



PORTMARNOCK  
HOTEL & GOLF LINKS

# BANQUETING

The Conference & Meeting Venue



# BANQUETING SPACES



## THE MOYNE SUITE

Catering for groups of up to 220 guests.  
Private bar in suite.



## THE LINKS SUITE

Catering for groups up to 90 guests.  
Private bar in suite.



## THE STRAND SUITE

Catering for groups up to 50 guests.



## THE 1780 RESTAURANT

Catering for groups up to 80 guests.

# MEETING ROOM REFRESHMENT BREAKS

<b>Freshly Brewed Tea &amp; Coffee</b>	<b>€4</b>	<b>Seasonal Sliced Fresh Fruit Platter with Fresh Mint</b>	<b>€6</b>
<b>Freshly Brewed Tea &amp; Coffee with Homemade Biscuits</b>	<b>€6</b>	<b>Morning Pastries from the Bakery</b>	<b>€7.50</b>
<ul style="list-style-type: none"><li>• Oatmeal &amp; Raisin</li><li>• Sea Salt Chocolate</li><li>• Ruby Callebaut Chocolate</li><li>• Selection of Black and Herbal Teas</li></ul>		<ul style="list-style-type: none"><li>• Assortment of Freshly Baked Mini Croissants and Danish Pastries</li><li>• Freshly Brewed Coffee</li><li>• Selection of Black and Herbal Teas</li></ul>	
<b>Homemade Fruit &amp; Plain Scones with Tea &amp; Coffee</b>	<b>€7</b>	<b>Morning Fresh</b>	<b>€14</b>
<ul style="list-style-type: none"><li>• Homemade Jam</li><li>• Mascarpone Whipped Cream and Irish Butter</li><li>• Freshly Brewed Coffee</li><li>• Selection of Black and Herbal Teas</li></ul>		<ul style="list-style-type: none"><li>• Red Berry Smoothies</li><li>• Freshly Baked Mini Danish Pastry Selection</li><li>• Strawberry and Banana Crunch Granola Jars</li><li>• Freshly Brewed Coffee</li><li>• Selection of Black and Herbal Teas</li></ul>	

*Prices per person*



**Natural Energy**

€15

- High Fibre Banana Bread with Blueberries
- Homemade Nutty Granola Bar Snacks
- Fresh Fruit Skewers with Mint
- Zesty Passion Fruit and Mango Smoothies
- Selection of Fine Teas and Freshly Brewed Coffee

**Substantial Savoury**

€15

- Newbridge Bacon and Free Range Fried Egg Bap
- Tomato Chutney
- McCarren Puff Pastry Sausage Rolls with Mixed Seeds
- House Relish

**Afternoon Chocolate Indulgence**

€12

- Mini Chocolate Muffins
- 70% Callebaut Chocolate Brownies
- Chocolate Chip Cookies
- Mini Blueberry and Almond Cake
- Selection of Fine Teas and Freshly Brewed Coffee

**Whole Fruit Basket**

€25 per basket

*Prices per person*



# CORPORATE LUNCH MEETING OPTIONS

## CONFERENCE LUNCH MENU

*Main Course with Tea & Coffee €22.50 | Two Courses with Tea & Coffee €30*

### MAINS

#### Chicken Caesar Salad

*Little gem | bacon lardons | croutons  
aged parmesan | house dressing*

#### 8oz Salt Age Rib Eye Burger

*Monterey jack cheddar | crispy onions | tomato  
pickle | house cut fries*

#### Local IPA Battered Haddock

*Irish sea caught haddock | garden pea purée  
house tartar sauce | house cut fries*

#### Vegan Black Lentil Shepherd's Pie

*Sweet potato mash | braised vegetables  
mixed seeds | crusty bread*

### DESSERTS

#### Berry Pavlova

*Wexford strawberry sorbet | vanilla cream  
strawberry | hibiscus*

#### Dark Chocolate Brownie

*Warm chocolate brownie | vanilla bean ice-cream  
candied pecan*

#### Classic Crème Brûlée

*Bourbon vanilla | scoop raspberry sorbet*

# PLATED LUNCH SELECTOR MENU

## €45

*Choose a menu for your event - two starters | two mains | two desserts*

### STARTERS

Wrights of Marino Smoked  
Salmon Roulade

*Pickled cucumber | mini blini | pea  
shoots | chive crème fraîche*

Buttermilk Marinated  
Chicken Salad

*Marinated black olives | sun dried  
tomatoes | gold river leaf | mango  
& coriander dressing*

