

Menus for Corporate Events

HOTEL RIU PLAZA THE GRESHAM DUBLIN
RIU HOTELS & RESORTS



As you like it

RIU
PLAZA

Index of Contents

Contents *Page 2*

Coffee Breaks *Page 3*

Coffee Break Enhancements *Page 4*

Working Lunch *Page 5*

Soup & Sandwich Lunch *Page 7*

Buffet Lunch *Page 8*

Set Menu *Page 9*

Cocktail Reception *Page 11*

Food Stations *Page 12*

Pre-Dinner Cocktail *Page 13*



| Coffee Breaks / 30 min

Coffee Express 6 €

- Freshly Brewed Arabica Coffee and Decaffeinated Coffee
- Selection of Fine Teas
- Hot and cold Milk, Soy Milk
- Water

Sweet Break 12 €

- Morning Bread Selection (butter croissant, pain au chocolat, scones)
- Freshly Brewed Arabica Coffee and Decaffeinated Coffee
- Selection of Fine Teas
- Hot and cold Milk, Soy Milk
- Water
- Orange juice

Salty Break 12 €

- Savoury Open Sandwiches & Mini Croissants
- Freshly Brewed Arabica Coffee and Decaffeinated Coffee
- Selection of Fine Teas
- Hot and cold Milk, Soy Milk
- Water
- Orange juice

Mixed Break 16 €

- Sliced Seasonal Fruits
- Morning Bread Selection (butter croissant, pain au chocolat, scones)
- Freshly Brewed Arabica Coffee and Decaffeinated Coffee
- Selection of Fine Teas
- Hot and cold Milk, Soy Milk
- Water
- Orange juice

Healthy Break 16 €

- Sliced Seasonal Fruits
- Muesli Bars
- Vegetables Sticks with Yogurt, lime and cilantro
- Daily fruit Smoothy with Soy Milk
- Freshly Brewed Arabica Coffee and Decaffeinated Coffee
- Selection of Fine Teas
- Hot and cold Milk, Soy Milk
- Water

**dietary requirements will also be met*



☐ Coffee Break Enhancements

- Sliced Seasonal Fruit 2.5 €
- Irish Breakfast Bap 8 €
- Fruit Pieces 2.5 €
- Yogurt Selection 2.5 €
- Muesli Bars 2.5 €
- Nuts Selection 3 €
- Orange Juice 3 €
- Morning Bread Selection
(butter croissant, pain au chocolat, scones) 3 €
- Donuts Selection 3 €
- Brownie 3 €
- Savoury Open Sandwiches
& Mini Croissants 3 €

**dietary requirements will also be met*



Working Lunch 45 MINUTES

WORKING LUNCH 1 | 31 € | (Minimum Numbers: 10, standing style)

Please choose 6 options:

- Angus Beef Slider with Tomato & Cheddar Cheese
- Ham & Chicken Cocktail Sandwiches
- Greek Style Lamb Meat Balls, Orzo, Tomato Sauce with Feta Crumble
- Baby Leaf Salad with Cherry Tomatoes, Buffalo Mozzarella pearls and honey vinaigrette
- Open Boston Prawn Sandwich Marie Rose with Seasonal Leaves on Wheaten Bread
- Open Irish Roast Beef Sandwich, Horseradish Creme and Wild Rocket Crostini
- Basil Polenta Bites with Tomato Tapenade
- Avacado Panna Cotta Shot with Cherry Tomato

Menu also includes:

- Mini Dessert Selection (Mini Baileys & Malteser Cheesecake, Lemon Meringue Pie, Banofie Pie, Seasonal Berry Eton Mess)
- Fresh Seasonal Fruit salad
- Water
- Fines Teas & Gourmet Coffee

**dietary requirements will also be met*



Working Lunch 45 MINUTES

WORKING LUNCH 2 | 31 € | (Minimum Numbers: 10, standing style)

Please Pick Up 6 Options:

