



CABARET
SUPPER CLUB



**WEDDINGS &
CELEBRATIONS**

WWW.CABARETBELFAST.COM



SUMPTUOUS FOOD - EXCEPTIONAL SERVICE - WONDROUS ENTERTAINMENT



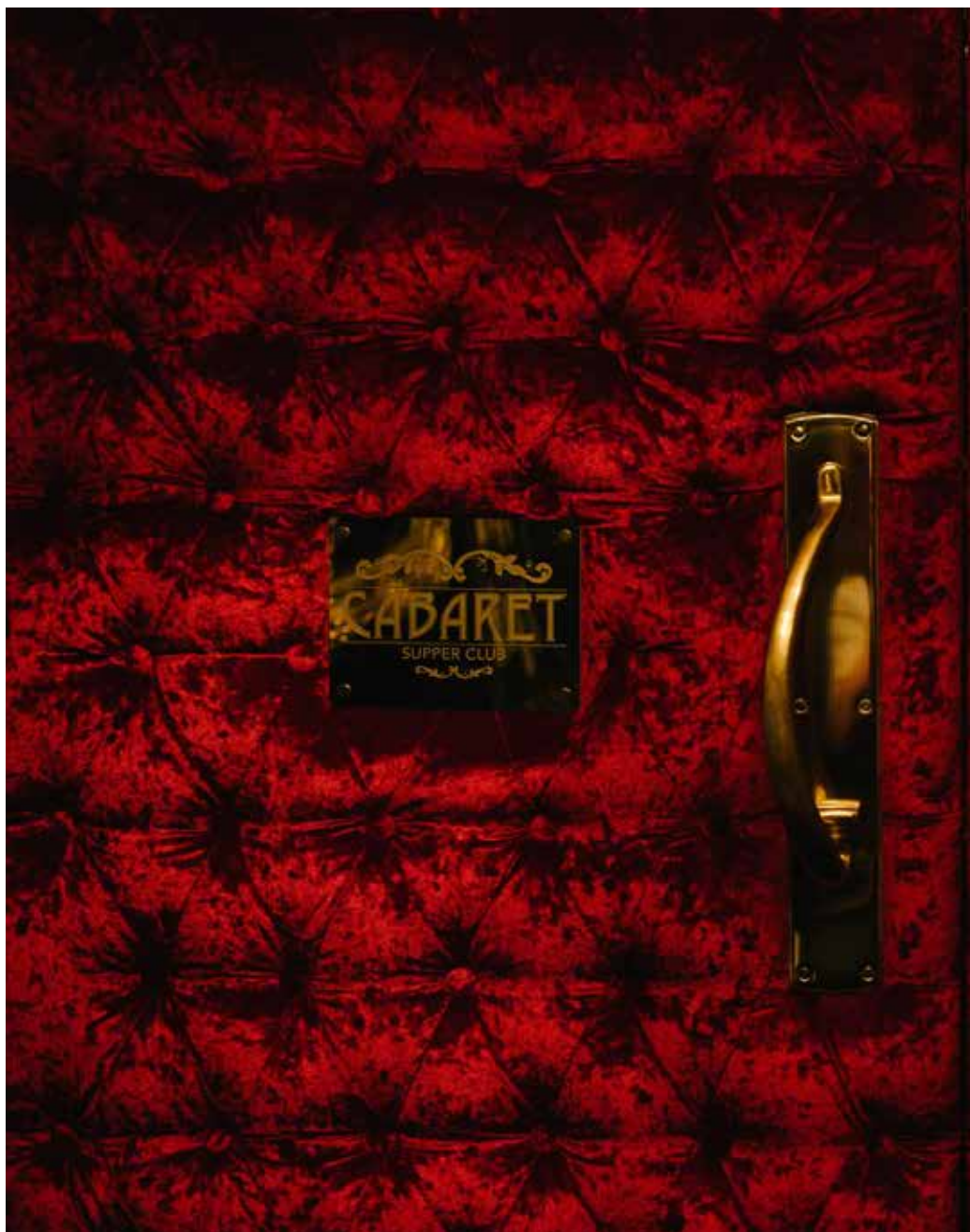
UNFORGETTABLE WEDDINGS AT CABARET SUPPER CLUB

