



hampton hotel events

Buffet options

Hot dishes

All served with freshly baked bread rolls, rice, & parisienne roast potatoes (cous cous is available)

- **creamy red/green/yellow thai chicken curry** with lime, coriander, chili, and coconut cremé
- **chicken cacciatore**, with bacon, bell peppers, onions, tomatoes, olives, and herbs
- **bourbon sirloin beef**, slow cooked with wild mushrooms, shallots, and a hint of horseradish
- **steamed irish salmon**, with java pepper and lemon oil on a bed of oriental greens
- **chicken curry**, with chinese spices and onions
- **lamb tikka** masala, with onions, bell peppers, coconut milk, coriander and a rich passata
- **chili con carne** with onions, red pepper, garlic, chopped tomatoes and kidney beans
- **warm stilton and red onion marmalade tart**, with rocket and a balsamic dressing
- **vegetarian lasagna**, with courgettes, peppers, aubergine, onion and cherry tomatoes
- **szechaun pork-belly**, with serrano chili peppers, leeks, black beans in a sweet bean & soy sauce

Accompaniments

baked potato with chopped chives and grated cheddar cheese

greek salad with feta, red onion, tomatoes, cucumbers, and olives

classic caesar salad with crispy bacon and parmesan shavings

pasta salad with cherry tomatoes, courgettes, red pepper, olives and mini mozzarella balls

thai chili noodles with coriander, chilli, and lemongrass

Assiette of desserts (pick 3) = 1 accompaniment

sicilian lemon tart

mango & passion fruit cheesecake

lemon & raspberry trifle

chocolate chip

mixed berry cheesecake

chocolate praline mousse

tiramisu

bailey's & malteser

vanilla & rhubarb

2 mains option, choice of 4 accompaniments, tea & coffee

€ 29.95 per guest

3 mains options, choice of 5 accompaniments, tea & coffee

€ 34.95 per guest

Minimum chargeable buffet numbers is 60 guests



Canapés

- **medium-rare fillet of beef** on toasted brioche with horseradish cream
- **avocado & smoked salmon blinis**, with crème fraiche and chives
- **atlantic shredded crab** on a chinese styled spoon
- **confit of duck cakes**
- **clonakilty black pudding tartlet**, with cashel blue cheese
- **warm organic salmon teriyaki**, drizzled with oyster sauce
- **garlic prawn & avocado crostini**
- **tempura tiger prawns**, with a mango and lime dip
- **chorizo skewers**, with olives, feta cheese, and piquanté pepper
- **bruschetta**, with tomato salsa and fresh basil, sprinkled with parmesan shaving
- **mozzarella skewers** with sundried tomatoes, black olives, and fresh basil
- **goat's cheese tartlet**, with red onion marmalade
- **cheese skewers**, with grapes and a selection of irish artisan cheese's

canapé pricing

selection of 5 canapés per guest	€ 15.95 per guest
selection of 7 canapés per guest	€ 18.95 per guest
selection of 10 canapés per guest	€ 22.95 per guest

minimum canapé order is 30 people for our bistro & 60 in our donnybrook room



Gourmet Finger Food Menu

Sandwiches & Mini Wraps Platter Serves 10 **€ 10.50pp**

Pick 5

chicken tikka & cos lettuce
roast beef, rocket & horseradish
chicken, mayo, lettuce
prawns, baby gem and marie rose
tuna, sweetcorn and spicy mayo

smoked cheese, gherkin, crispy pancetta
free range egg & clonakilty bacon
grated vintage cheese & red onion
goats cheese and red onion marmalade
mixed farmhouse salad

Gluten-free bread is available on request.

Finger Food **€ 13.95 pp**

Pick 5

beef sliders
mini Jambons
craft beer batter lemon sole goujons
peri peri chicken sliders
pulled pork sliders

mini sausage rolls
mini quiches (v)
deep fried mozzarella (v)
falafel (v)
potato skins with vintage cheddar (v)

Please Note :

There is a minimum order of 10 people for the bar, 60 people for the event room, and minimum chargeable numbers are to be given 7 days before your event.



Event Options

Donnybrook Suite Hire	€ 299.00
DJ 4-hour set, subject to C.E.B Entertainment rate	€ 350.00
Late Bar Exemption	€ 500.00
Glass of House Wine on arrival	€ 6.00 pp
Glass of Frizzante Prosecco on arrival	€ 7.00 pp
Glass of Spumante Prosecco on arrival	€ 8.00 pp
Glass of Moet on arrival	€ 14.00 pp
Chauffeur-driven Mercedes E class	€ 50.00 ph

Room Hire Includes:

white chair covers, crisp white linen, centre-pieces, candles, uplighters, cake table, signage, throne chairs, Full HD projection, wireless microphones, dancefloor and background music.

Event set-up starts from at 3pm for evening events.

When organised in advance, items can be delivered to the hotel before your event and can be stored until set-up. Items must be collected within 48 hours after your event, unless prearranged.

Licensed Premises Hours:	Normal	With Bar Exemption
Monday - Thursday	11:30pm	01:00am
Friday - Saturday	12:30am	02:00am
Sunday	11:00pm	01:00am

There is a 30 minute 'drinking-up-time' permitted after the times above.

Service of alcohol and playing of music is not legally permitted during drinking up time.

A Deposit of €500 will secure the room and your booking date refundable only up to 31 days before event. It will be also used towards your final bill amount on anything ordered.

A non-refundable deposit of €500 is required for a late bar exemption.

We require at least 6-weeks' notice to apply for a late bar exemption through the licensing court.

Guest minimum numbers for food need to be confirmed 1 week before the event date.

We are unable to allow glitter or plastic confetti in our private event room or bar bistro.