

BRONZE PACKAGE

(based on minimum 50 pax) ROOM HIRE LUXURY CANAPÉS

€18.50 P.P.

SILVER PACKAGE

(based on minimum 50 pax)

ROOM HIRE

GOURMET FINGER FOOD

DJ

€23.50 P.P.

GOLD PACKAGE

(based on minimum 50 pax)

ROOM HIRE

BUFFET TWO MAINS

DJ

€26.50 P.P.

PLATINUM PACKAGE

(based on minimum 50 pax) ROOM HIRE BUFFET 3 COURSE DJ

€35.50 P.P.

PLAZA BANQUETING BUFFET OPTIONS

LUXURY CANAPÉS

Pate & Caramelized Onion Crostini

> Smoked Salmon Blinis

Goats Cheese & Roasted Beet Navette

Vegetarian Arancini

Duck Spring Rolls

Mushroom & Truffle Duxelle

Chili Con Carne Meatballs

Endive, Blue Cheese, Pear & Pecan

GOURMET FINGER FOOD

Sweet & Spicy Chicken Wings

Korean BBQ Spare Ribs

Triple Cooked Chips

Tomato Bruschetta

Buttermilk Goujons

Beef Sliders

Duck Spring Rolls

Garlic Flat Bread

STARTER OPTIONS

Korean Style Spear Ribs

Butternut Squash Soup with warm

Classic

Prawn Cocktail
served in

Bacon & Gem Salad th caesar dressing

with caesar dressing parmesan cheese

Parisian of Melon & Champagne Sorbet

served in individual glasses

MAIN OPTIONS

Authentic Chicken
Madras Curry

Classic Beef Stroganoff

Roast of the Day

Chili Con Carne Meatballs

Vegan Lentil & Chickpea Dahl

All above served with steamed basmati rice, chips or new baby potatoes and freshly baked breads

DESSERT OPTION

Cheesecake of the Day

Pecan & Chocolate Tart

Chocolate Profiteroles

Assiette of Mini Desserts

> House Roulade

All 14 allergens are used in our kitchen. Please ask for allergen details. Alternative options available upon request for specific dietary needs.