



MENUS

BREAKFASTS

CHAMPAGNE BREAKFAST breakfast for all tastes

AMERICAN BRUNCH classic american flavours

HEALTHY BREAKFAST revitalising & good for you

SPANISH

TAPAS MENU selection of spanish dishes

SPANISH BBQ bbq, spanish style

GALICIAN MENU the best of northern spain

SPANISH DINNER tapas, show-cooked paella & dessert

PAELLA PARTY its all about the paella

BBQ'S

CLASSIC BBQ all your favourites

LUXURY BBQ its all about the meat

GOURMET BBQ 3 courses of pure quality

SURF 'N' TURF lobster & steak, perfect!

INDIAN BBQ packed full of flavour & colour

GREEK BBQ southeast mediterranean dishes

ASIAN BBQ a mix of asian meats, seafood & sides

HEN PARTY BBQ perfect for your hen party

DINNER PARTY

3 COURSE MENU great value, including wine

CLASSIC DINNER quality dinner party menu

LUXURY DINNER high end, luxurious dinner

MEXICAN MENU a taste of mexico

ITALIAN MENU classic italian food at its best

THAI DINNER aromatic dishes with a spicy edge

JAPANESE BANQUET a full japanese experience

COCKTAIL PARTY MENU beautiful canapes & mini foods







CHAMPAGNE BREAKFAST

UNLIMITED MIMOSA COCKTAILS DANISH BACON ENGLISH BUTCHERS SAUSAGES FRESH EGGS MUSHROOMS BAKED BEANS SMOKED SALMON THREE EGG OMELETTE WITH FILLINGS CROISSANTS & MUFFINS FRESH FRUIT PLATTER MUESLI & YOGURT TOASTED BREAD SELECTION OF JAMS TEA & COFFEE ORANGE JUICE

€42 PER PERSON INCLUDES WAITING-ON STAFF





AMERICAN BRUNCH

FRESHLY MADE BLOODY MARY'S MIMOSA COCKTAIL FRESH ORANGE JUICE COFFEE

STEAK 'N' EGGS STRIPS OF BEEF SIRLOIN WITH FRESH EGGS & MINI ROASTED POTATOES

BAGELS WITH SMOKED SALMON & CREAM CHEESE WITH AVOCADO & CRISPY BACON

AMERICAN PANCAKES PANCAKES WITH BACON & MAPLE SYRUP PANCAKES WITH CHOCOLATE & BANANA

FRESH FRUIT PLATTER

€58 PER PERSON INCLUDES WAITING-ON STAFF





HEALTHY BREAKFAST

FRESH ORANGE JUICE HERBAL TEA'S COFFEE MILK & SOY MILK

CRUSHED AVOCADO ON TOAST FRESH EGGS WITH SPINACH BAKED MUSHROOMS GRILLED HERB TOMATO'S SMOKED SALMON PLATTER MUESLI WITH GREEK YOGURT & HONEY CHIA PUDDING ACAI BOWL MULTIGRAIN BREAD FRESH FRUIT PLATTER

€38 PER PERSON INCLUDES WAITING-ON STAFF

SPANISH

menus





TAPAS MENU

FRUITY SANGRIA WITH CAVA SELECTION OF CANAPES

FRESH BREAD, OLIVES & ALIOLI QUESO MANCHEGO & IBERICO CHORIZO ALBONDIGAS (SPANISH MEATBALLS) CHICKEN PINCHITO'S PORK CHOPS WITH ROSEMARY & GARLIC GAMBAS PIL PIL ANCHOVIES WITH GARLIC PATATAS BRAVA PADRON PEPPERS MELON & SERRANO HAM CHICKEN WINGS COSTILLAS (SPANISH STYLE PORK RIBS)

CHOCOLATE FONDANT

€55 PER PERSON INCLUDES WAITING-ON STAFF





SPANISH BBQ

FRUITY SANGRIA WITH CAVA SELECTION OF CANAPES

BEEF KEBABS WITH RED PEPPER & ONION CHICKEN SKEWERS WITH LEMON & GARLIC CHORIZO SAUSAGES KING PRAWNS IN GARLIC BUTTER MARINATED BBQ PORK RIBS

