SUMMER/AUTUMN EDITION

CROKE PARK
MEETINGS
& EVENTS

OUR MENUS

SEASONAL, SUSTAINABLE, SENSATIONAL.

CROKE PARK 50 MILE MENU

Featuring dishes from our 50 Mile Menu

SUSTAINABILITY **CHAMPIONS**

Like all good teams, we lead by example.

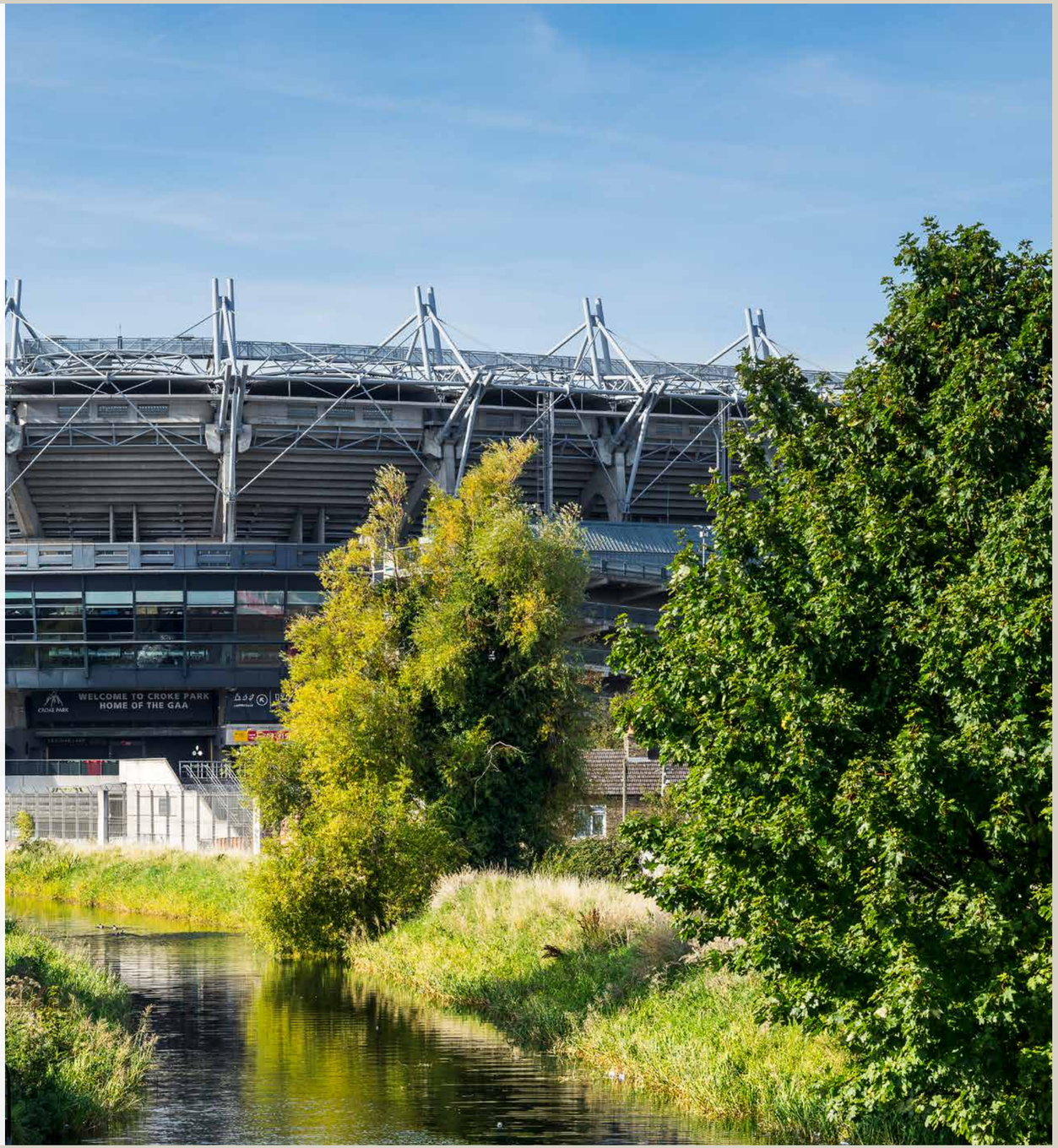
At Croke Park, we take our sustainability as seriously as our sports. Not only do we have a world-class stadium, we're also proud to be a world leader in sustainable events.

Our sustainability journey started back in 2007 and it's been one of our core values ever since. By making it a key part of our culture stadium-wide, it's become a way of life, putting us ahead of the game and allowing us to smash our sustainability goals at every turn.

Like all of the incredible teams who've played on our grounds, we lead by example, inspiring others through our commitment and our actions.

In 2014, six years ahead of target, we became a zero waste stadium, with 100% of our waste being recycled, reused or recovered. Croke Park was also the first stadium in Ireland and Britain to secure both ISO 14001 and ISO 20121 standards. Taking our achievements to the world stage, we became the very first stadium in the world to obtain certification to the newest International Environmental Standard, ISO 14001:2015.

Croke Park Meetings & Events is a state-of-the-art sustainable campus, committed to managing our impact on the natural world and influencing others to do the same.



GROWING AMBITIONS

The Croke Park Farm

You might be surprised to know that we even have our own turf farm in North County Dublin. Growing the turf locally benefits both pitch quality and control, while reducing the carbon emissions associated with importing.

However, the turf is just the beginning of our farming story. We're now food producers in our own right! Having farmland presents new sustainability opportunities for our menus, which we've embraced by starting to grow our own vegetables, fruit and herbs. And through a collaboration with Fingal Beekeepers' Association, we have beehives on the farm producing the most incredible tasting local honey. It's all on a small scale for now, but watch this space.

SUSTAINABILITY **FROM THE GROUND UP**

Our Food Story

The next chapter of our story is all about transforming our food menus to champion sustainability in every plate we serve. By considering where all of our food comes from, we can support both the earth and local suppliers through our choices.

Our main focus is on sourcing the freshest of ingredients. We're proud to say that 85% of all ingredients in our new menus are sourced from the island of Ireland. Better again, 70% are actually sourced from within just 50 miles of the stadium. This is without a doubt our proudest food achievement to date and it has allowed us to create our exciting and ground-breaking 50 Mile Menu.

OUR 50 MILE MENU

Seasonally inspired, locally acquired.

It's now possible to build your entire event menu from our 50 Mile Menu offering!

All 50 Mile Menu dishes come with a guarantee that every single ingredient used has been sourced within 50 miles of the stadium, including from Croke Park's own farm in North County Dublin.

In terms of flavour, it doesn't get fresher than this. And in terms of sustainability, it doesn't get better than this either.

Dishes from our 50 Mile Menu will be clearly labelled with our icon.

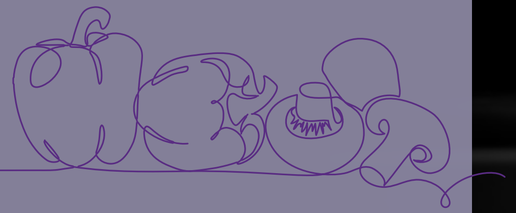
OUR 50 MILE MAP

The freshest ingredients, locally sourced.

1. **Ashbourne Meats –** Naas, Co. Kildare
2. **Hugh Maguire Butchers –** Highstreet, Ashbourne, Co. Meath
3. **Kish Fish –** Howth's West Pier, Co. Dublin
4. **Kildare Chilling –** Old Dublin Road, Curraghfarm, Co. Kildare
5. **Kerrigan's Mushrooms –** Cortown, Kells, Co. Meath
6. **Garden of Eden Herbs –** Rush, Co. Dublin
7. **McCarthy's Strawberry Farm –** Sallins, Co. Kildare
8. **Taylor's of Lusk –** Chapel Farm, Lusk, Co. Dublin
9. **Iona Fruit Farm –** Oldtown, Co. Dublin
10. **John Thorne of Lusk –** North County Dublin

A FLAVOUR OF **OUR ETHOS**

Showcasing the best of the season



Our ethos is far from just words you can read, it's flavours you can taste. Our Executive Chef, Ruairi Boyce, and his team always prioritise seasonal produce and regional sourcing of ingredients. In fact, our menus are now all seasonal, which means we put local produce at the heart of each dish, creating exceptional meals from the nourishing produce growing around us.

Depending on the time of your event, you'll choose from our Summer/Autumn menus or our Winter/Spring menus. No matter which menu you're choosing from, every single dish has a 'Carbon Foodprint' score, plus details of all allergens, so that your choice is always an informed one.

CARBON **FOODPRINT**

Make informed decisions and make a difference.

We all know we need to reduce our carbon footprint, but when you're ordering off a menu, it can be hard to understand the impact of your choices. Together with our on-site catering partners, Aramark, we're changing the game by giving you the ability to calculate the carbon impact of your menu choices.

Using Aramark's 'Foodprint' labelling system, all of our menu items now come with a carbon impact score. This score gives you the knowledge you need to make environmentally conscious decisions, empowering you to plan your event with a greater understanding of its environmental and economic impact.