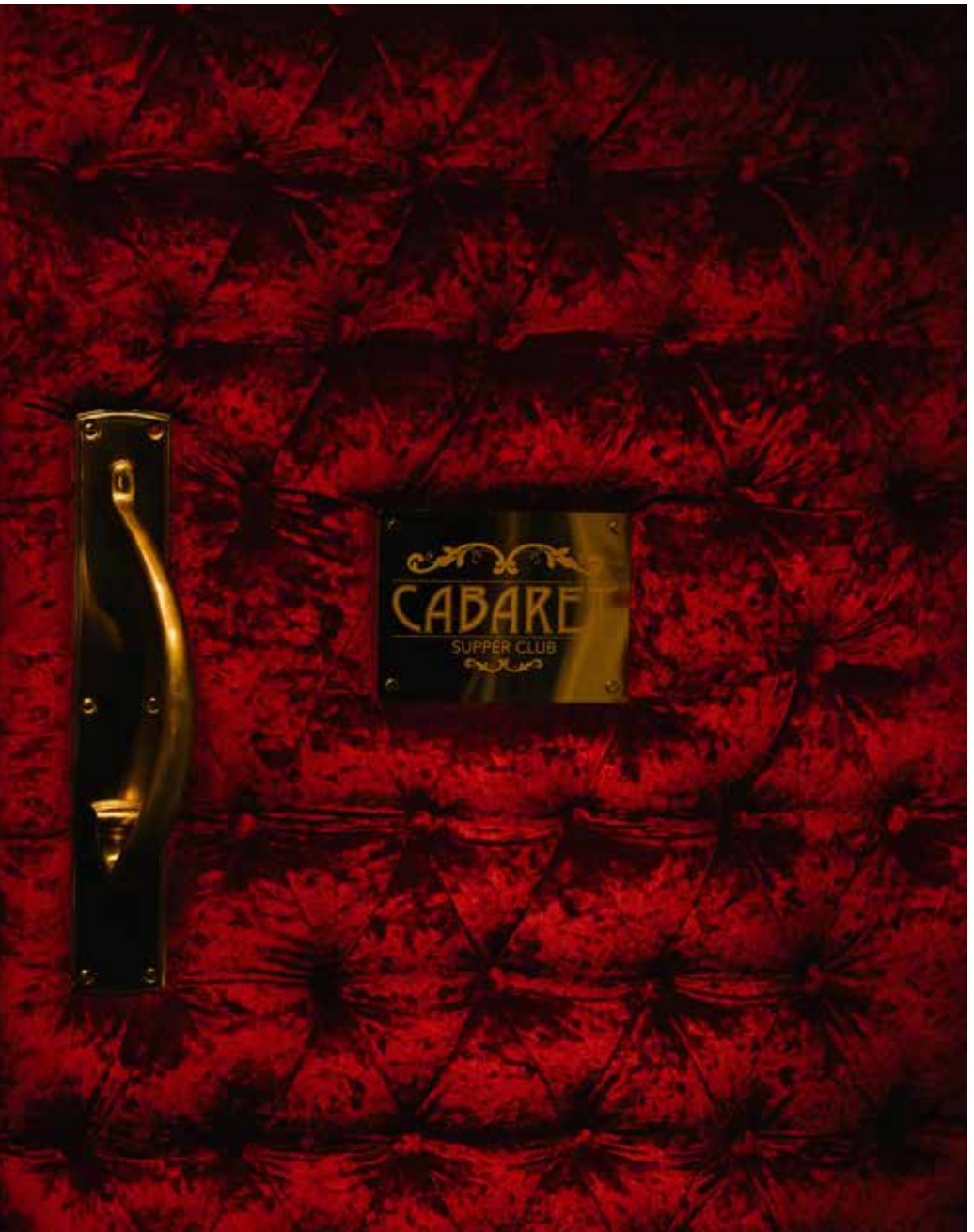
Thank you for considering Cabaret Supper Club for your wedding, our dedicated wedding co-ordinators are excited about making your wedding day dreams a reality.

Based in the heart of Belfast's City Centre, Cabaret Supper Club is known for sumptuous food, exceptional service and wondrous entertainment. When you book your wedding at Cabaret Supper Club, you will have your own dedicated event planner who will support you every step of the way and ensure your wedding day is exactly how you want it. They will help you organise all the details at the venue, help with timings and can advise on the best way to plan your day.









A VENUE LIKE NO OTHER

Perhaps the most unique event space in Northern Ireland, the opulent and quirky surroundings of Cabaret Supper Club will compliment any wedding large or small.

