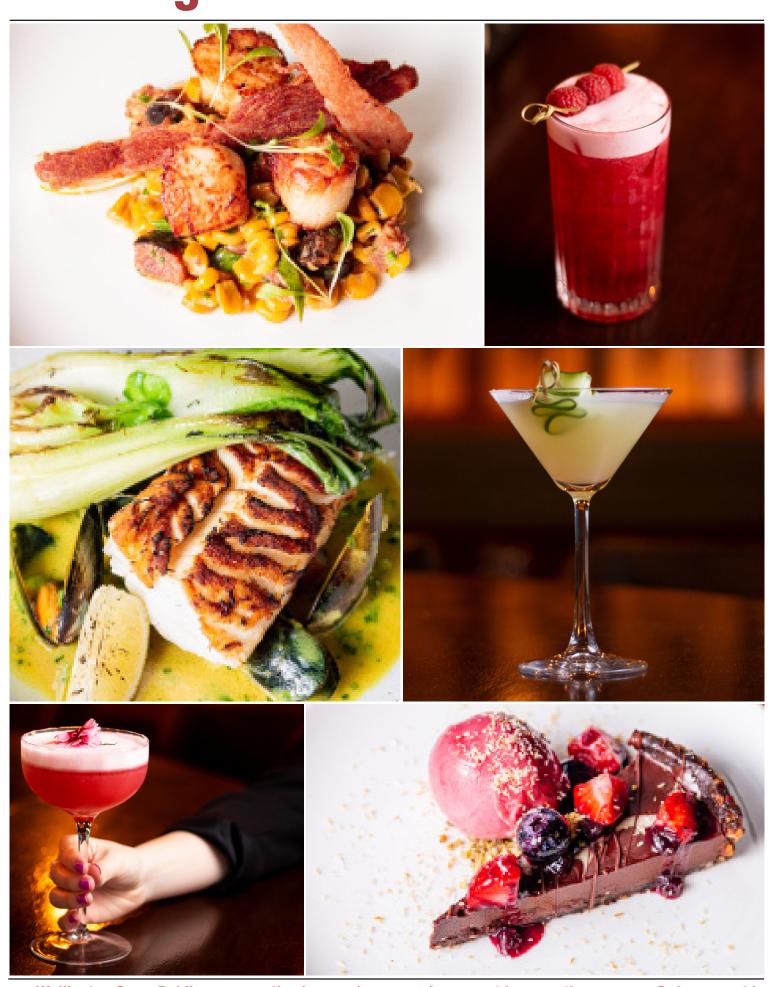
Meetings & Events The Rose Room at The Clarence Hotel



6-8 Wellington Quay, Dublin 2

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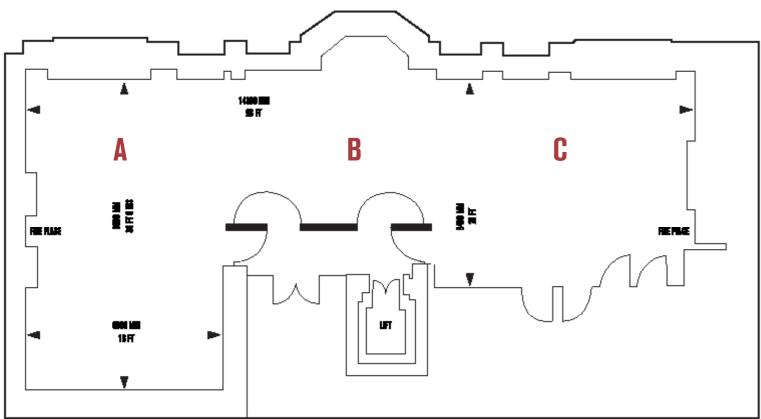
The Rose Room is ideally located in Dublin City Centre, enjoying excellent public transport links with close proximity to all major routes. Situatued on the first floor of The Clarence Hotel, The Rose Room features an abundance of

natural daylight, accommodating a wide variety of events such as meetings, conferences, trainings, seminars, press and product launches, weddings and private cocktail receptions. Whether you're looking for a working lunch, an

exquisite sit-down dining experience or delicious canapés, you can be rest assured knowing that Michelin Star Chef Oliver Dunne and his team will be catering for

you, your family and friends, guests or colleagues.