French Duck Liver Parfait

*Rhubarb & orange chutney | mini  
brioche | cumin roasted walnuts |  
truffle essence*

Potato, Leek & Bacon  
Velouté

*Warm bacon lardons | herb Cream |  
mini penny loaf selection*

### MAIN COURSES

Pan Roast Irish Chicken  
Supreme

*Bacon mash | confit baby carrot |  
parsnip crisps | tarragon gravy*

Roast Irish Salmon Fillet

*Parsley herb crust | leek & citrus  
potatoes | vine tomato & dill salsa*

Tempura of Vegetables

*Tenderstem broccoli | peppers &  
courgettes | soy & lime dip*

Overnight Roast Irish Beef  
Sirloin

*Caramelised onion mash | baby  
sprouting broccoli | port & thyme  
pan jus*

*All served with house  
vegetables & potatoes*

### DESSERTS

Sticky Toffee Pudding

*Sea salt caramel gelato |  
Caramelised Pecans*

Local Strawberry  
Cheesecake

*Irish butter biscuit | sour  
strawberry puree*

Chocolate Brownie

*Chocolate sauce | vanilla bean  
ice cream*

Berry Pavlova

*Vanilla mascarpone cream |  
strawberries | hibiscus*

*Followed by Tea & Coffee*





## WHOLESOME LUNCH MENU

*€19 per person*

Chef's house made soup infused with fresh herbs

Selection of sandwiches to include wraps, classic, soda and ciabatta

Tea & Coffee

## GOURMET LUNCH MENU

*€22.50 per person*

Chef's house made soup infused with fresh herbs

Selection of sandwiches to include wraps, classic, soda and ciabatta

Trilogy of mini desserts

Tea & Coffee

## Optional lunch add on €3pp

*Trio of homemade salads | potato | pasta | tossed garden vegetables*

# PRIVATE DINING MENU

## €52

*Choose a menu for your event - one starter | one soup or sorbet | two mains | one dessert*

### STARTERS

Jameson & Ginger Glazed Smoked Salmon

*Pickled cucumber | mini blini | charred lime  
mint crème fraîche*

Marino's Naturally Smoked Haddock Fish Cake

*Macerated fennel | red chilli aioli | lime wedge*

Confit Duck Leg Spring Roll

*Pear & ginger purée | ponzu & black sesame glaze  
mint leaf salad*

Pressed Irish Free Range Chicken

*Truffle celeriac slaw | maple bacon | Jameson reduction*

French Duck Liver Parfait

*Rhubarb & orange chutney | mini brioche  
cumin roasted walnuts | truffle essence*

Local Goat's Cheese & Red Onion Tart

*Toasted hazelnuts | roast beetroot purée  
basil dressed herb cress*

Seared Irish Coast Scallops

*Charred cauliflower | light curry cream  
granny smith apple & coriander*

### SOUPS & SORBETS

Roast Butternut Squash & Coconut,  
Coriander Naan

Forest Mushroom & Tarragon  
with Parmesan Velouté

Roast Vine Ripe & Plum Tomato,  
Basil Pesto

Potato, Leek & Onion, Smoky  
Bacon Crumble

Classic Vegetable, Parsley Cream  
& Croutons

Mint Mojito Sorbet

Lemon & Basil Sorbet

Champagne & Strawberry Sorbet

**A supplement of €5 per person applies if you  
wish to choose a second starter.**

## MAIN COURSES

Overnight Roast Irish Sirloin of Beef  
(€5 supplement per person)

