

THE SPENCER HOTEL

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 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

€20.00 per person
(minimum of 5 people)

Fresh fruit skewers
Granola pots (1, 5-peanuts, 8- almonds)
Apple and oat crunch (1, 7)
Orange juice
Brown soda bread and preserves (1, 7)
Served with freshly brewed tea& coffee

CONTINENTAL BREAKFAST BUFFET

€22.00 per person
(minimum of 5 people)

Orange and apple juice
Selection of cheese, cold meats (7)
Fruit platter
Granola pots (1-oats ,5-peanuts ,8-almonds)
Brown soda bread and preserves (1, 7)
Served with freshly brewed tea & coffee

SPENCER BREAKFAST BAPS

€13.00 per person

Warm bap with fried egg, sausage & smoked bacon (1-wheat, 3, 7)
Add freshly brewed tea or coffee for €3.00 per person

Gluten (1) - Crustaceans (2) - Eggs (3) - Fish (4) - Peanuts (5) - Soybeans (6) - Milk (7) - Nuts (8) - Celery (9) - Mustard (10) -
Sesame (11) - Sulphites (12) - Lupin (13) - Molluscs (14)
Subject to seasonal changes

REFRESHMENT BREAKS

We offer a vast selection of intriguing, decadent and 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 €5.50 per person

BREAKS & SWEET TREATS

Tea/coffee & biscuits (1-wheat ,3,7,8- may contain nuts) €6.00 per person

Tea/coffee & chocolate brownie (1,3,7) €7.00 per person

Tea/coffee & selection of cookies (1,7) €7.50 per person

Tea/coffee with blueberry & chocolate muffins (1,3,7,8- may contain nuts) €9.30 per person

Tea/coffee & selection of quiches (1,3,7) €9.30 per person

Tea/coffee & mini pastry selection (1,3,7) €9.30 per person

Tea/coffee & scones with clotted cream & strawberry jam (1,3,7) €9.30 per person

Tea/coffee & afternoon delights €10.50 per person

- Petit fours assortment (1,3,7)

- Vegan pistachio carrot cake (1,7,8-pistachio)

Add freshly brewed tea or coffee for €3.00 per person

Gluten (1) - Crustaceans (2) - Eggs (3) - Fish (4) - Peanuts (5) - Soybeans (6) - Milk (7) - Nuts (8) - Celery (9) - Mustard (10) - Sesame (11) - Sulphites (12) - Lupin (13) - Molluscs (14)

Subject to seasonal changes

MEETING ROOM MENU

GOURMET SANDWICHES WITH TEA/COFFEE

€16.75 per person - 3 items served pp (minimum of 5 people)

Please make your selection from the below items:

Poached Chicken Fillet

with vine tomatoes, rocket, and basil mayo on ciabatta (1-wheat, 3, 7)

Tandoori Baked Chicken

curried mayo, crunchie slaw on beetroot, sunflower seed bread (1-wheat, 3, 5, 8, 7, 10)

Ham and Cheddar Sandwich

with romaine lettuce, vine tomatoes, wholegrain mustard on grain bread (1, 3, 7, 10)

Roast Beef

with pickled gherkins and horseradish mayo on bloomer bread (1, 3)

Falafel Wrap

Soya yogurt tzatziki, fresh peppers, and rocket in wrap (1, 5, 8)

Egg Salad Bun

with baby gem leaves and pickled cucumber (1, 3, 7)

Tuna Wrap

Tuna, sundried tomatoes, rocket tortilla wrap (1, 3, 4, 7)

ADD SOUP COMBO - €21.00 per person

HEALTHY SALADS WITH TEA/COFFEE

€17.00 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 (10, 11)

Super Salad

spinach, apples, rocket, orange segments, almonds, dried cranberries, chicken breast & lemon & thyme dressing (8 - almond, 10)

Healthy Cajun Caesar Salad

mixed lettuce, chorizo, croutons, Cajun chicken breast & low fat yogurt dressing (1, 3, 7)

