

# Conference & Events

## Menu



# Delivery Menu

## Tea/Coffee Menu

Tea / Coffee and Biscuits

Tea / Coffee/ Biscuits with Service

## Tea/Coffee with Morning Options

Tea / Coffee/ Biscuits with Selection of Breakfast Pastries

Tea / Coffee/ Biscuits with Mini Muffins and Mini Donuts

Tea / Coffee/ Biscuits with Carrot Cake Squares

Tea / Coffee/ Biscuits with Gourmet Sausage Rolls

## Tea/Coffee with Afternoon Options

Tea / Coffee/ Biscuits with Chocolate Treats

Tea / Coffee/ Biscuits with Shortbread

Tea / Coffee/ Biscuits with a Selection of Cake Slices

Tea / Coffee/ Biscuits with Iced Donuts

## Other Individual Items

Hot Breakfast Roll with Sausage and Bacon

Homemade Granola, Fruit Compote and Yoghurt Pots

Fresh Fruit Salad Pots

Fresh Fruit

Chocolate Cream Eclairs

Celebratory Chocolate Cake with Message

# Delivered Lunch Option

## Sandwich and Wraps Lunch

Tea /Coffee / Biscuits with Sandwich and Wrap Selection

Tea /Coffee / Biscuits with Sandwich and Wrap Selection + Fresh Fruit

Tea /Coffee / Biscuits with Sandwich and Wrap Selection + Cake Slices/Treats

Tea /Coffee / Biscuits with Sandwich and Wrap Selection + Fresh Fruit + Cake Slices/Treats

## Sandwich and Wraps Lunch with Finger food

Tea /Coffee / Biscuits, Sandwich and Wrap Selection + Finger Food Selection

Tea /Coffee / Biscuits, Sandwich and Wrap Selection + Fresh Fruit + Finger Food Selection

Tea /Coffee / Biscuits with Sandwich and Wrap Selection + Cake Slices/Treats + Finger food Selection

Tea /Coffee / Biscuits, Sandwich and Wrap Selection + Fresh Fruit + Cake Slices + Finger Food Selection

Finger Food Selection with Dips; Roast Chicken Skewers, Honey Glazed Cocktails Sausages, Indian Bhajis

## Bowls and Boxes

### Salad Bowl

Roast Chicken Fillet and Bacon with Cos, Parmesan and Caesar Dressing

Asian Style Vegetable Noodle with Honey Soy Dressing

Caprese Salad with Buffalo Mozzarella, Cherry Tomato and Balsamic Dressing

### Hot Pot Main Course

Lemon Chicken Curry with Basmati Rice

Chicken a la Crème with Creamed Potato

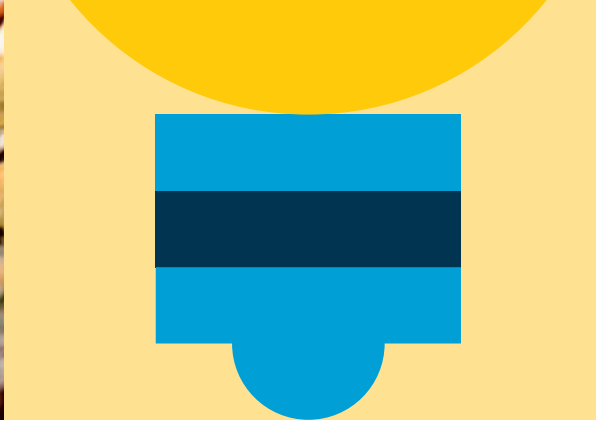
Beef and Guinness Casserole with Chomp Potato

Chinese Style Chicken Rice Stir-fry with Bok Choi and Honey Soy Glaze

Teriyaki Beef Noodles with Spring Onion

Mac and Cheese with Jalapeno

Sweet Potato and Lentil Korma with Fragrant Rice



# Canapé & Finger Food Selection

## Menu 1

Tempura of Prawns Chilli and Lime  
Baked Irish Brie with and Onion Chutney Tart  
Antipasti Bite with salami, olive and Provolone  
Smoked Chicken Mousse with Tarragon Crème Fraiche Crostini

## Menu 2

Smoked Salmon on Brown Bread with Lemon Crème Cheese  
Goats Cheese, Fig and Berry Compote  
Caprese Skewer of Mozzarella, Cherry Tomato and Fresh Basil Oil  
Cream Cheese and Chive Crostini

## Menu 3

Roasted Cajun Chicken Skewers  
Honey Glazed Cocktails Sausages  
Indian Bhajis, Yoghurt and Minted Dip  
Spiced Baked Potato Wedges

## Platters

Each platters is for 6 people and are suitable for receptions of up to 60 guests

## Antipasti

Farmhouse Cheese and Italian Cold Cuts with Pickled Vegetables  
Served with Crackers and Pesto

## Fruit Platter

Seasonal Fruit Platter Served with Natural Yoghurt



# Buffet Menu

**1 Course with Salads, Freshly Baked Breads Selection and Tea/Coffee**  
**2 Course with Salads, Freshly Baked Bread Selection and Tea/Coffee**

