



Welcome to
Mount Charles Corporate Hospitality
at the Odyssey Arena Belfast

2009/2010



Introduction

We are delighted to introduce our Corporate Hospitality Portfolio for the season 2009/2010.

Exciting changes have been made in preparation for our 10th season in partnership with the Odyssey Arena

This booklet contains all of our menus, pricing and booking form. Our Hospitality Manager, Michael Bradley will be able to guide you through your menu choice or assist with any queries you may have.

Throughout the season we also plan to introduce "Themed Menus" for specific shows, for further information please contact us on 028 9076 6073 or speak to a member of the hospitality team.

Enjoy the season



Rowland Gallagher
General Manager

For bookings or enquires



028 9076 6073



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Finger Buffet

£11.95 per person

(minimum order for 6 guests)

Please choose any 5 items from the options below:

- FI1 Vegetarian Pinwheels (c) (v)
Cream cheese, roasted tomato & basil, rolled in a tortilla wrap
- FI2 Cajun Chicken & Chilli Meatball Skewers (h)
Cubed chicken breast, skewered and marinated in cajun spices. Homemade chilli beef meatball skewers, both oven cooked
- FI3 Smoked Bacon & Chorizo Tartlet (h)
Pan fried smoked bacon lardons with spicy Spanish chorizo sausage, baked in individual tartlet with egg & cheese
- FI4 Sweet Chilli Marinated Cocktail Sausages (h)
Oven cooked Mini sausages marinated in a sweet chilli dressing
- FI5 Caramelised Red Onion & Goats Cheese Croute (c) (v)
Red onion caramelised in balsamic, with fresh goats cheese on homemade toasted bread
- FI6 Smoked Salmon & Chive Mousse Bilini (c)
Fresh smoked salmon & chive mousse piped onto a small savoury pancake
- FI7 Chefs Selection of Deli Sandwiches (c)
A selection of deep filled gourmet sandwiches
- FI8 Smoked Duck & Plum Barquette (c)
Light pastry boat with savoury filling of diced smoked duck & plum compote

(h) = hot option, (c) = cold option, (v) = vegetarian option

Fork Buffet

£17.95 per person

(minimum order for 6 guests)

Includes:

2 x main course dishes

2 x side orders

1 x dessert platter (*chefs selection of desserts*)

Main Course Dishes

- FK1 Tender chicken, mixed peppers in a creamy cajun sauce
- FK2 Marinated chicken in a Tikka Masala sauce finished with natural yoghurt & fresh coriander
- FK3 Sautéed chicken with smoked bacon lardons, spicy chorizo sausage in a roast tomato & fresh herb sauce
- FK4 Tender strips of prime steak, slow cooked in a red wine, spring onion and shallot liquor
- FK5 Beef and wild mushrooms in a brandy & cracked pepper cream
- FK6 Prime beef strips with oriental vegetables in a hot & spicy Szeuchan sauce
- FK7 Seared salmon served on a bed of roasted tomato and mixed bean casserole
- FK8 Poached darne of cod with a mild curried vegetable broth

Side Orders

- FKS1 Steamed Rice
- FKS2 Baby Boiled Potatoes (chive butter optional)
- FKS3 Jacket Baby Roast Potatoes (garlic butter optional)
- FKS4 Rustic vegetable medley

Fork buffets are accompanied with a selection of freshly baked breads, a mixed leaf salad and homemade coleslaw.

*** Vegetarian Options available upon request**

Build Your Own Buffet

£14.95 per person
(minimum order for 6 guests)

Includes:

- 1 x selection from our finger buffet**
- 1 x main course and side order from the fork buffet**
- 1 x salad selection** *(from list below)*
- 1 x dessert selection** *(from list below)*

Salad Selection

- BYS1 Watercress & rocket with fresh parmesan shavings and a balsamic dressing
- BYS2 Lambs lettuce with red onion, baby tomatoes with a light olive oil dressing
- BYS3 Mixed leaves and peppers with a fresh herb dressing
- BYS4 Baby gem, red cabbage and spring onion with lemon vinaigrette

Dessert Selection

- BYD1 Sweet petit fours
- BYD2 Fresh strawberries dipped in white and milk chocolate

BYO Buffet will be accompanied with freshly baked bread and a choice of potato salad or coleslaw

Sports Buffet

£9.95 per person

(minimum order for 6 guests)

This buffet is available for all sporting events, including Belfast Giants ice hockey games, WWE Wrestling, Boxing, Horse Show etc...

