



UCD University Club Conference & Events Catering Menus 2025



Refreshment Menu

All packages are priced per person, including VAT

Freshly Brewed Tea, Coffee & selection of Fruit and Herbal Teas	€3.20
Freshly Brewed Tea, Coffee & selection of Fruit and Herbal Teas, served with Warm Artisan Mini Danish Pastries	€5.00
Freshly Brewed Tea, Coffee & selection of Fruit and Herbal Teas, served with Warm Artisan Large Danish Pastries	€6.40
Freshly Brewed Tea, Coffee & selection of Fruit and Herbal Teas, served with an Assortment of Luxury Biscuits	€4.00
Freshly Brewed Tea, Coffee & selection of Fruit and Herbal Teas, served with Baked Treats	€5.00
Freshly Brewed Tea, Coffee & selection of Fruit and Herbal Teas, served with Homemade Scones, Cream and Raspberry Jam	€6.40
Freshly Brewed Tea, Coffee & selection of Fruit and Herbal Teas, served with an Assiette of Desserts	€8.20
Freshly Brewed Tea, Coffee & selection of Fruit and Herbal Teas, served with an assortment of Chocolate Protein Balls & Almond Bars	€5.00
Freshly Brewed Tea, Coffee & selection of Fruit and Herbal Teas, served with Honey and Seed Flapjacks	€6.40
Freshly Brewed Tea, Coffee & selection of Fruit and Herbal Teas, served with Homemade Banana Bread and Carrot Cake	€8.20
Freshly Brewed Tea, Coffee & selection of Fruit and Herbal Teas, served with a selection of Muffins	€5.70
Add Fresh Fruit Basket	€1.70
Large Pastries	€3.00
Fruit Salad	€3.30
Freshly Cut Fruit Platter (pp)	€3.30
Small Fruit Bowl / 6 pax	€14.50
Large Fruit Bowl / 12 pax	€29.00



Working Lunch Menu

Minimum 10 people

Choose one of the following;

OPTION ONE

€21 per person

Soup, Selection of Hand Carved Sandwiches & Wraps

OPTION TWO

€24 per person

Two Salads, Soup, Selection of Hand Carved Sandwiches & Wraps

OPTION THREE

€27 per person

Two Salads, Soup, Selection of Hand Carved Sandwiches & Wraps
and Mini Desserts

All options served with freshly brewed tea and coffee

Private Lunch Menu

Three course €41 per person | Two course €36 per person
Choose One Starter, One Main Course & One Dessert For Your Group.

STARTERS

French Onion Soup

Gruyere cheese crouton

Vegan Superfood Salad

Sweetcorn, edamame beans, radishes, pomegranate, chicory, kumquats and toasted cashew nuts with vegan dill and lemon dressing.

Lemon & Thyme Superfood Salad

Heritage tomatoes, pickled red onion, cucumber, radish with creamy lemon dressing

Grilled Goats Cheese

Baby spinach, cherry tomato, smoked almonds and honey mustard dressing

MAINS

Supreme of Chicken

Stuffed with sun-dried tomato and goats cheese, pressed potato, fine beans, carrot and tomato herb oil

Fish & Chips

Homemade chunky chips, tartar sauce, pea and mint puree

Seared Salmon

Apple fennel salad, baby potato, tiger prawn with dill and lemon cream

Wild Mushroom Tagliatelle

Crushed minted peas, with garlic mayo and chips

DESSERTS

Chocolate Trench

Cocoa nib crumble, raspberry jam

Strawberry & White Chocolate Cheesecake

Macerated strawberry compote

Gluten-free Chocolate

Star anise ice cream, chocolate sauce

Served with Freshly Brewed Tea/Coffee

Supplements apply for choice menu:
Additional Starter and Dessert Course available at €3 per person per choice
Additional Main Course available at €4 per person per choice

Private Dinner Menu

Three course €51 per person | Two course €46 per person
Choose One Starter, One Main Course & One Dessert For Your Group.

STARTERS

French Onion Soup

Gruyere cheese crouton

Vegan Superfood Salad

Sweetcorn, edamame beans, radishes, pomegranate, chicory, kumquats and toasted cashew nuts with vegan dill and lemon dressing.

