



Meet at the Mill

Meet at the Mill offers a range of contemporary business and conferencing facilities within a restored 18th century linen mill. Located at Mossley Mill, Meet at the Mill is the final part of the ongoing restoration project which sees the Mill revamped into civic headquarters and a stunning range of meeting rooms and business spaces.

The refurbished meeting rooms combine original features and arched windows with contemporary furniture and state of the art audio visual equipment. The rooms are the perfect choice for training sessions, meetings, gala dinners, product launches and corporate hospitality.

Meet at The Mill also hosts a 400 auditorium in the Civic Square at Mossley Mill. This offers excellent facilities for national and international productions, performances and events. It is perfect for entertainment and award evenings, conferences, exhibitions and even fashion shows.

The Meet at The Mill dedicated conference team will work with you from start to finish to create the perfect conference or meeting.

Located only 15 minutes from Belfast City Centre, the facilities have easy access, excellent transport links and ample FREE parking. Set in parkland with a pond and landmark chimney, Meet at The Mill brings an exciting and convenient new venue to the conferencing and meetings market.

The facilities are ideal for:

- Meetings
- Award Ceremonies
- Conferences
- Corporate Hospitality
- Presentations
- Exhibitions
- Gala dinners
- Civic Events
- Training Seminars
- Product Launches





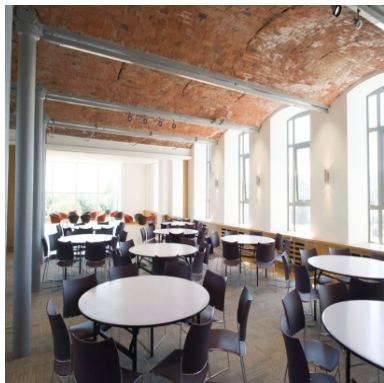
Room Information



Auditorium

The 400 seat theatre in the civic square hosts tiered or dinner style seating alongside excellent sound and lighting facilities. It is ideal for entertainment and award evenings, conferences and even fashion shows.

Theatre Style: 400 Dinner Style:160



Linen Suite

It is rare to find a conference room as exceptional as this. A popular choice for banquets, conferences, exhibitions and even weddings the Linen Suite can accommodate all types of events. Looking out over the civic square through the arched windows definitely gives this room character like no other.

Theatre Style: 200 Dinner Style:180
Boardroom Style:60 Classroom Style:100



Spinning Room

The Spinning Room is another multi-purpose room which is mainly used for meetings, training sessions and workshops. It comes fully equipped with state of the art audio visual equipment and can be used to hold small dinners or receptions.

Theatre Style: 80 Dinner Style:32
Boardroom Style:40 Classroom Style:28

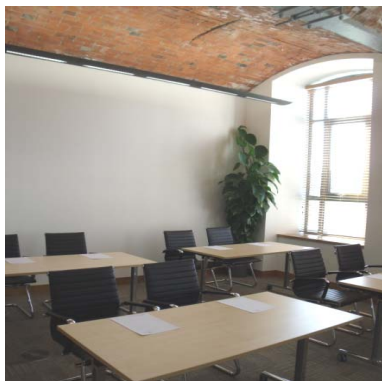


Doffer Room

The Doffer Room is popular with local business groups wishing to hold smaller meetings or training sessions. It can also double up as a syndicate room for conferencing days should it be required.

Theatre Style: 30

Boardroom Style:15 Classroom Style:16



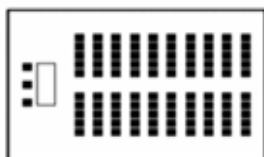
Braiding Room

The Braiding Room is used for more intimate meetings and again can be used for small training sessions, meetings or another syndicate room.

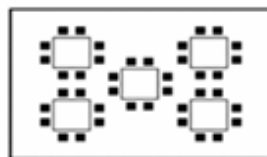
Theatre Style: 15

Boardroom Style:10 Classroom Style:8

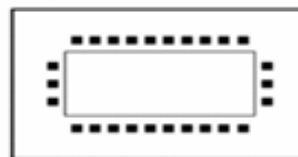
Meet at The Mill Layouts



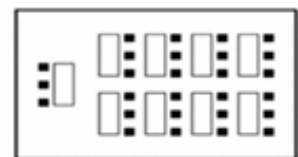
Theatre Style



Dinner Style



Boardroom Style



Classroom Style



Room Capacities and Prices

- Pencils, Chilled Water, Cordials and Delegate Mints (excluding Linen Suite)
- Flip Chart, White Board and Marker Pens
- High Speed WIFI Internet Access

