



ORANGE TREE HOUSE CONFERENCE CENTRE

Orange Tree House offers a unique and exclusive venue for conferences, meetings, product launches and banqueting. Located in the historical village of Greyabbey, on the shores of Strangford Lough, it is 30 minutes from George Best Belfast City Airport, 40 minutes from Belfast City Centre and an hour from Belfast International Airport by car.

We have a dedicated conference manager who will liaise with you and ensure that the venue is set up for your specific requirements. They will also be on hand throughout your event and assist in any way possible.

MAIN ROOM

This beautifully restored old church from the 1820's is a versatile and stylish space which can be adapted to suit your requirements for up to 130 delegates. It can be set up in a variety of configurations, depending on the numbers attending and the format of your event.



We can provide tables, chairs, notepads, linen, water, cordials, projector screen, lectern, flip charts etc. for your presentations and delegates.



BREAK-OUT AREAS

We have two additional rooms which provide the perfect setting for board meetings, morning coffee, lunch or a 'break out' areas.

THE ORANGERY

The light filled Orangery can comfortably accommodate a board room table for around 24 delegates. From here it is a short stroll to our raised terrace which enjoys wonderful views.





LOUGH VIEW LOUNGE

Our spacious lounge with fully licensed bar can be arranged in a variety of layouts. From here your delegates can enjoy stunning views over Strangford Lough towards Whiterock and the Mourne Mountains, whatever the weather. This is also the perfect location for a welcome breakfast, lunch, tea and coffee.



SUNROOM

We also have a sunroom hidden away from the rest of the venue behind a secret door. This is the perfect place to store paperwork and supplies etc. or provides a quiet room if one is required.

CATERING

We are renowned for our restaurant quality food at Orange Tree House and our talented in-house chefs can provide catering for your conference ranging from morning coffees, scones, canapes and buffet lunches.



Or why not treat your delegates to a mouth-watering three course meal. Our conference manager can provide you with a wide selection of alternatives and prices per head.



ACTIVITIES CLOSE BY

There is an abundance of things to do in the Greyabbey area if you wish to break up the business day for your delegates. We can organise tours at the National Trust property at Mount Stewart. The beautiful Cistercian Abbey ruins are within walking distance and we can arrange a tour of the privately owned neighbouring Greyabbey House and Gardens, to name but a few.



We would be delighted to discuss your conference requirements and tailor a package for you. Please contact us on 028 427 88103 or email us info@orangetreehouse.com for further details and prices.



MENU SUGGESTIONS

Morning Coffee

Freshly brewed tea and coffee

Freshly baked scones served with cream, jam and berries

Vanilla sugar shortbread

Mini bacon baps

Selection of Freshly Cut Finger Sandwiches

Free Range Egg and Cress Smoked Salmon with Fresh Lemon and Black Pepper

Roast Beef and Horseradish

Coronation Chicken and Rocket

Whipped Goats Cheese and Sun Blush Tomato

Hot and Cold Finger Food Items

Smoked Salmon and Horseradish Tartlets (Hot or Cold)

Parma Ham and Roasted Tomato Roulade (Cold)

Fresh Cut Vegetable Crudité, Fresh Herb Dip (Cold, V)

Sesame Chicken Goujons, Soy and Ginger Dip (Hot or Cold)

Tomato and Basil Bruschetta (Cold, V)

Teriyaki Beef Skewers (Hot)

Honey and Mustard Glazed Cumberland Sausages (Hot or Cold)

Tempura Squid, Garlic Mayonnaise (Hot)

Roasted Vegetable Filo Parcels (Hot, V)

Wild Mushroom Tartlets (Hot or Cold, V)

Thai Fishcake, Sweet Chilli Dip (Hot or Cold)

Baby Gem, Prawns and Marie Rose Sauce (Cold)

Deep Fried Risotto Cakes (Hot, V)

Fork Buffet Menu Selection Main Courses

Slow Braised Lamb, Rosemary Sauce and Savoy Cabbage

Mini Cumberland Sausages, Grain Mustard Mash and Onion Gravy

Breaded Chicken Escalope, Fresh Lemon, Garlic and Parsley Buttered Pasta

Slow Cooked Pork Belly, Sage Roasted Baby Potatoes and Apple Scented Jus

Braised Blade of Beef, Sauté Potatoes with Lardons of Smoked Bacon

Roasted Salmon Fillet, Saffron Potatoes, Tomato and Dill

Seafood Bake, Creamy Sweet Pepper Sauce

Roulade of Plaice, Crushed Potatoes and Caper Sauce

Mini Smoked Haddock and Prawn Pie

Whitefish and Parsley Fishcakes, Light Lemon Cream

Pan Fried Bass, Buttered Fondant Potato, Soft Herb and Olive Oil Dressing

VEGETARIAN SELECTION

Wild Mushroom Gnocchi, Vegetable Ragout Sauce

Roasted Vegetable Risotto, Shaved Parmesan, Basil Oil

Stuffed Peppers, Rich Tomato Sauce, Crumbled Feta

Broccoli and Stilton Tarts, Herb Cream

Ricotta Tortellini, Herb and Olive Dressing

SALADS

Mixed Leaf Salad

Celeriac Rémolade

Greek Salad

Mange Tout and Toasted Sesame Seeds

Heritage Tomato and Red Onion Salad

Buck Wheat, Coriander and Lime

Pasta Salad, Sun blush Tomato and Basil Pesto

Classic New Potato Salad

DESSERTS

Chefs Selection of Mouth Watering Desserts with Cream and Fruit Coulis

Fresh Fruit Salad

FOOD ALLERGIES/SPECIAL DIETARY REQUIREMENTS

We can cater for any delegates with special dietary requirements upon request.

Dinner options – please ask for further details

Orange Tree House, 1 Portaferry Road, Greyabbey, BT22 2RU Tel: 028 42788103

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