



THOMAS PRIOR HALL
BALLSBRIDGE

DINE IN STYLE WITH OUR DINNER MENUS

MENU A

Fantail of Honeydew Melon with Seasonal Fruits &
a Mango Coulis

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Cream of Homemade Vegetable Soup

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Roast Loin of Irish Pork, Herb Stuffing,
Bramley Apple Sauce &
Crispy Parsnip Shavings

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Banoffi Pie with Freshly Whipped Cream

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Tea or Coffee
€51.00 per person

MENU B

Spicy Chicken Caesar Salad with Crispy
Croutons & Grana Padano

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Pumpkin & Butternut Squash Soup

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Roast Prime Rib Eye of Irish Beef &
Red Onion Confit with
a Creamy Peppercorn Sauce

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Baileys Cream Cheesecake with  
Butterscotch Sauce

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Tea or Coffee
€53.00 per person

MENU C

Smoked Breast of Duck served on
a Bed of Fresh Salad Leaves,
with a Balsamic Reduction & Cranberry Confit

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Forest Mushroom Cream Soup

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Traditional Roast Turkey & Ham with Homemade Sage and Onion
Stuffing, Roast Jus & Cranberry Sauce

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Hazelnut & Chocolate Torte with Caramel Sauce

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Tea or Coffee
€55.00 per person

MENU D

Trio of Melon Salad with Prosciutto & Bread Sticks

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Tomato & Basil Soup

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Roast Irish Sirloin with a Rich Cognac Cream
Sauce, Crispy Roast Potatoes

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Gateaux Diane with Chocolate Sauce

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Tea or Coffee
€60.00 per person



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A LA CARTE MENU

Starter

- Warmed Exotic Mushroom and Gubbeen Bacon in a Puff Pastry Case,
served with a Tarragon Cream Sauce & Fresh Salad Leaves
€9.25
- Rilette of Irish Smoked Salmon with a Mustard & Dill Mayonnaise,
Radicchio Fricassee
€14.25
- Smoked Breast of Duck served on a Bed of Fresh Salad Leaves,
with a Balsamic Reduction & Cranberry Confit
€9.85
- Spicy Chicken Caesar Salad served with Crispy Croutons & Grana Padano
€8.30
- Fantail of Honeydew Melon with Seasonal Fruits & Mango Coulis
€7.80
- Deep Fried Goats Cheese With Apple Chutney, Cranberry Confit & Tossed Salad Leaves
€11.25
- Trio of Melon Salad with Prosciutto, Bread Sticks
€12.85

Soup

- Cream of Homemade Vegetable Soup
Forest Mushroom Cream Soup
Tomato & Basil Soup
Pumpkin & Butternut Squash Soup
Roasted Parsnip & Bramley Apple Soup

Fish

- Grilled Fillet of Salmon with Asparagus Tips & Saffron Hollandaise
€28.00
- Medallions of Monkfish with Roast Red Pepper Mash drizzled with Pesto Cream
€33.80
- Panfried Fillet of Cod served with Buttered Green Beans & a White Wine Jus
€32.20

Main Course

- Roast Fillet of Beef with Colcannon & a Red Wine Jus
€36.00
- Roast Prime Rib Eye of Irish Beef with a Red Onion Confit
& Creamy Peppercorn Sauce
€29.70
- Roast Irish Sirloin with a Rich Cognac Cream Sauce & Crispy Roast Potatoes
€32.20
- Traditional Roast Turkey & Ham with Homemade Sage & Onion Stuffing,
Roast Jus, Cranberry Sauce
€28.25
- Roast Quail, Crispy Pancetta on a bed of Braised Red Cabbage & Parsnip Chips
with a Juniper Berry Jus Reduction
€29.40
- Venison Wellington served with a Wild Herb Mash
Drizzled with Red Currant Sauce
€33.20
- Roast Loin of Irish, Herb Stuffing, Bramley Apple Sauce
& Crispy Parsnip Shavings
€26.40
- Roast Leg of Lamb with Boulangere Potatoes, Fresh Mint Jelly
€33.80



