

# **NATIVE™**

BY YELLOW DOOR

## **CONFERENCE AND EVENTS CATERING BROCHURE**



Thank you for considering the **MAC** as a venue to host your special event.

**NATIVE™** by Yellow Door is proud to be the catering partners in this iconic building.

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## **ABOUT US**

The Yellow Door began life as a fine dining restaurant in Gilford, Co. Down in 1992. Due to demand for a more informal food offering the Yellow Door Deli opened in Portadown in 1997. The restaurant was later sold and the deli and bakery business expanded, giving rise to other deli's and a busy outside catering business.

The one thing that unites everyone within the Yellow Door is a passion for fabulous, locally produced food, and a desire to get the very best out of it.

**NATIVE by Yellow Door** is a café and bar concept based at the iconic MAC building in Belfast and is open for breakfast, lunch and casual pre-theatre dining.

We showcase locally produced food and drink, and have a desire to get the very best out of it. We even grow our own herbs and salad leaves within the MAC outdoor spaces.

Regardless of the size or nature of the occasion, the experienced team at **NATIVE by Yellow Door** will ensure every event is a memorable success for you and your guests.

We are delighted to present our brochure of delicious menus, please refer to the information in this pack and call 02890 232526 or email [native@themaclive.com](mailto:native@themaclive.com) to arrange a meeting so we can assist you in bespoke planning.

*We look forward to welcoming you soon.*

[For ease of reference all prices contained within the Catering Brochure are inclusive of VAT].

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## ***ALLERGIES***

Food allergies & intolerances: Please speak to our event coordinator about the ingredients in your selection of meal when placing your order. Please be advised that no product can be deemed completely free of an allergen as all the dishes are produced in an environment in which these allergens are frequently used.

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## COFFEE, PASTRIES, REFRESHMENTS

Our selection of pastries, savouries and light breakfasts and lunches are the perfect choice for early morning business meetings or conferences with opportunities to provide arrival refreshments, lunch time snacks and mid-morning and/or afternoon breaks.

We are proud to serve freshly brewed Thompsons Belfast tea and Greenbean filter coffee.

(Prices quoted are per person)

### COFFEE/TEA/PASTRIES

- Tea/coffee **£2.50**
- With freshly baked scones, butter & homemade jam **£4.50**
- With homemade Irish butter shortbread **£4**
- With mini breakfast pastries or mini tray-bakes **£4**

### REFRESHMENTS

- Jug of Armagh apple juice (serves 8) **£7**
- Jug of sparkling Elderflower Presse (serves 8) **£7**
- Jug of pure orange or cranberry juice (serves 10) **£5**
- Large bottles (75cl) still/sparkling mineral water (serves 8) **£5**

### LIGHT BREAKFAST - BUFFET STYLE minimum numbers 20

- **Fresh fruit skewers** **£2.50**
- **Clandeboye yogurt; granola and berry jam** **£5**
- **Croissant; choose from Givan's ham and Irish Cheddar or wilted spinach and Portobello mushroom** **£6**
- **Breakfast bap** **£6**  
Grant's dry cure bacon & proper ketchup, thick pork sausage & caramelised onion relish, free range fried egg and flat mushroom.
- **Buttermilk Roll** **£6**  
Grant's dry cure bacon & free range fried egg on Yellow Door roll
- **Full Irish** **£9**  
Grant's dry cure bacon, pork sausage, Gracehill black pudding, tomato, Portobello mushroom, Yellow Door soda bread and free range fried egg.

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## **LIGHT LUNCH - BUFFET STYLE minimum numbers 20**

- **Simple sandwich lunch** **£6 pp**  
Freshly made sandwiches prepared on white & wholemeal bread & ciabatta.
  - **Soup & sandwich lunch** **£9 pp**  
Bowl of freshly prepared hearty soup with a selection of freshly made sandwiches on white & wholemeal bread & ciabatta.
- \*Add chips to your selection for an additional** **£3 pp**

**Gluten free bread available on request - please let us know in advance so we can meet your needs**

## **SANDWICH SELECTION**

- Belfast Givan's ham with Dijon mustard mayo
- Rockvale Cajun chicken breast with mayo
- Dromona Cheddar, spring onions, tomatoes, roast red pepper, mayo
- Tuna and red onion, mayo
- Free range egg and spring onion

## **CIABATTA SELECTION**

- Belfast Givan's ham, Dromona mature Cheddar, spring onions, tomatoes, Dijon mustard mayo, NATIVE leaves
- Rockvale Cajun chicken breast, NATIVE leaves, red onion, curry mayo
- Tuna and red onion, roast pepper, NATIVE leaves, mayo
- Peppered Bally brie, caramelised onion chutney, roast red pepper, NATIVE leaves, tomatoes

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## DAY DELEGATE minimum numbers 20

### OPTION 1

£13 pp

#### Arrival or mid-morning

- Freshly ground filtered coffee, Belfast tea with freshly baked scones and preserves.

