

CONNEMARA COAST



— HOTEL —

Meeting & Events
Catering Options 2026

Refreshments

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|--|-----------|
| Tea / Coffee/Biscuits (1,7) | €3.95 pp |
| Tea / Coffee / Homemade Scones (1,3,7,12) | €6.50 pp |
| Tea / Coffee / Pastries / Juice (1,3,6,7,12) | €5.95 pp |
| Tea / Coffee / Soup / Sandwiches (1,7) | €12.95 pp |
| Tea / Coffee / Sandwiches (1,7) | €10.95 pp |
| Conference Lunch: | |
| (Starter Course, 2 Main Courses, dessert, tea/coffee) | €32.95pp |
| (Choice of 2 Main course, dessert, tea/coffee) | €26.95 pp |
| (Choice of 2 Main Course with tea/coffee) | €22.95 pp |
| Business Buffet Lunch | €36.00 pp |
| (Minimum of 30 delegates – Salad Bar of 3 choices, Hot Mains x 2 and Vegetarian x 1; Pasta/Rice/Potatoes; Medley of Desserts; T/C) | |

Menu Allergen Codes: 1. Cereals containing Gluten 2. Crustaceans 3. Eggs 4. Fish 5. Peanuts 6. Soya 7. Milk 8. Nuts 9. Celery 10. Mustard 11. Sesame Seeds 12. Sulphur Dioxide and Sulphites 13. Lupin 14. Molluscs



Conference Finger Buffet 2025/2026

Finger Buffet Menu: Select 3 items from the list below for €15.00 pp

Served with tea/coffee.

Additional items can be added on for an additional €3.00 pp

Filo wrapped king prawns

Vegetable & halloumi bouches

Wild mushroom arancini

Harissa chicken kebab

Vegetable spring roll with sweet chilli jam

Cajun wedges with sour cream

Sundried tomato & parmesan sausage roll

Tai spiced chicken wings

Breaded chicken goujons

Add a selection of sandwiches & wraps for an additional €6.00 pp

A selection of miniature desserts can be added for €4.50 pp



Conference “Sample” Lunch Menu Selector 2025

Starters

Fresh Melon Served with a Fruit Coulis (1,2)
Or
Chicken Caesar Salad in a House Dressing (3,6,10,12)
Or
Chicken and Mushroom Vol au Vent (1,3,6,7,19,17)
Or
Cream Soup of the Day (9)

Main Courses

Pan Fried Breast of Chicken Served with a Cream Sauce (6,7,9,10,12)
Or
Darne of Salmon served with a Citrus Butter Sauce (1,6,7,9,10,12)
Or
Short Rib of Irish Beef served with its own Natural Jus
Or
Vegetarian Dish

Desserts

Marbled Chocolate Mousse with a Tia Marie Anglaise (3,6,7,12)
Or
Home-made Cheesecake Served with a Seasonal Coulis (1,7,12)
Or
Fresh Fruit Tartlet Served with Fresh Cream (1,3,6,7,8,12)
Or
Fresh Fruit Meringue Nest (7)

Freshly Brewed Tea or Coffee (7)

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**Business Meeting “Sample” Buffet Menu @ €34.00 pp
(Minimum of 30 guests)**

Cream Soup of the Day

Selection of Homemade Breads

(1,3,6,7,12)

Choice of Salads

Classical Caesar with Parmesan Croutons (1,3,6,7,10,12)

Potato Salad (3,6,10,12)

Greek Salad (7,6,12)

Pasta Salad (1,6,7,10,12)

Homemade Coleslaw (3,6,10,12)

Chilli Beans and Sweet Corn (12)

Selection of Fresh Leaves

Cold Dishes

Selection of Fresh and Smoked Seafood (2,3,4,7,10,12)

Honey Glazed Ham (6,7,10)

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Hot Dishes

Beef Stroganoff

Darne of Salmon served with a saffron sauce
(6,7,10,12)

Stir Fry of Fresh Seasonal Vegetables

Melange of Vegetables, Baked Potatoes and Savory Rice

Desserts

Profiteroles served with a Hot Chocolate Sauce (1,3,6,7,12)

Homemade Cheesecake served with a Seasonal Coulis (1,3,6,7,12)

Freshly Brewed Tea or Coffee (7)

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