



RCSI

Hospitality Menu



Terms & Conditions

- All prices on the Hospitality Menu and Dinner Menus are based on a per person charge and are inclusive of current VAT rate
- Dinner Menus priced at € 65 pp and € 75 pp are inclusive of staffing (based on minimum 4.5 hrs) & crockery charges up to 125 guests. Staffing and crockery charges apply for over 125 attendees, please request a quote.
- An inclusive staff and crockery ratio is applicable for events up to 125 attendees.
- Staff Ratio: (inclusive staff charge of min 4.5hr per staff member)
- 1 staff :40 guests for any Drinks service (Drinks receptions and Tea and coffee service)
- 1 staff :40 guests for Food Service (Finger food and Buffet Service)
- Table service is chargeable for sit down buffet service.
- Dinner Menus must be chosen 14 days in advance and confirmed 7 days before the event with approximate attendees.
- Chosen Menus maybe subject to change due to availability due to seasonality or supply issues.
- If you require a Bespoke menu for smaller numbers or Private Dining, the General Manager or the Hospitality Manager will arrange a meeting to confirm the necessary details re the Menu and Menu Price.
- All orders must be received a minimum of 72 working hours in advance and be captured on Ungeboeck. Hospitality and Events not captured will not be delivered.
- For amendments to orders requested on the day, certain items may not be available, however we will endeavour to offer an alternative.
- Final numbers received 72 hours in advance will be charged, if numbers are reduced after the 72 hours, the original numbers booked will stand as chargeable.
- All internal bookings over the agreed amount of € 500 require a PO (Purchase Order) prior to the event taking place and it is up to the Department to request it from Finance.
- If the PO is not submitted to Chartwells/Compass Catering in advance of the event, catering can be refused.
- Cancellations must be received minimum 72 hours prior to the event date and time, same day cancellations will result in a 100% charge.



Breakfast

Filtered Coffee & Tea

€3.50

Filtered Coffee & Tea & Mini Danish Pastries

€5.75

Filtered Coffee & Tea & Biscuits

€4.15

Fresh Seasonal Fruit Skewers

€2.75

Natural Yogurt & Granola Jars

(Plain or berry flavour)

€4.45

Fruit Juice

(Apple or Orange or Cranberry)

(Please specify choice)

€5.20

Mini Scones

(Butter and preserve)

€2.85

**Prices include VAT at prevailing rate*



Breakfast Options

Seasonal Fruit Bowl

(serves 10pax)

€13.90

Fruit Smoothies

(maximum order 20)

€4.00

Breakfast Bagels

Turkey Bacon & Hash brown

Vegetarian Sausage & Hash Brown

Smoked Salmon & Cream Cheese

€ 5.98 each

**Prices include VAT at prevailing rate*



Lunch Options

Chef's Platter of Mixed Bread Sandwiches & Wraps

Served with crisps, seasonal fruit bowl, Tea & Coffee

€14.05 per person

Cold Buffet

(Chicken or Salmon or Vegetarian Quiche and 2 salads)

Tea and Coffee not included

Can be plated as well

€20.30 per person

Lunch Bags

(5 items)

(Still Water/Prepacked wrap or sandwich/Chocolate Bar

Packet of crisps/piece of fruit)

€13.75 each

Working Lunch

(Tea/Coffee or Soft Drink & prepacked Sandwich or Wrap)

€7.80 per person

Seated lunches are also available, please contact catering for Menus

From € 39.50 (2 Course) or € 49.50 (3 Course)

**Prices include VAT at prevailing rate*



Sweet Options

Chef Selection of Mini Cake Bites

€3.90

Coffee & Tea & Homemade Cookies

€5.55

Chef Selection of Mini Muffins

€2.35

**Prices include VAT at prevailing rate*



Finger Food

Minimum 3 items
€11.70 per person

Meat

Southern Fried chicken goujons
Piri Piri chicken skewers (GF)
Tipperary beef slider, Swiss cheese, smoked tomato chutney
Kilmore Quay smoked haddock and spring onion fishcakes
Crispy duck spring rolls, soy & ginger hot sauce

Vegetarian

Onion bhaji, cucumber raita
Vegetable spring rolls (GF/Vegan)
Beetroot & goat's cheese tartlets
Vegan chickpea falafels (GF)

**Prices include VAT at prevailing rate*



Canapés

Minimum 3 items
€10.45 per person

Meat

Kilmore Quay smoked salmon, cream cheese, watercress mayo dill
Tikka marinated chicken, pickled mango relish,
curry scented basket, riata
Chicken parfait, sesame, radish relish, buttermilk onions (GF)

