

— TAILOR-MADE —

HOSPITALITY

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Tea and Coffee Collection

Please Contact For Prices

Collection 1

Traditional Tea & Ground Bean Filter Coffee

Collection 2

Traditional Tea & Ground Bean Filter Coffee

Selection of Biscuits

Collection 3

Traditional Tea & Ground Bean Filter Coffee

Mini Danish and Croissants

Collection 4

Traditional Tea & Ground Bean Filter Coffee

Mini Scones

Collection 5

Traditional Tea & Ground Bean Filter Coffee

Regular Scones

Collection 6

Traditional Tea & Ground Bean Filter Coffee

Mini Afternoon Cakes

Collection 7

Traditional Tea & Ground Bean Filter Coffee

Freshly Baked Cookies

Collection 8

Traditional Tea & Ground Bean Filter Coffee

Freshly Made Porter Fruit Cake or Lemon Drizzle Cake

Please Select Additional Items:

Still & Sparkling Water

Selection of Minerals

Orange, Apple, Cranberry Juice

Medley of Seasonal Fruits

Breakfast Menu

Please Contact For Prices

Continental Breakfast A

Fruit and Nut Muesli

Fruit Yoghurt

Fruit Plate

Homemade Brown Bread, Baked Mini Pastries

Freshly Squeezed Orange Juice

Traditional Tea & Ground Bean Filter Coffee

Continental Breakfast B

Cured Meats

Brie

Sliced Emmantal

Smoked Kilmore Mackerel

Artisan Breads

Traditional Tea & Ground Bean Filter Coffee

Wholesome Breakfast

Crispy Irish Bacon, Pork Sausages,

Slow Roasted Plum Tomato, Clonakilty Black Pudding,

Scrambled Egg

Homemade Brown Bread, Toast, Baked Mini Pastries

Freshly Squeezed Orange Juice

Traditional Tea & Ground Bean Filter Coffee

Granola Pot

Honey Roasted Granola,

Natural Yoghurt & Seasonal Fruit Compote

Bacon Butty

Grilled Irish Back Bacon, Country Style Relish Served
In A Warm Floury Bap

Fruit

Medley of Seasonal Fruit

Please Select Additional Items:

Still & Sparkling Water

Selection of Minerals

Orange, Apple, Cranberry Juice

Light Sandwich Lunch Collection

Please Contact For Prices

Selection of Closed Sandwiches

Served On Either White/Wholemeal Bread

With

Traditional Tea & Ground Bean Filter Coffee

With

Traditional Tea & Ground Bean Filter Coffee and Home Baked Cookies

With

Traditional Tea & Ground Bean Filter Coffee and Fruit Platter

With

Traditional Tea & Ground Bean Filter Coffee and Chef's Homemade Soup

With

Traditional Tea & Ground Bean Filter Coffee, Chefs Homemade Soup and Home Baked Cookies

Selection of Gourmet Sandwiches, Served On Artisan Breads

Collection A

Brie, Sundried Tomatoes, Rocket and Basil Mayonnaise on a Tomato and Chili Bread

Sliced Roast Chicken, Crisp Bacon, Parmesan Mayonnaise, Crisp Lettuce on Ciabatta Bread

Oak Smoked Irish Salmon, Chive Cream Cheese and Lemon, Served on Sliced Homemade Soda

Roast Irish Beef, Relish, Grain Mustard Mayonnaise, Red Onions and Plum Tomatoes,
on Spelt and Honey Bread

Light Sandwich Lunch Collection

Collection B

Honey Baked Limerick Ham, Plum Tomatoes, Whole Grain Mustard Mayonnaise, Crisp Lettuce, Rocket, Served on Sour Dough Bread

Marinated Grilled Vegetables, Crumbled Goat's Cheese, Red Pepper Mayonnaise on a Flour Tortilla

Poached Irish Salmon, Flaked with Scallion and Lemon Crème Fraiche, Black Pepper Mayonnaise, served on Sliced Health Loaf

Chili Glazed Roast Breast of Chicken, Crisp Cucumber, Sweet Chili Mayonnaise, Crisp Salad Leaves and Red Onion Marmalade, served on Ciabatta

