

OCCASIONS & CELEBRATIONS



CELEBRATE IN THE BRASSERIE - SHARING PARTY PLATTERS -

For smaller groups and more informal gatherings The Brasserie offers a special space with breath-taking views over the River Shannon. Ask about our Sharing Party Platters, perfect for groups of all sizes and budgets.

ELEGANT OCCASIONS - AFTERNOON TEA -

A great way to celebrate a Birthday, Baby Shower, Engagement or an over-due get-together with friends. Let our experienced, professional team look after your every need as you tuck into a wide selection of savoury and sweet treats, delicate finger sandwiches and delicious fruit scones with clotted cream and strawberry preserves. You can also wash it down with one of our wide selection of speciality teas and coffees.

Traditional Afternoon Tea €24.50 per person
Afternoon Tea with a glass of Bubbly €32.50 per person

SAMPLE SHARING PLATTER MENU

or groups of 20 and more

SOMETHING LIGHT

Selection of freshly prepared sandwiches
Chicken wings tossed in hot sauce
Mustard and honey glazed cocktail sausages
Chipotle pulled pork sliders
Freshly brewed tea and coffee

€14.00 per person

THE WORKS

Selection of freshly prepared sandwiches
Local beer battered cod with yoghurt tartare
Chicken wings tossed in hot sauce
Mini beef burgers with caramelised onions
and Irish brie cheese
Mustard and honey glazed cocktail sausages
Sticky maple and BBQ pork ribs
Buttermilk onion rings
with roast garlic mayonnaise
Freshly brewed tea and coffee

€21.50 per person



AL FRESCO DINING

BARBEQUES ON THE TERRACE / CORPORATE EVENT

When the sun is shining, The Brasserie on the banks of the river is the place to be. We specialise in barbeques from traditional to international offerings. Guests can enjoy drinks on arrival followed by our fabulous food from the grill.

FROM THE GRILL

Gourmet Beef Burger Leek & Guinness Hot Dog Sausage BBQ Chicken Fillet Grilled Vegetable & Skewers Grilled Corn on the Cob

VARIETY OF SIDES & SALADS

(Choose 3 plus Baby mixed salad leaves with apple-cider vinaigrette)
Baby potato with mayo, scallions, and wholegrain mustard
Tomato, red onion, cucumber and basil

Carrot and red cabbage coleslaw with creamy garlic dressing Cous cous with marinated peppers, raisins and coriander dressing Penne pasta, cherry tomato, mozzarella and coriander pesto Served with bread rolls and a selection of accompanying sauces.

From €21.00 per person
Private room hire fee of €195 and
minimum numbers of 20 adults apply
Add selection of mini desserts at €6.00
Freshly brewed tea and coffee

SAMPLE DINNER MENU

STARTER

Freshly prepared soup with homemade breads

MAIN COURSE - CHOOSE TWO

Roast crown of turkey and honey roast ham fresh herb stuffing and a red wine jus

Seared fillet of Atlantic salmon, seasonal greens and white wine and lemon cream

Prime roast top rib of Irish beef with a red wine jus

Grilled fillet of hake chive mashed potato and roast plum tomato sauce

Pan fried breast of chicken with a pearl onion and smoked pancetta jus

Served with potatoes & seasonal vegetables

DESSERT

choose one of the following options:

Salted Caramel Roulade with chocolate sauce and ice cream
Apple & Blackberry crumble, ice cream with sauce anglaise
Warm Chocolate brownie, raspberry coulis and ice cream

Freshly brewed tea and coffee

CHOICE OF 2 MAINS €19.95 per person

CHOICE OF 2 MAINS AND DESSERT €24.95 per person

SOUP, CHOICE OF 2 MAINS AND DESSERT €26.95 per person

SAMPLE BUFFET MENU

SALADS

Baby potato with mayo, scallions, and wholegrain mustard Tomato, red onion, cucumber and basil Carrot and red cabbage coleslaw with creamy garlic dressing

Cous cous with marinated peppers, raisins and coriander dressing

Penne pasta, cherry tomato, mozzarella and coriander pesto

Baby mixed salad leaves with apple-cider vinaigrette

MAIN COURSE

Tender strips of prime Irish beef stroganoff with pilaff rice
Seared fillet of Atlantic cod, seasonal greens and lemon sauce
Lamb casserole with chorizo and sweet potatoes and coriander
infused cous cous
Pan fried breast of chicken with a pearl onion and smoked

Vegetable curry with chilli, tomato and coriander, basmati rice Vegan Red split pea dahl, sweet potato and spinach, Coriander and basmati rice

Beef bourguignon with pearl onions, smoked bacon, root vegetables in a red burgundy sauce

DESSERT

Chocolate & Raspberry Mousse with a seasonal berry compote and ice cream

pancetta jus

Summer Berry Cheesecake with Raspberry coulis and ice cream

Apple & Blackberry crumble, ice cream with sauce anglaise

Banoffee served with chocolate sauce with ice cream

Salted Caramel Roulade with chocolate sauce and ice cream

Freshly brewed tea and coffee

CHOICE OF 3 SALADS, 2 MAIN COURSE €25.95 per person

CHOICE OF 3 SALADS, 2 MAIN COURSE, 1 DESSERT €32.95 per person

SPECIAL OCCASIONS, GALA EVENTS & GATHERINGS

Whether it's an engagement party or wedding anniversary, a birthday party, an office party, retirement do, a christening, communion or confirmation, when it comes to celebrating your special occasion, our Elements Restaurant is a very special location.

This wonderfully elegant space offers an unrivaled level of service, ambience, décor and gastronomical delights for you, your family and your friends to enjoy. Our dedicated events team would be delighted to help you customise your special occasion. Whatever you need, they can discuss, so all you have to worry about is having a good time. For large events our Marina Suite is the perfect choice, with breath taking views over the River Shannon or for smaller celebrations why not book one of our private dining spaces with doors leading out to the Riverside Terrace.





SPECIAL BED & BREAKFAST RATES STAY OVER WITH US

Ask our team about our Bed & Breakfast rates. Stay after the celebrations and wake up the next morning on the banks of Ireland's most majestic river to enjoy our renowned Super Buffet Breakfast.

Call Us Today on +353 90 6442600 To Speak With Our Dedicated Team