Foodprint uses cutting-edge technology and the most reliable data available to support our combined efforts to get to Net Zero. We believe that this transparency will increase awareness and drive real change.

How it works

Foodprint generates a score taking into consideration the environmental impact of each ingredient.

THE SCORE MEASURES THE IMPACT OF AGRICULTURE, PROCESSING, PACKAGING AND TRANSPORT.

Beside each of our dishes, you'll see a Foodprint letter. Each letter gives a rating on a scale between A and E, with A being a 'Very Low Carbon Foodprint' and E being a 'Very High Carbon Foodprint'. Our goal is to keep our Foodprint scores as low as possible.

The Foodprint labelling system

ALLERGEN & DIETARY INFORMATION

At Croke Park, we're committed to making your dining experience both exceptional and exceptionally safe. That's why we've developed this key to help you quickly identify allergens – simply check your dish for the numbers or letters that represent your allergen(s). Please let us know if you have any questions or additional requirements.

ALLERGEN KEY

V Vegetarian

VE Vegan

GF Gluten-free

1. Cereals containing gluten
2. Crustaceans
3. Eggs
4. Fish
5. Peanuts
6. Soy
7. Milk
8. Nuts
9. Celery
10. Mustard
11. Seeds
12. Sulphur dioxide and sulphites
13. Lupin
14. Molluscs

All our beef is of Irish origin

GAME
CHANGERS
Ruairi Boyce & His Team

Our Executive Chef, Ruairi, is an inspiring foodie, operations and events guru, bringing brilliance and beautiful food to Croke Park every day of the week. His passion is matched only by the passion of his extraordinarily talented team at Aramark.

Together, they've brought our 50 Mile Menu concept to life, pushing the boundaries and possibilities of sustainable food. They're constantly exploring new ideas and discovering new artisan suppliers, putting our stadium kitchen at the heart of our local farming community.

"There's one golden thread linking everything: the provenance of our product. It's all sourced as locally as possible from suppliers with whom we're on first name terms. Farm to fork may be a bit of a gastronomic cliché but it's the aspiration and inspiration for all we do."

– Ruairi Boyce, Executive Chef

TEAMWORK

Local suppliers, incredible freshness

The spirit of teamwork is not just central to the games played at Croke Park, it's central to our partnerships at every turn. Our suppliers are all handpicked for their quality, standards, traceability, authenticity and unmistakable flavour of their produce. By continuously bringing exciting local and artisan producers into our supply chain, we champion sustainability, local connections and local success stories on a daily basis.

HANDPICKED **HEROES**

Our Suppliers' Stories

ASHBOURNE MEATS
Naas, Co. Kildare

The company was founded in 1985 by Jim McMahon and Danny Houlihan and remains proudly managed by the Houlihan and McMahon families to this day.

For over three decades, their dedication and expertise – passed down through generations – have driven the company's steady growth. They have cultivated strong, lasting partnerships with a loyal network of farmers who are committed to producing livestock of the highest standard for Croke Park.

Sustainability is at the heart of their operations, with a comprehensive strategy designed to minimize environmental impact and safeguard Ireland's natural resources. As part of this commitment, they have developed a five-year Sustainability Plan in collaboration with the Origin Green Charter, ensuring ongoing progress and responsible stewardship for the future.

HUGH MAGUIRE BUTCHERS
Highstreet, Ashbourne, Co. Meath

Hugh Maguire has been Ireland's premier butcher for over three decades now. His passion and dedication to his craft are unparalleled.

A master butcher, Hugh stands apart from the competition thanks to his talent for food craftsmanship and product innovation.

In 2016, Hugh purchased a smokehouse in Navan, where he began smoking some of his own products using beechwood. Drawing on his award-winning traditional black pudding, his smoked black pudding and 'The Smokin' Butcher' were born. Hugh intends to carry on creating one-of-a-kind artisan pork products and is joined by his son, Hugh Junior, who will carry the torch for many years to come.

KISH FISH
Howth's West Pier, Dublin

Kish Fish supplies an extensive selection of spectacular seafood to Croke Park, from their rich assortment of products including Balscadden Lobster, Smoked Hake, Fresh Seaweed and Smoked Salmon, to name but a few. Located in Howth on the West Pier, Kish Fish is a stone's throw from Croke Park, and their commitment to responsibly and sustainably sourcing their seafood makes them an exemplary supplier.

At Baily & Kish, part of Kish Fish, all salmon is hand selected, and carefully cured and smoked in their very own smokehouse in the heart of Howth. The wood used in the pier side smokehouse is PEFC certified, guaranteeing sustainably produced seafood by international standards.

KILDARE CHILLING Old Dublin Road, Curraghfarm, Co. Kildare

From Ireland's lush pastures and unspoiled landscapes comes some of the world's finest prime beef and lamb. The region's rich grasslands and skilled farmers ensure the highest standards of stockmanship, producing stress-free livestock that results in exceptionally tender and flavorful lamb.

At Croke Park, this dedication to ethical and sustainable farming translates into a consistent supply of premium-quality meat. Humane handling and traditional expertise preserve the natural purity and succulence of every cut.

Kildare Chilling carefully selects its livestock from top producers who work closely with experienced procurement officers. These experts provide guidance on market demands and customer expectations, ensuring that only the finest beef and lamb reach Croke Park.

With a legacy of excellence and sustainability, Kildare Chilling continues to supply superior meats, delivering an outstanding culinary experience rooted in Ireland's rich agricultural heritage.

KERRIGAN'S MUSHROOMS
Cortown, Kells, Co. Meath

Nestled just outside the historical town of Kells, Kerrigan's Mushrooms was established in 1981 and remains a family run farm to this day.

Kerrigan's pack all of their own mushrooms and deliver best in class products through exceptional quality standards. All mushrooms are picked, packed and delivered to customers on the same day to guarantee freshness. This is their first year supplying Croke Park and we're thrilled to serve Kerrigan's gold standard produce in a variety of tasteful dishes. Kerrigan's is the first mushroom grower to obtain Origin Green Status for Sustainability Credentials, aligning with Croke Park's green agenda and commitment to reducing our carbon footprint.

GARDEN OF EDEN HERBS
Rush, Co. Dublin

Garden of Eden Herbs has been proudly supplying Croke Park with a variety of fresh herbs, including fresh baby spinach, mixed leaf and cavolo nero, since 2017.

Established in 1980, the Jones family produce over 30 varieties of fresh quality herbs and baby leaf salads on the same farmlands in Rush that their forefathers did over 100 years prior. The freshness and quality of their produce can be tasted in multiple dishes here in Croke Park, showcasing that Garden of Eden remains at the forefront of horticulture techniques and practices.

McCARTHY'S STRAWBERRY FARM
Sallins, Co. Kildare

McCarthy's Strawberry Farm is a third-generation family business located just outside Sallins in Kildare.

Trading for more than 40 years, this family business has had pride of place on Croke Park menus since 2017, featuring in an array of delicious summer salads and sweet dishes. McCarthy's of Sallins pride themselves on their meticulous attention to detail in their farming. From planting to harvesting and packing to delivery, everything is supervised by family members because quality is always their main focus.

As soon as the strawberries have been picked, they are immediately chilled to ensure that their 'just picked' freshness is maintained.

TAYLOR'S OF LUSK
Chapel Farm, Lusk, Co. Dublin

Taylor's of Lusk is a family-run Irish farm based in Co. Dublin, producing homegrown Irish chilli, garlic, swede, pink onion and shallot.

The Taylor family has been farming at Chapel Farm, Lusk, since the early 1800s. Situated within 50 miles of Croke Park, their delicious Irish vegetables are prominently featured in multiple new 50-mile dishes within this menu pack. Sustainability has become a key focus for the family, one that has seen them expand and embrace the new age of sustainable food. They excel in biodiversity through the enhancement of the bee population. Bees are released on a bi-weekly basis to pollinate their chilli plants, enhancing product quality and traceability the natural way.

IONA FRUIT FARM
Oldtown, Co. Dublin

Iona Fruit Farm is a family-owned farm with a reputation for expertly producing baby vegetables, cooking apples, berries, courgette flowers and fresh Irish rhubarb.

They are the main producers of baby vegetables in Ireland and most of their production takes place in the greenhouses located at their Lusk-based farm. Iona's freshly handpicked produce such as baby carrots, turnip, and courgette flowers are incorporated into the new Croke Park menu pack, complementing delectable dishes made using ingredients sourced within 50 miles of the stadium.

JOHN THORNE OF LUSK
North County Dublin

Located in the agricultural heartland of North County Dublin, John Thorne & Sons is a mixed farming enterprise that specialises in parsnip and potato production.

Having started farming 50 years ago, John Thorne & Sons has evolved into one of our island's premier potato and parsnip growers. They've modernised their farming practices and reduced their carbon footprint by eliminating all chemical fertiliser and replacing it with a natural substitute.

John Thorne's potatoes have been a staple here in Croke Park for many years and their ambition to reduce their carbon footprint is beautifully aligned with our own sustainability agenda.

CROKE PARK
MEETINGS
& EVENTS

BREAKFAST MENU

A NOURISHING START
TO START YOUR IDEAS FLOWING.