With
Traditional Tea & Ground Bean Filter Coffee

With
Traditional Tea & Ground Bean Filter Coffee and Fruit Platter

With
Traditional Tea & Ground Bean Filter Coffee, and Home Baked Cookies

With
Traditional Tea & Ground Bean Filter Coffee, Chefs Homemade Soup

With
Traditional Tea & Ground Bean Filter Coffee, Chefs Homemade Soup and Home Baked Cookies

With
Traditional Tea & Ground Bean Filter Coffee, Chefs Homemade Soup and Dessert of the Day

Please Select Additional Items:

Still & Sparkling Water

Selection of Minerals

Orange, Apple, Cranberry Juice

Medley of Seasonal Fruit

Plated Lunch Collection

Please Contact For Prices

Grilled Chicken Salad

Grilled Irish Chicken, Tossed Seasonal Leaves,
Tomato and Basil Salad, Crisp Tossed Salad,
Freshly Made Coleslaw with Herb Pesto

Poached Salmon Salad

Freshly Poached Salmon, Lemon Mayonnaise,
Tossed Seasonal Leaves, Tomato and Basil Salad, Crisp Tossed Salad,
Freshly Made Coleslaw with Herb Pesto

Roasted Vegetable Salad

Marinated Vegetables Tartlet, Grilled with Pesto and Crumbled Goat's Cheese, Tossed Seasonal Leaves,
Tomato and Basil Salad, Crisp Tossed Salad,
Freshly Made Coleslaw with Herb Pesto

All Plated Lunches are served with Homemade Brown Bread

Cold Buffet Lunch Collection

(Minimum Number of 10 Delegates)

Please Contact For Prices

Selection of:

Oak Smoked Irish Salmon, Poached Salmon with Lemon Mayonnaise,
Pesto Grilled Sliced Breast of Chicken, Honey Baked Ham and Roast Irish Beef

(Vegetarian option available if required)

With

Freshly Made Coleslaw with Herb Pesto

Tossed Salad Leaves with Balsamic Dressing

Tomato and Basil Salad

Crisp Tossed Salad

Cous Cous Salad with Marinated Vegetables and Olives

Selection of Artisan Breads and Fresh Fruit Platter

Traditional Tea & Ground Bean Filter Coffee

Or

Selection of Artisan Breads and Dessert of the Day

Traditional Tea & Ground Bean Filter Coffee

Hot Buffet Lunch Collection

(Minimum Number of 10 Delegates)

Please Contact For Prices

Collection A

Homemade Coleslaw with Fresh Herb Mayonnaise

Pasta with Grilled Vegetables and Sun Dried Tomato & Olive Oil

Tossed Crisp Lettuce with Balsamic Dressing

Traditional Beef Lasagne with Mozzarella Glaze,

Served with Roasted Baby Potatoes

Or

Creamy Vegetable Korma, Served with Steamed Rice

Chocolate and Walnut Brownie, Served with Freshly Whipped Cream

Traditional Tea & Ground Bean Filter Coffee

Collection B

Asian Style Chili Coleslaw

Plum Tomato, Basil, Parmesan Salad

Wild Green Leaf Salad with Balsamic Dressing

Wok Fried Beef, Crisp Asian Greens, Steamed Rice, Soy, Garlic and Ginger Glaze

Or

Sesame Egg Noodles, with Stir Fried Sweet Chili Vegetables

Forest Berry Cheesecake with Vanilla Cream

Traditional Tea & Ground Bean Filter Coffee

Hot Buffet Lunch Collection Continued

Collection C

Potato and Fresh Herb Salad, Red Onion and Grain Mustard Mayonnaise

Tossed Seasonal Crisp Vegetables,

Baby Leaves with Balsamic Dressing

Traditional Herb Roasted Chicken, Baked Ham,

Fresh Herb Stuffing & Roast Gravy,

Served with Roasted Potatoes and Seasonal Vegetables

Or

Grilled Vegetable Moussaka, Aubergine and Mozzarella, Lemon Gremolata

Warm Spiced Apple Crumble with Rich Forest Berries,

Served With Whipped Cream

Traditional Tea & Ground Bean Filter Coffee

Collection D

Basil Coated Homemade Coleslaw

Tossed Seasonal Salad Leaves with Balsamic Dressing

Roasted Vegetables and Cous Cous Salad with Basil and Parmesan

Thai Green Chicken Curry,

Served with Asian Vegetables & Steamed Coriander Rice

Or

Grilled Chunky Vegetable Lasagne, Mozzarella Glaze

Baileys and Dark Chocolate Cheesecake

Traditional Tea & Ground Bean Filter Coffee

Please Select Additional Items:

Still & Sparkling Water

Selection of Minerals

Orange, Apple, Cranberry Juice

Medley of Seasonal Fruit

Hot Buffet Dinner

(Minimum Number of 10 Delegates)

Please Contact For Prices

Collection A

Tossed Seasonal Salad Leaves, with Balsamic Dressing

Penne Pasta with Roasted Marinated Vegetables, Olives and Sundried Tomatoes

Herb Pesto Coleslaw

Spicy Beef Tikka Masala, with Coconut and Scallion Steamed Basmati Rice

Or

Roasted Courgette, Tomato and Mozzarella Tartlet

Forest Berry Pavlova, with Freshly Whipped Cream and Shaved White Chocolate

Traditional Tea & Ground Bean Filter Coffee

Collection B

Baby Potato Salad with Scallions and Grain Mustard Mayonnaise

Cous Cous, Courgette, Red Peppers with Baby Spinach And Pesto

Mixed Green Leaf Salad with Balsamic Dressing

Traditional Atlantic Fish Pie with Champ Mash Potato

Or

Vegetable Moussaka in a Creamy Garlic and Cheese Sauce

Traditional Apple and Forest Berry Tartlet with Cream

Traditional Tea & Ground Bean Filter Coffee

Hot Buffet Dinner Continued

Collection C

Broccoli, Feta Cheese and Plum Tomato Salad,

With Parmesan Shavings and Olive Oil

Dressed Rocket Salad with Balsamic Dressing

Basil Coated Coleslaw

Sautéed Supreme of Lemon Chicken, Roasted Tomatoes and Curried Aioli

Or

Chunky Vegetable and Chickpea Tikka Masala with Steamed Rice

Glazed Lemon Tart with Vanilla Cream

Traditional Tea & Ground Bean Filter Coffee

Collection D

Wild Green Leaf Salad

Spicy 3 Bean Salad with French dressing and Lemon

Celery, Apple and Walnut Salad with Orange Crème Fraiche

Slow Cooked Irish Lamb Shank, Roasted Vegetables,

Baby Potatoes, Rosemary and Honey Jus

Or

Broccoli, Sun Dried Tomato and Feta Cheese Tartlet

Dark Chocolate and Raspberry Cheesecake with Vanilla Mascarpone

Traditional Tea & Ground Bean Filter Coffee

Please Select Additional Items:

Still & Sparkling Water

Selection of Minerals

Orange, Apple, Cranberry Juice

Medley of Seasonal Fruit

Served Dinner Collection

4 Course Dinner (Starter or Soup, Main, Dessert, Tea/ Coffee)

5 Course Dinner (Starter & Soup, Main, Dessert, Tea/ Coffee)

Please Select One Starter from the following options:

Starters

Pickled Beetroot, Caramelized Feta Cheese, Beetroot Jellies, Apple Puree, Micro Cress, Rye Crouton and Walnut Oil

Charred Smoked Salmon with a Rilette of Poached Salmon, Pea Shoots, Lemon Crème Fraiche, Rye Crouton, Pickled Red Onions and Caper Berries

Warm Baby Pear and Cashel Blue Tart with Caramelized Onions, Micro Cress Salad, Walnut Crumb, Roasted Red Pepper Puree and Herb Oil

Rilette of Crab with Flaked Smoked Trout, Spiced Gazpacho, Ciabatta Crouton, Crème Fraiche, Gremolata Bruschetta of Plum Tomato, Buffalo Mozzarella

With Chorizo and Black Olive Tapenade, Basil Puree, Balsamic Oil

Chicken Liver Parfait, Red Onion Marmalade, Crisp Spelt Crouton, Spiced Apple Puree, Dressed Salad Leaves and Cumberland Jelly

Goat's Cheese Mousse, Beetroot Caviar, Walnut Dust, Caramelized Walnut, Spinach and Basil Emulsion, Micro Cress, Roasted Crouton

Smoked Chicken Caesar Salad, Pine Nuts, Ciabatta Crouton, Baby Gem, Shaved Parmesan and Crisp Pancetta

Sautéed Wild Mushrooms with Lemon Roasted Shredded Chicken, Sourdough Crouton, Peppered Rocket Salad, Basil Oil and Sundried Tomato Tapenade