Caprese Salad

mixed leaf salad with basil pesto, vine heirloom tomatoes and mozzarella drizzled with balsamic reduction (7, 8 - Pine Nuts, 10, 12)

Greek Salad (v)

mixed leaves, olives, sun dried tomatoes, feta, red onion & walnuts (7, 8, 10)

ACCOMPANIMENTS

Skinny fries €4.70 per person

Sweet potato fries €4.70 per person

Gluten (1) - Crustaceans (2) - Eggs (3) - Fish (4) - Peanuts (5) - Soybeans (6) - Milk (7) - Nuts (8) - Celery (9) - Mustard (10) - Sesame (11) - Sulphites (12) - Lupin (13) - Molluscs (14)

Subject to seasonal changes

BUFFET LUNCH MENU

ASIAN BUFFET

€40.00 per person
(minimum numbers of 20)

Please choose 2 mains, 2 sides and 2 desserts

MAINS

Thai Green Chicken Curry (1, 2, 6, 8-coconut milk)
Beef Rendang (2, 6, 8-coconut milk, 11)
Marinated chicken thigh with sesame and peanut sauce (2, 6, 5/8, 11)
Sweet and Sour Pork (1- wheat, barley)
Thai Red Tofu Curry (2, 6, 10, 11)

ACCOMPANIED BY

Steamed rice
Noodles (1 - wheat, 3)
Spicy potato wedges
Selection of gourmet salads (3, 4, 7, 10)
Chickpea and roasted Mediterranean vegetables (9, 10)
Wok green beans and chilli (6)

FOLLOWED BY

CHEFS SELECTION OF DESSERTS

Guinness mousse (1, 3, 7)
Raspberry cheesecake (1, 3, 7)
Vegan carrot & pistachio cake (1, 7, 8-pistachio, walnuts)
Chocolate brownie (1, 3, 7)

Freshly brewed tea or coffee

Gluten (1) - Crustaceans (2) - Eggs (3) - Fish (4) - Peanuts (5) - Soybeans (6) - Milk (7) - Nuts (8) - Celery (9) - Mustard (10) -
Sesame (11) - Sulphites (12) - Lupin (13) - Molluscs (14)
Subject to seasonal changes

BUFFET LUNCH MENU

EUROPEAN BUFFET

€40.00 per person
(minimum numbers of 20)

Please choose 2 mains, 2 sides and 2 desserts

MAINS

Chicken fillet with lemon, mixed olives and roasted peppers
Tikka masala salmon with sesame seeds, coriander, and lime (4, 5, 8- almonds, 10, 11)
Atlantic cod with clarified butter, dill and capers (4, 7)
Pork chorizo and mixed beans in tomato sauce
Spinach ricotta ravioli in creamy parmesan sauce (1 - wheat, 3, 7)

ACCOMPANIED BY

Steamed rice
Noodles (1 - wheat, 3)
Spicy potato wedges
Selection of gourmet salads (3, 4, 7, 10, 11)
Chickpea and roasted Mediterranean vegetables (9, 10)
Wok green beans and chilli (6)

FOLLOWED BY

CHEFS SELECTION OF DESSERTS

Guinness mousse (1, 3, 7)
Raspberry cheesecake (1, 3, 7)
Vegan carrot & pistachio cake (1, 7, 8-pistachio, walnuts)
Chocolate brownie (1, 3, 7)

Freshly brewed tea or coffee

Gluten (1) - Crustaceans (2) - Eggs (3) - Fish (4) - Peanuts (5) - Soybeans (6) - Milk (7) - Nuts (8) - Celery (9) - Mustard (10) -
Sesame (11) - Sulphites (12) - Lupin (13) - Molluscs (14)
Subject to seasonal changes

BUFFET LUNCH MENU

MEDITERRANEAN BUFFET

€40.00 per person
(minimum numbers of 20)