Our attentive staff are always there to ensure that your day is as brilliantly organised as it is special. Whether it's the little details such as floral arrangements or the larger decisions on venue and wedding menus, we can take care of every aspect leaving you free to enjoy your day to the full. Behind the effortless flow of a Cabaret Supper Club wedding is a whole flurry of activity that ensures your big day is as perfect as you had always dreamed.





CIVIL CEREMONIES

We are fully licensed to hold civil ceremonies and civil partnerships. For ceremonies of up to 120 guests, our decadent supper club offers a unique and memorable setting with its beautiful decor.

Should you wish you may bring in your own wedding designers or use our recommended suppliers to add that additional magic to our quirky and unique space.

Setup and Delivery of Ceremony is priced at £1,500. Please refer to your event manager regarding Room hire fees as these change relative to season & day of week.



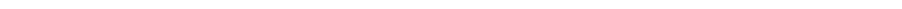












CANAPÉS RECEPTION

Choice of 4 canapes for £10.00 per person.
An additional £2 per canapé thereafter

GRISSINI

Italian Bread sticks with Parma Ham & Pesto

WILD MUSHROOMS

With fried sage, bacon bits on toasted soda bread

CURED HAM ON PARSNIP CRISPS

With caramelized red onion jam

SMOKED SALMON ON WHEATEN BREAD

With chive crème fraiche

PARMA HAM

Flashed & wrapped on asparagus

PRAWN & CRAB COCKTAIL

with salsa rossa

MINI HOMEMADE BREAD SWIRLS

with pesto & sunblush tomato tapenade

MINI FISH CAKES

with tartare sauce

MINI VOL AU VENTS

Chicken and Ham or

Garlic Prawns or

Wild Mushroom

WILD MUSHROOM RISOTTO CAKE

CONFIT DUCK TART

TOMATO, BASIL AND MOZZARELLA SKEWERS (V)

GOAT'S CHEESE CROSTINI

THE SILVER PACKAGE

£45.00 per person. Includes a choice of soup, main-course & dessert from the selection below

STARTERS

All served with homemade breads & rock slated butter

TOMATO & PARMESAN

VEGETABLE BROTH

POTATO AND LEEK

ROAST BUTTERNUT SQUASH AND SAGE

ROAST PLUM TOMATO WITH BASIL OIL AND MOZZARELLA CROUTON

CREAM OF WILD MUSHROOM

CREAM OF CAULIFLOWER

MAIN COURSES

All served with seasonal vegetables, please ask for what's in season.

ROAST CHICKEN

with spring onion mash, glazed baby carrots and chicken jus

ROAST CHICKEN SUPREME

with fricassee of peas, new baby potato, wild mushroom, green beans, cider & tarragon cream with crisp pancetta

STUFFED CHICKEN

sun blush, parmesan & basil stuffing sauté potato- braised kos & red wine jus

HERB CRUSTED SALMON

crushed new potato, wilted spinach, prawn, chive & caper butter Seared salmon, mash potato, beetroot puree & horse radish cream

ROAST FILLET OF PORK

Suckling pork belly, pomme puree, Madeira sauce & apple jus

THE SILVER PACKAGE

£45.00 per person. Includes a choice of soup, main-course & dessert from the selection below

DESSERTS

TIRAMASU

cherries & biscotti crumble

CLASSIC SHERRY TRIFLE

with toasted almonds

BAKED WHITE CHOCOLATE CHEESECAKE

SEASONAL FRUIT ETON MESS

THE GOLD PACKAGE

£50.00 per person. Includes a choice of soup, main-course & dessert from the selection below

PRE STARTER SOUPS

All served with homemade
breads & rock slated butter

TOMATO & PARMESAN

POTATO AND LEEK

ROAST BUTTERNUT SQUASH AND
SAGE

CREAM OF WILD MUSHROOM

CREAM OF CAULIFLOWER

STARTERS

GOATS CHEESE CROSTINI
with caramelized red onion

BRUSCHETTA
Baby tomato & peppers, red onion &
parmesan

FISHCAKE
with crushed peas and lemon butter sauce

RISOTTO
with wild mushroom & parmesan

CHILLI CHICKEN STRIPS
with mixed leaves & sweet chilli mayo

THE GOLD PACKAGE

£50.00 per person. Includes a choice of soup, main-course & dessert from the selection below

MAIN-COURSES

All served with seasonal vegetables, please ask for what's in season.

