



# SHU

**PRIVATE HIRE**

PARTIES AND EVENTS AT SHU

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## EVENT SPACES AT SHU

WHATEVER THE EVENT IS THAT YOU HAVE IN MIND SHU HAS A RANGE OF UNIQUE SPACES TO SUIT, FROM COMPANY BRAIN STORMS, TO INTIMATE LUNCHES AND DINNERS, PARTIES OR COCKTAIL RECEPTIONS.

THE UPPER HOUSE IS A DEDICATED PRIVATE EVENT AREA WITH TWO PRIVATE ROOMS THAT PROVIDE THE PERFECT BACKDROP FOR ANY SPECIAL OCCASION. FILLED WITH NATURAL LIGHT AND OFFERING STUNNING VIEWS OVER THE LISBURN ROAD, THE ROOMS CAN BE COMBINED FOR LARGER EVENTS. THE SPACE ALSO BENEFITS FROM AN ENTERTAINMENT LICENCE MAKING IT IDEAL FOR LIVE MUSIC OR DJ'S TO ELEVATE YOUR CELEBRATION.

### THE BOARD ROOM

Available for lunch, dinner, standing receptions and meetings the Boardroom has wood panelled walls, floor to ceiling curtains and a herringbone panga-panga wood floor.

Max capacity seated - **18**

Max capacity standing - **25**



### THE CLUB ROOM

Available for lunch, dinner, standing receptions and meetings the Club Room has a burr-walnut and Taj Mahal marble clad bar, wood panelled walls, floor to ceiling curtains and is carpeted throughout.

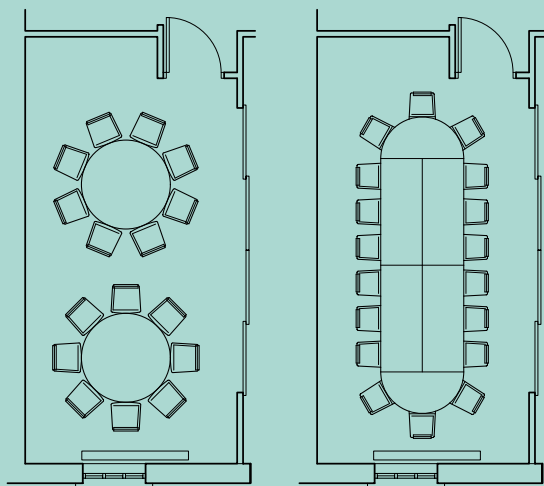
Max capacity seated - **32**

Max capacity standing - **50**

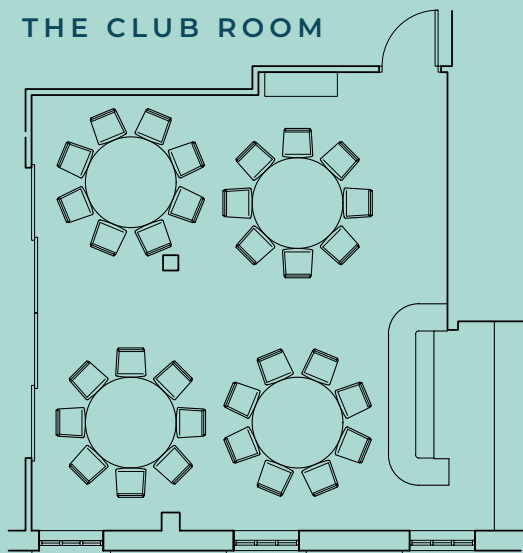


THE  
UPPER  
HOUSE

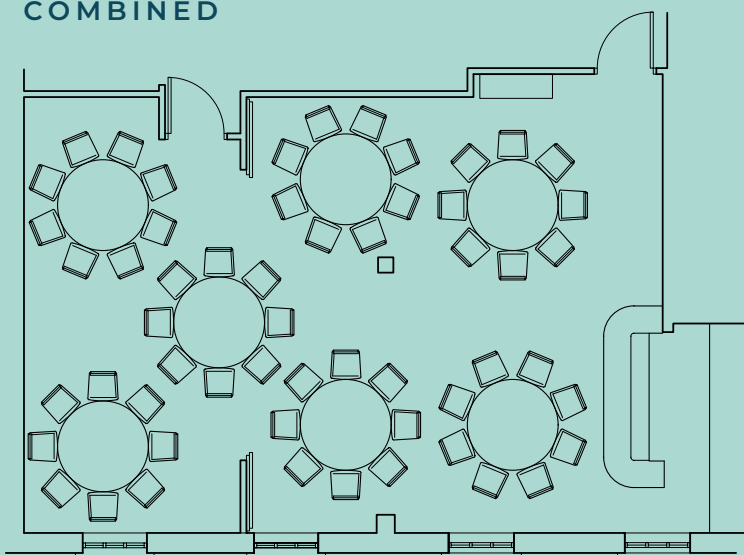
THE BOARD ROOM



THE CLUB ROOM



COMBINED



The Club Room & Boardroom combined are available for larger parties and entertainment can be provided if required.