MAINS

Selection of European cheeses (7)
Prosciutto, chorizo, green pepper salami slices
Spiced cumin hummus (11)
Seasonal fruit platter
Selection of Quiches(1,3,7)
Selection of breads (1, 3, 7)
Mixed olives with roasted vegetables (12)
Mediterranean salad with penne (1, 3, 7, 9)
Rocket salad with olives, sun-dried tomatoes and parmesan (7, 10)
Cold potato and ham salad (3, 10)
Roasted red pepper and tomato chutney (10)
Sun-dried tomato and basil pesto (8 - Pine Nuts, 7)

FOLLOWED BY

Freshly brewed tea or coffee

PLATED LUNCH MENU

€25.00 per person, 1 course

€36.00 per person, 2 courses

(minimum numbers of 10)

STARTER

Soup Of The Day

Served with brown bread (1 - wheat, 7, 9)

Chicken Caesar Salad

Croutons, bacon and parmesan shavings (1 - wheat, 3, 4, 7)

Crispy Pork Croquettes

Served with cold apple sauce and side salad (1 - wheat, 3, 7, 10)

MAINS

Pan-fried Hake

Served on stir-fry vegetables, honey soy sauce and egg noodles (1, 3, 4, 6, 7, 11)

Chicken stuffed with herb & garlic butter

Served on bed of barley risotto and honey glazed carrots (1 - barley, 7)

Baked Aubergines

Served with mixed bean salad and tomato sauce

(Vegan/Vegetarian option)

Gluten (1) - Crustaceans (2) - Eggs (3) - Fish (4) - Peanuts (5) - Soybeans (6) - Milk (7) - Nuts (8) - Celery (9) - Mustard (10) -
Sesame (11) - Sulphites (12) - Lupin (13) - Molluscs (14)

Subject to seasonal changes

BUFFET DINNER MENU

ASIAN STYLE

€50.00 per person, 2 courses

€53.00 per person, 3 courses

(minimum numbers of 20)

Please choose 2 starters, 2 mains, 2 sides and 2 desserts

STARTER

Vegetable spring rolls (1, 6, 11)

Spicy chickpea hummus with vegetable sticks

Tandoori chicken skewers with tikka masala sauce (1, 7, 8)

MAINS

Thai Green chicken curry (1, 2, 6, 8- coconut milk)

Beef Rendang (2, 6, 8- coconut milk, 11)

Marinated chicken thigh with sesame and peanut sauce (2, 6, 5/8, 11)

Sweet and Sour Pork (1 - barley, wheat)

Thai Red Tofu Curry (2, 6, 10, 11)

ACCOMPANIED BY

Steamed rice

Noodles (1 - wheat, 3)

Spicy potato wedges

Selection of gourmet salads (3, 4, 7, 10)

Chickpea and roasted Mediterranean vegetables (9, 10)

Wok green beans and chilli (6)

FOLLOWED BY

Guinness mousse (1, 3, 7)

Raspberry cheesecake (1, 3, 7)

Vegan carrot & pistachio cake (1, 7, 8-pistachio, walnuts)

Chocolate brownie (1, 3, 7)

Freshly brewed tea or coffee

Gluten (1) - Crustaceans (2) - Eggs (3) - Fish (4) - Peanuts (5) - Soybeans (6) - Milk (7) - Nuts (8) - Celery (9) - Mustard (10) - Sesame (11) - Sulphites (12) - Lupin (13) - Molluscs (14)

Subject to seasonal changes

BUFFET DINNER MENU

€50.00 per person for 2 main courses / €53.00 per person for 3 courses
(minimum numbers of 20)

Please choose 2 starters, 2 mains, 2 sides and 2 desserts

STARTER

Ham Hock Terrine

Roast vegetables and mozzarella skewers (7, 9, 8-pine nuts)

Selection of meats & cheeses (7)

MAINS

Chicken fillet with lemon, mixed olives and roasted peppers

Tikka masala salmon with sesame seeds, coriander, and lime (5, 8, 10, 11)

Atlantic cod with clarified butter, dill and capers (4, 7)