SUMMER/AUTUMN EDITION

BREAKFAST MENU

CONTINENTAL BREAKFAST

Selection of Whole Fruits

Velvet Cloud Sheep's Yoghurt with Fresh Berries

Avoca's Best Granola, Muesli & Cereals

Freshly Baked Pastries

Toast, Gluten Free Breads & Bagels

Killougher Farm Honey

Tipperary Cream Cheese

Baily & Kish Smoked Salmon

Freshly Squeezed Orange Juice

Served with a selection of Breakfast Teas
& Freshly Brewed Coffee

Allergens: 1, 3, 4, 6, 7, 8, 12 Carbon Foodprint: E

€21.00 per person

BRICFEÁSTA

Whelan's of Dublin Sausages

Newbridge Back Bacon Rashers

Kerrigan's of Kells Mushrooms

Roast Plum Vine Tomatoes

Scrambled Free-Range Eggs

Toast

Served with a selection of Breakfast Teas
& Freshly Brewed Coffee

Allergens: 1, 3, 7 Carbon Foodprint: E

€31.00 per person

EGG STATION

Croke Park Benedict
Tom Whelan's Gammon, Toasted Muffin, Hollandaise

Allergens: 1, 3, 7, 10, 12 Carbon Foodprint: C

Benedict Florentine
Toasted Muffin, Local Grown Rush Spinach, Hollandaise

Allergens: V, 1, 3, 7, 12 Carbon Foodprint: C

Baily Lighthouse Smoked Salmon Benedict
Toasted Muffin, Local Grown Rush Spinach, Hollandaise

Allergens: 1, 3, 4, 7, 12 Carbon Foodprint: E

Served with a selection of Breakfast Teas
& Freshly Brewed Coffee

€16.50 per person

All prices are per person and exclude VAT. All attendees must be catered for.

CROKE PARK
MEETINGS
& EVENTS

TAKE A **BREAK**

A BOOST OF ENERGY TO BOOST YOUR PERFORMANCE.

SUMMER/AUTUMN EDITION

TAKE A BREAK MENU

BREAKFAST BREAK

Croke Park's Mini Signature Sausage Roll served with House Tomato Relish

Allergens: 1, 3, 6, 7, 10, 12 Carbon Foodprint: E

€4.50 per person

West Pier Howth Smoked Salmon served on a Yogurt & Chive Pancake

Allergens: 1, 4, 7 Carbon Foodprint: C

€6.00 per person

Crispy Sourdough topped with Garryhinch Wild Mushrooms

Allergens: VE, 1, 9, 12 Carbon Foodprint: B

€6.00 per person

Vegetarian Breakfast Skewer with Kerrigan's of Kells Mushroom, Baked Egg, & Potato Hash

Allergens: V, GF, 3, 7, 9 Carbon Foodprint: D

€7.50 per person

North Co. Dublin Spinach, Cheddar & Bacon Frittata served with a Charred Soda Farl

Allergens: VE, 1, 3, 7, 12 Carbon Foodprint: E

€7.50 per person

Paddy O's Granola, Seasonal Berry & Yoghurt Pots

Allergens: V, 1, 7, 12 Carbon Foodprint: B

€7.50 per person

Breakfast Bap with Whelan's of Dublin Sausage, Newbridge Bacon, Maguire's Smoked Black Pudding & Potato Hash

Allergens: 1, 7, 9 Carbon Foodprint: E

€8.00 per person

Irish Breakfast Skewer with Whelan's of Dublin Sausage, Newbridge Bacon, Maguire's Smoked Black Pudding & Potato Hash

Allergens: 1, 7, 9 Carbon Foodprint: E

€8.00 per person

MID-MORNING BREAKS

Selection of Breakfast Teas & Freshly Brewed Coffee

Allergens: NA Carbon Foodprint: Available on Request

€3.80 per person

Selection of West Cork Irish Handmade Biscuits

Allergens: V, 7, 8, 9, 10, 11, 12 Carbon Foodprint: Available on Request

€2.10 per person

A Selection of Protein Shakes (Blueberry/Strawberry/Banana/ Honey/Velvet Cloud Sheep's Yoghurt)

Allergens: V, GF, 7, 12 Carbon Foodprint: B

€4.20 per person

Chef's Pastries
Croke Park In-House Apple-Jam Cronuts
Freshly Baked Kouignettes
All Butter Croissants (Plain/Pistachio/Salted Caramel/Raspberry)

Allergens: V, 1, 3, 7, 8, 12 Carbon Foodprint: B

€4.50 per person

Freshly Baked In-House Scones served with Jam & Country Butter

Allergens: V, 1, 3, 7 Carbon Foodprint: B

€4.50 per person

SUMMER/AUTUMN EDITION

MID-MORNING BREAKS

Juice Shots

'The Puck Out'
Coconut Water, Watermelon, Lime Juice, Rock Salt

'The Clash of the Ash'
Carrot, Orange, Ginger, Honey

'The 50-Miler'
Kale, Apple & Mint

Allergens: VE, 12 Carbon Foodprint: A

€3.00 per person

Selection of Mini Tulip Muffins
Jam & Coconut Muffin
Chocolate Lava & Biscuit Crumble Muffin

Allergens: V, 1 , 3 , 6, 7, 8 Carbon Foodprint: A

€4.50 per person

Dubai Chocolate Traybake with Kataffi and Pistachio

Allergens: V, 1, 3, 6, 7, 8, 12 Carbon Foodprint: D

€4.50 per person

Home Baked Granola Cookies

Allergens: V, 1, 7 Carbon Foodprint: A

€4.50 per person

Acai Bowl with Kiwi, Pomegranate, Yoghurt, Cacao & Overnight Oats

Allergens: V, 6, 7 Carbon Foodprint: B

€7.50 per person

AFTERNOON BREAKS

Turmeric & Stem Gingerbread

Allergens: V, 1, 3, 7 Carbon Foodprint: E

€4.50 per person

Local Rhubarb & Custard Traybake

Allergens: V, 1, 3, 7, 12 Carbon Foodprint: B

€4.50 per person

Mosteiro dos Jerónimos Pastel Del Nata

Allergens: V, 1, 3, 7 Carbon Foodprint: B

€4.50 per person

Hill 16 Gur Cake

Allergens: V, 1, 3, 6, 7, 12 Carbon Foodprint: B

€4.60 per person

Wheatgrass Green Velvet Cáca Milis

Allergens: 1, 3, 6, 7 Carbon Foodprint: C

€4.60 per person

Cookie Tart (Cookies 'n' Cream & Caramel)

Allergens: V, 1, 6, 7, 12 Carbon Foodprint: C

€5.00 per person

Choc-uterie Board

Allergens: V, 1, 3, 6, 7, 8 Carbon Foodprint: C

€50.00 per board

EXTRA TIME BREAKS

Croke Park Power Balls – Peanut Butter, Dates, Whey & Coconut

Allergens: V, 5, 7, 8, 12 Carbon Foodprint: A

€3.90 per person

Michelle's Freshly Baked Banana Bread

Allergens: V, 1, 3, 7 Carbon Foodprint: B

€4.60 per person

Croke Park Apple Slice

Allergens: V, 1, 3, 6, 7, 12 Carbon Foodprint: B

€4.60 per person

Whelan's of Dublin Ham, Spinach & Wicklow Cheddar Tart

Allergens: 1, 7, 10, 12 Carbon Foodprint: B

€4.60 per person

Crudité Selection, Beetroot Hummus

Allergens: VE, 1, 9, 11 Carbon Foodprint: B

€6.50 per person

'Half-Time' Fruit Break
Pineapple & Melon Skewers, Orange Wedges, Cut-Fruit Platter

