

OUR MENU

FINGER FOOD

€14.50 per person (Choose 4 items)

Our finger food is served on platters and each platter serves 4 people

Cod Goujons (1,3,4,7)

Cocktail Sausages (1,9)

Buffalo Wings (7,9,10)

Sticky Honey & Soy Wings (1,11)

Beef Sliders (1,3,7)

Fried Chicken Sliders (1,3,7)

Vegan Sliders (11)

Chicken Croquettes (1,3,7)

Chicken Goujons (1,3,7)

House Sourdough Bread & Shallot Butter

(1,7,9)

Onion Rings (1)

Smoked Almonds (8)

Olives (12)

ALLERGENS:

1. Cereals, 2. Crustaceans, 3. Eggs, 4. Fish, 5. Peanuts, 6. Soybeans, 7. Milk, 8. Nuts, 9. Celery,
10. Mustard, 11. Sesame seeds, 12. Sulphur dioxide and sulphites, 13. Lupin, 14. Molluscs

CANAPÉS

€16 Per Person – Choose four options

€18 Per Person – Choose six options

Mini Mozzarella & Watermelon Skewers 7, 12

Chorizo & Sage served on Puff Pastry 1, 3, 11, 12

Duck Liver Pate, Plum Chutney & Toasted Brioche 1, 7, 12

Smoked Salmon Mousse & Cucumber 4, 7, 12

Vol-Au-Vent (Choose 1): Chicken & Mushroom 1, 2, 3, 5, 7 / Creamy Fish & Dill 1, 3, 4, 7, 12/

Romesco & Feta 1, 2, 3, 5, 7

Tostada, Chilly Beef, Pico de Gallo & Avocado Puree 1, 6, 12

Chicken Wings (Choose 1): Honey & Soy/ BBQ/ Hot Buffalo 6, 9, 10, 12

Spring Rolls (Choose 1): Vegetable or Meat 1, 12

Fried Polenta served with Mixed Mushrooms Fricassee 1, 7, 12

Goats Cheese Mousse & Onion Jam Tartlet 1, 7, 12

Beef Brisket Bon-Bon 1, 3, 7, 9, 12

VEGAN & VEGETARIAN OPTIONS

Tomato Bruschetta 1, 12

Zucchini Based Pizza Bites, Vegan Cheese, Tomato & Green Pesto 12

Stuffed Mushrooms, Spinach & Quinoa 1, 12

Vegan Samosa 1, 11

Vegan Sausage Roll 1, 11

HOT BUFFET MENU

€37 per person
10% service charge applies



Bread Baskets – Selection of Homemade Breads

HOT DISHES

Thai Chicken Curry served with Rice (6,9,12,13)

Creamy Penne Pasta, Smoked Salmon, Capers (1-wheat, durum, 3, 7, 4, 12, 13)

Beef Lasagne (1-wheat, 7, 9, 12)

Beef Bourguignon (9, 12, 13)

Thai Vegetarian Curry served with Rice (6, 9, 12, 13)

Vegetarian Lasagne (1-wheat, durum, 7, 9, 12)

SALADS

Red Cabbage Slaw (3, 9, 10, 12)

Mixed Salad (9, 10, 12, 13)

Potatoes with Crème Fraiche & Spring Onions (7, 10, 12)

Pasta Salad (1-wheat, durum, 3, 12, 13)

DESSERTS

Chocolate Brownies (1-wheat, 3, 7, 8 trace of nuts)

Selection of Ice Cream (3, 7, 12)

SET MENU A

€36.00 per person

10% service charge applies



ALLERGENS:

1. Cereals, 2. Crustaceans, 3. Eggs, 4. Fish, 5. Peanuts, 6. Soybeans, 7. Milk, 8. Nuts, 9. Celery,
10. Mustard, 11. Sesame seeds, 12. Sulphur dioxide and sulphites, 13. Lupin, 14. Molluscs

Selection of Homemade Bread (1, 7, 8)

Soup of the Day served with homemade brown bread (1, 6, 7, 9)

Classic Caesar Salad, Crisp Baby Gem, Croutons, Lardon & Parmesan Cheese (1, 3, 4, 6, 7)

Ham Hock Croquettes, Mustard Jus, Salad (1, 3, 6, 7, 10)

Braised Diced Prime Beef, Seasonal Vegetables topped with Creamy Mash Potatoes
and Puff Pastry (1, 3, 7, 10)

Pan Fried Hake, Sweet Potato Purée, Green Beans, Salsa Verde and Baby Potatoes (4, 7)

Roast Veg, Penne Pasta, Tomato Fondue, Basil Pesto, Parmesan and Rocket (1, 7, 8, 12)