ROOM DETAILS	m ²	Theatre Style	Dinner Style	Board room Style	Class room Style	Half Day Rate	Day Rate	Evening Rate	Hourly Rate	AV Facilities
Auditorium	354	400	160	-	-	£350	£500	£500	-	Screen, Microphone, Multi Media Data Projector, DVD player & CD player
Linen Suite	246	200	180	60	100	£225	£350	£350	-	Screen, Wireless lectern with touch pad control panel, Multi Media Data Projector, Microphone, DVD player & CD player
Spinning Room	90	80	32	40	28	£150	£250	£250	-	Multi Media Data Projector, Screen and touch pad control panel & Microphone
Doffer Room	40	30	-	15	16	£90	£150	£150	£30	Multi Media Data Projector, Screen
Braiding Room	27	15	-	10	8	£60	£100	£100	£20	Multi Media Data Projector, Screen

Additional Technical Equipment Hire

Equipment	Price	Equipment	Price
Laptop	£50	Plasma TV	£50
Extra Microphone	£30	iPod with Music	£20
Technical Assistance	£25 / hour		
Audio PA System	Available on request		

Mount Charles Group

at

**Mossley Mill
Newtownabbey**

Hospitality Menus



A guide to your ultimate event

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BREAKFAST MENUS

All Breakfast Menus include Tea and Coffee and will be served Buffet Style.
Minimum Order (10 people)

Welcome Breakfast £5.10

Chilled Fruit Juices
Croissant with Preserves
Mini Danish

The Continental £6.65

Chilled Fruit Juices
Assorted Low Fat Yoghurts (h)
Muesli & Fruit (h)
Warm Croissants

The Traditional £8.90

Chilled Fruit Juices
Grilled Pork Sausage, Bacon & Black
 Pudding
Grilled Tomato & Mushrooms
Traditional Soda & Potato Breads
Scrambled Eggs

The Deli Breakfast £9.95

Chilled Fruit Juices
Cream Cheese & Spring Onion Bagel
Smoked Bacon & Mushroom Filled
 Ciabatta
Ham & Cheese Croissant

Prices are inclusive of Value Added Tax

REFRESHMENTS & BREAKS WITH A TWIST

Freshly Brewed Tea or Coffee	£1.25
Tea or Coffee with Assorted Biscuits	£1.95
Tea or Coffee with Freshly Baked Scones	£2.50
Tea or Coffee with Freshly Baked Scones with Cream	£2.50
Tea or Coffee with Tray bakes	£1.95
Tea or Coffee with Shortbread	£1.95
Tea or Coffee with Danish	£3.30
Tea or Coffee with Cocktail Sandwiches	£3.95
Fresh Fruit Platter (orange, apple, grape) (Fruit platter will include a selection of segmented fruit)	£1.50
Fresh Fruit (per piece of fruit)	£1.10
Bacon Baps	£3.15
Soup	£2.10
Sausage Rolls	£1.10
RiverRock Still & Sparkling Water (<i>Litre Bottle</i>)	£4.55
RiverRock Still & Sparkling Water (<i>250ml</i>)	£1.40
Diluted Cordials per litre (<i>Orange & Blackcurrant</i>)	£3.50
Jugs of Fruit Juice (<i>Apple, Orange & Cranberry</i>)	£4.55
Shloer	£6.00

* (h) denotes healthy option

NOTES:

Tea & Coffee is Fair Trade (*except Herbal/Fruit Tea and Decaffeinated Coffee*)

Prices are inclusive of Value Added Tax

COCKTAIL NIBBLES AND CANAPÉS

Cocktail Nibbles

Variety of Crisps, Nuts, Tortilla Chips & Dips	£2.05
Selection of Speciality Continental Breads and Oils	£2.70
Vegetable Crudities with Dips, Marinated Olives and Sun Dried Tomatoes (h)	£3.25

Canapés

Minimum of 20 Guests

Goats Cheese Tartlet with Red Onion Compote (v)
 Duck Liver Parfait on Toasted Soda
 Smoked Salmon, Fresh Dill and Sour Cream on Wheaten Bread
 Marinated Chicken with Basil Aioli Encroute
 Smoked Duck and Redcurrant Filo Tartlet
 Peppered Pastrami on Mustard Crust
 Cashel Blue Cheese and White Grape on Rye Bread (v)
 Chargrilled Mediterranean Vegetable on Sundried Tomato Bread (v)
 Mini Berry Tartlet

Choose any 4 Canapés for £6.10

£1.45 for each additional item

Canapés are to accompany Drinks Receptions and are not offered as an alternative to a Finger Buffet.

