

2026

CHRISTMAS BROCHURE

www.iveaghgardenhotel.ie



A minimum spend policy is in place for all private events over the Christmas period.

Minimum spend for your event includes:

- Room Hire
- Pre-Paid Dining Requirements
- Pre-Booked Beverage Spend

For more information please contact:
events@igh.ie



EXPERIENCE THE MAGIC OF
CHRISTMAS AT THE IVEAGH GARDEN
HOTEL THIS FESTIVE SEASON.

WHETHER YOU'RE HOSTING A
CORPORATE WORK PARTY, FAMILY
GATHERING OR DRINKS WITH
FRIENDS, WE HAVE THE PERFECT
OPTION FOR YOU.


IVEAGH
GARDEN HOTEL



SHARING PLATTER PARTY

Choose option A, B or C

Sharing platter menus are available
for reserved areas or bookings in
Elle's Bistro & Elle's Suite

Option A

€26.95 per person

Ham Hock & Black Pudding Croquet
(Gluten, Egg, Milk, Mustard, Sulphites)

Spicy Chicken Wings
(Gluten, Fish)

Vegetable Spring Rolls
(Egg, Soya, Peanut, Gluten, Sulphites, Sesame)

**Breaded Turkey Balls with
Cranberry Relish**
(Gluten, Egg, Mustard, Sulphites)

Glass of Prosecco on Arrival



Option B

€29.95 per person

Ham Hock & Black Pudding Croquet
(Gluten, Egg, Milk, Mustard, Sulphites)

Spicy Chicken Wings
(Gluten, Fish)

Vegetable Spring Rolls
(Egg, Soya, Peanut, Gluten, Sulphites, Sesame)

**Breaded Turkey Balls with
Cranberry Relish**
(Gluten, Egg, Mustard, Sulphites)

Mini Angus Sliders
(Gluten, Egg, Mustard, Milk, Sulphites)

Hoi Sin Pork Belly
(Soya, Sulphites)

Passionfruit Bellini on Arrival

Option C

€32.95 per person

Ham Hock & Black Pudding Croquet
(Gluten, Egg, Milk, Mustard, Sulphites)

Spicy Chicken Wings
(Gluten, Fish)

Vegetable Spring Rolls
(Egg, Soya, Peanut, Gluten, Sulphites, Sesame)

**Breaded Turkey Balls with
Cranberry Relish**
(Gluten, Egg, Mustard, Sulphites)

Mini Angus Sliders
(Gluten, Egg, Mustard, Milk, Sulphites)

Hoi Sin Pork Belly
(Soya, Sulphites)

Wild Mushroom Arancini Balls
(Gluten, Milk, Sulphites)

Venison Sausage with Dijon Glaze
(Soya, Sulphites, Mustard)

Pomegranate Champagne Cocktail on Arrival





CANAPES

Ballycotton Smoked Salmon on Brown Soda Bread with a Wasabi & Trout Caviar
(Gluten, Fish, Milk)

Duck Liver Mousse with Poached Pear Relish
(Gluten, Sulphites, Milk)

Goats Cheese with Pickled Beetroot & Candied Walnuts
(Gluten, Milk, Sulphites)

Asian Beef with Toasted Sesame Seed, Soya & Coriander
(Gluten, Soya, Sesame, Sulphites)

Tandoori Chicken with Mango Chutney & Yoghurt
(Gluten, Milk)

Mediterranean Vegetable Tartar with Pesto & Sourdough Crouton
(Gluten, Nuts, Milk)

Heirloom Tomato, Buffalo Mozzarella & Donegal Rapeseed Oil
(Gluten, Milk)

Prawn Spring Roll with Thai Basil
(Gluten, Sulphite, Crustaceans)

Grilled Chicken Caesar
(Gluten, Egg, Mustard, Fish, Sulphites)

❖ WINTER WARMER PACKAGE ❖

Best suited for informal events with a mixture of seating & standing

INCLUDES

-Choice of 4 canapés per person upon arrival

-Choice of 3 supper bowls per person

-Mini dessert selection

Sunday - Wednesday:
€72 per person

Thursday - Saturday:
€77 per person

Add a glass of prosecco or a festive cocktail for €10

Available to groups of 50 people or more for private events only. Private dining available subject to room hire and minimum spend.

BOWLS

Braised Beef Stroganoff with Pilaf Rice & Caper Berry
(Milk, Mustard, Sulphites)

Chicken and Chorizo with Herb Cream & Saffron Rice
(Milk)

Crispy Skinned Salmon with Chargrilled Potato & Salsa Verde
(Fish)

Seafood Pie with Creamy Mash Potato & Pea Shoots
(Fish, Crustaceans, Milk, Molluscs)

Chicken Curry
(Milk, Sulphites)

Prawn Thai Green Curry with Lemon Rice
(Crustaceans, Sesame, Soya, Sulphites)

Penne Pasta with Wild Mushroom, Parmesan Cheese & Truffle Oil
(Gluten, Milk, Egg)

Traditional Irish Stew with Fresh Parsley
(Sulphites)

Shepherds Pie with Root Vegetables
(Sulphites, Milk Celery)



CHRISTMAS BANQUETING LUNCH

1 Starter
1 Main
1 Dessert

€59.00pp

1 Starter
2 Mains
1 Dessert

€65.00pp

2 Starters
2 Mains
1 Dessert

€69.00pp

TO START

Homemade Soup

Served with Artisan Bread
(Gluten, Milk, Celery, Sulphites, Tree Nuts)

Classic Caesar

Bacon Lardons, Soft Boiled Egg, Aged Parmesan,
Sourdough Croutons
(Gluten, Egg, Milk, Fish, Mustard, Sulphites)