Chocolate and Hazelnut Tart, Vanilla Ice Cream (1, 3, 6, 7, 8, 12)

Maltesers Cheesecake, Caramel Sauce, Vanilla Ice Cream (1, 3, 7, 8)

Dark Chocolate Mousse served with Vegan Ice Cream (1, 8, 12, 13)

SET MENU **B**

€47.00 per person

10% service charge applies



ALLERGENS:

1. Cereals, 2. Crustaceans, 3. Eggs, 4. Fish, 5. Peanuts, 6. Soybeans, 7. Milk, 8. Nuts, 9. Celery, 10. Mustard, 11. Sesame seeds, 12. Sulphur dioxide and sulphites, 13. Lupin, 14. Molluscs

Selection of Homemade Bread (1, 7, 8)

Chicken Croquettes, Rocket, Cherry Tomato, Tarragon Jus (1, 3, 7, 9, 10)

Caprese Salad, Burrata, Heirloom Tomato, Basil Pesto, Balsamic Reduction (6, 7, 8, 12)

Oak Smoked Salmon, Pickled Cucumber, Lemon Crème Fraiche (4, 7, 10)

Soup of the Day served with homemade brown bread (1, 6, 7, 9)

Braised Beef Short Rib, Smoked Bacon, Pearl Onion, Mash Potato, Spinach (3, 7, 9, 10)

Pan Fried Hake, Mussels, Leeks, Baby Potatoes, Garden Peas (4, 7, 9, 10, 14)

Chicken Roulade stuffed with Duxelles Mushrooms, Roast Carrots, Broccoli, Roast Potatoes and Chicken Jus (6, 7, 9, 10)

Roast Butternut Squash Risotto, Crispy Kale, Crème Fraiche, Pumpkin Seeds (7, 8, 9)

Maltesers Cheesecake, Caramel Sauce, Vanilla Ice Cream (1, 3, 7, 12)

Sticky Toffee Pudding, Salted Caramel Ice Cream and Sauce (1, 6, 7, 8)

Dark Chocolate Mousse served with Vegan Ice Cream (1, 8, 12, 13)

SET MENU

€57.00 per person

10% service charge applies



Selection of Homemade Bread and Butter (1, 7, 8)

Soup of the Day served with homemade brown bread (1, 6, 7, 8)

Goats Cheese Tart, Onion Marmalade, Basil Pesto, Beef Tomatoes on Puff Pastry (1, 3, 7, 8)

Oak Smoked Salmon, Wakame Seaweed, Lemon Crème Fraiche (4, 7, 10)

Ham Hock Croquette, Mustard Jus, Salad (1, 3, 6, 7, 8)

Hereford 10oz Rib-Eye, Onion Rings, Rocket & Parmesan Salad, Chunky Fries and Pepper Sauce (1, 3, 7, 10)

Pan Fried Monkfish, Seafood Mix, Root Veg, Beans, Chorizo Cassoulet, Salmon Caviar (1, 4, 7)

Chicken Supreme Stuffed with Mushroom Duxelle, Roast Potatoes and Carrots, Broccolini, Jus (7)

Butternut Squash Risotto, Spinach, Crème Fraiche, Crispy Kale, Parmesan and Toasted Almond Flakes (7, 8, 9)

Flourless Brownie, Salted Caramel Sauce, Pistachio Ice Cream (3, 7, 8)

Coconut and Mango Panna Cotta, Short Bread Biscuit (1, 7)

Irish Artisan Cheese Plate, Grapes, Quince Jelly, Crackers (1, 7)

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GROUP DRINKS MENU

Prosecco Reception

€9.50 Per Person

Corte Delle Calli Prosecco, Italy

This pours a bright straw yellow colour, with some greenish hints. Fresh in Flavour, pleasant and harmonious to the palate

Cava Reception

€14 Per Person (Minimum of 10 people)

Villa Conchi, Cava Brut Nature Reserva, Spain

Organic, natural and vegan-friendly Cava with lively bubbles. White and citrus fruits stand out on the nose with nuances of sweet buns and fresh yeast. In the mouth fresh and balanced

Champagne Reception

€25 Per Person (Minimum of 10 people)

Gremillet NV, Champagne Brut, France

Showing fine mousse in the glass and fresh floral aromas mixed with characteristic toasty yeast overtones, balanced by richer fruit and classic baked biscuit flavours, with a crisp citrus finish

Wine Reception – Option 1

€9.50 Per Person

White – L'Esparrou Grande Reserve, Sauvignon Blanc, France

Lovely pale yellow colour. Aromas of broom, flint citrus and boxwood. Fresh and mouth-watering with a nice smoothness

