



Waterford City – Ireland

CONFERENCE & BANQUETING



Tel: 051-873531 | Email: hotel@dooleys-hotel.ie | Website: www.dooleys-hotel.ie

Our Venue



Dooley's Hotel is one of the south east's premier venues for conferencing and banqueting catering for up to 300 delegates and is located in one of Ireland's most popular and scenic destinations. Located in Waterford City Centre just 15 minutes from Waterford Airport and 90 minutes from Dublin City Centre it is easily accessible from around the country, the UK and Europe.

- 15 Minutes from Waterford Airport
- 90 Minutes from Cork Airport
- 90 Minutes from Dublin Airport
- 60 Minutes from Rosslare Harbour
- The hotel is also located on the Dublin – Waterford train line

The Rita Nolan Suite can cater for up to 300 delegates and smaller meeting rooms are also available. Our Rita Nolan Suite is equipped with the most advanced audio visual and IT equipment and is fully air conditioned with natural daylight. Our conference hotel also offers 112 luxurious ensuite bedrooms.

The following equipment is available for complimentary use:

- Overhead Projector & Screen
- Screen Flipchart & Markers
- Complimentary WIFI
- DVD & Video
- Microphone & Podium

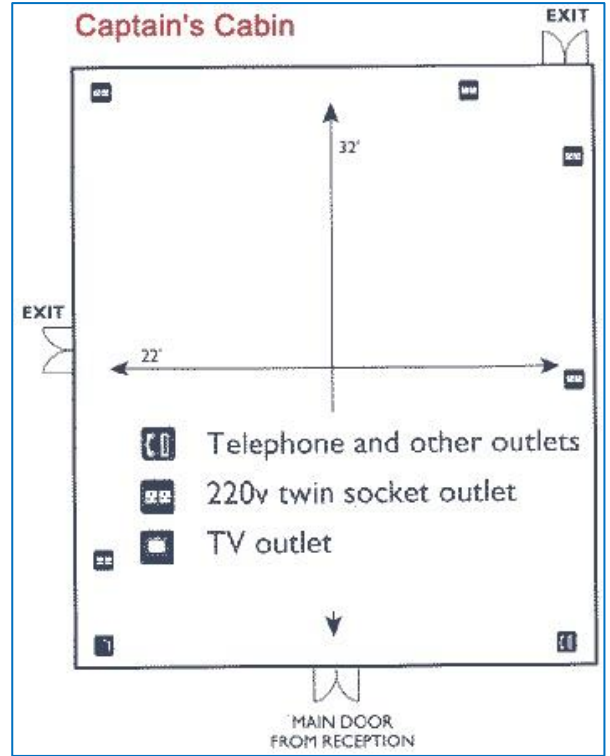
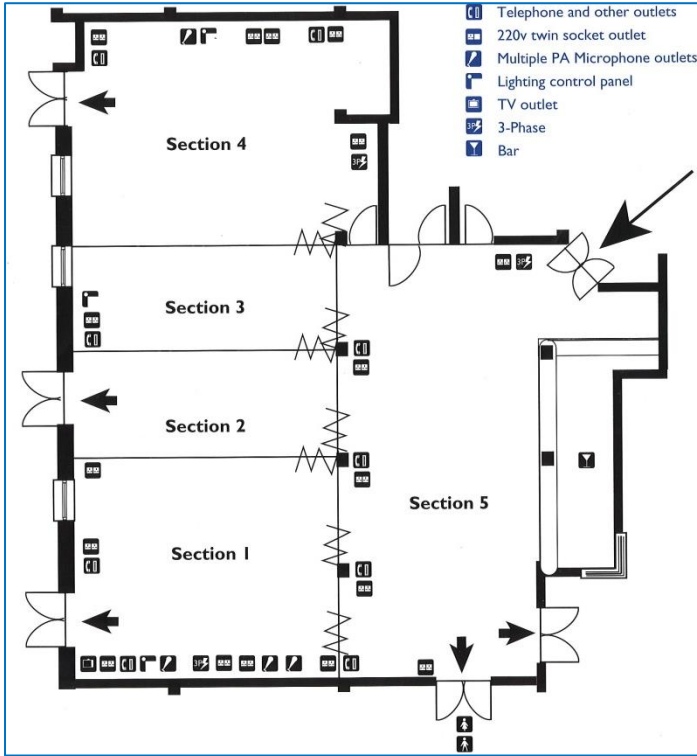


