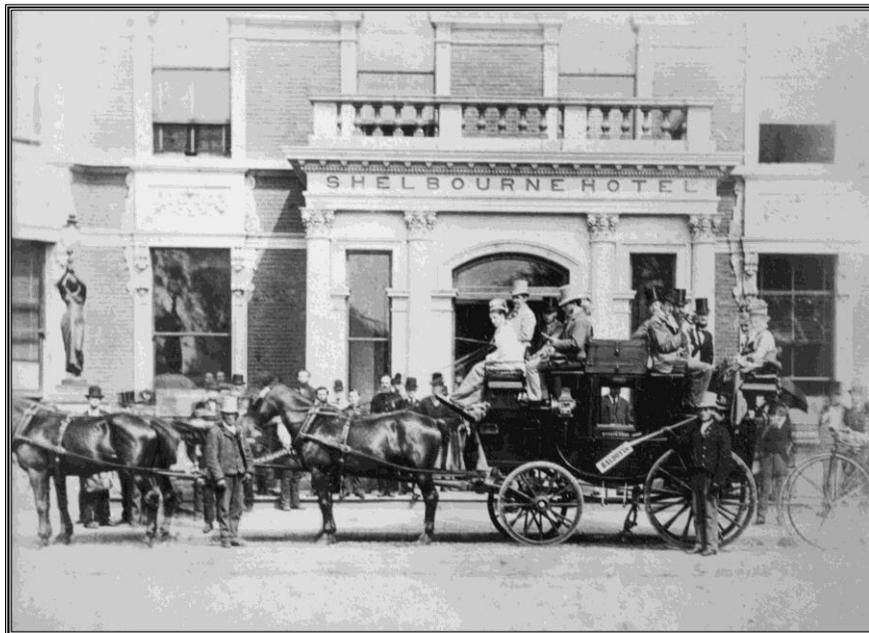




THE SHELBOURNE
DUBLIN
A RENAISSANCE HOTEL

Conference & Banqueting Menus 2018





THE SHELBOURNE
DUBLIN
A RENAISSANCE HOTEL

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All Prices are Inclusive of 9% VAT
Food & Beverage Prices are subject to 15% Service Charge



As member of Good Food Ireland Executive Chef Garry Hughes is committed to prioritising the core indigenous ingredients of Irish cuisine and promoting local and artisan food producers



THE SHELBOURNE
DUBLIN
A RENAISSANCE HOTEL

BREAKFAST BUFFET OPTIONS

CONTINENTAL BUFFET

Minimum 10 Guests

THE SHELBOURNE CONTINENTAL BREAKFAST

Assorted Fresh Juices
The Bakers Basket filled with Home Baked Scones, Danish Pastries, Croissants,
Soda Bread and Toast, served with Farm Butter, Honey and Preserves
Selection of Seasonal Fresh Fruit & Berries
Seasonal Fruit Yogurt
Freshly Brewed Brazilian Arabica Coffee & Selection of Fine Teas
€26.00 per person

'WELL BEING' CONTINENTAL BREAKFAST

Assorted Fruit Juices
Homemade Fresh Fruit Smoothies
Assorted Granola Bars
Seasonal Fruit Yogurts
Selection of Seasonal Fresh Fruit and Berries
Basket of Whole Fresh Seasonal Fruit
Sliced Shelbourne Smoked Irish Salmon with Traditional Condiments
Irish Soda Bread
Selection of Breakfast Cereals, Muesli & Granola, Low Fat Milk
Freshly Brewed Brazilian Arabica Coffee & Selection of Fine Teas
€32.00 per person

ACCOMPANIMENTS

Breakfast Sandwich: Choice of two of the following items in a Floured Bap /Sliced Toast
Fried Egg, Hicks Sausage, Bacon, Clonakilty Black & White Pudding
Warm Waterford Ham & Cheese Croissant

€10 per person

€9 per person

Choice of flavoured Scrambled Egg Dishes: St Tola Goat's Cheese, Spinach,
Shelbourne Smoked Salmon, Peppers, Onions, Mushrooms
Buttermilk Pancakes with Caramelized Banana & Maple Syrup
Clonakilty Black & White Pudding
Hicks Sausage & Cured Bacon

€13 per person

€9 per person

€6 per person

€8 per person

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HOT BREAKFAST BUFFETS

Minimum 25 Guests

EXECUTIVE HOT BREAKFAST

Assorted Fresh Juices

The Bakers Basket filled with Home Baked Scones, Danish Pastries, Croissants,
Soda Bread & Toast, served with Farm Butter, Honey & Preserves