Red – Sainte Magdelaine Merlot, France

Aromas of spice, eucalyptus and red fruits, followed by vanilla and peppery notes. The palate offers ripe, concentrated fruit and a good body, balanced by refined tannins and bright acidity

Wine Reception – Option 2

€12 Per Person

White – Franxamar, Albarino, Spain

Intense and elegant aromas with tropical hints of mango, orange citrus and ripe apple, as well as nuances of white stone fruits

Red – La Bascula, Tempranillo, Spain

Ripe berries and warm spice with a generous, broad palate, supple tannins and toasty oak. The Charge evokes the journeys of medieval knights and pilgrims across Rioja on the Camino de Santiago

MOCKTAILS

€10 Each

Peach Party

Peach, Orange Juice, Pineapple Juice, Grenadine

Mamma Mia

Orange Juice, Pineapple Juice, Lime, Grenadine, Coconut

Watermelon Sugar

Watermelon, Lemon, Agave

Elderflower Spritz

Gordon OO, Elderflower Syrup, Non – Alcoholic Sparkling wine & Soda

Flavoured Frozen Daquiri

Choose from Strawberry, Passionfruit, Mango, Raspberry, Rhubarb, Cola, Peach

COCKTAILS

€15.50 Each

Aperol Spritz

Aperol, Prosecco & Soda

Hugo Spritz

St. Germain Elderflower Liqueur, Mint, Prosecco & Soda

Mamma Mia

Bacardi Blanco, Malibu, Pineapple, Orange, Lime & Grenadine

Kentucky Lemonade

Wild Turkey Bourbon, Tripe Sec, Lemonade Syrup, Angostura Bitters & Soda

Negroni

Gordon's London Dry Gin, Campari & Sweet Vermouth

BEER BUCKETS

€37 each (Choice of 6 Beers)

Corona

Coors Light

Heineken

Peroni

Bulmer's

Bulmer's Light

SOFT DRINKS

€3.50 each

Coca Cola

Diet Coke

Coke Zero

Fanta Orange

Fanta Lemon

Sprite

MEETING ROOM REFRESHMENTS

(Must be pre-ordered)

Tea & Coffee €4.00

Tea & Coffee served with freshly baked Selection of Pain au Chocolat,

Croissants & Danish pastries €6.00

Tea & Coffee served with freshly baked Selection of

Double Chocolate and White Chocolate & Cranberries Cookies €7.00

Tea & Coffee served with Fruit Scones, Cream, Butter and Bonne Maman

Strawberry Jam €7.50

Tea & Coffee served with Selection of Muffins: Lemon, Raspberry, Blueberry,

Chocolate €7.50



MARLIN

11 Bow Lane East, Dublin 2

Enquires & Bookings – dining@marlin.com

MEETING ROOM BREAKFAST

(Must be pre-ordered)

Tea & Coffee €4.00

Hot Rolls - Choose from:

Bacon Roll €7.50

Sausage Roll €7.50

Bacon & Sausage Roll €8.00

Hand Cut Selection of Seasonal Fruit served in a Pot

€5.00

Granola & Natural Yoghurt served with Honey €4.95



MARLIN

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Enquires & Bookings - dining@marlin.com

MEETING ROOM LUNCH

(Must be pre-ordered)

Selection of Sandwiches and Wraps: Pulled Chicken, Tuna & Sweetcorn, Ham & Cheese, Egg Mayonnaise, Pastrami, Mediterranean Vegetables €13.50

Soup of the Day served with Selection of Sandwiches or Wraps:
Pulled Chicken, Tuna & Sweetcorn, Ham & Cheese, Egg Mayonnaise, Pastrami, Mediterranean Vegetables €17.00

Soup of the Day served with Selection of Sandwiches or Wraps:
Pulled Chicken, Tuna & Sweetcorn, Ham & Cheese, Egg Mayonnaise, Pastrami, Mediterranean Vegetables