Room Hire Rates & Capacities

Location	Full Day Room Hire	Half Day Room Hire	Theatre Style Capacity	Classroom Style Capacity	Boardroom Style Capacity	U-Shape Style Capacity	Cabaret Style Capacity	Banquet Style Capacity
Rita Nolan Conference Centre Section 1-5	€450	€350	240 (16rows*15)	96 (8rows*12)	56 (20*8)	48 (20*8)	128 (16*8)	220
Rita Nolan Conference Centre Section 1-4	€450	€350	240 (16rows*15)	96 (8rows*12)	56 (20*8)	48 (20*8)	112 (14*8)	140 (14*10)
Rita Nolan Conference Centre Section 1-3	€275	€225	135 (9 rows*15)	56 (7 rows*8)	44 (14*8)	36 (14*8)	64 (8*8)	90
Rita Nolan Conference Centre Section 3-4	€250	€170	105 (7 rows*15)	40 (5 rows*8)	34 (9*8)	26 (9*8)	40 (5*8)	60
Rita Nolan Conference Centre Section 1-2	€250	€170	105 (7 rows*15)	40 (5 rows*8)	34 (9*8)	26 (9*8)	40 (5*8)	60
Rita Nolan Conference Centre Section 4	€220	€150	40 (4 rows*10)	24 (3 rows*8)	24 (7*5)	19 (7*5)	32 (4*8)	40
Captain's Cabin Conference Suite No Wheelchair Access	€200	€130	40 (5 rows*8)	20 (4 rows*5)	20 (6*4)	16 (6*4)	24 (3*8)	40



Rita Nolan Suite/Captain's Cabin Room Plan & Measurements



Location	Length/Width Metres	Area in Metres SQ	Ceiling Height	Natural Daylight	Blackout Facilities	Air Conditioning
Rita Nolan 1-5		288.9	3.3	Y	Y	Y
Rita Nolan 1-4	21.7*9.1	197.5	3.3	Y	Y	Y
Rita Nolan 1-3	14.7*9.1	133.8	3.3	Y	Y	Y
Rita Nolan 3-4	11*9.1	100.1	3.3	Y	Y	Y
Rita Nolan 1-2	11+9.1	100.1	3.3	Y	Y	Y
Rita Nolan 4	7.8*9.1	70.98	3.3	Y	Y	Y
Captains Cabin	9.7*6.7	65.33		N	Y	Y



Morning Conference Refreshments

The Vit-Hit - €9.50pp

Pineapple & Banana Smoothie Shots, Apple, Orange & Blackberry Refresher Smoothie Shots,

Fruit Skewers, Bircher Muesli with Greek Yoghurt & Honey,

Butter Croissants, Classic French Pain Au Raisin,

All served with Java Republic Coffee & Tea

The Morning Mix - €9.50pp

Pineapple & Banana Smoothie Shots, Apple, Orange & Blackberry Refresher Smoothie Shots,

Fresh Fruit Salad served with Natural Yoghurt, Blackberry Compote, Apple & Cinnamon Compote

Bacon & Sausage Blaa

All served with Java Republic Coffee & Tea

The Big One - €11.00pp

Full Irish Breakfast of Sausage, Bacon, Black & White Pudding, Beans, Tomato & Scrambled Egg.

All served with Java Republic Coffee & Tea and Toast

The Pastry Basket - €5.50pp

Selection of Butter Croissants, Classic French Pain Au Raisin, Fruit Scones

with Irish Butter, freshly whipped Cream & Preserves.

