



## hampton hotel events

### buffet options

#### hot dishes

*All served with freshly baked bread rolls, rice or parisienne roasts*

- **creamy red thai chicken curry** with lime, coriander, chili and green coconut,
- **whiskey beef**, slowly cooked with wild mushrooms, shallots and a hint of horseradish
- **char-grilled irish salmon** with java pepper and lemon oil on a bed of oriental greens
- **coq au vin**, with sautéed chicken, claret, baby onion, button mushrooms and herbs provencal
- **navarin of lamb**, with shallots, baby turnips, scented with thyme and red wine
- **vegetarian lasagna**, with Mediterranean vegetables and basil infused tomato sauce
- **warm stilton and red onion marmalade tart** on rocket balsamic dressing
- **ratatouille tart** with parmesan shavings

#### accompaniments

new potato salad with herb dressing

greek salad with feta and red onion

classic caesar salad with crispy bacon and parmesan shavings

thai noodle salad with roast cashews and sweet soy dressing

mixed leaf salad, balsamic dressing and parmesan shavings

plum tomatoes in garlic and olive salad

#### desserts

zesty lemon tart

profiteroles with rich chocolate sauce

banoffee pie with whipped cream

deep apple pie with whipped cream

belgian chocolate tart

1 mains option, choice of 3 accompaniments	€19.95 per guest
2 mains options, choice of 3 accompaniments	€23.95 per guest
2 mains options, choice of 5 accompaniments	€27.95per guest



## hampton hotel events

### canapés menu

#### canapés

- **medium rare fillet of beef** on toasted brioche with horseradish cream
- **smoked salmon** and crème fraiche blinis
- **asian duck spring rolls** with a warm plum sauce
- **mini burgers** in a sesame bun with a sweet pickle
- **confit duck cakes**
- **warm organic salmon teriyaki** drizzled with oyster sauce
- **tempura tiger prawns** with a mango and lime dip
- **bruschetta of tomato and pesto**, sprinkled with parmesan
- **mozzarella skewers** with sundried tomatoes, black olives and fresh basil
- **stilton and red onion marmalade tartlet**

#### pre-dinner canapés

selection of 5 canapés per guest	€11.00 per guest
selection of 8 canapés per guest	€14.00 per guest
selection of 10 canapés per guest	€17.00 per guest

*please note: minimum order is 25 people.*



**Finger Food Options**

**Option 1** € 6.50 pp (minimum order is 10 guests)

Choose any 6

Tempura of Prawn	Mozzarella sticks(v)
Cocktail Sausages	Homemade chicken goujons
Chicken Wings	Selection of Fish Bites (squid, cod, calamari)
Onion Rings (v)	Samosas (v)

*Served with a selection of dips.*

**Option 2** € 8.50 pp (minimum order is 20 guests)

Mini Cheese Burgers  
Mini Pizzas (v)  
Mini Fish & Chips  
Potato Shrimp

**Option 3** € 5.50 pp (minimum order is 20 guests)

Mini Lemon Tartlets with a lemon zest	Mini Chocolate Fudge Brownies
Mini lemon meringue tartlets	Mini Macaroons
Mini fresh fruit baskets	Mini champagne cheesecakes



## Party Options

Donnybrook Room Hire	150 pax capacity)	€ 450
DJ (Client can bring own DJ if preferred)		€ 200
Late Bar Exemption (If required)		€ 450
Glass of House Wine on arrival		€ 5 pp
Glass of Prosecco on arrival		€ 6 pp
Champaign Cocktail on arrival		€ 11pp
Chauffeur-driven Mercedes E class		€ 45ph
Chauffeur-driven Mercedes S class		€ 90ph

For more formal evenings, chair covers can be organised at €2 per chair.

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

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

A booking deposit of €450 will secure the room. Refundable only up to 30 days before event.

A non-refundable booking deposit of €450 is required for a party with a late bar exemption.

We require at least 4-weeks' notice to apply for late bar exemptions through the licensing court.

Please note that events cannot be held late on Holy Thursday, or at all on Good Friday