ARRIVAL RECEPTION

Mulled Wine/Hot Port/Whiskey (Choice of one)  €5.50
Fruit Punch  €4.60
Sparkling Wine  €6.00
Sparkling Wine Kir Royale  €6.00
Sparkling Wine Bucks Fizz  €6.00
Champagne  €15.00
Champagne Bucks Fizz  €15.50

WINES AND CORKAGE

House Wines From  €24.00
Wine Corkage  €15.00
Champagne Corkage  €22.00

COCKTAILS

Cosmopolitan  €10.00
Mojito  €10.00
Tequila Sunrise  €10.00
PRE-DINNER CANAPÉS

Selection of Cold Canapés
Roasted Fig wrapped with Prosciutto, filled with Mascarpone Cheese
Smoked Salmon and Crème Fraiche on Bellini Pancakes
Duck Liver Parfait on Toasted Brioche
Beef Carpaccio served with a Basil and Lime Aioli
Smoked Chicken and Tamron Tart
Watermelon Prosciutto on a Nut Brioche
Cold Prawn Ceviche Tart

Selection of Hot Canapés
Duck Confit with an Orange Marmalade in Filo Pastry
Glazed Goats Cheese Tart with Onion Chutney
Crab and Parmesan Arancini
Tempura Prawns with Chipotle Mayonnaise
Spicy Marinated Chicken Skewer
Ham and Black Pudding Croquettes
Pulled Pork Slider with Kimchi Slaw
Warm Wild Mushroom and Chicken Bouche

Prices
Selection of 5 Cold Canapés for 10 Guests €7.00 per person
Selection of 3 Cold and 3 Hot Canapés for 10 Guests €9.50 per person
Additional items at €3.50 per item
STARTERS

Salmon Gravlax
Gin Cured Salmon, Remulade of Celeriac and Apple, Horseradish Cream €10.50

Melon
Melody of Melon, Mint Syrup, Green Apple Sorbet €7.50

Pastry Case
Filled with Creamy Chicken and Wild Mushroom Sauce €8.95

Smoked Duck Salad
Mesclun Leaf Salad, Toasted Pine Nuts, Juniper Berry Vinaigrette €9.95

Chicken Caesar Salad
Smoked Bacon, Garlic Croutons and Hand Shaved Parmesan in a Creamy Caesar Dressing €9.95

Jumbo Shrimp Salad
Served with Lemon Mayo, Crème Fraiche and Seasonal Leaves €10.50

Crab Cake
Crab and Saffron Cake, Crispy Chorizo Crumbs €8.95

Warm Irish Bally Brie Cheese
Brie Wedge served with a Port and Cranberry Reduction, Glazed Figs and Sakoura Cress €8.95

Crispy Squid
Served with a Garlic and Goats Cheese Crust €9.50

Black Rice and Freekah Cakes
Served with Pickle Beetroot and a Herb Scented Dressing €8.50

Gravlax of Irish Hereford Beef
Served with a Ginger and Lime Dressing €10.50
**SOUPS**

- Celeriac with Truffle Foam
- Wild Mushroom and Thyme
- Vine Ripened Tomato and Red Pepper
- Honey Roast Carrot with Cumin
- Butternut Squash and Garlic
- Corn and Crab Chowder
- Cream of Vegetable, Herb Croutons and Chopped Chives
- Cream of Potato and Leek
- French Onion

All of the above Soups €7.50

**SORBETS**

- Passion Fruit with Fresh Mango
- Champagne with Fine Diced Fruits
- Lemon with Fresh Mint
- Natural Yogurt with a Raspberry Puree
- Grapefruit Topped with Cointreau
- Wild Berry, Mango and Blossom Syrup

All of the above Sorbets €5.00
MAINS

Roast Sirloin of Irish Beef
Glazed Red Onion, Red Wine Jus €33.00

Roast Rib of Irish Beef
Caramelised Shallots, Red Port Jus €30.00

9 oz Fillet of Irish Beef
Served with a Foie Gras Cream €38.00

Fillet of Irish Beef Wellington (Cooked Medium)
Filled with Wild Mushroom Duxelle, with Rich Red Wine Reduction €38.00

Traditional Roast Turkey and Honey Glazed Ham
With Herb Stuffing and Cranberry Jus €28.50

Organic Fillet of Salmon
Lemon Caper and Olive Oil Butter €30.00

Roulade of Lemon Sole
Lemon Sole filled with a Seafood Mousse, Tender Steamed Broccoli, Béarnaise Sauce €29.50

