

BROOKWOOD

DUBLIN

CORPORATE PRIVATE DINING PACKAGES 2024 ALL PRICES ARE EX VAT (MENUS MAY BE SUBJECT TO CHANGE)



- Exclusive use of the private dining room for between 6 and 16 guests
- Dedicated member of staff
- option of personalised menus with logo
- Flat screen tV
- Personal Music System
- Choice of 3 Set Menu's
- Free Flow Drinks Packages Available (2.5 hours)
- option of invoiced payment within 30 days
- Discretionary 12.5% service charge will be added to final bill





SET MENU A
€57 PER PERSON (EX VAT)
3 COURSE

FRENCH ONION SOUP
gruyere sourdough
or

CRAB ON TOAST
horseradish, basil, lemon, chilli & sourdough toast
or

CASHEL BLUE & POACHED PEAR SALAD (V)
wild rocket, candied walnuts, endive,
pickled raisins, balsamic dressing

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**10OZ SIRLOIN**  
creamy mash & peppercorn brandy sauce  
served medium rare

or

**PAN ROAST FILLET OF SALMON**  
ratatouille, braised fennel, new potatoes & olive tapenade

or

**RISOTTO PRIMAVERA (V)**  
wild garlic, pecorino, pea, mint & basil  
(Selection of seasonal vegetables & hand cut chips)

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MILK CHOCOLATE & HAZELNUT BAR
salted toffee, chantilly cream

or

CHEESE OF THE DAY
served with crackers, house chutney



SET MENU B
€65 PER PERSON (EX VAT)
3 COURSE

FRENCH ONION SOUP
gruyere sourdough
or

CRAB ON TOAST
horseradish, basil, lemon, chilli & sourdough toast
or

CASHEL BLUE & POACHED PEAR SALAD (V)
wild rocket, candied walnuts, endive,
pickled raisins, balsamic dressing

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**10OZ 28 DAY DRY AGED RIBEYE**  
or  
**8OZ FILLET**  
served medium rare with creamy mash & peppercorn brandy sauce  
or

**PAN ROAST FILLET OF SALMON**  
ratatouille, braised fennel, new potatoes & olive tapenade  
or

**RISOTTO PRIMAVERA (V)**  
wild garlic, pecorino, pea, mint & basil

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MILK CHOCOLATE & HAZELNUT BAR
salted toffee, chantilly cream
or

CHEESE OF THE DAY
served with crackers, house chutney



PREMIUM CORPORATE PRIVATE DINING
PACKAGES 2024

SET MENU C
PREMIUM STEAK FEAST MENU
€75 PER PERSON (EX VAT)
3 COURSE

FRENCH ONION SOUP
gruyere sourdough
or

CRAB ON TOAST
horseradish, basil, lemon, chilli & sourdough toast
or

CASHEL BLUE & POACHED PEAR SALAD (V)
wild rocket, candied walnuts, endive, pickled raisins,
balsamic dressing

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DRY AGED TOMAHAWK STEAK  
served to the table medium rare

DRY AGED PORTERHOUSE STEAK  
served to the table medium rare

GARNISHED WITH MASH AND SALAD

SELECTION OF SIDES & SAUCES

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MILK CHOCOLATE & HAZELNUT BAR
salted toffee, chantilly cream

or

CHEESE OF THE DAY
served with crackers, house chutney

**FREE FLOWING DRINKS PACKAGES
FOR 2.5 HOURS
ALL PRICES ARE EX VAT**

STANDARD €40 PER PERSON

Marius by Chapoutier White, France
Marius by Chapoutier Red, France
Heineken Bottled Beer
Fever Tree Elderflower Cordial
Still & Sparkling Mineral water

SILVER €65 PER PERSON

Santa Margherita Prosecco
Thierry Delauney, Sauvignon Blanc, Touraine, France
Château Labatutt, Merlot/Cabernet Sauvignon, Bordeaux, France
Heineken Bottled Beer
Fever Tree Elderflower Cordial
Still & Sparkling Mineral Water

GOLD €85 PER PERSON

Duetz Brut Champagne, France
Domaine Servin, Chablis, Burgundy 2021, France
Château Tour de Yon, Saint Emilion Grand Cru 2019, Bordeaux, France
Heineken Bottled Beer
Fever Tree Elderflower Cordial
Still & Sparkling Mineral Water

THE NAPA VALLEY EXPERIENCE €180 PER PERSON

Cakebread, Chardonnay, 2019
Pine Ridge, Cabernet Sauvignon 2018
Heineken Bottled Beer
Fever Tree Elderflower Cordial
Still & Sparkling Mineral Water

THE PREMIER BURGUNDY EXPERIENCE €220 PER PERSON

Etienne Sauzet, Puligny Montrachet 2019
Pierre Girardin, Beaune 1er Cru 'Les Epenottes' 2018
Heineken Bottled Beer
Fever Tree Elderflower Cordial
Still & Sparkling Mineral Water

AFTER DINNER IRISH WHISKEY BOTTLE (APPROX. 14 POURS PER BOTTLE)

Green Spot, Premium Single Pot Still Irish Whiskey €100

Redbreast 12 Year Old, Single Pot Still €120

Jameson 18 Year Old, Triple Distilled €400

Midleton Very Rare, Barry Crocket Legacy, Single Pot Still €600