POTATAS ALIOLI POTATAS BRAVAS ROASTED PEPPERS TOMATO & GARLIC SALAD FRESH BREAD & ALIOLI

SELECTION OF MINI DESSERTS

€55 PER PERSON INCLUDES WAITING-ON STAFF





GALICIAN MENU

SPANISH DRY SHERRY GALICIAN TETILLA CHEESE IBERICO RESERVA JAMON

PULPO A LA GALLEGA (GRILLED OCTOPUS WITH POTATOES)

GALICIAN GRASS-FED CHULETON BEEF ROAST POTATOES WITH ROSEMARY & GARLIC FRESH ASPARAGUS & FRENCH BEANS ROASTED ON-VINE CHERRY TOMATO

WINE SERVED WITH DINNER RIBERA DEL DUERO & RUEDA

CHOCOLATE FONDANT

€80 PER PERSON INCLUDES WAITING-ON STAFF





SPANISH DINNER MENU

FRUITY SANGRIA & MOJITO'S SELECTION OF CANAPES

FRESH BREAD & ALIOLI MANCHEGO CHEESE & IBERICO CHORIZO COSTILLAS (SPANISH STYLE PORK RIBS) GAMBAS PIL PIL

SHOW-COOKED PAELLA SELECTION OF FRESH SEAFOOD, CHICKEN, VEGETABLES, CHORIZO & SAFFRON RICE

TOMATO & GARLIC SALAD

RIOJA PEAR POACHED & VANILLA ICE CREAM

€55 PER PERSON INCLUDES WAITING-ON STAFF





PAELLA PARTY

FRUITY SANGRIA WITH CAVA SELECTION OF CANAPES

FRESH BREAD, OLIVES & ALIOLI CURED CHEESE WITH ROSEMARY OIL IBERICO CHORIZO & SERRAN JAMON

SHOW-COOKED MIXED PAELLA SELECTION OF FRESH SEAFOOD, CHICKEN, VEGETABLES, CHORIZO & SAFFRON RICE

TOMATO & GARLIC SALAD

MINI DESSERT SELECTION

€45 PER PERSON INCLUDES WAITING-ON STAFF



menus





CLASSIC BBQ

FRUITY SANGRIA WITH CAVA SELECTION OF CANAPES

FRESH BREAD & ALIOLI

MINI TRUFFLE BURGER / MINI CHEESE BURGER ARTISAN BRITISH SAUSAGES PORK CHOPS WITH ROSEMARY & GARLIC TANDOORI CHICKEN WITH MINT YOGURT LEMON & GARLIC CHICKEN SKEWERS

JACKET POTATO WITH ALIOLI GRILLED CORN WITH MELTED BUTTER CLASSIC CESAR SALAD TOMATO & GARLIC SALAD

MINI DESSERT SELECTION

€55 PER PERSON INCLUDES WAITING-ON STAFF





LUXURY BBQ

FRESHLY MADE MOJITO'S SELECTION OF LUXURY CANAPES

ROSEMARY FOCACCIA BREAD & ALIOLI

RIB OF GALICIAN BEEF MARINATED LAMB LEG WITH ROSEMARY KING PRAWNS IN GARLIC BUTTER CHICKEN WITH LEMON, PARSLEY & GARLIC FRESH PREMIUM BRITISH SAUSAGES

ROASTED POTATOES WITH TRUFFLE & PARMESAN FRESH ASPARAGUS & FRENCH BEANS TOMATO & GARLIC SALAD FRESH BREAD & ALIOLI

SELECTION OF MINI DESSERTS

€68 PER PERSON INCLUDES WAITING-ON STAFF





GOURMET BBQ

FRESHLY MADE MOJITO'S SELECTION OF LUXURY CANAPES

FOCACCIA BREAD & ALIOLI

SALMON TARTARE WITH AVOCADO MUSHROOM & TRUFFLE BRUSCHETTA

GALICIAN BEEF CHULETON MARINATED LAMB LEG WITH ROSEMARY KING PRAWNS IN GARLIC BUTTER ROASTED POTATOES WITH TRUFFLE & PARMESAN FRESH ASPARAGUS & FRENCH BEANS GRILLED ON-VINE CHERRY TOMATOES