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- SP1 Mini Hot Dogs
Oven baked pork cocktail sausage in a soft mini bread roll
- SP2 Mini Hamburgers
Fresh mini beef burgers in a small sesame seeded bun, with burger relish and grated cheese
- SP3 Corn on the Cob
Steamed half a corn on the cob skewered, served with butter
- SP4 Tangy BBQ Chicken Drumsticks and Thighs
A mixture of oven baked chicken drumsticks and thighs marinated in chefs own tangy BBQ sauce
- SP5 Chinese Style Finger Ribs
Oven cooked short succulent pork ribs marinated in a Chinese sauce

Kids Buffet Menu

£7.95 per person
(minimum order 6 guests)

Choose a total of 5 items fro list below
4 x Snack selection and 1 from Dessert selection

All meals are accompanied with a Five Alive fruit juice

Snack Selection – choose 4

- KB1 Popcorn
- KB2 Selection of Crisps
- KB3 Mini Corn on the Cob
- KB4 Cocktail Sausages (oven baked)
- KB5 Chicken Goujons (oven baked)
- KB6 Mini Pizza (oven baked)
- KB7 Cheese Garlic Bread (oven baked)
- KB8 Chicken Bites (100% chicken fillet)
- KB9 Mini Vegetable Spring Roll (v) (oven baked)
- KB10 Mini Vegetable Samosas (v) (oven baked)
- KB11 Mini battered cod bites
- KB12 Chips

Dessert Selection – choose one

- KB13 Fresh Fruit Plate
- KB14 Kids Ice Cream

Optional Extras

OE1 Deli Roll Platter –£20 per platter (serves 6)

Freshly prepared selection of deep filled deli rolls served on a platter

OE2 Cheese Platter - £30 per platter (serves 6)

A selection of local and European cheeses presented on a platter with water biscuits and grapes

OE3 Seasonal Fresh Fruit Platter - £15 per platter (serves 6)

A selection of freshly prepared fruit presented on a platter

OE4 Fresh Pastry Platter - £15 per platter (serves 12)

Chef's selection of six individual cream cakes and six Danish pastries

OE5 Celebration Cake - £30 per cake

A 12" sponge cake, iced and decorated with your personal choice of message

Bar Nibbles

Fancy a snack to accompany your drinks, then choose from selection below

BN1 Presentation Platter - £15

A selection of Kettle crisps and nuts served with house dip

BN2 Pretzels - £5.00

A large bowl of salted pretzels

BN3 Tortilla Chips - £5.00

A large bowl of corn tortilla chips served with salsa sauce

BN4 Salted Peanuts - £4.00

A large bowl of salted peanuts

BN5 Box of Chocolates - £7.50

Choose either Dairy Box or Black Magic

Beverage/Bar Tariff

Bottled beers and soft drinks will be contained within each individual fridge located in each corporate suite. Spirits will be supplied on request.

Hot beverages will be supplied in flasks

Spirits (5cl miniatures)

Bushmills Whiskey	£5.80
Gordon's Gin	£5.80
Smirnoff Vodka	£5.80
Bacardi	£5.80
Baileys	£5.80
Jack Daniels	£5.80
Hennessey Cognac (7cl)	£8.50

Beers

Budweiser (330ml)	£3.40
Becks (275ml)	£3.40
Draught Guinness Can (440ml)	£3.40

Blended Spirits

Smirnoff Ice – 275ml	£3.60
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Soft Drinks

Mixers – Tonic, Lemon 150ml cans	£1.40
Burn, High Energy Drink	£2.90
Coke, Sprite etc – 500ml bottles	£1.90
Orange Juice 250ml	£1.90

