



THE
TERRACE
CAFÉ
AT THE NATIONAL CONCERT HALL

PRIVATE DINING FACILITY
CORPORATE HOSPITALITY VENUE
WWW.NCH.IE | GIFT VOUCHERS AVAILABLE

THE
TERRACE
CAFÉ
AT THE NATIONAL CONCERT HALL

CATERING COLLECTIONS

HOSPITALITY COLLECTION'S

- Tea and Coffee Collection
- Breakfast Collection
- Closed Sandwiches Collection
- Gourmet Open Sandwiches Collection
- Cold Plated Luncheon
- Cold Buffet Luncheon
- Hot Buffet Luncheon
- Hospitality Seated Lunch & Dinner
- Hot and Cold Canapés
- Wine Listings
- Beverage Listings
- Hospitality Inclusive Packages



TEA AND COFFEE COLLECTION



Collection 1

Breakfast Tea or Ground Bean Coffee
€3.50

Collection 2

Breakfast Tea or Ground Bean Coffee
Home Baked Chocolate Chip Cookies
€4.75

Collection 3

Breakfast Tea or Ground Bean Coffee
Warmed Fruit Scone with Berry Compôte and Whipped Cream
€6.45

Collection 4

Breakfast Tea or Ground Bean Coffee
Home Baked Mini Morning Pastries
€7.50

Collection 5

Breakfast Tea or Ground Bean Coffee
Home Baked Afternoon Cakes and Iced Carrot Cake
€8.50

Please Select Additional Items;

Mineral Water €3.00

Fresh Orange Juice €3.00

Fruit Smoothie €4.00

Selection of Herbal Teas €3.00

Whole Fresh Fruit Bowl €12.00 – small / €20.00 – large

BREAKFAST COLLECTION



Continental Breakfast

Fruit and Nut Muesli
Fruit Yoghurt
Seasonal Fruit Kebab
Homemade Brown Bread, Baked Mini Pastries
Squeezed Orange Juice
Breakfast Tea or Ground Bean Coffee
€14.50

Irish Breakfast

Crispy Irish Bacon, Pork Sausages,
Slow roasted Plum Tomato, Black Clonakilty Pudding,
Scrambled Egg with Toast
Homemade Brown Bread, Baked Mini Pastries
Squeezed Orange Juice
Breakfast Tea or Ground Bean Coffee
€18.50

Wholesome Breakfast

Irish Cured Bacon, Pork Sausage, Soft White Bread Bap,
Mayonnaise, Brown Sauce
Tea/Coffee
€11.00

Please Select Additional Items;

Mineral Water €3.00
Fresh Orange Juice €3.00
Fruit Smoothie €4.00
Selection of Herbal Teas €3.00
Whole Fresh Fruit Bowl €12.00 – small / €20.00 – large

CLOSED SANDWICHES



Choose 1 Style

Baked Ham, Red Cheddar, White Chicken Breast and Mixed Salad
served on White or Brown Wholemeal

Tuna, Scallion and Sweetcorn served on Brown Wholemeal

Ham, Swiss Cheese, Mixed Salad and Mayonnaise served in a Soft Bread Roll
€7.50

With

Breakfast Tea or Ground Bean Coffee €9.00

or

Chefs Homemade Soup, Breakfast Tea / Ground Bean Coffee €13.50

or

Chefs Homemade Soup, Breakfast Tea / Ground Bean Coffee
and Homebaked Chocolate Chip Cookies €14.50

or

Breakfast Tea / Ground Bean Coffee with Fruit Kebab and Side Salad €19.00

Please Select Additional Items;

Mineral Water €3.00

Fresh Orange Juice €3.00

Fruit Smoothie €4.00

Selection of Herbal Teas €3.00

Whole Fresh Fruit Bowl €12.00 – small / €20.00 – large

GOURMET OPEN SANDWICHES



Choose 1 Style

Oaked Smoked Salmon, Red Onion and Herbed Cream Cheese on Brown Bread

Breast of Chicken, Caesar Mayonnaise, Crispy Bacon and Parmesan Cheese on Sun-dried Tomato Bread

Roasted Red Pepper, Hummus and Goats Cheese topped with Basil Pesto on Toasted Ciabatta

Crispy Bacon, Seasonal Salad Leaves and Plum Tomato on Brown Bread

Roasted Beef, Horseradish Crème Fraiche and Dressed Rocket Leaves on Toasted Ciabatta

