WINTER/SPRING EDITION

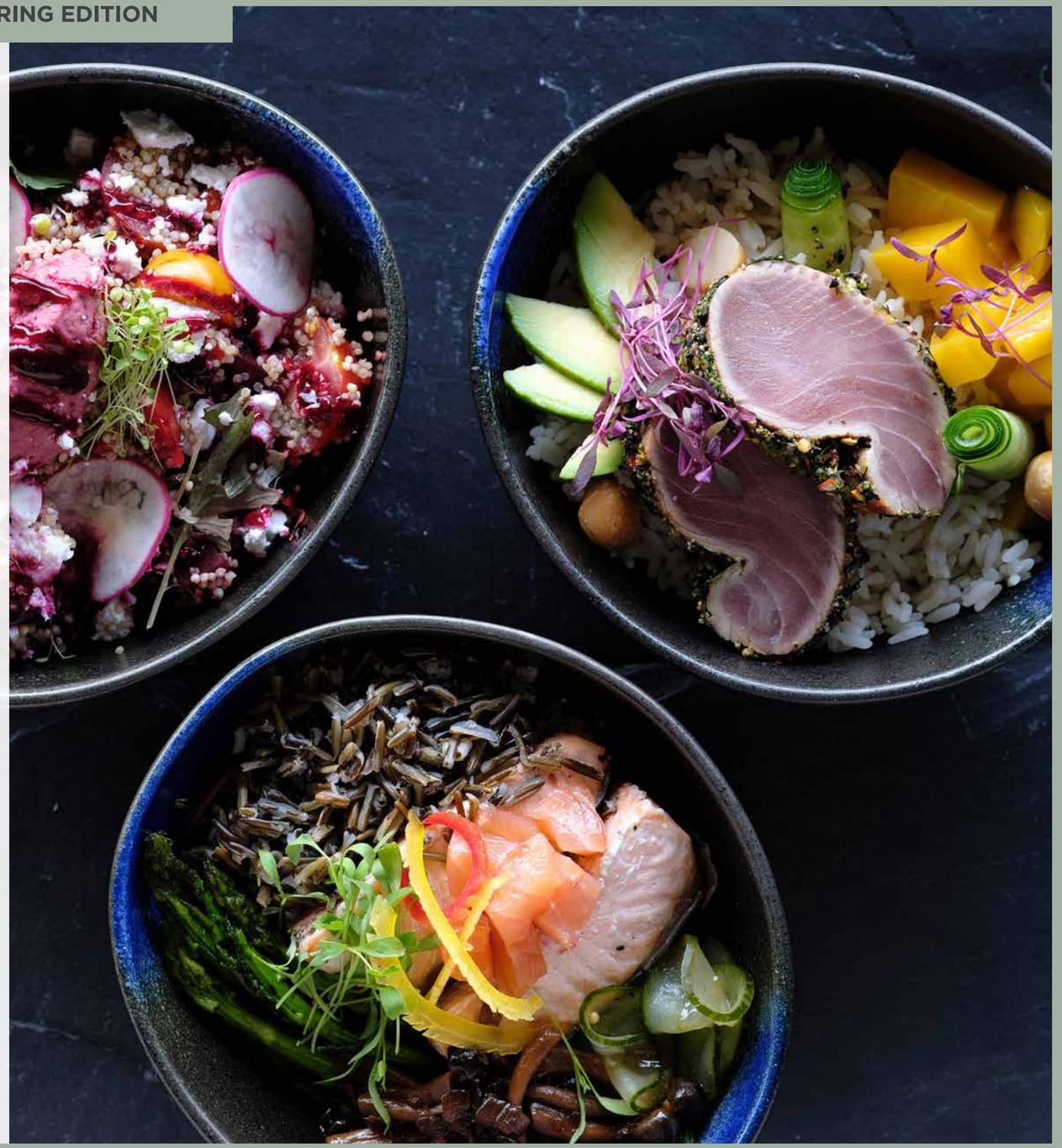
CROKE PARK
MEETINGS
& EVENTS

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.