CHOCOLATE FONDANT

WINE SERVED WITH DINNER RIBERA DEL DUERO & RUEDA

€80 PER PERSON INCLUDES WAITING-ON STAFF





SURF 'N' TURF BBQ

CLASSIC MARGARITA'S & MOJITO'S SELECTION OF LUXURY CANAPES

GARLIC BREAD WITH PESTO MAYO TOMATO, MOZZARELLA & BASIL SALAD

FRESH GRILLED LOBSTERS WITH GARLIC BUTTER PRIME IRISH BEEF ENTRECOTE

ROASTED DIJON POTATOES FRESH ASPARAGUS MELTED BUTTER HERB ROASTED MIXED VEGETABLES BERNAISE SAUCE & HERB BUTTER

CHOCOLATE FONDANT WITH VANILLA ICE CREAM

WINE SERVED WITH DINNER RIBERA DEL DUERO & RUEDA

€99 PER PERSON INCLUDES WAITING-ON STAFF





INDIAN BBQ

MANGO MOJITO'S PAPADUMS & CHUTNEYS BOMBAY MIX

TANDOORI LAMB CHICKEN TIKKA BEEF SEEKH KEBABS TANDOORI KING PRAWNS

INDIAN SPICED CHICKPEA'S SAAG ALOO (SPINACH & POTATO) TOMATO, ONION & CORIANDER SALAD PILAF BASMATI RICE NANN BREAD MANGO CHUTNEY & MINT RAITA

MINI MANGO CHEESECAKES

€60 PER PERSON INCLUDES WAITING-ON STAFF





GREEK BBQ

CHILLED CAVA HUMMUS & FLAT BREADS MARINATED BLACK OLIVES

MARINATED BEEF KOFTA SKEWERS BBQ GREEK LAMB WITH TZATZIKI CHICKEN SOUVLAKI SKEWERS GREEK GRILLED VEGETABLE KEBABS

BAKED AUBERGINE WITH FETA & TOMATO CLASSIC GREEK SALAD GREEK PILAF RICE TZATZIKI & SPICY TOMATO SALSA

MINI WHITE CHOCOLATE & PISTACHIO CHEESECAKES

€58 PER PERSON INCLUDES WAITING-ON STAFF





ASIAN BBQ

FRESHLY MADE MOJITO'S SELECTION OF CANAPES

SALT & PEPPER CHICKEN WINGS CHINESE SPICED SPARE RIBS CHILLI & GARLIC PRAWNS WITH LIME DRESSING SATAY CHICKEN WITH PEANUT SAUCE BEEF IN BLACK BEAN & PEPPER KEBABS

THAI NOODLE SALAD CORIANDER & CUCUMBER SALAD ASIAN TOMATO SALSA PRAWN CRACKERS & SWEET CHILLI SAUCE

FRUIT SORBET WITH BERRIES & MINT

€58 PER PERSON INCLUDES WAITING-ON STAFF





HEN PARTY BBQ

UNLIMITED SANGRIA, CAVA & MOJITO'S

CANAPES SELECTION SMOKED SALMON WITH HERB CHEESE MOZZARELLA, BASIL & CHERRY TOMATO SPICY PRAWN WITH AVOCADO SALSA

BBQ

CHICKEN SKEWERS WITH LEMON & GARLIC TANDOORI CHICKEN WITH MINT YOGURT CHILLI PRAWNS WITH LIME DRESSING MINI TRUFFLE & ROCKET BURGERS MINI CLASSIC CHEESE BURGERS

TOMATO & BASIL SALAD MOROCCAN SPICED COUS COUS POTATO SALAD GARLIC BREAD

SELECTION OF MINI DESSERTS

€60 PER PERSON INCLUDES WAITING-ON STAFF

DINNER

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3 COURSE DINNER

FRESHLY MADE MOJITO'S CANAPES SELECTION

STARTERS HOMEMADE PATE WITH ONION JAM AVOCADO, MOZZARELLA & TOMATO WITH PESTO KING PRAWN PIL PIL

MAIN COURSES BABY LEG OF LAMB WITH GARLIC & ROSEMARY FILLET OF SALMON WITH LEMON BUTTER CHICKEN FILLET WITH WILD MUSHROOM SAUCE SERVED WITH ROASTED POTATOES, FRESH ASPARAGUS & ROASTED ON-VINE TOMATOES

SELECTION OF MINI DESSERTS

WINE SERVED WITH DINNER

€70 PER PERSON INCLUDES WAITING-ON STAFF





CLASSIC DINNER

CHILLED CAVA & MOJITO'S CANAPES SELECTION

STARTERS SALMON & AVOCADO TARTARE KING PRAWN PIL PIL MUSHROOM, TRUFFLE & PARMESAN BRUSCHETTA

MAIN COURSES PRIME BEEF SIRLOIN WITH TARRAGON BUTTER SPICED LEG OF LAMB WITH HARRISSA SALMON FILLET WITH KING PRAWNS SERVED WITH ROASTED POTATOES, FRESH ASPARAGUS & ROASTED ON-VINE TOMATOES