€13.50

With

Breakfast Tea or Ground Bean Coffee €15.50

or

Chefs Homemade Soup, Breakfast Tea

Or Ground Bean Coffee €19.00

or

Chefs Homemade Soup,

Breakfast Tea / Ground Bean Coffee

Homebaked Chocolate Chip Cookies €20.50

or

Breakfast Tea / Ground Bean Coffee

Warmed Fruit Scone with Forestberry

Compôte and Whipped Cream €18.50

Please Select Additional Items;

Mineral Water €3.00

Fresh Orange Juice €3.00

Seasonal Fresh Fruit Kebab €4.00

Selection of Herbal Teas €3.00

Whole Fresh Fruit Bowl €12.00 – small / €20.00 – large

COLD PLATED LUNCHEON



Chicken Liver Paté, Red Onion Marmalade, Toasted Brioche, Baby Leaves
Plate of Oaked Smoked Salmon with Capers, Gherkins, Sliced Red Onions and
Homemade Brown Bread

Terrine of Country Pork, Dressed Baby Leaves and Apple Celery Compôte
Poached Breast of Chicken, Crispy Bacon, Croûtons, Baby Romaine, Creamy
Caesar Dressing and Parmesan Shavings

Cold Meat Plate with Marinated Olives, Brown Bread and Italian Antipasti
Buffalo Mozzarella, Plum Tomato, Basil Pesto, Crostini with Dressed Seasonal Leaves
€17.50

** Please select ONE of the above as your Choice **

With

Seasonal Side Salad and Fresh Fruit Kebab
Breakfast Tea or Ground Bean Coffee €22.50

or

Seasonal Side Salad and Fresh Fruit Kebab
Breakfast Tea or Ground Bean Coffee
Chefs Dessert of the Day €25.00

Please Select Additional Items;

Mineral Water €3.00

Fresh Orange Juice €3.00

Fruit Smoothie €4.00

Selection of Herbal Teas €3.00

Whole Fresh Fruit Bowl €12.00 – small / €20.00 – large

COLD BUFFET LUNCHEON



Collection A

Tossed Seasonal Leaves, Balsamic Dressing
Chilled Penne Pasta, Cherry Tomato, Baby Spinach, Lemon Olive Oil Dressing
Baby Potato Salad, Spring Onions, Rocket, Whole Grain Mustard Vinaigrette
Couscous, Courgette, Red Pepper, Baby Spinach, Sun-dried Tomato, Basil Pesto

Poached Side of Cold Irish Salmon, Lemon, Dill,
and Marie Rose Dressing
Garlic and Rosemary Sliced Irish Beef, Horseradish
Crème Fraiche

Seasonal Fresh Fruit Salad with Forest Berries
Breakfast Tea or Ground Bean Coffee

€34.50 per person

Mineral Water and Beverage Facility will accompany the above Buffet.

It will be charged on a consumption basis.

Wine List available on request.

Collection B

Tossed Seasonal Leaves, Balsamic Dressing
Plum Tomato, Red Onion, Feta Cheese, Basil Leaves
Baby Romaine Leaves, Pine Nuts, Croûtons, Parmesan Shavings, Italian Vinaigrette
Caramelised Pear, Candy Walnut, Cashel Blue Cheese Salad

Cold Honey and Mustard Glazed Loin of Bacon with Creamy Wholegrain Mustard Sauce
Puff Pastry Roulade of Mushrooms, Baby Spinach, Herbed Cream Cheese

Seasonal Fresh Fruit Salad with Forest Berries
Breakfast Tea or Ground Bean Coffee

€34.50 per person

Mineral Water and Beverage Facility will accompany the above Buffet

It will be charged on a consumption basis.

Wine List available on request

HOT BUFFET DINNER



Tossed Seasonal Leaves, Balsamic Dressing
Chicken Liver Pate, Red Onion Marmalade, Toasted Brioche
Plum Tomato, Roasted Red Peppers, Spring Onions, Feta Cheese

Roasted Cumberland Bangers and Mash, Red Onion Gravy
Irish Beef and Mushroom Stroganoff
Brest of Chicken Fillet, Lemon and Thyme, Slow Roasted Plum Tomato, Curried Aioli
Pave of Fresh Salmon and Herb Crust on a Bed of Leek a la Crème
White Fish and Coconut Green Curry, Steamed Rice
Chicken Fricassee, Chunky Garden Vegetables, Pilau Rice
Roast Sirloin of Beef, Potato Gratin, Rosemary Jus
Fusili Pasta, Mediterranean Vegetables, Roasted Spicy Plum Tomato Sauce
Nage of Fresh White Fish, Salmon and Seafood in a Creamy Sauce with Baby Potatoes
Braised Shank of Lamb, Creamy Chive Mash, Claret Red Wine Jus
** Please select ONE of the above as your Main Dish Choice **

Glazed Lemon Tart and Blood Orange Dressing
Breakfast Tea or Ground Bean Coffee

€ 39.50 per person

Mineral Water and Beverage Facility will accompany the above Buffet.
It will be charged on a consumption basis.
Wine List available on request.