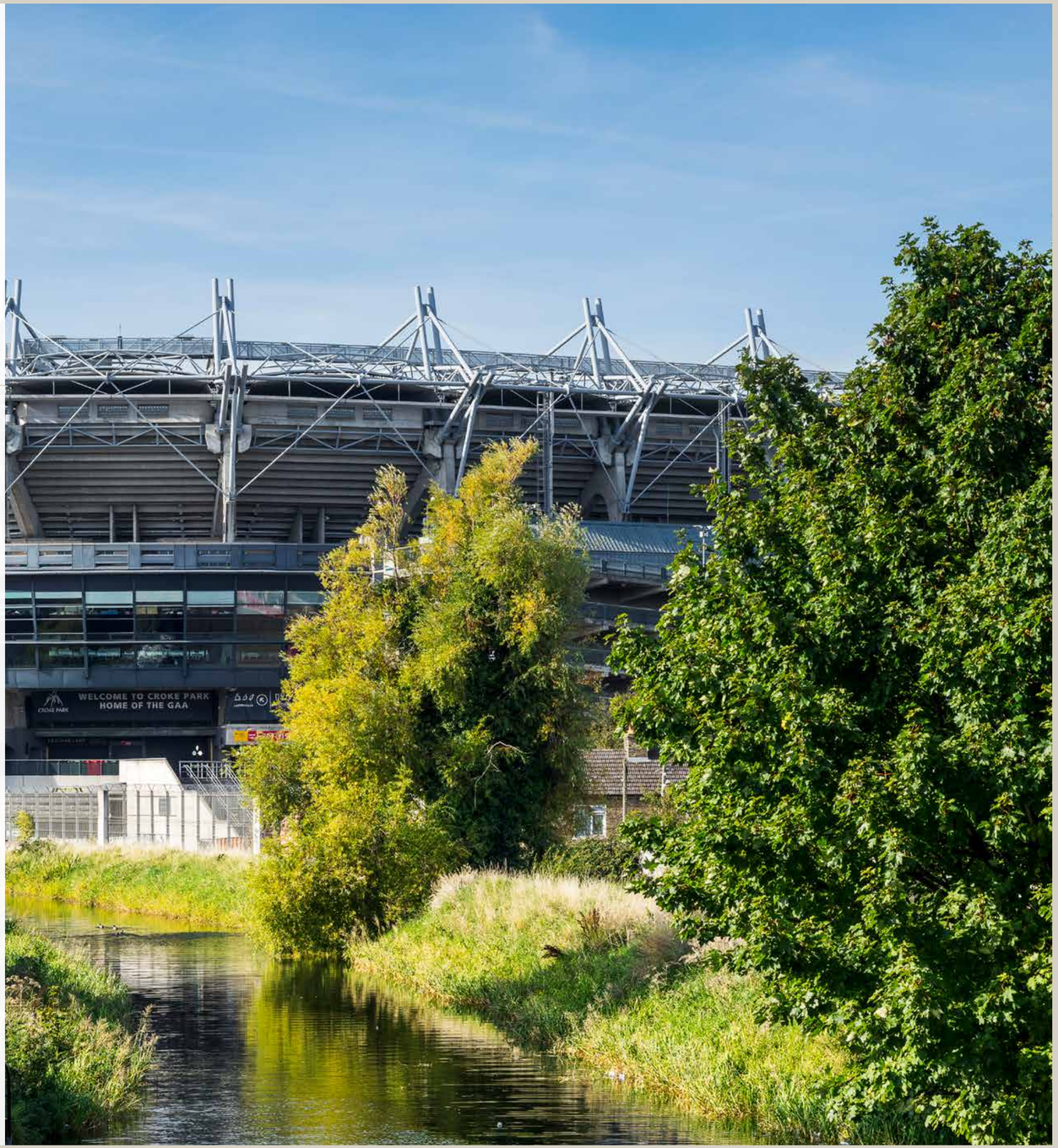
At Croke Park, we take our sustainability as seriously as our sports. Not only do we have a world-class stadium, we're also proud to be a world leader in sustainable events.

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.

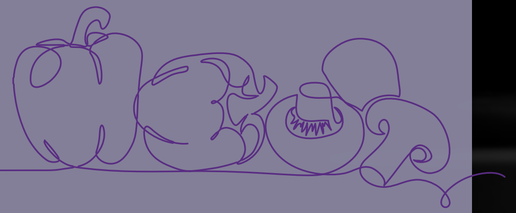
OUR 50 MILE MAP

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.

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.

WINTER/SPRING EDITION

CROKE PARK
MEETINGS
& EVENTS

BREAKFAST MENU

A NOURISHING START
TO START YOUR IDEAS FLOWING.

WINTER/SPRING 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.

WINTER/SPRING 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

WINTER/SPRING 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.

WINTER/SPRING 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

WINTER WARMER SOUP

Choose one option:

Celeriac & Iona Farm Apple Soup

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

Thorne's of Courtlough Baked Potato & Smoked Garlic Soup

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

Butternut Squash, Chilli, Lentil & Coconut Soup

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

Roast Winter Vegetable Soup

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

HOT DISH

Choose one option:

Crispy Courtlough Potato Rosti with Mussel served in a Saffron Cream

Allergens: 1, 7, 9, 10, 12, 14 Carbon Foodprint: C

Smoked Haddock & Cheddar Croquette with a Pea, Spinach & Dill Dressing

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

Lemon Pepper Chicken Skewer, Garlic & Rosemary Salt Fries, served with a Roast Pepper & Tomato Chutney

Allergens: GF, 3, 9, 12 Carbon Foodprint: C

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

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

Hugh Maguire of Ashbourne's Smoked Black Pudding & Fairy Hill Farm Beetroot Tart

Allergens: 1, 9, 12 Carbon Foodprint: C

Baked Mushroom & Leek Stroganoff topped with a Crispy Herb Crumb

Allergens: VE, 1, 10, 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.

