



**Maynooth
University**

National University
of Ireland Maynooth



Hospitality

WELCOME

The Catering team at Maynooth University offer food and beverage services on campus, providing sustenance for the entire university community. We understand you want to make your event unique, so we have designed this hospitality brochure as a guide to give your event structure.

Whether hosting a large or bespoke event, we can tailor the menu to suit the requirements of your function and we are committed to providing a range of high quality services and products. We are also committed to providing a service that incorporates wide ranging environmental considerations and the sourcing of ethically produced ingredients.

Please feel free to arrange an appointment with us so we can discuss your event in more detail, as we are very keen to meet our clients. Whatever the occasion we have a menu to suit and a team to deliver. Our team are experts in providing a hassle free service ensuring that colleagues and customers receive their hospitality requirements on time.

HOW TO PLACE AN ORDER

To place an order please contact us on the details provided below.

CONTACTS

For further information please contact:

Phone: 0874 569 305

Email: maynooth@mountcharles.com

GUIDELINES

- Please ensure food and drink is allowed in your function room before booking.
- Please book tables for your event from campus services.
- A minimum of 72 hours notice for an event involving hot food, minimum numbers of 50 people apply.
- A minimum of 48 hours notice is required for all other requests.
- All prices are quoted per person, based on minimum numbers of 10 with exception to out of hours catering where minimum numbers are 50 for Hot food and 100 for anything else.
- If Tea and Coffee is to be served the price person will incur a €2.20 charge (e.g. not self service)
- All menus are subject to availability and where necessary products maybe substituted.
- A cancellation charge may come into effect should you cancel your event or reduce numbers during the minimum notice period.



Breakfast Menu

Morning Break

Fairtrade Coffee, Tea Served with
Chef Selection of Pastries 3.95/4.75

Fairtrade Coffee, Tea Served with
Freshly Baked Scones, Served
with Jam & Butter 3.90/4.75

Fairtrade Coffee, Tea Served with
Biscuits 2.90/3.75

Fairtrade Coffee, Tea Served with Choice of:

Gluten Free Muffins 5.50/5.95

Gluten Free Scones 5.50/4.75

Gluten Free Croissants 5.50/5.95

Hot Breakfast

Hot Cooked Breakfast 12.30/13.20

Cured Irish Bacon, O Mahoney's Pork
Sausage, Portobello Mushroom,
Grilled Tomato & Black & White Pudding.

Fairtrade Coffee & Tea

Seasonal Fruit Plate 2.75/3.10



Working Sandwich Lunch

Working Sandwich Lunch

8.15/8.80

A Selection of 5 Sandwiches Platter
Served with Fairtrade Coffee & Tea

Evening Break

Fairtrade Coffee, Tea Served with Chef Selection of Cookies

3.75/4.05

Fairtrade Coffee, Tea Served with Chef Selection of Muffins

4.55/4.90

Fairtrade Coffee, Tea Served with Chef Selection of Traybakes

4.80/5.15

Cold Fork Buffet Lunch

Lunch Cold Buffet Options

25.00/27.00

Menu Consists of 2 Main Protein Items, 3 Salads of Choice (May Change Seasonally) And Selection of Gourmet Bread.

Sample Menu

Cold Meats

- Cider Baked Loin of Bacon with Caramelised Apples
- Herb Crusted Turkey Breast with Cranberry Relish
- Charcuterie Platter, Selection of Smoked & Cured Meats And Salami
- Oven Baked Tandoori Chicken with Mango-Lime-Chilli Dipping Sauce
- Baked Gammon of Ham Honey Glazed
- Italian Style Chicken Fillet

Hot Fork Buffet Lunch

Hot Fork Buffet Lunch

16.00/17.30

Includes 1 Hot Dishes (1x Meat or Fish And 1 Vegetarian), Savoury Rice or Baby Potato & House Salad.

Freshly Brewed Fairtrade Filter Coffee, Tea

Sample Meat Dishes

- Indian Spiced Korma with Naan Bread, Cucumber & Mint Raita (Choice of Chicken/Beef)
- Chicken Chasseur with Bacon & Mushrooms
- Traditional Beef Lasagna, Garlic Bread
- Pan Roasted Chicken with Mushroom, White Wine Sauce
- Grilled Tofu with Vegetable Couscous, Fire Roasted Bell Pepper Coulis





Hot Finger Food

Classic Finger Food 10.20/11.00

- Oriental Spring Roll
- Breaded Chicken Goujon Garlic Dipping
- Home Made Sausage Roll

