

The background of the lower half of the page is a photograph of the Marine Hotel building, taken from a low angle. The building is a multi-story structure with a classic architectural style, featuring dormer windows and a prominent entrance. The text "MARINE HOTEL" is visible on the building's facade. The entire image is overlaid with a semi-transparent blue filter.

BANQUETING  
MENUS  
REVISÉD 2009 / 2010

## Arrival Reception

		<i>Per Person</i>
Sherry	<i>Selection of Medium, Dry &amp; Sweet Sherrys</i>	€3.90
Kir	<i>Glass of chilled White Wine flavoured with a drop of Creme de Cassis</i>	€5.50
Kir Royale	<i>Glass of Sparkling Wine flavoured with a drop of Creme de Cassis</i>	€6.50
Pimms Punch	<i>Ice-Cold Pimm's &amp; Lemonade dressed with Summer Fruits &amp; Mint</i>	€5.50
Sparkling Wine	<i>Chilled glass of Sparkling Wine</i>	€6.50
Sparkling Buck's Fizz	<i>Chilled Sparkling Wine with a dash of Fresh Orange Juice</i>	€6.50
Mulled Wine	<i>Warmed &amp; slightly Spiced Red Wine</i>	€5.50
Hot Port	<i>Heated with Cinnamon to fortify on cool afternoons</i>	€5.50
Tea & Coffee with Biscuits		€3.95
Corkage		<i>Per Bottle</i>
Wine		€15.00
Champagne		€22.00
House Wine	<i>Specially Selected Wine from the Renowned World Vineyards, prices start at</i>	€18.00

## Pre-Dinner Canapes

### Selection of Cold Canapés

*Cream Cheese & Chive Tartlets*  
*Prawn Marie-Rose Tartlets*  
*Chicken Liver Pate Croutes*  
*Chorizo & Basil Crostini*  
*Blue Cheese & Black Grape Stick*  
*Smoked Salmon & Baby Capers*  
*Refreshing Miniature Fruit Kebabs*  
*Parma Ham & Melon Parcel*

### Selection of Hot Canapes

*Chicken Skewers with a Satay Sauce*  
*Scampi Bites with Lemon*  
*Tiger Prawns in Filo Pastry, Sweet Chilli Dip*  
*Mini Duck Spring Rolls*  
*Vegetable Spring Rolls*  
*Spiced Onion Bajaj*  
*Oriental Won Tons*

**Platter Selection of 5 Cold Canapés for 10 guests** €80.00

**Platter Selection of 5 Hot Canapés for 10 guests** €90.00

**Mixed Platter Selection of 5 Cold & 5 Hot Canapés for 10 Guests** €100.00



## Starters

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<b>Crispy Duck Spring Rolls</b> <i>Mango &amp; Bean Sprout Salad, Honey &amp; Soy</i>	€9.50
<b>Chicken Vol-au-Vent</b> <i>In a Creamy White Wine Sauce &amp; Mushroom Sauce, served in a Pastry Case</i>	€8.50
<b>Mediterranean Vegetable Tartlet</b> <i>With Goats Cheese Croûton, Roasted Red Pepper Dressing</i>	€8.50
<b>Filo Wrapped Tiger Prawns</b> <i>Dressed Leaves, Sweet Chilli &amp; Red Pepper Sauce</i>	€11.00
<b>Caesar Salad</b> <i>Crispy Bacon, Herb Croûtons, Caesar Dressed Leaves &amp; Parmesan Shavings</i>	€7.95
<b>Duo of Ogen &amp; Cantaloupe Melon</b> <i>With Minted Seasonal Fruits &amp; Raspberry Sauce</i>	€7.95
<b>Irish Smoked Salmon on Brown Bread</b> <i>On Dressed Leaves, with Lemon &amp; Dill Creme Fraiche</i>	€11.95
<b>Roasted Vegetable Salad</b> <i>With Roasted Eggplant, Mixed Pepper, Red Onion &amp; Sun-dried Tomatoes, tossed in a Balsamic Dressing</i>	€8.20
<b>Parmesan Crusted Chicken</b> <i>With Rocket Leaves, Roasted Cherry Tomato &amp; Pesto Dressing</i>	€9.95
<b>Deep Fried Brie Wedges</b> <i>With Spiced Red Currant Sauce</i>	€7.95
<b>Smoked Duck Salad</b> <i>With a Honey Mustard Dressing</i>	€9.95

