



MEETINGS & EVENTS

~ REFRESHMENT MENU ~



CORK INTERNATIONAL HOTEL



OUR FOOD

We know when you join us for your meeting or event, you want your guests to be at their best. That is why our Meeting & Events Refreshment Menu has been developed with our guests in



mind.
With fresh, local ingredients, our team, has created our refreshment menu to suit all occasions. From refreshment breaks, to morning pick-me-ups, to delicious lunches, whatever your needs are, you can rest assure, the team at Cork International Hotel have you covered.



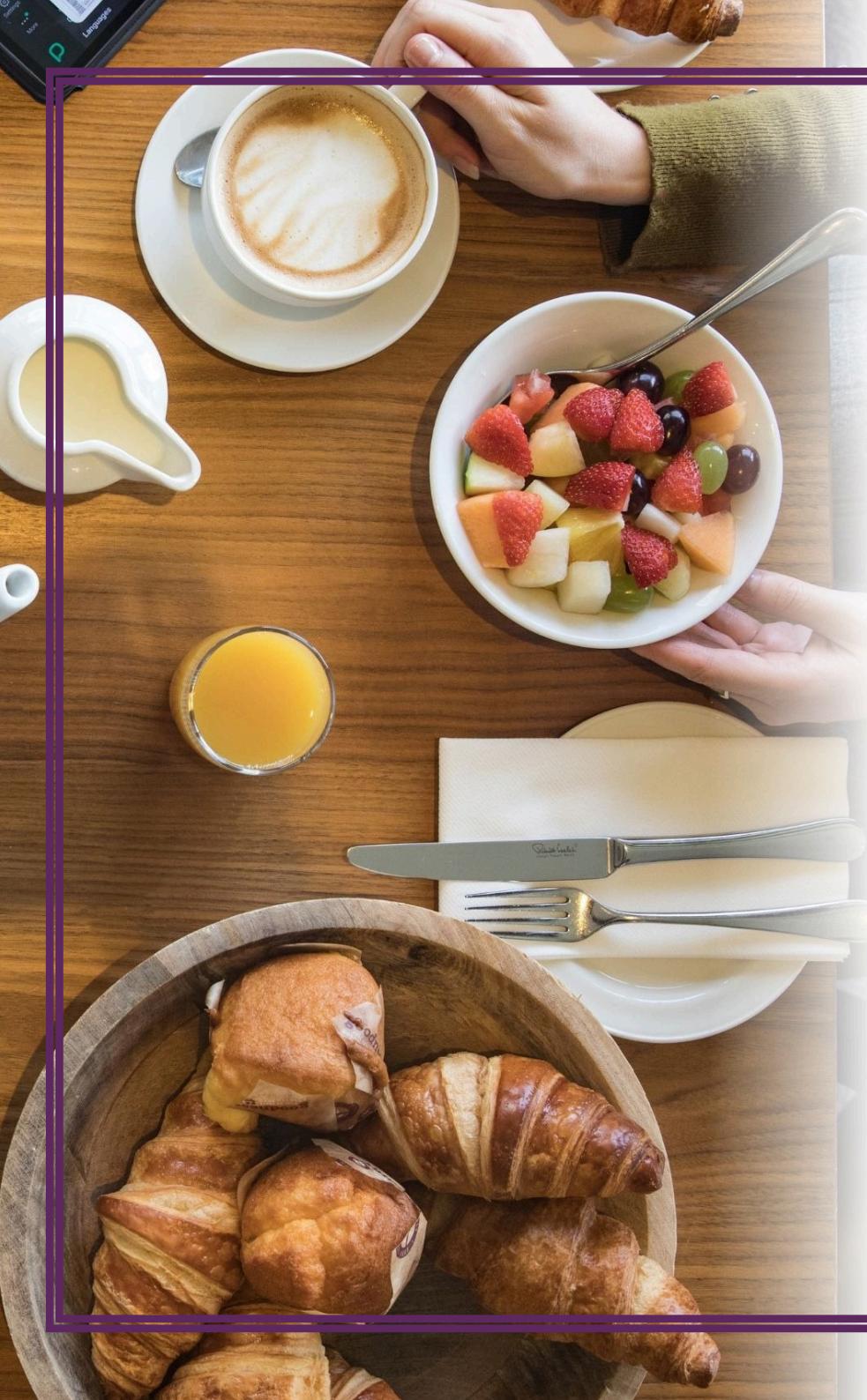


REFRESHMENT BREAKS

TEA & COFFEE SERVED WITH...

