



VARIETY IS A SPICE OF LIFE!

Thank you for taking the brochure presenting
2 Venues under 1 Roof:

The Louis Fitzgerald Hotel & Joel's Restaurant

The complex can cater for any occasion from
a party of ***2 to 400 people***

- Birthdays
- Anniversaries
- Retirements
- And many more



Our management team are always available to our guests to tailor our package to your individual needs and our dedicated coordinator will ensure that making the arrangements can be an easy and a pleasant experience.

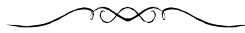
All functions with a spend of €20pp or more will receive free Chair Covers, Floral Arrangements, Personalised Menus & Table Plans.



SET MENUS

Menu 1

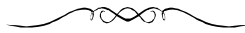
Classic Caesar Salad



*Pot Roast Supreme of Chicken, Roast Autumn Vegetables,
Chestnut Stuffing & Thyme Jus*



Traditional Bramley Apple Pie



Tea or Coffee

Dinner Price €36.95 per person



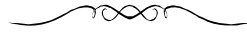
SET MENUS

Menu 2

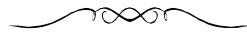
*Roast Tiger Prawn in Chili & Garlic,
Papaya & Coriander Salad with Mango Salsa*



Slow Cooked Shank of Lamb, Buttered Greens & Thyme Jus



Raspberry & Strawberry Romanov



Tea & Coffee

Dinner Price €39.50 per person



SET MENUS

Menu 3

Crisp Confit of Duck Leg, Green Bean Salad & Pickled Ginger Dressing



Roast Sirloin of Irish Beef, Dressed Spinach & Thyme Just

Or

Pave of Salmon Princes with Cream Dill Sauce



Raspberry & Strawberry Romanov



Tea & Coffee

Dinner Price €42.95 per person



FORK BUFFET MENUS

Fork Buffet Menus : **1 hot dish, 4 salads & dessert**
€23.95 per person

Or

Fork Buffet Menus : **2 hot dishes, 4 salads & dessert**
€26.95 per person

Main Courses

*Seared Supreme of Chicken wrapped in Bacon
& napped with Wild Mushroom Sauce*

Braised Toulouse Sausage & Mash, Rich Onion Gravy

Navarin of Wicklow Lamb Scented with Wild Tarragon & Shallots

Classic Beef Stroganoff & Pilau Rice

Fragrant Thai Style Chicken Curry & Spiced Rice

Traditional Italian Cannelloni of Beef & Tomato

Pot Roasted Belly of Pork Apple & Cider Jus

Pave of Salmon, Confit of Leeks & White Wine Reduction

Herb Crusted Fillet of Cod, Ratatouille of Mediterranean Vegetables

Fricassee of Irish Seafood bound in a Smooth Herb Cream



FORK BUFFET MENUS

Vegetarian Options

Risotto of Wild Mushroom & Parmesan
Penne Pasta Bound with Spicy Tomato & Basil Sauce
Gratin of Maris Piper Potato & Roast Red Pepper
Stir-fired Vegetable Satay

Salads

<i>Potato & Chive</i>	<i>Red Cabbage Sweet & Sour</i>
<i>Tomato & Cucumber</i>	<i>Green Bean & Shallot</i>
<i>Classic Coleslaw</i>	<i>Celeriac Rémoulade</i>
<i>Mixed Green Leaves</i>	<i>Carrot & Pineapple</i>
<i>Indian Rice Salad</i>	<i>Russian Salad</i>
<i>Broccoli & Cherry Salad</i>	<i>Waldorf Salad</i>

Desserts

Rhubarb & Custard Pannacotta
Traditional Brambly Apple Pie
Romanov of Raspberry & Strawberry
Classic Lemon Tart
Caribbean Style Coconut & Pineapple Cheesecake

Tea & Coffee are included



FINGER BUFFETS MENUS

Finger Buffet Selection

Savoury Quiches
Prawns in Filo Pastry
Mini Spring Rolls
Cocktail Sausages
Hot Chicken Wings

Tea or Coffee

€15.00 per person

Or

Selection of Sandwiches
Cocktail Sausages
Hot Chicken Wings
Potato Wedges

€10.00 per person

Or

Cocktail Sausages
Hot Chicken Wings
Potato Wedges

€7.95 per person

*Catering for 100 % of total number of people required



Conference & Banqueting Wine-list

Red Wine

1. CYT Cabernet Sauvignon, Chile €22.95
2. Libertas, Merlot South, Africa €22.95
3. Rosemount Road Shiraz, Mataro, Grenache, Australia
€23.95
4. Bolla Valpolicella, Italy €24.95

White Wine

4. CYT Sauvignon Blanc, Chile €22.95
5. Libertas, Chenin Blanc South, Africa €22.95
6. Rosemount Chardonnay, Sauvignon Blanc, Australia,
€23.95
7. Bolla Pinot Grigio, Italy €24.95

Champagne & Sparkling Wine

8. Laurent Perrier Rose, France €155.00
9. Laurent Perrier, Champagne, France €116.00
10. Jacobs Creek Sparkling, Australia €33.95
11. Jacobs Creek Sparkling Rose, Australia €33.95



Terms and Conditions

1. Subject of Contract

The Hotel confirms by this contract to provide the service to The Client as set out here below and outlined in schedule 1 and 2 hereby enclosed, as a part of the event entitled at the hotel

2. Conference & Banqueting

The client acknowledges that he has booked the services to be provided by the hotel as set out on the Banquet event order schedule 2. A new booking agreement may be required in respect of any booking of additional services requested. Above rates are valid for the above dates and number of persons only; inclusive service charge and VAT. 48 hours notice is required on final numbers for food. Any changes made after this time will incur 100% charge. They are subject to any official tax changes. The food rates are inclusive of VAT and are commissionable at 10% (on the net room rate, less 13.5% VAT). Full payment in advance is required on all private parties and events.

3. Billing instruction

All related charges incurred during the stay will be charged/invoiced to the Client. The Client will ensure that the charges/invoices are paid upon receipt. As per schedule 2, all Conference & Banqueting charges will be charged/invoiced and paid by The Client unless the contrary is specified above. Any charges incurred during the Event/group stay will be paid upon receipt of the invoice, provided the company has authorized credit with the hotel. Otherwise full prepayment will need to be made prior to departure. Payment can be made direct to our bank account. Details as follows:

Account name: Louis Fitzgerald Bank: AIB Bank, Branch: Clondalkin Dublin
Account Number: 24948097 Sort code: 93-35-11, IBAN Number: IE52 AIBK 9335 1124 9480 97

4. Deposit and payment schedule

Only after receipt of the first deposit, the reservation will be considered as definite. As per deposit schedule, the hotel will guarantee the bookings after prepayment by the client. Deposits and payments are non refundable and non transferable to food, beverage or accommodation. Full payment and final numbers attending must be submitted in full one month prior to the event.

6. General conditions

By signing, dating and returning this agreement below, The Client will only then enable the hotel to establish the services, as outlined here above on a definite basis. The client is fully aware of the General Terms & Conditions listed enclosed, which constitute an integral part of the present contract and agrees to abide them.

On behalf of,

Louis Fitzgerald Hotel

Name: _____

Title: _____

Date: _____

Signature: _____

On behalf of,

The Client

Name: _____

Title: _____

Date: _____

Signature: _____