EGAN HOSPITALITY GROUP

Premium Event & Bespoke Catering

Wedding Collection 2024/2025

Introduction

Combine our skilled hospitality team with award-winning chefs, using locally sourced ingredients prepared to the highest culinary standards in a state-of-the-art kitchen. Present this with an outstanding banqueting team, share it with loved ones, and savor! This is the Egan Hospitality Group's recipe for an exceptional wedding day banquet.

We've catered for everything from visiting American Presidents to British Royalty; from international celebrities from the world of music and movie to Brendan and Niamh from Malahide's wedding! And now we'd love to cater for you!

Welcome to our Wedding Catering Brochure, where we invite you to embark on a culinary journey designed to enhance your wedding day and leave a lasting impression on you and your guests.

With a commitment to excellence and a passion for creating unforgettable experiences, Egan Hospitality has curated menus that blend creativity, flavor, and elegance. From intimate gatherings to grand celebrations, our dedicated team is here to transform your vision into a reality, ensuring every bite is a moment to savor and every detail is a testament to your love.

We look forward to being part of your special day and helping you create memories that will last a lifetime. Welcome to the beginning of a delicious love story!

Canapés

CHOOSE FOUR PER PERSON

On arrival our friendly and immaculate staff will greet your guests with trays of your chosen chilled cocktail and elegant canapes

- TRADITIONAL FINGER SANDWICHES AND MINI WRAPS
  Include smoked salmon and dill, roast beef and grilled vegetables

SUSHI AND CALIFORNIA ROLLS
Selection of hand rolled sushi served with wasabi dipping sauce and pickled ginger

- SAFFRON MARINATED SALMON
  Cubes drizzled with aioli

SEARED TUNA
With tapenade preserved lemon

RYE BREAD WITH SMOKED IRISH SALMON
Thinly sliced with horseradish creme fraiche & beetroot julienne

CHILLI AND LIME SAUTEED TIGER PRAWNS
With hot and sour coriander dip

MINIATURE THAI FISH CAKES
With sweet chilli dip

RILLETTES OF SMOKED SALMON
With baby capers

FRENCH BRIE AND POACHED PEAR TARTLET
With Sakura cress

- SOUFFLE OF GOAT'S CHEESE AND SUNDRIED TOMATO SHORTCRUST TART

MISSION FIG AND GOAT CHEESE CROSTINI ONION FOCACCIA

- SMOKED CHICKEN AND MANGO BRIOCHE

ROASTED FILLET OF BEEF
With goats cheese tapenade on tomato bread

SHREDDED DUCK AND SPRING ONION HOT SPOONS
With hoi sin sauce

Soups

All of the below are accompanied by a selection of artisan breads, pesto tapenade, olive oil and balsamic vinegar

Please choose one option

SWEET CHILLI AND TOMATO

SWEETCORN & CRABMEATWITH SEAFOOD WONTONS

TUSCAN BEAN BROTH

WILD MUSHROOM AND SMOKED CHICKEN CHOWDER

TRADITIONAL SEAFOOD CHOWDER

SPICY MISO SOUP WITH TOFU AND ASIAN VEGETABLES

CREAM OF BUTTER NUT SQUASH WITH GINGER AND LEMONGRASS

THAI CHICKEN AND COCONUT WITH CORIANDER AND CHILLI

LEEK AND POTATO WITH SMOKED BACON AND CHIVE CREAM

YELLOW LENTIL AND UDON NOODLE SOUP

Starters

Please choose one option

CARAMELIZED PORK BELLY
With champ with Guinness and thyme glaze

A MARTINI OF DUBLIN BAY PRAWNS
With red pepper remoulade, Sakura cress and a baby Guinness chaser

TIAN OF SMOKED CHICKEN AND SWEET POTATO
With quince jelly, basil oil, micro herbs

CRISPY DUCK CONFIT
With cep lentils and champ

CAESAR SALAD
With Parma ham wafer, sourdough croutons, Parmesan and Caesar dressing

SEAFOOD TASTING PLATE
Poached salmon, fresh crab salad, smoked Irish salmon and prawn cocktail

WILD SMOKED SALMON AND CREAM CHEESE TART With caper & raisin dressing, rocket vine roasted tomato

WARM CHICKEN AND POACHED PEAR SALAD
With blue cheese, walnuts and a simple vinaigrette

THAI BEEF SALAD
With coriander, lime, sweet chilli, galangal ginger and kaffir lime leaves

Mains

Please choose two options - one meat and one fish

RACK AND BALLOTINE OF LAMB
Baby spinach, wood mushrooms and merlot jus

FILLET OF IRISH BEEF
With potato gratin, caramelised shallot, griddled asparagus and Madeira jus

CRISP ROAST GRESSINGHAM DUCK
Breast & confit of leg with red wine reduction and star anise