SEATED DINNER COLLECTION



Starters

West Cork Crab, Lime and Smoked Paprika with Brown Bread

Terrine of Country Pork, Apple and Celery Compôte

Ballontine of Confit Duck, Apple and Redcurrant Relish

Pan Seared Fillet of Sea Bass, Vodka Lime Crème Fraiche

Tartlet of Smoked Haddock, Baby Spinach, Gruyere Cheese

Beef Carpaccio, Rocket Leaves, Truffle Oil

Lime and Chilli Dublin Bay Prawns, Curried Aioli

(Selection of above, Supplement €2.00)

Herb Meatballs, Lime and Chilli Mayonnaise, Baby Romaine Leaves

Seared Breast of Pheasant, Braised Puy Lentils

Trio of Salmon, Saffron Potatoes, Chilli Oil, Rocket Leaves

Warmed Goats Cheese Salad, Aubergine, Roasted Red Pepper Puree

Smoked Salmon and Herb Cream Cheese Roulade

Atlantic Fish Cake, Chunky Tartar Sauce

Asparagus Tips wrapped in Italian Parma Ham, Balsamic Dressing

Soup

White Onion Soup, Parmesan Tuile, Truffle Oil

Garden Pea and Mint Soup, Cumin Cream, Crostini

Prawn Bisque, Herb Croûton, Crispy Leeks

Wild Mushroom and Thyme Soup, Rocket Leaves

Root Winter Vegetables, Parmesan Croûte

Sweet Carrot and Coriander Soup, Crispy Red Onion

Slow Roasted Plum Tomato, Paprika, Basil Oil

Celeriac and Apple Soup

Roasted Spiced Pumpkin Soup



Sorbet

Champagne (supplement – € 2.00)

Forest Berry

Cassis

Sour Lemon & Mint

Amaretto

Gin & Tonic

Cosmopolitan

Fish Dishes

Stuffed Fillet of Monkfish, Roasted Red Pepper, Sun-dried Tomato, Caper

Berries, Baby Spinach, Red Wine Jus

(Supplement – €5.00)

Pan Seared Fillet of Hake, Lemon Flavoured Baby Spinach, Filo Pastry,

Prawn Bisque, Rosemary Roasted Baby Potatoes

Fillet of Yellow Fin Tuna, Buttered Green Beans, Basil Oil, Crispy Pancetta, Black

Olive Tapenade, Mashed Potato

Oven Baked Fillet of Cod, Herb Crust, Braised Puy Lentils, Vodka Tarragon

Crème Fraiche, Cherry Tomato Salsa

Baked Lobster Tail, Sweet Mango Puree, Wilted Baby Spinach, Creamed Potatoes

(Supplement – € 5.00)

Seabass Fillet, Garden Pea and Mint Purée, Potato Gratin, Glazed Baby Carrots

Salmon Fillet, Haricots Bean Stew, Lemon, Paprika and Olive Oil Dressing, Shaved

Courgettes

Meat Dishes

Irish Beef Fillet Mignon, Fondant Potato, Roasted Field Mushroom, Classical

Béarnaise Sauce, Crispy Shallot (supplement – € 5.00)

Stuffed Tenderloin of Pork, Roasted Root Vegetables, Saffron and Mustard Cream

Roasted Rack of Wicklow Lamb with Dijon Herb Crust, Pea Purée, Plum Tomato

And Orange Salsa (supplement – € 3.00)

