carte Menus

Duck £27

- Confit of local Duck Leg served on Red Cabbage, Puy Lentils infused with Thyme and a Red Currant Sauce

Vegetarian Main Course £27

- Stuffed Bell Pepper with Coconut Rice and Cashew Nuts
- Vegetable Crêpe glazed with Cheese and surrounded with a Tomato Concassé
- Lentil, Tomato & Aubergine Hot Pot
- Leek and Cheddar Tartlet
- Roasted Mediterranean Vegetable Tart Tatin with Pesto

The price of the Main Course includes two potato dishes and a vegetable dish from the list below.

Additional Vegetables £3 (locally sourced in season)

- Glazed Carrots scented with Tangerine and Honey
- Crushed Turnip with Chives
- Sugar Snap Peas sautéed with Garlic and Shallots
- Cauliflower with Cheddar Cheese Sauce
- Buttered Florets of Broccoli
- Crushed Carrot and Parsnip with Ground Black Pepper
- Courgettes with Tomato Concassé
- Tagine of Seasonal Vegetables
- Green Beans wrapped in Bacon
- Braised Red Cabbage

Our fresh vegetables are subject to seasonal availability

Additional Potatoes

- Dauphinoise - Sliced Potatoes, cooked with Garlic Cream
- Champ - Ulster's Favourite Mashed Potato with Scallions, Butter and Cream
- Croquette - Cylinder Shaped Deep Fried Purée Potato
- Château - Traditional Turned Roast Potato in Oil
- Garlic Château - Turned Roast Potato with Garlic
- Boxty – a traditional Irish Potato Cake made from finely grated and mashed Potato, served crispy
- Horseradish Mash
- Burnt Onion Mash

Desserts £11

- Slieve Donard Traditional Pavlova
- Selection of Cheesecakes; Irish Liqueur, Raspberry or Strawberry
- Profiteroles with Praline Cream and a warm Belgian Chocolate Sauce
- Seasonal Fruit Salad served in a Tuille Basket
- Dark and White Chocolate Mousse
- Raspberry and Mascapone Trifle
- Lemon Meringue Pie with Zesty Coulis
- Zesty Lemon and Raspberry Tart
- Individual Black Forest Gateau
- Iced Yellowman & Bushmills Parfait
- Baked Vanilla Egg Custard Tartlet
- Salted Caramel & Chocolate Tartlet
- Crème Brûlée
- Pears & Caramel Gateau
- Chocolate & Orange Pave

Slieve Donard Trio of Mini Desserts
£5 supplement

Traditional Homemade Steamed Puddings £12

- Sticky Toffee Pudding and Butterscotch Sauce
- Bread and Butter Pudding Crème Anglaise
- Steamed Chocolate Pudding with Chocolate Sauce
- Baked Apple and Cinnamon Tartlet with Vanilla Ice-cream
- Gingerbread & Pear Pudding with Butterscotch Sauce
- White Chocolate & Raspberry Waffle Pudding

Add a scoop of Glaslry Farm Ice Cream to any of the above desserts £3

Choose from Vanilla, Yellow Man, Kilbeggan Whiskey, Chocolate Heaven, Strawberry Blonde, Rhubarb and Ginger or Berry Berry Blueberry

To complete your banquet

- **Slieve Signature Irish Cheese Slate** £10
- **Resort Blended Coffee and Thompson's Finest Tea** £6 accompanied with one of the following:
 - Yellow Man
 - Mints
 - Selection of Mini Traybakes
 - Petit Fours
 - Irish Fudge
 - Strawberry & Rosewater Marshmallows



Meeting Packages

Platinum Day Delegate Package

- Arrival Tea and Coffee with Bacon Rolls and Seasonal Fruit Platter
- Mid Morning Tea and Coffee with Signature Traybakes
- Lunch in the Oak Restaurant
- Afternoon Tea and Coffee with Signature Traybakes and Seasonal Fruit Platter
- Complimentary Day Pass to The Spa Active Floor
- Still and Sparkling Water

