



## hampton hotel events

### buffet options

#### hot dishes

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

- **creamy red thai chicken curry** with lime, coriander, chili and green coconut,
- **chicken cacciatore**, with bell peppers, onions, tomatoes, olives and herbs
- **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
- **pork stirfry**, with chinese spices, garlic, peppers, onions, black pepper, oriental sauce
- **irish lamb stew**, with carrots, onions, thyme, bay leaf and craft stout,
- **veal bourguignonne**, with carrots, pearl onions, mushrooms and red wine
- **warm stilton and red onion marmalade tart**, on rocket balsamic dressing
- **vegetarian lasagna**, with roasted red peppers, courgettes, aubergines, and a béchamel sauce
- **portobello mushroom**, with chick pea salsa and potato fondant

#### accompaniments

new potato salad with chorizo and spring onion

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

classic caesar salad with crispy bacon and parmesan shavings

thai noodle salad, with roast cashews and sweet soy dressing

double tomato and buffalo mozzarella caprese, with basil pesto salad

chickpea salad with yoghurt, almonds, and coriander

#### Assiette of desserts (1 accompaniment pick 3)

sicilian lemon tart	mango & passion fruit cheesecake	strawberry bavarois
chocolate praline	raspberry cheesecake	chocolate armaretti
apple & nutmeg	bailey's & malteser	strawberry mousse

1 mains option, choice of 3 accompaniments, tea & coffee €21.95 per guest

2 mains options, choice of 5 accompaniments, tea & coffee €26.95 per guest



## hampton hotel events

### canapés menu

#### canapés

- **medium rare fillet of beef** on toasted brioche with horseradish cream
- **avocado & smoked salmon, crème fraîche blinis**
- **mini burgers** in a sesame bun with a sweet pickle
- **confit duck cakes**
- **clonakilty black pudding tartlet**, with cashel blue cheese
- **warm organic salmon teriyaki**, drizzled with oyster sauce
- **tempura tiger prawns**, with a mango and lime dip
- **chorizo Skewers**, with chorizo, olives, feta cheese and piquant pepper
- **bruschetta**, with tomato and pesto, sprinkled with parmesan
- **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 cheeses

#### pre-dinner canapés

selection of 5 canapés per guest

€12.00 per guest

selection of 8 canapés per guest

€15.00 per guest

selection of 10 canapés per guest

€18.00 per guest

***please note: minimum order is 20 people.***



**finger food**

**Finger Food Options**

**Option 1**

**Bar € 6.00 pp**

**Function Room € 7.00pp**

mozzarella sticks(v)  
asian spring rolls (v)

cocktail sausages  
onion rings (v)

popcorn chicken

*Served with a selection of dips.*

**Option 2**

**Bar € 8.00 pp**

**Function Room € 9.00pp**

**Pick 5**

mini cheese burgers  
mini ham & cheese pizzas  
mini fish & chips  
mini chicken satay skewers

mini 5 cheeses pizza (v)  
mini quiches (v)  
mozzarella & jalapeño (v)  
hampton chicken fillet goujons

**If you fancy something sweet or something for after ?**

**We have petit fours and cheese platters available to order**

**Please note:** there's a minimum order of 10 people for the bar & 60 for event room



## Event Options

Donnybrook Room booking deposit	250 party capacity	€ 500
DJ 4 hour set, subject to C.E.B Entertainment rate		€ 250
Late Bar Exemption		€ 500
Glass of House Wine on arrival		€ 6 pp
Glass of Fizzante Prosecco on arrival		€ 7 pp
Glass of Spumante Prosecco on arrival		€ 8 pp
Glass of Moet on arrival		€ 14pp
Chauffeur-driven Mercedes E class		€ 45 ph
Chauffeur-driven Mercedes S class		€ 90ph

White chair covers, centre-pieces, candles and uplighters are all included in all our room set-up.

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. Item's must be collected with-in 24 hours after your event, unless prearranged with the event manager to extend this timeframe.

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 booking deposit of €500 will secure the room. Refundable only up to 30 days before event.

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

We require at least 5-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.