



WEDDINGS & CELEBRATIONS

The photographs in this brochure have been kindly provided by Loise and Stephen who celebrated their big day with us at The Treehouse.

The Photographs were taken by Brideen and Deci of Simple Tapestry, creative wedding photographers based in Belfast, covering UK, Ireland & Europe. To view their portfolio please visit: www.simpletapestry.com







The Treehouse is a unique, unforgettable and relaxed setting for weddings. This beautiful and charming venue is available for both civil ceremonies and receptions. Set on its own rooftop terrace in the heart of Belfast's City Centre.

We are a far-cry from your traditional wedding venue creating and delivering extraordinary and unique weddings. We strive to provide a wedding day that is full of exceptional, positive memories that last forever.





A FAIRYTALE VENUE FOR YOUR WEDDING

Thank you for considering The Treehouse for your perfect day. Our dedicated wedding co-ordinators are excited about the opportunity to make your dreams a reality.

When you book your wedding at The Treehouse, you will have your own dedicated event planner who will support you every step of the way and ensure your wedding day is exactly how you want it. They will help you organise all the details at the venue, help with timings and can advise on the best way to plan your day.

CEREMONIES

We are fully licensed to hold civil ceremonies and civil partnerships. For ceremonies of up to 70 guests, our unique rooftop escape offers a unique and memorable setting with its beautiful decor. Should you wish you may bring in your own wedding designers or use our recommended suppliers to add that additional magic to our quirky and unique space.

Setup and Delivery of Ceremony is priced at The Treehouse £1,500
Please refer to your event manager regarding Room hire fees as these change relative to season & day of week.





FREE VINYL
BOTTLES

SANTA SERENA

FOOD & DRINK PACKAGES

Whilst every wedding is unique, we have created a number of pre-priced packages to make planning your wedding at The Treehouse even easier.

With a range of options and price points to suit all, your dream wedding is one step closer. Our wedding co-ordinators are happy to talk you through the individual elements of each package and are committed to ensuring you have the perfect day.

We have several menus for you to choose from to suit the wedding day that you want to create. All of our menus are written and prepared by our team in the AMPM Kitchen.

If you want a more relaxed wedding, we also offer several informal menus, which can also be enjoyed on our terrace.

All of our ingredients are locally and ethically sourced, using the finest suppliers, should any of your guests have any dietary requirements or allergies our team can cater for their every need.

CANAPÉS RECEPTION

Choice of 4 canapés £10.00 per person.
An additional £2.00 per canapé thereafter

MINI FISH CAKES

With tartare sauce

GRISSINI STICKS

Italian Bread sticks with Parma Ham
& Pesto

WILD MUSHROOMS

With fried sage, bacon bits on toasted
soda bread (v)

CURED HAM

On parsnip crisps with caramelized
red onion jam

SMOKED SALMON

On wheaten bread with chive crème
fraiche Parma ham flashed & wrapped
on asparagus

PRAWN & CRAB COCKTAIL

With salsa rossa

MINI HOMEMADE BREAD SWIRLS

With pesto & sunblush tomato
tapenade

MINI VOL AU VENTS

With a choice of Chicken and ham,
Garlic prawns or Wild Mushrooms

GOAT'S CHEESE CROSTINI

DUCK CONFIT TART

WILD MUSHROOM RISOTTO CAKE (V)

EVENING EXTRAS

Tea & Coffee £2.50 per person.
Tea & Coffee with homemade shortbread £4.50 per person.

Fish & French Fries Mini Cones £8.00 per person.
Mini Bacon Butties & French Fries £8.00 per person.

BUFFET DINING

Available from £15.00 per person, our buffet dining option is a relaxed and informal choice for your big day.

