

YOUR IN-SUITE DINING

Sunday 31st March 2019



SILVER SERVICE MENU

A selection of Fresh Baked Sourdough, Tomato & Soda Breads, Penny Loaves with Irish Cream Butter & Dips

STARTER

Croke Park's Own Goats Cheese,
Candied Beets, Spiced Walnuts, Chard, Parsnip Crisp

MAIN

West Cork Butter-Roast Glin Valley Chicken,
Stem Broccoli, Chorizo Potato, Grain Mustard Cream

DESSERT

Coconut and Rum Posset,
Caramel Shards

Freshly Brewed Tea & Coffee, Herbal Tea available on request

MENU ONLY, NO BAR
€55.00 per person excluding VAT.

MENU, INCLUDING BAR
€82.00 per person excluding VAT.

BUFFET MENU A

A selection of Fresh Baked Sourdough, Tomato & Soda Breads, Penny Loaves with Irish Cream Butter & Dips

ON ARRIVAL

Artisan Anti-Pasta Meat & Cheese Platter Dunbarra Brie, Knockanore Smoked Cheddar, Cured Hams, Chargrilled Lemon & Black Pepper Chicken, Grilled Vegetables, Crackers & Chutneys

HOT SELECTION

Main Course 1

Slow Roast Top Rib of South Tipperary Irish Beef, Codd's Field Mushrooms, Roast Onion, Guinness Stout, Ulster Champ

AND / OR

Main Course 2

Confit Duck Leg, Orange & Soy Emulsion, Braised Red Wine Cabbage, Ulster Champ

SIDES

Crispy Battered In-House Onion Rings
Croke Park's Green Salad, Baby Leaves, Sun-Kissed Tomatoes, Scallions, Cucumber, Raspberry Vinaigrette

DESSERT

Black Cherry Eton Mess
Old School Local Rhubarb & Apple, Cinnamon & Granola Pudding
Freshly Brewed Tea & Coffee, Herbal Tea available on request

MENU ONLY, NO BAR
€42.00 per person excluding VAT.

MENU, INCLUDING BAR
€69.00 per person excluding VAT.

There's an €8 supplement if you choose to serve both main courses.

BUFFET MENU B

ON ARRIVAL

McCarrens of Cavan Baked Ham & Cheddar Sourdough
Ciabatta Fresh Chunky Soup

HOT SELECTION

Main Course 1

Slow Roast Top Rib of South Tipperary Irish Beef, Codd's Field
Mushrooms, Roast Onion, Guinness Stout, Ulster Champ

AND / OR

Main Course 2

Confit Duck Leg, Orange & Soy Emulsion,
Braised Red Wine Cabbage, Ulster Champ

SIDES

Crispy Battered In-House Onion Rings
Croke Park's Green Salad, Baby Leaves, Sun-Kissed
Tomatoes, Scallions, Cucumber, Raspberry Vinaigrette

DESSERT

Black Cherry Eton Mess
Old School Local Rhubarb & Apple, Cinnamon & Granola Pudding

Freshly Brewed Tea & Coffee, Herbal Tea available on request

MENU ONLY, NO BAR
€37.00 per person excluding VAT.

MENU, INCLUDING BAR
€64.00 per person excluding VAT.

There's an €8 supplement if you choose to serve both main courses.

BUFFET MENU C

ON ARRIVAL

A selection of Roast Broadbeans & Nuts, Nachos & Dip

HOT SELECTION

Main Course 1

Slow Roast Top Rib of South Tipperary Irish Beef, Codd's Field
Mushrooms, Roast Onion, Guinness Stout, Ulster Champ

AND / OR

Main Course 2

Confit Duck Leg, Orange & Soy Emulsion,
Braised Red Wine Cabbage, Ulster Champ

SIDES

Crispy Battered In-House Onion Rings
Croke Park's Green Salad, Baby Leaves, Sun-Kissed Tomatoes,
Scallions, Cucumber, Raspberry Vinaigrette

DESSERT

Black Cherry Eton Mess
Old School Local Rhubarb & Apple, Cinnamon & Granola Pudding

Freshly Brewed Tea & Coffee, Herbal Tea available on request

MENU ONLY, NO BAR
€34.00 per person excluding VAT.

MENU, INCLUDING BAR
€61.00 per person excluding VAT.

There's an €8 supplement if you choose to serve both main courses.



TASTY EXTRAS

FRESH IRISH SEAFOOD PLATTER

A selection of the very best of local Irish fish including:
Fresh, Smoked & Barbequed Kerry Salmon, Marinated Crab Claws

€12.50 per person exclusive of VAT.

IRISH ARTISANAL CHEESEBOARD

A selection of Irish Artisanal Cheese including:
Cooleeney Camembert, Cashel Blue, Knockanore & Gortnamona
With Country Biscuits, Celery, Grapes, Date & Almond cake

€7.50 per person exclusive of VAT.

TASTY EXTRAS

- Cocktail Sausages, Honey & Black Pepper Glaze
- Crisp Chicken Goujons, Tandoori Mayonnaise
 - Vegetable Samosas, Mint Riata

€4.50 per item per person exclusive of VAT.

BOOKING FORM



Company Name:	<input type="text"/>		
Suite Number:	<input type="text"/>	Event Date:	<input type="text"/>
Number of Guests:	<input type="text"/>	Service Time:	<input type="text"/>
Contact for host on the day:			
Host Name:	<input type="text"/>		
Contact Number:	<input type="text"/>		

STEP 1 - CHOOSE YOUR MENU

SILVER SERVICE ☐

BUFFET MENU A

☐ Main Course 1 ☐ Main Course 2 ☐ Both Mains - €8 supplement

BUFFET MENU B

☐ Main Course 1 ☐ Main Course 2 ☐ Both Mains - €8 supplement

BUFFET MENU C

☐ Main Course 1 ☐ Main Course 2 ☐ Both Mains - €8 supplement

STEP 2 - ANY TASTY EXTRAS?

- ☐ Fresh Seafood Platter
- ☐ Cheese Platter
- ☐ Cocktail Sausages, Honey & Black Pepper Glaze
- ☐ Crisp Chicken Goujons, Tandoori Mayonnaise
- ☐ Vegetable Samosas, Mint Riata

STEP 3 - CHOOSE YOUR BAR

☐ Menu only, no bar ☐ Menu, including bar ☐ Tab bar ☐ Bar only, no dining

Dietary Requirements:

Additional Notes:

PO Number:

When you've made your choices, please return this form to Sinéad at suites@crokepark.ie
Thank you and happy dining!