#### Lunch

- Selection of freshly made sandwiches on white & wholemeal bread & ciabatta.

#### Afternoon break

- Freshly ground filtered coffee and Belfast tea with shortbread for afternoon break.

### OPTION 2

£17 pp

#### Arrival or mid-morning

- Freshly ground filtered coffee, Belfast tea with freshly baked scones and preserves.

#### Lunch

- Bowl of freshly prepared soup with a selection of freshly made sandwiches on white & wholemeal bread & ciabatta.

#### Afternoon break

- Freshly ground filtered coffee and Belfast tea with shortbread

### OPTION 3

£20 pp

#### Arrival or mid-morning

- Freshly ground filtered coffee, Belfast tea with freshly baked scones and preserves.

#### Lunch

- Deli style lunch to include a bowl of freshly prepared soup with a selection of freshly made sandwiches on white, wholemeal and ciabatta. Followed by selection of desserts.

#### Afternoon break

- Freshly ground filtered coffee and Belfast tea with shortbread

**\*Add chunky chips to your lunch for an additional**

**£3 pp**

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## FINGER FOOD MENU minimum numbers 20

### OPTION 1

£13 pp

Chef's sandwich selection and 2 items from the savoury selection

### OPTION 2

£20 pp

Chef's sandwich selection, 3 items from the savoury selection and 2 from the patisserie selection

\*Add glass of wine for an additional

£4 pp

\*Add glass of prosecco for an additional

£5 pp

### SAVOURY SELECTION extra savoury items

£4 pp

- Pulled pork and apple slaw sliders
- Rockvale chicken tender and chip cones
- Crispy spicy Rockvale chicken wings
- Mourne lamb kofta, cucumber and mint tzatziki
- Doran's mini-burger, Dromona mature Cheddar, Yellow Door bun
- Roast pepper, oven-dried tomato & mature cheddar quiche (V)
- NATIVE honey & mustard cocktail sausages
- NATIVE pork, leek and Armagh apple sausage roll
- Kilkeel pale smoked haddock & leek potato cake
- Coley fish and chip cones
- Sweet potato & chickpea slider, mint and coriander & Clandeboye yogurt dressing (V)
- Buffalo mozzarella & basil bruschetta (V)
- Tomato and mozzarella flat bread pizzas
- Ginger and lime marinated Glenarm salmon skewers
- Wild mushroom, spinach and Leggygowan goats cheese quiche (V)

### PATISSERIE SELECTION extra patisserie items

£2.50 pp

- Chocolate brownie bite
- Passion fruit pavlova
- Custard tarts
- Strawberries and cream, black pepper shortbread
- Rich chocolate truffle
- Lemon meringue pie
- Raspberry and almond tarts
- Chocolate éclair

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## CANAPÉ RECEPTION MENU minimum numbers 20

Canapés are an elegant option for drinks parties and formal occasions

### OPTION 1

- 3 from the savoury canapé selection** **£8 pp**
- add a glass of red or white wine **£11 pp**
- add a glass of prosecco **£12 pp**

### OPTION 2

- 3 savoury canapés and 2 sweet canapés** **£13 pp**
- add a glass of red or white wine **£17 pp**
- add a glass of prosecco **£18 pp**