BOYNE SALMON TORNEDOS
Topped with goat cheese, herb crumb & herb creme fraiche

PAUPIETTE OF LEMON SOLE & WITH SALMON
With sorrel mousseline, chive cream dill

ROAST MONKFISH WRAPPED IN PARMA HAM
Larded with smoked salmon, langoustine and spinach

GENTLY STEAMED HAKE CASSOULET
With garden peas, chorizo and crayfish

SLOW BRAISED SHOULDER OF LAMB
With apricots, cracked almonds and creamy mash

PRIME IRISH SIRLOIN OF BEEF
Served pink, with baby onions, lardons, horseradish mash, pan gravy with buttered asparagus

ROAST GUINEA FOWL
With goats cheese and herb stuffing rolled in Parma ham on creamy celeriac mash

DUET OF ROAST COD AND LANGOUSTINE
With cassoulet of garden peas, chorizo and red onion

PRIME 1OOZ RIB EYE STEAK
With rocket and walnut salad, extra virgin olive oil and a touch of balsamic

PAN-FRIED HAKE
With a topping of creamed goat's cheese, crunchy bread crumbs on wilted spinach

Desserts

Please choose one option

CARAMELPANNACOITA
With Wexford Strawberry Compote and Fresh Mint

FRENCH CHOCOLATE TART
With Blackberry Sorbet and soft Fruit Compote

ASSIEITE A DESSERT
Red Wine Poached Pear, Ice Cream Shot, Lemon Tart and Mini Banofee

CRUNCHY PRALINE CREME BRULEE
With Citrus Sorbet and Fresh Berries

RED WINE AND CINNAMON POACHED PEAR
With Sweet Mascarpone Cream

TIRAMISU
With Valrhona Cocoa, Tia Maria and Mascarpone

CLASSIC LEMON TART
With Macerated Raspberries, Mint, Merlot and Balsamic Syrup

CARAMEL AND PRALINE CREME BRULEE
With blackberry compote and a little pot of bourbon vanilla ice cream

WARM APPLE AND BLACKBERRY CRUMBLE
With Vanilla ice cream

BLACK FOREST CHOCOLATE FONDANT
With a shot of kirsch ice cream

SUMMER BERRY TRIFLE
With a little shot of fresh coulis (served in its own jam jar)

TEA&COFFEE

PETITS FOURS

Vegetarian & Vegan Friendly Menu

VEGETARIAN STARTERS

Please choose one option

VEGETABLE TERRINE WITH A BASIL AND OLIVE DRESSING

CROSTINI OF ROASTED RED PEPERONATA
Topped with mozzarella and fresh sage

MEZZESALAD
Grilled peaches, fresh mozzarella, asparagus tips, Balsamic Shallots and dressed Rocket, Baked Duo of Goat and Feta Cheese on focaccia Bread with a fresh herb vinaigrette

BALSAMIC SHALLOTS AND DRESSED ROQUEFORT CHEESE

BAKED DUO OF GOAT AND FETA CHEESE
On focaccia bread with a fresh herb vinaigrette

BAKED ARDILAUN GOATS CHEESE SALAD
With roasted beetroot, red onion confit, rocket leaves and herb oil

WARM SALAD OF BAKED FIGS
Filled with blue cheese and walnuts

ANTIPASTI TASTING PLATE
With rosemary focaccia, olive oil and pesto, balsamic onions, sundried tomato, buffalo mozzarella, grilled aubergine, fresh rocket and black olives

COMPOTE OF MELON AND SUMMER FRUITS
With raspberry coulis and refreshing citrus sorbet

BRUSCHETTA AL FORNO
Topped with fresh basil and black olive tapenade drizzled with olive oil

THAI GLASS NOODLE
And coriander salad with sweet chilli and coconut

BAKED GOATS CHEESE PARCEL
With black olive tapenade and sundried tomatoes

Vegetarian & Vegan Friendly Menu

VEGETARIAN MAINS

Please choose one option

ASPARAGUS AND ONION TART
Served with a Crisp Salad

BAKED GOATS CHEESE RED ONION AND ROCKETTARTLET

BAKED FILO PARCEL
Filled with Spinach, Black Olives, Goats Cheese and Sundried Tomatoes

WILD MUSHROOM RISOTTO
Accompanied by a Parmesan Crisp

TORTELLINI CON SPINACI
Tossed in a Creamy Spinach and Gorgonzola Sauce

GRILLED VEGETABLE TOWER
With Roasted Vegetables and Basil scented Couscous

TOMATO AND BASIL TART
Served with Roasted Red Pepper Sauce

SPINACH AND GOATS CHEESE CANNELLONI
Topped with Parmesan Cheese

SPINACH, RICOTTA AND ROASTED RED PEPPER TORTELLINI
Smothered in a rich Tomato Sauce

