

Carrickdale
Hotel & Spa



EVENTS &
BANQUETING

GALA DINNER

Lacey's Suite - Max 400 Guests

Bernish Suite - Max 210 Guests

Pinewood Suite - Max 100 Guests

CHOOSE ONE FROM EACH COURSE TO MAKE YOUR MENU

PARISIENNE OF MELON WITH FRUIT COULIS

CREAM OF VEGETABLE SOUP

LEEK & POTATO SOUP

CHICKEN CAESAR SALAD

CHICKEN & MUSHROOM VOL AU VENT

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ROAST STUFFED BREAST OF TURKEY & BAKED IRISH HAM

ROAST SIRLOIN OF IRISH BEEF SERVED WITH PEPPERED SAUCE OR GRAVY

CHICKEN SANDEMAN - SAUTÉED BREAST OF CHICKEN IN A SWEET SHERRY

CREAM SAUCE

ALL MAIN COURSES SERVED WITH A PANACHE OF VEGETABLES &
POTATOES

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FRESH FRUIT PAVLOVA

LEMON/STRAWBERRY/MALTESER CHEESECAKE

PROFITEROLES FILLED WITH FRESH CREAM & TOPPED WITH CHOCOLATE
SAUCE

APPLE PIE SERVED WITH FRESH CREAM

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FRESHLY BREWED TEA OR COFFEE

AFTER DINNER MINTS

Chicken Main Course €37.00

Turkey & Ham Main Course €38.00

Beef Main Course €40.00

(To have choice main course add €3.50 supplement)

Private Dining Lunch Options

Maximum 100 guest

Pinewood Suite - Max 100 guests

Ravensdale Suite - Max 40 guests

Mountain View Suite - Max 10 guests

40 Guests and Under Please select three options from each course in advance

Over 40 Guests Please select two options from each course in advance

Starters:

Cream of Vegetable Soup served with a Freshly Baked Roll

Garlic Mushrooms served with Salad & Garlic Mayonnaise

Parisienne of Melon with Fruit Coulis

Chicken Goujons

Chicken Caesar Salad

Main Course:

Prime Roast Sirloin of Irish Beef with Gravy

Roast Stuffed Breast of Turkey & Baked Irish Ham Grilled Fillet of Salmon

Chicken Sandeman - Sautéed Breast of Chicken in a Sweet Sherry Cream Sauce

Vegetable Enchilada (v)

All of the above served with Selection of Fresh Vegetables, Potatoes & Chips

Dessert:

Pavlova topped with Fresh Fruit & Cream

Chef's Cheesecake served with Fresh Cream

Profiteroles filled with Fresh Cream & topped with Warm Chocolate Sauce

Chef's Selection of Ice Cream

Freshly Brewed Tea or Coffee

3 Course €34.00 per person

2 Course €30.00 per person

Private Dining

Evening Options

Maximum 100 guest

40 Guests and Under Please select three options from each course in advance

Over 40 Guests Please select two options from each course in advance

Starters:

Chicken Goujons served with Salad Garnish & Sweet Pepper Relish

Cream of Vegetable Soup served with a Freshly Baked Roll

Garlic Mushrooms served with Salad & Garlic Mayonnaise

Parisienne of Melon with Fruit Coulis

Prawn Cocktail (€4.00 supplement)

Chicken Caesar Salad

Vegetable Spring Rolls with a Soya & Garlic Dip

Chicken Skewers with Tossed Salad

Goats Cheese Salad served with Rocket & Beetroot topped with Crushed Walnuts

Main Course:

Prime Roast Sirloin of Irish Beef with Peppered Sauce & Gravy

Roast Stuffed Breast of Turkey & Baked Irish Ham

Grilled Fillet of Salmon

12oz Sirloin Steak, cooked to your liking, with Peppered Sauce

(€7.00 supplement)

Chicken Sandeman - Sautéed Breast of Chicken in a Sweet Sherry Cream Sauce

Spicy Peppered Chicken with Cajun Spices & Whiskey Cream Sauce

Fillet of Hake in a Spring Onion & White Wine Sauce

All of the above served with Selection of Fresh Vegetables & Potatoes

Dessert:

Pavlova topped with Fresh Fruit & Cream

Chef's Cheesecake served with Fresh Cream

Profiteroles filled with Fresh Cream & topped with Warm Chocolate Sauce

Meringue Nest filled with Fresh Cream & Strawberries topped with Caramel Sauce

Homemade Apple Pie served with Warm Custard & Ice Cream

Selection of Ice Creams served in a Brandy Snap Basket

Black Forest Gateau served with Fresh Cream & Fruit Coulis

Freshly Brewed Tea or Coffee

3 Course €39.50 per person

2 Course €35.50 per person

Confirmation/Communion Menu

Cream of Fresh Vegetable Soup served with a Hot Crusty Roll
Chicken Goujons served with Salad Garnish & Sweet Pepper Relish
Parisienne of Melon garnished with Fresh Fruit Coulis
Chicken Caesar Salad

