

MARLIN

HOTEL

OUR MENUS

CHRISTMAS EVENTS & PARTIES

SPECIAL PARTY MENU



€55 per person

10% service charge applies

ON PLATTERS

Tomato Bruschetta (1wheat,12)

Goat Cheese Mousse and Onion Tartlet (1wheat, durum,3,7,8,10,12)

Smoked Salmon Mousse Cucumber (4,12)

Mini Mozzarella & Watermelon (7,12)

ON FOOD STATIONS

Cocktail Sausages - Honey & Soy or Sweet Chilli (6,10,11,12)

Vegetable Spring Rolls (1wheat,3,4,6,9,11,12)

Chicken Wings (6,7,9,10,11,12)

Beef/Chicken Sliders (1wheat,7,10,12)

DESSERT

Selection of Mini Desserts

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

4 COURSE MEALS FOR UP TO 75 GUESTS

Homemade Winter Vegetable Soup served with brown bread (1,7)

Crispy Pork Belly, Celeriac and Apple Puree (12)

Goat Cheese & Onion Jam Tart (1,7,12)

Smoked Salmon Mousse and Cucumber (4,7,12)

Turkey & Ham Roulade, Herb stuffing, Roast Potatoes, Roast Mixed Vegetables, Brussel Sprouts, Homemade Gravy, Cranberry Sauce (1,7,10,12)

Half Rotisserie Chicken served with Roast Carrots, Balsamic Glaze, Sesame Seeds and Maris Piper Fries (7,11,12,13)

Pan Fried Cod, Roasted Baby Potatoes, Wilted Spinach & Mussel Meat, White Sauce (2,4,7,14)

Wild Mushroom Tagliatelle, Parmesan and Rocket (1,3,7,12)

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

Warm Apple Pie, Salted Caramel Sauce, Vanilla Ice Cream (1,3,7)

Christmas Pudding, Crème Anglaise, Vanilla Ice Cream (1,3,7)

Vegan Chocolate Mousse, served with Vegan Vanilla Ice Cream

Followed by Tea or Coffee

SET MENU A

€62.00 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

SET MENU B

€75.00 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

4 COURSE MEALS FOR UP TO 75 GUESTS

Selection of Petit Pain & Butter

Homemade Winter Vegetable Soup served with brown bread (1,7)

Crispy Pork Belly, Celeriac and Apple Puree (12)

Goat Cheese & Onion Jam Tart (1,7,12)

Smoked Salmon Mousse and Cucumber (4,7,12)

Turkey & Ham Roulade, Herb stuffing, Roast Potatoes, Roast Mixed Vegetables, Brussel Sprouts, Homemade Gravy, Cranberry Sauce (1,7,10,12)

Roast Striploin of Irish Beef, Roast Potatoes, Roast Mixed Vegetables, Brussel Sprouts, Homemade Gravy (1,7,10,12)

Pan Fried Salmon, Carrot Puree, Courgette, Tomato, Asparagus Fricassee (2,4,6,7,12,14)

Vegan Paccheri Rigatoni Spinach Pasta, Tomato Fondue, Green Pesto, Sundried Tomato, Vegan Cheese (Vegan 1,6,8)

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

Warm Apple Pie, Salted Caramel Sauce, Vanilla Ice Cream (1,3,7)

Christmas Pudding, Crème Anglaise, Vanilla Ice Cream (1,3,7)

Vegan Chocolate Mousse, served with Vegan Vanilla Ice Cream

To finish - Traditional Mince Pie with Tea or Coffee

BUFFET MENU

€65.00 per person
10% service charge applies

SERVED IN CHAFING DISHES

Selection of freshly baked breads

STARTERS (CHOOSE 3)

Ham Hocks, Fresh Herbs, Silky Cream Sauce coated in Breadcrumbs (1-wheat, 3,7,9,12)

Seafood Chowder, Fresh Fish, Vegetables and Herbs in a creamy soup (1-wheat,2,4,7,9,12)

Cold Smoked Salmon garnished with Cucumber and Lemon (4,12,14)

Warm Squash Salad, Chickpeas, Red Onion, Baby Spinach and Pangrattato (1-wheat)

Baby Seasonal Mixed Salad, Shredded Carrots, Beets and Cherry Tomato

Caesar Salad, Crisp Lettuce, Smoky Bacon, Herb Croutons, Creamy Cheese Dressing (1-wheat,4,7,10,12,13)

Tabbouleh Salad, Bulgur Wheat, Sweet Mixed Peppers, Fresh Aromatic Herbs & Pomegranate (1-wheat,12,13)

Ham Croquettes, Pulled Ham Hock in a Creamy Sauce, Fresh Herbs coated in Breadcrumbs (1-wheat,3,7,9,10,12,13)