Selection of Seasonal Fresh Fruit & Berries

Selection of Breakfast Cereals, Muesli & Granola

Basket of Whole Seasonal Fruit

Seasonal Fruit Yogurt

Hot Irish Oatmeal Porridge with Brown Sugar & Cream

Sliced Shelbourne Smoked Irish Salmon with Traditional Condiments

Scrambled Farm Fresh Eggs

Grilled Hicks Bacon, Farm Pork Sausages, Clonakilty White & Black Pudding

Potato Hash Brown, Roasted Plum Tomato, Sautéed Mushrooms,

Freshly Brewed Brazilian Arabica Coffee & Selection of Fine Teas

€38.00 per person

PLATED HOT BREAKFAST OPTIONS

Minimum 10 Guests

THE DUBLINER

Assorted Fresh Juices

The Bakers Basket filled with Home Baked Scones, Danish Pastries, Croissants,
Soda Bread, served with Farm Butter, Honey & Preserves

Scrambled Eggs with Grilled Bacon & Hicks Pork Sausage, Black & White Pudding

Potato Hash Brown, Roasted Plum Tomato, Sautéed Mushrooms,

Freshly Brewed Brazilian Arabica Coffee & Selection of Fine Teas

€34.00 per person

Add Selection of Seasonal Fruit & Berries €6 per person

'FIT FOR YOU' BREAKFAST

Assorted Fresh Juices

A Selection of Seasonal Fruit, Melons & Berries

Assorted Fresh Fruit Smoothies Strawberry, Banana or Mango

Low Fat Natural Yogurt with Muesli

Mushroom & Spinach Egg Frittata with Grilled Tomato & Asparagus

Freshly Brewed Brazilian Arabica Coffee & Selection of Fine Teas

€35.00 per person

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BRUNCH BUFFETS

Minimum 20 Guests

Assorted Fresh Juices

The Bakers Basket filled with Home Baked Scones,
Danish Pastries, Croissants

Soda Bread & Toast, served with Farm Butter, Honey & Preserves

Toasted Bagels with Cream Cheese

Selection of Seasonal Fresh Fruit & Berries

Blueberry Pancakes, Maple Syrup, Vanilla Cream

Selection of Breakfast Cereals, Muesli & Granola

Basket of Whole Fresh Seasonal Fruit

Seasonal Fruit, Yogurt & Granola Pots

Egg Benedict, with Baked Waterford Ham & Lemon Hollandaise Sauce

Caesar Salad, Carved Serrano & Cantaloupe Melon, Rocket,
Mozzarella & Tomato Salad

Mixed Grill - Cured Bacon Steak, Hicks Sausage, Grilled Flat Mushrooms, Roast Plum Tomato

Freshly Brewed Brazilian Arabica Coffee & Selection of Fine Teas

€44.00 per person

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CULINARY INSPIRED THEMED BREAKS

All prices are subject to 15% service charge

THE COOKIE JAR

Selection of Homemade Cookies
Double Chocolate Chip, Chocolate Chip, Nutty, Oatmeal Raisin

Assorted Soft Drinks, Juices & Mineral Water
Freshly Brewed Brazilian Coffee, Decaffeinated Coffee
Selection of Black, Green, White & Herbal Teas
(Minimum 10 persons)
€16.00 per person

LEMON BREAK

Miniature Lemon & Raspberry Muffins
Buttermilk Scones with Lemon Curd & Clotted Cream
Citrus Lemon Tart, Burnt Meringue Topping
Light Lemon Madeleine

Fresh Lemonade, Citron & Chamomile Tea
Freshly Brewed Brazilian Coffee, Decaffeinated Coffee
Selection of Black, Green, White & Herbal Teas
(Minimum 10 persons)
€18.00 per person

APPLE BREAK

Granny Smith Apples
Apple Galette with Light Puff Pastry, Almond Frangipane, Glazed Apple
Apple Crumble with Granny Smith Apple compôte, Light Sable Biscuit Crumble
Apple & Blackberry Frangipane Topped with Toasted Flaked Almonds
Beignets with Caramelized Apple Purée

Chilled Apple Juice, Apple Tea
Freshly Brewed Brazilian Coffee, Decaffeinated Coffee
Selection of Black, Green, White & Herbal Teas
(Minimum 10 persons)
€17.00 per person

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BERRY BREAK

Mixed Berry Macaroon, Raspberry, Strawberry & Blackberry
Mixed Berry Compôte Crumble Topped with Sable Crumble
Seasonal Fruit Berry Tarts
Berry Pistachio Financier Pastry Cream Light Pistachio Base

Freshly Brewed Brazilian Coffee, Decaffeinated Coffee
Selection of Black, Green, White & Herbal Teas
(Minimum 10 persons)
€19.00 per person