Vegetarian

Toons bridge goat's cheese, onion marmalade,
beetroot, toasted almonds
Tandoori roasted cauliflower curry basket, almonds and mango
Beetroot, lemon, coriander, chickpea puree, tomato tartlet,
black olive (GF)

**Prices include VAT at prevailing rate*



Hot Fork Buffet Menu

(Minimum booking of 20pax, choose 1 Main Course
(10% Vegetarian option included)

€ 30.45 per person

Meat

Tipperary braised beef onion & mushroom casserole (GF)

Coconut Thai green curry, lemongrass (GF)

Malabar beef curry, masala cauliflower, mango chutney,
mint yoghurt (GF)

Chargrilled chicken fillet cacciatore style, lemon, caper, oregano (GF)

Baked salmon, shaved fennel, tomato, dill, lime cucumber salsa (GF)

Vegetarian

Butternut squash, ricotta, spinach and tomato tortellini

Roasted masala cauliflower, cumin chickpeas, coriander,
Bombay potato (GF)

Served with a choice of

Roast mini potatoes garlic **or** thyme steamed rice

Seasonal vegetables and house salads

Add a Dessert

€4.45 per person

Lemon posset, blue berry compote

White chocolate cheesecake

Milk chocolate fudge cake

**Prices include VAT at prevailing rate*



Dinner Menu

Please Choose 1 Dish per course for Set Menu

€65.00 per person

First Course

Baked celeriac soup, toasted brioche croutes, tarragon oil (GF)

Cashel blue cheese, heritage beets, ancient grain sourdough,
candied walnuts, herb emulsion

Smoked Manor Farm pressed chicken terrine, thyme roasted squash,
savory seeds, mustard mayo

Kilmore Quay flaked poached salmon, fried capers, cucumber,
pink onion, dill, Irish wheaten

**Prices include VAT at prevailing rate*



Dinner Menu

Main Course

Pan roasted wild Irish hake, John Thorne rosti,
sea greens, celeriac, lemon (GF)

8hr braised Kingdom of Leinster beef short rib, carrot pureé, fondant,
buttered greens, thyme jus (GF)

Manor Farm chicken supreme, garlic gratin, charred leeks,
wild mushroom fricassee (GF)

Emerald Farm herb dumplings, squash pureé, Corleggy Farm goat's cheese,
crushed hazelnuts

**Fish is subject to availability due to seasonal changes and availability
from Fishmongers and cannot always be guaranteed till 48 hours before.*

Dessert

Sticky toffee pudding, chestnut honey ice cream, salt caramel

Warm Valrhona milk chocolate fondant, hazelnut gelato, praline

Vegan lemon cheesecake, blue berry textures, coconut sorbet (Vegan)

Almond opera cake coco, amaretti crumb, vanilla bean gelato

**Prices include VAT at prevailing rate*



Fine Dining Menu

Please Choose 1 Dish per course for Set Menu
€75.00 per person

First Course

Cured & BBQ Goats bridge trout, endive, pickled seaweed,
fennel, watercress aioli (GF)

Maple roast butternut velouté, kale hazelnut pesto,
Round Stone feasting sourdough (GF) (vegan)

Skeaghanore duck confit leg & liver mousse, burnt shallot crumb,
pink onion, orange, brioche

Dublin Bay prawn, West Cork brown crab risotto, black roe,
concasse, lemon cream, (GF)

Hay baked spiced celeriac, chickpea pureé, savoury seed granola,
crumbled soy feta (V)

**Prices include VAT at prevailing rate*



Fine Dining Menu

Main Course

Kingdom of Leinster beef striploin, sticky Jacob's ladder, crispy shallots, rosti, roots, tarragon jus (GF)

Atlantic Irish poached cod, buttered greens, pea & herb ravioli
dill split vin jaune caper sauce (GF)

Slane Valley lamb, herb crusted lamb shoulder, baby roots, duchess, pea pureé, lamb essence (GF)

Manor Farm chicken & truffle ballotine, confit garlic, Hegarty's cheddar croquet, thyme gravy

Sage & pine nut Ravioli, cauliflower textures, caper berries, burnt lemon butter

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Dessert

Vanilla buttermilk set cream, blueberries, lemon shortbread, berry sorbet,

Valrhona dark chocolate tart, fermented cherries, gelato, amaretti praline

Mango panna cotta, passionfruit textures, coconut sorbet, white chocolate (GF)

Lemon meringue, raspberry gel, lemon curd & crumble, raspberry textures

**Prices include VAT at prevailing rate*