All served with Java Republic Coffee & Tea

The Blaa - €6.75pp

Traditional Waterford Bacon & Sausage Blaa

All served with Java Republic Coffee & Tea

The Morning Cuppa - €3.25pp

Java Republic Coffee & Tea served with a selection of biscuits



Lunchtime Suggestions

The Classic Sandwich Selection - €7.25pp

Chicken Breast, Mayonnaise, Sage & Onion Stuffing

Free Range Egg Mayonnaise & Rocket

Cheddar Cheese & Red Onion Marmalade

Ham & Wholegrain Mustard

All served with Java Republic Coffee & Tea

Deluxe Sandwich Menu - €8.50pp

Includes all our classic sandwiches along with

Chicken Caesar Wrap

House Smoked Atlantic Salmon on Brown Bread

Greek Salad Wrap

All served with Java Republic Coffee & Tea

Soup can be added to our Sandwich selection for an extra €3.50

Mediterranean Buffet - €11.50pp

Prosciutto di Parma Ham Ferrari, Salami & Baked Irish Ham,

Chilli and Garlic Marinated Greek & Italian Olives,

Penne Pasta Salad with Sundried Tomatoes, Marinated Olives, Peppers, Rocket & Pine Nut Pesto

Couscous with Grilled Vegetables & Fresh Coriander

Green Leaf Salad with Chunky Tomato, Cucumber & Spring Onion Salad

Sour Dough Bread & Homemade Brown Soda Bread with Hummus & Baba Ganoush

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Hot Buffet Selection - €13.50pp

Choose 2 dishes from

Thai Red Chicken Curry | Braised Beef Bourignone | Mild Chicken Korma | Madras Beef Curry | Lamb Roghan Josh |

Beef Chili ConCarne | Chicken A La King | Cauliflower & Lentil Curry | Beef & Guinness Stew

Served with Basmati Rice and selection of our Salads

Penne Pasta Salad with Sundried Tomatoes, Marinated Olives, Peppers, Rocket & Pine Nut Pesto

Indian Spiced Couscous with Grilled Vegetables & Fresh Coriander

Green Leaf Salad,

Chunky Tomato Cucumber & Spring Onion Salad

From the Grill to the Buffet - €13.50pp

Seared Chicken Fillet with Lemon, Thyme and Garlic

Blackened Salmon with Tomato & Coriander Salsa

Served with a selection of our Salads

Penne Pasta Salad with Sundried Tomatoes, Marinated Olives, Peppers, Rocket & Pine Nut Pesto

Indian Spiced Couscous with Grilled Vegetables & Fresh Coriander

Green Leaf Salad,

Chunky Tomato Cucumber & Spring Onion Salad

A selection of our **desserts** can be added to all our buffet menus for an extra €4.50pp

Red Berry Meringue, Lime Brulee, Strawberries & Cream & Dark Chocolate Mousse

Java Republic Coffee & Tea can be added to our buffets menus for an extra €2.25pp



Mexican Themed Buffet - €18.50pp

Nachos' served with Guacamole, Salsa & Sour Cream

Quesadilla's with cheese or spicy chicken

Taco's served with ground mince, lettuce, grated cheese, sour cream, guacamole & salsa

