CONFERENCING & EVENTS CATERING MENU 2025/26

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1. REFRESHMENT MENU 2025/26

TEA / COFFEE BREAKS

1. Tea/Coffee	€3.45 pp
2. Tea/Coffee, Buscuits	€3.95 pp
3. Tea/Coffee, Mini-Pastries	€4.95 pp
4. Tea/Coffee, Pastries, Scones, Buscuits. (50 pax max)	€5.45 pp
SMOOTH START Smoothies, Fruit Pots, mini Danish, Tea/Coffee	€11.95 pp
AFTERNOON ASSIETTE	
Mini Chocolate Profiteroles, Macaroons, Cake Bites, Tea/Coffee	€7.25 pp
SUGAR RUSH	
Selection of Cup Cakes, Mini-Muffins, Tea/Coffee	€6.95 pp
ICECREAM CART	
All Your Childhood Favourites! Magnum, Calippo, Twister, Brunch, Feast, Iceberger, etc	€4.00 pp
SINGLE TREATS	
Assorted Chocolate Bars	€1.75 pp
Soft Drinks	
Fruit Pieces	THE RESIDENCE OF THE PERSON OF
Yoghurt	€1.50 pp

Branded Cupcakes are available for an additional cost.

Please note that the above rates are exclusive of VAT which is charged at 13.5%

Breakfast Bars...... €2.00 pp

2. LUNCH OPTIONS 2025/26

1. Selection Of Sandwiches & Wraps. Tea/Coffee	€9.95 pp
2. Networking Soup & Selection of Sandwiches. Tea/Coffee	€11.95 pp
3. Packed Lunch Bags with Sandwich, Crisps, Bar & Fruit Pieces & Bottled Water	€12.95 pp

3. BOX BUFFET LUNCH OPTIONS 2025/26

CHOSE ONE FROM EACH SECTION (1 TO 3)

- 1.1 Lemon Chicken Curry with Fragrant Rice
- 1.2 Creamy Chicken Fricassee With Mash
- 1.3 Thai Green Chicken Curry With Basmati Rice
- 2.1 Beef & Guinness Stew With Champ Mash
- 2.2 Cottage Pie
- 2.3 Beef Madras With Long Grain Rice
- 3.1 Sweet Potato Korma With Fragrant Rice
- 3.2 Squash and Butterbean Chilli With Basmati Rice
- 3.3 Macaroni & Cheese With Jalepeno Garlic Crust...... €17.95 pp

Additional Dessert..... €4.55 pp

Add Tea/Coffee..... €2.50 pp

Please note that the above rates are exclusive of VAT which is charged at 13.5%

4. CANAPÉS MENU 2025/26

PLEASE CHOOSE ANY 4 ITEMS...... €18.95 per person

COLD CANAPÉS

- 1. Smoked Salmon on Guinness Brown Bread with Cream Cheese and Chive
- 2. Chicken Caesar Crostini with fresh cracked pepper
- 3. Coronation Chicken Bruschetta, lightly seasoned chicken with curry spices and fresh chutney
- 4. Caprese Bruschetta, Cherry Tomato and Mozzarella with Fresh Basil (V)
- 5. Roasted Sweet Pepper and Tapenade Crostini (Vegan)
- 6. Pickled Carrot and Cucumber Crostini with Vegan Cream Cheese (Vegan)
- 7. Pulled Beef with Horseradish Cream Bruschetta
- 8. Charcuterie Pressed Sandwiches filled with a selection of Italian Antipasti and Cheese
- 9. Savoury Filled Homemade Choux Bun with Smoked Salmon, Prawn, and Zesty Cream Cheese
- 10. Savoury Filled Choux Bun with Sun-dried Tomato, Roasted Peppers, and Fresh Herbs
- 11. Choice of Fresh Crudités with Freshly Made Smoked Paprika Hummus (Vegan)

HOT CANAPÉS

- 12. Falafel with a Roasted Garlic Sauce (Vegan)(GF)
- 13. Korean Barbeque Chicken Basket
- 14. Roasted Mediterranean Vegetable Tartlet with Goats Cheese (V)(GF)
- 15. Smoked Chicken and Cheddar Tartlet with Homemade Red Onion Jam (GF)
- 16. Brie Mushroom and Toasted Almond Tart (V)(GF)
- 17. Vegan Sausage Roll (Vegan)
- 18. Blue Cheese, Pear, and Candied Walnut Tartlet (V)(GF)

SLIDERS

- 19. Mini Irish Beef Slider with Dubliner Cheese and Homemade Relish
- 20. Lamb with Goats Cheese Slider with Tomato Chutney
- 21. Portobello Mushroom Slider with Onion Jam and Mozzarella Cheese (V)

SKEWERS

- 22. Chicken Breast with Hot Honey Sauce (GF)
- 23. Teriyaki Beef with Sesame Seeds
- 24. Prawn Ginger, Lime, and Coriander Skewer (GF)
- 25. Chorizo Sausage, Baby Roast Potato, Pepper, Rosemary, and Garlic (GF)
- 26. Vegetarian (V)

5. WATER OPTIONS 2025/26

1. Refridgerated Bottled Water Throughout The Foyers...... €1.75 per bottle

2. Drums Of Water Throughout The Foyers...... €25 per unit & €25 per drum if using more than 3

6. DRINKS RECEPTION 2025/26

1. Bottled Beer / Wine	from €6.50 per person
2. Prosecco	from €9 per person
3. Water / Orange Juice / Soft Drinks	from €3.50 per person

We can also charge on a consumption basis, voucher system or to a limited figure.

Items can be changed to suit client preferences.

All dietary requirements can be catered for once advised prior to conference or event.

Breaks can be served outside in our foyer area or inside your own meeting room.

Some of our dishes may contain nuts or nut traces.

Final numbers to be advised 72 hours prior to conference or event.

Minimum numbers may apply to certain menu options.

Halal & alternative options are available upon request and will be charged accordingly.

All prices are per person & exclusive of VAT.

VAT is charged at 13.5%.

All Confectionary is charged at 23%. We do not charge service charge.