Hot Beverages – supplied in 10 cup flasks

Freshly brewed coffee	£15.00
Freshly brewed tea	£15.00

Wine List

White Wine	Price
1. Santa Serena Sauvignon Blanc, Chile <i>Delicious gooseberry notes and a crisp, dry finish.</i>	£13.95
2. Tortoiseshell Bay Chardonnay, Australia <i>This rich, fruity Chardonnay has delicious baked apple and ripe melon flavours. The soft broad palate, clean acidity and nutty vanillin finish make this a versatile wine of elegance.</i>	£13.95
3. Marques DeCaceres White, Spain <i>Refined bouquet of Passionfruit and white flowers. Full in the mouth where sweet and refreshing flavours balance with a pleasant vivacity.</i>	£15.95
4. Villa Mura Pinot Grigio, Italy <i>Delicately fruity, relatively full and refined. It offers an ensemble of aromas of great finesse. Remarkably soft and tends to be lightly dry yet extremely fresh</i>	£16.95
5. Anapai Sauvignon Blanc, New Zealand <i>A vibrant, citrusy wine with an aroma of fresh gooseberries and packed with tropical fruit flavours.</i>	£20.95
6. Ropiteau Chablis, France <i>Ripe apples and brioche flavours, elegantly dry with delicate mineral notes.</i>	£26.95
7. Langlois Château Sancerre, France <i>Intense nose with grapefruit & Passionfruit. Full fresh and elegant on the palate. Perfect with fish or goats cheese</i>	£29.95
Red Wine	
8. Santa Serena Merlot, Chile <i>Subtle, spicy character with lots of plummy fruit.</i>	£13.95
9. Tortoiseshell Bay Shiraz, Australia <i>Elegant, yet powerful and peppery Shiraz with rich dark fruit flavours, mocha and spice. Good gripping tannins make this full bodied wine suitable for robust cuisine and strong flavoured foods.</i>	£13.95
10. Nederburg Cabernet Sauvignon, S. Africa <i>Ruby crimson. Aromas of overripe berries, rich plum and blackcurrant carried through to the palate.</i>	£15.95
11. Anapai River Pinot Noir, New Zealand <i>A complex nose of cherries and cloves with a touch of mint. Soft tannins and light oak balance the rich fruit.</i>	£17.95
12. Indomita Reserva Cabernet Sauvignon, Chilli <i>This is high range wine, Highly concentrated & mature, very complex and elegant. Full and smooth palate with a length and persistent end. Excellent balance.</i>	£20.95
13. Marques DeCaceres Reserva, Spain <i>Bright ruby red colour. Fresh and fruity in the mouth with a delicious balance between full fruit and smooth tannins that delight the palate whilst revealing great complexity and length.</i>	£26.95
14. Chanson Fleurie, France <i>Silky texture with ripe raspberry and vanilla spice aromas. Sweet, rich, fruit extraction with an elegant finish.</i>	£28.95

Wine List Continued...

Rose

15. Point Break, California

A delicious mouthful of luscious strawberry fruit, soft and delicately sweet.

Price

£12.95

Sparkling Wine

16. Marques De Monistrol Brut N.V, Spain

Pale straw colour, exceptional balance and fine aromas. Long lasting mousse which makes it fresh on the palate.

£18.50

Champagne

17. Ayala Brut Majeur, France

A true hero in quality fizz with a broad pinot noir backbone and crisp chardonnay edge, this is one of the true bargains in the wine world, so snap it up!!

£45.00

18. Bollinger Special Cuvee, N.V., France

From one of the great Champagne houses, a rich full and toasty flavour.

£70.00

Food Order Form

Please complete all relevant selections and tick each box

Finger Buffet @ £11.95 per person (5 items) Additional items charged at £2.55 per item

