



CHRISTMAS PARTY NIGHTS

2023

CELEBRATE CHRISTMAS WITH US!
Festive Venues for Memorable Moments

Book Now for a Merry and Bright Celebration!



COLLINSTOWN SUITE

The perfect tailor-made venue for an unforgettable celebration. Indulge in a complete experience with a glass of prosecco on arrival, a delightful 3-course Festive meal, accompanied by a carefully curated house selection of red and white wines, ensuring a complete dining experience that delights the senses and leaves lasting impressions. The Collinstown Suite's features are:

- Seasonally decorated room with festive table arrangements
- Christmas crackers
- Complimentary car parking
- Drinks packages available buy in advance and save!

BAND & DI

We have lined up exciting bands for each of our Christmas party nights, with live DJ to follow until 2 am.

3-Course Festive Menu

STARTERS

SHARING PLATE

Curried Popcorn | Hogger Cakes | Chicken Poppers | Garlic Mushrooms | Stuffed Peppers | Olives | Breads & Bread Sticks | Mini Bouchée | Tartlets | Mini Quiche | Dips

MAINS

TRADITIONAL STUFFED TURKEY & HONEY GLAZED HAM

Pan roasted gravy with cranberry sauce

PAN ROASTED FRESH IRISH SALMON

Italian tomato herb crust, dill butter

BRAISED IRISH BLACK ANGUS STRIPLOIN STEAK

Shallot mushroom port wine jus

* VEGETARIAN OPTIONS AVAILABLE

DESSERTS

STICKY TOFFEE PUDDING

Toffee sauce with vanilla bean ice-cream

WILD BERRY PAVLOVA

Vanilla bean ice-cream

WARM APPLE CRUMBLE

Vanilla bean ice-cream

DRINKS

WELCOME DRINK

Choice of:

- Prosecco
- Mulled Wine

RED & WHITE WINE

1/2 bottle per person

- Elvaro Sauvignon Blanc, Chile
- Cielo Pinot Grigio, Italy
- Cielo Pinot Grigio Blush, Italy
- Elvaro Merlot, Chile
- Luciente Tempranillo, Spain
- Sogno Montepulciano, Italy

BAND & DI

WELCOME DRINK 3-COURSE FESTIVE MENU RED & WHITE WINE* *1/2 bottle per person

MAYFLY RESTAURANT

Step into the beautifully lit Mayfly Restaurant, where elegance and intimacy come together to create a truly magical Christmas dining experience. This cozy and charming space offers an inviting restaurant-style setup, perfect for enjoying a seated meal with friends, family, or colleagues. While the focus is on indulging in delightful dishes and engaging conversations, the option of having a DJ providing soothing background music is available for those seeking a touch of laid-back ambiance during their festive feast.

- Personalised menus and table plan
- Christmas crackers
- Complimentary car parking

3-COURSE FESTIVE MENU

STARTERS

CREAMY CHICKEN VOL AU VENT

CARROT & SWEET POTATO SOUP
Freshly baked bread

CRISPY ORIENTAL DUCK SPRING ROLL
Plum sauce spiced carrot salad

MAINS

TRADITIONAL STUFFED TURKEY & HONEY GLAZED HAM

Pan roasted gravy with cranberry sauce

BBQ SALMON

Champagne bubbles with fresh tomato salsa

PRIME BLACK ANGUS IRISH ROAST STRIPLOIN

Roast gravy stuffed Yorkshire pudding horseradish sauce

* VEGETARIAN OPTIONS AVAILABLE

DESSERTS

STICKY TOFFEE PUDDING

Toffee sauce with vanilla bean ice-cream

WILD BERRY PAVLOVA

Vanilla bean ice-cream

WARM APPLE CRUMBLE

Vanilla bean ice-cream



WELCOME DRINK

Choice of:

- Prosecco
- · Mulled Wine

RED & WHITE WINE

1/2 bottle per person

- Elvaro Sauvignon Blanc, Chile
- Cielo Pinot Grigio, Italy
- · Cielo Pinot Grigio Blush, Italy
- Elvaro Merlot, Chile
- Luciente Tempranillo, Spain
- Sogno Montepulciano, Italy

TEA & COFFEE

Freshly brewed coffee and warm mince pies

€59 PER PERSOI

WELCOME DRINK
3-COURSE FESTIVE MENU
RED & WHITE WINE*
*1/2 bottle per person
TEA & COFFFE

RUNWAY 28 ROOFTOP RESTAURANT

ELEVATE YOUR FESTIVITIES WITH OUR EXCLUSIVE VIEW OF DUBLIN'S AIRPORT RUNWAY, WHERE THE MAGIC OF FLIGHT MEETS THE MAGIC OF CHRISTMAS.

Indulge in the festive spirit on our weather-proofed terrace and newly refurbished indoor seating area, adorned with captivating Christmas decorations, creating a cozy and elegant atmosphere.

3-Course Festive Menu

STARTERS

GAMBAS PRAWNS

with chilli, garlic, coriander and grilled sourdough

CONFIT DUCK LOLLIPOP

with plum compote, black pudding, pickled blackberries

GOAT'S CHEESE PANNA COTTA

with ruby grapefruit, pickled beetroot, apricot, candied walnuts

MAINS

80Z FILLET STEAK

with a choice of peppercorn or bearnaise sauce served with confit shallot, slow roast cherry tomato, burnt onion puree and hand-cut chips (©10 supplement per person applies)

ROASTED HAKE

with crab cannelloni, courgette, asparagus, champagne and herb cream sauce

ROAST TURKEY AND HONEY BAKED HAM

with herbed mash, potato croquette, brussels sprouts with bacon and chestnut and gravy

ROAST CAULIFLOWER

spiced dahl lentil, yoghurt, roasted squash, nuts and seeds

DESSERTS

TRADITIONAL CHRISTMAS PUDDING

with brandy anglaise and cinnamon ice cream

BURNT BASQUE CHEESECAKE

with white chocolate sauce and salted caramel ice cream



WELCOME DRINK

Choice of:

- Prosecco
- Mulled Wine

Music

A groovy DJ to set the perfect festive mood



3-COURSE FESTIVE MENU
D) Music

Min booking 15 guests



Bookings

For more information on private or shared Christmas celebrations, please contact our Events Team:

> **T** +353 1 866 7500 - option 4 **E** xmas@carlton.ie

> Terms & conditions may apply



WWW.CARLTONDUBLINAIRPORT.COM