Followed by Tea & Coffee €20.50

Soup of the Day served with Homemade Brown Bread €9.50

TREAT YOURSELF WITH SOMETHING SWEET

Blueberry & Almond Tart €4.40

Strawberry Bakewell €3.80

Pear & Toffee Cake €3.80

Carrot Cake Gluten Free €4.50



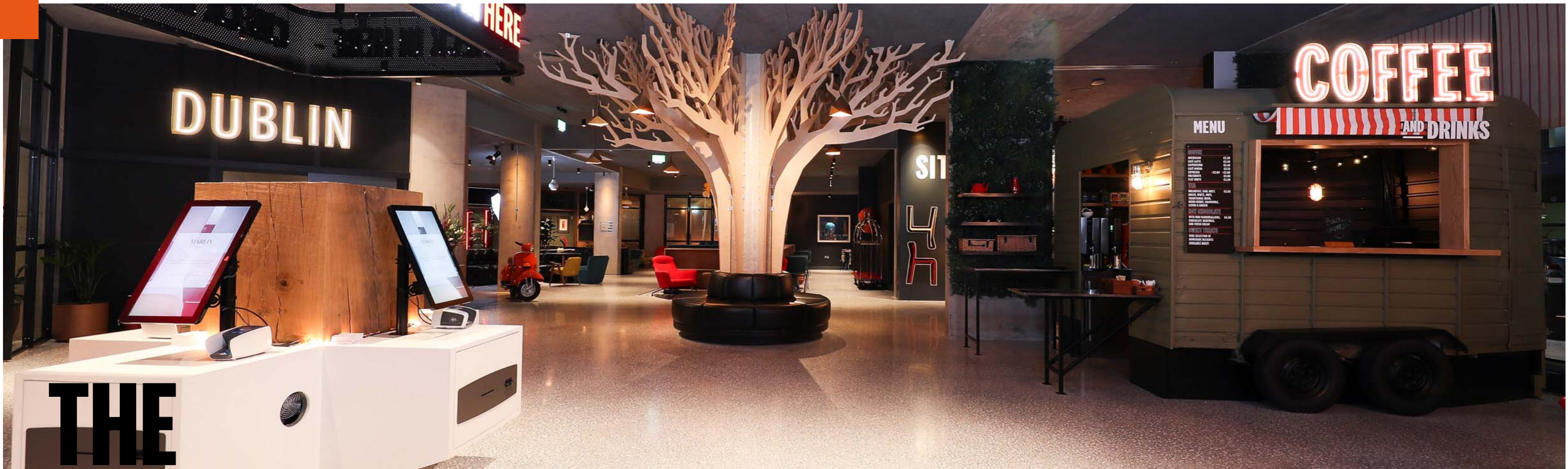
MARLIN

11 Bow Lane East, Dublin 2

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MARLIN
HOTEL

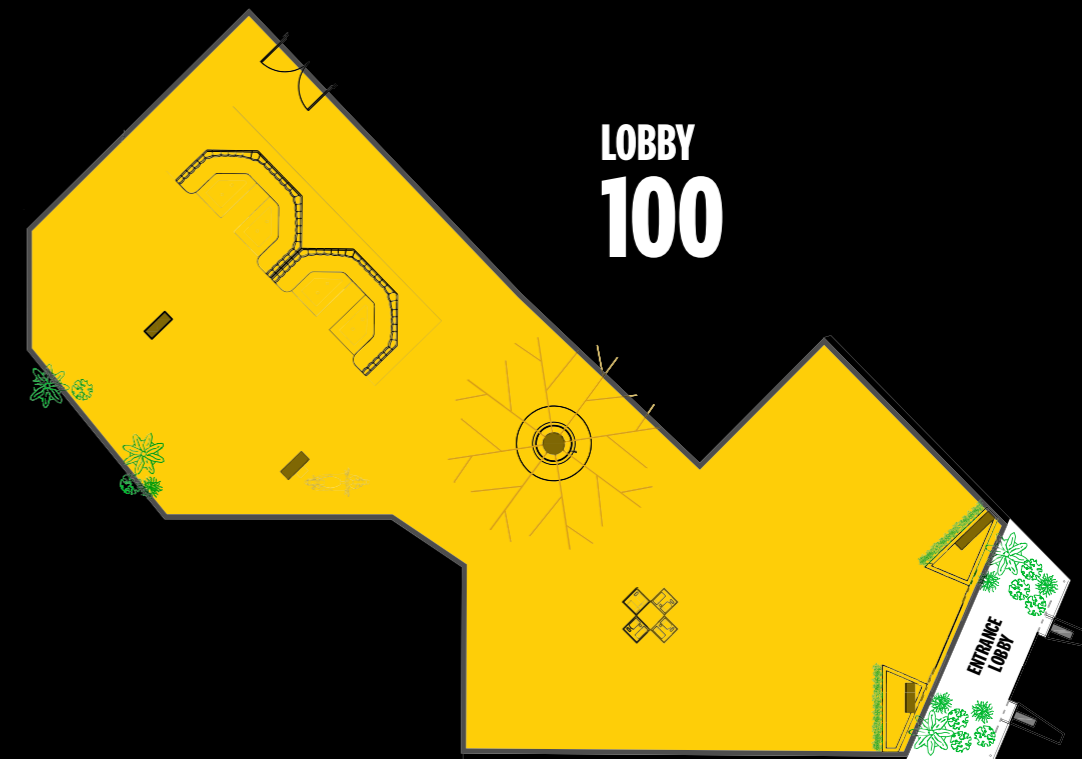


THE

LOBBY

Marlin Hotel, located beside St. Stephen's Green and Grafton Street is the perfect spot to meet or stay in Dublin city. The hotel features a truly unique ground floor designed for socialising, flowing from the relaxing lobby to the engaging library into the bar and restaurant. Check in at our self-service kiosks in under one minute, or with our welcoming team at our 24 hour check in desk.

