

MEETINGS AT THE SPENCER HOTEL

Boasting 8 stylish and well equipped meeting spaces, The Spencer Hotel is the ideal place to break the usual routine and get creative. Our dedicated team are on hand to help plan your next Conference, Meeting or Event.

Location...

Located on the banks of the River Liffey, The Spencer Hotel is situated in the heart of Dublin's IFSC (Irish Financial Services Centre). Getting to the Hotel could not be easier. The Luas, train and Airport Shuttle are all just steps from the Hotel.

Our Hotel Car Park (Clarion Quay) offers preferential rates for our Meeting & Events Delegates. Please note that we have a limited number of spaces available from €3.50 per hour.

The Numbers...

8 x Meeting Rooms
155 x Meeting Delegates
130 x Gala Dinner Guests
209 x Bedrooms & Suites

As Standard...

Air Conditioning
Complimentary High Speed WI-FI
LCD Projector & Screen
Flipchart
Filtered Still & Sparkling Mineral Water
Note Pads & Pens

Stay the Night...

Our four star city centre Hotel boasts 209 newly refurbished spacious air-conditioned bedroom making it an obvious choice for Residential Conferences or pre/post event stayovers. The Spencer Health Club features an 18-metre swimming pool and fully equipped gym that overnight guests can enjoy. EPIC Irish Immigration Museum, Jeannie Johnston Ship, Trinity College, Grafton Street, Temple Bar and many more of Dublin's famous landmarks are just minutes' walk from the Hotel allowing guests to explore all our capital city has to offer when the working day is done.

Book your next meeting, conference or event with us today.
Call our Meeting & Events team on +353 (0) 1 433 8800 or email us at
meetings@thespencerhotel.com

REFRESHMENT BREAKS

We have a vast selection of intriguing, decadent and sometimes healthy tea breaks to suit your every requirement. If any of your delegates have particular dietary requirements, we would be delighted to ensure these are fulfilled.

WAKE ME UP

served from 7-11am

HEALTHY BREAKFAST BUFFET

€17.60 per person
(minimum of 5 people)

Fresh fruit skewers & granola (1,5,8)
Mixed berry compote & natural yoghurt (7)
Freshly squeezed orange juice
Brown soda bread and preserves (1)
Served with freshly brewed tea & coffee

CONTINENTAL BREAKFAST BUFFET

€19.80 per person
(minimum of 5 people)

Orange and apple juice
Selection of cereals & mini pastries (1)
Selection of cheese, cold meats & smoked salmon (7)
Tropical fruit platter, fresh fruit salad & granola (1,5,8)
Brown soda bread and preserves (1)
Served with freshly brewed tea & coffee

SPENCER BREAKFAST BAPS

Warm bap with fried egg, sausage & smoked bacon
€13.50 per person

REFRESHMENT BREAKS

We have a vast selection of intriguing, decadent and sometimes healthy tea breaks to suit your every requirement. If any of your delegates have particular dietary requirements, we would be delighted to ensure these are fulfilled.

PICK ME UP

REFRESHMENTS

(minimum of 5 people)

Freshly squeezed orange juice	€3.50 per person
Freshly brewed Bewley's tea & coffee	€4.50 per person

BREAKS & SWEET TREATS

Tea/coffee & biscuits (1,3,7,8)	€5.00 per person
Tea/coffee & chocolate brownie(1,3,7)	€6.00 per person
Tea/coffee & selection of homemade cookies (1,7)	€6.25 per person
Tea/coffee with blueberry & chocolate muffins (1,3,7,8)	€7.75 per person
Tea/coffee & mini pastry selection (1,3,7)	€7.75 per person
Tea/coffee & scones with clotted cream & strawberry jam	€7.75 per person
Tea/coffee & afternoon delights	€8.50 per person
- Petit fours assortment (1,3,7)	
- Vegan pistachio carrot cake (1,8)	

HEALTHY TREATS

Fresh fruit skewers	€4.50 per person
Fruit salad & natural yoghurt	€4.95 per person
Granola pots (1,7,8)	€5.25 per person
Whole fruit bowl	€17.00 per bowl
Gluten Free and Vegan Flapjack (6,8,12)	€3.90 per person

