

LEEDS IRISH CENTRE

*At the heart of the Irish Community*



THE PLACE TO CELEBRATE A  
SPECIAL OCCASION

WEDDINGS  
CORPORATE EVENTS  
WAKES  
PRIVATE FUNCTIONS  
GALAS

Welcome to  IRISH CENTRE  
At the heart of the Irish Community

-  The Irish Centre prides itself on its high reputation. This ensures that your function will be relaxing, stress free and enjoyable.
  
-  Four fully flexible air conditioned function suites with disabled access and ample parking
  
-  For the larger functions we recommend the Tara Suite, serviced by 3 bars, a stage and large dancefloor accomodating a minimum of 250 guests and a maximum of 350 guests.
  
-  The Claddagh room is serviced by two bars, stage and a large dancefloor accomodating a minimum of 150 guests and a maximum of 250.
  
-  The O'Meara suite is serviced by it's own bar, dance floor and small stage, accomodating a minimum of 120 guests and a maximum of 180 guests.
  
-  The avoca suite the smallest of our function rooms is serviced by it's own bar, dance floor accomodating a minimum of 100 guests and a maximum of 160 guests.



# WEDDING PACKAGES

PACKAGES CAN BE TAILORED TO SUIT YOUR REQUIRMENTS

## PACKAGE 1

FROM £300

TABLE DECOR TO COMPLIMENT YOUR COLOUR SCHEME, FISH BOWL SAT ON MIRROR WITH TEA - LIGHTS EACH SIDE, WHITE LINEN TABLECLOTHS WITH COLOUR CO-ORDINATED ORGANZA OR SATIN RUNNERS, CHAIR COVERS £2 PER CHAIR WITH SASH/BAND, CAKE STANDS (ROUND OR SQUARE DESIGNS AVAILABLE) (IF YOU REQUIRE LINEN ONLY PLEASE ASK FOR PRICES)

## PACKAGE 2

FROM £350

TABLE DECOR TO COMPLIMENT YOUR COLOUR SCHEME, WOODEN LOG SLICE AS CENTRE PIECE WITH TEA - LIGHTS, WHITE LINEN TABLECLOTHS WITH COLOUR CO-ORDINATED ORGANZA OR HESSIAN LACED RUNNER (RUSTIC LOOK), CHAIR COVERS £2 PER CHAIR WITH SASH/BAND, CAKE STANDS (ROUND OR SQUARE DESIGNS AVAILABLE) (IF YOU REQUIRE LINEN ONLY PLEASE ASK FOR PRICES)

## PACKAGE 3

FROM £350

TABLE DECOR TO COMPLIMENT YOUR COLOUR SCHEME, GLASS GOBLET WITH FAIRY LIGHTS INSIDE ALONG WITH TEA - LIGHTS, WHITE LINEN TABLECLOTHS WITH COLOUR CO-ORDINATED ORGANZA OR HESSIAN LACED RUNNER (RUSTIC LOOK), CHAIR COVERS £2 PER CHAIR WITH SASH/BAND, CAKE STANDS (ROUND OR SQUARE DESIGNS AVAILABLE) (IF YOU REQUIRE LINEN ONLY PLEASE ASK FOR PRICES)



## EXTRAS

We can assist you with some excellent centre pieces too, from balloons & ceiling drapes, sparkling dance floor, down to dressing your buffet table, cake table & top table and much more available from our recommended specialists

ARTS & FLOWERS TEL 0113 2605249

FOREVER THOUGHTS 0113 2496715

CHARLENE 07554419442

CLAIRE 07584207380 / CHARLOTTE 07702452992

MATT 07770776599 DANCE FLOOR DRAPES

## DRINKS PACKAGE

On arrival, during your meal or for your toast

From £3.50 per glass

Choose from selection of Wines (Red, White, or Rose)

Bucks Fizz or Sparkling Wine

Fresh Orange provided free of charge

(for limited number of guests)

We only recommend professional and dedicated people to assist with your special functions. We take great pride in what we offer here at the Irish Centre and are more than happy to discuss your choices of food and wines with you to make each function as individual as you are.