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Dessert

Passion Fruit Bavarois with Mango Coulis
Hazelnut & Chocolate Torte with Caramel Sauce
Strawberry Cheesecake with Seasonal Berry Coulis
Gateaux Diane with Chocolate Sauce
Bannoffi Pie with Freshly Whipped Cream
Warm Apple and Berry Crumble with Chantilly Cream
Baileys Cream Cheesecake with Butterscotch Sauce
White Chocolate & Raspberry Mousse with Summer Berry Compote

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Desserts €9.25

Chefs Selection Medley of Desserts €11.25

Tea/Coffee inclusive on a Four Course Meal

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ON ALL MENUS

Choice on Starter €2.00 per person
Sorbet Course €5.25 per person
Choice on Main Course €3.00 per person
Cheese Course €9.75 per person

ARRIVE WITH ELEGANCE....

Homemade Scones served with Jam & Cream	€2.95 per person
Sandwich Platters (feeds 6)	€27.50 per platter
Selection of Canapés (3)	€10.50 per person
Champagne Reception	€12.75 per person
Prosecco/Cava Reception	€8.75 per person
Traditional Mulled Wine	€6.25 per person
Fruit Punch	€5.65 per person
Pimms	€5.95 per person
Kir Royale	€13.25 per person
Bucks Fizz	€12.75 per person
Wine Reception	€6.25 per person



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- HOUSE WHITE WINES -

SANTIAGO 1541

Vintage : 2007
Grape: Sauvignon Blanc
Region: Chile
Tasters Notes: Floral nose, refreshing flavours, dry finish
Recommended Dishes: An excellent aperitif wine, also ideal with seafood, white meats and salads

Price: €23.95

GRAND VINA SOL TORRES

Vintage: 2006
Grape: Chardonnay
Region: Penedes (Spain)
Tasters Notes: This wine has wonderful body and fruit. Crisp and dry but full of taste
Recommended Dishes: Fish, seafood, Paellas and also with Chicken or Turkey
Price: €29.00

WOLF BLASS YELLOW LABEL

Vintage: 2006
Grape: Chardonnay
Region: South Australia
Tasters Notes: Classic peach and melon characters. Integrated oak Flavours and a creamy soft texture
Recommended Dishes: Outstanding with fish, Chicken and creamy cheese
Price: €31.50

BELLEFONTAINE

Vintage: 2007
Grape: Sauvignon Blanc
Region: France
Tasters Notes: Fresh, crisp, dry wine with light apple fruit.
Recommended Dishes: Superb with white meats, saltwater fish and crustaceans.
Price: €26.95



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- HOUSE RED WINES -

SANTIAGO 1541

Vintage: 2008
Grape : Cabernet Sauvignon
Region: Central Valley (Chile)
Tasters Notes: Strong ruby red colour, fresh and full bodied to the taste with a pleasant tannin streak
Recommended dishes: Enjoy with red meat, steak or cheese
Price: €23.95

CÔTES DU RHÔNE

Vintage: 2006
Grape: 50% Syrah, 40% Grenache and 10% Mourvèdre
Region: Cotes Du Rhône (France)
Taster's Notes: Ripe, fruity and forward, a proper Côtes Du Rhône!
Rich, dark fruit with wonderful hints of spice.
Recommended Dishes: Will go really well with grilled steaks, breast of chicken, Roast rack of lamb or lamb shank
Size/Price: €33.75

WOLF BLOSS YELLOW LABEL

Vintage: 2006
Grape: Cabernet Sauvignon
Region: South Australia
Taster's notes: Well balanced wine with blackcurrant fruit flavours.
Recommended dishes: Great wine to go with roast or grilled meats, or cheese.
Price: €33.50

BELLEFONTAINE

Vintage: 2007
Grape: Merlot
Region: France
Tasters Notes: Juicy, ripe red fruits with a touch of spice. Good concentration of taste.
Recommended Dishes: A treat to be enjoyed with red meat and steaks
Price: €27.95



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TERMS AND CONDITIONS

Room Hire:

- Room Hire is included in 4 course dinner rates. However should numbers drop below 80 people the hotel reserves the right to charge €1000.00.