## Soups

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<b>White Onion, Potato &amp; Thyme</b>	€6.00
<b>Cream of Wild Mushroom &amp; Tarragon</b>	€6.00
<b>Cream of Red Pepper &amp; Tomato topped with Basil Oil</b>	€6.00
<b>Cream of Leek &amp; Potato topped with Spring Onion</b>	€6.00
<b>Cream of Vegetable with Chopped Chives</b>	€6.00
<b>Cream of Tomato &amp; Basil</b>	€6.00
<b>Traditional Minestrone Soup served with Garlic Croûtons</b>	€6.00
<b>Beef Consomme with Julienne of Vegetables</b>	€6.00
<b>Roast Parsnip &amp; Rosemary</b>	€6.00
<b>Cream of Broccoli with Toasted Almonds</b>	€6.00
<b>Roast Carrot &amp; Cumin</b>	€6.00



## Sorbets

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<b>Orange Sorbet with Peach Schnapps</b>	<b>€4.00</b>
<b>Champagne Sorbet topped with Fresh Strawberries &amp; Mint</b>	<b>€4.00</b>
<b>Lemon Sorbet with Gin Fizz &amp; Lime</b>	<b>€4.00</b>

## Main Courses

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<b>Corn-fed Breast of Chicken</b> <i>Basil &amp; Potato filling, Asparagus Spears, Roasted Red Pepper Cream Sauce</i>	<b>€25.00</b>
<b>Prime 8oz Sirloin Steak (Cooked Medium)</b> <i>Served with Red Wine &amp; Thyme Jus</i>	<b>€30.50</b>
<b>Poached Fillet of Salmon</b> <i>Served with a Pink Peppercorn Hollandaise Sauce</i>	<b>€26.00</b>
<b>Tender Roast Rib of Beef</b> <i>Served with Yorkshire Pudding, cracked Black Peppercorn Sauce</i>	<b>€26.00</b>
<b>Roast Rack of Lamb</b> <i>On the Bone with a Herb Crust, Rosemary &amp; Mint Jus</i>	<b>€29.50</b>
<b>Paupiettes of Trout</b> <i>Filled with Spinach, Prawn Mousse, Sun-dried Tomato Beurre Blanc</i>	<b>€25.50</b>
<b>Roast Duck</b> <i>With Orange &amp; Sage Stuffing, Toasted Pecans &amp; Honey Glaze</i>	<b>€29.50</b>
<b>Traditional Roast Breast of Turkey &amp; Honey Baked Ham</b> <i>Served with a Mixed Herb Stuffing, Rich Port Gravy</i>	<b>€26.00</b>
<b>Tender Sirloin of Beef</b> <i>Accompanied with Stuffed Tomato, Roasted Shallot &amp; Red Onion Gravy</i>	<b>€29.50</b>
<b>Medallions of Beef Fillet</b> <i>With Broccoli Florets &amp; Shallot Madeira Sauce</i>	<b>€32.50</b>
<b>Parmesan Crusted Chicken Supreme</b> <i>With a Tomato, Basil &amp; Pesto Cream</i>	<b>€25.00</b>
<b>Baked Fillet of Cod</b> <i>With Roasted Fennel, Lemon &amp; Dill Veloûte</i>	<b>€27.50</b>



# Vegetarian Options

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*(Priced as per Chosen Main Course)*

## **Spinach & Ricotta Cheese Tortellini**

*Bound in a Basil & Vermouth Cream*

## **Mediterranean Vegetable Parcel**

*Filo Pastry with Tomato & Pesto Cream*

## **Wild Mushroom Risotto**

*With Parmesan Shavings & Pesto Dressing*

## **Vegetable Stroganoff**

*Served with a Timbale of Rice*

**Choice Menus are available at an extra charge of €5.00 for each extra Main Course and €3.00 for each extra Dessert addition.**

**Sunday and Bank Holidays are subject to a surcharge of €5.00 per person.**

# Vegetables and Potatoes

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**A selection of two Fresh Vegetables and two Potato Dishes of your choice are served with all main Courses at a charge of €4.00 per person.**