Payment

# EVENING FOOD OPTIONS



## **Hot sandwich selection - £5 per person**

Bacon sandwiches in a floured bap  
Sausage sandwiches in a floured bap  
Fish finger sandwiches with tartare sauce  
Chip butties

## **Hot mixed selection - £10 per serving**

Mini burgers with relish  
Bacon baguettes  
Chicken satay skewers  
Small pots of curry  
Slices of vegetarian pizza  
Potato wedges  
Coleslaw

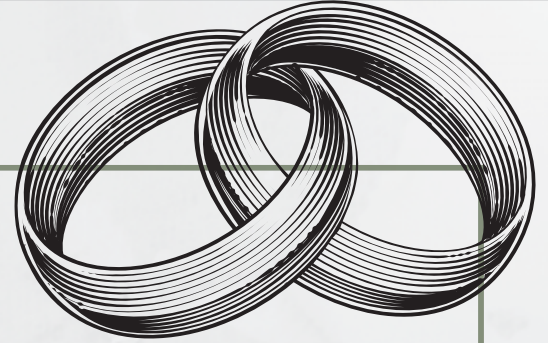
## **Cheese and ploughmans platter- £8**

A selection of 5 cheeses  
Chutneys  
Biscuits and crackers  
Homemade sausage rolls  
Pork pies  
Grapes, celery and bread

## **Bowl food options- £8 per serving ( select 3 options)**

Fish and chips  
Steak pie and mushy peas  
Mushroom risotto with parmesan and roasted cherry tomatoes  
Chicken curry with naan breads  
Chilli con carne with rice  
Thai green curry with lightly scented rice  
Lamb tagine with couscous and peach chutney

*(Followed by freshly brewed coffee, tea and chocolate mints)*



# GASTRO FAVOURITES MENU - £30 PP

## **Sharing platter**

**Served to tables for guests to share**

British selection

Homemade scotch eggs, rustic sausage rolls, English cheese selection with chutneys and pickles Honey roast ham with a selection of breads, savoury quiche Selection of breads with oils and butter

Mediterranean selection

Salami, prosciutto and chorizo

Roasted peppers and olives

Mozzarella cheese and tomato with basil

Bowls of houmous and warm pitta slices

Courgette and feta fritters

Selection of breads with oils and balsamic

## **Main course options**

Steak pie and mash with mushy peas

Chicken and mushroom pie with mash and mushy peas

Daube of beef with roasted root veg and mash

A trio of sausages, chorizo, tomato, pork and leek with cheese mash, crispy onions and red wine jus

Gourmet burgers and onion stack, potato wedges and seasonal salad leaves Fish and chips with mushy peas or curry sauce

Slow roasted belly pork with apricots and apple sauce, sweet potato mash and roasted root veg

## **Desserts**

Sharing stands of

Chocolate tart, cream scones, strawberry tarts, pots of lemon posset, pots of eton mess, macaroons and chocolate brownie served with bowls of berries, jugs of cream and fruit coulis

*(Followed by freshly brewed coffee, tea and chocolate mints)*

# GASTRO FAVOURITES MENU - £30 PP

## Starters

A trio of pate with dressed salad leaves and homemade chutney

Baked brie in a filo tart with tomato and onion chutney and balsamic glaze

Salmon and spinach fishcakes with lemon mayo and dill salad

Twice baked cheese soufflé with a tomato chutney and balsamic glaze

Prawn and mango salad on a bed of baby leaves with mango coulis

Cream of mushroom and thyme soup with mascarpone and crispy croutons

Butternut squash and a lemon grass soup with a spiced coconut cream

Bruschetta loaded with prawns, sundried tomatoed, roasted peppers and asparagus A duo of melon, parma ham, mozzarella and chargrilled grapefruit with a lime and mint dressing

## Main course

Lamb rump, dauphinoise potatoes, roasted root vegetables and minted jus

Breast of chicken wrapped in Parma ham, stuffed with chorizo and mozzarella, dauphinoise potatoes and garden vegetables