Sirloin of Irish Beef, Horseradish Mash, Root Vegetables Puree, Peppercorn Sauce

Pan Fried Duck Breast, Plum Chutney, Pickled Red Cabbage, Shallot Reduction

Slane Valley Lamb Rump, Potato Gratin, Sweet Carrot Purée, Asparagus Tips

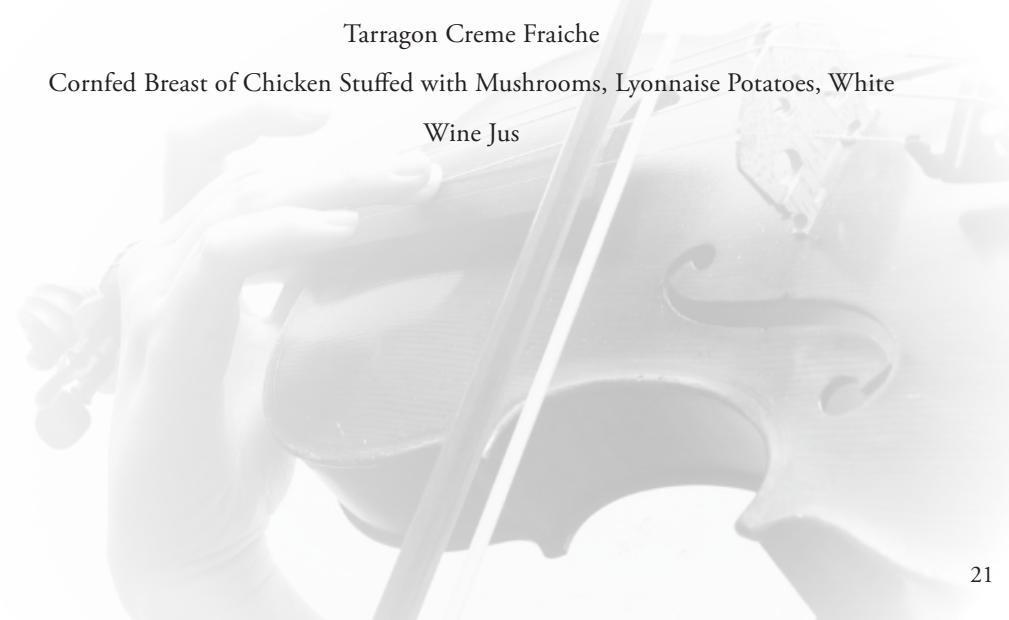
Honey Glazed Gammon, Braised Savoy Cabbage, Cider Sauce

Lemon and Thyme Marinated Breast of Irish Chicken, Braised Puy Lentils,

Tarragon Creme Fraiche

Cornfed Breast of Chicken Stuffed with Mushrooms, Lyonnaise Potatoes, White

Wine Jus



Vegetarian & Pasta Options

Stuffed Portabello Mushroom, Garden Vegetable Tapenade, Red Peppers
Butternut Squash and Mascarpone Risotto, Wild Rocket Leaves, Toasted Pine Nuts
Fusili Pasta, Mediterranean Vegetables, Roasted Spicy Plum Tomato Sauce
Puff Pastry Roulade of Mushrooms, Baby Spinach, Herbed Cream Cheese
Potato and Herb Gnocchi, Broad Beans, Wild Garlic, Truffle
Tagliatelle, Cream and Mushroom Jus, Parmesan Shavings, Pine Kernels

Dessert

Classic Crème Bruleé, Praline Crunch
Baked Berry Cheesecake, Raspberry Coulis
Passion Fruit Pannacotta , Spiced Pineapple
Baileys Cheesecake, White Chocolate Sauce
Seasonal Fresh Fruit Salad, Forest Berries
Blueberry Tart, Whiskey Cream
Apple and Vanilla Normandie Mousse Pancake, Berry Sauce
Glazed Lemon Tart, Blood Orange Dressing
Raspberry and White Chocolate Mousse
Warm Chocolate Fondant (supplement – €3.00)
Classic French and Irish Cheese Plate, Dried
Fruit, Crisp Crackers (supplement – €5.00)