WILD MUSHROOM RAVIOLI
With Asparagus and Pesto Cream

PENNE ARRABIATA

NASIGORENG
With Satay Sauce and Stir-fried Vegetables

YELLOW LENTIL AND VEGETABLE CURRY
Accompanied by fragrant Jasmine Rice

VEGAN STARTERS

Please choose one option

VEGETABLE TERRINE
With a Basil and Olive Dressing

COMPOTE OF MELON AND SUMMER FRUITS
With Raspberry Coulis and refreshing Citrus Sorbet

ANTIPASTI TASTING PLATE
With Rosemary Focaccia, Olive Oil, Balsamic Onions, Sundried Tomato, grilled Aubergine, Fresh Rocket and Black Olives

THAI GLASS NOODLE AND CORIANDER SALAD
With Sweet Chilli and Coconut

MEZZESALAD
Grilled Peaches, Asparagus Tips, Balsamic Shallots and Dressed Rocket

VEGAN MAIN COURSES

Please choose one option

ASPARAGUS AND ONION TART
Served with a crisp salad

WILD MUSHROOM RAVIOLI
With asparagus and pesto cream

GRILLED VEGETABLE TOWER
With Mediterranean vegetables and basil scented couscous

NASIGORENG
With satay sauce and stir-fried vegetables

YELLOW LENTIL AND VEGETABLE CURRY
Accompanied by fragrant jasmine rice

Additional Suggestions & Added Options

ARRIVAL COCKTAILS

CLASSIC CHAMPAGNE COCKTAIL
With cognac soaked sugar cube and fresh raspberries

PIMM'S COCKTAIL
Pimm's No **1** cup served in cool jam jars with ginger beer, lemonade, apples, cucumber, lemon and orange.

PEACH BELLINI
Fresh peach puree, peach bitters and champagne

GIN AND ELDERFLOWER PRESSE
Bombay Safire with blueberries and elderflower fizz

SORBETS can be substituted in place of soup

COCONUT AND LIME
PASSION FRUIT
CHERRY MORELLO
GUAVA
MANGO AND BASIL
LEMON AND LIME

Wedding Package Frequently Asked Questions

HOW LONG SHOULD OUR WELCOME RECEPTION TAKE?
The majority of weddings take two to two and half hours for drinks and canapes.

WHAT IS THEBESTTIME TO CALL FOR DINNER?
We usually call guests for dinner from 5.45pm onwards

WHEN IS THE BEST TIME TO HAVE SPEECHES?
We recommend at the end of your wedding banquet, this gives our team of chef's clear timings for each course

HOW LONG WILL DINNER TAKE TO SERVE?
A five course wedding banquet normally takes 1 hour 45 mins (add 15 mins for each additional course thereafter)

ARE YOUR MENUS SEASONAL
Yes. Please note that our produce is seasonal and menus are subject to change due to weather, some dishes may contain nuts.

WHAT TABLE LINENS ARE INCLUDED IN THE COST PER PERSON?
We provide White or Ivory floor length linen as standard.

MAY WE SUPPLY OUR OWN WINE AND WHAT IS THE COST PER BOTTLE?
Yes in cases where couples supply their own wine, a corkage fee of €8 applies for wine, €12 per bottle for champagne, prosecco and cava. Charge covers handling, glassware service, staff and disposal of bottles and crates post event.

Wedding Package Frequently Asked Questions

CAN YOU PROVIDE FULL BAR FACILITIES?

Yes, we can provide full bar service, cash charge, all draft beers (supplement may apply for rental of equipment, bar counters etc. depending on numbers)

WHAT TIME CAN THE BAR STAY OPEN UNTIL?

We would normally serve until 1.30am venue specific

DO WE GET A PRIVATE TASTING AND HOW MANY PEOPLE CAN ATTEND?

We provide private tasting for four people. Subject to contract signed and deposit secured

HOW MANY DISHES DO WE GET TO TASTE?

We would ask that you choose three items from each course to taste

WHAT ARE THE RATIOS OF WAITING STAFF?

- ✓ We provide one waiter for every 10 guests
- ✓ One wine waiter for every three tables
- ✓ One supervisor per 6 staff
- ✓ One barman per 50 guests
- ✓ One general hospitality manager per 150 guests or part thereof

HOW MUCH DEPOSIT IS REQUIRED TO RESERVE EGAN HOSPITALITY FOR OUR WEDDING DAY?

We require €2000.

WHAT IS THE NEXT STEP ONCE WE HAVE DECIDED TO CHOOSE EGAN HOSPITALITY TO CATER FOR OUR WEDDING?

Once you have confirmed the date with our Wedding Coordinator we will send you a catering contract which you will need to sign and return to us along with our booking deposit which is non-refundable. We can then start planning the details of your wedding, starting with your food tasting.

EGANHOSPITALITYGROUP

Premium Event & Bespoke Catering

Parkwest Business Park, A3 Canal Bank, Hume Ave,
Parkwest Business Park, Dublin 12, D12 CC67

Wedding Coordinator

Phone (01) 645 4147 Email sales@eganhospitality.ie

Web eganhospitality.ie