

THE CROKE PARK

DOYLE COLLECTION • DUBLIN

Meetings & Events

2021



The Croke Park

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Our Venue



The Clonliffe

The Fitzroy

The Russell

The perfect venue for your out of office meetings, The Croke Park's suite of multi-purpose conference and event rooms can each accommodate up to 50 delegates. Decorated in smart, neutral tones, equipped with all the latest audio-visual technology and bathed in natural day light is ideal for board meetings, think tanks, company presentations, product launches & private dining.

The following amenities & extras included in our room hire rates:

- Air conditioning
- Business center access
- 80" HD Plasma Screen
- Click Share Technology- wireless presentation system
- Virgin Media box with all regular TV channels including Sky Sports
- Audio jack where by music devices can connect
- VGA & HDMI wall connections
- Complimentary WIFI access
- Complimentary bottled water
- Complimentary flipchart
- Complimentary jelly beans (in biodegradable tubs)
- Dimmer lights with control units
- Access to our internal Courtyard
- Meeting room attendant to assist with all requests
- Located on our dedicated meeting room corridor
- Breakout suites also available

Complimentary on-site parking and a free shuttle bus service connecting the Hotel with Eastpoint Business Park, The Irish Financial Services Centre & the Convention Centre Dublin are also available.

Please visit our website to view our facilities online:

<https://www.doylecollection.com/hotels/the-croke-park-hotel/meetings>

Our Rates

Meeting Room	Room Hire (Full Day) €	Room Hire (Half Day) €
The Fitzroy Room	420.00	320.00
The Clonliffe Room	420.00	320.00
The Russell Room	420.00	320.00
Murphy Room 1	250.00	190.00
Murphy Room 2	250.00	190.00
Murphy Room 3	250.00	190.00
Murphy Room 4	250.00	190.00
Executive Boardroom	450.00	350.00

Day Delegate Rates

Includes room hire, 2 servings of tea/coffee, biscuits & lunch of classic sandwiches with soup

Min 10 delegates	€67.50
Min 15 delegates	€53.50
Min 20 delegates	€46.50

Includes room hire, 2 servings of tea/coffee, biscuits & lunch of classic sandwiches with soup & hot option

Min 10 delegates	€75.00
Min 15 delegates	€61.00
Min 20 delegates	€54.00

Includes room hire, 2 servings of tea/coffee, biscuits & our grill menu for lunch

Min 10 delegates	€77.00
Min 15 delegates	€63.00
Min 20 delegates	€56.00

Add a Healthy Treat to your DDR

Fresh Fruit Salad	€1.50
Yogurts	€3.00
Granola Squares	€3.00
Fudge Brownie	€4.00

All prices are based per person and includes VAT, full day room hire of The Clonliffe Room, The Fitzroy Room or The Russell Room.

Room Dimensions & Capacities

Room	Floor Area sq m	Dimensions (m)	Ceiling Height (m)	Theatre	Class room	Board room	U-Shape	Buffet	Cabaret
Clonliffe	50	7.6 x 6.6	2.95	50	20	24	20	40	30
Fitzroy	50	7.6 x 6.6	2.95	50	20	24	20	40	30
Russell	50	7.6 x 6.6	2.95	50	20	24	20	40	30
Murphy 1	17	4.5 x 3.8	3.03	—	—	8	—	—	—
Murphy 2	17	4.5 x 3.8	3.03	—	—	8	—	—	—
Murphy 3	17	4.5 x 3.8	3.03	—	—	8	—	—	—
Murphy 4	17	4.5 x 3.8	3.03	—	—	8	—	—	—
Executive Boardroom	22	5.9 x 3.7	2.5	—	—	10	—	—	—



Breakfast: In-Room Breaks : Post Meeting Wind-Down

Pre-Meeting Breakfast Available

Full Breakfast	€17.00
Continental Breakfast	€12.00

Breakfast is served in The Hawthorn from 6:30am – 10:30am daily; we would be delighted to reserve space for your delegates.

In-Room Break options

Tea/Coffee	€4.00
Hot Chocolate	€4.50
Apple or Orange Juice	€2.00

Add some sweet treats:

Kerrygold Irish Shortbread	+ €1.00
Fresh Fruit Salad	+ €1.50
Pastries	+ €3.00
Scones, clotted cream, jam & butter	+ €3.00
Muffins	+ €3.00
Yogurts	+ €3.00
Granola Squares	+ €3.00
Gluten free cookies	+ €3.00
Fudge Brownie	+ €3.00
Chocolate Macaroons	+ €3.00
Exotic Fruit & Nut bar	+ €3.00
Fruit Bowl (suitable for 4 people)	+ €6.00 per bowl

Gluten free & vegan pastries & muffins available on request.

Post-Meeting Wind Down

Prosecco	€9.00
Wine by Glass	€7.00
Bottled Beer	€6.00

Prices quoted are on a per person basis.

Lunch

Classic Sandwich Selection	€11.00
Gourmet Sandwich Selection	€13.50
Soup, Sandwich Selection & Hot Option	€23.00
The Grill Menu	€25.00
Today's Soup	€4.00

Lunch is served in The Hawthorn.
For a working lunch, soup & sandwiches can also be served in your suite.