ROAST CHICKEN

with spring onion mash, glazed baby carrots and chicken jus

ROAST CHICKEN SUPREME

with fricassee of peas, new baby potato, wild mushroom, green beans, cider & tarragon cream with crisp pancetta

SLOW COOKED BEEF BOURGUIGNON

with mushroom lardoons, baby onion & new potatoes

STUFFED CHICKEN

sun blush, parmesan & basil stuffing sauté potato- braised kos & red wine jus

HERB CRUSTED SALMON

crushed new potato, wilted spinach, prawn, chive & caper butter

SEARED SALMON

mash potato, beetroot puree & horse radish cream

ROAST FILLET OF PORK

suckling pork belly, pomme puree, Madeira sauce & apple jus

DESSERTS

PROFITEROLES

with crème Chantilly and chocolate sauce

TIRAMASU

with cherries & biscotti crumble

CLASSIC SHERRY TRIFLE

with toasted almonds

BAKED WHITE CHOCOLATE CHEESECAKE

SEASONAL FRUIT ETON MESS

THE PLATINUM PACKAGE

£55.00 per person. Includes a choice of soup, main-course & dessert from the selection below

PRE STARTER SOUPS

All served with homemade
breads & rock slated butter

TOMATO & PARMESAN

POTATO AND LEEK

ROAST BUTTERNUT SQUASH AND
SAGE

CREAM OF WILD MUSHROOM

CREAM OF CAULIFLOWER

STARTERS

SMOKED SALMON

Served traditionally & garnished

DUCK CONFIT

With caramelized red onion, hoi sin, chilli & vermicelli noodle

ARDGLASS PRAWN COCKTAIL

With wheaten bread

RISOTTO

With chorizo, pea and parmesan

GOATS CHEESE TART

with wild rocket and caramelized onion

BRUSCHETTA

Black olive tapenade, roast pine nuts, & tomato, red onion & olive oil salsa

CHICKEN LIVER PARFAIT

With spiced apples and toasted homemade bread

SMOKED CHICKEN CAESAR SALAD

THE PLATINUM PACKAGE

£55.00 per person. Includes a choice of soup, main-course & dessert from the selection below

MAIN-COURSES

All served with seasonal vegetables, please ask for what's in season.

ROAST CHICKEN

with spring onion mash, glazed baby carrots and chicken jus

ROAST CHICKEN SUPREME

with fricassee of peas, new baby potato, wild mushroom, green beans, cider & tarragon cream with crisp pancetta

SLOW COOKED BEEF BOURGUIGNON

with mushroom lardoons, baby onion & new potatoes

STUFFED CHICKEN

sun blush, parmesan & basil stuffing sauté potato- braised kos & red wine jus

HERB CRUSTED SALMON

crushed new potato, wilted spinach, prawn, chive & caper butter

SEARED SALMON

mash potato, beetroot puree & horseraddish cream

ROAST FILLET OF PORK

suckling pork belly, pomme puree, Madeira sauce & apple jus

DESSERTS

LEMON TART

with crème fraîche and seasonal berries

CLASSIC CRÈME CARAMEL

with mint

CHOCOLATE BROWNIE

With chantilly cream

PEAR AND ALMOND TART

With ice cream

CLASSIC SHERRY TRIFLE

With toasted almonds

SELECTION OF IRISH CHEESES









Rickhouse





TESTIMONIALS

We booked Cabaret for our wedding. We fell in love with the venue upon first viewing. Over the last year the staff have been amazing and made organising our wedding so much easier. Rosalind was on hand to answer any of our questions and help us plan our day.

On the actual day from start to finish the staff ensured we had a stress free day. It was the perfect venue for our day. Both the treetop and Cabaret Supper Club were spotless and our dinner was absolutely superb. Eugene ran a fantastic and quick dinner service and all our guests had a lovely meal.

The transition from ceremony to dinner was so quick and our guests got to choose which space was most comfortable for them. Cabaret worked with our entertainment ensuring that everything ran on time and we and our guests got to make the most of our entertainment.

We wanted a fun stress free day and that is exactly what we got. The staff were constantly on hand and responded immediately to all our requests. We couldn't have picked a better venue and we couldn't have asked for a better service or a nicer atmosphere than that provided by cabaret.

Thank you for making our day that little bit more special thanks to your fantastic staff and attentiveness. 100% recommended.

