

Banqueting Menu



ROYAL MARINE
HOTEL

Refreshments

Fine Tea & Gourmet Coffee €4.00

Fine Tea & Gourmet Coffee with...

Please choose from one of the below options (Groups up to 40 choose 2 options, 40+ choose 3)

Biscuits ^{1a,1c,1d,3,6,7}	€6.50	Trio of Smoothies	€8.50
Chocolate Bars ^{1a,3,6,7}	€7.50	Granola Pot with Fruit Gel and Natural Irish Yoghurt ^{1a,1d,7,8}	€7.50
Danish & Croissants ^{1a,1d,3,6,7}	€7.00	Chocolate Chip and Toasted Oat Flapjacks ^{1d,3,7}	€8.50
Fresh Scones & Cream and Preserves ^{1a,3,7}	€7.50	Dipped Fruit Skewers with Mango and Mint Salsa	€8.50
Mini Doughnuts and Muffins ^{1a,3,6,7,8b}	€7.25	Selection of Natural and Fruit Yoghurts ⁷	€8.50
Protein Balls Selection	€8.00	Chinese Pork Bao Buns ^{1a,6,11}	€9.50
Popcorn Cups with Caramel & Butter Drizzle ^{7,8}	€7.50	Royal Marine Elixirs (Lemongrass Ginger and Lime, Cucumber Mint and Lemon Infused Waters)	€3.50
Kombucha Drink Selection	€8.50		

Breakfast Options

Choose 2 Breakfast items and 2 Enhancements for the group, includes Tea & Coffee with a selection of pastries and juice

€22.00 per person

Minimum numbers of 40 people

Mini Bacon Blaa with Ballymaloe Relish ^{1a,6,7}

Spanish Omelette Slice with Scallion and Bandon Vale Cheddar Topping ^{3,7}

Filled Croissants with Swiss Cheese and Tomato ^{1a,3,6,7}

Open Smoked Salmon Bagel with Dill Cream Cheese ^{1a,4,7}

Enhancements:

Protein Balls Selection

Kombucha Drink Selection

Trio of Smoothies

Granola Pot with Fruit Gel and Natural Irish Yoghurt ^{1a,1d,7,8}

Dipped Fruit Skewers with Mango and Mint Salsa

Selection of Natural and Fruit Yoghurts

Royal Marine Elixirs

(Lemongrass Ginger and Lime, Cucumber Mint and Lemon Infused Waters)

Sandwiches

Soup & Sandwiches, Tea & Gourmet Coffee	1a,3,4,6,7,10	€19.50
Selection of Open and Closed Artisan Sandwiches, Tea & Gourmet Coffee	1a,3,4,6,7,10	€23.00
Enhancements:		
Soup of the Day	1a,3,6,7,8,12	€5.00
Seafood Chowder	2,4,7,9,12	€6.00
Chefs Dessert of the Day	1a,3,6,7,8,12	€7.50
Selection of Biscuits	1a,1c,1d,3,6,7	€2.00
Protein Balls Selection		€4.00
Popcorn Cups with Caramel and Butter Drizzle	1a,7,8	€3.50
Kombucha Drink Selection		€4.50
Trio of Smoothies		€4.50
Granola Pot with Fruit Gel and Natural Irish Yoghurt	1a,1d,7,8	€3.50
Dipped Fruit Skewers with Mango and Mint Salsa		€4.50

Light Lunch

Express Lunch Buffet

Chef's Soup of the Day
6,7,10,12

Greek Salad
7

Chipotle Slaw
3,10

Fresh Baked Quiche of the Day (Vegetarian Option Available)
1a,3,4,6,7,13

Chef's Dessert
1a,3,6,7,8,12

Fine Tea and Gourmet Coffee

€29.00 per person

Minimum numbers of 15 people

Hot Plated Lunch

Chefs Choice of 2 Main Course options, served with Dessert of the Day with Fine Tea & Gourmet Coffee

€33.00 per person

Buffet Lunch

Local Fayre

Beef and Guinness Stew ^{1b,1c,9,12}

Baked Hake, Leek and Fennel Velouté ^{4,7}

Creamed Vegetable Pasta Bake with Sage Stuffing Topping ^{1a,3,7}

Salad Selection of Fresh Tomato, Cucumber, Onion And Peppers
with Caesar, Garlic or House Dressing ^{3,4,6,7,10}