- Pressed Pork Belly with Memphis BBQ Sauce
- Breast of Chicken Skewer with Spicy Peanut Sauce
- Mini Cottage Pie
- Smoked Cod & Leek with a Pastry Top
- Ricotta & Pico de Gallo Crostini
- Irish Oak Smoked Salmon Open Sandwich with Wild Rocket & Olive Oil Drizzle
- Rocket, Sundried Tomatoes and Artichoke Sourdough Bruchetta
- Boston Prawn Cocktail, Seasonal Leaves with Marie Rose Sauce

Menu also Includes:

- Mini Dessert Selection (Mini Baileys & Malteser Cheesecake, Lemon Meringue Pie, Banofie Pie, Seasonal Berry Eton Mess)
- Fresh Seasonal Fruit salad
- Water
- Fines Teas & Gourmet Coffee

**dietary requirements will also be met*



Soup & Sandwich Lunch / 21€

(Freshly cut sandwiches served on platters to your table)

- 1 Soup of the day
- Choose 3 sandwiches
- Fines Teas & Gourmet Coffee
- Skinny fries and mixed leaves salad (+5€)

Soup of the Day

Some of our daily soups are as follows:

- Cauliflower & Celeriac
- Carrot & Parsnip
- Broccoli & Butter Bean
- Puy Lentils & Baby Leaf Spinach
- Wild Mushroom & Tarragon
- * Any particular soup can be created fresh as required

Sandwiches

Please choose one protein filling with two other fillings per sandwich as follows (you can also choose "chef choice"):

Meat Fillings

- Roast Beef
- Sliced Breast of Chicken
- Hand Carved Baked Ham
- Prawns with Marie Rose Sauce
- Smoked Salmon
- Salmon & Dill Mayonnaise
- Tuna Mayonnaise

Breads

A choice of Gluten Free and vegan breads are available upon request

Fillings

- Sliced Vine Ripe Tomato
- Sliced Cucumber
- Sliced Red Onion
- Mixed Seasonal Leaves
- Cole Slaw
- Sliced Red / White Cheddar Cheese
- Mozzarella
- Egg Mayonnaise

Sandwich Sauce / Toppings

- Ploughman Pickle
- Ballymaloe Tomato Relish
- Mayonnaise
- Cajun Mayonnaise
- Pesto

Vegan Cheese

- Vegan Mozzarella Type Cheese
- Vegan Feta Cheese Type
- Vegan Grana Pandana Type Cheese
- Vegan Cheddar Cheese

**dietary requirements will also be met*



Buffet Lunch / 37 €

(Minimum Numbers: 35)
Includes Fine Teas & Gourmet Coffee

Salad Selection

Choose three options

Baby Potato Salad with Chive Mayonnaise
American Slaw
Coleslaw
Moroccan Chickpea, Roasted Capsicum
Pepper & Giant Cous Cous
Wild Rocket Caprese Salad
Roasted Mediterranean Style Vegetable with Pasta & Basil Oil
Middle Eastern Spiced Quinoa with Dried Fruit & Apricot
Asian Inspired Noodle, Asian Style
Vegetable with Sweet Chili Sauce
Greek Salad
Caesar Salad
Gresham Hotel Tossed Salad – Cherry Tomato, Cucumber,
Seasonal Leaves and with French Dressing

Main Course Options

Choose two options

Saute Irish Beef with Tarragon, Wild Mushroom
& White Wine Cream Sauce
Sweet & Sour Pork
Beef Stroganoff
Breast of Chicken with Coconut Curry
and Kashmiri Mango Chutney
Traditional Irish Stew
Baked Salmon with a Dill & Caper Cream Sauce
Irish Cod, Salmon, Prawn & Baby Leaf
Spinach with a Puff Pastry Croute
Baked Fillet of Sea Bass, Boston Prawn with Lemon Butter Sauce
Moroccan Spiced Tagine of Chicken with Mint Couscous

Vegetarian Options

Choose one option

Penne Pasta with a Forest Mushroom &
Roasted Garlic Cream Sauce
Roast Butternut Squash, Sage and Spinach Risotto
Three Bean, Butternut Squash and Sweet Potato
Coconut Curry with Kashmiri Mango Chutney
Spinach and Ricotta Tortellini with Basil
and Sun-blush Tomato Sauce
Vegetable Biryani