### SAVOURY CANAPÉ SELECTION Extra canapé **£2.50 pp**

- Mini smoked salmon and prawn cocktail, rye toasts
- Local crab and prawn crème fraîche toasts (crostini)
- Mozzarella and oven-dried cherry tomato and basil skewers
- Smoked Rockvale chicken, brie and cranberry crostini
- Beetroot & vodka cured salmon, wheaten bread, horseradish crème fraîche
- Mini Yorkshire pudding, Irish House cured beef brisket, piccalilli
- Courgette and pea risotto fritter, curry aioli (V)
- Gracehill black pudding bon-bon, Armagh bramley apple puree
- Crispy confit duck roulade, roast cauliflower puree
- Smoked aubergine and roast pepper crostini (V)
- Leggygowan goats cheese, basil, red onion tartlet (V)
- Kilkeel scampi, crushed peas
- Savoury choux bun, Leggygowan goats cheese mousse, beetroot ketchup
- Curried pork belly sausage rolls
- Parma ham, fig, mozzarella rolls

### SWEET CANAPÉ SELECTION Extra canapé **£2.50 pp**

- Rich chocolate truffle
- Chocolate brownie bite
- Custard tarts
- Strawberries and cream, black pepper shortbread
- Passion fruit pavlova
- Lemon meringue pie
- Chocolate éclair



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## **HOT FORK BUFFET & BOWL FOOD MENU** minimum numbers 30

**FORK BUFFETS** are great for party catering and are an informal option for private or business functions. Choose 2 hot dishes which will be served with baskets of delicious Yellow Door artisan bread and seasonal salads. **£20 pp**

**BOWL FOOD** is the perfect choice for large informal events. This incredibly popular option enables guests to mingle and socialise in the same way as a canapé reception would, yet offers a satisfying meal at the same time. 6” bowls served to guests on trays with a napkin and fork. Choose 2 hot dishes from the bowl food selector. **£16 pp**

### **HOT BUFFET / BOWL FOOD SELECTION**

- Moroccan spiced lamb or chicken tagine, confit lemon couscous
- 18 hour braised blade of local beef, green peppercorn cream, root vegetable mash
- Beef bourgignon, rich red wine, horseradish mash
- Beef stroganoff, Bushmills whiskey cream, braised herb rice
- Beef madras curry (medium spice) turmeric rice
- Sweet and sour chicken, wok fried vegetables, braised coriander rice
- Thai green chicken curry, braised coriander rice
- Chicken breast chunks, wild mushroom, pancetta & baby onion cream, mash
- Chicken, ham hock & tarragon puff pastry pie,
- Slow cooked pork shoulder cooked in a rich chorizo & bean stew
- Cajun crusted Glenarm salmon, garlic and prawn butter, orzo pasta
- Herb crusted loin of coley, chive beurre blanc,

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## **COLD MEAT AND SEAFOOD BUFFET minimum numbers 30**

Choose 2 cold meat dish, 1 seafood dish and 3 salads which will be served with baskets of delicious Yellow Door artisan bread & NATIVE condiments **£19 pp**

### **COLD MEAT**

- Honey and clove baked Givan's ham
- Free range County Antrim turkey
- House cured salt beef brisket
- Herb roast marinated Rockvale chicken breast

### **SEAFOOD**

- Walter Ewing's smoked salmon
- Smoked mackerel
- Poached Glenarm salmon, lemon and dill dressing
- Marinated Kilkeel prawns, remoulade sauce

### **SALAD**

- Baby Comber potato and scallion
- Penne pasta, pesto
- Spiced couscous & roast vegetable
- Mixed bean & roast pepper
- Spiced Armagh apple slaw
- Asian style red cabbage slaw
- Baby leaf salad, mustard dressing
- NATIVE leaves, walnut and Cashel blue
- Baby gem, croutons, parmesan, Caesar dressing
- Curried lentil and chick pea salad

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## **VEGETARIAN DISHES for buffet and bowl food menus**

- Seasonal risotto, Corlegy cheese shavings
- Madras curry with butternut squash & chickpeas, turmeric rice
- Roast pepper and courgette pasta bake, pine nut crust
- Roast vegetable & apricot tagine, lemon and herb couscous
- Thai green vegetable curry, braised coriander rice

## **DESSERTS for buffet and bowl food menus**

**£5 pp**

- Armagh bramley apple & blueberry crumble, vanilla custard
- Raspberry ruffle cheesecake
- Chocolate brownie, yellow man ice cream
- Pear & almond tart, Glastry Farm vanilla ice cream
- Lemon tart, raspberry sorbet
- Selection of Drayne's Farm ice cream



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## **FORMAL DINNER - sample menu £30 pp**

Catering for numbers between 50 and 120 people, our team of talented chefs are delighted to discuss your preferences and design a menu to your specific taste.