GRAB A COFFEE WITH FRIENDS FROM OUR HORSEBOX COFFEE DOCK, OR CATCH UP WITH COLLEAGUES IN OUR COWORKING SPACES.

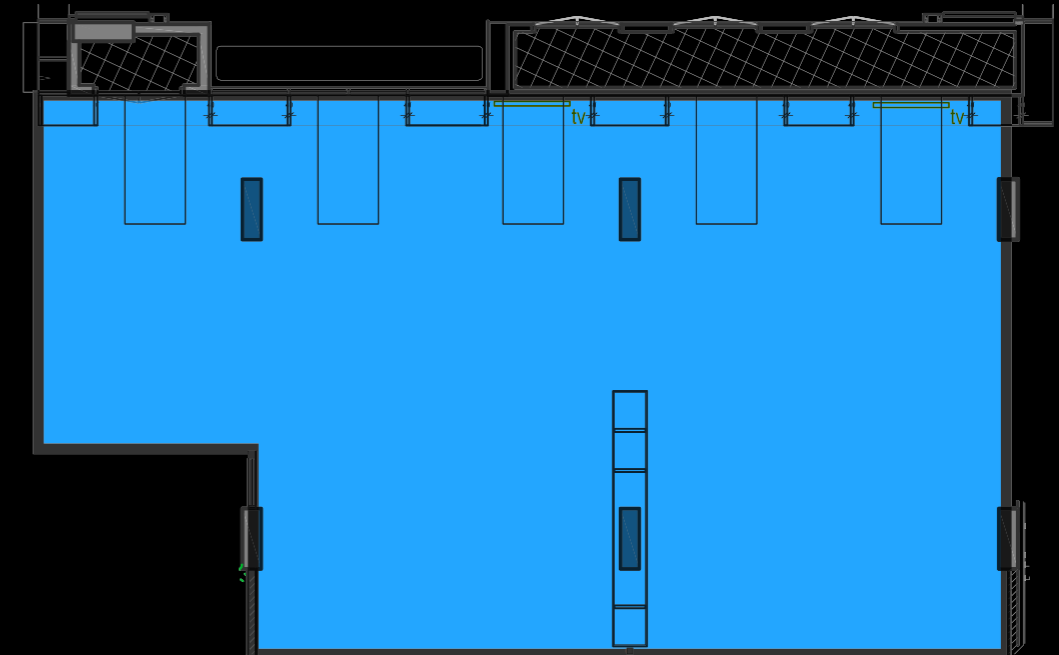


THE LIBRARY

Our distinct Library area can be hired to suit your party or group size. Plug your laptop into our screens for a meeting, check out our fully stocked games area or listen to a vinyl as you dine.



**SIT BACK AND RELAX WITH A CRISP COCKTAIL
ENJOYING A HOME AWAY FROM HOME.**



**THE
LIBRARY
40**

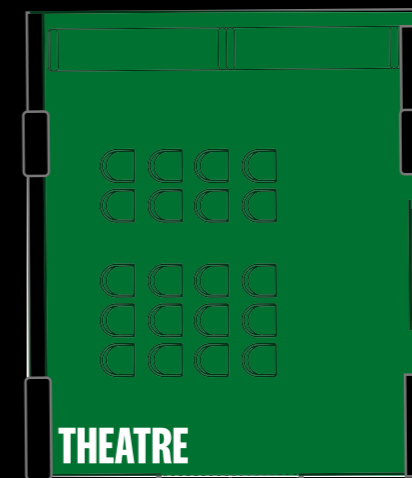




THE MEETING ROOM

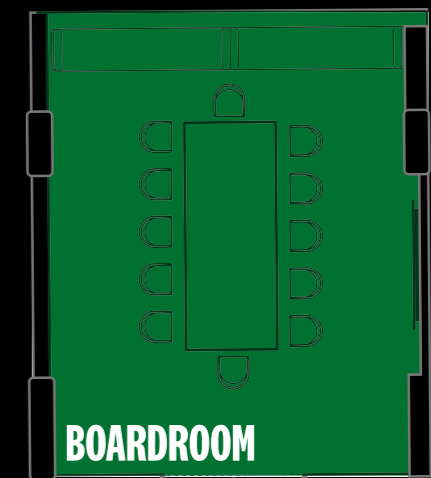
The meeting room at Marlin Hotel holds 12 boardroom style and 20 theatre style. The room features complimentary water, notepads, pencils, high speed Wi-Fi, a 75 inch touch screen television, large whiteboard wall and flipcharts. Enjoy tea, coffee and pastries as you conduct your meeting, with mouth-watering lunch options available upon request.