## Main Course

**Choose two meat dishes and one vegetarian dish**

### Beef Dishes

Beef and Guinness Casserole with Chomp Potato  
Beef and Potato Massaman Curry with Fragrant Rice  
Braised Irish Beef Bourguignon, Creamed Potato  
Irish Beef Stew with Root Vegetables and Fresh Herbs  
Baked Beef Lasagne, Fries, Garlic Bread

### Chicken Dishes

Lemon Chicken Curry, Fragrant Rice  
Chicken Fillet wrapped in Bacon, Garlic and Thyme Crème, Honey Roasted Potato  
Thai Green Chicken Curry, Basmati Rice  
Fillet of Chicken with Spicy Chorizo Tomato Ragu  
Oven Baked Chicken Kiev, Creamed Potato

### Seafood Dishes € 1.50 supplement

Baked Fresh Irish Salmon, Dill Cream  
Seafood and Potato Bake with Cajun Spiced Crème  
Roast Fresh Cod, Lemon and Basil Crust

### Vegetarian Dishes

Portobello Mushroom Wellington with Smoked Cheese and Red Onion Marmalade  
Sweet Potato and Red Lentil Korma  
Broccoli, Butterbean and Squash Bake with Spinach and Basil

### Side Salad Dishes

Penne Fresh Basil Pesto and Rocket Salad  
Moroccan Cous Cous with Sultana and Almonds  
Curried Rice Salad with Fresh Mint  
Butternut Squash and Spinach and Pumpkin and Sunflower Seed  
Garden Salad with Tomato and Cucumber  
Shredded Carrot, Sesame Seed with Orange Oil

### Dessert Choose one dessert Selection to accompany Fresh Fruit Salad

Gateaux Selection  
Cheesecake Selection



# Sample BBQ Menu

## Menu 1

4oz 100% Beef Burger in Brioche with Tomato Chutney and Crispy Onion  
Korean BBQ Chicken with Kimchi Salad  
Irish Pork Sausage

### **Vegetarian:**

Beyond Meat Burger  
Mediterranean Vegetable Skewer

Coleslaw  
Roast Potato Salad with Honey and Mustard Dressing  
House Green Salad, Dressings and Oils

## Menu 2

4oz 100% Beef Burger in Brioche with Caramelised Onion Chutney and Crispy Onion  
Irish Lamb Kofta, Tahini Yogurt Dr  
Lemon Chicken Kebab with Honey Glaze  
New York Deli Sausage

### **Vegetarian:**

Beyond Meat Burger  
Mediterranean Vegetable Skewer

Cauliflower Cous Cous with Orange and Cranberry  
Fresh Slaw  
Roast Potato Salad with Honey and Mustard Dressing

House Salad, Dressings and Oils



# Dinner Menu

Antipasti;

Macroom Fresh Mozzarella and Prosciutto Crudo Plate with Sun blushed Tomato,  
Marinated Olive and fresh Basil.

Served with a Garlic Ciabatta Crouton and Aged Balsamic Oil

Slow Roasted Short Rib of Irish Beef, Charred Shallot, Merlot Jus

Oven Baked Fillet of Fresh Salmon, Pink Peppercorn and Citrus Beurre Blanc

Sweet Pea and Oyster Mushroom Risotto with Rocket and Parmesan Salad, Pesto Oil

Baby Roast Potato

Honey Glazed Root Vegetables

Belgian Chocolate Torte, Berry Compote

Fresh Fruit Plate

Tea and Coffee



1838  
Club

# Lunch Menu

Mozzarella and Vine Tomato Salad with Balsamic Glaze, Fresh Basil Pesto, Focaccia Toast

Chargrilled Fillet of Irish Chicken with Pink Peppercorn and Irish Whiskey Crème

Oven Baked Fresh Fillet of Cod, Tarragon Crust, Roast Pepper and Tomato Fondue

Portobello Mushroom and Smoked Knockanore Cheese Wellington with Caramelised Onion Marmalade

Seasonal Vegetables and Chomp Potato

Pear Frangipane Tart, Sweet Cream and Butterscotch

Fresh Fruit Plate

Tea and Coffee



1838  
Club





## **Wine & Beverages**

House Wine: Sauvignon Blanc/ Cabernet Sauvignon

Prosecco

Champagne

Bottled Beer: Corona

Non-alcoholic Beer: Heineken 00

Orange Juice Carafe

Cranberry Juice Carafe

Water San Pellegrino 750ml

Small Sparkling/Still Mineral Water 250ml

Still Water (plastic) 500ml

Mineral Can

### **Festive Refreshment**

Mulled Wine and Mince Pies

Mulled Wine

Christmas Pastry Selection with Fresh Cream

(Includes Luxury Butter Crust Mince Pie Crowns, Apple and Custard Trellis)

Tea and coffee Served with Christmas Pastry Selection

Mulled Wine with Christmas Pastry Selection

Tea & Coffee with Gingerbread Men & Snowmen