2014

The Church Cafe, Bar, Restaurant and Club BBQ Menu

The Church Cafe, Bar, Restaurant and Club

Follow this and additional works at: http://arrow.dit.ie/menus21c

Part of the Cultural History Commons, Food and Beverage Management Commons, and the Tourism and Travel Commons

Recommended Citation
http://arrow.dit.ie/menus21c/77

This Book is brought to you for free and open access by the Gastronomy Archive at ARROW@DIT. It has been accepted for inclusion in Menus of the 21st Century by an authorized administrator of ARROW@DIT. For more information, please contact yvonne.desmond@dit.ie, arrow.admin@dit.ie, brian.widdis@dit.ie.
PRIVATE BBQ PACKAGES

**BRONZE**

Private Area of the The Terrace exclusively for your group
Private BBQ set up in your area - Private Chef

All of these items will be available on the BBQ and guests will be given a voucher to give to the Chef when placing the order.

Guests can choose 1 of the following options:
Prime Irish Beef Burger served on a Bap with Country Relish
or
Marinated Chicken Breast Fillet served on a Bap with garlic aioli
or
Gourmet Pork & Leek Sausage caramelised onions and apple compote

Each guest will receive:
Baked Potato
Red Cabbage and Coconut Coleslaw
Mediterranean Cous Cous
Oriental Noodle Salad

(Vegetarian Option available on request)

€12 PER PERSON

Add a Dessert to this menu for: €4 per person

Pick from a choice of:
Glazed Fruit Summer Tart
Fresh Irish Strawberries and Cream
Tubs of Premium Irish Tickety-Moo Ice-cream

ADD A DRINKS PACKAGE: 2 DRINKS VOUCHERS €12.00 PER PERSON
(Only 2 Vouchers Available At This Discounted Price, All Additional Vouchers Will Be €6 Per Voucher)

**SILVER**

Private Area of the The Terrace exclusively for your group
Private BBQ set up in your area - Private Chef

All of these items will be available on the BBQ and guests can eat as much as they like and visit the BBQ more than once if they wish.

Prime Irish Beef Burger served on a Bap with Country Relish
or
Marinated Chicken Breast Fillet served on a Bap with garlic aioli
or
Gourmet Pork & Leek Sausage caramelised onions and apple compote

Baked Potato
Red Cabbage and Coconut Coleslaw
Mediterranean Cous Cous
Oriental Noodle Salad

Vegetarian Option available on request

€17 PER PERSON

Add a Dessert to this menu for: €4 per person

Pick from a choice of:
Glazed Fruit Summer Tart
Fresh Irish Strawberries and Cream
Tubs of Premium Irish Tickety-Moo Ice-cream

ADD A DRINKS PACKAGE: 2 DRINKS VOUCHERS €12.00 PER PERSON
(Only 2 Vouchers Available At This Discounted Price, All Additional Vouchers Will Be €6 Per Voucher)
**Gold**

Private Area of the The Terrace exclusively for your group
Private BBQ set up in your area - Private Chef

All of these items will be available on the BBQ and guests can eat as much as they like and visit the BBQ more than once if they wish.

- Medallions of Fillet of Beef with pepper sauce
- Prime Irish Beef Burger served on a Bap with Country Relish
- Marinated Chicken Breast Fillet served on a Bap with garlic aioli
- Gourmet Pork & Leek Sausage Caramelised onions and apple compote

- Baked Potato
- Red Cabbage and Coconut Coleslaw
- Mediterranean Cous Cous
- Oriental Noodle Salad

(Vegetarian Option available on request)

**€21 PER PERSON**

Add a Dessert to this menu for €4 per person
Pick from a choice of:
- Glazed Fruit Summer Tart
- Fresh Irish Strawberries and Cream
- Tubs of Premium Irish Tickety-Moo Ice-cream

ADD A DRINKS PACKAGE: 2 DRINKS VOUCHERS €12.00 PER PERSON
(Only 2 Vouchers Available At This Discounted Price, All Additional Vouchers Will Be €6 Per Voucher)

---

**Platinum**

Private Area of the The Terrace exclusively for your group
Private BBQ set up in your area - Private Chef

All of these items will be available on the BBQ and guests can eat as much as they like and visit the BBQ more than once if they wish.

- Glasses of Chilled Prosecco on Arrival
- Tray of Toma Medallions of Fillet of Beef with pepper sauce

- Prime Irish Beef Burger served on a Bap with Country Relish
- Marinated Chicken Breast Fillet served on a Bap with Lime Mayo
- Gourmet Pork & Leek Sausage Caramelised onions and apple compote

- Baked Potato
- Red Cabbage and Coconut Coleslaw
- Mediterranean Cous Cous
- Oriental Noodle Salad

(Vegetarian Option available on request)

- Dessert (pick one)
  - Glazed Fruit Summer Tart
  - Fresh Irish Strawberries and Cream
  - Tubs of Premium Irish Tickety-Moo Ice-cream

**2 X DRINKS VOUCHERS €50.00 PER PERSON**
NOTES

Drinks Vouchers: Each Drinks Voucher entitles the bearer to Beer/Wine/Mixed Drink/Soft drink excluded are Premium Spirits, Red Bull, Cocktails. Guests can redeem their vouchers at the Main Bar or Cellar Bar (you will be advised which bar to use prior to your event).

VEGETARIANS
Please advise the number of vegetarians 2 days prior to the event. Vegetarian offer will be a Vegetarian Pasta that will be cooked to order from our Main Kitchen.

IRISH WEATHER
The BBQ will be served outdoors regardless of the weather. We have canopy’s that can provide cover for up to 100 people. Outdoor heaters will also be set up in the area. If we have space indoors we will offer you the option to reserve an area indoors (please note that it is most likely that space if available, will not be a private area).

NUMBERS
We require your final attendance figure 3 days prior to your event and this is the number you will be charged for. We require a minimum of 50 people in order to offer a private BBQ, if your numbers fall below 50 people, please note that you will be charged for 50 people.

PAYMENT
We require a deposit of 50% of the total package price 7 days after making a booking; this deposit is non-refundable. The balance and all other costs can be paid on the evening of your event.