Please Select One Soup from the following options:

Soup

Veloute of Celeriac, Thyme and Walnut Soup, Crisp Roasted Spelt Bread and Crème Fraiche

Dublin Bay Prawn Bisque, Crisp Ciabatta, Chive Cream

Roasted Plum Tomato Soup, Red Pepper Cream, Crisp Tomato Crouton, Basil Oil

Wild Mushroom and Tarragon Soup, Parmesan Toast, Parsley Cream

Honey and Thyme Roasted Root Vegetable Soup, Pesto Crouton, Fine Herb Cream

Classic French Onion Soup, Garlic and Gruyere Crouton

Sweet Potato, Scallion and Chili Soup, Tomato Toast and Chive Crème Fraiche

Cream of Broccoli and Spinach Soup, Blue Cheese, Walnuts and Spelt Crouton

Honey Roasted Beetroot Soup, Thyme Cream, Garlic Ciabatta Crouton

Cream of Butternut Squash Soup, Honey and Chive Crème Fraiche and Sour Dough Crouton

Served Dinner Collection

Please Select One Meat Dish from the following options:

Meat Dishes

Dijon and Garlic Rack of Wicklow Lamb, Glazed Chanterey Carrot, Caramelised Cauliflower Puree, Minted Pea Salad, Roast Garlic Champ, Shallot and Red Wine Jus

Roast Loin of Wicklow Lamb with a Mustard and Fresh Herb Crust, Confit of Baby Carrots, Celeriac Puree, Roasted Parsnips, Gratin of Potato with Goat's Cheese, Red Wine and Shallot Jus

Herb Crusted Sirloin of Irish Beef with a Red Wine and Peppercorn Jus, Roasted Beetroot Puree, Honey and Thyme Glazed Root Vegetables,

Scallion Pomme Puree, Pot Roasted Supreme of Chicken, Sautéed Black Pudding and Caramelised Baby Onions, Crisp Pancetta, Herb And Garlic Fondant, Roasted Parsnips, Thyme and Red Wine Jus

Roasted Rack of Irish Pork, Grain Mustard Crust, Chateau Potato, Braised Red Cabbage with Sautéed Apple, Roasted Organic Parsnips, Rich Madeira Jus

Slow Braised Shank of Wicklow Lamb, Served on a Roasted Garlic Pomme Puree, Wilted Greens, Root Vegetable Crisps, Rosemary, Shallot and Redcurrant Jus

Irish Beef Fillet, Pressed Potato Terrine, Mushroom Tapenade, Confit Baby Carrot, Caramelized Turnip, Asparagus and Red Wine Jus **(Supplement €7.00)**

Citrus Glazed Duck Breast, Braised Red Cabbage, Pressed Potato Terrine, Butternut Squash Puree, Sautéed Baby Onions, Redcurrant and Star Anis Reduction

Garlic Roasted Aged Rib of Irish Beef, Shallot Puree, Thyme Scented Fondant, Confit of Baby Vegetables, Balsamic Reduction

Pan Roasted Corn Fed Chicken with Parmesan Crackling, Fondant Potato, Buttered Savoy Cabbage and Smoked Bacon, Butternut Squash Puree, Roast Shallots and White Wine Jus

Roast Fillet of Irish Pork, Filled with Baby Spinach, Ardsallagh Goat's Cheese and Red Onion Marmalade, Served on a Boxy Potato Cake, Sautéed Green Cabbage & Caramelized Shallots

Served Dinner Collection

Please Select One Fish Dish from the following options:

Fish Dishes

Roasted Fillet of Salmon, Saffron Potato Fondant, Prawn Bisque, Wilted Samphire, Baby Leeks

Baked Sea Trout with Lemon, Chargrilled Aubergine, Tian of Courgette, Roasted Red Pepper Puree,
Warm Basil Emulsion

Roasted Fillet of Monkfish with Polenta Crust, Pea Puree, Crisp Pancetta, Sweet Potato Rosti,
Chargrilled Asparagus, Lemon Cream

Grilled Fillet of Hake, Tarragon and Chive Crust, Parmesan Risotto, Wilted Spinach and Red Chard,
Truffle Oil, Parmesan Tuile