Gourmet Finger Food 14.65/15.80

- Chicken Satay Skewer With Peanut Dipping Sauce
- Pork Belly Bites, Chilli Jam
- Tempura Prawns With Crème Fraîche
- Goats Cheese Bonbons

Canapés

Canapés Selections

Selections 4 €11.50 | Selections 6 €14.50 | Selection 8 €22.00

Selections 4 €12.40 | Selections 6 €15.65 | Selection 8 €23.75

Cold

- Goats Cheese & Sautéed Red Onion Tartlet
- Chicken Liver Pate Crostini
- Smoked Salmon Blinis with Chive - Crème Fraîche
- Mediterranean Red Pepper & Baby Spinach Frittata
- Oak Smoked Salmon on Brown Bread with Avocado Mousse
- Chili Prawn Skewer
- Tomato & Basil Crostini Balsamic Glaze

Beverages

Soft Drinks	2.00/3.20
Water	2.00/3.20
House Red Cenizas Cabernet Sauvignon	20.00/21.60
House White Cenizas Sauvignon Blanc	20.00/21.60
Prosecco	30.00/32.40

Gourmet Canapes

6 Items For €10
Hot/Cold/Dessert

No.1 Hot Gourmet Canapes

Arancini Balls With Aioli
Thai Fish Cakes With Sweet Chilli Sauce
Grilled Tofu & Roast Red Pepper Falafel
Mini Burgers

No.2 Cold Gourmet Canapes

Rare Roast Beef & Remoulade In Rye
Hoisin Duck & Cucumber Pancake
Fig & Pecorino Crostini with Balsamic Glaze
Burger on a Stick
Prosciutto, Ham, Pear & Gorgonzola Rolls
Pate Mousse Pockets
Tuna Mayo on Crostini
Squashed Frittatas with Pea Puree & Roast Tomatoes
Avocado Mousse, Prawn & Cucumber
Gazpacho Shots with Parmesan Crisps

No.3 Desserts

Chocolate Mousse
Mini Lemon Meringue Pie
Mini Meringue Topped with Berries Cheesecake

Fine Dining

Our ingredient sourcing is of the highest order and we are immensely proud of the relationship we have with our suppliers. We of course can create any bespoke menu to meet your clients' needs or dietary requirements.

Fine Dining Lunch

Three Course Lunch	49.50/53.45
Five Course Lunch	67.50/72.90

Fine Dining Dinner

Three Course Dinner	62.50/67.50
Five Course Dinner	75.00/81.00

Bespoke Tasting Menus Available Upon Request
(Priced in Accordance to Courses)

Should you require catering outside our normal hours, staffing rates including overtime will be applied in addition to the above prices. To ensure a smooth running and successful event, we would ensure that there was sufficient staff to ensure the smooth running of your event.

Out of Hours Hospitality (Min 50)

Hot Fork Buffet Lunch/Dinner

21.30/19.30

Includes 1 Hot Dishes, Savoury Rice or Baby Potato & House Salad Freshly Brewed Fair-Trade Filter Coffee, Tea.

Sample Meat Dishes

- Indian Spiced Korma with Naan Bread, Cucumber And Mint Raita
- Chicken Chasseur with Bacon And Mushrooms
- Traditional Beef Lasagna, Garlic Bread
- Pan Roasted Chicken with Mushroom, White Wine Sauce
- Grilled Tofu with Vegetable Couscous, Fire Roasted Bell Pepper Coulis

Gourmet Finger Food

19.00/17.80

- Chicken Satay Skewer with Peanut Dipping Sauce
- Pork Belly Bites, Chilli Jam
- Tempura Prawns with Crème Fraîche
- Goats Cheese Bonbons

Out of Hours Hospitality(Min 100)

Morning Break

Fairtrade Coffee, Tea Served with Chef Selection Of Pastries	5.95/4.75
Fairtrade Coffee, Tea Served with Freshly Baked Scones, Served with Jam & Butter	5.90/4.75

Working Sandwich Lunch

Working Sandwich Lunch	10.15/8.80
A Selection of 5 Sandwiches Platter	
Served With Fairtrade Coffee & Tea	

Evening Break

Fairtrade Coffee, Tea Served with Chef Selection of Muffins	6.55/5.20
Fairtrade Coffee, Tea Served with Chef Selection of Traybakes	6.80/5.20

Additional

Table Cloth Charge: €20.00 + VAT (23%)
Labour Charge: €18.50 + VAT (13.5%) for CA
Labour Charge €28.50 + VAT (13.%%) for Chef