Roast Rack of Lamb
Encrusted Green Tea and Thyme and Roast Garlic Jus €33.00

Pan Fried Fillet of Seabass
Warm Crab Potato Salad served with a Lemon Oil €30.00

Breast of Chicken
Filled with a Shrimp and Goats Cheese Filling served with a Mustard and Lemon Dressing €26.00

Pan Fried Cod Fillets
Served with a Potato cake, Sweet Chilli and Pesto Glaze €27.00

Roast Supreme of Chicken
Served with Sautéed Cep and Oyster Mushrooms, Asparagus Tips and a Light Chablis Cream €26.00

All our Main Courses are accompanied with Seasonal Vegetables and Potatoes
VEGETARIAN MAINS

Warm Pressed of Chargrilled Vegetables
Goats Cheese Beignet, Red Onion Marmalade

Spinach and Ricotta Tortellini
In a Cream Parmesan Sauce

Courgette, Garden Pea and Sundried Tomato Garden Pea Risotto
Shaved Fennel and Rocket Salad, Smoked Gubeen served with a Lemon Oil

Pan Fried Potato Cakes
Spicy Chick Pea Ragout, Coriander and Lime Dressing

Porcini Mushroom Tart
Served with a White Truffle Oil

Spring Roll
Filled with Mixed Shredded Vegetables, Soya and Chilli Sauce

All our Main Courses are accompanied with Seasonal Vegetables and Potatoes

A choice can be offered on each course at an additional cost as follow

Choice of Starter €3.00 per person
Choice of Main Course €5.00 per person
Choice of Dessert €3.00 per person

All menus are subject to an additional charge of €5.00 per person on Sunday and Public Holidays.
DESSERTS

Trio of Desserts
Chef’s Choice €7.50

Mango Mousse €7.00
Served with a Champagne Jelly, Raspberry and Ginger Sauce

Wild Berry Tart €7.00
Served with a Lemon and Orange Sauce

Sticky Toffee Pudding €7.00
Sticky Toffee Cake Served with Butterscotch and Baileys Sauce

Vanilla and Elderflower Crème Brulee €7.50
Served with a Brownie Cookie

Traditional Apple Pie €7.00
Warm Apple Pie served with Crème Anglaise and Vanilla Bean Ice Cream

Grand Chocolate Plate €9.50
Dark Chocolate and Burnt Orange Cake, Milk Chocolate Cheesecake, Minted Chocolate Tart. Served with Vanilla Ice-Cream

Baby Profiteroles €7.00
Served with Chantilly Cream, Drizzled with Dark and White Chocolate Sauce

White Chocolate and Strawberry Short Cake €7.00
With a Blue Berry Compote

Grand Style Pavlova €7.00
Filled with Fresh Berries and Blossom Syrup

Fresh Fruit Salad €7.00
Classic Fruit Salad served with Fresh Cream or Ice-Cream

Chocolate Dome €7.00
Belgian Chocolate Dome with Caramelised Pineapple
AFTER THE MAIN EVENT

Freshly Brewed Tea and Coffee €3.00
The Grand Platter Selection of Petit Fours (10 Guests) €16.00

Cheese Course
An additional Plated Cheese Course may be served Continental Style prior to your Dessert Course or at the end of your meal with Tea or Coffee

Selection of Three Irish Cheeses €10.00
Served with Grapes, Celery and assorted Cheese Biscuits
TERMS AND CONDITIONS

1. A deposit of €1,500.00 is required to confirm a booking. The Hotel will issue a contract outlining 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 14 working days prior to the day of the event.

4. Prices are subject to proportionate increases according to rises in costs of oil, gas, food, labour, taxes and VAT.

5. There is no service charge included. We prefer you to reward good service personally.

6. Booking details must be finalised with the hotel 8 weeks in advance of the booking date.

7. Final guaranteed numbers are required 3 working days prior to the booking. 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 do so.

8. No food or beverages may be brought into the Hotel for consumption.

9. Outside contractors and organisers are bound to comply with our policy on Fire and Safety Regulations and to provide proof of insurance when requested.

10. All menu quotations are based on Dinner Dances served no later than 9 pm.

11. Sunday and Public Holiday Bookings are subject to a surcharge of €5.00 per person.

12. Banquets 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.

13. The Grand 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.

14. All prices quoted are based on current VAT rates. Should these rates increase or decrease this will affect the prices quoted in this brochure.

15. We can provide a full list of allergens for each dish in this banqueting brochure.
www.thegrand.ie

Malahide, County Dublin, K36 XT65, Ireland.
Contact Our Events Team on + 353 (0)1 845 0000
or email us at sales@thegrand.ie