

# THE SPENCER

M E E T I N G S & E V E N T S  
D I N I N G O P T I O N S

The Spencer Hotel

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

T: +353 (0)1 433 8871 E: [meetings@thespencerhotel.com](mailto:meetings@thespencerhotel.com) [www.thespencerhotel.com](http://www.thespencerhotel.com)



[@TheSpencerIFSC](https://twitter.com/TheSpencerIFSC)



[/TheSpencerHotelDublin](https://www.facebook.com/TheSpencerHotelDublin)



[@thespencerhotel](https://www.instagram.com/thespencerhotel)

**MHL**  
HOTEL COLLECTION

# WAKE ME UP

Served from 7-11am

## HEALTHY BREAKFAST BUFFET

€19.00 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

€21.00 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

€15.80 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 €5.25 per person

### BREAKS & SWEET TREATS

Tea/coffee & biscuits (1,3,7,8)	€5.80 per person
Tea/coffee & chocolate brownie(1,3,7)	€6.80 per person
Tea/coffee & selection of cookies (1,7)	€7.10 per person
Tea/coffee with blueberry & chocolate muffins (1,3,7,8)	€8.95 per person
Tea/coffee & mini pastry selection (1,3,7)	€8.50 per person
Tea/coffee & scones with clotted cream & strawberry jam	€8.95 per person
Tea/coffee & afternoon delights	€10.00 per person
- Petit fours assortment (1,3,7)	
- Vegan pistachio carrot cake (1,8)	

### HEALTHY TREATS

Fresh fruit skewers	€5.25 per person
Fruit salad & natural yoghurt	€5.75 per person
Granola pots (1,7,8)	€6.30 per person
Whole fruit bowl	€21.00 per bowl
Gluten free and vegan flapjack (6,8,12)	€4.50 per person

# MEETING ROOM MENU

## GOURMET SANDWICHES

€16.25 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 €20.00 per person dairy & gluten free

## HEALTHY SALADS

€16.75 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 €5.80 per person
- Sweet potato fries €6.00 per person

# BUFFET LUNCH MENU

## EUROPEAN BUFFET

€38.00 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

€39.00 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

€47.50 per person 2 courses / €51.50 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

€39.90 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

€47.25 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

10 oz Sirloin Steak

Served with noodles, vegetables and flavored with ginger&teriyaki sauce  
(8\* Euro supplement charge)

Grilled Fillets of Hake

Served on stir-fried vegetables and bed of rice

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 noodles, vegetables and flavored with ginger & teriyaki sauce  
(8\* Euro supplement charge)

Grilled Fillet of Hake

Served on stir-fried vegetables and bed of rice

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)

The Spencer Hotel

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

T: +353 (0)1 433 8871 E: [meetings@thespencerhotel.com](mailto:meetings@thespencerhotel.com) [www.thespencerhotel.com](http://www.thespencerhotel.com)



@TheSpencerIFSC



/TheSpencerHotelDublin



@thespencerhotel

THE  
SPENCER