# YOUR WEDDING AT DEANES AT QUEENS

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1 CAPACITIES	
2 WHAT WE PROVIDE	
3 CANAPÉS	
4 EVENING FOOD	
5 SAMPLE MENUS	
6 COCKTAILS	
7 DRINKS	

8 MUSIC	
9 THE BAR	
10 THE CAKE	
1 ROOM PLAN	
12 LOCATION MAP	
13 THE FINER DETAILS	
14 EVENT CONTACTS	

Deanes at Queens is a unique venue offering superb food in stylish surroundings. Set in leafy South Belfast and boasting a pretty South facing terrace; every aspect of your wedding celebration will be looked after by our award-winning staff with their renowned flair for perfection.

We can tailor your wedding celebration to suit your taste and budget and we offer free room hire in The Restaurant and Private Dining Rooms.

### DEANES AT QUEENS IS LICENSED FOR WEDDINGS, CIVIL CEREMONIES & CIVIL PARTNERSHIPS



### CAPACITIES

Restaurant: 145 Seated Private Dining Room : 44 Seated Heated Terrace: 60 Seated

The luxury of wedding celebrations here is that you can have a top-class restaurant style meal with the choice of up to 3 starters, 3 main courses and 3 desserts which your guests can order from on the day; no pre-order is required and of course we will endeavour to accommodate all dietary requirements.

Drinks & canapé receptions can be held on beautiful terrace or in the entrance hall and bar area for your guests arrival.

You are welcome to dress the venue as you wish with the help of a florist or a venue dresser.



2

## WE PROVIDE

Easel

Lectern

Microphone

Table number stands

Tealights in holders

Small pillar candles in glass vases

White linen table cloths & napkins

Adjacent Private Dining Room can be used for an additional lounge area

WAY Wedding day BAR+GR DEANES AT QUEENS

# CANAPÉS

Chicken liver parfait with hazelnuts

Smoked salmon roulette

Parma arancini

Honey glazed chipolatas

Herb quiche

Buffalo mozzarella, pesto & red pepper

## Pick 3 for £10.50 per person





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## **EVENING FOOD**

## Hot finger buffet | Choose 4 items £12.50pp

- Sweet chilli chicken wings
- Triple cooked chips
- Honey glazed chipolatas
- Chicken or fish goujons
- Salt & chilli pork ribs

## Artisan buffet | £15 pp

Selection of cured meats, olives, piccalilli, freshly baked breads & tapenade

## Cheese buffet | £15 pp

Selection of Irish & French cheeses, chutney & crackers



## £45 menu

Potato & leek soup, crusty bread Smoked haddock potato fritter & tartar sauce

Braised beef, creamed potato & onion gravy Local chicken, chips, green salad & garlic butter

Wild honey panna cotta, toffee & pecan crumble Chocolate truffle slice & fresh cream

## £55 menu

Roast butternut squash soup, sage, brown butter  $\boldsymbol{\&}$  crusty bread

Roast beetroot & goats cheese salad, multi seed crisps & truffle

Smoked haddock potato fritter & tartar sauce

Dry aged sirloin steak, béarnaise & triple cooked chips

Local chicken, champ, cabbage & bacon, pepper sauce

Glenarm salmon, saffron risotto, & shaved fennel

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Wild honey panna cotta, toffee & pecan crumble Chocolate truffle slice, raspberry sorbet Vanilla ice-cream, honeycomb & chocolate sauce

## £80 menu

Wild mushroom veloute, truffle, aged parmesan, black olive & sea salt bread

50 day dry aged fillet steak, roscoff onion, green beans, triple cooked chips & green peppercorn sauce

75 % Dark chocolate pudding, salt caramel ice-cream & hot coco



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PEOON



## COCKTAILS

**Deanes At Queens Bellini** Liqueur de Violette, Raspberry Syrup, Fresh Lemon Juice, Casa Deaneo Prosecco

**Tipperary** Jameson Irish Whiskey, Antica Formula, Green Chartreuse, Sugar Syrup, Orange Bitters

Blue Cosmo Ketel One Vodka, Orgeat Syrup, Fresh Lime Juice, Blueberries

The Last Word Tanqueray Gin, Green Chartreuse, Luxardo Maraschino, Fresh Lime Juice, Sugar Syrup