MEETING ROOM MENU

GOURMET SANDWICHES

€16.00 per person for 3 items

(minimum of 5 people)

Please Make your selection from the below items:

- Roast chicken fillets with vine tomatoes, rocket and basil mayo on multi-seeded sandwich bread (1,7,9,10)
- Honey mustard baked ham with romaine cos, vine tomatoes, mature red cheddar and English mustard aioli in whole grain bloomer bread (1,3,7,10)
- Mediterranean veg mozzarella wrap
- Smoked paprika egg salad with pickled cucumber and baby gem served in a brioche burger bun (1,3)
- Cajun chicken salad with red cabbage slaw on a ciabatta bread (1,3,10)
- Tuna sweet corn salad with roasted red sweet bell peppers in a sun-dried tomato wrap (wheat, 3,4)
- With healthy soup €19.00 per person Dairy & gluten free

HEALTHY SALADS

€16.50 per person for 2 items

(minimum of 5 people)

Please Make your selection from the below items:

- Pulled Pork Salad - spinach, pineapple, mixed seeds & sweet chili pulled pork (11)
- Super Salad - spinach, apples, rocket, orange segments, almonds, dried cranberries, chicken breast & lemon & thyme dressing (8, almond)
- Healthy Cajun Caesar Salad - mixed lettuce, chorizo, croûtons, Cajun chicken breast & low fat yogurt dressing (1,7)
- Caprese Salad – mixed leaf salad with basil pesto, vine heirloom tomatoes and mozzarella drizzled with balsamic reduction 7,8 (Pine Nuts), 12
- Greek Salad (v) - mixed leaves, olives, sun dried tomatoes, feta, red onion & walnuts (7,8)

ACCOMPANIMENTS

- Skinny fries €4.95 per person
- Sweet potato fries €5.25 per person

BUFFET LUNCH MENU

EUROPEAN BUFFET

€35.00 per person
(minimum numbers of 20)

Please choose 2 mains, 2 sides and 2 desserts

MAINS

Mustard breaded pork chops with baby sweet corn and calvados jus (1,3,10)
Tandoori salmon with riata yogurt(1,4,7,9,10)
Lime and coriander chicken supreme with wilted greens and ginger aioli (3,7)
Baked cod topped with herbs and lemon crumb pillow
Creamy wild mushroom and tarragon pinna pasta (1,3,7)

ACCOMPANIED BY

Steamed basmati rice
Mediterranean roasted vegetables
Roast herb garlic baby potatoes
Selection of gourmet salads

FOLLOWED BY

CHEFS SELECTION OF DESSERTS

Guinness Mousse
Raspberry Cheesecake
Vegan Carrot & Pistachio Cake
Chocolate Brownie

Freshly brewed tea or coffee

BUFFET LUNCH MENU

MEDITERRANEAN BUFFET

€35.00 per person
(minimum numbers of 20)

MAINS

Selection of European cheese (7)
Prosciutto, chorizo, green pepper salami slices
Smoked salmon & Camembert quiche (1,3,4,7)
Parma ham & tomato quiche (1,3,7)
Spiced cumin hummus (11)

Sun-dried tomato and basil pesto (8, pine nuts, 7)
Roasted red pepper and pineapple chutney
Seasonal fruit platter
Selection of breads (1,3,7)
Mixed olives with roasted vegetables (12)
Mediterranean salad with penne
Rocket salad with olives, sun-dried tomatoes and Parmesan (7)
Cold potato and ham salad (10)

FOLLOWED BY

Freshly brewed tea or coffee

BUFFET DINNER MENU

€45.00 per person 2 courses / €48.00 per person 3 courses
(minimum numbers of 20)

Please choose 2 mains, 2 sides and 2 desserts

STARTER

Ham hock terrine
Roast vegetables and mozzarella skewers
Selection of meats & cheeses