HEALTHY BREAK

Granola Bar
Greek Yoghurt, Fruit Purée & Muesli
Seasonal Fruit Skewers
Whole Seasonal Fruit
Fresh Smoothies
Energizer Juice
Freshly Squeezed Vegetable Juice, Red Grapes, Kale, Apple, Spinach, Flat Parsley & Soya

Freshly Brewed Brazilian Coffee, Decaffeinated Coffee
Selection of Black, Green, White & Herbal Teas
(Minimum 10 persons)
€18.00 per person

CHOCOLATE BREAK

COCO CONTENT %

Rich Moist Chocolate Brownie, 64%
Baked Chocolate Raspberry Moelleux, 70%
Chocolate Macaroon with Chocolate Ganache, 58%
Chocolate Mousse, Mango & Passion Fruit, 55%
Mini Chocolate Cones
Chilled Chocolate Shot, 64%

Freshly Brewed Brazilian Coffee, Decaffeinated Coffee
Selection of Black, Green, White & Herbal Teas
(Minimum 10 persons)
€22.00 per person

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COFFEE BREAKS

Freshly Brewed Brazilian Coffee, Decaffeinated Coffee
Selection of Black, Green, White & Herbal Teas
€4.50 per person

Freshly Brewed Brazilian Coffee, Decaffeinated Coffee
Selection of Black, Green, White & Herbal Teas with Biscuit Jars.
Selection of three Homemade Biscuit types:
Double Chocolate Chip, Chocolate Chip, Nutty, Oatmeal Raisin
€8.00 per person

Freshly Brewed Brazilian Coffee, Decaffeinated Coffee
Selection of Black, Green, White & Herbal Teas with Rich Valrhona Chocolate Brownie
€9.50 per person

Freshly Brewed Brazilian Coffee, Decaffeinated Coffee
Selection of Black, Green, White & Herbal Teas with Mixed Muffins:
Raspberry, Blueberry & Chocolate
€12.00 per person

Freshly Brewed Brazilian Coffee, Decaffeinated Coffee
Selection of Black, Green, White & Herbal Teas with Homemade Scones,
Served With Clotted Cream, Preserve & Butter
€12.00 per person

Freshly Brewed Brazilian Coffee, Decaffeinated Coffee
Selection of Black, Green, White & Herbal Teas with Selection of Doughnuts
€11.00 per person

Freshly Brewed Brazilian Coffee, Decaffeinated Coffee
Selection of Black, Green, White & Herbal Teas with Morning Pastries (until 12pm)
(Danish, Chocolate Twist, Raisin Whirl)
€13.00 per person

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BEVERAGES

Assorted Soft Drinks, Bottled Juices & Iced Tea
€3.95 per bottle

Individual Bottled Irish Organic Mineral Water
€3.80 Small
€7.00 Large

Choice of Fresh Fruit Smoothies
Mango, Strawberry or Banana
€7.00 per person

Carafe of Lemonade or Freshly Brewed Iced Tea
€12.00

Carafe of Fresh Squeezed Orange & Grapefruit Juices
€17.00

Carafe of Apple, Cranberry, Tomato Juice
€12.00

HEALTHY OPTIONS/BREAK ENHANCEMENTS

Granola & Nutri-Grain Fruit Bars
€4.00 each

Seasonal Fruit, Yogurt & Granola Pots
€5.50 each

Selection of Apples
Pink Lady, Cox's Green & Ruby Red
€3.50 per person

Bottled Smoothies
€6.50 per person

Bottled Fruit and Seasonal Vegetables Juices
€7.00 per person

Fresh Sliced Seasonal Fruit, Berries and Melon Tray
€8.00 per person

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CULINARY INSPIRED AFTERNOON THEMED BREAKS

“THE SHELBOURNE AFTERNOON TEA SELECTION”

Minimum of 20 Guests

Freshly Baked Buttermilk Scones, Fruit Preserves & Irish Clotted Cream

Selection of Sandwiches Served on our Freshly Baked Irish Breads

Castletownbere “Turf” Smoked Salmon on Guinness Bread

Braised Waterford Ham, Shallot, Light Mayonnaise on Sourdough Baguette

Cherry Vine Tomato, St. Tola Goats Cheese, Pumpkin & Turmeric Bread

Egg, Chicory on Low GI Brown Bread

Selection of Themed Miniature Desserts

Freshly Brewed Brazilian Arabica Coffee, Decaffeinated Coffee

Selection of Black, Green, White & Herbal Teas

***This is a sample Afternoon Tea menu
The Afternoon Tea selection is seasonal***

€49.00 per person

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CREATE YOUR OWN WORKING LUNCH MENU

