

# 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](mailto:meetings@thespencerhotel.com)

## WAKE ME UP

served from 7-11am

### HEALTHY BREAKFAST BUFFET

€18.00 per person  
(minimum of 5 people)

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

### CONTINENTAL BREAKFAST BUFFET

€20.00 per person  
(minimum of 5 people)

Orange and apple juice  
Selection of cereals & mini pastries (1)  
Selection of cheese, cold meats (7)  
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  
€15.00 per person

## MEETINGS & EVENTS PACK

# 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)

Orange juice

€3.50 per person

Freshly brewed Bewley's tea & coffee

€5.00 per person

## BREAKS & SWEET TREATS

Tea/coffee & biscuits (1,3,7,8)

€5.50 per person

Tea/coffee & chocolate brownie(1,3,7)

€6.50 per person

Tea/coffee & selection of cookies (1,7)

€6.75 per person

Tea/coffee with blueberry & chocolate muffins (1,3,7,8)

€8.50 per person

Tea/coffee & mini pastry selection (1,3,7)

€8.50 per person

Tea/coffee & scones with clotted cream & strawberry jam

€8.50 per person

Tea/coffee & afternoon delights

€9.50 per person

- Petit fours assortment (1,3,7)

- Vegan pistachio carrot cake (1,8)

## HEALTHY TREATS

Fresh fruit skewers

€5.00 per person

Fruit salad & natural yoghurt

€5.50 per person

Granola pots (1,7,8)

€6.00 per person

Whole fruit bowl

€20.00 per bowl

Gluten Free and Vegan Flapjack (6,8,12)

€4.25 per person

# MEETING ROOM MENU

## GOURMET SANDWICHES

€15.50 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

€16.00 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 €5.50 per person
- Sweet potato fries €5.75 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

- Panko breaded pork chops with baby sweet corn (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 penne 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

€37.00 per person  
(minimum numbers of 20)

### MAINS

Selection of European cheese (7)  
Prosciutto, chorizo, green pepper salami slices  
Selection of bite size quiches (1,3,4,7)  
Spiced cumin hummus (11)  
Sun-dried tomato and basil pesto (8, pine nuts, 7)  
Roasted red pepper and tomato 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

Smoked Salmon

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

€45.00 per person

## MAINS

### 8 Oz Rib Eye

served with veal jus, braised Roscoff onion, backed portobello mushroom and French fries  
(8\* 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

8 Oz Rib Eye  
served with veal jus, braised Roscoff onion, backed portobello mushroom and French fries  
(8\* 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)

Chilli marinated prawn skewers (1,2)