

— TAILOR-MADE —

HOSPITALITY

———— TAILOR-MADE ————
HOSPITALITY BY



Index	Page
Beverage Menu	3
Light and Fresh- Lunch Menu	4
Hearty and Handmade– Lunch Menu	4
Cork Fork Buffet– Lunch Menu	4
Dessert Menu	5
Finger Food Menu	5
Drinks Menu	5

Hospitality Manager

p: 0867922821 e: Hospitality.UCD@ksg.ie

Energise and Refresh Beverage Menu

€

Freshly Brewed Tea/ Ground Bean Filter Coffee	2.02
Tea/Coffee, Biscuits	3.04
Tea/Coffee, Chocolate Chip Cookie	3.53
Tea/Coffee, Warm Fruit Scone, Berry Compote, Fresh Cream	4.04
Tea/Coffee, Mini Pastries	3.53
Tea/Coffee, Afternoon Cakes	4.04
(Gluten Free Options available upon request)	

Morning Break 4.99

Fresh Fruit Basket, Mini Pastries, Freshly Brewed Tea/Ground Bean Filter Coffee

Mid- Morning Break 6.56

Seasonal Fruit Smoothie, Warm Fruit Scone
(Irish butter, lightly whipped cream, berry compote),
Freshly Brewed Tea/ Ground Bean Filter Coffee

Please select Additional Items (per person)

Mineral Water	1.55
Soft Drinks	1.83
Fruit Juice	2.28
Fresh Fruit Kebab	2.02
Fresh Fruit Salad Bowl	2.88
Granola	2.02
Biscuits	1.02
Chocolate Chip Cookie	1.52
Home- Baked Muffin	2.02
Caramel Slice/ Buttery Flapjack	1.77

Light and Fresh Lunch Menu

€

Sandwich Platter (One Round)	4.54
Sandwich Platter, Freshly Brewed Tea/ Ground Bean Filter Coffee	6.57
Sandwich Platter, Wholesome Soup	9.09
Sandwich Platter, Wholesale Soup, Tea/Coffee	11.10
Sandwich Platter, Wholesome Soup, Cookie, Tea/Coffee	12.11
Wholesome Soup, Crusty Bread Roll	4.54
Chicken Caesar Salad Bowl	5.05
Tuna Pasta Salad Bowl	5.05
Feta Cheese Pasta Salad Bowl	5.05
Mixed Salad Bowl, French Dressing	5.05

Hearty and Handmade Sandwich Menu

€

Gourmet Open Sandwich Collection for 5+ Guests	8.58
Oak Smoked Salmon, Chicken Breast, Crispy Bacon, Brie & Cranberry served on a selection of sour dough white loaf, crispy ciabatta, rustic rye, spelt slice, farmhouse brown soda bread and poppy seed bagel. Gluten Free bread is available on request.	

Cold Fork Buffet Lunch Menu

€

Lunch Collection for 10+ Guests	19.17
Selection of Closed & Open Gourmet Sandwiches	
4- Style Seasonal Salad Bar	
Warm Rhubarb Tart, Crème Anglaise	
Freshly Brewed Tea/ Ground Bean Filter Coffee	

***Delight and Excite* Dessert Menu**

€

Warm Apple Pie	3.53
Chocolate Cake	3.53
Mixed Loaf/ Fruit Cake	2.67
Farmhouse Cheese Board, Crackers, Grapes (serves 10)	35.32
Seasonal Fruit Board, Berry Coulis (serves 10)	18.35

Classic *Fantastic* Finger Food Menu

€

Collection A (per person)	10.59
Cocktail Sausages	
Filo Pastry wrapped Prawn Tail	
Chicken Satay Skewer	
Vegetable Spring Roll	
Cracked Black Pepper Wedges	
Handmade Finger Sandwiches	
Selection of Dips	
Collection B (per person)	15.64
Chicken Liver Pate on Mini Toast	
Fish & Chip Cone	
Mini Chicken Caesar, Parmesan Cheese	
Oak Smoked Salmon Blini, Dill Crème Fraiche	
Shrimp Cocktail, Marie Rose Sauce	
Chocolate Opera Cake	

***Cool & Refreshing* Drinks Menu**

€

Mineral Water	1.55
Soft Drink	1.83
Fruit Juice	2.28
House Red/ White Wine (Bottle)	13.68
Bottled Beer	3.19

Fresh and Local Food and Beverage Supply Network

Our chefs speak to our growers, farmers, fishermen, producers and suppliers daily, to source fresh, seasonal and local ingredients.

Fruit, Herbs and Vegetables

Keeling's from St. Margaret's Road, Co. Dublin, supply us with a range of fruit, herbs and vegetables. All our fruit, herbs and vegetables are sourced locally, where possible; from growers and farmers we know and trust. Some of our primary fruit, herbs and vegetable growers are: Denis Harford, Lusk, Co. Dublin (for root vegetables); Mark Archer, Rush, Co. Dublin (for lettuce and leaf vegetables); David Keeling, Roslin Farms, St. Margaret's Road, Co. Dublin (for cooking apples, eating apples and soft fruits).