Max capacity seated - **56**

Max capacity standing - **70**

THE  
UPPER  
HOUSE



JUL'S AND THE MAIN ROOM ARE AVAILABLE FOR PRIVATE HIRE FOR LUNCH, DINNER, BOWL FOOD, FORK BUFFET AND CANAPÉ STYLE RECEPTIONS AND PARTIES.

### THE MAIN ROOM

The Main Room is at the heart of SHU and features a theatre style kitchen, intimate booths, a leather and marble clad bar and number of artworks including a selection by the renowned local artist, Neil Shawcross.

Max capacity seated - **76**



### JUL'S

Jul's is a subterranean space with a speakeasy style vibe and features contemporary artworks and photography from rising-star-creatives. It has a cocktail bar, night club quality sound system, making it ideal for dancing, and a house baby grand piano.

Max capacity seated - **60**

Max capacity standing - **120**



# Jul's

THE MAIN ROOM





THE FOOD



# EVENT MENU

SAMPLE

08

## BUFFET

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Braised Beef Bourguignon, Baby Potatoes

Thai Vegetable Curry, Aubergine, Tofu, Crispy Onions

Roasted Chicken, Wild Mushroom and Tarragon Velouté

Coq au Vin of Irish Chicken, Onions, Ratte Potatoes

Fish Pie, Dill, Capers, Coolatin Mash

Braised Beef Sirloin Stroganoff, Capers, Mushroom, Wild Rice

Roasted Cod, Caponata, Salsa Verde

Fisherman's Stew, Braised Fennel, Tomato and Saffron

*All served with Potatoes and/or Rice, Seasonal Vegetables and a Side Salad*

## BOWL FOOD

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Braised Beef Bourguignon, Buttered Mash

Spiced Irish Lamb, Harissa, Cous Cous

Breaded Cod, Hand Cut Chips, Tartare Sauce

Keralan Lamb Curry, Coconut Rice

Thai Curry, Jasmine Rice, Aubergine (vg)

Slow Cooked Pork Belly, Pommery Mustard, Buttered Mash

Fennel and Chilli Sausage, Champ, Red Wine Jus

## CANAPÉS

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### COLD

Walter Ewings Smoked Salmon, Cream Cheese, Wheaten Bread

Foie Gras & Chicken Liver Parfait Tartlet, Fig Chutney

Thai Vegetable Summer Roll, Nam Jim Dressing (v)

Seared Tuna Loin, Wasabi Mayonnaise, Sesame Seeds

Whipped Goat's Cheese & Beetroot Tart (v)

Spicy Salmon Maki Roll

### SWEET

Lemon Meringue Tartlet

Bitter Chocolate Truffle

Armagh Apple Crumble Tarts

### HOT

Portavogie Prawn Toast, Sweet Chilli, Sesame

Mushroom Arancini, Herb Emulsion (v)

Crispy Pork Belly, Fermented Chilli, Pickled Radish

Salt Cod Fritters, Herb Mayonnaise

Coolatin Cheese Croquettes, Pickled Walnut Ketchup (v)

Braised Irish Lamb Shoulder Scrumpet, Armagh Apple Sauce

Potato and Sage Croquettes, Caramelised Onion (v)



# SET MENU

## SAMPLE

### SNACKS

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Homemade Wheaten Bread &  
Focaccia, Salted Glenilen Farm  
Butter

### STARTERS

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Foie Gras & Chicken Liver Parfait,  
Toasted Sourdough

Soup du Jour

Salt & Chilli Squid, Shu Dressings

Roasted Heritage Carrots, Whipped  
Goat's Cheese, Honey, Dukkah

### DESSERTS

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Raspberry & Poached Peach  
Pavlova, Crème Chantilly &  
Raspberry Sorbet

Dark Chocolate Nemesis, Almonds  
Praline, Yoghurt

### MAINS

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Slow Roasted Short Rib of Beef,  
Smoked Onion Purée, Truffle & Miso  
Salt, Confit Potato

Fillet of Cod, Crushed Ratte Potatoes,  
Warm Tartare Sauce, Dill Oil

Miso Glazed Aubergine, Pak Choi,  
Jasmine Rice, Sesame & Chilli

Peter Hannan's Salt Aged Sirloin,  
Hand Cut Chips, Peppercorn Sauce,  
Gem Heart Salad  
(£7 surcharge)

Selection of Side Orders Included

Selection of Irish Cheeses, House  
Chutney, Artisan Crackers & Grapes  
(£4 surcharge)









OUR TEAM WILL WORK WITH YOU FROM INITIAL BOOKING TO POST EVENT TO SEAMLESSLY DELIVER YOUR SPECIAL OCCASION.

#### FURTHER INFORMATION

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Available 6 days a week from morning to late evening.

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Disabled access is provided by a passenger lift to all floors and a disabled restroom is available.

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Complimentary wi-fi.

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Hidden projection screens are available in the Club Room and Boardroom and they are also equipped with an A/V compatible sound system.

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Room and table styling can be provided by our event-design-stylist.

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Bespoke flower arrangements are available on request.

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Background music is available or you are welcome to play your own music through the rooms sound systems.

—

Entertainment and dancing is available.

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A choice of photographers is available on request.



MAKE AN ENQUIRY

SHU