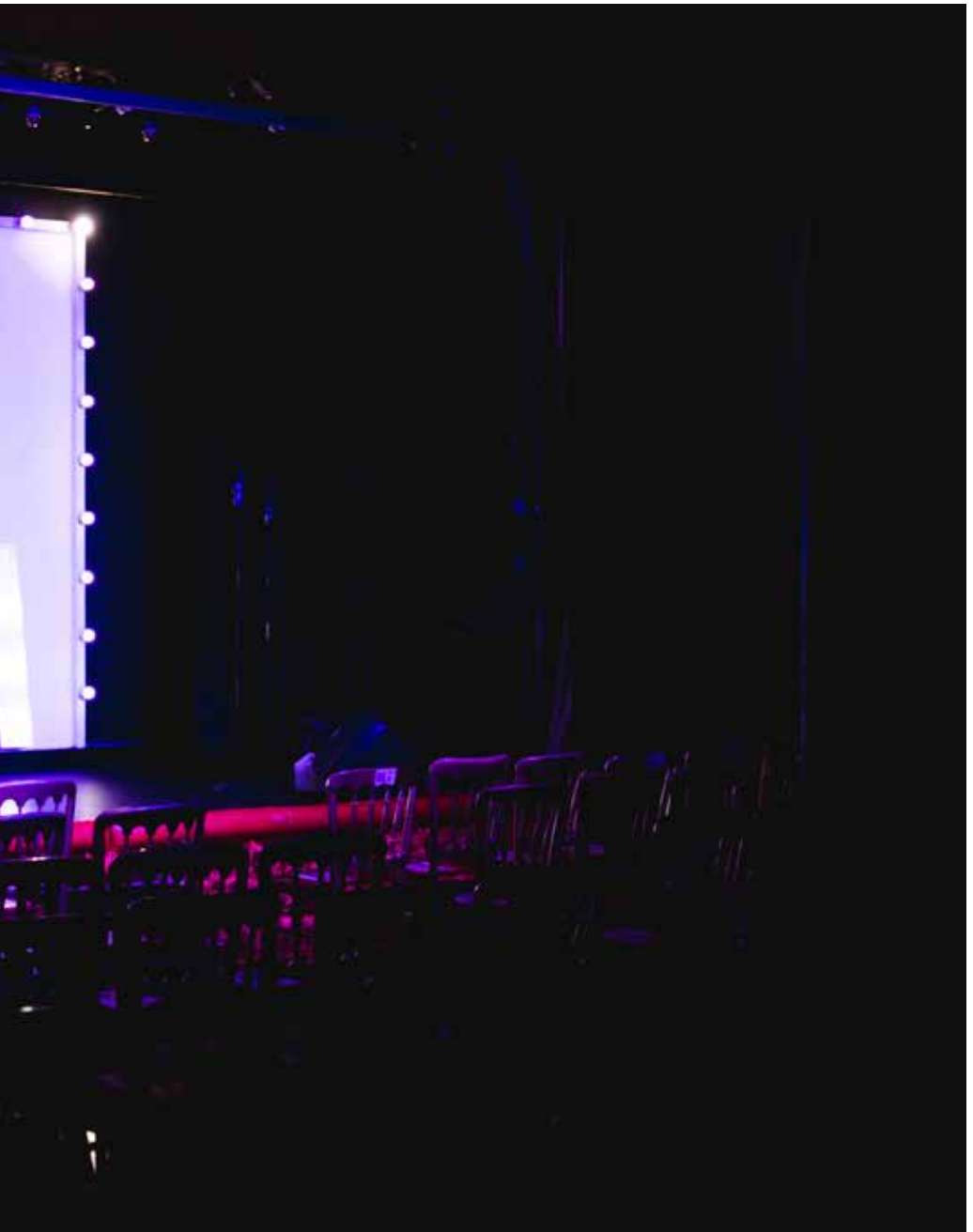
John O'Doherty

I wanted to drop a note to say that we were so happy with everything on the day at AM:PM...all the staff were brilliant and everyone at the wedding loved both the venue and the food.

We would like to thank everyone involved and big thanks to you also for all your help and support. It couldn't have went any better.

Ciaran & Tracey











CABARET SUPPER CLUB

Cabaret Supper Club

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Belfast BT14GH

028 9024 9009

www.cabaretbelfast.com



Photos kindly provided by Louise & Stephen who celebrated their big day with us at Cabaret Supper Club.

Photography by Simple Tapestry.

Designed by skeletonboy.co.uk

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