Prices are inclusive of Value Added Tax

FINGER BUFFET

*Minimum of 10 Guests

**All Buffets provide vegetarian options and include Tea & Coffee

Prices are exclusive of Value Added Tax

Savoury Selection

- Fresh Thyme & Black Peppercorn Sausage Rolls
- Thai Chicken Skewers
- Chipolata Sausages
- Quiche Lorraine
- Mushroom & Rosemary Vol Au Vents (V)
- Herb Breaded Chicken Goujons with Garlic Mayo
- King Prawn Fritter with Sweet Chilli Sauce
- Marinated Mediterranean Vegetable Kebab (v)
- Mini Indian Fish Cakes
- Traditional Sausage Rolls
- Cheese Bites (Deep Fried (V))
- Italian Chicken Skewers
- Ricotta & Garlic Spinach Tartlet (v)
- Breaded Mushroom with Blue Cheese Dip (V)

Sweet Selection

- Cheese & Fruit Kebab
- Chocolate Éclair
- Mini Pavlova
- Banoffee Tartlet
- Mini Raspberry Cheesecake
- Chocolate Snobinette with White Chocolate Mousse

Option 1: Any 2 from above selection plus freshly made cocktail sandwiches **£7.25**

Option 2: Any 3 from above selection plus freshly made cocktail sandwiches **£8.90**

Option 3: Any 4 from above selection plus freshly made cocktail sandwiches **£9.90**

Sandwiches will be made from a minimum selection of the following fillings. Should you have specific filling requirements, please speak to a member of our events team.

- Plum Tomato & Mature Irish Cheddar (V)
- Egg & Mustard Cress (v)
- Flaked Tuna, Red Onion & Cucumber
- Poached Breast of Chicken, Indian Tikka Masala
- Mature Irish Cheddar with Crunchy Ploughman's Pickle (V)
- Hand Carved Irish Gammon with Mixed Salad
- Icelandic Prawns & Sweet Chilli Sauce
- Lemon Chicken & Mixed Leaves
- Smoked Salmon & Cream Cheese

Finger Buffets are for standing events only, a surcharge of £1.60 per person will be charged if you wish your event to be seated.

FORK BUFFET

- **Minimum of 20 Persons - Prices are exclusive of Value Added Tax**

Hot Buffet – £12.05

Choose any 2 from the following.

- Thai Sweet Chilli Chicken
- Chicken Chasseur topped with Crispy Smoked Bacon
- Beef in Green Peppercorn & Bushmills Whiskey Cream Sauce
- Beef with Guinness and shallots
- Thai Green Vegetable Curry (v)
- Mushroom Stroganoff (v)
- Mediterranean Vegetable Pasta Bake topped with Mozzarella & Parmesan Cheese (V)
- Sweet & Sour Pork
- Pork & Mushroom in Black Peppercorn Sauce
- Chicken and Ham Pie with Deep Crust Pastry
- Salmon & Baby Spinach En Croute
- Homemade Lasagne

Accompanied with

Steamed Rice, House Leaf Salad (h), Bread Selection, Choice of One Potato (*Roast, Garlic Sauté or Baby Boiled*) and Tea/Coffee

Cold Buffet – £14.75

Choose any 3 from the following.

- Roast Co Antrim Turkey Crown.
- Farm reared Gammon
- Dressed Glenarm Salmon
- Roast Rump of Beef
- Seasonal Seafood Terrine
- Poached Fillet of Chicken (h)
- Roast Vegetable Ballotine (h)

Accompanied with

Potato Salad, Coleslaw, House Leaf Salad, Bread Selection and Tea / Coffee

Gourmet Buffet – £19.30

Choose any 2 from the Hot Buffet.

Choose any 1 from the Cold Buffet

Choose any dessert from selection below

Gourmet Buffet Accompanied with

Steamed Rice, House Leaf Salad (h), Coleslaw, Selection of Breads, Potato Selection (*Baby Boiled & Garlic Sauté*) plus Tea & Coffee

Optional Dessert Selection £4.20

- Strawberry Cheesecake served with White Peach Coulis
- Lemon Meringue Pie with Passionfruit Coulis
- Apple Crumble with Bourbon Vanilla Ice Cream
- Profiteroles filled with Toffee Cream & Belgium Chocolate Sauce
- Seasonal Fresh Fruit Platter

STARTERS

- Smoked Chicken Salad, Tomato, Basil & Pine Nut Salsa (h) £5.65
- Medley of Local Seafood Gateau with Citrus and Lemongrass Aioli £6.35
- Smoked Irish Salmon, Homemade Wheaten Bread, Black Pepper & Roast Garlic Vinaigrette £6.35
- Goats Cheese And Red Chard Tartlet, Red Pepper Coulis (v) £5.65
- Fan of Honeydew Melon with Wild Berries & Duo of Coulis (Apricot & Raspberry) (v) (h) £4.20
- Chefs Chicken Liver Parfait with Redcurrant & plum Chutney on Toasted Focaccia £5.65
- Crown of Melon with Wildberry Compote (v) (h) £5.65
- Roast Vegetable Gateau with Basil Oil and Salsa Rossa (v) £4.55