Fillet of salmon with a basil and parmesan crust, baby new potatoes, mangetout and asparagus served with a compote of ratatouille

Cauliflower and spinach curry topped with coriander and yoghurt, spiced aubergine, vegetable samosa and onion bhajis served with garlic naan bread

Roast beef, chateau potatoes accompanied with Yorkshire puddings and bowls of vegetables

## Dessert

Warm chocolate brownie with a Baileys dark chocolate sauce

Cinder toffee and vanilla cheesecake with orange segments and orange sauce Ginger crème brûlée with ginger biscuits and raspberries

Classic Eton mess

Apple and rhubarb crumble with cream or custard

Warm orange marmalade bread and butter pudding with jugs of cream

Lemon posset in a chocolate cup with shortbread fingers

*(Followed by freshly brewed coffee, tea and chocolate mints)*



# DINING MENU OPTION 2- £36 PP

## Starters

Chicken parfait with redcurrant jelly, apple chutney served en croute

Warm cheese tart topped with a cauliflower fritter, micro leaf salad and tomato chutney Crispy duck, watermelon and pomegranate salad with a raspberry dressing Thai fishcakes with coconut and chilli mayo and coriander, dill and mango salsa Cream brandy mushrooms and blue cheese topped puff pastry crescent

Hot garlic and herb prawns with avocado, seasonal leaves and hollandaise drizzle Caramelised red onion and cherry tomato Provençale tart with rocket and balsamic glaze Smoked salmon terrine with a lemon and dill dressing scattered with micro leaf

Spiced butternut and sweet potato soup served in a shot glass with a chicken chorizo skewer and warm herbed flatbread Assorted Continental bread selection

## Main course

Lamb trio of Lamb cutlet, potato topped shepherd's pie, Lamb hotpot

Served with a minted red wine jus, cauliflower cheese and seasonal vegetables

Roast fillet of plaice with salmon mousse served with minted potatoes and wilted greens and asparagus tips

Asian duck, soy and honey glazed duck breast with a hoisin and coriander risotto, pak choy and tempura of vegetables

Beef fillet served with dauphinoise potatoes, peppercorn sauce, wild mushrooms, roasted rock salt cherry tomatoes and seasonal salad

Pea and leek risotto with wild mushrooms topped with pea shoots

Carving board with roast loin of pork, apple sauce, apricot stuffing accompanied with a lemon and sage marinated roast chicken with all the trimmings and seasonal vegetables

## Dessert trios

Lemon curd sponge, orange mousse and chocolate and orange brownie

Crème Brulee, chocolate raspberry parfait and glazed lemon tart

Malteser cheesecake, sticky toffee pudding and a fresh fruit skewer

Eton mess, passion fruit and mango tart and chocolate mousse

*(Followed by freshly brewed coffee, tea and chocolate mints)*

# EVENING BUFFET ADDITIONAL SELECTIONS

## **Nacho cart for the evening - £5 per person (minimum £300 spend)**

Tortillas, salsa, guacamole, sour cream and cheese toppings with chilli Served in street food trays

## **Evening dessert table**

A selection of cakes and desserts £5 per person

## **Evening crepes- £6 per person- minimum £200 spend**

A selection of sweet and savoury crepes with fillings and toppings to select with our chefs Ham and cheese

Brie and chutney

Nutella and strawberry

Nutella and banana

Lemon and sugar



# TAPAS FOOD MENU - £25 PER PERSON

## **Spanish tapas**

Mel on and Parma ham

Mixed olives

Artichokes and roasted peppers

Sliced Manchego cheese

Tomato and onion bruschetta

Ham and cheese croquettes with garlic mayo  
Garlic mushrooms

Spanish omelette

Deep fried calamari with lemon wedges  
Breaded king prawns

Spicy meatballs in tomato sauce

Chorizo skewers

Mixed salad

Potato bravas

Add a dessert - £4 per person

Sticky orange chocolate cake



# STANDARD BUFFET MENU 1

TOGETHER ARE ALL OF YOUR FAVOURITE NIBBLES  
COMBINING A BUFFET PERFECT FOR PRIVATE  
FUNCTIONS

Assorted Sandwiches  
Cheese / Cheese & Onion  
Cheese & Tomato  
Ham / Ham & Tomato  
Tuna/ Tuna & Cucumber  
Egg Mayonnaise