WINTER/SPRING EDITION

BOWL FOOD MENU

SERVED HOT

North Kildare Slow Cooked Beef in a Pan Glaze served with Colcannon, Lusk Parsnip Matchsticks

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

Curraghfarm Lamb & Apricot Tagine with Spiced Lemon Couscous

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

Old Delhi Butter Chicken with Dahi Yoghurt, Kashmiri Red Chilli, Garam Masala & Pilau Rice

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

Crispy East Coast Battered Haddock & Chunky Chipper Chips

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

Kerrigan's of Kells Wild Mushroom & Leek Chowder with a Filo Crust

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

Fairyhill Farm Beetroot Gnocchi & Creamed Leeks with a Smoked Gubeen Cheese

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

SERVED COLD

Rare Beef Asian Noodle Salad with Chillis, Oyster Sauce, Pak Choi & Sesame

Allergens: 1, 3, 4, 6, 11, 14 Carbon Foodprint: E

Fresh Spiced Chilli & Garlic Confit Salmon served with Dill Mustard Potato Salad & Gem Lettuce

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

Plant Based Ceaser Salad, Crispy Spiced Irish Tofu & Pinenuts

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

Fivemiletown Co. Tyrone Goats Cheese, Candid Beetroot, Afillia Cress & Walnut Salad with a Beet Glaze

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

SWEET

Irish Liquor Cream Cheesecake with a Honeycomb Crumble and a Raspberry Puree

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

Oldtown Baked Apple Spuinse with Croke Park Farm Honey & Cream Custard

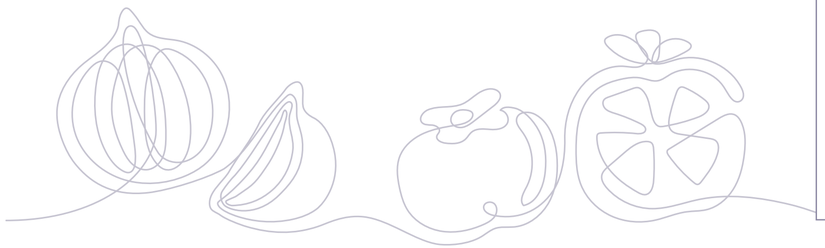
Allergens: V, 1, 3, 7, 12 Carbon Foodprint: C

White Chocolate & Pistachio Brownie served with a Rhubarb Jam & Chantilly Cream

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

Chocolate Lava Pudding served with Vanilla Cream & Shaved Orange

Allergens: V, 1, 3, 6, 7, 12 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.

WINTER/SPRING EDITION

PLATED LUNCH

STARTER

Beetroot Cured Howth Smoked Salmon with Harford's Celeriac Remoulade and a Warm Garlic Farl

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

Hugh Maguire's Black Pudding & Glazed Pear Tarte with a Boyne Valley Blue Crumb, Beet Carpaccio & Fairyhouse Micro Salad

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

Sweet Potato & Sage Arancini served with a Smoked Black Garlic Aioli and topped with Coconut Parmesan

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

Butternut Squash, Coconut & Chilli Soup

Allergens: V, GF, 7, 9 Carbon Foodprint: B

MAIN COURSE

Charred 6oz Sirloin Steak with a Bombay Style Rosti, Pureed Root Vegetables, Crispy Garlic Mushroom and a Green Peppercorn Cream

Allergens: 1, 3, 7, 9, 10, 12 Carbon Foodprint: E

Roast Chicken Supreme with Wild Mushroom Arancini, Creamed Leek and a Chicken Jus

Allergens: 1, 3, 7, 9, 12 Carbon Foodprint: E

Grilled Irish Sea Hake topped with a Garlic & Dill Crum served with Rush Samphire, Chargrilled Leek & Delmonico Potato

Allergens: 1, 4, 7, 9, 10, 12 Carbon Foodprint: E

Wild Mushroom & Squash Wellington with a Celeriac & Kale Puree

Allergens: V, 1, 3, 7, 9, 12 Carbon Foodprint: B

Beetroot Gnocchi with Crispy Leeks & Goats Cheese Crumble

Allergens: V, 1, 3, 7, 9, 12 Carbon Foodprint: E

DESSERT

Brioche Bread and Butter Pudding with a Whiskey Caramel Sauce

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

Hedgerow Winter Berry & Ballyhubbock Farm Ice Cream Alaska

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

Toffee, Roe & Co. Whiskey & Oldtown Apple Cranachan

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

Assiette Sweet Plate: Mango Lime Cheesecake, Expresso Choux Puff and a Meringue Fruit Nest