Allergens: VE Carbon Foodprint: A

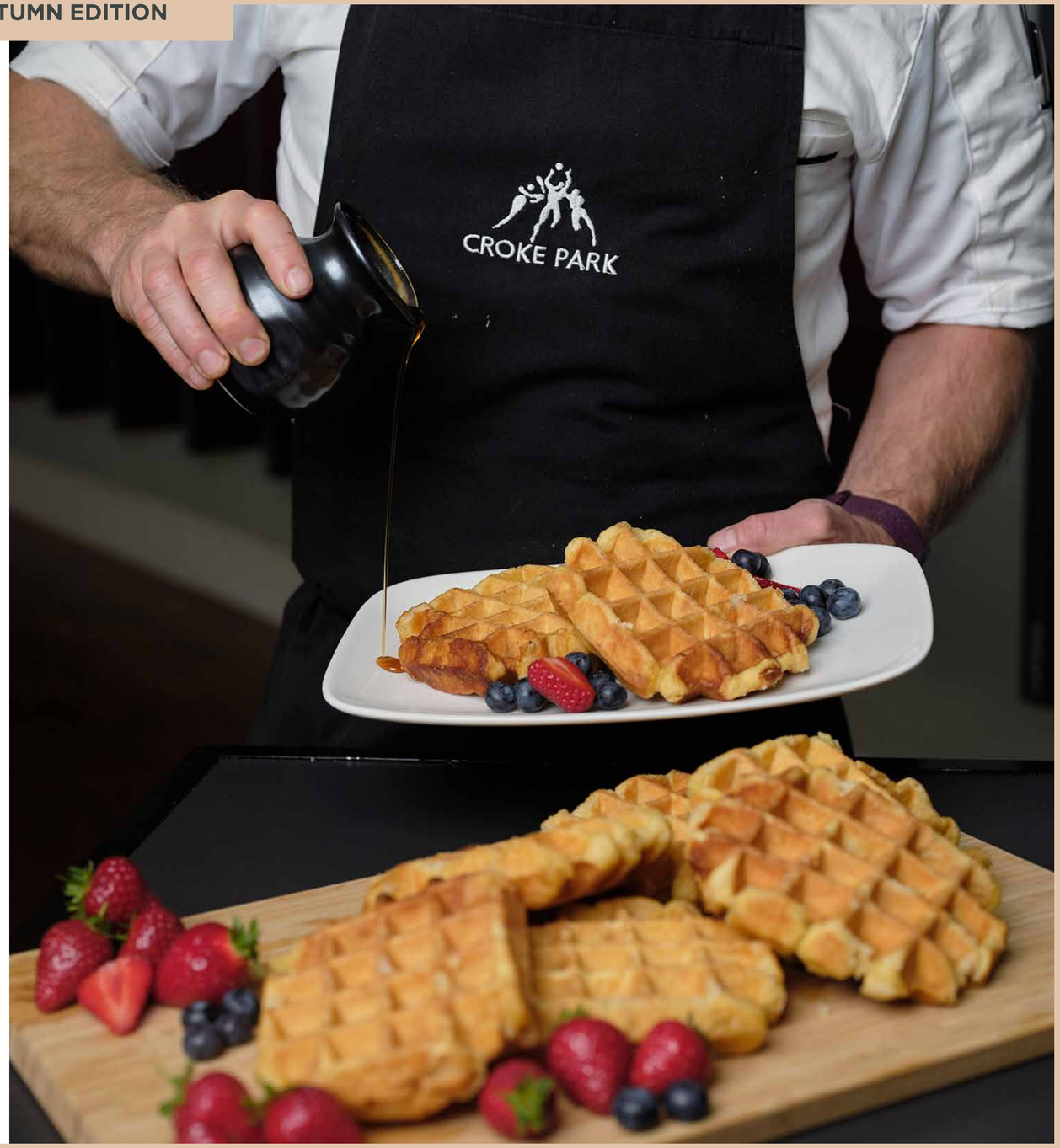
€44.00 per platter

All prices are per person and exclude VAT. All attendees must be catered for.

CROKE PARK
MEETINGS
& EVENTS

LIVE STATIONS

A SOCIABLE SENSATION, WITH INCREDIBLE DISHES CREATED RIGHT BEFORE YOUR EYES.



PANCÓGA & WAFFLES

Breakfast Pancakes
Oatmeal, Blueberry, Chia Seed, Choc Chip, Nut Butter,
Marmite, Banana Chip

Oat Milk/Almond Milk/Soymilk, Smashed Banana Pancakes (VE)

Toasted Waffles
Strawberries, Blueberries, Maple Syrup,
Highbank Apple Syrup, Coconut, Mango,
Pomegranate, Croke Park Farm Honey

Served with a selection of Breakfast Teas
& Freshly Brewed Coffee

Allergens: V, 1, 3, 6, 7, 8, 12 Carbon Foodprint: C

€19.00 per person

THE DUBLIN DAWN BREAKFAST EXPERIENCE

Interactive Smoothy Station
Served with Brain Fuel Protein Smoothies, Oats, Spirulina & Blueberries

Grab & Go Greasy Spoon Café Breakfast Bap

Breakfast Oaty Flap Jack

Dublin Apple & Butterscotch Brack

Toasted Dublin Soda Bread Scone, In-house Rhubarb Jam

Served with a selection of Breakfast Teas
& Freshly Brewed Coffee

Allergens: V, 1, 7 Carbon Foodprint: D

€19.00 per person

Minimum numbers of 50 people apply.
All prices are per person and exclude VAT. All attendees must be catered for.

CROKE PARK
MEETINGS
& EVENTS

WORKING LUNCH

POWER THROUGH WITH OUR NOURISHING FAVOURITES.

SUMMER/AUTUMN EDITION

WORKING LUNCH

SELECTION OF GOURMET SANDWICHES

A wide selection of Wraps, Bloomers, Baguettes, Rolls & Open Sandwiches

Includes a variety of vegetarian, vegan and gluten free options

Allergens/Carbon Foodprint: Provided on request

OR

TRADITIONAL BAKED POTATO

John Thorne's Courtlough Traditional Baked Potato

Choose one garnish:

Pulled Oat Chilli

Allergens: VE, 1, 9 Carbon Foodprint: A

Hegarty's Cheddar & Newbridge Crispy Bacon

Allergens: GF, 3, 7, 10, 12 Carbon Foodprint: B

West Pier Howth Smoked Salmon with Spinach & Cheese

Allergens: GF, 3, 7, 12 Carbon Foodprint: C

POWER SALAD

Choose one option:

Toasted Quinoa with Steamed Green Bean & Sundried Tomatoes

Allergens: VE, GF, 12 Carbon Foodprint: B

Preserved Lemon & Thyme Bhulgar Wheat Fattoush

Allergens: V, 1, 9, 12 Carbon Foodprint: A

Powerhouse Bowl – Feta, Beetroot, Houmous & Charred Peppers with a House Dressing

Allergens: V, GF, 7, 10, 11, 12 Carbon Foodprint: E

Roasted Potato, Kale & Chia Seed Super Salad

Allergens: VE, GF, 7, 9, 10, 12 Carbon Foodprint: A

Garden of Eden Green Leaves & Millview Farm Purple Broccoli with a Newgrange Camelina Oil Vinaigrette

Allergens: VE, GF, 10, 12 Carbon Foodprint: B

Rush, Co. Dublin Little Gem Salad with Crisp Croutons & Vegan Parmesan

Allergens: VE, 1, 10, 12 Carbon Foodprint: B

HOT DISH

Choose one option:

Whelan's Pulled Ham & Wicklow Cheddar Rosti with Creamed Spinach

Allergens: GF, 7, 9, 10, 12 Carbon Foodprint: E

Salted Cod Fritter with Smoked Onion Mayo

Allergens: 1, 3, 4, 7, 10, 12 Carbon Foodprint: B

Honey, Lime & Sriracha Chicken Brochette on a Sautéed Potato with a Lemon Yoghurt Dressing

Allergens: GF, 3, 7, 12 Carbon Foodprint: A

Croke Park Signature Sausage Roll with Apple, Wicklow Cheddar & Spinach served with Chunky Tomato Relish

Allergens: 1, 3, 4, 10, 12 Carbon Foodprint: E

Cajun Chicken Jambalaya Arancini served with a Pimentón Pepper Fondue

Allergens: 1, 3, 7, 9 Carbon Foodprint: D

North Dublin Broadbean Chowder with Potato, Peppers & Oatmilk

Allergens: VE, 1, 9, 12 Carbon Foodprint: C

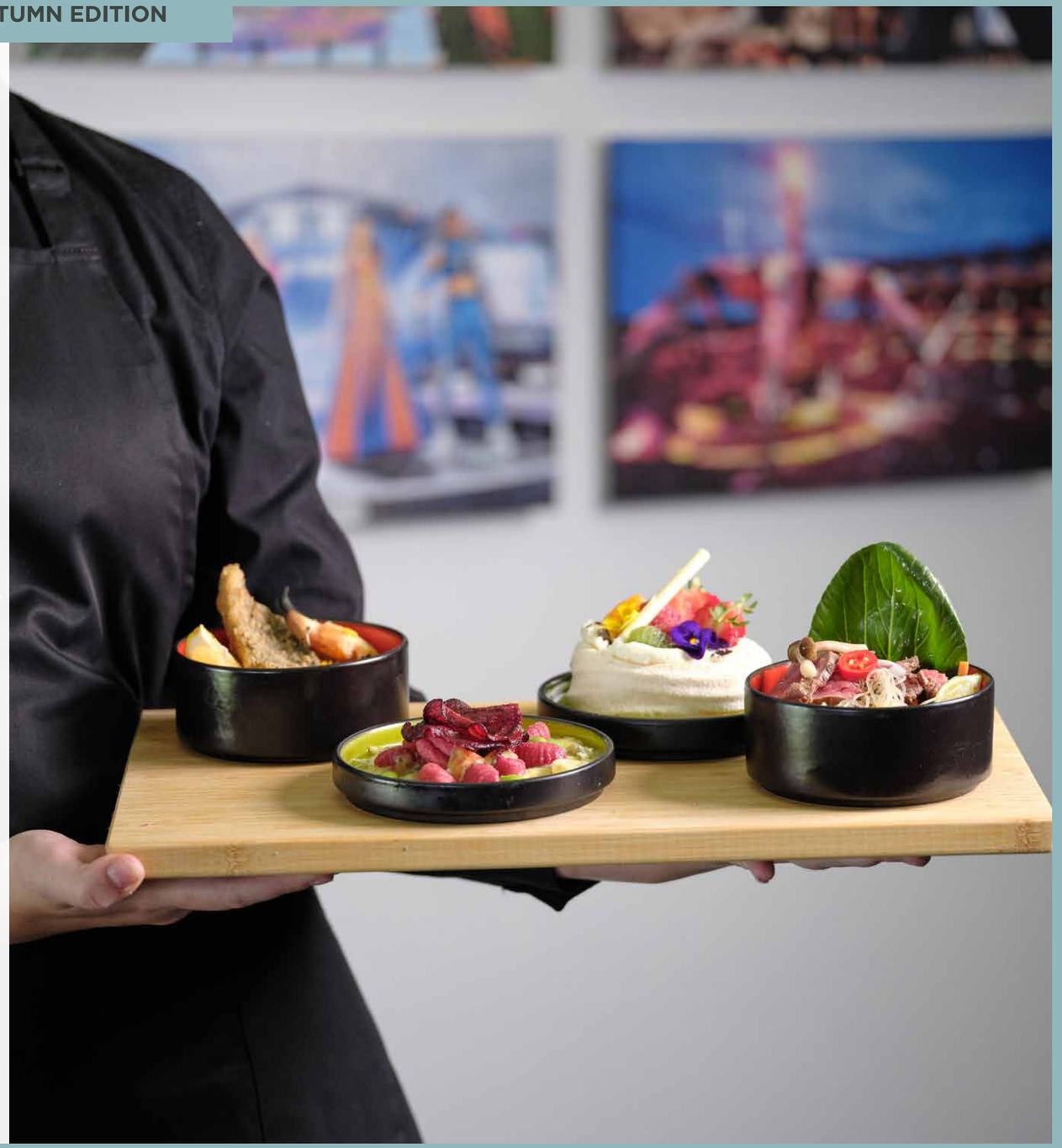
Working lunch – €28.50 per person, including a selection of Breakfast Teas & Freshly Brewed Coffee **Additional hot dish – €6.00 per person** **Chef's choice dessert – €5.00 per person**