Roast Sea Bream with Lemon and Tarragon, Confit of Fennel With Cherry Tomatoes, Polenta Fondant
with Parmesan, Salsa Verde

Grilled Fillet of Salmon with Lemon and Fine Herb Crust, Sautéed Leeks with Shaved Fennel,
Butternut Squash Puree, Pommes Anna, Chive Beurre Blanc

Grilled Fillet of Sea Bass, Wilted Asian Greens, Soy and Sesame Glaze, Chili Noodle Nest, Scallion and Ginger Broth

Roasted Fillet of Haddock, Bouillabaisse of Seafood and Confit Root Vegetables

Pan Roasted Fillet of Monkfish, Potato Gratin, Crisp French Beans with Warm Parma Ham,
Sautéed Wild Mushrooms, Garlic Cream with Shaved Parmesan

Baked Salmon En Croute, Smoked Salmon Mousse, Creamed Spinach, Buttered Asparagus,
Wilted Samphire, Chive Potato Cake

Served Dinner Collection

Please Select One Vegetarian/Pasta Dish from the following options:

Vegetarian and Pasta Options

Stuffed Portobello Mushrooms with Garden Vegetable Tapenade and Red Peppers

Potato and Herb Gnocchi with Broad Beans, Sorrel Leaves, Wild Garlic and Truffle Oil

Butternut Squash and Mascarpone Risotto, Wild Rocket Leaves and Toasted Pine Nuts, Goat's Cheese Cream, Sautéed Squash

Open Wild Mushroom Tortellini, Tarragon Crème Fraiche and Sorrel Leaves, Shaved Aged Parmesan

Roasted Sweet Potato and Feta Terrine, Served with Ratatouille, Roasted Tomato Oil, Basil Puree

Herb Coated Gnocchi with Baby Spinach, Wilted Rocket, Olive Tapenade, Basil Oil, Cherry Tomato Casserole, Pine Nuts

Char Grilled Vegetable Galette Parmesan Discs, Red Pepper Puree, Wilted Spinach, Puy Lentils and Crème Fraiche

Roasted Beetroot Risotto, Ardsallagh Goat's Cheese Cream, Walnut Oil, Dressed Herb Salad, Roasted Vine Tomatoes

Spinach and Goat's Cheese Tortellini with Parmesan Crostini, White Truffle Oil, Sorrel and Tarragon Crème Fraiche

Celeriac and Potato Gratin, Confit of Seasonal Baby Vegetables, Butternut Squash Puree, Light Herb Cream

Served Dinner Collection

Please Select One Dessert from the following options:

Dessert

Raspberry and White Chocolate Cheesecake, Raspberry Jelly, Mascarpone, Forest Berry Compote, Raspberry Puree

Lemon Posset, Ginger Shortbread, Fresh Berries, Caramelised Lemon Crisp

Crisp Pavlova, Warm Forest Berry Compote, Fresh Berries and Mascarpone

Warm Apple and Cinnamon Tartlet, Mini Toffee Apple, Vanilla Sauce, Bourbon Vanilla Ice-Cream

Classic Gateau Opera, Caramel Sauce, Hazelnut Praline, Dark Chocolate Sauce, Vanilla Mascarpone

Passion Fruit Panna Cotta, Shortbread Biscuit, Gingerbread Crumb, Mango Puree and Mango Salsa

Warm Chocolate Brownie, Chocolate and Orange Sauce, Bourbon Vanilla Ice-Cream, Chocolate Crumb, Honeycomb Crunch

Crème Brulee, Rich Shortbread Biscuit, Almond Praline, Spiced Pineapple and Poppy Seed Salad

Chocolate Cappuccino Cup, Orange Biscotti, Chocolate Glaze, Crème Anglaise, Red Berry Puree

Rich Chocolate Fondant, Orange Mascarpone, Spiced Forest Berry Puree, Dark Chocolate Glaze

Glazed Lemon Tart, Lemon Curd, Crystalized Lemons, Minted Mascarpone, Mango Puree

Selection of Irish Farmhouse Cheeses with Fruits and Crackers ***(Supplement €5.00)***

Finger Food Collection

Please Contact For Prices

Collection A

Selection of the following;

Deep Fried Cocktail Sausages

Crisp Vegetable Spring Rolls and Sweet Chilli Dip

Golden Coated Chicken Goujons with Assorted Dips

Selection of Sandwiches

Selection of Mini Cakes

Collection B

Selection of the following;

