

Menus for Corporate Events

HOTEL RIU PLAZA THE GRESHAM DUBLIN
RIU HOTELS & RESORTS



As you like it

RIU
PLAZA



Refreshment Break Menus

Freshly Brewed Tea or Filtered Coffee	€ 3.95
Freshly Brewed Tea or Filtered Coffee with Selected Biscuits	€ 5.95
Freshly Brewed Tea or Filtered Coffee with Oven Baked Scones	€ 7.95
Freshly Brewed Tea or Filtered Coffee with Selected Pastries	€ 7.95
Seasonal Fruit Skewers with Minted Yoghurt Dip	€ 4.95
Fresh Fruit Platter	€ 25.00
Fruit Juices - Orange, Grapefruit or Pineapple	€ 16.95 per jug

Breakfast Bites

Granola Pots	€ 10.95
Natural Yoghurt, Honey, Berries and Granola Mix, served with Freshly Brewed Tea or Filtered Coffee	
Breakfast Bap	€ 11.95
Irish Back Bacon, Pork Sausage & Fried Free Range Egg served with Freshly Brewed Tea or Filtered Coffee	
All Butter Croissants	€ 10.95
Limerick Ham & Vintage Cheddar	
Roma Tomato & Vintage Cheddar	
Served with Freshly Brewed Tea or Filtered Coffee	



| Sandwich & Soup

Sandwich Selection	€ 12.50
With Soup of the Day	€ 16.50

EXTRAS (PER PERSON)

Skinny fries	€ 4.50
Sweet potato fries	€ 4.50
Spiced wedges	€ 4.50
Gourmet salads (chef's selection of three)	€ 4.50

| Working Buffet Lunch Menu € 29.00

Chef's Soup of the Day with Soda Bread
Sandwich Selection
Selection of Finger Food
Chef's Dessert
Freshly Brewed Tea or Filtered Coffee

Dietary Requirements will also be met, Subject to Request / Please Note this menu is available for a minimum of 25 people
This menu can be offered to be served either within the meeting room or restaurant subject to preference and according to availability



Buffet Lunch

€ 34.00 Per Person

(Minimum Numbers: 20) Includes Fine Teas & Gourmet Coffee

MAIN COURSE OPTIONS - PLEASE

PICK TWO OPTIONS ONLY

Irish Beef Stew with Tarragon & Wild Mushrooms
 Sweet & Sour Pork
 Irish Seafood & Vegetable Ragout
 Beef Stroganoff
 Thai Chicken Curry with Aubergine & Courgette
 Oven Baked Salmon with a Dill & Caper Cream Sauce
 Traditional Irish Stew
 Baked Seabass with a Baby Shrimp,
 Chive & Brown Crab Sauce
 Cajun Spiced Chicken with Lemon Butter Sauce

VEGETARIAN OPTIONS - PLEASE PICK

ONE OPTION ONE OPTION ONLY

Penne Pasta with a Forest Mushroom &
 Roasted Garlic Cream Sauce
 Roast Butternut Squash, Sage and Spinach Risotto
 Thai Vegetable Curry
 Spinach and Ricotta Tortellini with Basil
 and Sun-blush Tomato Sauce
 Vegetable Biryani

SALAD SELECTION

PLEASE PICK THREE OPTIONS ONLY

Baby Potato, Bacon Lardons and Grain Mustard
 Roasted Red Onion, Basil & Beetroot
 Egg Mayonnaise, Cherry Tomato & Mustard Cress
 Tomato and Mozzarella
 Roasted Vegetable Pasta

Curried Rice, Dried Fruit & Roasted Pine Nut
 Caesar
 Asian Inspired Noodle
 Greek
 Tuna, Sweetcorn & Red Onion
 Coleslaw
 Mixed Leaves, Cucumber & Tomato

SIDE DISHES

PLEASE PICK TWO OPTIONS ONLY

Selection of Breads and Dips
 Steamed Rice
 Sea Salted Roasted Potatoes
 Whipped Cream Potato
 Minted Steamed Baby Potatoes
 Fried Egg Noodles
 Champ Mash
 Honey Roasted Root Vegetables
 Steamed Vegetable Medley

DESSERTS

PLEASE PICK TWO OPTIONS ONLY

White Chocolate & Raspberry Mousse
 Spiced Apple & Berry Crumble
 Strawberry Cheesecake
 Lemon Meringue Pie
 Black Forest Gateau
 Tart au Citron
 Chocolate Fudge Gateaux
 Malteser Cheesecake
 Banoffi Pie



Private Lunch

€ 25 Two Course / € 30 Three Course

(Minimum Numbers: 20) Please Choose One Starter, Main Course & Dessert

STARTER

Caesar Salad with Cajun Chicken - Cos Lettuce with Caesar Dressing, Parmesan Cheese and Rustic Croutons

Cream of Vegetable Soup – Assorted Bread Rolls

Caprese Salad – Plum Tomato, Buffalo Mozzarella, Pesto Dressing and Balsamic Reduction

Asian Inspired Beef Salad – Beef Strips, Bean Sprouts, Glass Noodles
& Mange Tout Tossed in a Chilli & Garlic Dressing

MAIN

Pan Fried Irish Chicken Breast – Forest Mushroom, Courgette & Sun Blush Tomato Fettuccine,