All prices are per person and exclude VAT. All attendees must be catered for.

CROKE PARK
MEETINGS
& EVENTS

BOWL FOOD

OUR BEST BOWLS TO FUEL YOUR BEST PERFORMANCE.



SUMMER/AUTUMN EDITION

BOWL FOOD MENU

SERVED HOT

North Kildare Beef & Parsley Mash, Crispy Kale served with a Kerrigan Mushroom Whiskey Cream

Allergens: GF, 6, 7, 9, 10, 12 Carbon Foodprint: E

Curraghfarm Classic Lamb Stew with a Smoked Black Pudding Crumble

Allergens: 1, 7, 9, 12 Carbon Foodprint: E

Tom Whelan's Bacon Loin, Sauteed Cabbage, Whipped Potato & a Grain Mustard Cream

Allergens: GF, 7, 9, 10, 12 Carbon Foodprint: E

Buttermilk Crispy Chicken & Sweetcorn Macaroni with a Hot Honey Louisiana Sauce

Allergens: 1, 3, 7, 8 Carbon Foodprint: D

Crisp East Coast Seabass, Prawns & Calamari on a bed of Saffron Rice Paella

Allergens: GF, 2, 3, 5, 7, 9, 14 Carbon Foodprint: B

Beetroot Arancini with Sauteed Greens and a Beet Aioli

Allergens: VE, GF, 9, 12 Carbon Foodprint: B

SERVED COLD

Roast Beet Salad, with Howth Smoked Salmon & Crispy Capers, served with a Horseradish & Dill Cream

Allergens: GF, 3, 4, 7, 10, 12 Carbon Foodprint: B

Michael Finnegan's Boyne Valley Bán Goats Cheese Panna Cotta paired with Sunstreem Tomato Salad & Brown Soda Briosca

Allergens: V, 1, 7, 9, 12 Carbon Foodprint: D

Watermelon, Feta Cheese & Paddy O's Spiced Granola Salad

Allergens: V, 1, 7 Carbon Foodprint: C

Caribbean Mango & Apple Waldorf Salad with a Velvet Cloud Sheeps Yoghurt and Pecan & Walnut Crumble

Allergens: V, GF, 3, 7, 8, 10 Carbon Foodprint: A

SWEET

Stamullen Strawberry & Buttermilk Panna Cotta with a Sweet Soda Cracker Crumble

Allergens: V, 1, 7 Carbon Foodprint: B

Clarke's Summer Raspberry & Mint Pavlova with Rush Flower Petals

Allergens: V, GF, 3, 7, 12 Carbon Foodprint: C

Croke Park's Chocolate Toffee Banoffee

Allergens: V, 1, 3, 6, 7 Carbon Foodprint: C

Warm Dublin Vanilla Rice Pudding with a Rhubarb Jam and Pistachio Almond Crumble

Allergens: VE, GF, 8 Carbon Foodprint: B

4 bowls including sweet bowl – €39.00 per person

5 bowls including sweet bowl – €45.00 per person

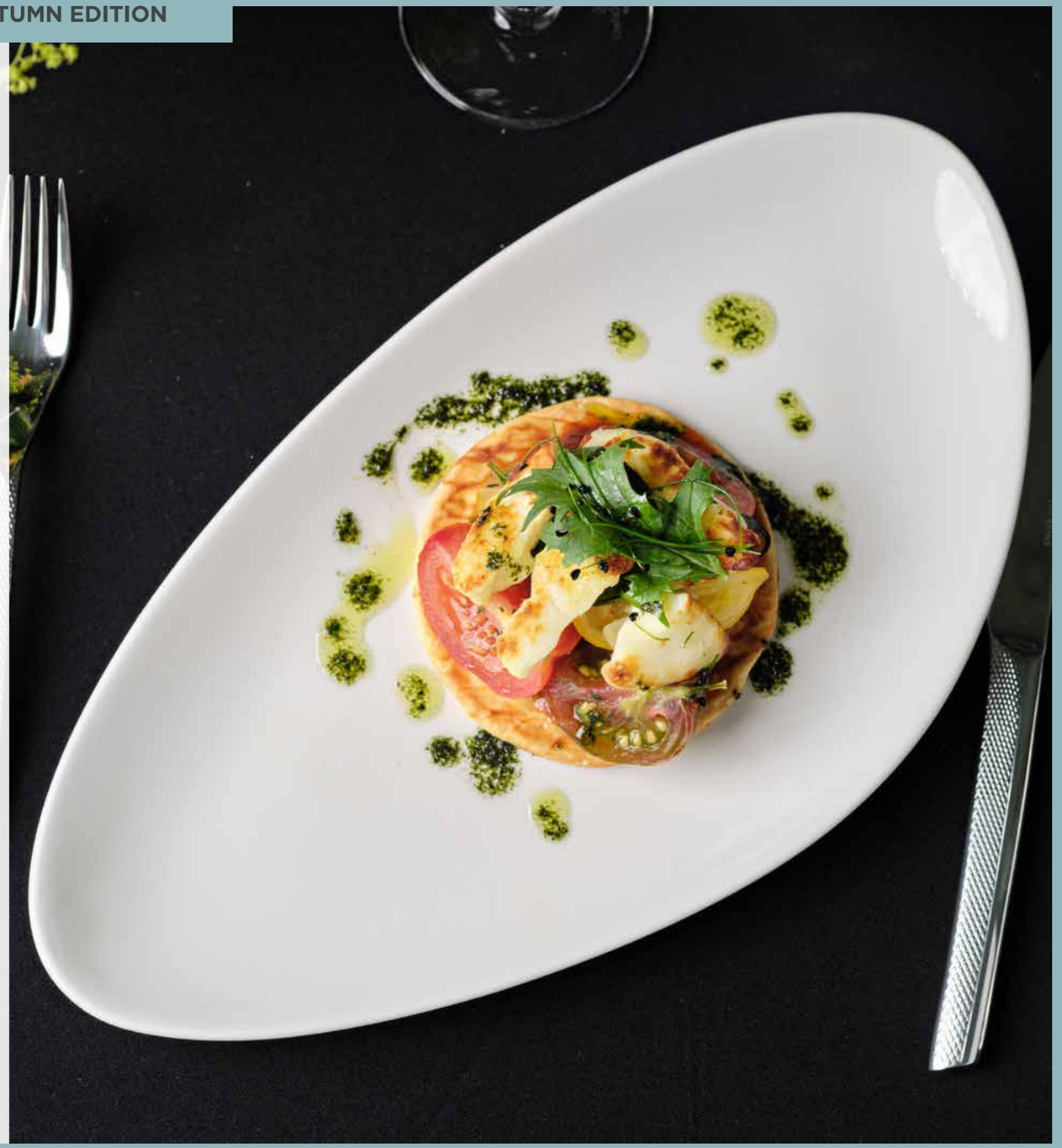
6 bowls including sweet bowl – €47.00 per person

All prices are per person and exclude VAT. All attendees must be catered for.

CROKE PARK
MEETINGS
& EVENTS

PLATED LUNCH

TAKE A SEAT AND ENJOY OUR COMPLIMENTS OF THE SEASON.



