



Banqueting Menus 2019

MENU PLANNING:

Please choose your menu as follows:

Choose 1 Starter *

Choose 1 Soup

Choose 1 Meat and 1 Fish Main
Course

Choose 1 Dessert

Menus include the service of freshly
brewed tea and filtered coffee with
chocolate mints

* Guests can also choose 2 starters in
lieu of a separate starter and soup
course

MENU EXTRAS:

We invite you to consider our Canape
and Treats Menu for extra items to add
to the occasion.

PRICING:

Our menus are priced **from €32** per
person for Dinner.

Supplements apply for Roast Sirloin of
Beef, Irish Lamb, Monkfish and other
dishes as outlined

A Sorbet Course may be added for an
additional **€2** per person

Pricing for our Children's Menus is
located on page 5 of this document.

FINAL NUMBERS:

We require your final catering number
48 hours prior to your event to ensure
availability of all items requested.

This is the minimum billable number of
guests for your event.



Tower

hotel & leisure centre

Banqueting Menus

CANAPES - €6.95:

COLD CANAPES :

Mini Chicken Vol au Vent

Honey, Goat's Cheese and Roast
Vegetable Tart

Chicken Liver Pate en Croute

Smoked Salmon Pate on Home Baked
Brown Bread

Feta Cheese and Sun Blush Tomato
Tart

Emmental Cheese and Grape Skewer

HOT CANAPES:

Mini Duck Spring Roll

Mini Vegetable Spring Roll

King Prawn in Filo Pastry

Vegetable Samosa

Selection of Mini Chicken Skewers

Beef Sliders

CANAPES:

SWEET CANAPES :

Selection of Petit Fours

Mini Scones, Fruit Preserve and
Fresh Cream

Selection of Cookies and Biscuits

Homemade Chocolate Truffles

Chocolate Dipped Strawberres



A NEVILLE HOTEL

Banqueting Menus

STARTERS:

Chicken and Mushroom Vol au Vent

Tender Chicken and Button Mushrooms,
White Wine Cream Sauce, Puff Pastry
Case and Herb Oil

Chicken Caesar Salad

Romaine Lettuce, Herb Croutons,
Parmesan cheese, Anchovy Dressing
and Pesto Croute

Asian Duck Spring Roll

Garden Leaves and Oriental Dressing

Smoked Salmon Roulade

Dressed Salad, Lemon, Capers and
Tomato Salsa

Warm Spiced Chicken Salad

Spring Onion, Roast Red Pepper, Crisp
Croutons with Honey and Mustard
Dressing

Seasonal Melon Plate

Water, Honeydew and Gallia Melon,
Mixed Berry and Vanilla Compote

Rosette of Oak Smoked Salmon

Home Baked Brown Bread, Lemon,
Capers and Dill Mayonnaise

SOUPS:

Cream of Root Vegetable Soup

Leek and Potato Soup

Potato, Leek & Guinness Soup

Mushroom and Thyme Soup

Tomato and Roast Bell Pepper Soup

Curried Cauliflower & Broccoli Soup

Carrot and Coriander Soup

Soups served with warm baked rolls
and homemade brown bread

SORBET:

Lemon Sorbet

Blood Orange Sorbet

Apple Sorbet

Banqueting Menus

MAIN COURSES MEAT MAIN COURSES FISH

21 Day Aged Roast Sirloin of Irish

Beef, Champ Mash, Yorkshire

Pudding, Roast Shallot and Red Wine

Jus (€5 supplement applies)

24 Hour Roast Top Rib of Irish

Beef, Champ Mash, Yorkshire

Pudding, Roast Shallot and Red Wine

Jus

Roast Crown of Turkey and Baked

Ham, Herb and Onion Stuffing, Rich

Roast Gravy

Slow Roast Leg of Wicklow Lamb,

Mint Scented Jus (seasonal,
supplement applies)

Roast Loin of Pork

with Cider Jus and Apple Puree

Supreme of Chicken,

Herb and Black Pudding Stuffing,

Wholegrain Mustard Jus

Baked Herb Crusted Fillet of Hake,

Pesto and Roast Cherry Tomatoes

Grilled Fillets of Sea Bass

Crisp Julienne of Leeks (€3
supplement applies)

Pan Seared Fillet of Salmon,

Buttered Green Beans

Sauce Options to accompany your

Fish main course (choose 1):

White Wine and Chive Cream

Saffron and Star Anise Cream

Thai Green Curry Sauce

VEGETARIAN OPTIONS:

Wild Mushroom Risotto,

Fresh Rocket, Pesto and Parmesan
Shavings

Roasted Couscous Stuffed

Red Pepper, Tomato and Herb
Sauce, Dressed Garden Leaves



Banqueting Menus

DESSERTS:

CHEF'S DESSERT PLATTER:

Choose 3 items from the following:

Cheesecake (Lemon, Strawberry, Mixed Berry or Baileys), Profiterole, Raspberry Torte, Strawberry Tartlet, Mango Bavarois, Chocolate and Walnut Brownie, Fresh Fruit Meringue Nest, Chocolate Cup filled with Muldoon's Whiskey Mousse or Mixed Berry Mousse, Mini Apple Crumble, Mini Lemon Tart, Ice Cream in a Wafer Basket

Individual Dessert options are available on request also

DIETARY NEEDS:

We are happy to help with your guests' dietary needs.

A vegetarian option is always available from the Kitchen on the day

Gluten, Nut, Dairy and other intolerances and allergies are also catered for on request

CHILDREN:

Our younger guests can choose from the following menu options

Starter:

Fruit Platter with Fruit Coulis
Banqueting Menu Soup
Banqueting Menu Starter

Main Course:

Half Portion of the Adult Menu
Beef Burger in a Bun
Sausages
Chicken Nuggets
Penne Pasta with Tomato Sauce
Fillet of Chicken and Gravy

Dessert:

Ice Cream Selection
Wedding Menu Dessert

€14.50 per child

Wines & Drinks

DRINKS OPTIONS:

Drinks options available:

Prosecco - €4 per glass

Seasonal Punch - €3 per glass

Craft Beers available on request

Signature Cocktail Options available

WINES:

The following are our House Wine selections @ €24 per bottle

White:

Neblina Sauvignon Blanc

Corte delle Calli Chardonnay

Red:

Corte delle Calli Merlot

Neblina Cabernet Sauvignon

A more comprehensive wine list is available on request

PROSECCO & CHAMPAGNE:

The following are our selections:

Prosecco & Champagne:

Prosecco Frizzante Corte delle Calli - from €29.95 per bottle

Montvillers Brut Champagne NV- from €88 per bottle

CORKAGE:

Corkage services are regrettably not available at The Tower Hotel.

LATE BAR:

A late licence may be arranged for your event on request, offering bar services up to 2am.

A minimum of 30 days notice is required and a fee applies, price on application.