The Rose Room can be subdivided into three smaller sections, offering versatility and flexibility for small and large meetings and events. A variety of set ups can be accommodated, including Banquet, Boardroom, Theatre, U-Shape and Cabaret. Organisers can enjoy a range of complimentary facilities and equipment for their event including a Clevertouch 75inch Interactive Display TV/Whiteboard, LCD screen and projector, PA system, flipcharts, note pads and pens with wireless internet. A wide range of menus are available for meetings and events, including the following: Group Set Menus, Canapés and Finger Food. Our dedicated Events Manager, Lynne Carolan will assist you with all the arrangements, ensuring you can concentrate fully on your guests or colleagues. We are more than happy to create bespoke packages to suit your requirements.



BANQUET	BOARDROOM	THEATRE	U - SHAPE	CABARET
A/B/C - 90	A 20	A/B/C - 100	A 20	A/B/C 60
A 24	B 20	A 40	C 26	A 12
B 20	C 25	B 20		C 20
C 30		C 50		



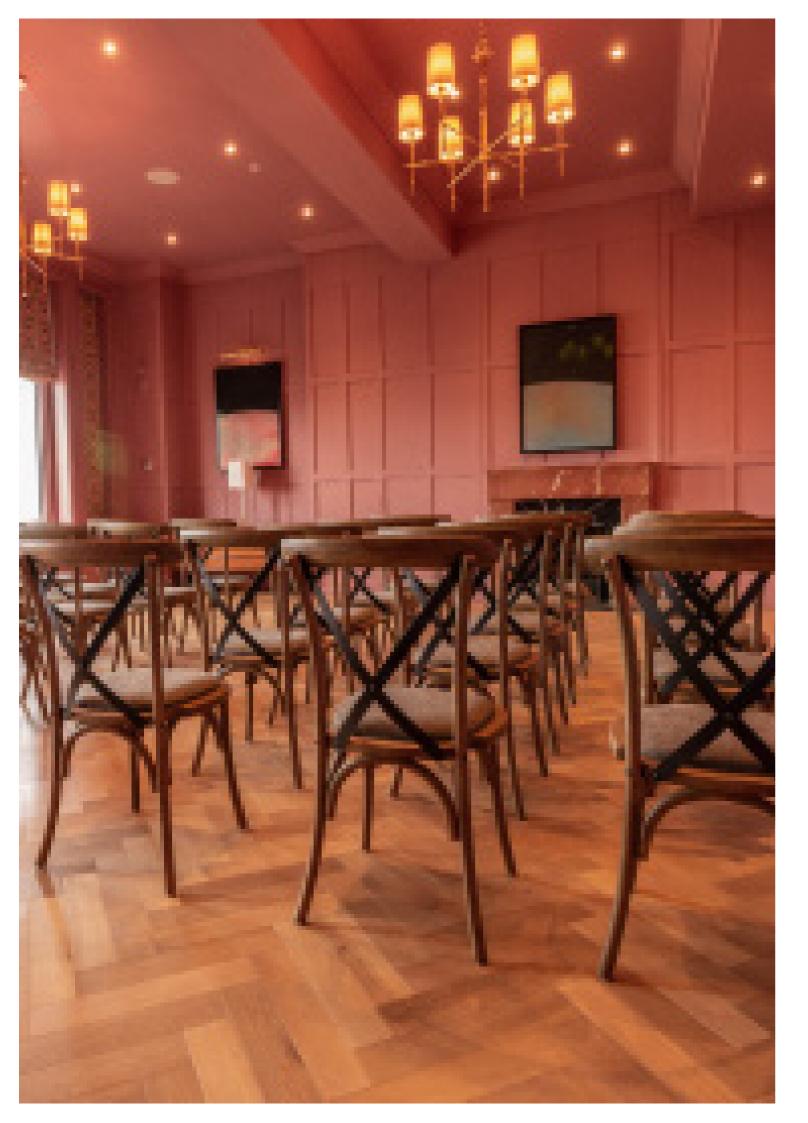












Conference Catering

Mixed Berry Yogurt Pots with Maple Syrup €6pp
Granola Pot with Honey, Organic Yogurt & Mixed Berries €8pp
Bacon & Egg Bap, Maple Roast Bacon, Fried Hens Egg, Hollandaise €13pp
Soup & Selection of Sandwiches €14