**An additional Vegetable or Potato Dish may be served and charged accordingly at €1.00 per person.**

## **Vegetables**

*Mange Tout*

*Buttered Baton Carrots*

*Braised Red Cabbage*

*Broccoli Almandine*

*Buttered French Beans with Bacon*

*Cauliflower Mornay*

*Melange of Vegetables*

*Roasted Parsnips with Honey & Sage*

*Roasted Chunky Carrots with Rosemary & Honey*

## **Potatoes**

*Boulangiere*

*Minted New Boiled*

*Creamed with Scallions (Traditional Champ)*

*Dauphinoise*

*Creamed*

*Pomme Biarritz*

*Creamy Gratin*

*Baby Roast, Sea Salt & Herbs*

*Roast*



## Desserts

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<b>Tangy Lemon Tart</b> <i>With a Raspberry Sauce</i>	€7.50
<b>Traditional Tiramisu</b> <i>With Amaretto Biscuits</i>	€7.50
<b>Marine Melody, a stunning combination of five miniature treats</b> <i>With Mini Strawberry Meringue, Lemon Tart, Dark Chocolate Mousse, Raspberry Cheesecake &amp; Ice Cream</i>	€9.50
<b>Baby Profiteroles</b> <i>Filled with Sweetened Cream, topped with Chocolate Sauce</i>	€7.50
<b>Dark Chocolate Mousse</b> <i>Layers of Dark &amp; White Chocolate with a Strawberry Sauce</i>	€7.50
<b>Lemon &amp; Lime Cheesecake</b> <i>Served with Plum Compote &amp; Vanilla Sauce</i>	€7.50
<b>Fresh Fruit Salad</b> <i>In a Citrus Flavoured Stock, served in a Chocolate Cup &amp; topped with Vermouth</i>	€7.50
<b>White Chocolate &amp; Raspberry Cheesecake</b> <i>With a Mixed Berry Compote</i>	€7.50
<b>Strawberry Meringue Nest</b> <i>Filled with Sweetened Cream, topped with Chocolate Sauce</i>	€7.50
<b>Baked Apple Pie</b> <i>Served warm with Creme Anglaise &amp; a Scoop of Vanilla Ice-cream</i>	€7.50
<b>Pear &amp; Almond Tart</b> <i>Served with Mango Sauce &amp; Coconut Ice-cream</i>	€7.50

## Cheese Course

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<b>Cheese Platter - A Selection of Irish Cheeses served with Crackers</b>	€9.00
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## Tea Coffee and little treats to finish

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<b>Tea &amp; Coffee</b>	€3.00
<b>The Marine Selection of Petit Fours</b>	€2.50
<b>Chocolate Dipped Candied Fruit Platter</b>	€3.50
<b>Chocolate Wafer Mints</b>	€1.00



## Evening Reception

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<b>Tea / Coffee &amp; Biscuits</b>	<b>€4.00</b>
<b>Sandwiches</b>	<b>€5.50</b>
<b>Sandwiches / Sausages</b>	<b>€6.50</b>
<b>Sausages / Spring Rolls</b>	<b>€5.95</b>
<b>Tea / Coffee / Sandwiches</b>	<b>€9.00</b>
<b>Tea / Coffee / Sandwiches / Sausages</b>	<b>€10.50</b>
<b>Tea / Coffee / Sandwiches / Sausages &amp; TWO of the following</b>	
<i>Spicy Wedges with Sweet Chilli Dip</i>	
<i>Mini Vegetable Spring Rolls</i>	
<i>Chicken Goujons</i>	
<i>Chicken Satay Sticks</i>	
<i>Mini Duck Spring Rolls</i>	
<i>Onion Bajaj</i>	<b>€12.50</b>

## Hot and Cold Buffet Selection

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<i>1 Hot, 2 Accompaniments, 3 Salads, Dessert &amp; Tea/Coffee</i>	<b>€29.00</b>
<i>1 Hot, 1 Cold, 2 Accompaniments, 3 Salads, Dessert &amp; Tea/Coffee</i>	<b>€35.00</b>

### Cold Platters

*Roast Turkey*  
*Honey Baked Ham*  
*Salmon Fingers*  
*Lightly Spiced Chicken*

### Accompaniments

*Baked Potato*  
*Baby Boiled Potatoes*  
*Baked Rice*

### Hot Dish

*Beef Stroganoff*  
*Thai Green Curried Chicken*  
*Rosemary-Marinaded Chicken Breast,*  
*Wild Mushroom Sauce*  
*Duo of Poached Trout & Cod,*  
*Lemon & Dill Cream*  
*Braised Beef in Guinness*  
*Sweet & Sour Pork*