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Prime Roast Sirloin of Irish Beef served with Roast Gravy  
Roast Stuffed Breast of Turkey & Baked Irish Ham  
Sautéed Breast of Chicken with Sandeman Sauce  
Grilled Fillet of Salmon with Shrimp, Leek & White Wine Sauce

Served with Chef's Selection of Fresh Vegetables  
& Potatoes

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Carrickdale Symphony of Homemade Dessert

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Freshly Brewed Tea or Coffee  
€37.00 per person

Starters - €4.00

Cream of Vegetable Soup  
Choice of Chilled Apple or Orange Juice  
Chilled Honeydew Melon garnished with Fresh Berries

Main Course & Dessert - €17.00

Roast of the Day – Roast Beef or Turkey & Ham  
Served with Vegetables & Potatoes

Main Course & Dessert - €14.00

A Choice of Chicken Goujons, Sausages, Homemade Burger or Chicken Nuggets  
All served with Chips & Beans

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Ice Cream & Jelly

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Communion or Confirmation Child Eats Free!

# Finger & Fork Buffet

## Finger Buffet

Room Hire Charge applies to Finger Buffet options

Tea / Coffee & Sandwiches € 9.50 per person

Cocktail Sausages € 3.25 per person

Sausage Rolls € 3.25 per person

Vol Au Vents € 4.30 per person

Chicken Goujons & Dips € 5.00 per person

Tea, coffee sandwiches, cocktail sausages, vol au vents & goujons €20.50 per person

## Fork Buffet

Choice of 2 Hot Dishes from The Following

Chicken Curry

Beef Curry

Chicken a la King

Beef Stroganoff

Vegetarian Lasagne

Sweet & Sour Pork

Sweet & Sour Chicken

Oriental Steak Pieces

Served with 2 of the following:

Boiled Rice/Garlic Potatoes/Chips

Tea/Coffee

€22.50 per person

Additional Extras with Fork Buffet

Freshly Made Sweet of the Day - €7.50 per person

Served with a selection of fresh Salads - €4.00 per person (tossed salad, coleslaw & potato salad)

Plus, Selection of Cold Meats (choice of 2) – Turkey, Ham, Beef, Chicken  
€6.00 per person

# Formal/College Ball Menu

Choose one from each Course to make your menu

Parisienne of Melon with Fruit Coulis

Cream of Vegetable Soup

Leek & Potato Soup

Chicken Caesar Salad

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Roast Stuffed Breast of Turkey & Baked Irish Ham

Roast Sirloin of Irish Beef served with Peppered Sauce or Gravy

Southern Fried Chicken with a Creamy Mushroom & White Wine
Sauce

All main courses served with Chefs Vegetables
& Potato Wedges

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Fresh Fruit Pavlova

Lemon/Strawberry/Malteser Cheesecake

Profiteroles filled with Fresh Cream & topped with Chocolate Sauce

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€39.00 per person

The above price also includes – 2 x security and DJ for the night

Email events@carrickdale.com or Call 0429380900

Secret Garden Party Package

The Pine Package

Pizza Slice, Wedges, Garlic Bread, Tossed Salad, Tea &
Coffee €20.00 per person

The Maple Package

Pizza, Lasagne, Wedges, Garlic Bread and Choice of 2 from
following with Tea & Coffee

Skewers with Tomato, Mozzarella & Basil

Tossed Salad

Spicy Cous Cous with Roast Peppers, Spring Onion &
Avocado

€28.00 per person

The Oak Package

Pizza, Lasagne, Wedges, Garlic Bread, Tossed Salad,
Skewers with Tomato, Mozzarella & Basil

Spicy Cous Cous with Roast Peppers,

Spring Onion & Avocado

Coleslaw, Tea & Coffee

€34.00 per person

Private Bookings available Mon-Fri year round from 5pm onwards (min 50
guests will be charged) No Sat & Sun bookings during May-August
Sat & Sun any other month please be aware Secret Garden is Not Private
and will also be available to public (Min 25 guests)

Email events@carrickdale.com or Call 0429380900

Enhancements for your Special Day

Enhance your day with some of the following
options or why not upgrade your menu

Sorbet - €3.00 per person

Mulled wine - €4.00 per person

Prosecco - €6.00 per person

Cocktail bar - €11.00 per person – (Choose 1 from Strawberry
Daiquiri, Woo Woo, Gin Bramble) Buckets of beer - €5.50 per
person

Dressed Gin Bar - €9.00 per person (Premium Gins & Tonics
Excluded)

Selection of Canapes - €6.00 per person

Festive Mince Pies or Cinnamon Cookies - €2.00 per person

Mini Homemade scones - €2.00 per person

White & Milk Chocolate dipped Strawberries - €2.00 per
person

Cheese board - €7.00 per person

Glass of Wine & Top up - €6.00 per person

Open Toast - Priced Per Person

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Afternoon Tea

Enjoy Afternoon Tea in our beautiful lobby at the Carrickdale Hotel.