Deep Fried Cocktail Sausages

Crisp Vegetable Spring Rolls and Sweet Chilli Dip

Golden Coated Chicken Goujons with Assorted Dips

Spiced Potato Wedges or Chunky Fries

Collection C

Selection of Local and Irish Cheese,

Cashel Blue Cheese, Tipperary Brie and Carrigaline Farmhouse Selection,

Served with Crackers and Grapes

Canapés Collection

Please Contact For Prices

Please Select 5 Items from the following 3 Collections

Savoury Canapé Collection

Tartlet of Smoked Duck, Pickled Baby Shallots, Tarragon Cream
Beetroot Caviar, Goat's Cheese Mousse, Walnut Dust, Crisp Ciabatta
Poached Salmon with Chervil Crème Fraiche, Endive Spoon
Grilled Chicken, Tapenade, Rocket, Basil Oil, Sundried Tomato Crouton
Mini Tortilla Wrap of Marinated Mediterranean Vegetables, Parmesan and Olives
Smoked Salmon and Prawns, Lime and Chili Crème Fraiche, Rye Crouton
Roasted Red Peppers, Hummus, Crumbled Goats Cheese and Rocket, Roasted Ciabatta
Caesar Chicken and Pine Nut Salad, Baby Cos Lettuce
Shredded Smoked Duck, Pickled Beetroot, Marmalade, Crisp Lettuce Tortilla
Portobello Mushroom with Smoked Bacon and Scallions
Pan Fried Clonakilty Black Pudding, Warm Apple and Chilli Compote, Spelt Bread Crouton
Citrus and Ginger Chicken Skewers with Chilli and Garlic Dip
Wild Mushroom and Parmesan Arancini
Asparagus Tips wrapped in Parma Ham, Black Pepper Oil, and Shaved Parmesan
Peppered Mackerel Crostini with Horseradish Crème Fraiche

Soup Shot Collection

Baby Pea & Truffle
Wild Mushroom & Parmesan
Celeriac & Walnut
Carrot, Coriander & Coconut Milk
Leek & Potato, Oyster Cream
Cherry Tomato Gazpacho

Sweet Canapé Collection

Double Chocolate Brownie, Caramelized Walnut
Forest Berry Meringue Pie
Cappuccino Mousse in a Dark Chocolate Cup
Mini Carrot Cake, Walnut Frosting
Irish Whiskey Fruit Cake
White Chocolate and Raspberry Vacherin
Baked Double Chocolate Tartlet

Wine Collection

White Wine

Rocca Ventosa, Pinot Grigio, Italy

Waterside, Graham Beck, Chardonnay, South Africa

Kawin, Sauvignon Blanc, Chile

Red Wine

Rocca Ventosa, Montepulciano, Italy

Railroad, Graham Beck. Shiraz, South Africa

Kawin, Cabernet Sauvignon, Chile

Fresh and Local Food and Beverage Supply Network

Our chefs speak to our growers, farmers, fishermen, producers and suppliers daily, to source fresh, seasonal and local ingredients.

Fruit, Herbs and Vegetables

Keeling's from St. Margaret's Road, Co. Dublin, supply us with a range of fruit, herbs and vegetables. All our fruit, herbs and vegetables are sourced locally, where possible; from growers and farmers we know and trust. Some of our primary fruit, herbs and vegetable growers are: Denis Harford, Lusk, Co. Dublin (for root vegetables); Mark Archer, Rush, Co. Dublin (for lettuce and leaf vegetables); David Keeling, Roslin Farms, St. Margaret's Road, Co. Dublin (for cooking apples, eating apples and soft fruits).

Free Range Eggs

Every last one of our eggs is free range. They are kindly laid fresh every day by the happy hens at Annalitten Farm Eggs, Annalitten, Castleblaney, Co. Monaghan.

Lamb

Pallas Foods from Blanchardstown, Co. Dublin and Newcastle West, Co. Limerick, supply us with Slaney Valley lamb. We source the best Irish lamb we can find. Some of our primary lamb farmers are: Damien Treacy, Heathlawn, Killimor, Ballinasloe, Co. Galway; Liam McCarthy, Palace Anne, Enniskeane, Co. Cork; Lorcan Stafford, Glaglig, Broadway, Co. Wexford; Aubery Cox, Ballyque, Geashill, Tullamore, Co. Offaly.

