

THE SPENCER

MEETINGS & EVENTS
DINING OPTIONS

The Spencer Hotel

Excise Walk, IFSC, Dublin 1, D01 X4C9, Ireland

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MHL
HOTEL COLLECTION

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

€15.00 per person
Warm bap with fried egg, sausage & smoked bacon

REFRESHMENT BREAKS

We offer 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)

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