



EST. 2021

# CRAFT

▪ EVENT CO. ▪

**NATIONAL MUSEUMS NORTHERN IRELAND**  
CORPORATE AND EVENING MENU 2023

# FINGER FOOD

**5 ITEMS PER PERSON  
ADD HALF SANDWICH**

**£11.90  
£14.10**

Buffalo Chicken Skewer  
Honey & Mustard Glazed Sausages  
Honey Mustard Glazed Baby Sausages  
Croque Monsieur Mini Croissant  
Quiche Lorraine Tartlet  
Chilli Pork & Fennel Meatball (Gf)  
Ham Hock & Roast Apple Wellington  
Chicken & Ham Pie  
Chicken Goujons  
Prawn Cocktail, Gem Lettuce, Marie Rose (GF)  
Homemade Cocktail Sausage Rolls  
Smoked Brisket Bon Bon

## **SLIDERS**

Mini Local Beef Burger  
"Posh Dog" Mini Hotdog, Tobacco Onions & Pickle Relish  
Mini Veggie Burger

## **VEGGIE & VEGAN**

Spiced Chickpea Balls  
Spinach & Parmesan Puffs  
Truffled Mushroom Rissotto Fritters  
Roast Pepper Tartlet  
Twice Baked Baby Potato with Leek  
Squash & Sage Tartlet  
Mac & Cheese Fritter

*food. drink. handcrafted.*

# FORK BUFFET

## CHOICE OF 2

£21.90

- Beef Stroganoff , Button Mushroom in a Paprika Cream Sauce (gf)
- Chicken & Broccoli Bake with Rigatoni
- Slow Cooked Beef Bourginon (gf)
- Seafood Chowder (gf)
- Beef Ragù, Baked Pasta, Cheddar Gratin
- Slow Cooked Lamb Casserole, Caramelised Shallot & Redcurrant Gravy (gf)
- Thai Red Chicken Coconut Curry (gf)
- Slow Cooked Beef & Guinness Casserole (gf)
- Chicken Chasseur Topped with Crispy Bacon (gf)
- Slow Cooked Beef in a Creamy Pink Peppercorn & Bushmills Cream Sauce (gf)
- Mushroom Stroganoff (gf)
- Ragout of Mediterranean Vegetables,
- Penne Pasta in a Plum Tomato & Torn Basil Sauce (vg)
- Red Lentil & Chickpea Dahl (vg) (gf)

ALL SERVED WITH A CHOICE OF BRAISED RICE OR BABY POTATOES

## ADDITIONAL SIDES (PP)

£2.50

- |                   |                                          |
|-------------------|------------------------------------------|
| Saute Potatoes    | Spiced Cous Cous                         |
| Champ             | Superfood Salad                          |
| Garlic Flatbreads | Broccoli, Tomato & Feta Salad            |
| Roasted Veg       | Coronation Coleslaw                      |
| Craft Coleslaw    | Roast Potato, Chorizo & Red Pepper Salad |

## SELECTION OF MINI DESSERTS (£4 PP)

*food. drink. handcrafted.*

# BOWL FOOD

Individual Bowls Circulated Throughout Your Guests, a Substantial Alternative To Canapes.  
A Perfect For Casual Dining or Receptions.

## CHOICE OF 3

£22 PP

Slow Cooked Beef Cheek with Onion Puree & Crisp Bacon

Roast Rump of Lamb with Artichoke & Smoked Aubergine Relish

Roast Chicken with Sweetcorn Risotto & Chorizo

Local Seafood Chowder with Saffron Rouille

East Indian Chickpea Curry with Sweet Potato

Beef Massaman Curry with Jasmine Coconut Rice

Venison Stew with Roast Roots & Potato Dumplings (Seasonal)

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*food. drink. handcrafted.*

# CANAPÉS

Canapes, Usually A One Bite 'Snack' Eaten During Arrival Drinks Receptions. Depending On The Length Of Your Arrival Reception Will Guide You To How Many Items You May Need, We Would Recommend At Least Four Varieties Per Person.