HOMEMADE SOUPS

- Vegetable Broth (V) £3.50
- Parsnip and Rosemary (v) £3.50
- Baby Leek & Sweet Potato (v) £3.50
- Roast Tomato & Sweet Pepper (v) £3.50

SORBETS

- Lemon, Mango, Raspberry, Champagne or Blackcurrant and Passion Fruit £2.70

MAIN COURSES

- Roast Prime Strip Loin of Beef Served With Yorkshire Pudding / Bordelaise Sauce £19.25
- Pan Fried Corn Fed Chicken Supreme, Rosemary & Black Pepper Stuffing with Wild Mushroom Sauce £16.60
- Canon Of Pork Wrapped In Smoked Bacon with a Pink Peppercorn And White Wine Sauce £17.70
- Traditional Roast Antrim Turkey And Honey Baked Ham Served with Sage Stuffing, Gravy and Cranberry Sauce £19.95
- Darne of Salmon with Spicy Prawn Mouseline & Sorrel Sauce £19.25
- Herb Crusted Rack Of Lamb , Colcannon Potatoes And Bushmills Whiskey Sauce £21.45
- 10oz Fillet Steak Served With A Creamy Black Pepper And Brandy Sauce £23.05
- Roast Barbary Duck Breast, Caramelised Plums & Orange Sauce £20.35

All Main Courses Served With Chefs Seasonal Mixed Vegetables and Potatoes

VEGETARIAN

- Creamy Aubergine And Sun blush Tomato Risotto drizzled with Virgin Olive Oil £14.45
- Flat Cap Mushroom with Smoked Cheese & Pine Nut Gateaux with Italian Dressing £14.45
- Vegetable Strudel with Balsamic Syrup & Sour Cream £14.45

DESSERTS & CHEESEBOARD

- Strawberry Cheesecake served with White Peach Coulis £4.55
- Lemon Meringue Pie with Passionfruit Coulis £4.55
- Tarte Tartin with Bourbon Vanilla Ice Cream £4.55
- Profiteroles filled with Toffee Cream and Belgian Chocolate Sauce. £4.55
- Trio Of Desserts - Mango Cheese Cake, Rich Dark Chocolate Cup with Wild Strawberry Mousse & Tarte Tatin £5.10
- Seasonal Fresh Fruit Salad £4.20
- Northern Ireland Cheeseboard with Oatcakes £5.35
- Continental Cheeseboard with Oatcakes and Water Biscuits £5.85
- Tea and Coffee £1.25



How to get to Meet at The Mill

Meet at The Mill is located at Mossley Mill, Carnmoney Road North, BT36 5QA, only 15 minutes from Belfast City Centre with ample FREE parking.

Directions from Belfast

Simply take the M2 out of Belfast towards Antrim exiting at Sandyknowes roundabout. Take the A8 towards Larne. Drive through one roundabout and turn right at the 2nd roundabout.

Drive 1 km, take a right turn onto Carnmoney Road North and then left into Mossley Mill.



Directions for the North Antrim Coast

Take the A6 main road from Coleraine to Antrim. At Junction 1 roundabout join M2 to Belfast. Exit motorway at Junction 4, Sandyknowes roundabout. Take the A8 towards Larne. Drive through one roundabout and turn right at the 2nd roundabout. Drive 1 km, take a right turn onto Carnmoney Road North and then left into Mossley Mill.

Directions from North West

Take the A6 main road from Londonderry to Belfast. Join the M22 motorway at Randalstown following onto the M2. Exit motorway at Junction 4, Sandyknowes roundabout. Take the A8 towards Larne. Drive through one roundabout and turn right at the 2nd roundabout. Drive 1 km, take a right turn onto Carnmoney Road North and then left into Mossley Mill.

Directions from the South

Take the A6 route from Newry to Belfast and join the M1 motorway at Sprucefield. Follow signs for Belfast onto the Westlink A12 which connect the M1 and M2 motorways. Simply take the M2 out of Belfast towards Antrim exiting at Sandyknowes roundabout, take the A8 towards Larne. Drive through one roundabout and turn right at the 2nd roundabout. Drive 1 km, take a right turn onto Carnmoney Road North and then left into Mossley Mill.

Bus

There is a bus stop adjacent to the entrance of Mossley Mill. The Metro Bus 1D runs from Donegal Sq West right to Mossley Rail Station opposite Mossley Mill. Details of times and services are available at www.translink.co.uk

Rail

There is a railway station opposite Mossley Mill with the trains running from Belfast and Portrush. A timetable can be found at www.translink.co.uk