** Please select ONE from each Course Required **

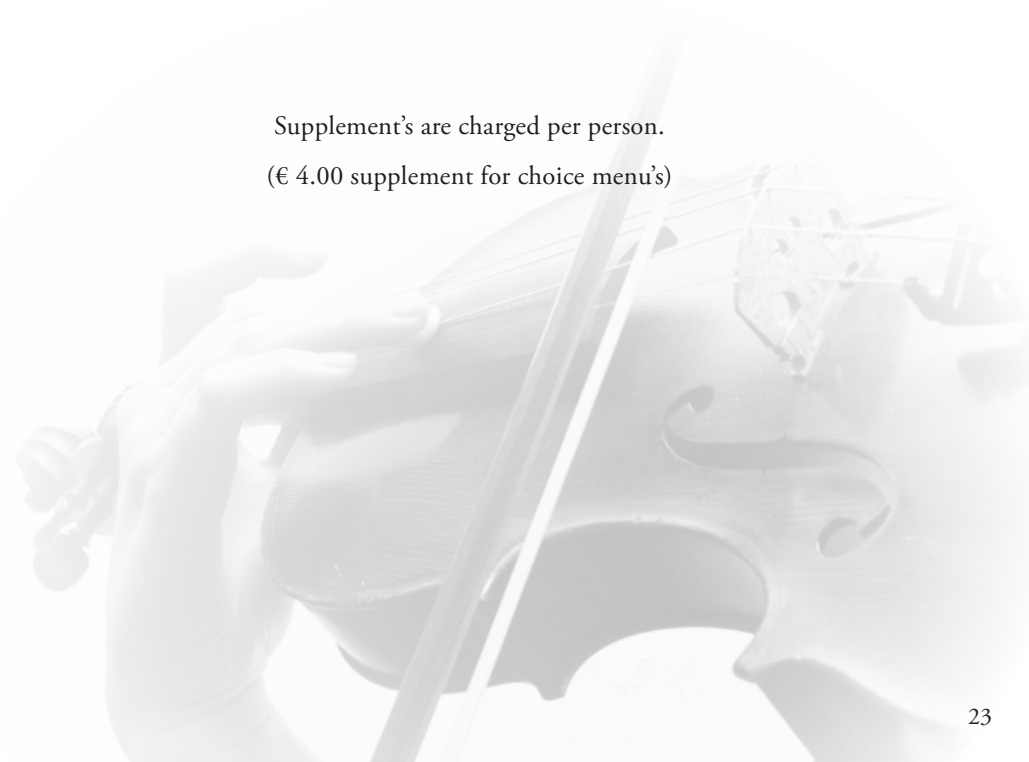


Dinner Menu

Two Course Dinner Menu €45.00
Three Course Dinner Menu €55.00
Four Course Dinner Menu €65.00
Five Course Dinner Menu €75.00

All Dinner Menus accompanied
with Freshly Brewed Tea / Ground Bean Coffe

Supplement's are charged per person.
(€ 4.00 supplement for choice menu's)



HOT & COLD CANAPÉS COLLECTION



Please Select 5 Choices

Asparagus Tips wrapped in Parma Ham

Chicken Liver Pâte, Toasted Brioche, Red Onion Marmalade

Goat's Cheese, Cherry Tomato and Basil wrapped in Filo Pastry

Smoked Salmon Roulade, Dill, Homemade Brown Bread

Poached Chicken, Caramelised Onion, Brie, Smoked Bacon Crostini

Herb Meatballs, Lime and Chilli Mayonnaise, Baby Romaine Leaves

Caramelised Onion, Goats Cheese Tartlet

Pork and Sage Rolls, Salsa Verde

Shot of Carrot & Celery Crudités, Curry Mayonnaise

Bruschetta of Basil Pesto, Roasted Red Pepper, Black Olive

Feta, Aubergine, Beetroot Marmalade

Beef Carpaccio, Daikon Radish

Vegetarian Spring Roll, Sweet Chilli Dip

Marinated Chicken Satay skewers

Bruschetta of Slow Roasted Plum Tomato, Feta,

Black Olive, Yellow Pepper

Seared Yellow Fin Tuna, Mango and Chilli Salsa

Smoked Chicken, Parmesan Wrap

Crispy Pancetta, Gubeen Blinis

Italian Bread Sticks, Guacamole Dip

Spicy Mini Fish Cake

Mini Fish Cake, Chunky Tartar Sauce

Red Cheddar Cheese Cube, Crisp Cracker, Chutney

Strawberry Dipped in Milk Chocolate

Dark Chocolate and Praline Crunch

Cosmopolitan Fool

Seasonal Fresh Fruit Kebab

€19.50 per person

WINE & CHAMPAGNE COLLECTION



Our Wine Executive will continuously strive to have the entire wine collection & any stated Vintages available. This may not always be possible & is subject to change.