Enjoy our delicious treats of sandwiches, savouries, cakes and scones with a choice of tea or coffee.

€26.00 per person



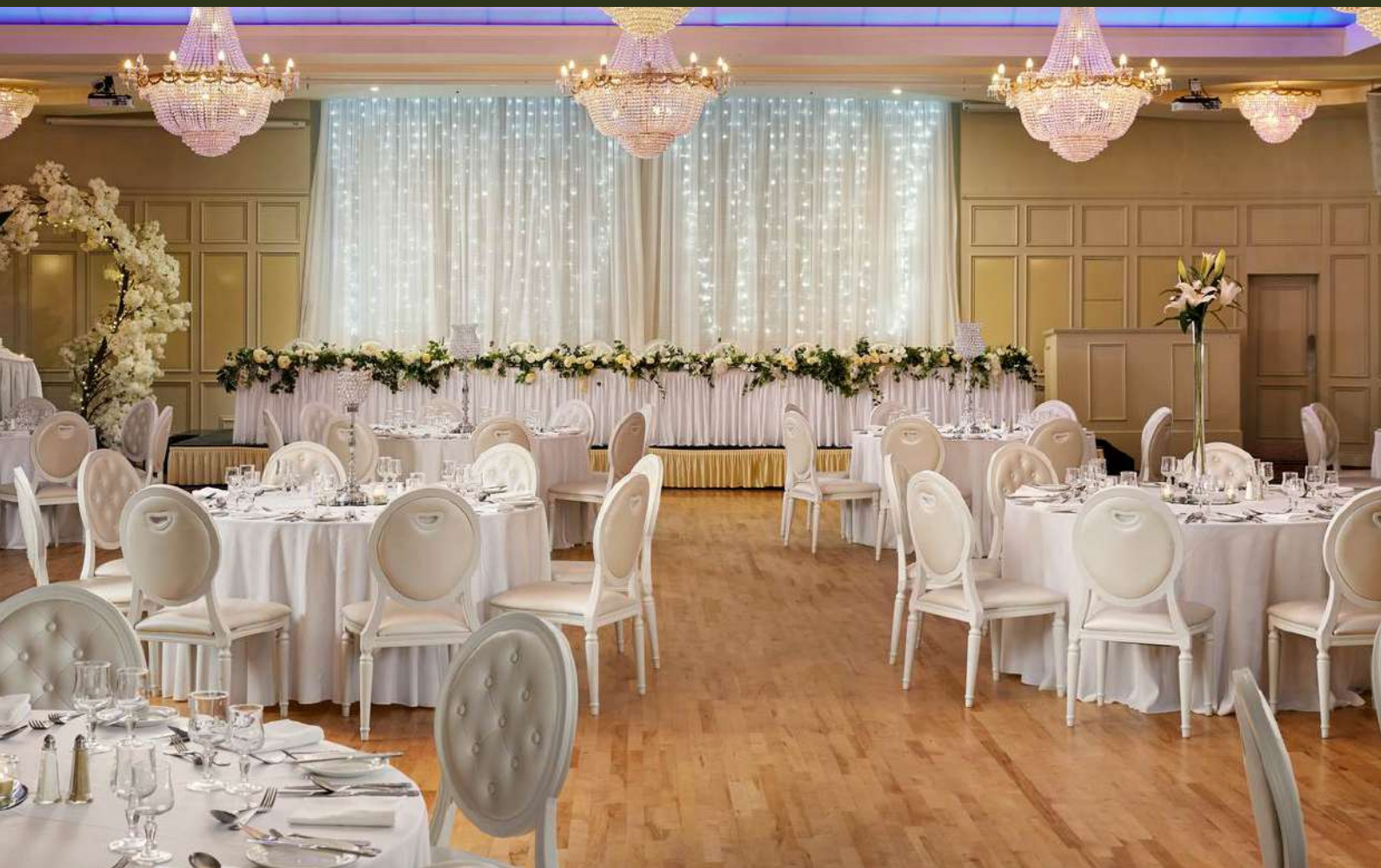
Why not treat yourself to Prosecco with your Afternoon Tea

€30.00 per person

€10.00 non-refundable deposit at the time of booking per person
24 hour advance booking required



Lacey's Suite



Bernish Suite



Mountain View Suite



Ravensdale Suite



Pinewood Suite



Secret Garden





Contact our Event Team by email
events@carrickdale.com or phone
0429380900