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## HOSPITALITY PACKAGES

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### PACKAGE A

*Select a white wine , red and/or sparkling wine or champagne. Alternatively,  
supply your own wine\**

#### **White**

Ca'Del Matt Cortese, Piedmont, Italy

Calamar Verdejo , Rueda, Spain

Domaine La Croix Gratiot, Picpoul de Pinet, Langedoc 2009, France

#### **Red**

El Coto Crianza, Rioja, Tempranillo 2007, Spain

Michel Lynch, Merlot Cabernet Sauvignon, Bordeaux 2009, France

Ravenswood, Zinfandel Vintners Blend 2007, California

#### **Sparkling Wine/ Champagne**

Ca' Morlin Prosecco IGT Frizzante NV

Champagne upon request

#### **Own Wine Supplied \***

Subject to corkage charge of €8 per wine / sparkling wine bottle and €15 per  
champagne bottle.

### **PACKAGE A: CANAPÉ MENU OPTIONS**

#### **MENU 1**

Sweet Onion and Bellingham Blue Tart

Annagasson Crab, Sweet Pea and Mint Tartine

Hot Smoked Irish Salmon with Chive Cream Cheese on a Home Made Brown Scone

Bruschetta of Plum Tomato with Aged Parmesan and Crisp Parma Ham

Char-Grilled Free Range Irish Chicken Yakatori

Slow Cooked UberRich Chocolate Tart with Cappuccino Cream

#### **MENU 2**

Virtually Fat Free Spring Vegetable Roll with Tamari

Hot Smoked Salmon and Chive Cream Cheese on Home Made Brown Bread

Sweet Shallot and Artichoke Crostini with Crisp Parmesan

Lamb KoftiKebab with Minted Yoghurt

Char-Grilled Free Range Irish Chicken with Lemon and Rosemary

UberRich Chocolate Brownies

#### **Package A also includes**

Exclusive hire of the corporate entertainment space for 3 hours of your event e.g. 6.30pm-9.30pm, and including 1.5 hours standard set-up before and get-out time after.

- Dedicated event coordinator for advance event planning, technical, logistical, food & beverage, and entertainment consultancy
- Standard ratio of professional floor staff and experienced bartenders.
- Bar, glassware etc.
- Wheelchair access.
- Accessible city-centre location.
- Standard P.A. system.
- Secure checking cloakroom.

Tailored packages and our suggested list of entertainment options are available upon request.

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### **PACKAGE B**

*Select a white wine , red and/or sparkling wine or champagne. Alternatively,  
supply your own wine\**

#### **White**

Friendly Grüner Veltliner, Laurenz V, Kamptal 2010, Austria  
Yealands Estate, Marlborough Sauvignon Blanc 2010, New Zealand`  
La Giustianiana, Gavi di Gavi, Lugara 2009, Italy

#### **RED**

Château Minuty, Syrah Grenache, AOC Côtes de Provence 2009, France  
Fontodi, Sangiovese, Chianti Classico 2007, Italy  
Mount Horrocks, Cabernet Sauvignon, Clare Valley 2009, Australia

#### **SPARKLING**

Ca' Morlin Prosecco IGT Frizzante NV  
Champagne upon request

### **PACKAGE B: CANAPÉ MENU OPTIONS**

#### **MENU 3**

Irish Crab, Mint and Sweet Pea Tartine  
Warm Asparagus and Wicklow Brie Tart  
Hot Smoked Irish Organic Salmon and Cream Cheese on Homemade Brown Scone  
Duck Foie Gras with Fig Chutney on Fresh Brioche  
Free Range Irish Chicken, Tarragon and Wild Mushroom Bouche  
Sweet Shallot, Artichoke and Parmesan Crostini  
Raspberry Crème Brulee Tart  
Strawberry Macaroons

### **MENU 4**

Irish Crab served Simply on Homemade Wheaten Bread

Girolle and Desmond Cheese Bouche

Hot Smoked Irish Organic Salmon and Cream Cheese on Homemade Brown Scone

Carpaccio of Irish Beef Fillet with Rocket and Parmesan

Duck Confit with Apricot Chutney on Fresh Brioche

Arabian Spiced Aubergine, Piquillo Pepper, Basil and Goat's Cheese Crostini

Rich Bitter Chocolate and Hazelnut Tart with 24 Carat Gold Leaf

Homemade Macaroons

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### **PACKAGE C**

*Select a white wine , red and/or sparkling wine or champagne. Alternatively,  
supply your own wine\**