### **FIRST COURSE**

Beetroot and vodka cured salmon, Guinness and treacle wheaten, fennel marmalade, NATIVE leaves

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Crispy chilli beef, babygem and mango salad, soy and pickle ginger dressing

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Leggygowan goat's cheese and dried tomato fritters, pickled carrot, beetroot ketchup, Armagh honey, candied almonds

### **MAIN COURSE**

Pan seared Silverhill duck breast, crispy confit duck roulade, roast cauliflower puree, star anise jus (£5 surcharge)

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Roast Irish beef sirloin, caramelised onion puree, mushroom filo parcel, peppercorn jus (£5 surcharge)

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Herb roasted Rockvale chicken supreme, ham hock and sage fritter, wild mushroom cream

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Chorizo crusted hake fillet, oven dried tomato cream, baby spinach

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Herb crusted lamb shoulder, savoy cabbage and smoked bacon, cider gravy

*(All served with roast baby potatoes and vegetables)*

### **DESSERT**

Chocolate parfait, lime and mint granita

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Lemon posset, raspberries, black pepper shortbread

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Yellow man cheese cake with red berry compote

**Freshly brewed Thompsons Belfast Tea and Green Bean Filter Coffee**

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## WINE AND CHAMPAGNE LIST

### WHITE

Operetto Pinot Grigio, Italy	£19
Alto Bajo Sauvignon Blanc, Chile	£20
Boland Chardonnay, South Africa	£20
Russback Riesling, Germany	£26
Fairhall Cliffs Sauvignon Blanc, New Zealand	£25
Boland Chenin Blanc, South Africa	£24
Paul Bouchard Chablis, South Africa	£32

### RED

Lavandera Merlot, Spain	£19
Alto Bajo Cabernet Sauvignon, Chile	£20
Circa Shiraz, Australia	£20
Castellani Chianti, Italy	£24
Alisios Do Seival Tempranillo Touriga, Brazil	£26
Stickleback Shiraz, Australia	£24
Castillo Clavijo Reserva, Spain	£30

### ROSÉ

Bella Vie White Zinfandel, Italy	£19
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### SPARKLING AND CHAMPAGNES

Prosecco Veneto Riondo, Italy	£27
Ayala Brut Majeur, Champagne	£55
Ayala Brut Majeur Rosé, Champagne	£65
Bollinger Special Cuvée, Champagne	£75

For a more comprehensive drinks list including a wide selection of local craft beers please ask your Events Coordinator who will happily discuss your options.

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## GENERAL TERMS AND CONDITIONS

- NATIVE by Yellow Door has the sole right for provision of all food and liquor within the MAC.
- Please note that NATIVE by Yellow Door is not responsible for any food, provided for an event, which is removed from the premises. This is in compliance with the Food Safety Temperature Control Act 1995.
- Alcohol is only supplied in accordance with current legislation which includes a minimum age requirement for individual purchasers of 18 years. We reserve the right to refuse to serve anyone suspected of being under the minimum age requirement.
- A minimum charge of **£20** applies to the provision of all food and beverage event bookings. Anything less than **£20** should be ordered for and collected at the café bar as required.
- We are happy to provide tailored quotes for events taking place outside our venue.

## BOOKING/AMENDMENTS

- All catering requirements should be booked within 7 days of the event taking place.
- Final times, menus and any special requirements, including those relating to diet, must be confirmed no later than 7 working days before the event.
- Final numbers for catering must be agreed at least 3 working days before the commencement of the event. If numbers are not confirmed by this time, we reserve the right to charge you for the original estimated numbers attending or the actual numbers attending, whichever is the higher.
- NB It is not always possible to cater for an unexpected increase in the numbers of guests attending at short notice.
- Amendments to guest numbers and/or arrangements must be advised to NATIVE by Yellow Door by email.

## AMENDMENTS/CANCELLATION BY YOU

- In the unfortunate circumstances that you have to cancel or postpone your confirmed requirements at any time prior to the event, you will be required to pay a cancellation fee as follows:-
  - Less than 7 working days' notice - 50% of food and beverage order
  - Less than 5 working days' notice - 100% of food and beverage order
- Notification of cancellations should be made in writing to Native by Yellow Door at the email address below and will be effective on the date received by us.  
[native@themaclive.com](mailto:native@themaclive.com)