*Rosemary potato gratin | pearl onions  
Jameson & wild mushroom cream*

Pan Roast Irish Chicken Supreme

*Rosemary potato rosti | glaze baby carrot  
parsnip crisp | tarragon gravy*

Low & Slow Andarl Farm Pork Belly

*Smoked bacon & potato croquette | crisp sage  
toffee apple | cider sauce*

Slaney Valley Lamb Shank

*Minted Garden peas | Healy's honey glazed  
root vegetables | rosemary pan jus*

Prime Fillet of Irish Hereford Beef  
(€12 supplement per person)

*Wild mushroom gratin | truffled asparagus | port jus*

Pan-fried Atlantic Cod Loin

*Baby potato | fennel | baby spinach peperonata  
basil & pistachio dressing*

Roast Irish Salmon Fillet

*Fresh herb crust | leek & citrus mash  
vine tomato & dill salsa*

Atlantic Sea Bass Fillets

*Saffron fondant potato | charred asparagus  
lemon & basil butter sauce*

Mediterranean Roast Vegetable Filo Parcel

*Vine tomato purée | spinach  
rocket & cashew nut pesto*

Garryhinch Wild Mushroom Risotto

*Dressed rocket | parmesan | tarragon ciabatta toast*

**All of our main courses are served with a seasonal selection of vegetables and potatoes.**

**Supplement of €10 per person applies if you wish to choose a third main course.**

**A silent vegetarian option is available for your guests.**



## DESSERTS

### 70% Chocolate Fondant

*Sea salt caramel gelato | chocolate sauce*

### Local Strawberry Cheesecake

*Irish butter biscuit | sour strawberry purée*

### Black Forest Dome

*Amaretto cherry | 70% chocolate  
chocolate glaze | biscuit*

### Tropical Fruit Plate

*Light coconut mousse | summer mango | passion fruit*

### The Portmarnock Assiette €3pp

*Zesty lemon tart | almond & blueberry cake  
raspberry sorbet, chocolate tart*

### Warm Apple & Berry Crumble

*Shortcrust tart shell | light cinnamon Chantilly*

### Zesty Homemade Lemon Tart

*Raspberry jam | Italian meringue*

### Italian Tiramisu

*Espresso coffee | cocoa | mascarpone | cognac*

**A supplement of €5 per person applies if you wish to choose a second dessert**

# BBQ MENU BUFFET STYLE

## €45

### MAIN DISHES

Butcher style pork & leek hot dogs with honey and Worcestershire marinade

Chargrilled Irish Beef Burger in a red onion Preserve

Baked rooster wedges with sour cream and spring onion

Cajun and black sesame grilled salmon skewers with coriander and lime yoghurt

Tender grilled chicken fillet marinated in lemon, thyme and garlic

### SALADS

Rainbow cabbage slaw with parsley, lemon and mixed seed mayonnaise

Young potato salad with celery, scallions and free-range egg

Caesar salad station baby gem lettuce with homemade dressing, bacon, croutons and grated parmesan

Triple tomato salad of vine plum with vine cherry, sundried tomatoes, rosemary and garlic oil

### ON THE SIDE

Sliced red onion and vine plum tomato

Dubliner cheddar cheese and sweet dill pickle

Selection of breads and seeded burger buns

Seeded burger buns and hot dog rolls

### SAUCES

American mustard, tomato ketchup, mayonnaise and country house relish

### DESSERT SELECTION

Mini chocolate and raspberry brownie

Mini homemade blueberry and almond cake

### ADDITIONAL ITEMS

Chargrilled 6oz Irish sirloin steak with garlic butter rub (*€7pp supplement*)

Chilli, garlic and ginger tiger prawn skewers with pineapple salsa (*€6pp supplement*)

BBQ pork belly with grain mustard and orchard apple chutney (*€6pp supplement*)