Side Dishes

Choose two options

Selection of Breads and Dips
Steamed Rice
Steamed Jasmine Rice with Coriander and Lime
Sea Salted Roasted Potatoes
Irish Creamed Champ Potato
Minted Steamed Baby Potatoes
Fried Egg Noodles
Honey Roasted Seasonal Root Vegetables
Steamed Medley of Seasonal Vegetables

Side Dishes

Mini sweet treats · 5 varieties

Rhubarb & Apple Crumble / Bramley Apple Tarte Tatin
Luscious Banoffi Pie / Raspberry & White Chocolate Mousse
Bailey Cheese Cake / Seasonal Berry / Panna Cotta with
Irish Short Bread / Double Swiss Chocolate Mousse
Chocolate Profiteroles / Mixed Berry Sherry Trifle

**dietary requirements will also be met*



Set Menu

37 € Two Course / 45 € Three Course

Includes Fine Teas and Gourmet coffee
Same menu for all the delegates

Starter

Soup of the Day

Smoked Irish Salmon • Wheaten Bread, Capers, Red Onion & Lemon

Avocado & Boston Prawns • Boston Prawns, Hass Avocado, Cocktail Sauce, Seasonal Leaves, Cherry Tomato

Wild Mushroom Arancini, Wild Mushroom Fricassee, Gruyere Shavings with Lemon Truffle Oil

Smoked Duck Breast • Poached Conference Pear, Wild Rocket, Cherry Tomato Roasted Walnuts, Cashel Blue Cheese with Walnut Oil Dressing

Chicken Liver Pate Salad with Redcurrant Port Wine Jelly

Main

Noisette of Irish Lamb • Scallion Mashed Potato, Tenderstem Broccoli, Baby Carrots with Chermoula

Oven Baked Sea bass • Herb Crushed Bay Potato, Wilted Baby Leaf Spinach, Baby Carrot and White Wine & Lemon Butter Sauce

Roast Sirloin of Irish Beef • Roasted Baby Potato, Roasted Seasonal Root Vegetables, Red Wine Sauce

Ricotta Tortellini • Tomato, Pepper & Basil Sauce with a Garlic & Herb Ciabatta Croute

Pan Fried Irish Chicken Breast & Parmesan Crisp • Herb Crushed Potato, Wilted Baby Leaf Spinach, Black Pudding Crumb with Minted Pea Puree Drizzle

Dessert

Tart Tatin • Butterscotch Sauce & Vanilla Ice Cream

Chefs Assiette Plate • Baileys Cheesecake, Caramel Cake, Banoffi & Chocolate Profiterole

Warm Sticky Toffee Pudding • Butterscotch Sauce and Roasted Banana

Double Swiss Chocolate Mousse • Berry Compote & White Chocolate Sauce

Rhubarb & Apple Crumble • Custard & Vanilla Ice Cream

Gresham Hotel Banoffi Meulle Feuille

**dietary requirements will also be met*

HOTEL RIU PLAZA THE GRESHAM DUBLIN

RIU HOTELS & RESORTS

RIU
PLAZA



Cocktail Reception

COCKTAIL 1 € 39

4 cold dishes + 4 hot dishes + desserts + 1 station

COCKTAIL 2 € 49

4 cold dishes + 4 hot dishes + desserts + 2 stations

Cold Selection (served on trays)

- Caesar salad with endives, chicken, pesto mayonnaise and parmesan cheese
- Cones with foie gras, corn crumble and chives
- Roasted vegetable tart
- Crushed Avocado, Boston Prawn Crostini
- Citrus Cured Irish salmon, Sushi Rice, Asian Spiced Vegetable with Ping Pickled Ginger
- Strawberry gazpacho shot with basil oil
- Rosette of Chicken Liver Pate
- Coronation Chicken, Wild Rocket with Red Grape
- Roast Beef, Red Onion Marmalade & Crème Fraiche Crostini
- Asian Crab Salad Croustades
- Asparagus, Cream Cheese & Iberian Ham Roll
- Avacado & Cucumber Makizushi
- Avacado & Citrus Cured Salmon Makizushi

Hot Selection (served on trays)