MAINS

Mild Thai chicken curry
in coconut sauce garnished with Asian style vegetables

Beef stroganoff (7)
Slow cooked Russian beef stew

Pork cutlet
In mustard and pink peppercorn sauce

Baked cod
topped with herbs and lemon crumb pillow

Mediterranean vegetable and feta penne bake (1,3,7)

ACCOMPANIED BY

potatoes with mozzarella gratin
Basmati rice lime flavoured
Roasted carrots and parsnips in honey

FOLLOWED BY

Guinness Mousse
Raspberry Cheesecake
Vegan Carrot & Pistachio Cake
Chocolate Brownie

Freshly brewed tea or coffee

2-COURSE LUNCH MENU

€38.00 per person

STARTER

Honey Roasted Root Veg Soup
served with homemade brown bread

Smoked Chicken Caesar Salad
Croutons, bacon and parmesan shavings

Crispy pork Croquettes
Served with cold apple sauce and side salad

MAINS

Grilled Fillets of Sea Bass
Served on crushed baby potatoes and smoked bacon flavoured French beans garnished
with caper and tomato salsa

Pan-fried Chicken Supreme
Served on bed of barley risotto and honey glazed carrots

Baked Aubergines
Served with mixed beans salad and tomato sauce
(Vegan/Vegetarian option)

3-COURSE LUNCH MENU

€45.00 per person

STARTER

Honey Roasted Root Veg Soup
served with homemade brown bread

Smoked Chicken Caesar Salad
Croutons, bacon and parmesan shavings

Crispy pork Croquettes
Served with cold apple sauce and side salad

MAINS

Grilled Fillets of Sea Bass
Served on crushed baby potatoes and smoked bacon flavoured French beans garnished
with caper and tomato salsa

Pan-fried Chicken Supreme
Served on bed of barley risotto and honey glazed carrots

Baked Aubergines
Served with mixed beans salad and tomato sauce
(Vegan/Vegetarian option)

DESSERT

Assiettes of Desserts
Mini Guinness mousse, mini raspberry cheese cake & chocolate brownie cube

2-COURSE DINNER MENU

€44.00 per person

MAINS

10 Oz Sirloin Steak

served with Port jus, braised Roscoff onion, backed portobello mushroom and French fries
(7* Euro supplement charge)

Grilled Fillets of Sea Bass

Served on crushed baby potatoes and smoked bacon flavoured French beans garnished
with caper and tomato salsa

Pan-fried Chicken Supreme

Served on bed of barley risotto and honey glazed carrots

Baked Aubergines

Served with mixed beans salad and tomato sauce
(Vegan/Vegetarian option)

DESSERT

Assiettes of Desserts

Mini Guinness mousse, mini raspberry cheese cake & chocolate brownie cube

3-COURSE DINNER MENU

€52.00 per person

STARTER

Honey Roasted Root Veg Soup
served with homemade brown bread

Smoked Chicken Caesar Salad
Croutons, bacon and parmesan shavings

Crispy pork Croquettes
Served with cold apple sauce and side salad

MAINS

10 Oz Sirloin Steak
served with Port jus, braised Roscoff onion, backed portobello mushroom and French fries
(7* Euro supplement charge)

Grilled Fillets of Sea Bass
Served on crushed baby potatoes and smoked bacon flavoured French beans garnished
with caper and tomato salsa

Pan-fried Chicken Supreme
Served on bed of barley risotto and honey glazed carrots

Baked Aubergines
Served with mixed beans salad and tomato sauce
(Vegan/Vegetarian option)

DESSERT

Assiettes of Desserts
Mini Guinness mousse, mini raspberry cheese cake & chocolate brownie cube

FINGER FOOD OPTIONS

3 Items €15.00 per person

5 Items €18.00 per person

(minimum numbers of 10)

*2 pieces of each item chosen will be served

Chicken satay skewers (5)

Beef sliders with relish (1,7)

Louisiana chicken wings (7)

Beef teriyaki skewers (1,6)

Tandoori chicken kebabs (1,9,10)

Selection of vegetarian quiches(1,3,7)

Veg spring rolls - Cantonese style (1)

Pizza crostini (1,7)

Mini pulled pork burgers (1,10)

Potato and shrimp skewers (1,2)