



GRAND HOTEL



BANQUETING MENUS 2019





ARRIVAL RECEPTION

PER PERSON

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

PER BOTTLE

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

COCKTAILS

PER GLASS

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 Presse 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

Served with a Champagne Jelly, Raspberry and Ginger Sauce

€7.00

Wild Berry Tart

Served with a Lemon and Orange Sauce

€7.00

Sticky Toffee Pudding

Sticky Toffee Cake Served with Butterscotch and Baileys Sauce

€7.00

Vanilla and Elderflower Crème Brulee

Served with a Brownie Cookie

€7.50

Traditional Apple Pie

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

€7.00

Grand Chocolate Plate

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

€9.50

Baby Profiteroles

Served with Chantilly Cream, Drizzled with Dark and White Chocolate Sauce

€7.00

White Chocolate and Strawberry Short Cake

With a Blue Berry Compote

€7.00

Grand Style Pavlova

Filled with Fresh Berries and Blossom Syrup

€7.00

Fresh Fruit Salad

Classic Fruit Salad served with Fresh Cream or Ice-Cream

€7.00

Chocolate Dome

Belgian Chocolate Dome with Caramelised Pineapple

€7.00



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

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