(Minimum numbers of 10 guests apply)

Please use price structure below

All prices are subject to 15% service charge

Chefs Soup of the Day

Please choose your salads from the below selection

Cherry Vine Tomato, White Cannelloni Beans & Vinaigrette Dressing
Greek Style Salad, Feta Cheese, Black Olives, Cucumber & Onion
Herb Roasted Plum Tomatoes, Marinated Boccioni, Salad & Pesto Dressing
Chargrilled Mediterranean Vegetables, Light Herb & Fennel Dressing
Bean Salad of Kidney, Chickpea & Butterbeans Tossed in Spring Onions & French Dressing
Chickpea, Spinach, Sweet Onions, Cumin & Saffron Dressing
Super Salad: Broccoli, Asparagus, Quinoa, Blueberries, Sugar Snaps & French Dressing
Mixed Green Salad of Baby Gem, Lambs Lettuce, Red Chicory, Lollo Rosso, Torn Basil & Citrus Dressing
Grilled New Season Asparagus, Quartered Eggs, Torn Parma Ham
Roasted Beetroot, Candied Pecans Tossed in a Roasted Hazelnut Dressing
Moroccan Spiced Sweet Potato, Cannelloni Beans, Roasted Red Peppers Tossed, Chilli & Parsley Dressing
Asian Infused Noodles, Toasted Peanuts & Crispy Asian Vegetables
Crunchy Cashew Nuts & Quinoa Infused Salad, Ginger & Peanut Dressing
Kale, Poached Pear, Celery, Walnuts & French Dressing

Please choose your sandwiches from the below selection

Turf Smoked Salmon on Granary Bread
Buffalo Mozzarella & Tomato on Turmeric Bread
Honey Glazed Waterford Ham, Salad, Wholegrain Mustard on White Bread
Yellow Fin Tuna, Mayonnaise on Wholegrain Bread
Roast Aged Charleville Sirloin, Rocket, Horseradish Cream on Wholegrain Bread
Turf Smoked Salmon Bagels with Cream Cheese & Sweet Onions
Free Range Egg & Cress on Wholegrain Bread
Knockanore Smoked Cheese, Salad, Tomato Relish on White Bread
Barbeque Style Salmon on Shelbourne Brown Bread

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Chicken Tikka Style Wrap
Open Chicken, Avocado & Spring Onion on Ciabatta
Roast Mediterranean Vegetables, Goat's Cheese & Pesto
Basil, Sundried Tomato, Rocket Caesar Dressing on Ciabatta

Miniature Desserts

Freshly Brewed Brazilian Arabica Coffee, Decaffeinated Coffee
Selection of Black, Green, White & Herbal Teas

Lunch Enhancements

Cheese Selection, with Crackers, Biscuits, Home Made Chutneys
(Supplement €8.00 per person)

***Please use price structure below
All prices are subject to 15% service charge***

Option 1

*Chef's Soup of the Day
Selection 3 Salads
Selection of 4 Sandwiches
Miniature Desserts
Tea & Coffee
€35.00 per person*

Option 2

*Chef's Soup of the Day
Selection 4 Salads
Selection of 5 Sandwiches
Miniature Desserts
Tea & Coffee
€40.00 per person*

Option 3

*Chef's Soup of the Day
Selection 5 Salads
Selection of 6 Sandwiches
Miniature Desserts
Tea & Coffee
€45.00 per person*

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LUNCH BUFFET

***Please use price structure below
(Minimum numbers of 20 guests apply)
All prices are subject to 15% service charge***

SALADS

Greek Style Salad, Feta Cheese, Black Olives, Cucumber & Onion
Mixed Green Salad of Baby Gem, Lambs Lettuce, Lollo Rosso, Torn Basil & Citrus Dressing
Roasted Beetroot, Candied Pecans Tossed in a Roasted Hazelnut Dressing
Asian Infused Noodles, Toasted Peanuts & Crispy Asian Vegetables
Finely Sliced Wexford Carrots, Toasted Sesame Seeds & Light Sesame Oil

Chef's Soup of The Day

ENTREES

Copper Roasted Manor Farm Chicken Breast, Shallot & Mushroom Cream Sauce
Seared Fillet of Goatsbridge Trout, Lemon, Tomato & Chervil Butter Sauce
Braised Daube Charleville Beef, Bacon, Mushroom & Red Wine Jus
Roast Loin of Pork & Sage Jus, accompaniment of Cox Apple Sauce
Seared Fillet of Castletownbere Salmon & Sauce Vierge
Roast Sirloin of Charleville Beef & Red Wine Jus *
(Supplement €10.00 per person)