Beef

Pallas Foods from Blanchardstown, Co. Dublin and Newcastle West, Co. Limerick, supply us with Irish Nature and Fire River Farm beef. We support Irish cattle farmers by buying only Irish beef. Some of our primary cattle farmers are: Thomas G. Short, Kilmullen, Newtownmountkennedy, Co. Wicklow; Kieran Kenny, Greagh, Ballinasloe, Co. Galway; David Jones, Coolagh, Newmarket, Co. Cork; William Rickerby, Tombreane, Carnew, Co. Wicklow.

Fresh and Local Food and Beverage Supply Network

Pork

Pallas Foods from Blanchardstown, Co. Dublin and Newcastle West, Co. Limerick, supply us with McCarren pork and bacon cuts. All our pork and bacon products come from pigs which are reared on Irish farms from farmers we know by name. Some of our primary pig farmers are: Frank Brady, Carrick, Cootehill, Co. Cavan; Luke Bogue, Dreenan, Cavan, Co. Cavan; Ian Tierney, Caherbrack, Ballinamult, Co. Waterford.

Seafood

We support Irish fishermen, and our fish is caught in a responsible manner. Wrights of Marino from Howth, Co. Dublin; Matt O'Connell's from Dublin Hill, Co. Cork; Atlantis Seafood from Strandfield Business Park, Rosslare Road, Co. Wexford and Ewing's Seafood, Kendal St., Belfast, Co. Antrim supply us with a range of fresh and frozen fish and seafood. We source fish from a number of ports, co-operatives, processors and fish merchants from all around the Irish coast. Some of them are:

O'Flaherty Family from Kilmore Quay, Co. Wexford; Clogherhead Fishermen's Co-op, Port Oriel, Co. Louth; Donegal Marine Harvest in Rinmore, Fanad, Co. Donegal.

Poultry

Pallas Foods from Blanchardstown, Co. Dublin and Newcastle West, Co. Limerick, supply us with Free Range and Fresh Chicken. We source our poultry with care. Some of our Irish chicken farmers are:

Mary O'Hea, Woodfield, Clonakilty, Co. Cork; Ann Doody, Ahawilk, Feohanagh, Co. Limerick; Derek Good, Ardnaclug Cottage, Innishannon, Co. Cork; Michael Barry, Knocknaboola, Rathcormac, Co. Cork.

Dairy Products

Our milk, butter, cream and Irish cheeses are made using Irish milk. Clona Dairies supply most of our dairy products, which come from the Hurley Family Farm in Clonakilty. Clona Dairies is a member of the National Dairy Council.

Artisan Breads, Pastries and Cakes

We use Paneire Artisan Bakery based in Little Island, Co. Cork who deliver our savoury breads, pastries and cakes daily.

Proudly serving fresh and local food

All this supports a sustainable food cycle and ensures that we are constantly reducing our food miles and carbon footprint

Terms and Conditions

Pricing

All pricing is based on a “per person” charge, and is **net of VAT** at the applicable rates.

Event Bookings

All Tea/Coffee and Sandwich orders must be placed a minimum of 24 hours in advance.

Orders need to be placed between 9am and 5pm Monday to Friday.

All orders placed **must** have a Purchase Order number.

Orders will not be accepted over the phone.

There is a minimum spend of €10 for catering delivered on Campus.

Menus are subject to deliveries and suppliers. We cannot guarantee that the entire collection of menus will be available at all times, as we operate on a system whereby deliveries are received every morning to be prepared, cooked and served that day. In such instances, a suitable alternative will be supplied.

Final numbers received 48 hours in advance will be charged accordingly.

If your numbers are reduced after this time, the original number will stand and will be charged. If they increase, we will add to the additional numbers.

Cancellations

Cancellations must be received a minimum of 24 hours in advance.

Same day cancellations will be charged 50% of the costed order.

Less than 3 hours cancellations will be charged 100% of the costed order.

Sundays and Bank Holidays

There may be additional charges for Sunday and Bank Holiday Hospitality. Such costs will be agreed with the client prior to the event.

Additional Event Items

If additional hireage of items are required, the costs associated will be incurred by the client. These costs will be agreed with the client prior to the event.

Any arrangements and amendments must be discussed and approved with the Hospitality Manager only and not individual employees.

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