Oven Baked Irish Salmon Fillet – Pea, Cherry Tomato & Chive Risotto

Roasted Loin of Pork – Châteaux Potatoes, Vegetable Medley with Sage & Onion Gravy

Beef Stroganoff – Steamed Rice

Penne Pasta – Grilled Vegetables & Mozzarella with Roasted Garlic & Basil Cream Sauce

DESSERT

Sliced Seasonal Fruit

Bramley Apple Pie - Anglaise Sauce & Vanilla Ice Cream

White Chocolate & Raspberry Mousse – Whipped Cream and Red Berry Compote

Lemon Meringue Pie – Chocolate & Toasted Marshmallow Sauce



Private Dinner

€ 35 Two Course / € 45 Three Course

(Minimum Numbers: 20) Please Choose One Starter, Main Course & Dessert

STARTER

Soup of the Day

Smoked Irish Salmon – Soda Bread, Capers, Red Onion & Lemon

Shrimp Cocktail – Baby Shrimps, Cocktail Sauce, Iceberg Lettuce, Cherry Tomato & Dill

Anti Pasto Plate – Salami, Mortadella, Grilled Artichoke & Courgette, Brie Cheese, Parma Ham & Rocket Salad

Smoked Duck Breast – Poached Pear, Roasted Walnuts & Cranberry Dressing

MAIN

Grilled Irish Lamb Cutlets – Grain Mustard Mashed Potato, Roasted Root Vegetables & Mint Jus

Sirloin of Irish Beef – Sautéed Potatoes, Grilled Tomato & Portabello Mushroom, Peppercorn Sauce

Oven Baked Seabass – Steamed Baby Potatoes, Vichy Vegetables and a Dill & Caper Berry Sauce

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

Parma Ham Wrapped Black Pudding Stuffed Irish Chicken Breast – Fondant Potato, Ratatouille Vegetables

DESSERT

Tart Tatin - Butterscotch Sauce & Vanilla Ice Cream

Assiette Plate - Baileys Cheesecake, Chocolate Brownie, Banoffii & Profiterole

Sticky Toffee Pudding – Butterscotch Sauce and Roasted Banana

Double Chocolate Mousse – Strawberry Compote & White Chocolate Sauce

Rhubarb & Apple Crumble – Custard & Vanilla Ice Cream



Party Plates

(Minimum Numbers: 20)

4 Options € 19 per person / 6 Options € 25 per person

- Chicken satay
- Beef sliders
- Beef Teriyaki
- Vegetarian Quiches
- Buffalo Chicken Wings
- Cocktail Sausages
- Spiced Potato Wedges
- Tortilla Chips & Salsa
- Chicken Goujons
- Vegetable Spring Rolls
- Jalapenos Stuffed with Cream Cheese
- Selection of Wholemeal and White Bread Sandwiches
- Assorted Dips & Sauces



Christmas Menu

59.00 € Per Person

(Minimum Numbers: 30)

STARTER

**ONE SALAD OPTION AND 1 SOUP OPTION ONLY WILL BE INCLUDED
(SAME FOR THE WHOLE GROUP) FROM THE LIST BELOW**

Oak smoked salmon & Brown Crab tian - Beetroot, Cucumber
& Spinach Salad, Lemon, Dill & Caper Dressing

Or

Parma ham and goats cheese salad -Pesto crostini, rocket leaves,
plum tomato, tomato salsa & balsamic reduction

Or

Grilled Chicken caesar salad - Grilled Irish Chicken breast, herb
croutons, Parmesan, Cos Lettuce & caesar dressing

Or

Irish Seafood Chowder - Soda bread

Or

Roasted Root Vegetable Soup - Soda bread

Or

Leek & Wild Mushroom soup - Soda bread



Christmas Menu

59.00 € Per Person

(Minimum Numbers: 30)

MAIN COURSE

TWO OPTIONS ONLY WILL BE INCLUDED (SAME FOR THE WHOLE GROUP) FROM THE LIST BELOW

Roasted turkey & baked ham

Herb stuffing, roast potatoes, selected vegetables

Cranberry jus

Or

Seared fillet of salmon

Potato puree, & green vegetables

Seafood & lemon butter sauce

Or

Poached fillet of sea bass, - leek risotto Tomato & baby shrimp cream

Or

Pan-fried fillet of chicken

Crushed baby potatoes, spinach & mushroom ragout

Sage & onion sauce

Or

Roast sirloin of Irish beef

Grilled tomato, portobello mushroom & chateaux potato

Peppercorn sauce

Or

Roasted butternut, chestnut & spinach risotto

Garlic Croute

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Christmas Menu

59.00 € Per Person

(Minimum Numbers: 30)

DESSERT MENU

TWO OPTIONS ONLY WILL BE INCLUDED (SAME FOR THE WHOLE GROUP) FROM THE LIST BELOW

Rhubarb & apple crumble – Custard & vanilla ice cream

Or

Traditional plum pudding - Brandy sauce & redcurrants

Or

Lemon Drizzle Cake - Ginger bread ice cream

Or

Chocolate fudge gateaux - White chocolate sauce & red berry compote

Or

Assiette of desserts – Chocolate brownie, passion fruit mousse, profiterole & baileys cheesecake

Or

Pear & almond tart – cinnamon ice cream & anglaise sauce