Deposits:

- Provisional bookings can be held for up to 10 days. After this the date will automatically be released.
- A non-refundable and non-transferable deposit of €1000.00 is required to guarantee your booking. This payment indicates acceptance and understanding of the terms and conditions.
- * Upon receipt of the deposit a menu tasting for 2 people can then be organised. This consists of one starter, one soup, two main course, one dessert and tea/coffee
- The account must be settled in full a minimum of 2 working days before the Event by Cash or Bankers Draft only. Credit cards may not be used for final payment.

Cancellations:

- Cancellations must be made in writing. Cancellation charges in addition to the forfeit of all deposits will be charged in full if the Event is cancelled within 12 weeks of the Event date. Cancellation charges will apply to all items booked.
- The Hotel reserves the right to cancel any booking made through a third party or under false pretences. Prospective clients must meet with a member of Senior Management prior to acceptance of the first deposit. The Event Organiser must pay deposits in person to the Hotel; otherwise the Hotel reserves the right to cancel the booking.

Beverage Service:

- An extended bar service can be provided in certain circumstances. Arrangement of same requires a minimum of 2 months notice.
- Corkage is charged at €12.00 per bottle of Wine, €15.00 per bottle of Sparkling Wine and €21.00 per bottle of Champagne

Entertainment:

- The Hotel will not accept responsibility for any entertainment that has not been reserved directly through the Hotel. However, it is essential that all entertainment arrangements have the approval of Hotel Management, prior to the Event.
- Entertainers must provide their own equipment and accept responsibility for same.

Numbers:

- A Reduction of 10% of the original numbers booked (at the date of booking the Event) is permitted without incurring a fee. Reductions in excess of the above will be charged as per the contracted price per person.
- Final numbers and table plans must be supplied to the Hotel 2 working days in advance of the Event. The numbers quoted will be the minimum numbers charged to your account.
- Additional meals will be served if space and staff are available, but without guarantee or obligation by the hotel to provide such extra meals. Any such meals will be charged at the quoted price.

General Details:

- The Hotel will not be liable for any failure or delay in providing facilities, services, food or beverages as a result of events or matters outside of its control.
- The Event Organise is responsible for any damage to fittings, furnishings, fire equipment, carpet or any other items supplied by the Hotel during the Event.
- Car parking is available at €1.50 per hour and a maximum of €8.00 per day.

Costing/Pricing Details:

- If you wish to offer your guests a choice on your menu, a supplementary charge will apply
- Prices valid for Events booked for 2010 and 2011 before 31st December 2010. Prices will be subject to change for Events booked after this date
- If any outstanding balances occur, they must be settled on departure.
- All prices and all-inclusive packages are priced on a per person basis. In the event of damage or breakages to the items in the packages, the Events Organiser bears the cost involved in full.



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Accommodation:

- * Discounted accommodation rates for your guests are based on 10 rooms at €109 B&B. Bedrooms booked after this will be at the published rate at time of booking. Rooming lists must be forwarded 4 weeks before the Event; any rooms not allocated will automatically be released.
- We will do our utmost to reserve specific rooms for your guests, but we cannot guarantee them to be assigned.
- All accommodation bookings are to be guaranteed with a deposit or credit card details. Any rooms without same will be released. Standard terms and conditions apply.

***Should any clause in this contract be seen to be inoperative or unlawful for any reason,
it shall not render the remainder of the agreement invalid***

Events Organiser: _____

Manager: _____

Event Date: _____

Today's Date: _____