

# THE *fitzwilliam* HOTEL dublin

## Conference and Events Menu Options

- Breakfast
- Morning & Afternoon Tea and Coffee Breaks
- Lunch
- Working Lunch & Buffet Lunch Options
- Dinner
- Cocktails & Canapés
- Additional Information & Contact Details

The Fitzwilliam Hotel Dublin  
St Stephens Green, Dublin 2 Tel: +353 (1) 478 7000

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

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## **Breakfast Menu**

Continental Breakfast is served buffet style, which allows guests to help themselves. Alternatively our Traditional Full Irish Breakfast & Fitzwilliam Breakfast specialties are prepared to order.

### **CONTINENTAL BREAKFAST**

Selection of fruit juices, yoghurts, cereals, porridge, seasonal fresh berries & fresh fruit salad.

Homemade pastries and breads, charcuterie and cheeses, Irish smoked salmon.

Citron's rich roasted coffee, herbal teas, hot chocolate and milk.

### **FULL IRISH BREAKFAST**

All of the above from the continental breakfast plus:

Scrambled eggs, grilled bacon, sausage, black and white pudding, tomato, mushrooms, sauté potatoes.

On request:

Eggs cooked to your liking or baked beans.

### **BREAKFAST SPECIALITIES**

Thin country pancakes with banana, waffles served with maple syrup, grilled kipper, eggs benedict.

Scrambled eggs with smoked salmon.

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Specialty teas & coffee, selection of smoothies & freshly squeezed juices.

## Morning & Afternoon Tea and Coffee Breaks

### EXECUTIVE

Freshly brewed tea and filtered coffee with a selection of homemade cookies

### SUPERIOR

Freshly brewed tea and filtered coffee with a baker's basket of pastries

Or

Freshly brewed tea and filtered coffee with freshly baked raisin scones served with clotted cream and a selection of preserves

Freshly brewed tea and filtered coffee served with an assortment of mini muffins

### DELUXE

Freshly brewed tea and filtered coffee, served with oven baked granola, probiotic yoghurts and seasonal fresh fruit

or

Fruit smoothies shooters (banana, strawberry, raspberry or mixed fruits)

or

Selection of Irish & continental cheeses, served with crisp breads and fruit chutney

or

Seasonal fruit kebabs

or

Homemade ice cream cups served with hot chocolate sauce and chopped nuts

## Lunch Menu

### To Start...

Duck, cherry tomato & mixed leaf salad, with ginger honey & soy dressing

Chef's soup of the day with a choice of homemade bread rolls

Smoked salmon rose with herb salad, lemon & chive dressing

Tomato & buffalo mozzarella bruschetta drizzled with basil pesto (v)

### In Between...

Marinated breast of chicken on a bed of Asian stir-fry vegetables & noodles

Lime battered cod and chunky chips with green pea purée

Fillet of pork, stuffed with black pudding peppered polenta, creamed cabbage & bacon

Cajun chicken Caesar salad, cos lettuce, herb croutons, Parmesan shavings & Caesar dressing

Roast butternut squash & mascarpone risotto rocket, Parmesan & truffle oil salad (v)

### To Finish...

Vanilla bean cheesecake with mixed berry glaze, fresh cream

Fresh fruit and berry salad and orange sorbet

Chocolate brownie with vanilla ice cream and chocolate sauce

Tea & Coffee

## **Buffet Lunch and Working Lunch**

### **To Start...**

Tossed salad, cherry tomato, rocket, cucumber, red onion with aged balsamic dressing (v)

Potato salad, with lardons of bacon, chives with a honey and mustard dressing

Waldorf salad, with apple, celery and walnuts (v)

### **In Between...**

Beef Stroganoff served with basmati rice

Poached fillet of salmon, on a bed of sautéed potatoes with a selection of Mediterranean vegetables

Marinated breast of corn-fed chicken, served with Asian style vegetables and noodles

### **To Finish...**

Chef's selection of homemade desserts

### **Made to Order...**

Selection of homemade sandwiches and wraps also available; tell us what type of fillings you like and we will be delighted to have them made according to your requirements.