Thyme Roasted Potatoes
Buttered Seasonal Vegetables

DESSERTS

Selection of Miniature Pastries

***Please use price structure below
All prices are subject to 15% service charge***

Option 1

Selection of 2 Salads

Chef's Soup

Selection of 2 Main Courses

Potatoes & Vegetables

Miniature Desserts

Tea & Coffee

€46.00 per person

Option 2

Selection of 3 Salads

Chef's Soup

Selection of 3 Main Courses

Potatoes & Vegetables

Miniature Desserts

Tea & Coffee

€51.00 per person

Option 3

Selection of 4 Salads

Chef's Soup

Selection of 4 Main Courses

Potatoes & Vegetables

Miniature Desserts

Tea & Coffee

€55.00 per person

Option 4

Selection of 5 Salads

Chef's Soup

Selection of 5 Main Courses

Potatoes & Vegetables

Miniature Desserts

Tea & Coffee

€60.00 per person

****(Please note a supplement charge of €10.00 will apply for the Roast Sirloin of Charleville Beef)***

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PLATED LUNCH MENU

***Lunch menus are based on a 3-course menu including appetiser, main & dessert course
The price will be determined by your choice of main course
Should you want to offer your guests a choice menu or add additional courses supplement charges
will apply as detailed below***

APPETISERS

(Please note a supplement charge of €6.50 will apply per choice on appetiser course)

Three Tomato Salad, St. Tola Goat's Cheese, Micro Leaves, Red Pepper Essence, Pickled Cucumber

Gravlax of Atlantic Salmon, Castletownbere Crab, Cucumber & Lemon Gel

Salad of Home Smoked Chicken, Baby Gem, Rocket, Overnight Tomatoes
Pickled Red Onion & Honey Mustard Dressing

Slow Braised Waterford Ham Terrine, Celeriac Remoulade, Lakeshore Mustard

Salad of Red Chicory, Asparagus Spears, Quinoa, Shaved Fennel, Orange, Vanilla Syrup

Cashel Blue Cheese, Beetroot, Candied Pecans & Hazelnut Dressing

Shelbourne Turf Smoked Salmon with Citrus Aoili, Mustard Emulsion, Garden Leaves

SOUP

(€9 supplement applies if adding a soup course)

Cream of Rooster Potato & Garden Leek Soup, Chive Cream
Cream of White Onion & Port

Roast Red Pepper & Plum Tomato Soup, Garlic Pesto Croutons

Cream of Butternut Squash Soup, Five Spice Cream

Forest Mushroom Soup, Tarragon Cream

Cream of Celeriac Soup, Scented with Truffle

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SORBET

(€6 supplement applies if adding a sorbet course)

Laurent Perrier Champagne
Exotic Passion Fruit
White Peach
Lemon
Elderflower & Raspberry

MAIN COURSES

(Please note a supplement charge of €10.00 will apply per choice on main course)

Roast Fillet of 32 Day Aged Charleville Beef*

Bourguignon Jus (Alsace bacon & Mushroom)

€72.00

Roasted Rack of Wicklow Lamb

Maderia Jus

€73.00

Aged Sirloin Charleville Beef*

Peppercorn Cream Sauce

€69.00

Seared Fillet of Castletownbere Salmon

Peas a la Francaise

€55.00

Copper Roasted Farmhouse Chicken

Shallot, Parsley & Mushroom Cream Sauce

€48.00

Pan Seared Fillet of Goatsbridge Trout

Tomato & Chervil Butter Sauce

€50.00

Seared Fillet of Hake

Smoked Chowder Veloute

€52.00

All Served with Asparagus & Gratin Potatoes (Seasonal Vegetables)

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Additional Seasonal Vegetables

**Roasted Baby Potatoes with Seasonal Vegetables
€15.00 per serving (serves 10 people)**

Vegetarian Options

**Gnocchi, Wild Mushrooms, Cashel Blue Cheese Cream
€39.00**

**Mille Feuille of Creamed Lusk Leeks, Asparagus Tips, Chervil & Tomato Butter Sauce
€39.00**

**Risotto of Snow Pea Scented with Truffle & Parmesan Shavings
€39.00**

**Roast Pumpkin & Chickpea Curry (vegan)
€39.00**

DESSERTS

(Please note a supplement charge of €6.50 will apply per choice on dessert course)

Classic Vanilla Crème Brûlée, Sable Biscuit

Pavlova

Lime Mascarpone & Mixed Berries

Rhubarb & Strawberry Crumble

Sweet Tartlet, Vanilla Ice-cream

Passion Fruit & Meringue Tart

Chocolate Plate

Opera Cake, Brownie & White Chocolate Mousse, Macaroon

Pistachio & Raspberry Bakewell Tart

Pistachio Ice-cream

Selection of Irish Cheese

(€7.00 supplement)