- Sautee of Beef Steak Meat Balls Millanese Sauce & Parmesan
- Creamy Smoked Cod & Leek Croquettes with Garlic Aioli
- Free-range Chicken Yakitori with Teriyaki Sauce
- Wild Mushroom & Gruyere Cheese Arancini with Lemon Truffle Oil
- Creamy orzo with mirepoix vegetables, shrimp and mascarpone
- Warm Asparagus Tartlet
- Indian Chicken Curry Pot with Jasmine Rice
- Mini Cottage Pie
- Asian Spoon of Tiger Prawns with Asian Rice Noodle
- Warm Pressed Pork Belly with Memphis BBQ Sauce
- Slow Cooked Ham Hock Crouquette with Mustard Aioli
- Mini Vietnamese Spring Roll with Dipping Sauce

Mini Sweet Canapé Treats

- | | | |
|------------------------------|--------------------------|---|
| • Chocolate profiteroles | • Seasonal Fruit Skewers | • Banoffie Pie |
| • Spicy Pear & Caramel Bites | • Lemon Drizzle Cake | • Raspberry with Chocolate Cake and White Chocolate Drizzle |
| • Macaroons | • Lemon Meringue Pie | |

**dietary requirements will also be met*

HOTEL RIU PLAZA THE GRESHAM DUBLIN

RIU HOTELS & RESORTS

RIU
PLAZA



Food Stations

Sushi Station

- Tuna nigiri
- Salmon nigiri
- California roll
- Salmon, avocado and cream cheese roll
- Spicy tuna roll

Buffet of Irish Cheeses

(EXAMPLE, SUBJECT TO SEASON AND MARKET)

- Selection of breads and crackers
- Mix nuts / jelly / jams

Meat Station (Choose 3)

- Hot dog with crispy onion and cheddar
- Pulled pork medianoche sandwiches with cabbage salad
- Chicken Buffalo wings
- Angus mini burgers
- Succulent Pork Ribs with Memphis BBQ Sauce

Rice Station (Choose 2)

- Creamy rice with monkfish and Boston Prawn
- Truffle risotto with Wild Mushrooms and Parmesan Cheese
- Risotto with Seasonal Asparagus and Parmesan Cheese
- Red Onion Marmalade & Artisan Irish Goats Cheese Risotto

**dietary requirements will also be met*



Pre-Dinner Cocktail

Choose 2 cold and 2 hot options € 16 per person

Choose 3 cold and 3 hot options € 23 per person

Cold Selection (served on trays)

- Caesar salad with endives, chicken, pesto mayonnaise and parmesan cheese
- Cones with foie gras, corn crumble and chives
- Roasted vegetable tart
- Crushed Avocado, Boston Prawn Crostini
- Citrus Cured Irish salmon, Sushi Rice, Asian Spiced Vegetable with Pickled Ginger
- Strawberry gazpacho shot with basil oil
- Rosette of Chicken Liver Pate
- Coronation Chicken, Wild Rocket with Red Grape
- Roast Beef, Red Onion Marmalade & Crème Fraiche Crostini
- Asian Crab Salad Croustades
- Asparagus, Cream Cheese & Iberian Ham Roll
- Avocado & Cucumber Makizushi
- Avocado & Citrus Cured Salmon Makizushi

Hot Selection (served on trays)

- Sautee of Beef Steak Meat Balls Millanese Sauce & Parmesan
- Creamy Smoked Cod & Leek Croquettes with Garlic Aioli
- Free-range Chicken Yakitori with Teriyaki Sauce
- Wild Mushroom & Gruyere Cheese Arancini with Lemon Truffle Oil
- Creamy orzo with mirepoix vegetables, shrimp and mascarpone
- Warm Asparagus Tartlet
- Indian Chicken Curry Pot with Jasmine Rice
- Mini Cottage Pie
- Asian Spoon of Tiger Prawns with Asian Rice Noodle
- Warm Pressed Pork Belly with Memphis BBQ Sauce
- Slow Cooked Ham Hock Crouquette with Mustard Aioli
- Mini Vietnamese Spring Roll with Dipping Sauce

**dietary requirements will also be met*