SALT & CHILLI CHICKEN STRIPS
BREADS OILS & TAPENADE
**CONFIT TOMATO & BABY MOZZARELLA
BRUSCHETTA**
CRISPY COATED AGED BRIE
MINI ITALIAN MEATBALL SANDWICH
**TOMATO JAM & MONTEREY JACK
CHEESE**
PIRI PIRI SPICED CHICKEN WINGS
THAI SPICED FISH CAKES

PORK SLIDERS
HOMEMADE MINI BURGERS
**OLIVES, CREAM CHEESE STUFFED
PEPPERS & JERUSALEM ARTICHOKEs**
BEEF BRISKET SLIDERS
**PRAWN & SMOKED SALMON ON
GUINNESS, TREACLE BREAD *PARMESAN
& SESAME COATED MUSHROOMS**
SEASONED FRIES

ADDITIONAL SIDE ORDERS

Additional side orders are available at a cost of £4.50 per guest.
A of available side dishes are listed below.

ROCKET AND PARMESAN SALAD
GLAZED CARROTS
CREAMY CHAMP

SAUTE BABY POTATOES & PANCETTA
CAULIFLOWER MORNAY
TWICE-COOKED FRIES

THE DAISY PACKAGE

£35 per person. Includes a choice of soup, main-course & dessert from the selection below.

SOUPS

All served with homemade breads & rock slated butter

**TOMATO & PARMESAN
VEGETABLE BROTH
POTATO AND LEEK**

ROAST BUTTERNUT SQUASH AND SAGE

**ROAST PLUM TOMATO WITH BASIL OIL
AND MOZZARELLA**

**CREAM OF WILD MUSHROOM
CREAM OF CAULIFLOWER**

MAIN COURSES

All served with seasonal vegetables, please ask for what's in season.

ROAST CHICKEN

With spring onion mash, glazed baby carrots and chicken jus

ROAST CHICKEN SUPREME

With fricassee of peas, new baby potato, wild mushroom, green beans, cider & tarragon cream with crisp pancetta

STUFFED CHICKEN

Sun blush tomato, parmesan & basil stuffing sauté potato- braised kos & red wine jus

HERB CRUSTED SALMON

with crushed new potato, wilted spinach, prawn, chive & caper butter

SEARED SALMON

With mashed potato, beetroot puree & horse radish cream

ROAST FILLET OF PORK

Suckling pork belly, pomme puree, Madeira sauce & apple jus

DESSERTS

TIRAMISU

With herries & biscotti crumble

CLASSIC SHERRY TRIFL

with toasted almonds

BAKED WHITE CHOCOLATE CHEESECAKE

SEASONAL FRUIT ETON MESS



THE CHERRY BLOSSOM PACKAGE

£42.50 per person. Includes a choice of soup, main-course & dessert from the selection below.

PRE STARTER

All served with homemade breads & rock slated butter

**TOMATO & PARMESAN
POTATO AND LEEK
ROAST BUTTERNUT SQUASH AND SAGE
CREAM OF WILD MUSHROOM
CREAM OF CAULIFLOWER**

STARTERS

GOATS CHEESE CROSTINI

With caramelized red onion

PEPPER BRUSCHETTA

With baby tomato & peppers, red onion & parmesan

FISHCAKE

With crushed peas and lemon butter sauce

RISOTTO

With wild mushroom & parmesan

CHILLI CHICKEN STRIPS

with mixed leaves & sweet chilli mayo

THE CHERRY BLOSSOM PACKAGE

£42.50 per person. Includes a choice of soup, main-course & dessert from the selection below.

MAIN COURSES

All served with seasonal vegetables, please ask for what's in season.

ROAST CHICKEN

With spring onion mash, glazed baby carrots and chicken jus

ROAST CHICKEN SUPREME

With fricassee of peas, new baby potato, wild mushroom, green beans, cider & tarragon cream with crisp pancetta

STUFFED CHICKEN

Sun blush tomato, parmesan & basilstuffing sauté potato- braised kos & red wine jus

HERB CRUSTED SALMON

with crushed new potato, wilted spinach, prawn, chive & caper butter

SEARED SALMON

With mashed potato, beetroot puree & horse raddish cream

ROAST FILLET OF PORK

Suckling pork belly, pomme puree, Madeira sauce & apple jus

DESSERTS

PROFITEROLES

with Chantilly Cream and chocolate sauce

TIRAMASU

With herries & biscotti crumble

CLASSIC SHERRY TRIFLE

with toasted almonds

BAKED WHITE CHOCOLATE CHEESECAKE SEASONAL FRUIT ETON MESS

THE ROSE PACKAGE

£49.50 per person. Includes a choice of soup, main-course & dessert from the selection below.