CHAMPAGNE

Laurent Perrier Brut, N.V.	€89.00 Bottle	€19.50 Glass
Cava, Sant Manel Brut	€36.00 Bottle	€9.50 Glass
Prosecco, N.V.	€34.00 Bottle	€8.50 Glass

WHITE WINE

Cantina Tollo, Ventosa	Pinot Grigio,	Italy	€21.50
Takun Reserva	Sauvignon Blanc,	Chile	€23.50
Boomerang Tree	Chardonnay/Semillon,	Australia	€25.00
Arniston Bay	Chenin Blanc,	S.Africa	€26.95
Riesling	De Bortoli,	Australia	€28.50
Hunters Stoneburn	Sauvignon Blanc	New Zealand	€33.00
Eric Louis	Sancerre	France	€43.00
Louis Latour	Chablis,	France	€46.00

ROSE WINE

Hout Bay,	Pinotage Rosé,	South Africa	€26.50
-----------	----------------	--------------	--------

RED WINE

Cantina Tollo, Ventosa	Montepulciano,	Italy	€21.50
Tukun Reserva	Merlot,	Chile	€23.50
Boomerang Tree	Cabernet /Shiraz,	Australia	€25.00
Chianti Colli	Senesi,	Italy	€27.00
Paul Jaboulet	Cote du Rhone,	France	€34.00
Crianza Vega	Rioja	Spain	€32.95
Fleurie	Joseph Drouhin	France	€38.00
Stoneburn	Pinot Noir	New Zealand	€38.00
Haut Pontet – Grand Cru	St. Emilion, 2002	France	€65.00

SWEET WINE

Muscat de Beaume de Venise	France	€24.00 375 ml
Rutherglen Muscat	Australia	€35.00 375 ml

PORT WINE

Dows Late Bottled Vintage 2000	€47.50 750 ml
--------------------------------	---------------

BAR & BEVERAGE COLLECTION



SPIRITS

Cork Dry Gin, Smirnoff Vodka, Baileys, Tia Maria,
Bacardi, Peach Schnapps, Southern Comfort €4.40

WHISKEY

Jameson, Teachers €4.60
Paddy, Powers, Red Bushmills €4.60
Black Bushmills €4.80

BRANDY

Remy Martin, Grand Cru €4.80

VERMOUTH / PORT

Martini Extra Dry, Martini Rosso €4.60
Dubonnet, Harvey's Bristol Cream,
Taylor's Ruby Port

BOTTLED BEERS

Heineken, Budweiser, Miller, Guinness €4.80

SOFT DRINKS

Regular Cola, Diet Cola, 7-up, Diet 7up €2.70
Club Orange, Club Lemon

MINERAL WATER

Still / Sparkling Mineral Water €3.00

FRUIT JUICES

Orange / Pineapple / Cranberry / Tomato Juice €3.00

MIXERS

Schweppes Tonic, Slimline Tonic, White Lemonade €1.95
Ginger Ale, Bitter Lemon, Soda Water

HOSPITALITY TERMS & CONDITIONS

HOSPITALITY CORPORATE INCLUSIVE PACKAGE

All pricing is based on a per person charge and is inclusive of VAT at the applicable rates of 9% and 21 %.

Purchases order numbers (P.O.) are required in advance.

All orders must be received a minimum 72 hours in advance.

Cancellations must be received a minimum 24 hours in advance.

Same day cancellations will be charged 50% of costed order.

Less than 3 hour cancellations will be charged 100 % of costed order.

Restrictions apply in relation to the Service of Hot Food in certain rooms within the building.

Private Dining on a Sunday will incur a staff supplement charge of €100.00.

If additional Hire Items are required the Costs associated will be added to Account.

A 50 % Deposit is required within 14 days of each event

The National Concert Hall

€10.00 Hospitality Package

Tea / Coffee / Home baked Cookies / Finger Sandwiches

€15.00 Hospitality Package

2 Canapé Choice / 1 Glass Wine / Water / Juice

€20.00 Hospitality Package

Fish & Chips Cone / 1 Glass Wine / Water / Juice

€30.00 Hospitality Package

3 Canapé Choice / Fish & Chip Cone / Wine / Water / Juice

€40.00 Hospitality Package

Champagne / 3 Canapé Choice / Fish & Chip Cone / Water / Juice

€60.00 Pre-Concert Hospitality Package

Stand up Plated Buffet / All Wine / Water / Juice

Minimum 25 Guests required

Prices are per person and inclusive of VAT

Additional Items required will be charged at normal Price listing as per Hospitality Wine & Canapé Collections

House Wines and Champagne only considered in packages, supplements available

Packages are available for Pre Concert or Interval Receptions