Pork chorizo and mixed beans in tomato sauce

Spinach ricotta ravioli in creamy parmesan sauce (1 - wheat, 7, 3)

ACCOMPANIED BY

Steamed rice

Noodles (1 - wheat, 3)

Spicy potato wedges

Selection of gourmet salads (3, 4, 7, 10, 11)

Chickpea and roasted Mediterranean vegetables (9, 10)

Wok green beans and chilli (6)

FOLLOWED BY

Guinness mousse (1, 3, 7)

Raspberry cheesecake (1, 3, 7)

Vegan carrot & pistachio cake (1, 7, 8-pistachio, walnuts)

Chocolate brownie (1, 3, 7)

Freshly brewed tea or coffee

Gluten (1) - Crustaceans (2) - Eggs (3) - Fish (4) - Peanuts (5) - Soybeans (6) - Milk (7) - Nuts (8) - Celery (9) - Mustard (10) -
Sesame (11) - Sulphites (12) - Lupin (13) - Molluscs (14)

Subject to seasonal changes

PLATED DINNER MENU

€49.00 per person, 2 courses

€54.00 per person, 3 courses
(minimum numbers of 10)

STARTER

Soup Of The Day

Served with brown bread (1 - wheat, 7, 9)

Chicken Caesar Salad

Croutons, bacon and parmesan shavings (1 - wheat, 3, 4, 7)

Crispy Pork Croquettes (1 - wheat, 3, 7, 10)

Served with cold apple sauce and side salad

MAINS

Braised Beef

Melt in your mouth 4-hour braised beef, creamy potato puree, baby carrots and a rich red wine veal jus
(7, 9, 12)

Pan-fried Hake

Served on bed of stir-fry vegetables, honey soy sauce and egg noodles (1 - wheat, 3, 4, 6, 7, 11)

Chicken stuffed with herb & garlic butter

Served on bed of barley risotto and honey glazed carrots (1 - barley, 7)

Thai Green Tofu Curry

Green chilies & peppers with coconut milk, aubergine, courgette & onion, accompany with rice (1, 2, 6, 8 - coconut milk)

DESSERT

Assiettes of Desserts

Mini Guinness mousse, mini raspberry cheese cake & chocolate brownie cube
(1, 3, 7, 8 - pistachio)

Gluten (1) - Crustaceans (2) - Eggs (3) - Fish (4) - Peanuts (5) - Soybeans (6) - Milk (7) - Nuts (8) - Celery (9) - Mustard (10) -
Sesame (11) - Sulphites (12) - Lupin (13) - Molluscs (14)

Subject to seasonal changes

FINGER FOOD OPTIONS

€16.00 per person, 3 items

€19.00 per person, 5 Items

(minimum numbers of 10)

*2 pieces of each item chosen will be served per person

Mini Beef Burgers (1 - wheat, 3, 7)

Chicken Honey soy (1, 5, 6)

Louisiana chicken wings (7)

Beef teriyaki skewers (1, 6, 11)

Crispy Panko Prawns (1 - wheat, 2)

Honey Mustard Cocktail Sausages (1 - wheat, 10)

Veg spring rolls - Cantonese style (1, 6, 11)

Falafel chickpea skewers with peppers (9)

Deep fried Won Ton crisps V (1 - wheat)

Onion Bhaji V (gluten free/gram flour)

Fish goujons (1, 3, 4) (€1.00 pp supplement)

Gluten (1) - Crustaceans (2) - Eggs (3) - Fish (4) - Peanuts (5) - Soybeans (6) - Milk (7) - Nuts (8) - Celery (9) - Mustard (10) - Sesame (11) - Sulphites (12) - Lupin (13) - Molluscs (14)

Subject to seasonal changes

The Spencer Hotel

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

T: +353 (0)1 433 8871 E: meetings@thespencerhotel.com www.thespencerhotel.com



@TheSpencerIFSC



/TheSpencerHotelDublin



@thespencerhotel