PRE STARTER

All served with homemade breads & rock slated butter

TOMATO & PARMESAN

POTATO AND LEEK

ROAST BUTTERNUT SQUASH AND SAGE

CREAM OF WILD MUSHROOM

CREAM OF CAULIFLOWER

STARTERS

SMOKED SALMON

Traditionally served & garnished

DUCK CONFIT

with caramelized red onion , hoi sin, chilli & vermicelli noodle

ARDGLASS PRAWN COCKTAIL

with wheaten bread

RISOTTO

chorizo & pea with parmesan

GOATS CHEESE RART

with Carmelized onion & wild rocket

BRUSCHETTA

Black olive tapenade, roast pine nuts, & tomato, red onion & olive oil salsa

CHICKEN LIVER PARFAIT

with spiced apples and toasted homemade bread

SMOKED CHICKEN CAESAR SALAD

THE ROSE PACKAGE

£49.50 per person. Includes a choice of soup, main-course & dessert from the selection below.

MAIN COURSES

All served with seasonal vegetables, please ask for what's in season.

CORNFED CHICKEN

dauphinois potatoes, thick jus & wafer thin oven baked pancetta

TRIO OF DUCK

breast, leg, sausage, dauphinois potato, cherry & blackberry jus

SLOW COOKED BEEF BOURGUIGNON

with mushroom, lardons, baby onions and new potatoes
Herb crusted Salmon

Crushed new potato, wilted spinach, prawn, chive & caper butter

SEABASS

Sun dried tomato crust, broccoli cream & saffron potato

ROAST FILLET OF PORK

suckling pork belly, pomme puree, Madeira sauce & apple jus

LOIN OF FINNEBROGUE VENISON

baby leeks, potato fondant with potato & berry jus

DESSERTS

LEMON TART

with crème fraîche and seasonal berries

CLASSIC CRÈME CARAMEL

with mint

CHOCOLATE BROWNIE

with chantilly cream

PEAR AND ALMOND TART

with ice cream

CLASSIC SHERRY TRIFLE

with toasted almonds

SELECTION OF IRISH CHEESES







TESTIMONIALS

We had our wedding party here and it was an amazing night again we were well looked after and the food was great. The décor of the treehouse is romantic with the fairy lights it was perfect for our wedding party. I would recommend the Tree house for private parties the staff are so helpful.

Charmaine N

My husband and I held an evening wedding party at the Treehouse, following our wedding in Croatia, and I have to say we had an amazing party here. The staff on the evening were really attentive and on hand to help with anything we needed (management please pass on our thanks). The food was really tasty and as a venue it's just gorgeous with lots of fairy lights and candelabras which make for some very idyllic pictures. I would totally recommend this venue for anyone wishing to hold private parties here. Many thanks to all for making this a very special evening for us all.

McHug87

Had our work Christmas party here and it was great. If you're looking for somewhere a bit different, I'd highly recommend it. The venue is lovely, from the large cherry blossom tree in the centre, to the twinkly fairy lights in abundance and the table settings. For a private party, it's perfectly self-contained with its own bar, toilets and roof terrace for the smokers or anybody just wanting some air. Our party was about 80 people and this was the perfect size for us. We had been warned that it could be chilly as it is only heated with patio heaters, but it was actually nice and warm. We were greeted with hot mulled cider on arrival (really good) and the dinner was really tasty and nicely presented. The staff were great too - big thanks to Rosalind who organised the booking and arrangements for us.

Littlebluebox



For more information or
to arrange a viewing please
contact:

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