FI1 FI2 FI3 FI4 FI5 FI6 FI7 FI8

Tick 5 from this selection

No of Persons _____ x 11.95 = £ _____

Additional Items _____ x £2.55 = £ _____

Total Cost: £ _____

Fork Buffet @ £17.95 per person

FK1 FK2 FK3 FK4 FK5 FK6 FK7 FK8

Tick 2 from this selection

FKS1 FKS2 FKS3 FKS4

Tick 2 from this selection

No of Persons _____ x £17.95 = £ _____

Build Your Own Buffet @ £14.95 per person

FI1 FI2 FI3 FI4 FI5 FI6 FI7 FI8

FK1 FK2 FK3 FK4 FK5 FK6 FK7 FK8

FKS1 FKS2 FKS3 FKS4

BYS1 BYS2 BYS3 BYS4 BYD1 BYD2

No of Persons _____ x £14.95 = £ _____

Sports Buffet @ 9.95 per person

No of Persons _____ x £9.95 = £ _____

Food Order Form

Please complete all relevant selections

Kids Buffet @ £7.95 per person

KB1 KB2 KB3 KB4 KB5 KB6 KB7 KB8

KB9 KB10 KB11 KB12

Tick 4 from this selection

KBD1 KBD2

Tick 1 from this selection

No of Persons _____ x £7.95 = £ _____

Optional Extras

OE1 £20 x _____

OE2 £30 x _____

OE3 £15 x _____

OE4 £15 x _____

OE5 £30 x _____

Bar Nibbles

BN1 £15.00 x _____

BN2 £ 5.00 x _____

BN3 £ 5.00 x _____

BN4 £ 4.00 x _____

BN5 £ 7.50 x _____

Total Cost: _____

Total Cost: _____

Food Cost Summary

Finger Buffet Cost £

Fork Buffet Cost £

Build Your Own Buffet Cost £

Sports Buffet Cost £

Kids Buffet Cost £

Optional Extras Cost £

Bar Nibbles Cost £

TOTAL £

Drinks Order Form

For Pre-ordered drinks only

Wine Selection	Price	Qty	Total
1 Santa Serena Sauvignon	£13.95		
2 Tortoiseshell Bay Chardonnay	£13.95		
3 Marques DeCaceres	£15.95		
4 Villa Mura Pinto Grigio	£16.95		
5 Anapai Sauvignon Blanc	£20.95		
6 Ropiteau Chablis	£26.95		
7 Langlois Chateau Sancerre	£29.95		
8 Santa Serena Merlot	£13.95		
9 Tortoiseshell Bay Shiraz	£13.95		
10 Nederburg Cabernet Sauvignon	£15.95		
11 Anapai River Pinot Noir	£17.95		
12 Indomita Reserva Cabernet	£20.95		
13 Marques DeCaceres Reserva	£26.95		
14 Chanson Fleurie	£28.95		
15 Point Break Rose	£12.95		
16 Marques De Monistrol Brut N.V	£18.50		
17 Ayala Brut Majeur Champagne	£45.00		
18 Bollinger Special Cuvee, N.V.	£70.00		

Beverage Selection	Price	Qty	Total
Bushmills	£5.80		
Gordon's Gin	£5.80		
Smirnoff Vodka	£5.80		
Bacardi	£5.80		
Baileys	£5.80		
Jack Daniels	£5.80		
Hennessy Cognac (7cl)	£8.50		
Budweiser 330ml	£3.40		
Becks 275ml	£3.40		
Draught Guinness Can 440ml	£3.40		
Smirnoff Ice	£3.60		
Soft Drinks, coke etc (500ml)	£1.90		
Mixers, tonic, lemon (150ml)	£1.40		
Burn, high energy drink	£2.90		
Coffee Flask (serves 15)	£15.00		
Tea Flask (serves 15)	£15.00		

Suite Booking Form

Name of Event: _____

Date of Event: _____ Arrival Time: _____

Suite Holder: _____ Suite No: _____

Name on Booking: _____

(must be confirmed 3 days before event)

Contact Tel: _____ No of Guests: _____

Email Address: _____

Menu Selections *(tick all relevant)*

Finger Buffet Fork Buffet Build Your Own Sports Buffet

Kids Buffet Optional Extras Bar Nibbles

Method of Payment

Cheque Credit Card On Account *(leaseholders only)*

Credit Card Details: *(Visa or MasterCard Only)*

Name on Card: _____

Card No: _____ Expiry Date: __/__/__

Security Code: ____ Signature: _____

Additional Requests

Drinks Reception: Yes/No Waiter Service Yes/No
£40 for dedicated waiter service

Flowers: Yes/No if yes what is your budget: £ _____

Terms & Conditions

General

- 1 The placing of an order is regarded as an acceptance of the Terms and Conditions contained herein.
- 2 Credit facilities are provided at the Sole Discretion of the Company. We reserve the right at all times, without giving reason or notice to refuse or limit credit facilities.

Placing of Orders/Minimum Order Levels

- 3 The person placing orders shall be deemed to be acting under the authority of the Company /organisation concerned. All orders must be accompanied by the name and address (*Trading name if applicable*) or title of Company or organisation liable for the charges and name of person placing the order. Failure to provide this information could result in the order being refused.
- 4 The latest date for orders to be placed is 3 working days before an event.

Cancellation

- 5 Orders cancelled before an event (*other than by reason of the event being cancelled*) will be subject to the following cancellation charges.
 - a. In excess of one full week before event – no charge
 - b. Up to 3 days before event – 75% charge
 - c. Less than 3 days before the event – 100% charge
- 6 Charge is defined as the number of persons stated on the Booking Form multiplied by the cost of the meal/service booked, i.e. 12 guests x £17.95 = £215.40.

No charge will be levied in respect of anticipated beverage sales, other than any beverages not normally stocked which have been specifically procured at the request of the Customer.

Payment Terms

- 7 Unless credit terms have been agreed with the company, all costs must be settled on the evening of the event by cash, credit card or other agreed means of guaranteed payment. The Company shall be entitled to review or withdraw previously agreed credit terms at its sole discretion.
- 8 All credit invoices must be settled in full no later than 21 days from date of issue. Any dispute regarding an invoice must be brought to the Company's attention within 7 days from receipt of invoice. In the event of a dispute the original invoice must be paid in full and any agreed adjustment will be made by credit note or similar means.
- 9 The Company reserves the right to charge interest at the rate of 2.5% per month on all invoices not paid within the agreed payment terms. We reserve the right to charge all costs incurred in obtaining payment if invoices are not paid in accordance with these terms.

Force Majeure

- 10 The Company shall not be held liable for failure to deliver services as a consequence of Force Majeure

Indemnity

- 11 The customer agrees to indemnify the Company against all costs charges claims expenses demands liabilities incurred as a result of the negligence wilful default of the Customer or any of its guests whilst attending an event howsoever caused.