**Dizzy Sour** Roe & Co. Irish Whiskey, Havana 3 Year Old Rum, D.O.M. Bénédictine, Fresh Lemon Juice, Sugar Syrup, Egg White

Kon Tiki Punch Appleton Estate Jamaican Rum, Grenadine, Fresh Lime Juice, Fresh Pineapple Juice, Fresh Grapefruit Juice, Sugar Syrup, Soda Water

Dark 'n' Stormy Gosling's Dark Rum, Velvet Falernum, Fresh Lime, Ginger Beer, Aromatic Bitters

Pink Lady Gordon's Pink Gin, Raspberry Syrup, Fresh Lemon Juice, Egg White

Nespresso Martini Ketel One Vodka, Kahlúa, Nespresso Coffee, Demerara Syrup

NON-ALCOHOL Elderflower/Sparkling water / Orange juice /Soft drinks

# DRINKS Beer selection from £4.25 per bottle L Served in ice k

Beer selection from £4.25 per bottle | Served in ice buckets Champagne & Prosecco charged by the bottle (see Wine List)

## PIMP YOUR PROSECCO

Elderflower Raspberry Apple Selection of fruits £1 per shot

### THE TOAST

Prosecco and Champagne charged by the bottle and consumption (see Wine List)

WINE

From £25.50 per bottle (see Wine List)

Our waiting staff will serve in accordance with your guests' preference to red & white and continue to pour until your pre-set limit (if set) has been reached











## MUSIC

You are welcome to choose a playlist from Spotify for your drink's reception and meal

You may provide your own smart phone/lpod/lpad which will connect to our sound system

After the meal, and depending on numbers, several tables can be removed to create a dance area where the band and/or DJ will be situated



### YOUR WEDDING AT DEANES AT QUEENS







# THE BAR

You may operate a bar tab throughout or set a limit for the day or we can operate a cash bar and guests pay as they order

Bar licensed until 1.00am





# THE CAKE

You are welcome to have your cake delivered on the day of your wedding which should be set up by the cake provider Cake knife provided

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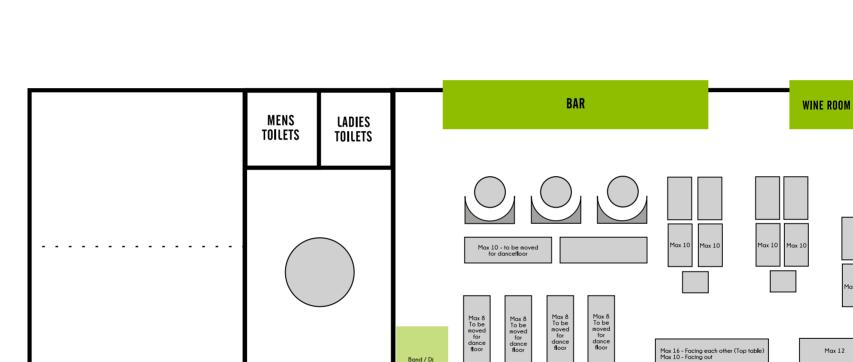
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DEANES AT QUEENS

Max 12

Max 12

Max 12



Band / Dj

TERRACE

ENTRANCE HALL



## LOCATION MAP



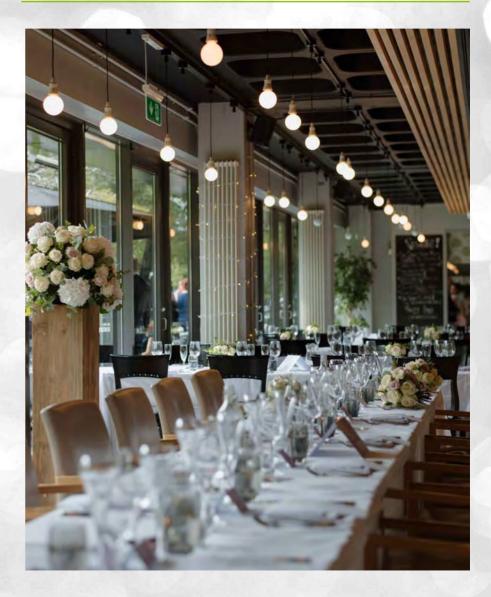
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BAR+GRILL DEANESATQUEENS