LET US REMOVE THE PRESSURE SO THAT YOU CAN CONDUCT YOUR BUSINESS, SEMINARS OR AWAY DAYS.



THEATRE

20



BOARDROOM

12

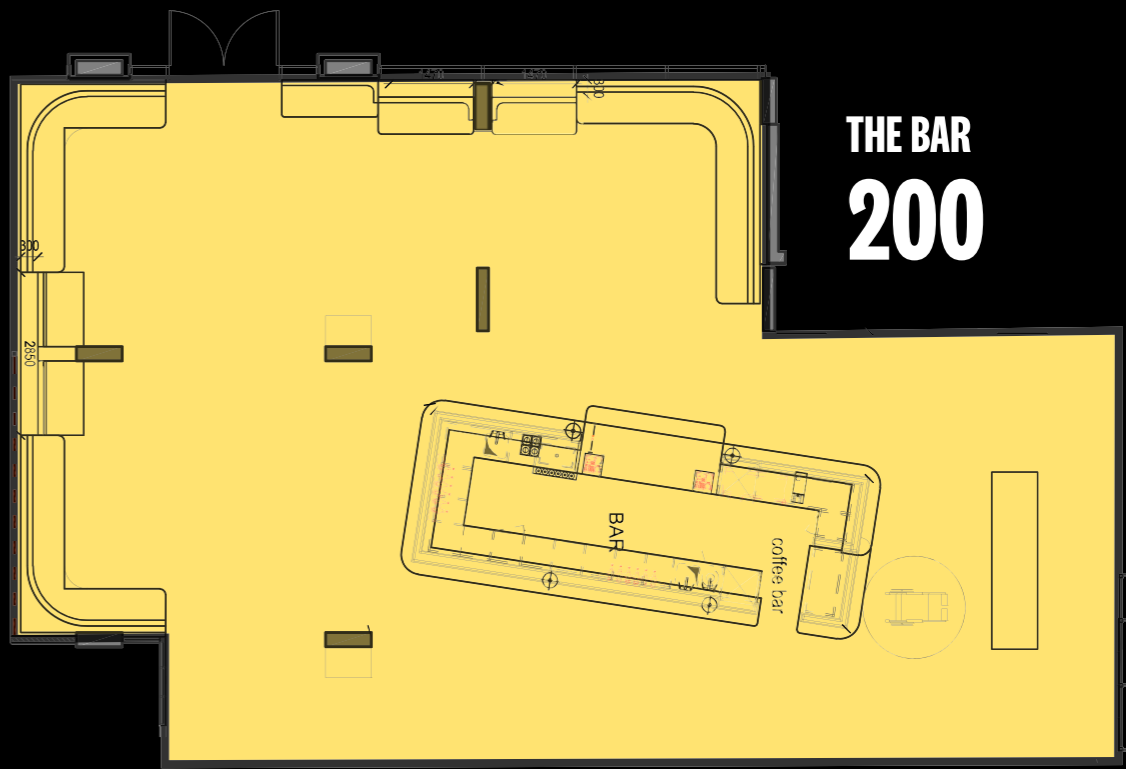


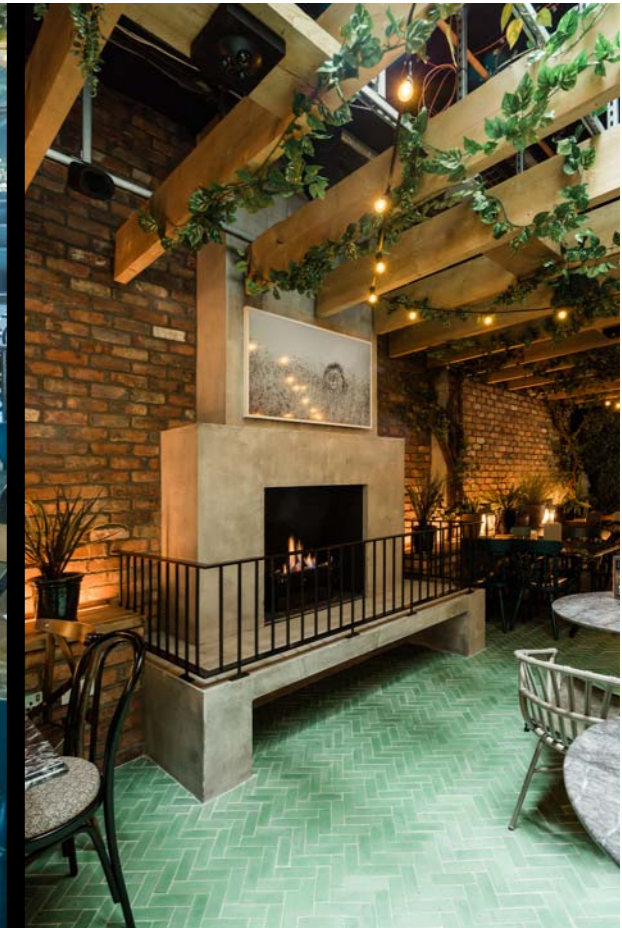
THE BAR

Our beautifully designed bar is perfect for your next event. Rent an area for smaller groups, or hire the full bar for groups of up to 200 people. Enjoy breakfast from our buffet, canapés, lunch or dine in style in the heart of Dublin City Centre.



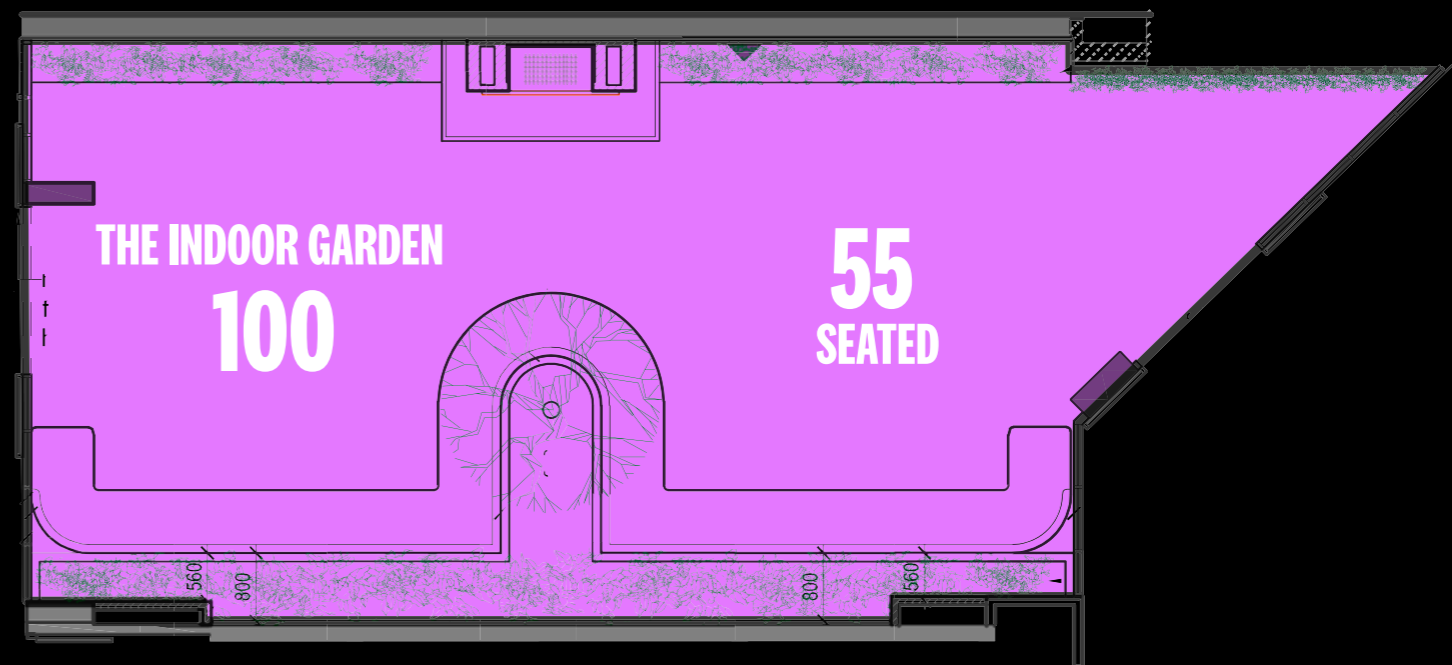
CATCH UP WITH FRIENDS OR COLLEAGUES OVER AN AFTER WORK DRINK AND BASK IN THE AMBIENCE AT MARLIN HOTEL DUBLIN.





THE INDOOR GARDEN

Our Indoor Garden is truly a unique space. Choose from sit down dining for up to 55 guests or hire the space for more casual drinks and bites for up to 100 people. Sink into our plush red couch and enjoy a perfect pint by the fire, conduct a breakfast briefing using our screen, or plan your next birthday party in this oasis in the heart of the city.