Allergens: V, 1, 3, 6, 7, 8 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

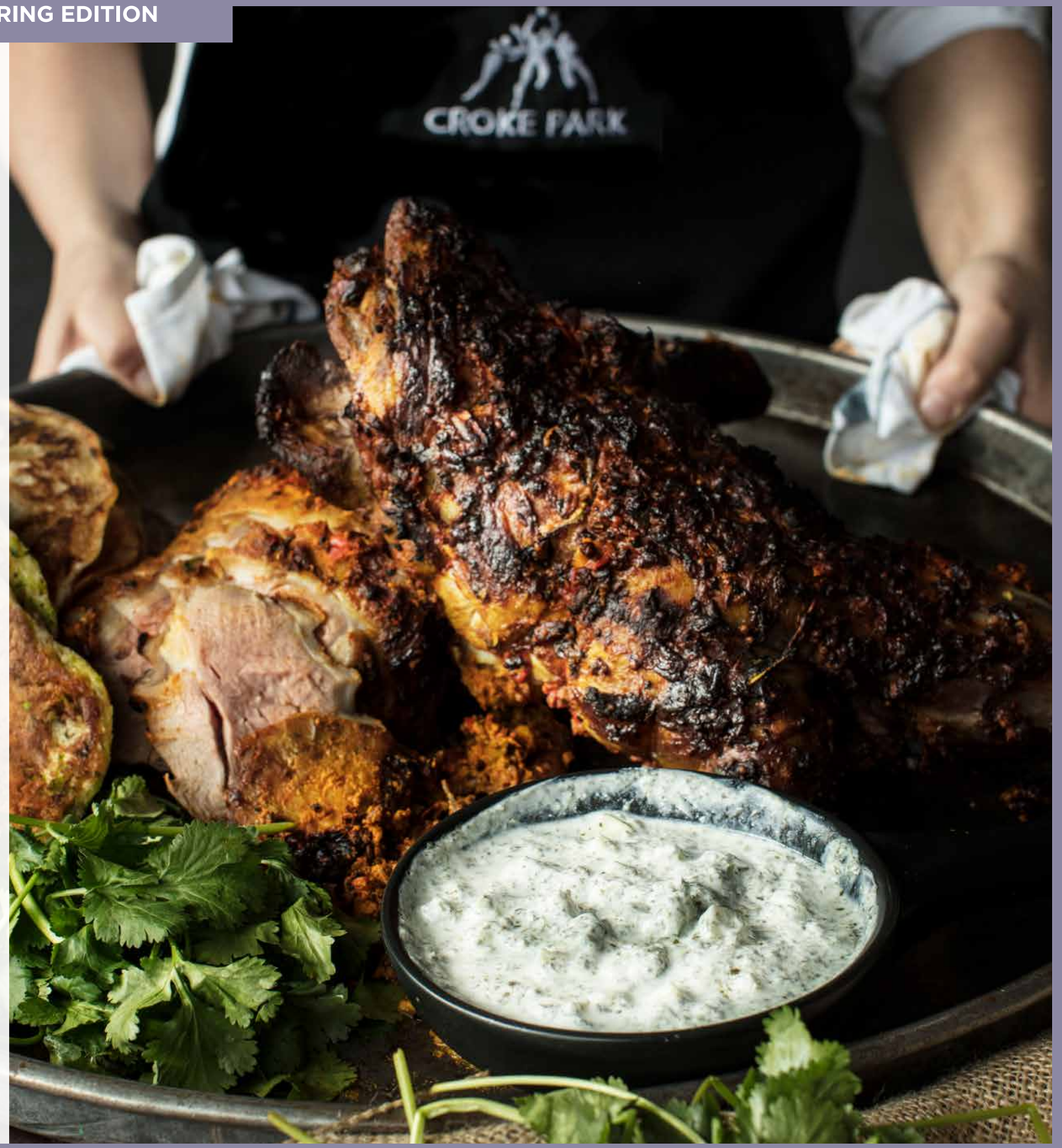
All prices are per person and exclude VAT. All attendees must be catered for.