Boiled Baby Potatoes and Maple Roasted Root Vegetable ⁷

Chef's Selection of Desserts ^{1a,3,6,7,8,12}

Fine Tea & Gourmet Coffee

€35.00 per person

Minimum numbers of 25 people

Asian Buffet

Vegan Asian Slaw

Korean Glass Noodle Salad ^{6,11}

Sesame Pickled Cucumber ^{6,11}

Honey Chilli Chicken Bites ^{1a,3,6,11}

Steamed Cod with Tom Yum Broth Lemongrass and Pak Choi ^{4,2}

Coriander Rice

Teriyaki Noodle Stir Fry ^{1a,3}

Steamed Asian Greens with Sesame Seeds ^{6,11}

Chef's Selection of Desserts ^{1a,3,6,7,8,12}

Fine Tea & Gourmet Coffee

€35.00 per person

Minimum numbers of 25 people

Buffet Lunch

Mediterranean Lunch

Beetroot, Cucumber and Feta Cheese Salad with Fresh Coriander ⁷
Tomato, Buffalo Mozzarella with Balsamic Dressing ^{7,12}
Fresh Rocket, Artichoke and Black Olive Salad with Parmesan Cheese ⁷

Assorted Bread Rolls ^{1a,11}

Roasted Pork Loin, with Red Wine, Garlic, Oregano and Pancetta Sauce ^{6,12}
Baked Cod Fillet with a Shrimp and Tarragon Cream ^{2,4,6,7}
Ricotta Tortellini with Arrabbiata Sauce ^{1a,3,6,12}

Thyme and Garlic Roasted Baby Potatoes and
Maple Roasted Root Vegetable ⁷

Chef's Selection of Desserts ^{1a,3,6,7,8,12}

Fine Tea & Gourmet Coffee

€35.00 per person

Minimum numbers of 25 people



Private Lunch

Please Choose One Starter, One Main Course & One Dessert For The Group

Starters

- Cream of Vegetable Soup with Selected Bread Rolls ^{1a,6,7,9,11}
- Caesar Salad with Bacon Lardons, Croutons and Parmesan Cheese ^{1a,4,6,7,9,10,12}
- Chicken Liver Pate, with Cherry Gel, Cucumber Dressing, Brioche ^{1a,3,7,12}
- Wrights of Marino Smoked Irish Salmon Lemon and Lime Crème Fraiche, Rocket, Caper and Red Onion Salad ^{4,7}
- Red Onion and Cherry Tomato Galette, with Prosciutto ^{1a,3,7,12}
- Boilie Irish Goats Cheese, Artichoke and Olive Tart ^{1a,7,13}

Mains

- Baked Chicken Supreme with a Peppercorn, Thyme and Brandy Sauce ^{6,7,12}
- Wrights of Marino Salmon Fillet with a Fennel and Dill Sauce ^{4,6,7,12}
- Grilled Irish Pork Loin Chop with a Sage and Apple Jus ¹²
- Roasted Fillet of Irish Beef with a Burgundy Jus (Supplement of €10) ¹²
- 8oz Irish Aged Striploin Steak with a Burgundy Jus ¹²
- Irish Hake Fillet with a Chive and Prawn Bisque Sauce ^{1a,2,4,6,7,12}
- Forest Mushroom and Scallion Risotto with Shaved Parmesan Cheese ^{6,7}
- Ricotta Tortellini, Forest Mushroom, Roasted Garlic, Sunblush Tomato Sauce ^{1a,3,6,7,12}
- The above dishes complemented with Chef's Potatoes and Maple Roasted Root Vegetable ⁷*

Desserts

- White Chocolate and Raspberry Mousse with a Chocolate Sauce ^{1a,3,6,7,8,12}
- Bramley Apple Pie served with Fresh Cream ^{1a,3,6,7,8,12}
- Chocolate Profiteroles served with Fresh Whipped Cream ^{1a,3,6,7,8,12}
- Passionfruit Mousse with a Mango Crème Anglaise ^{1a,3,6,7,8,12}
- Bailey's Cheesecake served with Coffee Anglaise ^{1a,3,6,7,8,12}

Fine Tea or Gourmet Coffee

€40.00 per person

Minimum numbers of 25 people

****Additional choices can be accommodated with supplemental increases.**

Additional Starter: €4.00 per person
Additional Main Course: €6.00 per person
Additional Dessert: €4.00 per person

Fork Buffet Menus

Please choose two of the below options:
(the main course option must be chosen in advance)