Conference Refreshments

Tea & Coffee €3.50pp

Tea/Coffee & Mix of Mini Pastries (Croissants, Pain au Chocolat, Pain au Raisin) €7pp

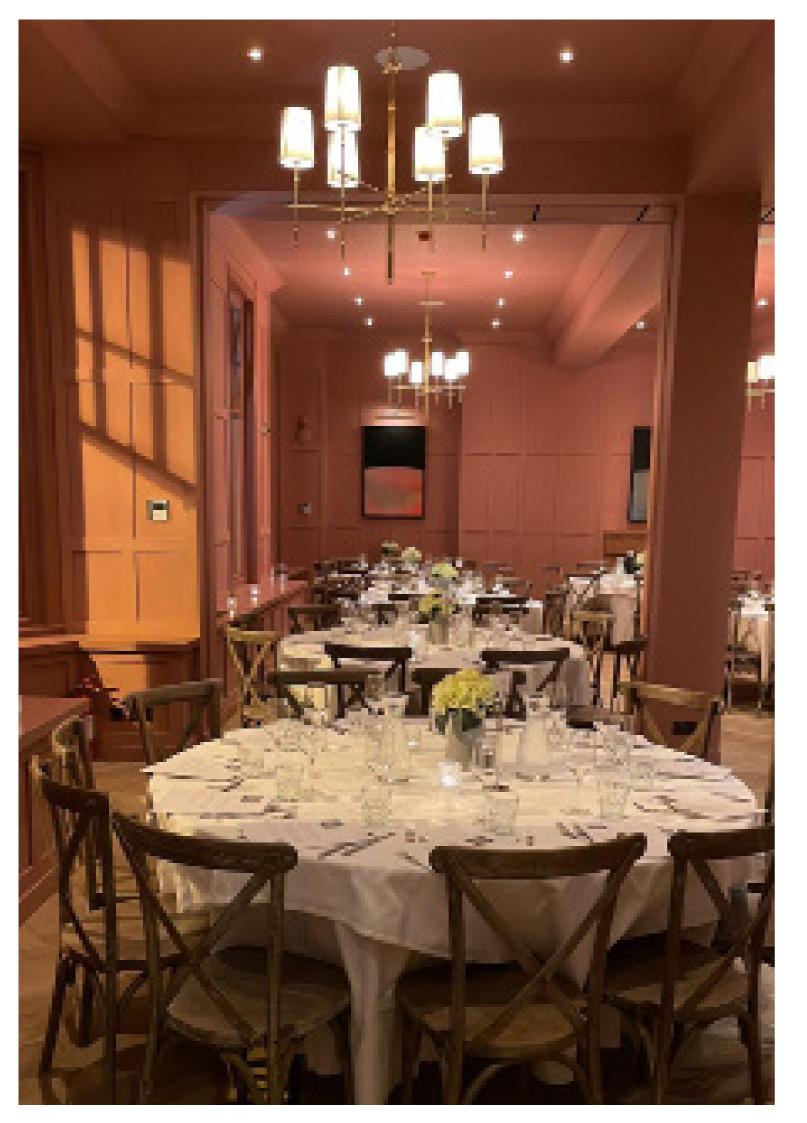
Tea/Coffee & Plain or Fruit Scone €8pp

Tea/Coffee & Fruit Selection €8pp

Selection of Freshly Squeezed Juices Apple, Orange & Pineapple €4pp

Mixed Berry & Yogurt Smoothie €4pp

Please note menus are sample and subject to change



Party Food

Choose 5 at €26.5pp

Chicken Skewer, Sticky Peanut & Chilli Glaze, Salted Peanut Crumb

Mozzarella Fritters with Pumpkin Seed & Sage Pesto

Pulled Beef Arancini, Coriander & Garlic Aioli

Buffalo Prawn Scampi, Confit Lemon Dipping Sauce

Confit Duck Spring Roll, Beet & Hoi Sin Puree

Pulled Pork Sliders with Coriander & Ginger Mayo, Rainbow Slaw

Soy and Miso Glazed Chicken Wings, Garlic and Blue Cheese Dip, Toasted Sesame Seeds