Goats Cheese

Fivemiletown Goats Cheese Mousse, Texture of
Beetroot, Candied Walnuts, Sourdough Croutons
(Milk, Nuts, Sulphites, Gluten)

Ballycotton Smoked Salmon

Wasabi Mayonaise, Avocado Puree, Pea Shoots, Irish
Soda Bread
(Gluten, Egg, Mustard, Milk, Fish)

THE MAIN EVENT

Breast of Irish Chicken

Cream Mash, Butternut Squash Puree, Wild Mushroom
Sauce
(Celery, Sulphites)

Crispy Skin Salmon

Chargrilled Baby Potatoes, Asparagus, Mild Curry Cream
(Celery, Sulphites, Milk, Fish)

Roast Loin of Pork

Fondant Potatoes, Honey Glazed Carrots, Apricot Jus
(Sulphites, Celery, Milk, Fish)

Roast Sirloin of Beef

O'Mahony's Sirloin of Beef Cooked Medium, Cep Puree,
Horseradish Mash, Red Wine Jus - €5 supplement
(Celery, Milk, Sulphites)

Turkey & Ham

Roast Turkey & Ham, Sage & Onion Stuffing, Creamy
Mash Potato, Pumpkin Puree, Cranberry Jus
(Celery, Gluten, Milk, Sulphites)

TO FINISH

Iveagh Garden Hotel Dessert Assiette

Lemon Meringue (Gluten, Milk, Egg)
Chocolate Marquise (Gluten, Milk, Egg)
Strawberry Cheesecake (Gluten, Milk, Sesame)

Lemon Tart

Raspberry Clotted Cream
(Gluten, Egg, Milk)

Chocolate Torte

Raspberry, Vanilla Cream
(Gluten, Egg, Milk)

Sticky Toffee Pudding

With Caramel Sauce
(Milk, Gluten, Egg, Sulphites)

TO START

Homemade Soup

Served with Artisan Bread
(Gluten, Milk, Celery, Sulphites, Tree Nuts)

Duck Rillette

Confit Duck Rilletto Leg, Mango Puree
Watercress, Black Pudding & Hamhock
Croquette, Toasted Almonds
(Nuts, Celery, Soya, Gluten, Milk, Egg,
Sulphites)

Goats Cheese

Fivemiletown Goats Cheese Mousse, Texture
of Beetroot, Candied Walnuts, Sourdough
Croutons
(Milk, Nuts, Sulphites, Gluten)

Crayfish Bowl

North Atlantic Crayfish Tail, Baby Gem,
Irish Whiskey, Mary Rose Sauce, Irish
Soda Bread
(Milk, Crustacean, Egg, Mustard, Gluten)

CHRISTMAS BANQUETING DINNER

1 Choice Starter, 1 Choice Main, 1 Choice Dessert- €77.00pp

1 Choice Starter, 2 Choice Main, 1 Choice Dessert- €82.00pp

2 Choice Starter, 2 Choice Main, 1 Choice Dessert- €90.00pp

THE MAIN EVENT

Breast of Irish Chicken

Cream Mash, Butternut Squash Puree, Wild
Mushroom Sauce
(Celery, Sulphites)

Crispy Skin Salmon

Chargrilled Baby Potatoes, Asparagus, Mild
Curry Cream
(Celery, Sulphites, Milk, Fish)

Rump of Lamb

Crushed Sweet Potatoes & Turnip, Garlic
Puree, Sherry Jus
(Milk, Sulphites, Celery)

Roast Sirloin of Beef

O'Mahony's Sirloin of Beef Cooked Medium,
Cep Puree, Horseradish Mash, Red Wine Jus
(Celery, Milk, Sulphites)- €5 supplement

Turkey & Ham

Roast Turkey & Ham, Sage & Onion Stuffing,
Creamy Mash Potato, Pumpkin Puree,
Cranberry Jus
(Celery, Gluten, Milk, Sulphites)

TO FINISH

Iveagh Garden Hotel Dessert Assiette

Lemon Meringue (Gluten, Milk, Egg)
Chocolate Marquise (Gluten, Milk, Egg)
Strawberry Cheesecake (Gluten, Milk, Sesame)

Lemon Tart

Raspberry Clotted Cream
(Gluten, Egg, Milk)

Warm Apple Crumble

Creme Anglaise, Strawberry, Vanilla Ice Cream
(Gluten, Egg, Milk)

Deconstructed Mixed Berry Cheesecake

(Milk, Gluten, Sulphites)

**Available to groups of 50 people or more for
private events only. Private Dining Available
Subject to Room Hire and Minimum Spend**





Private Dining & Parties

ELLE'S SUITE

Elle's suite is a sophisticated event space that can cater to private dining events or drink receptions. The suite is located adjacent to Elle's Bistro and can comfortably accommodate 60 people sitting or 100 guests standing. Bookings can be made by emailing events@igh.ie



Non Private Parties

ELLE'S BAR & BISTRO

Dine in Elle's Bistro and enjoy a delicious meal from our Winter Set Menu. Bookings can be made on Open Table for groups of up to 8 people. Guests are advised to make bookings well in advance to avoid disappointment over the festive period. For groups of 8+ people, bookings must be made by emailing events@igh.ie



Private Dining & Parties

IVEAGH SUITE

The Iveagh Suite is an elegant, discreet and versatile private event space with its own private entrance, bar and terrace. The room can be arranged to best suit your gathering, with theatre-style events for 100 people or drinks receptions with up to 220 guests. Bookings can be made by emailing events@igh.ie



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