| | |
|---|--------|
| Homemade Cookies (Gw,N,D,E) | €7.50 |
| Large Fruit / Plain Scones (Gw,D,E) | €8.50 |
| Freshly Baked Pastries - Croissants, Custard Danish, Fruit Lattices (Gw,N,D,E) | €8.50 |
| Mini Chocolate Brownies (Gw,N,D,E) | €8.50 |
| Oatmeal Flapjacks (Gw,Go,E,D) | €8.50 |
| Lemon or Blueberry Muffins (Gw,E,D) | €8.50 |
| Granola Bars (Gw,E,D) | €8.50 |
| Selection of Mini Macaroons (Gf, Al, D) | €11.00 |

*Prices per person unless otherwise stated



BREAKFAST OPTIONS

CONTINENTAL BREAKFAST

Freshly Brewed Tea / Coffee/Herbal Teas with Mini Pastries, Fresh Fruit Salad & Chilled Orange Juice €12.50
(Gw, E, D)

Freshly Brewed Tea/Coffee/Herbal Teas with Cereal Selection, Fresh Fruit Salad, Pastries & Breads, Selection of Yoghurts, Nuts, Berries & Granola & Chilled Orange Juice €17.00
(Gw, E, D, N, Go)

Fruit Salad & Yoghurt Pots (D) €8.00
Yoghurt with Granola (Gw, N, D, Go) €4.50
Fruit Bowl (Includes Apples, Oranges, Kiwis, Grapes, Pears) €3.00

Fruit Platter (serves 4 people) €17.00

*Prices per person unless otherwise stated



BREAKFAST OPTIONS

HOT BREAKFAST

Freshly Brewed Tea, Coffee or Herbal Teas, Pastry

& Bread Selection, Crispy Bacon

Sausage, Black & White Pudding, Grilled Tomatoes,

Fried or Scrambled Eggs

Chilled Orange Juice (Gw, E, D, Gb) €20.00

Bacon & Sausage Blaa's (Gw, E, D) €10.00

Crispy Bacon & Cream Cheese Bagels (Gw, E, D) €10.00

Black Pudding & Sausage Rolls (Gw, Go, E, D) €8.50

Crispy Bacon & Cream Cheese Bagels (Gw, E, D) €8.50

Ham and Cheese Croissant (Gw, E, D) €7.00

*Prices per person unless otherwise stated

REVITALISING JUICES

| | |
|-----------------------------|-------|
| Banana & Strawberry | €5.00 |
| Kale, Kiwi & Spinach | |
| Beetroot, Berries & Spinach | |
| Melon, Pineapple & Mango | |
| Apple, Cucumber & Spinach | |

*Prices per person unless otherwise stated





IN ROOM DINING OPTIONS

Grazing Throughout €8.00

Selection of Dried Fruits and Nuts Presented at
Your Conference Table for You To Graze On

Choose 3:

Nuts: Walnuts, Pecan Nuts, Smoked Almonds,
Toasted Almonds, Peanuts (P, N)

Fruits: Apricots, Raisins, Sultanas, Golden
Raisins, Banana Chips (Sul)

Seeds: Pumpkin, Sunflower

*Prices per person unless otherwise stated



IN ROOM DINING OPTIONS

Selection of Sandwiches €13.50
Available in the New Yorker or in Your Meeting Room
Prices Include Tea, Coffee & a Selection of Fruit & Herbal Tea
All Dietary Requirements Can Be Catered For With Advance Notice

Sandwich Platters - Sample Options

Ham & Cheese Salad
BLT on Ciabatta
Tuna & Sweetcorn on Brown Sliced Bread
Chicken Salad Wrap
Piri-Piri Tiger Prawns with Garlic Mayonnaise
Shredded Chicken with Blue Cheese Mayonnaise
Egg Salad Sandwich on White Bread
(Gw, D, E, Sul, Mu)