Fajita's with Chicken or Ground Mince

Corn on the Cob

Mexican Rice

Refried Beans

Upgrades

Desserts Option – €4.50

Mexican Coffee - €5.50 per person



BBQ Menu 1 - €12.00

Mesculin lettuce bowl with cherry tomatoes

Coleslaw

Beef burgers with sautéed onions

Marinated chicken breast

Pork loin steak

Corn the Cob

Jacket Potatoes with sour cream and chive

BBQ Menu 2 - €15.00

Mesculin lettuce bowl with cherry tomatoes

Coleslaw

Pasta Salad

Steaks

Beef burgers with sautéed onions

Marinated chicken breast

Corn the Cob

Jacket Potatoes with sour cream and chive

Private Courtyard Area available for 30 people

Courtyard Area plus private access to Main Bar for 30-50 people

Courtyard Area plus private access to Rita Nolan Suite 50 – 200 people



BBQ Menu 3 - €25.00

Grilled king prawn skewers

Seared salmon, green olive tapenade, grilled lemon

Thyme lime, garlic marinated lamb rump

Scotch fillet steak

Gourmet sausages

Red cabbage coleslaw, slivered granny smiths

Capresse salad, fresh buffalo mozzarella

Green bean salad, slivered almonds, lemon vinaigrette

Potato, bacon and crème fraiche

Grilled corn on the cob

Jacket rooster potato, sour cream and chives

Private Courtyard Area available for 30 people

Courtyard Area plus private access to Main Bar for 30-50 people

Courtyard Area plus private access to Rita Nolan Suite 50 – 200 people



Classic Plated Lunch Menu

Homemade Duck Liver Parfait

Served with melba toast, cornichons & port syrup

Seasonal Soup of the Day

Served with sour dough & homemade brown soda bread

Salad of Tomatoes, Peppers, Cucumbers & Red Onion

Topped with marinated feta cheese, served in a pastry basket



Garlic & Rosemary Marinated Chicken Fillet Wrapped in Bacon

On baked colcannon with a champagne cream sauce

Pan fried fillet of Hake

Served with a lemon, tumeric & garlic sauce

Lentil & Cauliflower Curry

With coriander natural yoghurt & basmati rice



Red Berry Meringue

Served with chantilly cream

Warm Lemon Sponge

Served with lemon sherbet sauce & anise sugar

Lime Brulee with Hazelnut Biscotti

3 Course Menu €20.00pp

2 Course Menu €17.50pp

Main Course €12.95pp

All our plated menu's include Java Republic Tea & Coffee



Deluxe Plated Lunch Menu

Thai Beef Salad

Grilled hereford beef, lettuce, peppers, fried shallots & nam jim dressing

House Smoked Honey Cured Atlantic Salmon

Cucumber, caper berries & mustard pickles

Warm Goats Cheese & Red Onion Marmalade Tart

Served with Ballybeg Greens & apple balsamic



Irish Pork Belly

aniseed & mustard glaze, black pudding beignet

Grilled Atlantic Salmon

marinated in Verdello, lemon & thyme, grilled polenta pont l'evêque, salsa verde

Oven Roasted Chicken Fillet

stuffed with smoked ham hock & tarragon, potato dauphine & sticky maple jus

Sauté Field Mushrooms with a Pea & Fennel Risotto Cake

truffle oil & parmesan



Red Berry Meringue

served with Chantilly Cream & Anise Sugar

Apple & Blackberry Crumble

served with homemade custard & vanilla ice-cream

Warm Chocolate Brownie

served with chocolate sauce & vanilla ice-cream

3 Course Menu €27.00pp

2 Course Menu €21.00pp

Main Course €15.95

All our plated menu's include Java Republic Tea & Coffee

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Afternoon Conference Refreshments

The Afternoon Boost - €9.50pp

Pineapple & Banana Smoothie Shots, Apple, Orange & Blackberry Refresher Smoothie Shots,

Fruit Skewers,

Selection of Biscuits

All served with Java Republic Coffee & Tea

The Sugar Rush - €7.50pp

A selection of our desserts

Red Berry Meringue, Lime Brulee, Strawberries & Cream & Dark Chocolate Mousse

Served with Java Republic Coffee & Tea

Coffee & Cake - €6.95pp

A choice of cake

Carrot Cake & Lemon & Coconut Sponge Cake with some freshly whipped cream

Served with Java Republic Coffee & Tea

The Afternoon Cuppa - €3.25pp

Java Republic Coffee & Tea served with a selection of biscuits



Post Meeting Refreshments

Hot Fingerfood Selections

Cocktail Sausages, Breaded Mushrooms, Chicken Goujons & Vegetable Spring Rolls - €7.50pp

Garlic & Cheese Crostini's, Breaded Mushrooms, Chicken Skewers, Tempura Prawns & Cocktail Sausages - €8.50pp