SUMMER/AUTUMN EDITION

PLATED LUNCH

STARTER

Howth Smoked Salmon & Wicklow Cheddar Lambay Crab Doquette served with Buttermilk & Lovage Oil & Littlecress Micro Herbs

Allergens: 1, 2, 3, 4, 7, 12, 14 Carbon Foodprint: D

Fairyhill Farm Beetroot & Wicklow Brie Bon Bon, Cress with an Orange Marmalade

Allergens: V, 1, 3, 7, 12 Carbon Foodprint: B

Glen of Imaal Irish Sheep's Milk Halloumi with Rush Amaroso Tomato Salad, accompanied by a North Dublin Basil & Garlic Pistou, Croke Park Farm Spring Honey

Allergens: V, GF, 7, 12 Carbon Foodprint: D

Lentil Spiced Portobello Mushroom

Allergens: VE, GF, 9, 12 Carbon Foodprint: B

MAIN COURSE

Boyne Valley Beef Striploin with Millview Stem Broccoli, Oldtown Carrot, Smoked Black Pudding Dauphinoise and a Pink Peppercorn Sauce (€3.00 supplement)

Allergens: 1, 6, 7, 9, 12 Carbon Foodprint: E

Ballymooney Kildare Leg of Lamb served with Crushed New Season Mint Potato, Rush Cavolo Nero, Oldtown Baby Carrot and a Pan Reduction

Allergens: GF, 6, 7, 9, 12 Carbon Foodprint: E

Roast West Cork Chicken with Parmesan Creamed Cabbage, Chorizo Potato Cake, Roast Carrot and a Chicken Jus

Allergens: GF, 7, 9, 12 Carbon Foodprint: E

Grilled Seabass, Fennel Confit, Balscadden Bay Lobster & Chorizo Arancini with a Prawn & Lobster Bisque

Allergens: 1, 2, 3, 4, 7, 9, 10 Carbon Foodprint: D

Miso Cauliflower Steak with Pecan Crumble, Crispy Potato Puffs and a Garlic Leek Cream

Allergens: VE, 1, 6, 7, 8, 12 Carbon Foodprint: B

DESSERT

Pat Clarkes Irish Strawberry Pavlova with Whipped Cream, Rhubarb Gel & a Garden of Eden Summer Flowers

Allergens: V, GF, 3, 6, 7, 12 Carbon Foodprint: C

Croke Park's Classic Lemon Meringue Pie with Lemon Curd & Freeze Dried Raspberry Shards

Allergens: V, 1, 3, 7, 12 Carbon Foodprint: E

Red Velvet Gateau served with a Black Cherry & Vegan Cream

Allergens: VE, 1, 7, 12 Carbon Foodprint: C

In House Chocolate & Praline Tart with an Irish Cream Liquor

Allergens: VE, 1, 6, 7, 12 Carbon Foodprint: E

One course – €34.00 per person

Two course – €40.00 per person

Three course – €50.00 per person

Choice on starter – €5.00 per person

Choice on main – €7.00 per person

Choice on dessert – €5.00 per person

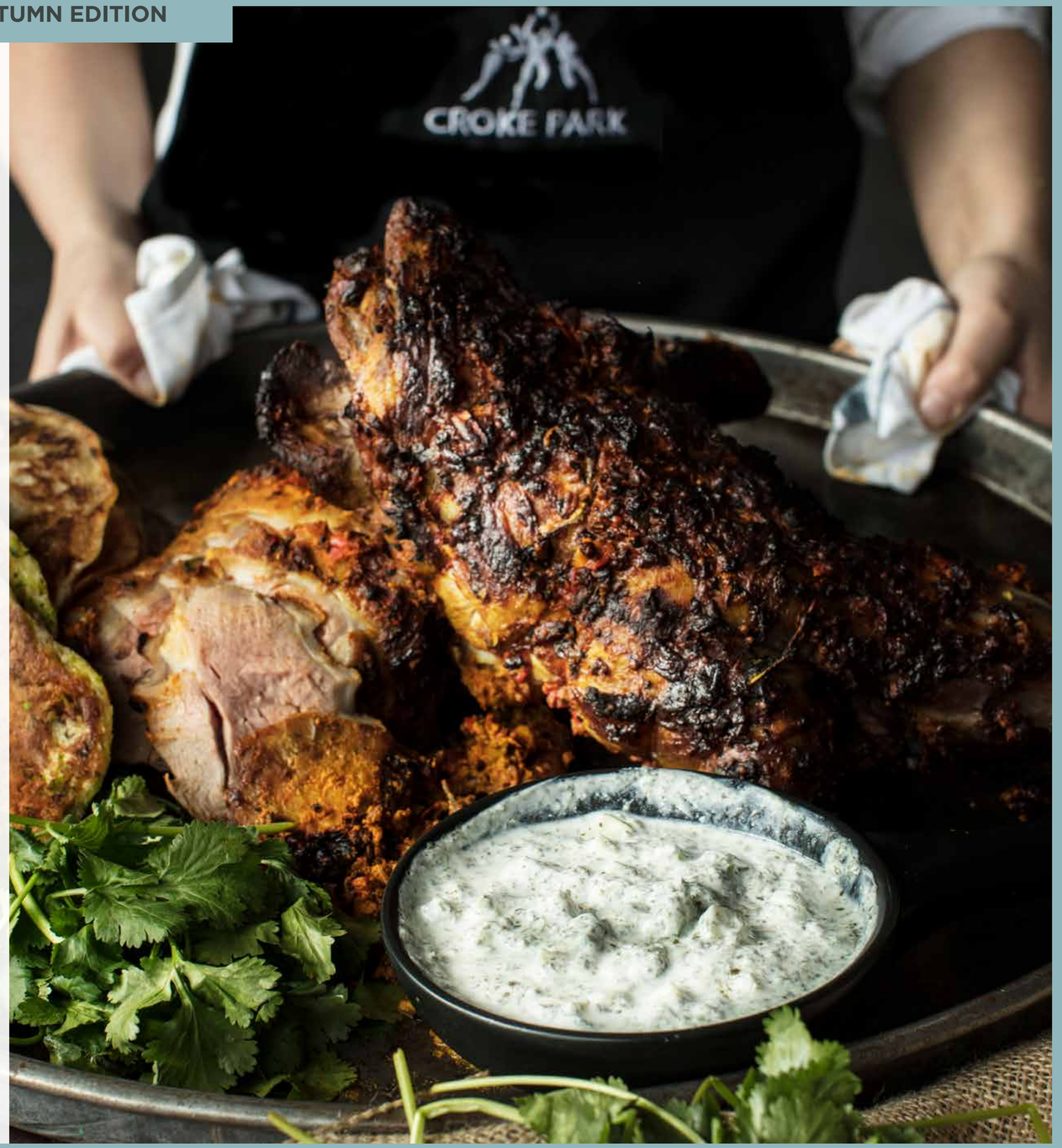
All prices are per person and exclude VAT. All attendees must be catered for.

SUMMER/AUTUMN EDITION

CROKE PARK
MEETINGS
& EVENTS

BUFFET MENU

YOUR CHOICE OF SIGNATURE DISHES, ALL MADE FROM THE FRESHEST HOMEGROWN PRODUCE.



SUMMER/AUTUMN EDITION

PLATED BUFFET MENU

MAIN COURSE

Please select two main course dishes:

Korean Style Crispy Chicken, Gochujang Fried Rice, Soya & Sesame Steamed Broccoli served with Chilli Jam

Allergens: 1, 3, 6, 7, 9, 10, 11, 12 Carbon Foodprint: C

Crispy Italian Chicken with Tomato & Buffalo Mozzarella with Millview Farm Greens Penne Pesto Pasta

Allergens: 1, 7, 9, 12 Carbon Foodprint: D

Slow Cooked Curraghfarm Spiced Lamb, Tomatoes & Yoghurt with Steamed Basmati Rice & Crispy Flat Breads

Allergens: 1, 6, 7, 9, 10, 12 Carbon Foodprint: C

Rosemary & Sea Salt Crusted Leg of North Kildare Spring Lamb served with Croke Park Honey Carrots & Harford's of Lusk Parsnips in a Redcurrant Roast Onion Reduction

Allergens: GF, 7, 9, 10, 12 Carbon Foodprint: E

Slow Cooked Top Rib Of Kildare Beef with Sauteed Greens, Champ Mash Potatoes & a James Gate Stout Sauce

Allergens: 1, 6, 7, 9, 10, 12 Carbon Foodprint: E

Pulled Ashbourne Beef Brisket in a Blackbean & Ginger Sauce, with Mixed Peppers & Pilau Rice

Allergens: 1, 6, 9, 11 Carbon Foodprint: E

Crispy Lemon Pepper Hake with Sliced Red Onion, Spinach & Spiced Potatoes served with a Mango Riata

Allergens: 1, 3, 4, 7, 12 Carbon Foodprint: B

'An Bradán Feasa' Grilled Salmon, Leek & Mussel Chowder, Rush Cavolo Nero & Thorne's Parsley Buttered Potatoes

Allergens: 1, 2, 4, 7, 9, 12, 14 Carbon Foodprint: E

Spiced Cauliflower Louisiana Steaks served with Baked Macaroni

Allergens: VE, 1, 12 Carbon Foodprint: C

Cashew Green Thai Vegetable & Coconut Curry with Cilantro, Lemongrass & Galangal, served on a bed of Basmati Rice