- Thai Red Chicken Curry, Basmati Rice ^{2,4,6,7}
- Beef Stroganoff, Basmati Rice ^{6,7,10}
- Singapore Chicken Rice ^{6,9}
- Irish Lamb Stew with Fresh Baked Breads ^{1,6,9}
- Tandoori Butter Chicken, Basmati Rice ^{7,11,12,6}
- Madras Chicken Curry, Basmati Rice ^{1a,6}
- Beef Bourguignon, Creamed Potato ^{9,12}
- Ricotta Tortellini with a Spinach and Tomato Sauce ^{1a,3,6,7}
- Indian Vegetable Masala, Basmati Rice
- Vegan Red Pepper and Smoked Paprika Paella
- Vegan Kimchi Fried Rice, Scallion and Toasted Sesame Seed and Crushed Kim ¹²
- with
- A Selection of Mini Desserts ^{1a,3,6,7,8,12}
- Fine Tea & Gourmet Coffee

€26.00 per person

Minimum numbers of 40 people

Add a Salad Selection for €5.50 per person

Bowl Food Reception

Please choose two of the below options:
(the two options must be chosen in advance)

- Thai Red Chicken Curry, Basmati Rice ^{2,4,6,7}
- Beef Stroganoff, Basmati Rice ^{6,7,10}
- Singapore Chicken Rice ^{6,9}
- Irish Lamb Stew with Fresh Baked Breads ^{1,6,9}
- Tandoori Butter Chicken, Basmati Rice ^{7,11,12,6}
- Madras Chicken Curry, Basmati Rice ^{1a,6}
- Beef Bourguignon, Creamed Potato ^{9,12}
- Ricotta Tortellini with a Spinach and Tomato Sauce ^{1a,3,6,7}
- Indian Vegetable Masala, Basmati Rice
- Vegan Red Pepper and Smoked Paprika Paella
- Vegan Kimchi Fried Rice, Scallion and Toasted Sesame Seed and Crushed Kim ¹²
- with
- A Selection of Mini Desserts ^{1a,3,6,7,8,12}
- Fine Tea & Gourmet Coffee

€21.00 per person

Minimum numbers of 40 people

Buffet Dinner

Irish Evening Buffet

Carrot Orange and Beetroot Salad with Pickled Red Onion
Tomato Green Bean and Olive Salad with Feta Cheese and Chickpea ⁷
Greek Potato Salad ^{3,7,10}
Mixed Leaf Salad with Vinaigrette ^{6,10}
Assorted Breads with Balsamic Vinegar and Olive Oil ⁷
Char Grilled Chicken Supreme, Wild Mushroom and Asparagus Cream Sauce ^{6,7,8}
Hake Fillet with a Shallot Cream, Chive and Lemon ^{4,6,7,12}
Ricotta Tortellini with a Sun-Dried Tomato Sauce ^{1a,3,6,7}
Thyme and Garlic Roasted Baby Potatoes ⁶
Maple Roasted Root Vegetable ⁷
Chef's Selection of Desserts ^{1a,3,6,7,8}
Fine Tea & Gourmet Coffee

€49.00 per person
Minimum numbers of 30 people

Italian Evening Buffet

Tomato Mozzarella and Balsamic Salad ^{6,7}
Classic Caesar Salad ^{1a,3,4,6,7,10}
Celery and Apple Coleslaw ^{3,6,7,9,10,12}
Kale, Blueberry and Rocket Salad with Crumbled Goats Cheese and Pumpkin Seed ⁷
Pesto and Red Onion Potato Salad with Sun Dried Tomatoes ^{7,3,10}
Mixed Leaves with Vinaigrette, Black Olive and Truffle Oil ^{6,10}
Tomato and Basil Soup ^{1a,7,9,12}
Medallions of Pork Loin, Pancetta, Roasted Garlic and Sage ^{6,12}
Lemon and Thyme Grilled Chicken, Balsamic and Onion Jus ^{6,12}
Baked Salmon Fillet with a Crab and Saffron Sauce ^{2,4,6,7,12}
Parmesan Cheese Gratinated Gnocchi with Sweet Potato and Squash Sauce ^{1a,3,6,7,12}
Maple Roasted Root Vegetable and Parmesan Roasted Rooster Potatoes ⁷
Chef's Selection of Desserts ^{1a,3,6,7,8}
Fine Tea & Gourmet Coffee