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

MAINS (CHOOSE 2)

Christmas Roast – Choose 1 Meat:
Loin of Pork, Orange & Wholegrain Mustard Glaze (9,10,12,13)
Irish Beef Striploin (10,12,13)
Turkey & Ham (9,10,12,13)
All roasts include Roast Potatoes, Seasonal Vegetables, Herb & Onion Stuffing and Red Wine Sauce (1-wheat,7,9,12)

Fish Pie, Mixed Fish, Carrots & Peas, Flavoured Cream Base topped with Mash Potato (1-wheat,4,7,9,12,13)

Beef or Vegetable Lasagne filled with Ragu, Bechamel Sauce and Cheeses (1-wheat/durum,7,9,12,13)

Roast Butternut Squash, Wholegrain Mustard & Maple Syrup Glaze (10,12)

Cottage Pie, Ground Irish Beef, Seasonal Vegetables topped with Creamy Mash Potato (1-wheat,9,12,13)

DESSERT

Selection of Christmas Pudding, Mince Pies, Cakes, Fresh Fruit
(Vegan and Gluten Free available on request) (1 - wheat, 3,5,7,8-mixed nuts, 12)

CANAPES

€23.50 per person (choose 4 items)
€25.50 per person (choose 6 items)

10% service charge applies



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ON FOOD STATIONS

Mini Mozzarella & Watermelon Skewers (7, 12)

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

Smoked Salmon Mousse & Cucumber (4, 7, 12)

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

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

Goat's Cheese Mousse & Onion Jam Tartlet (1, 7, 12)

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

VEGAN & VEGETARIAN OPTIONS

Tomato Bruschetta (1, 12)

Vegan Samosa (1, 11)

Vegan Sausage Roll (1, 11)

ON PLATTERS

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 Wing (1,11)

Beef Sliders (1,3,7)

Fried Chicken Sliders (1,3,7)

Vegan Sliders (11)

Chicken Goujons (1,3,7)

Onion Rings (1)

Olives (12)

FINGER FOOD

€19.50 per person (choose 4 items)
€22.50 per person (choose 6 items)

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





THE INDOOR GARDEN

Our Indoor Garden is truly a unique space. Choose from sit down dining or hire the space for more casual drinks and bites. 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.



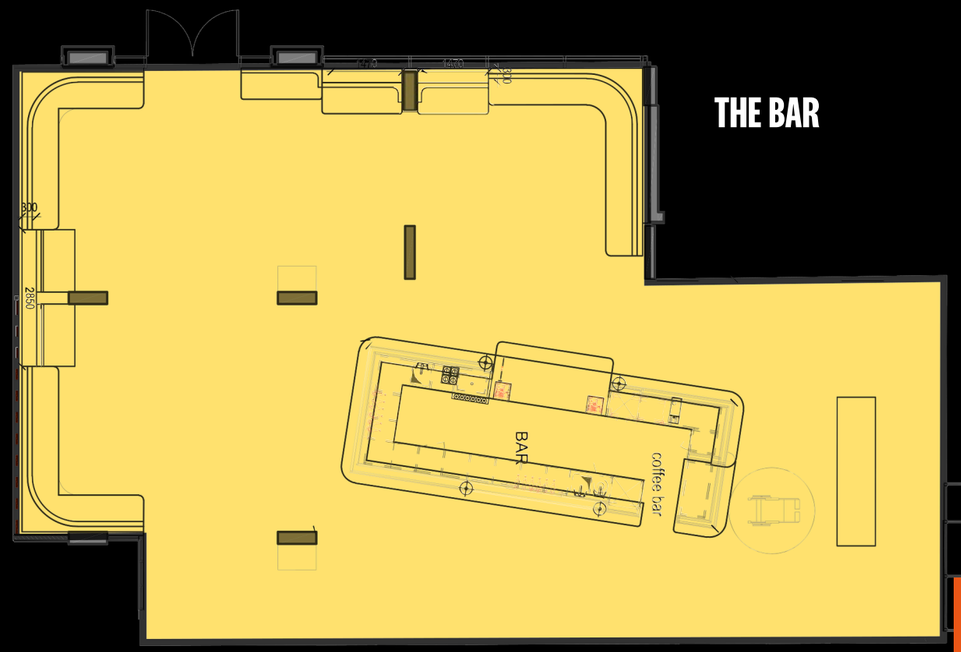


THE BAR

Our beautifully designed bar is perfect for your next event. Book a section for smaller groups, or the entire bar for your corporate parties. 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.



PLAN YOUR NEXT
MEETING OR EVENT

NUMBER OF BEDROOMS | 300

LOCATION | 11 Bow Lane East, Dublin 2

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