## CANAPÉS

POA

### COLD CANAPÉS

Smoked Salmon On Potato Bread  
Roast Beef With Horseradish & Mini Yorkshire Pudding  
Gazpacho Shot With Manchego  
Prosciutto With Glazed Fig & Kearney Blue  
Whipped Goats Cheese With Pickled Red Onion & Pistachio  
Heritage Tomato With Bocconcini & Basil  
Seared Tuna, Wasabi Mayonnaise  
Chicken Liver Parfait, Chicken Crackling  
Prawn & Puttanesca Salsa, Basil  
Watermelon, Feta & Balsamic Jelly

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### WARM CANAPÉS

Duck Sausage Roll,  
Crispy Salt & Chilli Pork Belly With Asian Dressing  
Spiced Popcorn Prawns With Bloody Mary Mayonnaise  
Grilled Halloumi With Redcurrant & Chilli Glaze  
Vegan Dim Sum  
Chicken & Coconut Wonton With Ginger Dressing  
Korean Chicken, Toasted Sesame  
Aubergine And Onion Bhaji,  
Chorizo Tortilla, Manchego  
'Toad In The Hole'

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## CANAPÉS

POA

## VIP CANAPÉS

Cured Salmon, Squid Ink Cracker, Apple & Wasabi  
Truffled Short rib Mac N Cheese  
Lamb Belly, Salsa Verde  
Scallop, Fennel & Buttermilk  
Flaked Ham, Chive & Grain mustard Hollandaise, Crumpet  
Crab & Crayfish, Brioche  
Guanciale, Smoked Black Pudding, Confit Tomato, Soda  
Rare Roast Rib Of Beef With Crispy Potato & Bearnaise

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## OYSTER BAR

Oyster Rockerfella  
Oyster Mignonette  
Tempura Oyster, Soy and Mirin Dressing  
Oysters Thermidor

All of our products are sourced locally.  
Some ingredients are subject to seasonal availability

*food. drink. handcrafted.*

# BBQ

Our Meats Are Cooked Over Open Coals. Oak Wood And Garden Herbs

## OPTION 1

### TRAILBLAZER BBQ

£20 PP

Grilled Beef Burger or Hot Dog, Jerk Chicken  
*Selection Of Deli Salads & Breads*

## OPTION 2

### TRAILBLAZER BBQ

£34 PP

Rump of Beef, Prawn & Monkfish Skewer, Jerk Chicken,  
Locally Sourced Sausage, Salt & Chilli Corn  
*Selection of Deli Salads & Breads*

### TRAILBLAZER BBQ (KIDS)

£8 PP

Grilled Beef Burger or Hot Dog

*All Served In Biodegradable Plates / Cutlery  
(£0.80p Additional For Crockery & Cutlery)*

*food. drink. handcrafted.*

# SAMPLE FORMAL MENU

## MENU 1

**Thai Carrot Soup, Crispy Wonton**

Freshly Baked Breads, Locally Churned Butter

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**Roast Corn Fed Chicken Supreme**

Grilled Leek, Mushrooms & Jus Gras

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**Eton Mess**

Strawberry & Elderflower Jelly

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**Thompson Family Tea or Johnstons Coffee**

40 Guests - £60.50 Per Person

80 Guests - £58.00 Per Person

100+ Guests - £56.50 Per Person

## MENU 2

**Air Dried Ham with Heritage Tomatoes**

Buffalo Mozzarella, Basil, Avocado

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**Slow Cooked Irish Beef**

Garlic Dauphinoise, Red Onion, Red Wine Sauce

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**Trio of Desserts**

Passionfruit Mousse, Seasonal Meringue, Lemon Tartlet

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**Thompson Family Tea or Johnstons Coffee**

40 Guests - £67.50 Per Person

80 Guests - £65.00 Per Person

100+ Guests - £63.50 Per Person

*food. drink. handcrafted.*



# SAMPLE FORMAL MENU

## MENU 3

### Smoked Salmon

Crème Fraiche, Horseradish & Beetroot

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### Roast Sirloin of Irish Beef