Free Range Eggs

Every last one of our eggs is free range. They are kindly laid fresh every day by the happy hens at Annalitten Farm Eggs, Annalitten, Castleblaney, Co. Monaghan.

Lamb

Pallas Foods from Blanchardstown, Co. Dublin and Newcastle West, Co. Limerick, supply us with Slaney Valley lamb. We source the best Irish lamb we can find. Some of our primary lamb farmers are: Damien Treacy, Heathlawn, Killimor, Ballinasloe, Co. Galway; Liam McCarthy, Palace Anne, Enniskeane, Co. Cork; Lorcan Stafford, Glaglig, Broadway, Co. Wexford; Aubery Cox, Ballyque, Geashill, Tullamore, Co. Offaly.

Beef

Pallas Foods from Blanchardstown, Co. Dublin and Newcastle West, Co. Limerick, supply us with Irish Nature and Fire River Farm beef. We support Irish cattle farmers by buying only Irish beef. Some of our primary cattle farmers are: Thomas G. Short, Kilmullen, Newtownmountkennedy, Co. Wicklow; Kieran Kenny, Greagh, Ballinasloe, Co. Galway; David Jones, Coolagh, Newmarket, Co. Cork; William Rickerby, Tombreane, Carnew, Co. Wicklow.

Fresh and Local Food and Beverage Supply Network

Pork

Pallas Foods from Blanchardstown, Co. Dublin and Newcastle West, Co. Limerick, supply us with McCarren pork and bacon cuts. All our pork and bacon products come from pigs which are reared on Irish farms from farmers we know by name. Some of our primary pig farmers are: Frank Brady, Carrick, Cootehill, Co. Cavan; Luke Bogue, Dreenan, Cavan, Co. Cavan; Ian Tierney, Caherbrack, Ballinamult, Co. Waterford.

Seafood

We support Irish fishermen, and our fish is caught in a responsible manner. Wrights of Marino from Howth, Co. Dublin; Matt O'Connell's from Dublin Hill, Co. Cork; Atlantis Seafood from Strandfield Business Park, Rosslare Road, Co. Wexford and Ewing's Seafood, Kendal St., Belfast, Co. Antrim supply us with a range of fresh and frozen fish and seafood. We source fish from a number of ports, co-operatives, processors and fish merchants from all around the Irish coast. Some of them are:

O'Flaherty Family from Kilmore Quay, Co. Wexford; Clogherhead Fishermen's Co-op, Port Oriel, Co. Louth; Donegal Marine Harvest in Rinmore, Fanad, Co. Donegal.

Poultry

Pallas Foods from Blanchardstown, Co. Dublin and Newcastle West, Co. Limerick, supply us with Free Range and Fresh Chicken. We source our poultry with care. Some of our Irish chicken farmers are:

Mary O'Hea, Woodfield, Clonakilty, Co. Cork; Ann Doody, Ahawilk, Feohanagh, Co. Limerick; Derek Good, Ardnaclug Cottage, Innishannon, Co. Cork; Michael Barry, Knocknaboola, Rathcormac, Co. Cork.

Dairy Products

Our milk, butter, cream and Irish cheeses are made using Irish milk. Clona Dairies supply most of our dairy products, which come from the Hurley Family Farm in Clonakilty. Clona Dairies is a member of the National Dairy Council.

Artisan Breads, Pastries and Cakes

We use Paneire Artisan Bakery based in Little Island, Co. Cork who deliver our savoury breads, pastries and cakes daily.

Proudly serving fresh and local food

All this supports a sustainable food cycle and ensures that we are constantly reducing our food miles and carbon footprint

Terms and Conditions

Pricing

All pricing is based on a “per person” charge, and is **net of VAT** at the applicable rates.

Event Bookings

All Tea/Coffee and Sandwich orders must be placed a minimum of 24 hours in advance.

Orders need to be placed between 9am and 5pm Monday to Friday.

All orders placed **must** have a Purchase Order number.

Orders will not be accepted over the phone.

There is a minimum spend of €10 for catering delivered on Campus.

Menus are subject to deliveries and suppliers. We cannot guarantee that the entire collection of menus will be available at all times, as we operate on a system whereby deliveries are received every morning to be prepared, cooked and served that day. In such instances, a suitable alternative will be supplied.

Final numbers received 48 hours in advance will be charged accordingly.

If your numbers are reduced after this time, the original number will stand and will be charged. If they increase, we will add to the additional numbers.

Cancellations

Cancellations must be received a minimum of 24 hours in advance.

Same day cancellations will be charged 50% of the costed order.

Less than 3 hours cancellations will be charged 100% of the costed order.

Sundays and Bank Holidays

There may be additional charges for Sunday and Bank Holiday Hospitality. Such costs will be agreed with the client prior to the event.

Additional Event Items

If additional hireage of items are required, the costs associated will be incurred by the client. These costs will be agreed with the client prior to the event.

Any arrangements and amendments must be discussed and approved with the Hospitality Manager only and not individual employees.

— TAILOR-MADE —

HOSPITALITY