WINTER/SPRING EDITION

CROKE PARK
MEETINGS
& EVENTS

SIT-DOWN **BUFFET** MENU

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



WINTER/SPRING EDITION

SIT-DOWN BUFFET MENU

MAIN COURSE

Please select two main course dishes:

Old Delhi Butter Chicken with Dahi Yoghurt, Kashmiri Red Chilli, Garam Masala & Pilau Rice

Allergens: GF, 6, 7, 9, 10 Carbon Foodprint: D

Roast Supreme of West Cork Chicken with Wild Mushroom & Spinach, Garlic Sauteed Potatoes & a Roe & Co Whiskey Cream

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

Chili, Garlic Spiced Kildare Lamb Shoulder served with Ras El Hanout Cous Cous, Red Pepper & Feta Crumble

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

Barbacoa Beef Daube with Tobacco Onion, Garlic & Cheddar Cream Potato

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

Grilled 6oz Dexter Striploin, Caramelised Onion, Kerrigan's Wild Mushroom Sauce, Salt & Chilli Fries

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

O'Meara's West Pier Howth Seafood Pie, Wicklow Cheddar & Courtlough Mash Crust

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

Mediterranean Crust Baked Hake, Buttered Greens, Nduja Sausage & Bean Cassoulet, Lemon & Garlic Potato

Allergens: 1, 4, 7, 9, 10, 12 Carbon Foodprint: C

Truffle & Wild Mushroom Tortellini, Shaved Pecorino & Genovese Pesto with a Garlic Ciabatta

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

Cajun Braised Pinto Bean Burrito served with Cashew Nut Sour Cream, Guacamole & Salsa

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

Fairyhill Farm Beetroot & Barley Risotto with a Root Vegetable Crisp

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

SALAD

Please select one salad:

Apple, Celery & Boyne Valley Bawn Cheese with a Mixed Leaf & Newgrange Camelina Oil Dressing

Allergens: V, GF, 7, 9, 10, 12 Carbon Foodprint: C

Beetroot & Potato Salad served with a Lemon, Mustard & Caper Dressing

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

Trio of Tomato Salad with Kalamata Olives, Feta Cheese & Basil Oil

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

Vegan Celeriac & Carrot Slaw in a Horseradish & Golden Raisins Salad

Allergens: VE, GF, 9, 10, 12 Carbon Foodprint: C

Classic Caesar Salad with Smoked Bacon, Focaccia Croutons, Creamy Garlic & Parmesan Dressing

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

Bombay Coleslaw, Dried Cranberry Cashew & Coconut Crumble Salad

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

SWEET

Please select one dessert:

Caramelised Apple & Custard Meringue Tart

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

Orange & Date Sticky Toffee Pudding with Vanilla Cream

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

Lemon Sicilian Cheesecake

Allergens: V, 1, 7 Carbon Foodprint: A

Celtic Swirl Stout Sponge

Allergens: V, 1, 3, 6, 7, 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

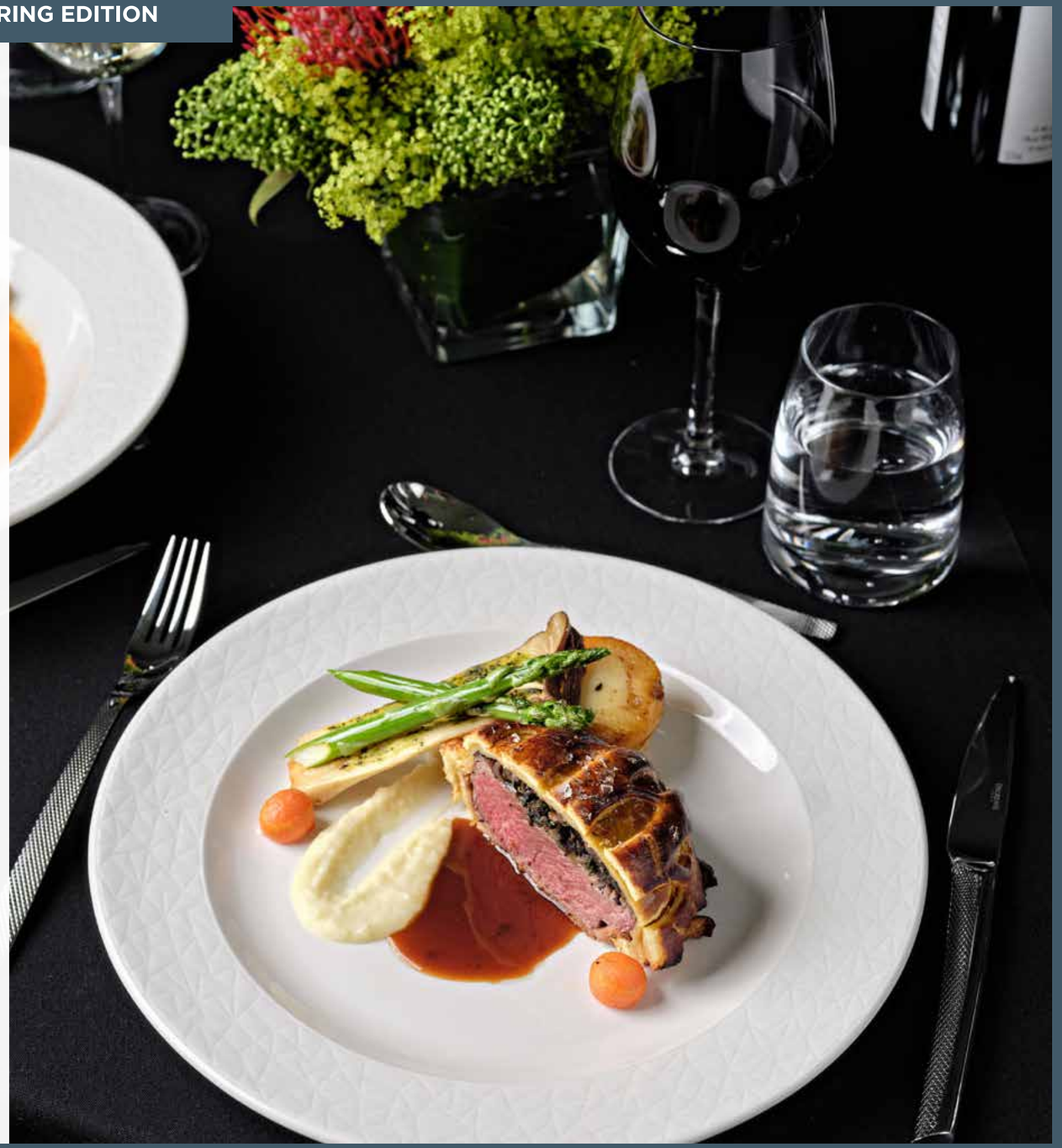
Additional main
€8.50 per person

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

Beetroot Cured Howth Smoked Salmon
with Harford's Celeriac Remoulade and a Warm Garlic Farl

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

Green Lipped Mussel & Prawn Shooter & Crab Salad

Allergens: 1, 2, 3, 7, 9, 10, 12, 14 Carbon Foodprint: C

Hugh Maguire's Black Pudding & Glazed Pear Tarte Tatin on a Fairyhouse Micro Salad
served with a Smoked Boyne Valley Blue Dressing

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

Glazed Pear & Wicklow Bawn Pithivier
with Carrot & Croke Park Farm Honey Emulsion
accompanied by a Littlecress Herb Salad

Allergens: V, 1, 3, 7, 9, 10, 12 Carbon Foodprint: E

Sweet Potato & Sage Risotto with Coconut Parmesan

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

SOUP

Kerrigan's of Kells Field Mushroom & Rush Tarragon Soup

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

Thorne's of Courtlough Baked Potato & Smoked Garlic Soup

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

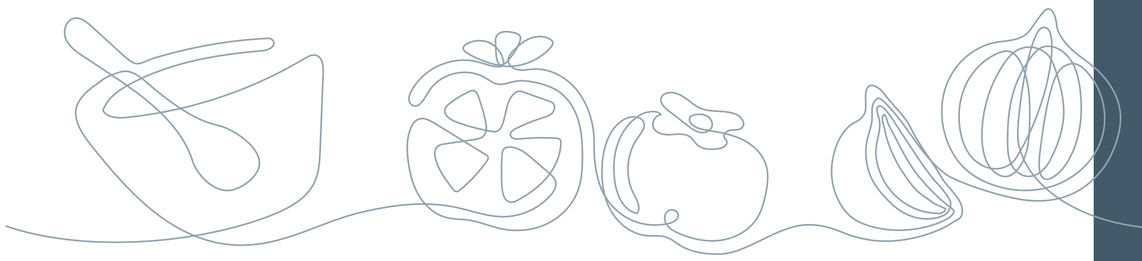
Butternut Squash, Chilli, Lentil & Coconut Soup

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

Oldtown Roast Carrot & Honey Parsnip Winter Vegetable Soup

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

All soups can be served gluten free on request



MAIN COURSE

Irish Beef Wellington with Garryhinch Mushroom Duxelle, Celeriac Mash, Roast Carrot & a Burgundy Jus

Allergens: 1, 3, 7, 9, 12 Carbon Foodprint: E

Charred 8oz Sirloin Steak with Prawn & Leek Tart, Truffled Mushroom Gratin, Stem Broccoli and a Red Wine Jus

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

Barbary 5 Spiced Duck Breast with Sweet Potato Arancini, Sesame Toasted Asian Greens with a Soy & Honey glaze