LEMON VODKA SORBET

CHOCOLATE FONDANT WITH VANILLA ICE CREAM

WINE SERVED WITH DINNER

€85 PER PERSON INCLUDES WAITING-ON STAFF





LUXURY DINNER

CHILLED CHAMPAGNE FRESH GALICIAN OYSTERS WITH MIGNONETTE

SALMON & AVOCADO TARTARE

IRISH BEEF FILLET WITH HALF FRESH LOBSTER BERNAISE SAUCE & HERB BUTTER SERVED WITH ROASTED POTATOES, FRESH ASPARAGUS & ROASTED ON-VINE TOMATOES

LEMON VODKA SORBET

CHOCOLATE FONDANT WITH VANILLA ICE CREAM

WINE SERVED WITH DINNER

€160 PER PERSON INCLUDES WAITING-ON STAFF





MEXICAN DINNER

MEXICAN BEERS & TEQUILA SHOTS SELECTION OF CANAPES

FULLY LOADED CHILLI NACHOS SMOKEY WINGS WITH LIME & CORIANDER BUTTER MEXICAN BRUSCHETTA

SIZZLING CHICKEN FAJITAS CRISPY TACOS WITH BEEF CHILLI SOFT TACOS WITH CAJUN PRAWNS GUACAMOLE & PICO DE GALLO PICKLED RED CABBAGE & SOUR CREAM

MINI MARGARITA CHEESECAKES

€58 PER PERSON INCLUDES WAITING-ON STAFF





ITALIAN DINNER

CHILLED PROSECCO SELECTION OF CANAPES

GARLIC BREAD PIZZA TOMATO, MOZZARELLA & BASIL SALAD BEEF CARPACCIO WITH ROCKET & PARMESAN

MUSHROOM, PARMESAN & TRUFFLE RISOTTO

SEAFOOD SPAGHETTI MARINARA

LEMONCELLO SHOT

TIRAMISU

€60 PER PERSON INCLUDES WAITING-ON STAFF





THAI DINNER

MANGO MOJITO'S SELECTION OF CANAPES

PRAWN CRACKERS & SWEET CHILLI DIP CHICKEN SATAY WITH PEANUT SAUCE TERIYAKI BEEF IN LETTUCE CUP GLAZED MINI THAI PORK RIBS

THAI GREEN CHICKEN CURRY BUTTERFLIED KING PRAWNS IN CHILLI & GARLIC THAI PINEAPPLE RICE

MINI MANGO CHEESECAKES

€60 PER PERSON INCLUDES WAITING-ON STAFF





JAPANESE DINNER

SAKE

PRAWN CRACKERS

MISO SOUP

EDAMAME BEANS

SALMON SASHIMI TUNA TATAKI

SELECTION OF SUSHI

MAKI

CALIFORNIA ROLL

NAGIRI

URAMAKI

MISO BEEF STEAK TERIYAKI SALMON RICE BOWL

€75 PER PERSON INCLUDES WAITING-ON STAFF





COCKTAIL PARTY MENU

WELCOME CHILLED CAVA WITH BERRIES

TRUFFLE BURGER WITH ROCKET & PARMESAN TEMPURA PRAWN WITH SWEET CHILLI VEGETABLE SPRING ROLL WITH DIPPING SAUCE INDIAN SPICED SAMOSA WITH SPICED YOGURT TANDOORI CHICKEN WITH MINT RAITA HOMEMADE PATE WITH ONION JAM MOZZARELLA, BASIL & TOMATO SKEWER SALMON TARTARE WITH AVOCADO & CAVIAR FOIS GRAS WITH GOAT CHEESE & GLAZED APPLE CHILLED GAZPACHO WITH CRACKED PEPPER

€48 PER PERSON INCLUDES WAITING-ON STAFF

MINIMUM BOOKING FEES APPLY/IVA NOT INCLUDED

ALL FOODS ARE MINI STYLE & SERVED BY WAITING-ON STAFF TO GUESTS PLEASE CONTACT US TO SEE OUR FULL LIST OF CANAPES/MINI FOODS FULL BAR SET-UPS & OPEN BAR PACKAGES AVAILABLE