



PRIVATE DINING MENU

STARTERS

Garden Vegetable Soup

Served with fresh bread roll

Classic Caesar Salad

Bacon lardons, herb croutons, cos lettuce sprinkled with parmesan cheese

Warm Chicken and Mushroom Bouche

Chicken, fresh herbs, button mushrooms, white wine cream sauce, served in a warm hollow puffed pastry

MAIN COURSES

Braised Featherblade of Beef (€3pp supplement on Classic)

Slow cooked featherblade of beef in stock vegetables, red wine reduction

Pan Roasted Chicken Supreme

Crispy skinned chicken supreme with a red wine jus

Baked Fillet of Salmon

Served in a white wine cream sauce

All served with a selection of fresh market vegetables and potatoes

DESSERTS

Apple Crumble

Served warm with soft vanilla ice cream

Cream Filled Profiteroles

Drizzled in Chocolate Sauce, fresh dairy cream

Chef's Cheesecake

Served with fresh cream

TEA/COFFEE



Classic: Choose 1 starter, 2 mains 1 dessert
Premier: Choose 3 starters, 3 mains, 3 desserts

*be advised of supplement

Private Dining Upgrade

Add a Glass of Prosecco on Arrival - €8.00pp

Add Wine with your Meal - from €32.00 per bottle

Add our Decoration Bundle - €400

Bundle Includes:

Dedicated Events Coordinator, Cherry blossom trees or silver candelabra centrepieces

Gold Chiavari chairs, Personalised table menus, Flower wall backdrop

Cake Stand, Mood setting LED uplighters



Private Dining Terms & Conditions

BOOKING & PAYMENT

- All reservations will be provisionally held for a period of 7 days, after which a deposit of €100 is required to confirm your booking. If a deposit is not received, your booking will be cancelled by close of business on the 7th day.
- Booking deposits are non-refundable if your event is cancelled within 14 days of the date.
- Final numbers can be changed up to 48 hours before your event. Please note for parties of less than 20 adults, a room hire fee of €100 will apply.
- Final bill must be settled on or before departure and will be charged at the numbers confirmed with events team. Split bills are not possible for groups larger than 6 people.
- Lunch booking times are from 12 noon to 4pm, in the event there is a dinner booking in the function room after your event you may be asked to vacate the room after 7pm so that our team may get ready for next service. If you request to continue your gathering we can move you to the bar/bistro, subject to availability.

THIRD PARTY FOOD SUPPLIERS

- Food items from outside suppliers can only be brought in to the hotel for consumption in public areas with the expressed permission of management. This food must be traceable to a professional supplier.
- Cakes and food items may be dropped into the hotel on the event of the day with prior notice to the events team. Items which require refrigerated storage cannot be taken in any sooner than the morning of an event.
- Items cooked at 'home' will not be permitted on the hotel premises.
- The hotel accepts absolutely no responsibility for any food borne illnesses that may be linked to a 3rd party suppliers produce. As part of our HACCP policy (Hazard Analysis & Critical Control Points) the hotel reserves the right to retain food samples from any outside source for the purpose of testing and analysis where necessary.
- All remaining food items must be collected and taken away on the night of the event or the next morning at the latest as all remaining items will be disposed of the following day.

ENTERTAINMENT SUPPLIERS

- Our events team must be informed in advance of any details of an outside supplier providing a service at your celebration.
- Woodford Dolmen Hotel reserves the right to decline entry to suppliers they deem inappropriate for the venue.
- All decorations or 3rd party suppliers props/accessories must be collected and taken away on the night of the event or the next morning at the latest. The hotel accepts no responsibility for loss or damage to any decorations etc.

TERMS & CONDITIONS ARE SUBJECT TO CHANGE BY MANAGEMENT AT ANY TIME.