Assorted Chicken  
Pork Pies  
Sausage Rolls  
Assorted Quiche  
Onion Bhajis  
Mushroom Bhajis  
Spring Rolls  
Cocktail Sausages

Vegetarian option also included in the menu  
(selections may vary)  
Selection of Individual Cakes /Gateaux

Price £7 per head  
Plus Vat



# STANDARD BUFFET MENU 2

Option of Soup & a Roll

Ham & Beef Platters  
Salmon  
Hot Baby Potatoes  
Salad Bowl  
French Bread or Soda Bread

Assorted Sandwiches  
Cheese / Cheese & Onion  
Cheese & Tomato  
Ham / Ham & Tomato  
Tuna/ Tuna & Cucumber  
Egg Mayonnaise

Assorted Chicken Strips  
Wilson's Pork Pies  
Sausage Rolls  
Assorted Quiche  
Onion Bhajis  
Mushroom Bhajis  
Spring Rolls  
Cocktail Sausages  
**(Selections may vary)**

**Vegetarian option also included in the menu**

Or

A Selection of Desserts

Tea & Coffee  
including Waitress Service

£12 per head plus Vat



# OTHER OPTIONS TO CONSIDER

## *Pick & Mix Menu of Your Choice*

### *Starter*

Prawn Cocktail  
Paté, Florida Cocktail  
Deep Fried Garlic Mushrooms  
Melon Cocktail  
Mini Indian Selection  
Chinese Dim Sum

### *Soups*

Mushroom  
Chicken  
Tomato  
Vegetable  
Asparagus  
Minestrone  
Oxtail  
French Onion

### *Dessert*

Apple Pie  
Profiteroles  
Gateau  
Trifle  
Bavarian Cream Slice  
Fruit Salad  
Ice Cream

## *Dinner Menu 3*

### *Starter*

Prawn Cocktail  
Soup of your choice  
Fresh Dinner roll with butter

### *Main Course*

Roast Turkey  
Seasonal Vegetables  
Roast & Creamed Potatoes  
Seasoning & Cranberry Sauce

### *Dessert*

Honey & Almond Cream Slice  
Served with Fresh Cream

## *Dinner Menu 4*

### *Starter*

Seafood Salad Platter  
Soup of your choice  
Fresh Dinner roll with butter

### *Main Course*

Roast Lamb with Mint Sauce  
Seasonal Vegetables  
Roast & Creamed Potatoes

### *Dessert*

Fresh Fruit Salad with Fresh Cream  
Tea & Coffee  
After Dinner Drinks



# ROOM HIRE CHARGES

INCLUDES:

BAR STAFF

SLIPS, CLOTHS FOR GUEST TABLES AND CANDLES

LATE BAR FRIDAY AND SATURDAY TILL 1:00AM AT NO EXTRA COST

TARA SUITE AVAILABLE FOR CONCERTS, GIGS, ETC

LICENSED FOR 800 PEOPLE

RESIDENT AND PROFESSIONAL DJ'S CATERING FOR ALL TYPES OF MUSICAL TASTES

(PRICES AVAILABLE UPON REQUEST)

All room hire fees to be paid for within 2 weeks of booking

(Non-refundable)



IN PARTNERSHIP WITH:  
CLAIRE: 07774258661



CONTACT US:

TEL: (0113) 2480887

EMAIL: OFFICE@THELEEDSIRISHCENTRE.CO.UK

FIND US ON SOCIAL MEDIA



LOCATED:

LEEDS IRISH CENTRE, YORK ROAD, LEEDS, LS9 9NT