Freshly Brewed Tea & Coffee served with Petit Fours

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HORS-D'OEUVRES & EVENING FOOD

All Prices are Per Piece

All prices are subject to 15% service charge

Cold Selection

Shrimp Cocktail Shots with Marie Rose		€5.00
Oak Smoked Salmon, Brown Soda Bread, Mustard Emulsion		€5.00
Carpaccio of Beef, Black Olive, Crostini, Pesto		€6.00
Chilled Oysters, Shallots & Red Wine Dressing		€5.00
Sushi, Pickled Ginger & Wasabi		€5.00
Parmesan Cheese Straws	(V)	€4.00
Mini Quiche, Onion & Bacon, Hollandaise		€5.00
St. Tola Goats Cheese & Beetroot	(V)	€5.00
Selection of Three Cold Canapés		€15.00

Hot Selection

Mini Pea Truffle Risotto	(V)	€5.00
Warm Fig & Blue Cheese	(V)	€7.00
Braised Daube Charleville Beef, Truffle Purée		€6.00
Overnight Cherry Tomato & Goat's Cheese Tartlet	(V)	€5.00
Tempura Style Dublin Prawn, Mango Salsa		€7.50
Kilmore Quay Chowder		€5.50
Mini Fish and Chips, Tartar Sauce		€8.00
Selection of Three Hot Canapés		€17.00

Evening Food

Fish & Chip Cones with Tartar Sauce	€8.00
Miniature Beef Burgers	€7.00
The Shelbourne Homemade Pizza	€4.00
Steak & Chips with Béarnaise Sauce	€8.00
Bacon Butties served on Crusty Ciabatta Bread	€6.00

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Sweet Selection

Raspberry & Pistachio Financier	€5.00
Chocolate & Cherry Mousse Cup	€5.00
Mini Chocolate Moelleux	€5.00
Mini Fruit Tart	€5.00
Profiteroles	€5.00
Rhubarb & Custard Shot Glass	€5.00
Mini Pavlova	€5.00

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RECEPTION 'ACTION' STATION

All prices are subject to 15% service charge

Oyster Bar

Based on 8 pieces

Combination of: Fresh Shucked Oysters, Crab Claws, Jumbo Shrimp, Marinated Mussels
Accompanied by: Cocktail Sauce, Remoulade, Mustard Aioli & Fresh Lemon Wedges
€57 per person

SHELBOURNE SMOKED SALMON

House Smoked & Carved to Order

Served with Capers, Shaved Onion, Guinness Bread & Crème Fraîche
€22.00 per person

Sushi Bar

Assorted (Vegetable & Seafood) Nigiri & Maki Roll
Light Soy, Pickled Ginger & Wasabi
€26.00 per person

Selection of Regional Irish Cheese

Freshly Baked Brown Bread, Crackers & Biscuits, Organic Oat Cakes
Homemade Chutney Selection
€18.00 per person

SALAD STATION

A variety of lettuce & greens with assorted dressings, condiments & croutons
€17.00 per person

Add a Chef to showcase at any of these Action Stations, for €75.00 per Chef, for three hours

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DINNER BUFFET

*Please use price structure below
(Minimum numbers of 20 guests apply)
All prices are subject to 15% service charge*

SALADS

Greek Style Salad, Feta Cheese, Black Olives, Cucumber & Onion

Mixed Green Salad of Baby Gem, Lambs Lettuce, Lollo Rosso, Torn Basil & Citrus Dressing

Roasted Beetroot, Candied Pecans Tossed in a Roasted Hazelnut Dressing

Chargrilled Mediterranean Vegetables, Light Herb & Fennel Dressing

SOUP

Please choose one of the following soups

Cream of Rooster Potato & Garden Leek Soup

Roast Red Pepper & Plum Tomato Soup, Garlic Pesto Croutons

Forest Mushroom Soup, Tarragon Cream

Cream of Celeriac Soup, Scented with Truffle

Cream of Carrot & Coriander Soup

Asian Style Broth

Smoked Kilmore Quay Chowder
(Supplement €6.00 per person)

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ENTRÉES

Copper Roasted Chicken, Shallot & Mushroom Cream Sauce

Roasted Loin of Pork, Cox Apple Purée & Sage Jus

Seared Fillet of Castletownbere Salmon, Smoked Chowder Veloute

Roast Sirloin of Aged Charleville Beef, Bourguignon Jus (Alsace bacon & Mushroom)