Lemon & Thyme Superfood Salad

Heritage tomatoes, pickled red onion, cucumber, radish with creamy lemon dressing

Crispy Calamari with Asian Salad

Ice leaf, sweet chilli and lime dressing

Grilled Goats Cheese Salad

Baby spinach, cherry tomato, smoked almonds and honey mustard dressing

MAINS

Supreme of Chicken

Stuffed with sun-dried tomato and goats cheese, pressed potato, fine beans, carrot and tomato herb oil

10oz Ribeye Steak

Pont Neuf, sauté onion and mushroom, pepper sauce (additional €10 supplement)

Seared Salmon

Apple fennel salad, baby potato, tiger prawn with dill and lemon cream

Grilled Baby Gem Lettuce with Smoked Cauliflower

Leek fritter and pickled dulse seaweed

Wild Mushroom Tagliatelle

Crushed minted peas, with garlic mayo and chips (additional €9 supplement)

DESSERTS

Apple & White Chocolate Mousse

Cocoa nib crumble, raspberry jam, camelina oil

Strawberry & White Chocolate Cheesecake

Macerated strawberry compote

Gluten-free Chocolate

Star anise ice cream, chocolate sauce

Served with Freshly Brewed Tea/Coffee

Supplements apply for choice menu:
Additional Starter and Dessert Course available at €3 per person per choice
Additional Main Course available at €4 per person per choice

Buffet Menu

€39 per person
Minimum 25 people
Choose Two Mains, One Salad and One Dessert

MAINS

Beef Stroganoff

Succulent julienne of beef with smoked paprika, gherkins and onions, served with champ mash and seasonal vegetables

Thai Green Chicken Curry

Fragrant green curry with coconut, green chilli, ginger and lemongrass, served with basmati rice and prawn crackers

Thai Green Vegetarian Curry

Fragrant green curry with coconut, green chilli, ginger and lemon grass, served with basmati rice and prawn crackers

Beef Bourguignon

Braised beef strips with red wine, mushroom and smoked bacon, served with mashed potato and rosemary roast carrots

Pearl Barley Risotto

Slow cooked pearl barley with roast red pepper and spinach, topped with parmesan cheese and served with tenderstem broccoli

Grilled Salmon

Dill, white wine and spinach sauce, served with minted baby potato and seasonal vegetables

Basque Chicken

Spanish style chicken with chorizo, red peppers and spring onion, served with sauté potato and fine beans

SALADS

Caesar Salad

Baby gem lettuce with parmesan, croutons, smoked bacon lardons and Caesar dressing

Caprese Salad

Sliced beef tomato, buffalo mozzarella, rocket and basil pesto

Superfood Salad

Roast sweet potato, corn, spring onion, quinoa, and mint with French dressing

DESSERTS

Raspberry and White Chocolate Meringue Roulade

Apple and Berry Crumble

Chocolate Roulade

ADDITIONAL ITEMS

Roast Butternut Squash and Sage Soup

Broccoli and Cauliflower Soup

Tomato and Basil Soup

Supplements apply for choice menu.

Additional Starter and Dessert Course available at €3 per person

Each Additional Main Course available at €4 per person

A supplement will apply to all menus that includes a choice

Bowl Food

One Choice €22 per person | Two Choices €30 per person
Minimum 25 people

Chicken Korma

A mild creamy Indian curry with toasted almonds and basmati rice

Thai Massaman Chicken Curry

A Red Thai Curry with fragrant herbs and basmati rice

Beef & Guinness Stew

Rich Irish Stout Stew served with mash potato

Mexican Chilli Beef

Served with rice guacamole, sour cream, pico de galo

Sea Scallops

Apple, cauliflower & hazelnuts, seaweed salad

Lamb Tagine

Moroccan lamb with coriander cous cous and lime yogurt

Chickpea, Spinach & Sweet Potato

Roasted sweet potato, with chilli chickpea and garlic in a tomato sauce

Cajun Salmon

Roast red pepper cous cous, lemon cucumber and mint yogurt

Three Bean Chilli

Steamed rice, guacamole sour cream and vintage cheddar

Finished by a selection of Chefs Choice Mini Desserts
Served with Freshly Brewed Tea and Coffee

Finger Food Platter Menu

€14.50 per person

Minimum 15 People

Finger Food Selection Includes

Mozarella Sticks

Vegetable Spring Roll

Honey Mustard

Glazed Cocktail Sausages

Chicken Goujons

Spicy Potato Wedges

Dips

Sweet Chilli

Blue Cheese

Garlic Mayo