A selection of homemade soups is also offered.

## **Set Dinner & Private Dining**

### **To Start...**

Soup of the Day, served with rustic French bread

Smoked salmon rose, served on a salad of fresh herbs and rocket drizzled with lemon infused olive oil

Crisp fried bacon cakes, carrot purée and baby caper jus

Asparagus, feta & rocket salad with basil pesto, toasted (v)

### **In Between...**

Pan-fried belly of pork, Clonakilty black pudding mash, caramelised apples and a creamy red wine sauce

Baked roulade of salmon wrapped in seaweed, on a fresh herb and baby potato cake covered by mussel minestrone

Char-grilled sirloin of beef, served with wild mushroom fricassee, creamy herb mash and roasted garlic jus

Wild mushroom and truffle risotto with rocket and Parmesan salad (v)

### **To Finish...**

White chocolate chip cheesecake, vanilla chocolate sauce with Crème Chantilly

Classic Panna Cotta garnished with a sable biscuit topped with strawberry compote and fresh mint leaves

Fresh fruit salad served with a refreshing orange sorbet

Tea & Coffee

*Add an after dinner liquor or retire to a reserved area in our bar "Inn on the Green" for after dinner drinks.*

## Cocktails and Canapés

### EXECUTIVE

#### *Cold Selection*

Chicken Bang Bang – diced breast of chicken mixed with a spicy cocktail sauce w/ diced pepper and chives  
Sauté red pepper & tomato concasse crostini

#### *Warm Selection*

Sliced goats cheese on rye bread topped with red onion marmalade (v)  
Spring rolls with hoisin & sweet chilli dip

### SUPERIOR

#### *Cold Selection*

Chicken Bang Bang – diced breast of chicken mixed with a spicy cocktail sauce w/ diced pepper and chives  
Mushroom-Nut - mushrooms and toasted walnuts combined with cream cheese piped onto  
toasted tomato bread (v)  
Sauté red pepper & tomato concasse crostini

#### *Warm Selection*

Mini chicken satay  
Mini open burger w/ sliced pickle and cheddar cheese  
Sliced goats cheese on rye bread topped with red onion marmalade (v)

### DELUXE

#### *Cold Selection*

Smoked salmon & cream cheese swirl on toasted sour dough bread  
Mushroom-Nut - mushrooms and toasted walnuts combined with cream cheese piped onto  
toasted tomato bread (v)  
Tiger prawn & baby spinach on toasted wholemeal bread drizzled with Mary Rose dressing

#### *Warm Selection*

Mini open burger with sliced pickle and cheddar cheese  
Wild mushroom & black truffle risotto balls served over a Parmesan soup (v)  
Mini smoked haddock & organic salmon fishcakes with tartar cream

## Why not add a selection of Cocktails?

Cosmopolitan, Bloody Mary, Bellini, Long Island Iced Tea, Mojito, Kir Royale, Margarita plus many, many more.  
Our resident bar manager can create signature cocktails for your special event.

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## dublin

### Additional Information

- (v) Denotes suitable for vegetarian guests.
- Some dishes may contain gluten or traces of nuts, please ask your event manager for details.
- Please discuss any specific menu requests with John Kelly, Groups Coordinator, who will be delighted to discuss your exact requirements.
- An additional supplement is charged for Private Dining.
- Car-parking available on site for your event – speak to us about special parking rates for your guests
- Special overnight accommodation rates available for your guests.

Please contact us directly at The Fitzwilliam Hotel to discuss your event

#### Conference and Events contact:

**John Kelly** – Groups Coordinator

Email: [jkelly@fitzwilliamhotel.com](mailto:jkelly@fitzwilliamhotel.com) Direct Line: + 353 1 418 5508 or + 353 1 478 7000

The sales team are happy to show you around our facilities and bring you on a tour of the Fitzwilliam.

Speak to us about arranging a site inspection at a time that suits you.