Seared Fillets of Hake & Sauce Vierge

Roast Leg of Curragh Lamb, Thyme & Garlic Jus

Traditional Irish Stew

Gnocchi, Wild Mushrooms & Cashel Blue Cheese Cream

Seasonal Garden Vegetables

Roasted Baby Boiled Potatoes

or

Traditional Irish Champ Potato

DESSERTS

Rhubarb & Strawberry Crumble Shots

Rich Chocolate Brownie & Vanilla Cream

Lemon Meringue Tartlets

Passion Fruit & Mango Bavaois

Pistachio Financier & Seasonal Berries

All Prices are Inclusive of 9% VAT

Food & Beverage Prices are subject to 15% Service Charge



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***Please use price structure below
All prices are subject to 15% service charge***

Option 1
*Selection of Salads
Please choose 1 Soup
Selection of 3 Main Courses
Potatoes & Vegetables
Miniature Desserts
Tea & Coffee
€80.00 per person*

Option 2
*Selection of Salads
Please choose 1 Soup
Selection of 4 Main Courses
Potatoes & Vegetables
Miniature Desserts
Tea & Coffee
€82.00 per person*

Option 3
*Selection of Salads
Please choose 1 Soup
Selection of 5 Main Courses
Potatoes & Vegetables
Miniature Desserts
Tea & Coffee
€85.00 per person*

BUFFET ENHANCEMENTS

Turf Smoked Salmon, Traditional Accompaniments
€21.00 per person

Selection of Regional Irish Cheese
Freshly Baked Brown Bread, Crackers & Biscuits, Organic Oat Cakes
Homemade Chutney Selection
€19.00 per person

Shucked Oyster Station
€5.00 per oyster

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PLATED DINNER

*Dinner menus are based on a 3-course menu including appetiser, main & dessert course
The price will be determined by your choice of main course
Should you want to offer your guests a choice menu or add additional courses
supplement charges will apply as detailed below*

APPETISERS

(Please note a supplement charge of €6.50 will apply per choice on appetiser course)

Oak Smoked Salmon, Castletownbere Crab

Lemon Aioli

Terrine of Foie Gras

Warm Baby Brioche, Red Onion Marmalade

(€8.00 supplement)

Slow Braised Waterford Ham Terrine

Celeriac Remoulade, Lakeshore Mustard

Cashel Blue Cheese Salad

Roasted Beetroot, Candied Pecans, Poached Pears, Hazelnut Dressing

Three Tomato Salad

St. Tola Goat's Cheese, Red Pepper Essence, Pickled Cucumber

Confit Duck Leg Terrine

Sourdough Bread, Bacon Jam

Salad of Red Chicory, Asparagus Spears, Quinoa

Shaved Fennel, Orange, Vanilla Syrup

(Vegan)

Whiskey Barrel Cured Salmon

Shaved Fennel, Pickled Beetroot & Cucumber

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SOUPS

(€9 supplement applies if adding a soup course)

Cream of Rooster Potato & Garden Leek
Vine Tomato with Goat's Cheese Crouton
Cream of Celeriac & Truffle
Roasted Red Pepper, Vine Tomato & Pesto Oil
Smoked Kilmore Quay Seafood Chowder
Roasted Butternut Squash & Five Spice Cream
Forest Mushroom & Tarragon Cream
White Onion & Port

SORBET

(€6 supplement applies if adding a sorbet course)

Coconut
Laurent Perrier Champagne
Exotic Passion Fruit
White Peach
Lemon
Elderflower & Raspberry

MAIN COURSES

(Please note a supplement charge of €10.00 will apply per choice on main course)

Roasted Fillet of Aged Charleville Beef
Bourguignon Jus (Alsace bacon & Mushroom)
€89.00

Roasted Sirloin of Aged Charleville Beef
Pepper Cream Sauce
€80.00

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Roast Rack of Wicklow Lamb*

Gratin Potato, Maderia Jus

€86.00

(*enjoyed best when in season)

Seared Fillet of Castletownbere Salmon

Peas a la Francaise

€74.00

Roasted Fillet of Kilmore Quay Cod

Saffron, Garlic Crushed Potato, Overnight Cherry Tomato & Shallot Dressing

€78.00

Seared Breast of Farmhouse Chicken

Shallot & Mushroom Cream Sauce

€70.00

Seared Fillet of Hake

Gratin Potato, Smoked Chowder Cream

€80.00

Additional Seasonal Vegetables

Roast Baby Potatoes with Seasonal Vegetables

€18.00 per serving (serves 10 people)

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Vegetarian Options

Gnocchi, Wild Mushrooms, Cashel Blue Cheese Cream

€63.00

Mille Feuille of Creamed Lusk Leeks, Asparagus Tips, Chervil & Tomato Butter Sauce