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

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

Curraghfarm 'Nose to Tail' Irish Pork - A Slow Cooked Roe & Co. Pork Belly with Pork Fillet Schnitzel, Honey & Apple Glazed Parsnip & Ham Hock Rosti'

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

Grilled Irish Sea Hake topped with a Garlic & Dill Crum served with Rush Samphire, Chargrilled Leek & Delmonico Potato'

Allergens: 1, 3, 4, 9, 12 Carbon Foodprint: E

Beetroot Gnocchi with Crispy Leeks & Goats Cheese Crumble

Allergens: V, 1, 3, 7, 9, 12 Carbon Foodprint: E

Wild Mushroom & Squash Wellington with a Celeriac & Kale Puree

Allergens: V, 1, 3, 7, 9, 12 Carbon Foodprint: B

DESSERT

Assiette Sweet Plate
Mango Lime Cheesecake, Expresso Choux Puff and a Meringue Fruit Nest

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

Hedgerow Winter Berry & Ballyhubbock Farm Ice Cream Alaska

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

Rum Baba topped with an Orange Glaze & Toasted Coconut served with fresh Cream

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

Toffee, Roe & Co. Whiskey & Oldtown Apple Cranachan

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

Flourless Chocolate Lava Cake with Vanilla Cream, Popping Candy & Orange Chocolate Chards