€53.00 per person
Minimum numbers of 30 people

Buffet Dinner

French Evening Buffet

Smoked Irish Salmon with Traditional Condiments 4

Classic Caesar Salad 1a,3,4,6,7,10

Salad Niçoise 3,4

Fig Salad with Rocket, Goats Cheese and Toasted Hazelnut 7,8b

Roasted Sweet Potato and Feta Salad, Tender Stem Broccoli and Sesame 11

Mixed Leaves with Vinaigrette 10

Sirloin of Beef Medallions with a Burgundy Jus and Roasted Shallot 12

Baked Cod with a Bisque and Cognac Cream 1,2,4,7

Chicken Supreme Coq au Vin with Leek Topping 10,12

Vol-au-Vent au Provençal Vegetable 10,12

Fine Beans Almondine and Potato Dauphinoise 7,8a,12

Chef's Selection of Desserts 1a,3,6,7,8

Fine Tea & Gourmet Coffee

€58.00 per person

Minimum numbers of 30 people



Private Dinner

Please Choose One Starter, One Main Course & One Dessert For The Group

Starters

- Smoked Chicken Salad with Red Pepper Aioli, Roasted Almonds and Feta Cheese ^{3,6,7,8a}
- Mushroom and Blue Cheese Fricassee, Golden Puff Pastry Base, Parmesan Crisp and Affilla Cress ^{1a,3,7}
- The Royal Marine Vegan Caesar, Capers and Garlic Dressing, Tomato Focaccia Croutons ^{1a}
- Chicken Liver Terrine, with a Cherry Gel, Cucumber and Chive Oil, Brioche Bread ^{1a,3,7,12}
- Truffled Goats Cheese and Courgette Tart, with Thyme and Honey Drizzle, Basil Aioli ^{1a,3,6,7,10,13}
- Parma Ham, Glazed Crostin Goats Cheese Tomato Salsa Salad and a Focaccia Wafer ^{1a,6,7}
(€2.00 supplement)
- Smoked Irish Salmon with crushed Potato Salad, Beetroot Dressing, Black Pepper Crème Fraiche ^{1a,4,7}
(€2.00 supplement)
- Asparagus Orange and Edamame Salad with Citrus Vinaigrette ⁶

Intermediate Course

Soup Options

- Root Vegetable ^{7,9,12}
- Leek and Potato ^{7,9,12}
- Plum Tomato and Basil ^{7,9,12}
- Roasted Celeriac and Apple ^{7,9,12}
- Carrot and Coriander ^{7,9,12} ^{7,9,12}
- Sweet Potato and Lemongrass Soup
- Curried Parsnip ^{7,9,12}

Sorbet Options

- Champagne
- Raspberry
- Lemon
- Tropical Fruits

Main Course

- Supreme of Chicken, Fondant Potato, Garlic Tenderstem, Porcini and Truffle Cream ^{7,12}
- Baked Irish Salmon Fillet with Buttered Asparagus, Grain Mustard and Herb Cream Sauce ^{4,6,7,10,12}
- Tomato Crusted Irish Cod Fillet, Green Pea, Mushroom Ragout, Herb Mash And Bisque Sauce ^{4,6,7,12}
- Roasted Pork Chop with Maple Butter Glaze, Champ Mash, Asparagus and Hoi Sin Sauce ^{1,3,6,7}
- Baked Sea Bass Fillet, Crab, Lemongrass and Saffron Sauce, Asparagus and Champ Mash ^{2,4,7,12}
- Rack of Irish Lamb, Pea and Mint Puree, Grilled Baby Corn, Crisp Shallot Mash, Wholegrain Mustard Sauce
(€7 Supplement) ^{1a,7,10,12}
- Roasted Irish Fillet of Beef with Garlic Mash, Celeriac Truffle Puree, Roasted Shallot, Rainbow Carrot
Thyme Sauce
(€9 Supplement) ^{7,9,12}
- Barbary Duck Breast, Grilled Baby Corn and Roasted Garlic Mash, Coriander & Orange Jus ^{6,7,12}

The above dishes complemented with Chef's Potatoes and Maple Roasted Root Vegetable ⁷

Private Dinner

Vegetarian and Vegan Options

Spinach & Ricotta Cheese Tortellini, Sunblush Tomato, Spinach & Mushroom Sauce ^{1a,3,6,7}

Goats Cheese, Forest Mushroom Risotto ^{6,7}

Tagliatelle Verde, with Chive and Spinach Pesto , Char Grilled Red Onion and Tenderstem Broccoli ^{1a}

Grilled Aubergine on Cranberry and Almond Tabouleh, Chilli Rayu ^{8a}

Cajun Grilled Cauli Steak , on Warm Beetroot Hummus, Coriander Cress ^{6,12}

Dessert

Banoffee Pie with a Chocolate Cream Sauce ^{1a,3,6,7}

Chocolate and Irish Cream Dome with Anglaise Sauce ^{1a,3,6,7}

William Pear & Almond Tart served with Vanilla Ice Cream and Anglaise Sauce ^{1a,3,6,7,8a}