With Fresh Homemade Soup of the Day with €20.00
Homemade Brown Bread
(D, Gw, Cl, Go)

*Prices per person unless otherwise stated



IN ROOM DINING OPTIONS

Exquisite Mini Grill Bites (Choose 2) €9.00

Mini Beef Burger, Brioche Slider, Tomato, Lettuce, Ballymaloe Relish
Mini Bean Burger, Houmous, Lettuce and Pickles
Mini Falafel Flat Bread, Houmous, Pickles, Herb Yogurt
Mini Pulled Pork Sliders, BBQ Sauce, Red Onion, Beef Tomato
(Gw, E, D, Sul, Mu, Cl)

Healthy Veg Crudités €7.50

Raw Seasonal Vegetable Sticks Served With
Houmous To Dip (SS)

Platters to Share €16.00

Carefully Selected Irish Cheeses Served Fresh Fruits,
Crackers, Chutney, Artisan Bread
Local and Italian Cured Meats, Dips With Bread Sticks and
Artisan Bread
(D, Gw, Sul)

*Prices per person unless otherwise stated

IN ROOM DINING OPTIONS

Local Grazing Food

| | | | |
|--|-------|---|--------|
| Sally Barnes Smoked Haddock Ceviche (cold) (F) | €9.00 | Mini West Cork Prawn Roll (cold) (CR,E,GW,MU,D) | €10.50 |
| Homemade Sausage and West Cork Black Pudding Roll (GW,E,SUL,D) | €7.50 | First of the Season Rhubarb and Flahavan's Oat Slice (GO,GW,D) | €5.50 |
| West Cork Beef Slider With Ballymaloe Relish and Hegarty Cheddar (GW,E,D,SUL) | €8.00 | Mini Eton Mess With Caramelised Apples and Kyllahora Apple Brandy Cream (E,D) | €7.50 |
| Waterfall Farm Kale and Herb Frittata With Macroom Buffalo Halloum (hot) (E,D) | €6.50 | Mini Baked Clonakilty Yogurt With Honeycomb, Marinated Mandarins (D) | €5.50 |
| Gubbeen and Tarragon Arancini (hot) (GW,D,E) | €7.50 | | |

*Prices per person unless otherwise stated





AFTERNOON & EVENING DINING

Lunch Options

Served in the Atlantic Restaurant or The New Yorker Bar
Available for Pre-Order from 11am

Chef's Choice Main Course – Choice of 3 Options €25.00
with Tea & Coffee

Chef's Choice Main Course – Choice of 3 Options & €32.50
Dessert with Tea and Coffee

The New Yorker À la Carte Menu – Individual Pricing

Dinner Options

Served in The Atlantic Restaurant or The New Yorker Bar
Private Dining Available Subject To Availability

Dinner Menu Prices from €45.00 per Person

*Prices per person unless otherwise stated

ALLERGEN INFORMATION & GUIDE

(D) Milk Products (E) Eggs (Mu) Mustard(CI) Celery (Sul) Sulphur Dioxide (L) Lupin (F) Fish (Mo) Molluscs
(Cr) Crustaceans(So) Soya (Se) Sesame (Gw) Gluten Wheat (Gb) Gluten Barley (Gr) Gluten Rye
(Go) Gluten Oats (Al) Almonds (Bz) Brazil Nut (Ch) Cashew (Mc) Macadamia Nut (P) Peanuts (N) Nuts
(Wn) Walnuts (Ps) Pistachio Nut (Pc) Pecan Nut (Vo) Vegan (Vg) Vegetarian

All our meats, poultry & game are “Feile Bia” approved & our beef is 100% Irish



A photograph of a breakfast spread. In the foreground, a tray holds several pastries, including croissants and scones, some dusted with powdered sugar. To the right, a platter is filled with various fruits like watermelon, grapes, and strawberries. A purple diagonal overlay covers the bottom right portion of the image.

CONTACT US

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