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

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

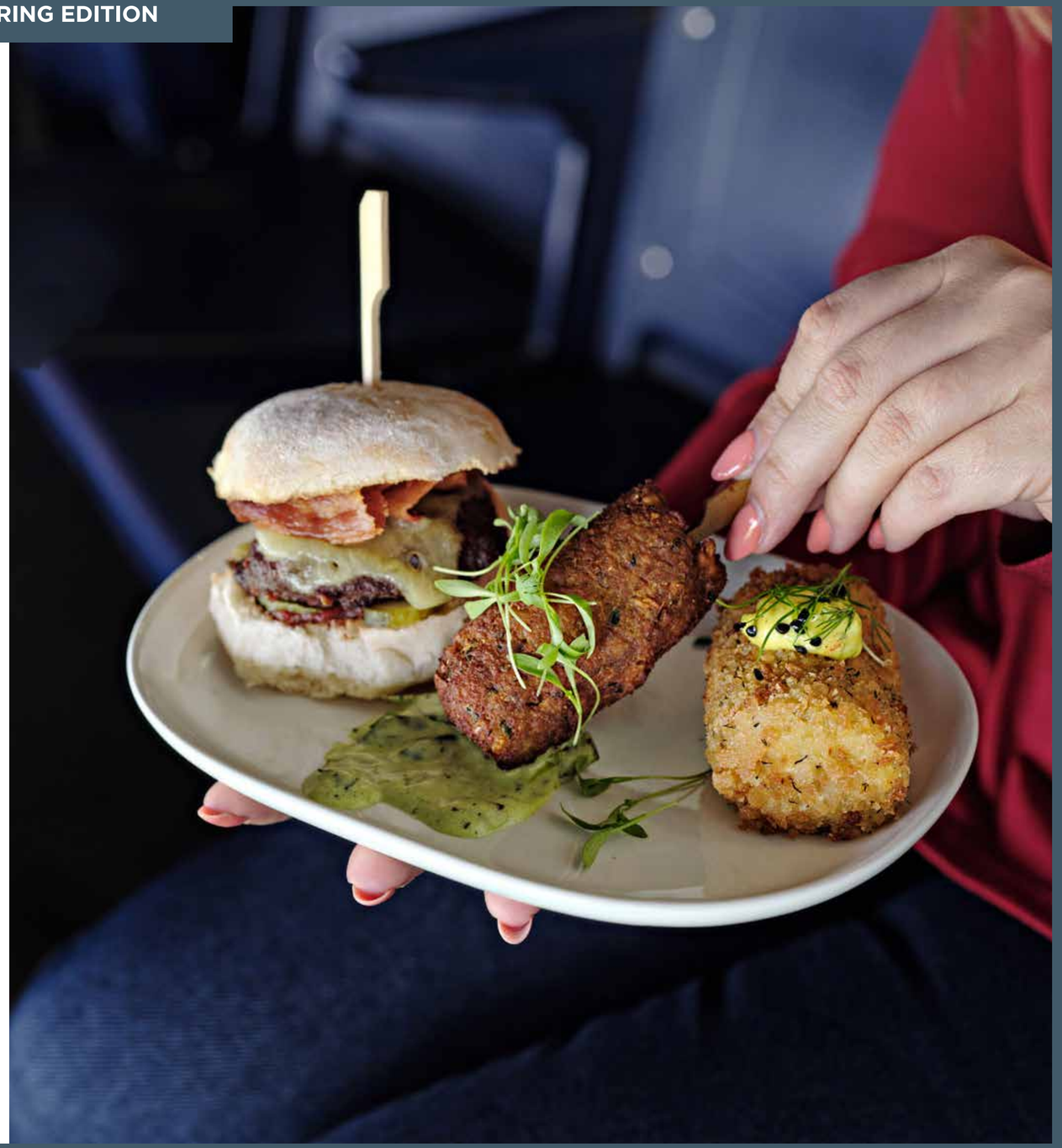
Choice on dessert – €6.50 per person

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

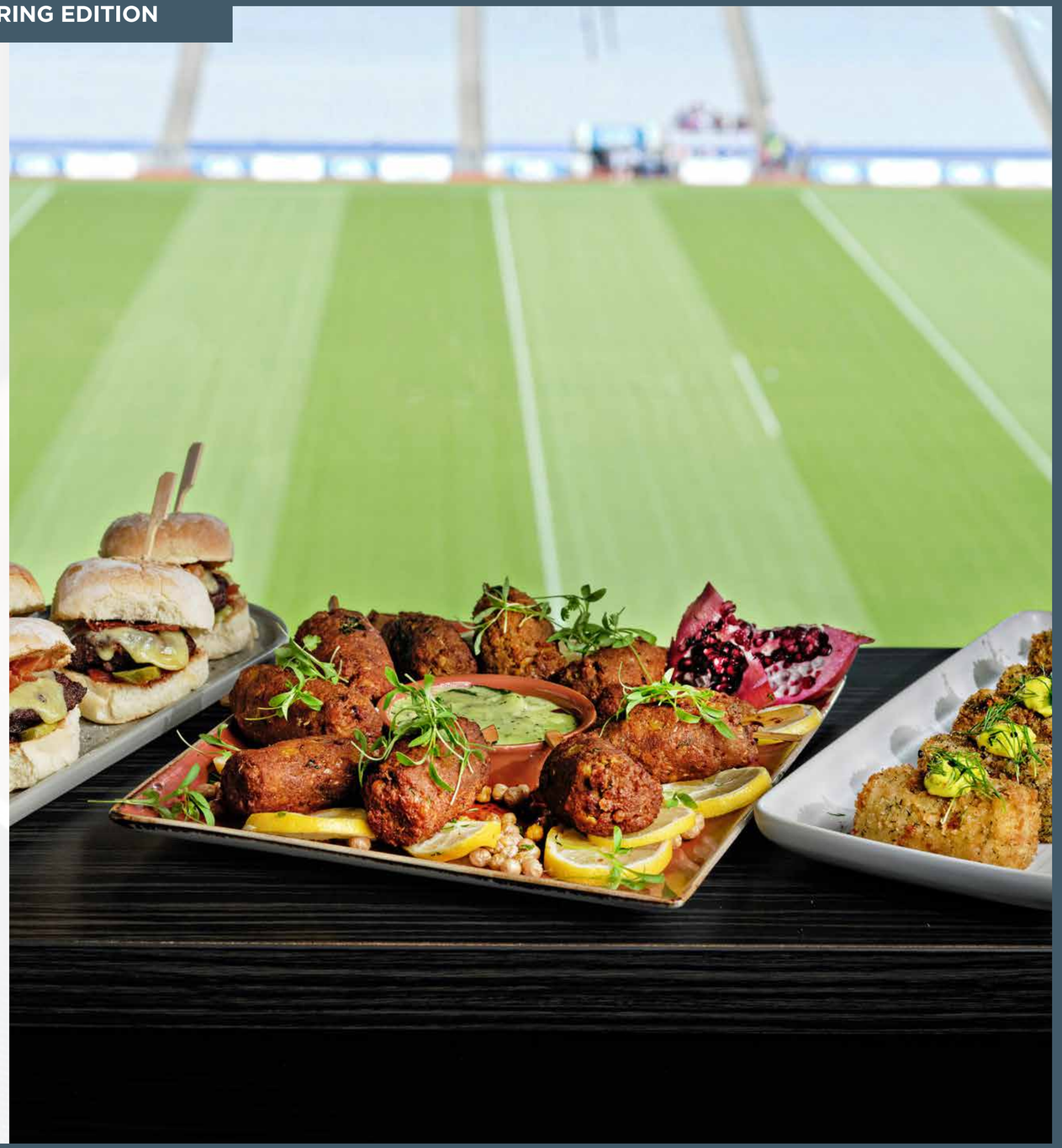
Allergens: VE, 1, 9, 11 Carbon Foodprint: C

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.



WINTER/SPRING EDITION

CROKE PARK
MEETINGS
& EVENTS

WINE MENU

CAREFULLY CURATED FOR YOUR SPECIAL OCCASION.

WINTER/SPRING 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.