### Salad Selection

*Celery, Red Apple & Walnut*  
*Dressed Leaves*  
*Baby Potato with Red Onion & Chive*  
*Roasted Vegetable Salad*  
*Pasta with Sun-dried Tomato & Parmesan*  
*Tomato, Cucumber, Red Onion & Pesto*  
*Noodle Salad with Ginger & Soy*

### Desserts

*White Chocolate & Raspberry Cheesecake served with a Mixed Berry Compôte*  
*Baby Profiteroles filled with scented cream, coated in warm Chocolate Sauce*  
*Warm Apple Pie with Crème Anglaise & Vanilla Ice Cream*  
*Tangy Lemon Tart with Raspberry Sauce*



# The Marine Collection

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## Arrival Reception

**Kir Royale Sparkling Wine**  
**Freshly Brewed Tea & Coffee**  
**Selection of Hot & Cold Canapés**

## Menu

**Crispy Duck Spring Rolls**  
*Mango & Bean Sprout Salad, Honey & Soy*

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**Roast Carrot & Cumin Soup**

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**Prime 8oz Sirloin Steak** *(Cooked Medium)*

or

**Baked Fillet of Cod**  
*With Roasted Fennel, Lemon & Dill Veloute*

**Selection of Fresh Market Vegetables & Potatoes**

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**Dark Chocolate Mousse**  
*Layers of Dark & White Chocolate with a Strawberry Sauce*

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**Freshly Brewed Tea & Coffee**

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### Wedding Wine

**Wolf Blass Bilyara**  
**Red & White Wine**  
**Glass & Half Per Person**

### Bride & Groom Toast

**Round of Drink**  
**of your Guests Choice**  
*(Excluding Champagne, Double Measures & Specialist Whiskeys)*

### Evening Buffet

**Selection of Fresh**  
**Sandwiches & Sausages,**  
**Mini Vegetable Spring Rolls**  
**& Oriental Won Tons**  
*(Based on Number of Guests Attending Meal)*

### Flower Upgrade & Chair Covers

**Upgrade to Lily Vases**  
**Mirrors, Tea Lights**  
**Chair Covers & Bows**

**Price €85.00 per person Monday to Thursday (Bank Holidays Excluded)**  
**Price €95.00 per person Friday and Saturday**



# The Captain's Table

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## Arrival Reception

**Kir**

**Freshly Brewed Tea and Coffee & a Selection of Biscuits**

## Wedding Menu

**Smoked Duck Salad**

*With a Honey Mustard Dressing*

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**Cream of Wild Mushroom & Tarragon Soup**

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**Tender Sirloin of Beef**

*Accompanied with Stuffed Tomato, Roast Shallot & Red Wine Gravy*

**or**

**Poached Salmon Fillet**

*With a Pink Peppercorn Hollandaise*

**Selection of Fresh Market Vegetables & Potatoes**

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**White Chocolate & Raspberry Cheesecake**

*With a Mixed Berry Compote*

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**Freshly Brewed Tea & Coffee**

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## Wedding Wine

**Wolf Blass Bilyara  
Red & White Wine  
Glass & Half Per Person**

## Bride & Groom Toast

**Round of Drink  
of your Guests Choice**  
*(Excluding Champagne, Double  
Measures & Specialist Whiskeys)*

## Evening Buffet

**Selection of Fresh  
Sandwiches, Sausages & Spring Rolls**  
*(Based on number of Guests  
Attending Meal)*

**Price €75.00 per person Monday to Thursday (Bank Holidays Excluded)**

**Price €83.00 per person Friday and Saturday**



# The Peninsula Collection

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## Arrival Reception

**Pimm's Punch**

**Freshly Brewed Tea and Coffee & a Selection of Biscuits**

## Wedding Menu

**Duo of Ogen & Canteloupe Melon**

*With Minted Seasonal Fruits & Raspberry Sauce*

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**Cream of Potato & Leek Soup served with chopped Chives**

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**Traditional Roast Breast of Turkey & Honey Baked Ham**

*With Herb Stuffing & Rich Roast Gravy*

**Selection of Fresh Market Vegetables & Potatoes**

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**Pear & Almond Tart**

*Served with Mango sauce & Coconut Ice Cream*

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**Freshly Brewed Tea or Coffee**