DEANES AT QUEENS

- A service charge of 10% levied on all private events
- A minimum spend is set for private wedding takeovers set in accordance with your wedding date & previous years revenue recorded for the same date
- The minimum spend is made up by the drinks & canapé reception, meal, toast, wine with meal, finger food & the bar spend
- Final numbers are required 1 week before your wedding, this is the amount that will be charged should it decrease
- All dietary or allergies must be made known to the restaurant along with names to accompany. Those guests with allergies or special dietary requirements must make themselves know to the server on the day
- All pre-ordered food & drinks should be paid 1 week prior to your celebration with the remainder paid on the day
- Favours, place cards & any other items you require staff to set out should be delivered the day before with clear instructions & a typed table plan with guest names
- Music is permitted until 1.00am
- All wedding related items must be collected between 10.00am & 11.30am the day after your wedding celebration
- Venue Dressers / Florists / Band & DJs are welcome to arrive from 9.00am on the day of your wedding celebration for set up
- The Bride & Groom take responsibility that they & their guests will wear appropriate footwear at all times & that glassware is not permitted on the dancefloor. Any injury caused in breach of this will be at their own accountability.
- All menus are sample & subject to change due to market availability & seasonality





## **EVENT CONTACTS**

## 14

#### CATERING EQUIPMENT HIRE:

- Table 10: A.J. / T: 028 9146 5636 - M: 077 4058 0431 - E: info@table-10.com

### AV EQUIPMENT HIRE:

- Focus AV: Lesley Porter / T: 028 9443 3848 M: 078 7400 6777 E: info@focusav.co.uk
- Niavac: T: 028 9079 3000 E: info@niavac.com

### FLORIST:

- Reids Florist: Stephen / T: 028 9038 1451 or T: 028 9066 3381 E: orders@reidsflorists.co.uk
- Floral Earth: Tim / T: 028 9066 6690 M: 078 7683 4064 E: tim@floralearth.co.uk
- Foxtrail Flowers: E: foxtrail.flowers@gmail.com
- Flowers by me: Cill Tate / M: 077 5312 3669 E: gillian@flowersbymee.com
- DKNI The Florist: T: 028 9085 4450 E : dkni.orders@hotmail.co.uk

#### WEDDING DRESSER:

- Mood Events: Melanie / M: 077 3809 7878 E: melanie@moodeventsdecoration.co.uk
- Look Crafty: Annette Hughes / T: 028 9266 1807 M: 077 3946 4225 W: www.lookcrafty.com
- Luce Balloons: M: 077 1277 8987
- Weddings at Tiffany's: Ciara Scullion / M: 079 5505 0861

#### CHURCH/RECEPTION SINGER:

- Emily-Rose Conlon: M: 078 2514 6146 E: emrocomusic@gmail.com
- Niamh McGlinchey: W: www.niamhmcglinchey.com
- Matthew Wilson Music: M: 078 3320 9628 E: info@matthewwilsonmusic.com
- Rachel Toman: M: 079 3455 5007 E: racheleventpianist@gmail.com

### BAND:

- Disco Beard: via Facebook (can only be booked 6 months in advance)
- The Songbirds: Philippa M: 077 3236 7023 / Jolene M: 079 2291 6012 E: info@songbirdsni.com
- Platinum Band: M: 07711890085
- String Ninjas: E: stringninjas@hotmail.com
- Gentlemanís Jukebox: M: 078 0156 7019

### DJ/ENTERTAINMENT:

- Vertu Events: Gareth & Johnny Barr / M: 077 3421 3051 E: info@vertuevents.co.uk
- Bespoke Music Solutions: Wedding DJ M: 078 0057 6220
- DJ Steve Simpson: M: 079 7741 2406
- DJ Gareth Ainsworth: M: 079 2946 4914

### PHOTOGRAPHER:

- Elijah & Susannah Photography: E: elijahandsusannah@gmail.com W: www.elijahandsusannah.co
- 4everphotos: T: 028 9061 1488 M: 075 9004 6217 E: info@4everphotos.net
- Crazy Happy Love: Carrie Davenport / M: 078 4368 5345 E: photos@carriedavenport.com
- Pop Photography: M: 077 5403 9280 E: info@popphotographyni.com
- Francis Meaney Photography: Francis & Sarah / M: 077 2420 4950 W: www.francismeaney.co.uk
- You Them Us: M: 075 9522 5315 W: www.youthemus.com
- Laura Parkinson: M: 077 3142 6048 E: hello@lauraparkinson.co.uk