# FINGER FOOD MENUS

## OPTION A

€26 *per person*

Howth fish popcorn with  
citrus and dill mayo

Spicy crispy chicken wings  
in a blue cheese dip

Chunky potato wedges with  
garlic aioli

Vine tomato and mozzarella  
pizza fingers

Lemon meringue tartlet

Chocolate brownie

## OPTION B

€28 *per person*

Mini Irish beef slider  
burgers

Gourmet sandwich selection

Honey and Worcester glazed  
cocktail sausages

Vegetable sticky rice and  
seaweed roll

Mini ham and Gruyere  
cheese toasties

Bramley apple sponge  
fingers

Mini cup cakes

## OPTION C

€30 *per person*

Tandoori chicken skewers with  
coriander yoghurt dressing

Green pea, lemon  
marinated feta and mint  
arancini

Local smoked salmon, chive  
and sundried tomato quiches

Mini crispy duck spring rolls  
with a hoisin dip

Mini Irish slider burgers  
with porter cheddar and a  
red onion marmalade

Mini lemon meringue tartlets

Classic French macarons  
collection

Callebaut chocolate and  
raspberry tart

# BUFFET MENU OPTIONS

## €45

*Please choose two main course items*

### **HOT OPTIONS**

Parsley and grain mustard crusted salmon,  
IPA cider and leek cream

Golden Vale beef and porter ragout with  
pearl onion, button mushrooms and thyme

Mediterranean penne pasta with roasted  
peppers, aubergine courgettes and basil

Irish chicken curry with madras and  
coconut sauce, tomatoes and coriander

Atlantic hake diamonds with olive tossed  
baby potatoes and a minted lemon dressing

Cajun spiced pork loin with sesame honey  
glazed greens, lime and ponzu dressing

Wild mushroom gnocchi with roasted  
garlic, rocket and vegan cheese

Pot roast chicken with roast root vegetables  
and a thyme infused gravy

Moroccan lamb tagine with overnight  
braised lamb and herby couscous

*All of our hot buffets are accompanied by:*

*Three homemade salads - potato, pasta and  
garden leaf*

*Fresh baked farmhouse roll selection*

*Seasonal warm mixed vegetables*

*Rosemary & sea salt buttered baby potatoes*

### **MINI DESSERT SELECTION**

Trilogy of decedent house made desserts

Freshly made by our Pastry Chef

*Followed by Tea and Coffee*

# CANAPÉ MENU

*Three canapé selection - €12pp | Five canapé selection - €20pp*

## COLD SAVOURY

Crisp basil, whipped feta cheese,  
sundried tomato and olive

Wrights smoked salmon, blini,  
prosecco cream and fresh dill

Shrimp cocktail with Marie rose on a  
puff pastry bouchée

Boilie goat's cheese and chive  
crumbed lollipop

Sticky Japanese rice, vegetables,  
pickled ginger and nori roll

Chicken liver parfait with a redcurrant gel  
on a sourdough crouton

## HOT SAVOURY

Thai spiced mini fish cake with citrus aioli

Black pudding and leek sausage rolls  
with orchard apple chutney

Wild mushroom quiche with truffle  
dressing and chives

Mini ham and Gruyère cheese toasties

Malay chicken skewers with peanut  
satay sauce

Chickpea falafel, red pepper hummus  
and lime





# CHRISTMAS FESTIVITIES AT PORTMARNOCK HOTEL & GOLF LINKS

Here at Portmarnock Hotel & Golf Links we're looking forward to Christmas and all of the magic that the festive season brings.

With our Christmas party nights, private parties, private dining, exclusive bedroom rates and lots of sparkle, our fabulous team can't wait to welcome you!

## FESTIVE PARTY NIGHTS

Celebrate and reward your team with a private party night for 80 to 240 guests.

Our Private party nights include:

- Private Hire in our Moyne Suite including private bar
- 5 Course Festive Menu
- Bar Extension & DJ
- €65.00 per person



## PRIVATE FESTIVE PARTIES

Choose from one of our stunning dining locations to enjoy your gathering with work colleagues, family and friends. Tailored packages available. Locations include:

Seaview Lounge	40 - 50 guests <i>Includes private bar</i>
Links Suite	40 - 80 guests <i>Includes private bar</i>
1780	60 - 80 guests
Strand Suite	40 - 60 guests
Moyne Suite	80 - 220 guests

## FESTIVE AFTERNOON TEA

Join us in our stunning Seaview Lounge to take a traditional Festive Afternoon Tea, full of opulence and indulgence. Relax and enjoy Bewley's Tea before savouring homemade scones and painstakingly created cakes.





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[www.portmarnock.com](http://www.portmarnock.com)

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