Chicken Wings, Mini Cheese Burgers, Tempura Prawns & Cocktail Sausages - €9.50pp

Mini Cheese Burgers, Chicken Wings, Chicken Goujons, Breaded Mushrooms, Cocktail Sausages - €10.00pp

Tapas Plates

Choose 3 served Tapas Plates along

with smoky babaganoush, hummus & crisp flat bread €16.00

Chilli and Garlic Marinated Greek & Italian Olives

Prosciutto di Parma Ham Ferrari

Honey, Oak House Smoked Atlantic Salmon, Lemon, Mustard, Cucumbers

Homemade Duck Live Parfait, Melba Toast, Cornichons & Port Syrup

Tempura Prawns, Sweet Chilli & Kikkoman Soy with Daikon Salad

Thai Beef Salad, Grilled Hereford Beef, Frisse Lettuce & Nam Jim

Field Mushrooms marinated in White Wine, Extra Virgin Olive Oil, Thyme & Fennel

Beverages

Wine by Glass - €5.50

Bottle House Wine - €21.95

Snipe Prosecco - €6.95

Bottle Beer - €4.80



Banqueting Menu's

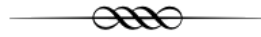
Banquet Menu 1 - €27.50

Homemade Duck Liver Parfait

Served with melba toast, cornichons & port syrup

Creamy Potato & Leek Soup

Served with chopped chives & buttery garlic croutons



Oven Roasted Stuffed Fillet of Chicken wrapped in Bacon

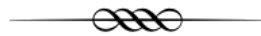
Served with an Irish whiskey cream sauce

Pan-fried Fillet of Hake

Served with a garlic, lemon & turmeric sauce

Lentil & Cauliflower Curry

With coriander natural yoghurt & basmati rice

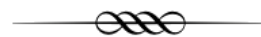


Red Berry Meringue

Served with chantilly cream

Passionfruit Cheesecake

Served with a red berry coulis & fresh cream



Freshly Brewed Java Republic Tea & Coffee



Banquet Menu 2 - €29,50

Chicken & Mushroom Vol au Vents

Served in a white wine cream sauce

Cream of Vegetable Soup

Served with chopped chives & fresh cream



Traditional Stuffed Turley & Ham

Served with a roast gravy & cranberry sauce

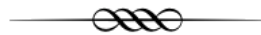
Pan-fried Fillet of Atlantic Salmon

Served with a lemon beurre blanc

Spinach & Ricotta Tortellini

Served with a basil & rocket pesto

With coriander natural yoghurt & basmati rice



Chocolate Brownie

Served with vanilla ice-cream

Traditional Sherry Trifle

Layers of fruit, sponge, custard & cream



Freshly Brewed Java Republic Tea & Coffee



Banquet Menu 3 - €30.50

Thai Beef Salad

Grilled hereford beef, lettuce, peppers, fried shallots & nam jim dressing

Carrot & Coriander Soup

Served with chopped chives and fresh cream



Roast Leg of Irish Lamb

Served with a red wine jus & mint sauce

Pan-fried Fillet of Atlantic Salmon

Served with a lemon beurre blanc

Spinach & Ricotta Tortellini

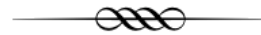
Served with a basil & rocket pesto



Banoffi Pie

Fresh banana, toffee sauce, grated milk chocolate, fresh cream

Lime Brulee with Hazelnut Biscotti



Freshly Brewed Java Republic Tea & Coffee



Banquet Menu 4 - €32.50

House Smoked Honey Cured Atlantic Salmon

Cucumber, caper berries & mustard pickles

Sweet Potato & Carrot Soup

Served with chopped chives and fresh cream



Roast Striploin of Irish Beef

Served with a red wine jus, Yorkshire pudding & horseradish sauce

Herb Crusted Cod Fillet

Served with white wine cream sauce

Spinach & Ricotta Tortellini

Served with a basil & rocket pesto



Medley of Homemade Desserts

Passionfruit Cheesecake,

Lemon meringue pie,

Chocolate brownie topped with chocolate mousse



Freshly Brewed Java Republic Tea & Coffee