Gold Day Delegate Package

- Arrival Tea and Coffee with Homemade Shortbread
- Mid Morning Tea and Coffee with Homemade Scones
- Lunch in the Oak Restaurant
- Afternoon Tea and Coffee with Signature Traybakes
- Complimentary Day Pass to The Spa Active Floor
- Still and Sparkling Water

Silver Day Delegate Package

- Mid Morning Tea and Coffee with Signature Traybakes
- Lunch in the Oak Restaurant
- Afternoon Tea and Coffee with Signature Traybakes
- Complimentary Day Pass to The Spa Active Floor
- Still and Sparkling Water

See Breakfast, Mid-Morning and Afternoon Snacks for ideas to enhance your working day (In the finger buffet section).

24 Hour Delegate Package (based on the Gold Package)

8 Hour Delegate Package with:

- Superior Single Accommodation with Traditional Irish Breakfast
- Sumptuous 3 course À La Carte Dinner in Oak Restaurant
- Complimentary Day Pass to The Spa Active Floor

There will be a separate charge for any conference rooms required in addition to the main meeting room included in delegate packages.

Business Services

Fax Service from £3; Photocopy from 20p; Telephone Charges 50p for the 1st Unit, 30p for each subsequent unit.

Audio/Visual Equipment

A comprehensive range of audio visual equipment is available at the Slieve Donard Resort and Spa. Please ask for further details.

All our above packages include hire of main conference facility (9am-5pm), flipchart, pens, pencils, screen, individual blotter and mints

Spa

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





Room Information

	The Grand Ballroom	Chandelier Room	Annesley Room	Drawing Room	Brunel Lounge
Dimensions					
Total Area	513m ²	280.6m ²	119.6m ²	52m ²	130m ²
Room Size	27x19m	23x12.2m	12.2x9.8m	10.4x5m	N/A
Room Height	3.7m	4.6m	5m	2.8m	3.6m to 6.4m
Entrance Width	-	-	-	-	N/A
Meetings					
Theatre Style	900	200	80	-	30
Boardroom	70	50	40	-	15
Classroom	300	80	40	-	-
Conference / Reception					
Banquet	460	140	70	10	40
Reception	900	300	100	25	100
Dinner Dance / Dining / Formal					
Dinner Round	460	160	70	-	-
Dinner Dance Round	400	140	60	-	-
Features					
Natural Lighting	Yes	Yes	No	Yes	Yes
Blackout	Yes	Yes	Yes	Yes	Yes
Air Conditioning	Yes	Yes	Yes	Yes	Yes
Wheelchair Access	Yes	Yes	Yes	Yes	Yes
Built-in Screen	Yes	No	Yes	Yes	No
Telephone Point	Yes	Yes	Yes	Yes	Yes



Room Information

	Centenary 1	Centenary 2	Centenary 3	Centenary 4	Centenary 5	Centenary 6
Dimensions						
Total Area	27.5m ²	44.5m ²	33.6m ²	44.5m ²	35.2m ²	44.5m ²
Room Size	5.5x5m	7.3x6.1m	5.5x6.1m	7.3x6.1m	6.4x5.5m	7.3x6.1m
Room Height	3.6m	3.6m	3.6m	3.6m	3.6m	3.6m
Meetings						
Theatre Style	20	40	30	40	-	40
Boardroom	12	20	18	20	-	20
Classroom	12	15	12	15	-	15
Features						
Natural Lighting	Yes	Yes	Yes		Yes	Yes
Blackout	Yes	Yes	Yes	Yes		Yes
Air Conditioning	Yes	Yes	Yes	Yes		Yes
Wheelchair Access	Yes	Yes	Yes	Yes		Yes
Built-in Screen	Yes	Yes	Yes	Yes		Yes
Telephone Point	Yes	Yes	Yes	Yes		Yes