€63.00

Risotto of Snow Pea Scented with Truffle & Parmesan Shavings

€63.00

Roast Pumpkin & Chickpea Curry (vegan)

€63.00

DESSERTS

(Please note a supplement charge of €7.00 will apply per choice on dessert course)

Classic Vanilla Crème Brûlée

Sable Biscuit, Raspberries

Chocolate Plate

Opera Cake, Brownie & White Chocolate Mousse, Macaroon

Rhubarb & Strawberry Crumble

Sweet Tartlet, Vanilla Ice-cream

Pistachio & Raspberry Bakewell Tart

Pistachio Ice-cream

Lemon Meringue Tart

Pavlova

Lime Mascarpone & Mixed Berries

Selection of Irish Cheese

(€7.00 supplement)

Freshly Brewed Tea & Coffee served with Petit Fours

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OUR V.I.K. MENU

(Very Important Kids)
Our Current & Future Guests

To start with...

Soup of the Day

Locally Sourced Market Vegetables
Contains at least 3 of your '5 a day'

Choose one favourite...

Ham & Cheese Toastie

Crusty Bread with Limerick Ham & Mild Irish Cheddar Cheese

The Shelbourne V.I.K Cheese Burger

Using only the leanest Irish Beef, Flame Grilled
Topped with Cheddar Cheese in a Toasted Bun, with Fries

Penne Pasta

As you like it – Plain with Butter, or with our Homemade Tomato Sauce

Traditional Cod & Chips

Market Fresh Cod with Hand Cut Chips & Mushy Peas
With or without the green stuff – you decide!

Farmhouse Chicken Strips

Local Farm Chicken Strips with Creamy Mashed Potatoes & Gravy

We would be delighted to serve your meal with your preferred side order, choose from:

French Fries
Mixed Organic Green Salad
Mashed Potatoes
Steamed Rice
Glazed Carrots
Buttered Green Beans

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Have you finished your dinner.....?

Selection of Homemade Ice Cream

Served with Home Made Cookies

Rich Chocolate Brownie

Vanilla Ice-Cream

Chocolate, Vanilla or Strawberry Milk Shake

€ 3.95

Menu Price: €18.95

The above price is subject to 15% Service Charge

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Banqueting Wine List

Champagne and Sparkling

Laurent Perrier, NV France		€100.00
Deutz Brut Classic, Ay NV		€105.00
Moët et Chandon Brut Imperial, Epernay NV		€120.00
Laurent Perrier Rose NV		€160.00
Prosecco Ponte Villioni - Italy		€50.00
Valdo Prosecco Rosé - Italy		€57.00

White Wines

Selected and produced in Valencia, Spain, exclusively for the Shelbourne

Vina Decana Sauvignon Blanc/Macabeo – Spain	2015	€33.00
Les Cazalets, Sauvignon Blanc – France	2015	€35.00
Les Cazalets, Chardonnay – France	2015	€35.00
Sauvignon Blanc, Dona Paula - Argentina	2016	€38.00
Ardeche Chardonnay Louis Latour - France	2015	€45.00
Pinot Grigio, Terre Forte, della Venezie- Italy	2016	€44.00
Shottesbrooke Chardonnay McLaren Vale- Australia	2015	€44.00
Chablis, Domaine Le Verger, Alain Geoffroy -France	2015	€53.00
Sancerre Domaine Phillippe Raimbault, Loire - France	2016	€58.00

Red Wines

Selected and produced in Valencia, Spain, exclusively for the Shelbourne

Vina Decana Tempranillo/Cabernet – Spain	2015	€33.00
Les Cazalets, Merlot – France	2016	€35.00
Les Cazalets, Cabernet – France	2016	€35.00
Grand Hacienda Cabernet Carmenere, Santa Rita – Chile	2015	€35.00
Côtes du Rhône, Saint Esprit Delas Frères - France	2015	€39.00
Chianti DOCG, Geografico, Colli Senesi - Italy	2015	€39.00
Pinot Noir Valmoissine Louis Latour - France	2015	€45.00
Rioja Crianza, Lopez de Haro , Spain	2014	€42.00
Shottesbrooke Shiraz McLaren Vale , Australia	2014	€44.00
Andean Reserve Malbec Mendoza, Aregentina	2015	46.00
Chateau Lyonnat, Lussace St. Emilion–France	2012	€58.00

Wine of the Month

Hunters Estate Sauvignon Blanc, Marlborough New Zealand	2016	€42.00
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Vintages are subject to change

Our Hotel Sommelier Nisea Doddy, is available for advice on wine choices and food pairing.

The full Hotel wine selection is available on request.

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