Lemon Cheesecake with Raspberry Puree ^{1a,3,6,7}

Passion Fruit Mousse with a Mango Crème Anglaise ^{1a,3,6,7}

Double Chocolate Mousse with Raspberry and Fresh Cream ^{1a,3,6,7}

Chefs Assiette of Desserts (€3.50 supplement) ^{1a,3,6,7}

Selection of International Cheeses Apple & Pear Chutney served with Water Biscuits (€4.50 supplement)
^{1a,1d,7,9,10}

Fine Tea & Gourmet Coffee

€52.50 per person

Minimum numbers of 25 people

****Additional choices can be accommodated with supplemental increases.**

Additional Starter: €4.00 per person

Additional Main Course: €6.00 per person

Additional Dessert: €4.00 per person

Finger Food

Gourmet Hot Bites

Korean Spiced Boneless Wings ^{1a,3,6,11}
Onion Bhaji with Mint Yoghurt ⁷
Tempura Prawns with Sweet Chilli and Coriander ^{1a,2,6}
Tournafulla Cocktail Sausages with Worcestershire Sauce ^{1a,1c,4,6}
Vegetable Gyoza ^{1a,6,11}

€13.50 per person

Minimum numbers of 20 people

Vegan and Vegetarian Bites

Vegetable Spring Roll ^{1a,9}
Onion Bhaji ⁶
Korean Spiced Plant Bites ^{1a,6}
Curried Samosa ^{1a,6}
Vegan Sausage Roll ^{1a,9}
Falafel Bites ⁶

€13.50 per person

Minimum numbers of 20 people

Charcuterie Selection

Cured and Cooked Meats, Dried Fruit, Pickles and Preserves

€15.00 per person

Minimum numbers of 20 people

Selection of Cold Sandwiches ^{1a,3,7,10}

€9.00 per person

Minimum numbers of 20 people

Mini Dessert Platter ^{1a,3,6,7,8}

€10 per person

Minimum numbers of 20 people

Pre Dinner Drinks Reception

Chefs Selection of three passed canapes

€9.50 per person

Canapes

Selection of Canapes **€16 per person**, choose 2 hot and 2 cold.

Cold

- Chicken Liver Parfait on Grilled Brioche with a Fig Conserve and Cress ^{1a,3,6,7}
- Smoked Salmon on Brioche Navette with Dill Crème Fraiche ^{1a,3,4,6,7}
- Whipped Goats Cheese and Parma Ham Crostini with Tomato Salsa ^{1a,6,7}
- Cherry Tomato and Mozzarella Brochette with Basil Pesto ⁷
- Spiced Beef, Wasabi Mayo and Pickled Ginger ^{1a,3,6,7,10}
- Sesame Crusted Tuna Fillet, Roasted Beetroot ^{1a,4,6}

Hot

- Char Grilled Lamb Skewer with Coriander and Mint Gremolata ⁶
- Tartlet of Cashel Blue Cheese & Red Onion Marmalade ^{1a,7}
- Prawns in Filo Pastry with Spicy Cocktail Sauce ^{1a,2,6,7,10}
- Tandoori Spiced Chicken Kebabs with Cucumber Raita ^{6,7}
- Char grilled Tiger Prawn Skewer with Lime & Basil ^{2,6}
- Caramelised onion & Herb Sausage Rolls ^{1a,6,7}
- Korean Beef Skewer ^{1a,6,11}

Our Suppliers

At the Royal Marine Hotel proudly source the finest local ingredients, fostering strong ties with our neighboring suppliers and producers. With sustainability at the core, we are proud to honor the suppliers, whom we work closely with to create our menus.

Keelings Fruit and Vegetables
 F.X Buckley Meats
 Gahan Meats
 Quigley Meats
 Wrights of Marino
 La Rousse Foods
 Sysco Foods

Allergen Index

1. Gluten*, 2. Crustaceans, 3. Eggs, 4. Fish, 5. Peanuts, 6. Soya-beans, 7. Milk, 8. Nuts*, 9. Celery, 10. Mustard, 11. Sesame Seeds, 12. Sulphur Dioxide and Sulphates, 13. Lupin, 14. Molluscs

1a. Wheat, 1b. Rye, 1c. Barley,
 1d. Oats, 8a. Almond, 8b. Hazelnut, 8c. Walnut, 8d. Cashew, 8e. Pecan, 8f. Brazil, 8g. Pistachio, 8h. Macadamia