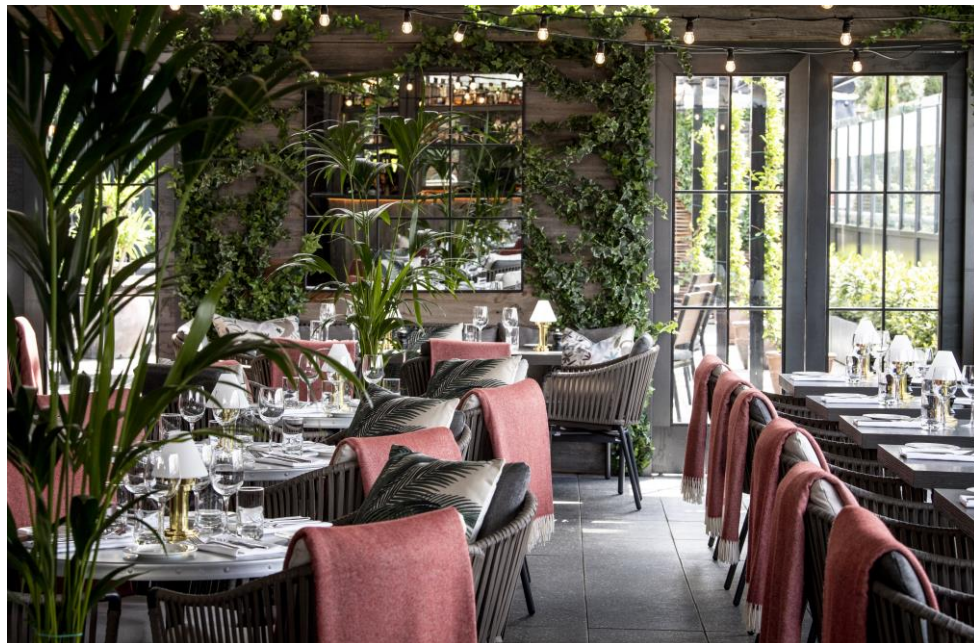
The Hawthorn is our stunning new restaurant with heated outdoor terrace and bar.
Menus are focused on using the finest local and national produce - complemented by a carefully curated wine list.

Dinner

3 course Classic Plated Dinner	€37.00
3 course Deluxe Plated Dinner	€47.00

For a private dining, post-meeting dinner, The Blue Room is ideal for your delegates.

If you have any specific dietary requirements our chefs will be delighted to accommodate you.



Lunch Menu Options

Classic Sandwich Selection

Chicken breast with stuffing & mayonnaise

Honey glazed ham & Dubliner cheese

Roast beef with onion & mayonnaise

Grilled vegetables with pesto

Served on pan bread with a selection of wraps

€11.00

Gourmet Sandwich Selection

The Sideline Toastie

(Ham, turkey, cheddar cheese & tomato)

Chicken Tikka

(Onion chutney, tikka mayo, yoghurt dressing)

Chicken breast with stuffing & mayonnaise

Honey glazed ham & Dubliner cheese

Roast beef with onion & mayonnaise

Grilled vegetables with pesto

Served on sourdough bread

€13.50

Freshly brewed tea & coffee included

Our homemade soup of the day or selection of salads can be added for an additional €4.00 per person

Some of our dishes contain allergens. If you or a member of your party require further information relating to allergens please ask your server for a copy of our allergens menu, which contains a full listing of our dishes and itemises the allergenic ingredients of each, where applicable.

Lunch Menu Options

Soup, sandwich selection & hot option

(Please select two options)

Gochujang Chicken Bowl

St. Tola Goats Cheese Tarts

Sausage Rolls

Tortilla with Bravas, Aioli

Poke Bowl – Pan Seared Salmon, Avocado, Fresh Veg & Mango.

Tempura Cod with Pea Puree & Tartar Sauce

€23.00

From the Grill

Ras el Hanout Rump of Lamb, Cous Cous,
Tabbouleh

Jerk Chicken, Braised Leeks

Atlantic Bay Salmon, Piquillo & Fennel Salad

Served with a mix of bread rolls & salads

€25.00

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CLASSIC SAMPLE DINNER MENU

Starters

Today's Soup

St. Tola Goat's Cheese

Prawn Cocktail
Marie Rose, Iceberg

Mains

Pan-seared Seabass
Braised Fennel, Piquillo Vinaigrette

Gremolata Chicken Supreme
Shiitake, Pak choi, Tamarind Jus

Nordic Pulled Oats
Cream Barley, Butternut Squash Puree

Served with potatoes & vegetables

Desserts

Raspberry Gateaux

Tiramisu

Carrot cake

2 course - €32 per person

3 course - €37 per person

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DELUXE SAMPLE DINNER MENU

Starters

Today's Soup

Seared Barbary Duck
Plum Purée, Orange, Compressed Cucumber

St. Tola Goat's Cheese

Prawn Cocktail
Marie Rose, Iceberg

Mains

Atlantic Bay Salmon
Caponata, Dill Beurre Blanc

8oz Hereford Striploin
Asparagus, Shiraz glaze

Gremolata Chicken Supreme
Shiitake, Pak choi, Pan Jus

Nordic Pulled Oats
Cream Barley, Butternut Squash Puree

Served with potatoes & vegetables

Desserts

Raspberry Gateaux

Tiramisu

Carrot cake

Opera Gateaux

2 course - €42 per person

3 course - €47 per person

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