Mustard Mash, Braised Cavolo Nero & Bordelaise Sauce

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### Warm Chocolate Fondant

Milk Ice Cream, Freeze Dried Raspberries

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### Thompson Family Tea or Johnstons Coffee

40 Guests - £80.50 Per Person

80 Guests - £78.00 Per Person

100+ Guests -£76.50 Per Person

# BEVERAGE

## ARRIVAL BEVERAGES

Thompson Family Tea or Freshly Brewed Johnstons Coffee	£3.00
Glass of Prosecco	£5.50
Gin Cart (Selection of Four Gins, Garnish, Mixer)	From £8.50
Bottled Beers & Cider on Arrival	From £4.50
Craft Beers & Cider on Arrival	From £5.50

## FOR THE TABLE

House Champagne (POA)	
Bouvet Sparkling Wine	£38.50
Prosecco Bottle	£29.00
House Wine Red or White Per Bottle	£24.00
Still or Sparkling Water	£5.00
Jugs of Elderflower Presse	£5.00
Jugs of Cordial	£3.50

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## BOTTLED BEER &amp; CIDER

Coors	£4.50
Corona	£4.90
Peroni	£5.30
Heineken	£4.90
Hop House	£5.30
Hilden Brewery	£5.40
Peroni 00	£4
Kopparberg Strawberry & Lime	£5.50
Orchard Thieves	£5

## VODKAS

Smirnoff	£4.90
Absolute Vodka	£5
Grey Goose	£7

## GIN

## House Gins

Bombay Sapphire	£5
Gordons	£4.90
Gordons Rose	£4.90

## Speciality Gins

Jawbox	£5.50
Hendricks	£5.50
Copeland	£5.50
Shortcross	£6.50
Boatyard	£5.50
Gunpowder	£6
Ninthwave	£5.50

## RUMS

Bacardi	£4.90
Morgan's Spice	£4.90
Kraken	£5

## COGNAC

Hennessy	£6.50
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## WHISKEY

Bushmills	£5.20
Bushmills Black	£5.50
Bushmills 10 Year Old	£6.50
Hinch Distillery Small Batch	£5.50
Hinch Distillery Craft & Casks	£6
Jamesons Whiskey	£5.20
Roe & Co	£5.50
Jack Daniels	£4.90

## LIQUERS

1800 Tequila	£4.90
Sambuca	£4.50
Jägermeister	£4.50

## ALCOPOPS

Wkd Blue	£5
West Coast Cooler Original	£4.70
West Coast Cooler Rose	£4.70

## HOUSE WINES

Las Condes Merlot	£7 Per Glass   £24 Per Bottle
Las Condes Sauvignon Blanc	£7 Per Glass   £24 Per Bottle
Prosecco Frizzante	£7 Per Glass   £29 Per Bottle

## SOFT DRINKS

Coca Cola	£2.70
Coke Zero	£2.70
Diet Coke	£2.70
Sprite	£2.70
Fanta Lemon/	
Orange	£2.70
Red Bull	£3.90
Appletiser	£2.50

## MIXERS

Tonic Water	£2.70
Soda Water	£2.70
Ginger Ale	£2.70
Elderflower	£2.70
Bitter Lemon	£2.70
Pure Orange	£2.70



**PLEASE NOTE:**

Our price is inclusive of VAT at prevailing rate, front of house and kitchen staff, set up of room, glassware, crockery, cutlery, linen for main meal only.

Our price excludes:

Breakages/damages, additional linen for arrival reception & other additional tables or linen for other rooms if required, additional staff hours accumulated outside of agreed timings.

Events under 25 guests are subject to an additional small event fee, to include extra linen & staff charges based on the length and nature of the event and the setup requirements. Exact charges will be made available at the time of quoting.

Due to unknown market circumstances, prices are due to fluctuate, we will endeavour to give you as much notice if this happens.

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ALL OF OUR PRODUCTS ARE SOURCED LOCALLY WHERE POSSIBLE.  
SOME INGREDIENTS ARE SUBJECT TO SEASONAL AVAILABILITY,  
WHERE NECESSARY AN APPROPRIATE SUBSTITUTE MAY BE USED.

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