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### Wedding Wine

**Wild Coast  
Red & White Wine  
Glass & Half Per Person**

### Bride & Groom Toast

**Round of Drink  
of your Guests Choice**  
*(Excluding Champagne, Double  
Measures & Specialist Whiskeys)*

### Evening Buffet

**Cocktail Sausages,**  
*(Based on Number of Guests  
Attending Meal)*

**Price €60.00 per person Monday to Thursday (Bank Holidays Excluded)**

**Price €70.00 per person Friday and Saturday**



# Lunch Menus

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**Menus Available for Lunch in our Private Dining Rooms for up to 20 guests.**

**Menus are available between 12 noon and 3.00pm**

**Please select your choice from below**

*Selection of 2 Starters, 2 Main Courses & 2 Desserts* €29.50 per person

*Selection of 3 Starters, 3 Main Courses & 3 Desserts* €32.50 per person

## Starters

### Soup of the Day

**Duo of Ogen & Canteloupe Melon**, with Seasonal Fruits & Raspberry Coulis

**Caesar Salad**, Crispy Bacon, Herb Croutons, Caesar Dressed Leaves & Parmesan Shavings

**Crispy Duck Spring Rolls**, Mango & Bean Sprout Salad, Honey & Soy

**Smoked Chicken Bruschetta**, with Rocket & Parmesan Salad

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## Main Courses

**Roast Sirloin of Beef**, with Yorkshire Pudding, Red Wine Gravy

**Poached Salmon Fillet**, with Pink Peppercorn Hollandaise

**Asparagus Pea & Mint Risotto**, with Parmesan & Rocket Pesto

**Medallions of Pork**, Baked Apple & Sage, Shallot Sauce

**Corn-fed Chicken Supreme**, Filled with Basil Mash, Roasted Red Pepper Cream

**Served with a Selection of Vegetables & Potatoes**

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## Desserts

**Baby Profiteroles**, Filled with Scented Cream, Coated in Warm Chocolate Sauce

**Lemon & Lime Cheesecake**, With Plum Compote & Vanilla Sauce

**Baked Apple Pie**, Served warm with Ice Cream

**Pear & Almond Tart**, With Mango Sauce & Coconut Ice Cream

**Selection of Ice Creams**, In a Wafer Basket

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**Freshly Brewed Tea & Coffee**



## Terms and Conditions

1. A Deposit of €1,500.00 is paid upon acceptance of confirmation of the booking. A contract will be drawn up and signed by the relevant party. Payment of deposit is also an acceptance of the contract and all terms and conditions.
2. In the event of cancellation by the client, deposits are non-refundable. The transfer of a deposit to an alternative date is at the discretion of the Hotel.
3. Accounts must be settled in full by cash or bank draft seven working days prior to the day of the event.
4. Prices are subject to proportionate increases according to rises in the cost of Oil, Gas, Food, Labour, and Taxes.
5. Prices include Government VAT and there is no service charge included. We prefer you to reward good service personally.
6. Details for the function are to be arranged and confirmed with the hotel at least eight weeks in advance of the function date.
7. Final Guaranteed Numbers are required 3 working days prior to the function. These will be the minimum numbers charged for. Additional meals will be served if space and staff are available but without guarantee or obligation by the hotel to supply extra meals.
8. Wedding Receptions must partake in a Starter Course, Soup Course, Main Course, Dessert Course and Tea / Coffee Course.
9. No Food or Beverage may be brought into the hotel for consumption.
10. Outside Contractors and Organisers are bound to comply with our policy on Fire and Safety Regulations and to provide proof of insurance when requested.
11. All menu quotations are based on Wedding Receptions being served no later than 1800hrs and Dinner Dances being served no later than 2200hrs.
12. Sunday and Bank Holidays are subject to a surcharge of €5.00 per person.
13. Functions served more than half an hour after the agreed time are subject to a €1.00 per person charge for every half an hour delay thereafter.
14. Choice menus are available at an extra charge of €5.00 for an additional Main Course and €3.00 for an additional Dessert Choice.
15. There is a minimum charge of 100 guests for Wedding Receptions held on a Friday or Saturday.
16. The Marine Hotel reserves the right to cancel a booking where these terms and conditions have not been complied with, where third party or others make a booking under false pretences or for reasons of health and safety or any other reason that the Hotel deems proper.
17. Please note that all beef served is of Irish Origin, except where stated.



### **Marine Hotel,**

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