#### **WHITE**

Penfolds, Thomas Hyland, 'Cool Climate' Chardonnay 2009, Southern Australia

Cape Mentelle, Sauvignon Blanc Semillon 2010, Western Australia

Joseph Drouhin, Puligny Montrachet, 1er Cru Chalumaux 2007, France

#### **RED**

Bolla, Amarone Della Valpolicella, Italy

Massolino, Nebilio, Barolo, Italy

Joseph Drouhin, Nuits St George, Pinot Noir 2008, France

#### **SPARKLING**

Ca' Morlin Prosecco IGT Frizzante NV

Champagne upon request

### PACKAGE C: CANAPÉ MENU OPTIONS

#### MENU 5

##### Cold Canapés

Vietnamese Vegetarian Spring Roll with Tamari  
Carpaccio of Irish Beef with Rocket and Aged Parmesan  
Spiced Aubergine and Manchego Crostini with Basil

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##### Mini Hot Pots and Hot Canapés

Char-Grilled Sticky Tiger Prawns with Lime and Coriander Dip  
Lebanese Spiced Irish Lamb Skewer with Preserved Lemon & Tzatziki  
Mini Cone of Fried Squid Rings  
Char-Grilled Free Range Chicken 'Yakatori'  
Mini Irish Beef Meatballs, Spiced Tomato Sauce

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##### Uber Rich Chocolate Brownie

##### Tart Santiago

#### MENU 6

##### Cold Canapés

Cashel Blue and Braised Leek Tart  
Roast Irish Beef with Horseradish and Rocket  
Hot Smoked Organic Irish Salmon and Chive Cream Cheese on a Homemade Brown  
Scone

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##### Mini Hot Pots and Hot Canapés

Clonakilty Black Pudding with Spiced Apple and Sweet Shallots  
Traditional Fish and Chips Served in a Newspaper Cone  
Braised Irish Beef in Guinness with Champ

Mini Roast Chicken Dinner  
Spinach and Goats Cheese Parcel

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Lemon Tart  
Uber Rich Chocolate Brownies

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### **PACKAGE D**

**Package D** gives you complete freedom to tailor your event exactly as you want it, choosing from our complete wine list and catering options. Costs associated with each option can be provided on request. .

#### **Venue Hire**

Exclusive hire of the corporate entertainment space for 3 hours of your event e.g. 6.30pm-9.30pm, and including 1.5 hours standard set-up before and get-out time after.

Dedicated event coordinator for advance event planning, technical, logistical, food & beverage, and entertainment consultancy.

- Allocation of red and white wine
- Standard P.A. system
- Wheelchair access
- A choice from our complete selection of Canapé Menus
- Standard ratio of professional floor staff and experienced bartenders
- Bar, glassware etc
- Secure checking cloakroom
- Accessible city-centre location

NB. Our suggested list of entertainment options are available upon request.

### WINE LIST

#### RED

Ca'Del Matt Cortese, Piedmont, Italy  
Ravenswood, Zinfandel Vintners Blend 2007, California  
Michel Lynch, Merlot Cabernet Sauvignon, Bordeaux 2009, France  
El Coto Crianza, Rioja, Tempranillo 2007, Spain  
Château Minuty, Syrah Grenache, AOC Côtes de Provence 2009, France  
Fontodi, Sangiovese, Chianti Classico 2007, Italy  
Mount Horrocks, Cabernet Sauvignon, Clare Valley 2009, Australia  
Massolino, Barbera D'Alba 2008, Italy  
Bolla, Amarone Della Valpolicella, Italy  
Massolino, Nebilio, Barolo, Italy  
Joseph Drouhin, Nuits St George, Pinot Noir 2008, France

#### WHITE

Ca'Delli Matt Cortese, Italy  
Domaine La Croix Gratiot, Picpoul de Pinet, Langedoc 2009, France  
Calamar Verdejo, Rueda, Spain  
Friendly Grüner Veltliner, Laurenz V, Kamptal 2010, Austria  
Yealands Estate, Marlborough Sauvignon Blanc 2010, New Zealand  
La Giustianiana, Gavi di Gavi, Lugara, Piedmonte 2009, Italy  
Cape Mentelle, Sauvignon Blanc Semillon 2010, Western Australia  
Penfolds, Thomas Hyland, 'Cool Climate' Chardonnay 2009, Southern Australia  
Joseph Drouhin, Puligny Montrachet, 1er Cru Chalumaux 2007, France

#### SPARKLING

Ca' Morlin Prosecco IGT Frizzante NV  
Champagne