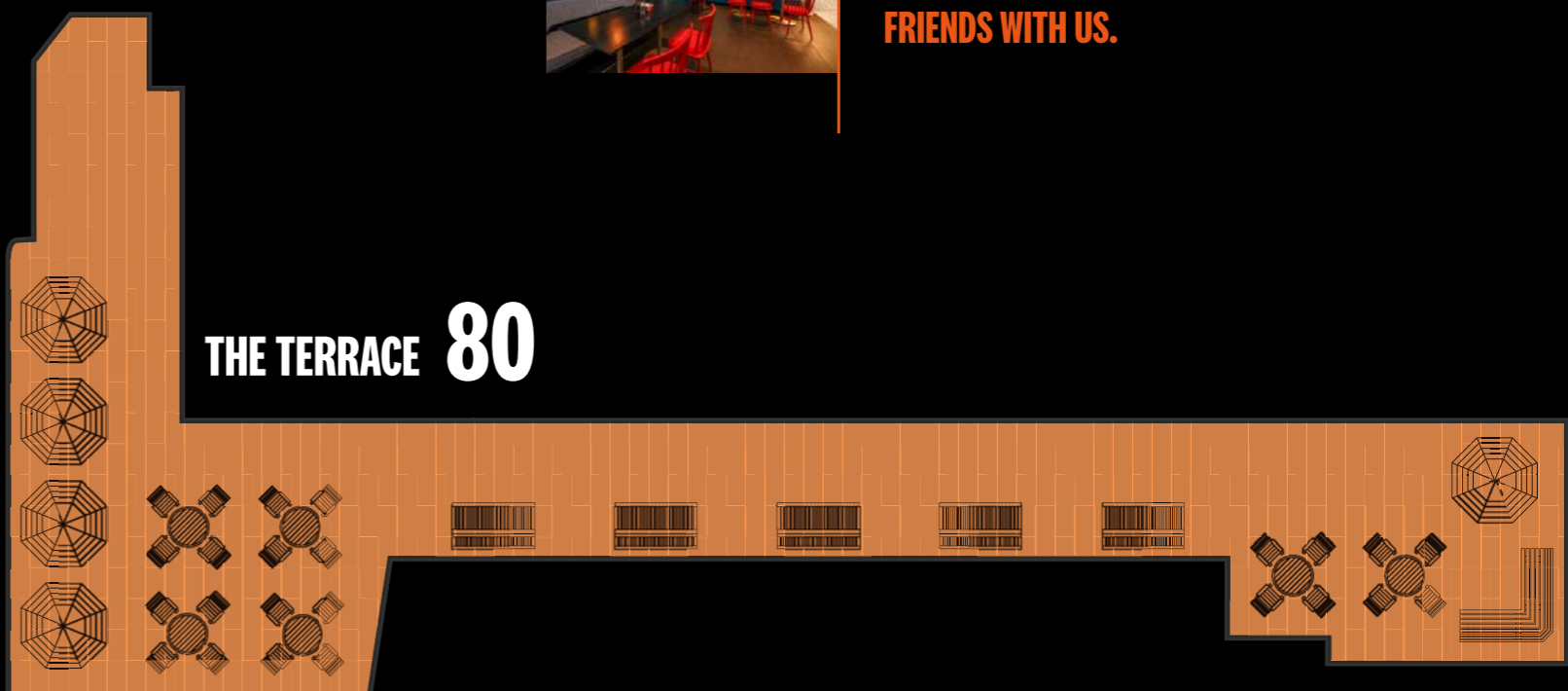


THE TERRACE

Plan your Summer BBQ event from €25 per head and enjoy our heated outdoor terrace. This space is alongside a separate side entrance into our bar area which can be reserved to facilitate your event numbers.



ENJOY AN AFTERNOON OF ENTERTAINMENT AS YOU SOCIALISE WITH COLLEAGUES AND FRIENDS WITH US.



PLAN YOUR NEXT MEETING

OR EVENT TODAY

NUMBER OF BEDROOMS | 300

LOCATION | 11 Bow Lane East, Dublin 2

WEBSITE | www.marlinhotel.ie

SOCIAL | [@marlinhoteldublin](https://www.instagram.com/marlinhoteldublin)

PHONE | +353 1 5222 000

CONTACT | info@marlin.com

MEETING ROOM CAPACITY | 12 Boardroom Style or 20 Theatre Style

FACILITIES INCLUDE

 **HIGH SPEED WI-FI**

 **75 INCH TOUCH SCREEN TV**

 **PROJECTOR AND SCREEN**

 **FLIPCHARTS**

 **WHITEBOARD**

 **NOTEPADS AND PENCILS**

