



## hampton hotel events

### Buffet / Canapé / Finger Food options

#### Hot dishes

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

- **creamy red thai chicken curry** with lime, coriander, chilli, and coconut
- **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
- **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 irish craft stout
- **veal bourguignon**, with carrots, pearl onions, mushrooms, and red wine sauce
- **warm stilton and red onion marmalade tart**, with rocket and a balsamic dressing
- **chickpea & lentil dahl**, with tomatoes, onions, coriander, ginger, and coconut milk
- **portobello mushroom**, with chickpea 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

mediterranean couscous

tomato and buffalo mozzarella caprese, with basil pesto salad

chickpea salad with yoghurt, almonds, and coriander

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

sicilian lemon tart

mango & passion fruit cheesecake

strawberry bavarois

chocolate praline

raspberry cheesecake

chocolate armaretti

apple & nutmeg

bailey's & malteser

strawberry mousse

2 mains option, choice of 3 accompaniments, tea & coffee

€ 27.00 per guest

3 mains options, choice of 4 accompaniments, tea & coffee

€ 32.00 per guest



Canapés

- **medium-rare fillet of beef** on toasted brioche with horseradish cream
- **avocado & smoked salmon blinis** with crème fraiche
- **mini burgers** in a sesame bun with a sweet pickle
- **confit of 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 olives, feta cheese, and piquanté 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 cheese's

Pre-dinner canapés

selection of 4 canapés per guest	€ 14.00 per guest
selection of 7 canapés per guest	€ 17.00 per guest
selection of 10 canapés per guest	€ 20.00 per guest

***Please note: minimum order is 30 people for our bistro & 80 in our donnybrook room***



## hampton hotel events

### Finger Food Menu

#### Finger Food

#### Luxury Sandwiches & Mini Wraps Platter (Serves 10) € 8.95pp

##### Pick 5

chicken tikka & cos lettuce  
roast beef & horseradish  
smoked 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 € 10.95 pp

##### Pick 5

mini cheese burgers  
mini ham & cheese pizzas  
mini fish & chips  
peri peri wings  
spicy chicken goujons

mini 5-cheese pizza (v)  
mini quiches (v)  
mozzarella & jalapeño (v)  
falafel (v)  
potato skins with vintage cheddar (v)

#### **Fancy something sweet or something for after?**

We have petit fours and cheese platters available to order

#### **Please Note :**

There is a minimum order of 10 people for the bar & 80 for the event room, and minimum chargeable numbers are to be confirmed 7 days before your event.



### Event Options

Piano Section Bar Bistro (max 80 guests)	50% Deposit
Donnybrook Suite Hire (max 240 guests)	€ 300.00
DJ 4-hour set, subject to C.E.B Entertainment rate	€ 300.00
Late Bar Exemption	€ 500.00
Glass of House Wine on arrival	€ 6.50 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	€ 45 per hour
Chauffeur-driven Mercedes S-class	€ 90 per hour

### Room Hire Includes:

White chair covers, white linen, centre-pieces, mirrors, candles, uplighters, cake table, signage, staging, throne chairs, HD projection, lighting, and wireless microphones.

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.

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

**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 room hire fee of €500 will secure the room. Refundable only up to 31 days before event.

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.**