Canapes

Choose 4 at €17pp

Duck Parfait, Sourdough Crouton, Red Onion Jam

Smoked Salmon Tartar, Grapefruit Dressing, Crispy Capers, Brown Soda Bread

Pulled Duck in Spiced Papadums, Mango & Cardamon Chutney

Aromatic Chicken Gyoza, Hoi Sin

Mini Croque Monsieur, Baconaise

Spiced Vegetable Samosas with Chilli & Garlic Dipping Sauce

Please note menus are sample and subject to change

Dinner Set Menu

3 Courses €55pp

Starters

Celeriac & Coconut Velouté, Chilli Oil, Kaffir Lime Cream Satay Glazed Pork Belly Skewer, Apple & Celery Slaw, Beet & Hoi Sin Beef Shortrib Arancini, Wasabi Aioli, Spring Onion & Sesame Salad

Whipped Red Pepper Hummus, Spiced Squash Wanton, Nut Gremolata

Prawn Cocktail, Cucumber & Mango Salsa, Sriracha Marie Rose

Main Courses

Pan Fried Seabass, Chorizo and Edamame, Chilli & Ginger Butter Char Siu Chicken Breast, Creamed Shiitake, Tamarind & Caramelized Onion Jus

Miso Roast Cauliflower, Avocado & Lentil Salsa, Spiced Chimichurri, Za'atar

Thai Herb Cod, Saffron & Chilli Broth, Clams & Leeks

Braised Beef Featherblade, Wild Mushroom & Black Bacon, Wasabi Cream*

Ribeye Steak Option Available Upon Request When Booking Only

Served with a Chef's Selection of Seasonal Sides

Desserts

Cinnamon & Apple Crumble, Salted Caramel Sauce, Chantilly Cream

Vanilla Brulée Tartlet, Winter Berry Compote, Honeycomb Gelato

Valrhona Chocolate Mousse, Yuzu & Orange, White Chocolate Crumb, Mixed Berries

Menu Selection

Groups of $10 - 30 \sim 5$ starters, 5 mains and 3 desserts

Groups of $30 - 49 \sim 4$ starters, 4 mains and 3 desserts

Groups of $50+\sim 2$ starters, 2 mains and 2 desserts

Please note menus are sample and subject to change

The Rose Room at The Clarence Hotel ~ Managed by Cleaver East

Lunch Set Menu

3 Courses €38pp

Starters

Celeriac & Coconut Velouté, Chilli Oil, Kaffir Lime Cream

Satay Glazed Pork Belly Skewer, Apple & Celery Slaw, Beet & Hoi Sin

Beef Shortrib Arancini, Wasabi Aioli, Spring Onion & Sesame Salad

Whipped Red Pepper Hummus, Spiced Squash Wanton, Nut Gremolata

Prawn Cocktail, Cucumber & Mango Salsa, Sriracha Marie Rose

Main Courses

Pan Fried Seabass, Chorizo and Edamame, Chilli & Ginger Butter

Char Siu Chicken Breast, Creamed Shiitake, Tamarind & Caramelized Onion Jus

Miso Roast Cauliflower, Avocado & Lentil Salsa, Spiced Chimichurri, Za'atar

Thai Herb Cod. Saffron & Chilli Broth. Clams & Leeks

Braised Beef Featherblade, Wild Mushroom & Black Bacon, Wasabi Cream*

Ribeye Steak Option Available Upon Request When Booking Only

Served with a Chef's Selection of Seasonal Sides

Desserts

Cinnamon & Apple Crumble, Salted Caramel Sauce, Chantilly Cream

Vanilla Brulée Tartlet, Winter Berry Compote, Honeycomb Gelato

Valrhona Chocolate Mousse, Yuzu & Orange, White Chocolate Crumb, Mixed Berries

Menu Selection

Groups of 10 - 30 \sim 5 starters, 5 mains and 3 desserts

Groups of $30 - 49 \sim 4$ starters, 4 mains and 3 desserts

Groups of $50 + \sim 2$ starters, 2 mains and 2 desserts

Please note menus are sample and subject to change