Allergens: VE, GF, 6, 8, 9, 11, 12 Carbon Foodprint: C

Fairyhill Farm Beetroot & Dublin Potato Rosti Gateau & Amoroso Tomato Ragout, served with Littlecress Herb & Killougher Nettle Salad

Allergens: VE, GF, 9, 12 Carbon Foodprint: B

SALAD

Please select one salad:

Broccoli, Red Cabbage, Honey Roasted Hazelnuts & Pomegranate Salad

Allergens: V, GF, 7, 8, 10, 12 Carbon Foodprint: B

Little Gem, Crispy Bacon, Blue Cheese, Roasted Cherry Tomatoes & Crouton Salad served with a Balsamic Dressing

Allergens: V, 1, 7, 10, 12 Carbon Foodprint: D

Grilled Oldtown Dublin Courgette & Eggplant Salad accompanied by a Basil & Newgrange Camelina Pesto

Allergens: VE, GF, 7, 8, 12 Carbon Foodprint: B

Millview Farm Green Salad with Baby Leaves, Piccolino Tomatoes, Scallions, Cucumber & a Raspberry Vinaigrette

Allergens: V, GF, 9, 10, 12 Carbon Foodprint: B

Traditional Ceasar Salad with Garlic Croutons, Pecorino Cheese & Pine Nuts

Allergens: V, 1, 3, 4, 7, 8, 10, 12 Carbon Foodprint: B

Chili & Mango Yoghurt Slaw with a Cashew Nut Crumble

Allergens: V, GF, 3, 8, 9, 10, 12 Carbon Foodprint: B

SWEET

Please select one dessert:

Pat Clarke's Strawberry Croke Park Mess with Irish Cream Liqueur & Brown Bread Praline

Allergens: V, 1, 3, 6, 7, 8, 12 Carbon Foodprint: A

Rhubarb & Custard Cheesecake with Paddy O's Oat Crumble

Allergens: V, 1, 3, 7, 12 Carbon Foodprint: B

Roe & Co Whiskey Sour Orange Posset served with a Chocolate Tuile

Allergens: V, 1, 3, 6, 7, 12 Carbon Foodprint: C

Mango, Carragheen & Coconut Milk Split

Allergens: VE, GF, 12 Carbon Foodprint: B

Lunch buffet – Two choices for main, one salad & dessert
€42.50 per person

Additional main
€7.50 per person

Dinner buffet – Two choices for main, one salad & dessert
€51.50 per person

Additional main
€8.50 per person

All prices are per person and exclude VAT. All attendees must be catered for.

CROKE PARK
MEETINGS
& EVENTS

PLATED DINNER

YOUR SPECIAL OCCASION
IS OUR SPECIALITY,
WITH DISHES THAT CELEBRATE
THE BEST OF THE SEASON.

PLATED DINNER

STARTER

Howth Smoked Salmon & Wicklow Cheddar Lambay Crab Doquette served with Buttermilk & Lovage Oil & Littlecress Micro Herbs

Allergens: 1, 2, 3, 4, 7, 9, 12 Carbon Foodprint: D

Garlic & Lime Prawn Pil-Pil in a Bell Pepper & Chilli, Newgrange Camelina Oil with a Sundried Tomato Focaccia Spear

Allergens: 1, 2, 12 Carbon Foodprint: A

Smoked Duck & Falafel Cake Salad served with a Garlic Yogurt & Orange Dressing

Allergens: GF, 6, 7, 11, 12 Carbon Foodprint: B

Fairyhill Farm Beetroot & Wicklow Brie Bon Bon, Fairyhouse Littlecressress with an Orange Marmalade

Allergens: V, 1, 7, 12 Carbon Foodprint: B

Glen of Imaal Irish Sheep's Milk Halloumi with Rush Amaroso Tomato Salad, accompanied by a North Dublin Basil & Garlic Pistou, Croke Park Farm Spring Honey

Allergens: V, GF, 7, 12 Carbon Foodprint: D

Garlic & Chilli Tofu Pil-Pil with Sunstreem Tomato & Courgettes served with a Grilled Sourdough

Allergens: VE, 1, 6, 12 Carbon Foodprint: B

SOUP

Croke Park Minestrone Soup

Allergens: V, 1, 7, 9, 12 Carbon Foodprint: C

Carrot & Coriander Soup

Allergens: V, 1, 9, 12 Carbon Foodprint: B

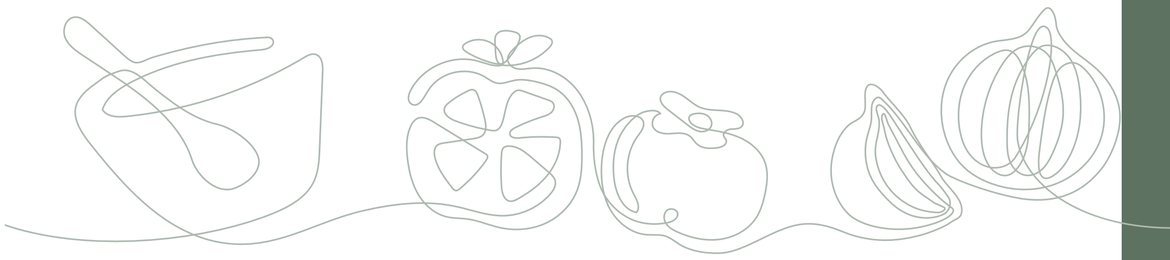
Lentil Spiced Portobello Mushroom

Allergens: VE, GF, 9, 12 Carbon Foodprint: B

Green Ace Vine Tomato & Red Bell Pepper Soup

Allergens: V, 1, 9, 12 Carbon Foodprint: B

All soups can be served gluten free on request



MAIN COURSE

North Kildare Beef N' Reef, Striploin Steak & Chilli Garlic Dublin Bay Prawns with Portobello Mushroom, Caramelised Onion & a Rich Bearnaise Sauce (€3.00 supplement)

Allergens: GF, 2, 3, 6, 7, 9, 10, 12 Carbon Foodprint: E

Prime Irish Beef Tenderloin, Stem Broccoli, Glazed Carrot & Summer Truffle Dauphinoise served with a Red Wine & Shallot Jus

Allergens: GF, 6, 7, 9, 10, 12 Carbon Foodprint: E

Curraghfarm 55c Lamb Cannon with Crushed New Season Mint Potato, Rush Cavalo Nero, Oldtown Baby Carrot, Buttermilk Sweetbreads & a Pan Reduction

Allergens: GF, 6, 7, 9, 10, 12 Carbon Foodprint: E

Roast West Cork Chicken with Parmesan Creamed Cabbage, Chorizo Potato Cake, Roast Carrot and a Chicken Jus

Allergens: GF, 7, 9, 12 Carbon Foodprint: E

Grilled Seabass, Fennel Confit, Balscadden Bay Lobster & Chorizo Arancini with a Prawn & Lobster Bisque

Allergens: 1, 2, 3 ,4, 7, 9, 10 Carbon Foodprint: C

Grilled Mulroy Bay Turbot & Lobster Bisque Risotto served with Poached Asparagus & Caviar Crème Fraîchee, topped with Tempura Courgette Flowers

Allergens: GF, 2, 3, 4, 7, 9, 10 Carbon Foodprint: D

Kerrigan's Wild Mushroom Potato Cake, Spinach Tart with Fingal Tomato Rocket Dressing

Allergens: V, 1, 7, 9, 12 Carbon Foodprint: B

Miso Cauliflower Steak with Pecan Crumble, Crispy Potato Puffs & a Garlic Leek Cream

Allergens: VE, 1, 6, 7, 8, 12 Carbon Foodprint: A

DESSERT

Michelle McCormack's Chocolate Brownie Tiramisu with Fruit Compote

Allergens: V, 1, 3, 6, 7, 8, 12 Carbon Foodprint: B

Pat Clarkes Irish Strawberry Pavlova with Whipped Cream, Rhubarb Gel and a Garden of Eden Summer Flowers

Allergens: V, GF, 3, 6, 7 Carbon Foodprint: C

Croke Park's Classic Lemon Meringue Pie with Lemon Curd & Freeze Dried Raspberry Shards

Allergens: V, 1, 3, 7, 12 Carbon Foodprint: E

Flourless Chocolate Lava Cake, Vanilla Cream, Popping Candy, Orange Chocolate Chard

Allergens: V, GF, 3, 7, 12 Carbon Foodprint: C

Croke Park's Apple & Pear Crumble, Inchicore Ice Cream

Allergens: V, 1, 7, 12 Carbon Foodprint: B

Three course – €69.00 per person

Four course – €76.00 per person

Choice on starter – €6.50 per person

Choice on main – €10.00 per person

Choice on dessert – €6.50 per person

All prices are per person and exclude VAT. All attendees must be catered for.

CROKE PARK
MEETINGS
& EVENTS

FINGER FOOD

MINGLE AS YOU SAMPLE OUR SENSATIONAL FINGER FOODS.

FINGER FOOD

SERVED HOT

Croke Park Mini Stacked Slider, Irish Beef, Wicklow Cheddar, Pickle, Smoked Bacon, Crispy Onion

Allergens: 1, 7, 9 Carbon Foodprint: E

Nepalese Potato, Vegetable & Spinach Pakora, Yoghurt, Mint, Chilli & Lemon Dip

Allergens: V, 1, 7, 9 Carbon Foodprint: A

Buffalo NY Loaded Hot Chicken Wings, Boyne Valley Blue Dip & Crisp Celery

Allergens: GF, 7, 9, 12 Carbon Foodprint: E

Chinese Potsticker Chicken Gyoza,Chilli, Scallion & Soy Sauce

Allergens: 1, 4, 6 Carbon Foodprint: E

Vietnamese Hot Fish Cakes, Nước chấm – Lime, Chilli & Vinegar Dipping Sauce

Allergens: 1, 3, 4, 6, 12 Carbon Foodprint: B

Sesame Crusted Torpedo Shrimp, Sweet Chilli & Cilantro Mayo

Allergens: GF, 2, 3, 4, 9, 10, 11, 12 Carbon Foodprint: E

Falafel Lollipop, Sriracha Vegan Mayo

Allergens: VE, 1, 9, 11 Carbon Foodprint: C

Tokyo Sweet Potato Katsu Korokke

Allergens: V, 1, 3, 7, 9 Carbon Foodprint: C

Lamb Kofta, Yoghurt, Cucumber & Mint Tzatziki

Allergens: 1, 3, 7, 12 Carbon Foodprint: E

Newbridge Apple Glazed Pork Belly Skewer

Allergens: GF, 6, 11, 12 Carbon Foodprint: E

Kerrigan's Of Kells Garlic Mushroom Brochette

Allergens: V, 1, 3, 7 Carbon Foodprint: A

Howth Smoked Salmon & Courtlough Potato Croquette, Iona Farm Dill Mayo

Allergens: 1, 3, 4, 7, 10, 12 Carbon Foodprint: C

Croke Park Mini Signature Sausage Roll, In-House Chilli Relish

Allergens: 1, 3, 7, 10, 12 Carbon Foodprint: E

3 items – €20.00 per person **Additional item – €6.50 per person**

EVENING FINGER FOOD

Served after 10pm

Croke Park Mini Stacked Slider with Irish Beef, Wicklow Cheddar, Pickle, Smoked Bacon & Crispy Onion

Allergens: 1, 7, 9 Carbon Foodprint: E

Buffalo NY Loaded Hot Chicken Wings, Boyne Valley Blue Dip & Crisp Celery

Allergens: GF, 7, 9, 12 Carbon Foodprint: E

Sesame Crusted Torpedo Shrimp, Sweet Chilli & Cilantro Mayo

Allergens: GF, 2, 3, 4 Carbon Foodprint: E

Falafel Lollipop, Sriracha Vegan Mayo

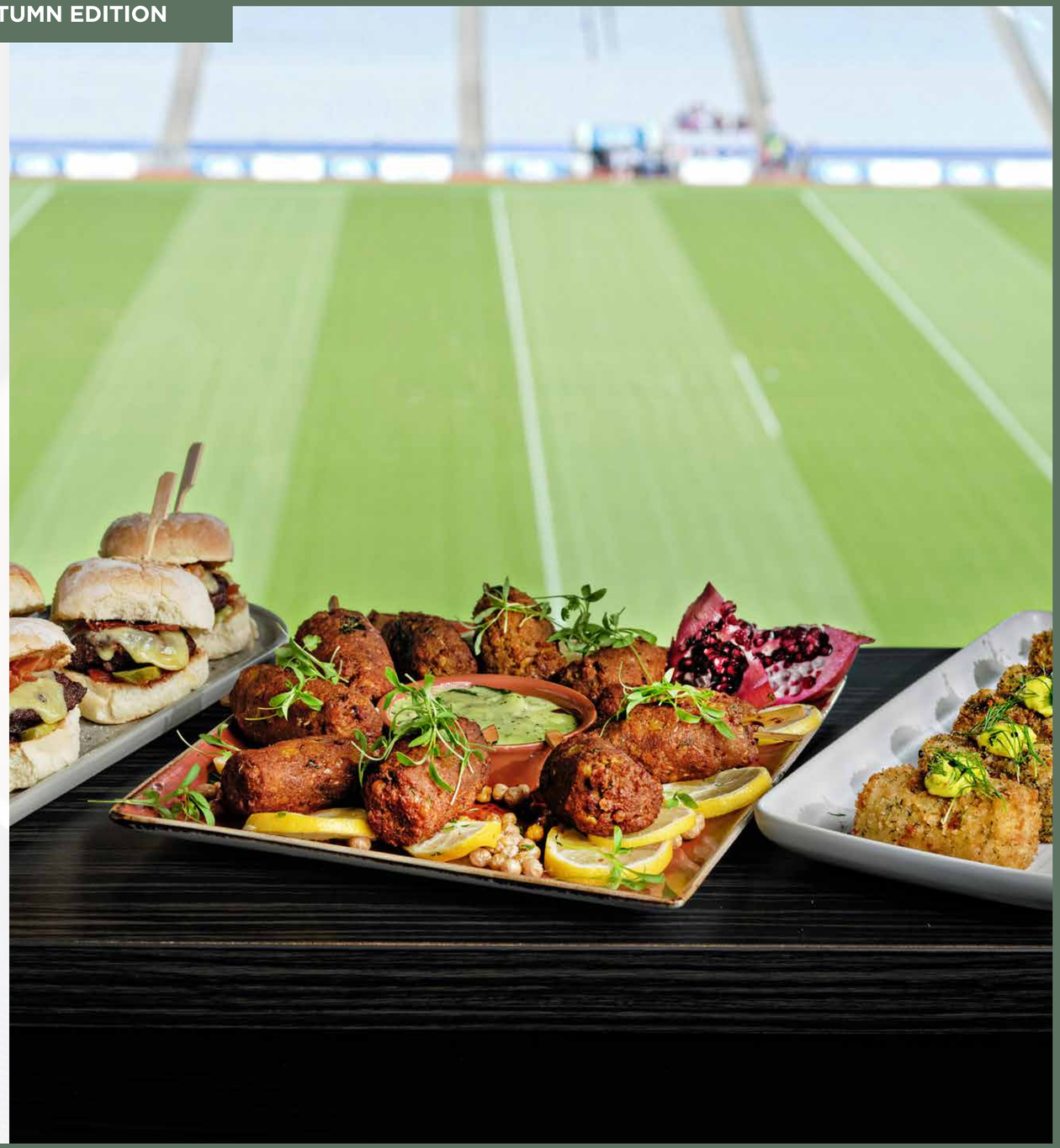
Allergens: VE, 1, 9, 11 Carbon Foodprint: C

Lamb Kofta, Yoghurt, Cucumber & Mint Tzatziki

Allergens: 1, 3, 7, 12 Carbon Foodprint: E

One item - €10.00 per person

All prices are per person and exclude VAT. All attendees must be catered for.



SUMMER/AUTUMN EDITION

CROKE PARK
MEETINGS
& EVENTS

WINE MENU

CAREFULLY CURATED FOR YOUR SPECIAL OCCASION.

SUMMER/AUTUMN EDITION

WINE MENU

WHITE WINES

Escapada, Vinho Verde IGT	Portugal	€25.00
Cheval Imperial, Sauvignon Blanc IGP	France	€27.00
Sonetti, Pinot Grigio IGT	Italy	€29.00
Rhythm & Rhyme, Chardonnay	Australia	€31.00
Viña Eguía, Joven DOCa	Spain	€33.00
Domaine Combe Rouge, Picpoul de Pinet AOP	France	€35.00
Seifried, Sauvignon Blanc	New Zealand	€40.00
Olivier Ravoire, Côtes du Rhône Blanc AOP	France	€43.00
Zahel, Grüner Veltliner DAC	Austria	€45.00
Edouard Delaunay, Bourgogne Blanc ‘Septembre’ AOP	France	€57.00

RED WINES

Real Compañia, Tempranillo IGT	Spain	€25.00
Saint Marc Reserve, Cabernet Sauvignon IGP	France	€27.00
Rhythm & Rhyme, Shiraz	Australia	€29.00
Terre Forti, Nero d’Avola ‘Terre Siciliane’ IGT	Italy	€31.00
Les Jamelles, Merlot	France	€33.00
Il Portone Montepulciano d'Abruzzo	Italy	€35.00
Les Jamelles, Pinot Noir IGP	France	€37.00
Mooiplaas	South Africa	€40.00
Château Puynard, Côtes de Blaye ‘Tradition’ AOP	France	€45.00
Edouard Delaunay, Bourgogne Rouge ‘Septembre’ AOP	France	€57.00

ROSE WINES

Sierra Salinas, Rosé DO	Spain	€27.00
Mistinguett, Cava Rosé DO	Spain	€50.00

SPARKLING WINE & CHAMPAGNE

Mistinguett, Cava Brut DO	Spain	€47.00
Masottina, Organic Prosecco Spumante ‘Costabela’ Brut DOC	Italy	€49.00
Pannier, Brut AOP	France	€90.00

Prices exclude VAT.
Allergens: All wines contain sulphites.