



FOUR SEASONS HOTEL

& Leisure Club

MONAGHAN



Established 1970

Private Dining





Planning your next event?

Whatever your event, we have the space and the imagination, so let us look after you.

The Four Seasons Hotel, Monaghan, boasts a number of suites that cater for all your private dining needs ideal for any event; Christenings, birthdays, private dining, corporate networking, team building, engagement parties, you name it, we can do it.

Private Dining Rooms

The Limewood Suite - Sophisticated and unique, this venue offers an informal setting that can be used for many events - from engagement parties to work functions

The Clara Suite - Our classically designed Clara Suite serves an ideal venue for a private get-together. The room can be used in full or sectioned off depending on your group size

The Sakura Suite - Impressive high ceilings and stunning draped curtains frame this fabulous suite which can also be used in full or sectioned off as required

The Seasons Suite - Planning a Gala dinner, the beautifully rich décor brings grandeur to any event hosted in this suite, consider combining with the Limewood Suite for your pre reception welcome



Private Dining

Allow our professional events co-ordinators to assist you in organising your special event, they will take you step to step through the whole planning process.

Our award-winning team are more than happy to create a bespoke event to fit your preferences, in terms of budget, dietary preferences, drinks and wine.

We offer FREE room hire to parties with a dining spend of €500 or more (excluding drink or wine purchases).

Dining spends less than €500 will incur a €100 room hire charge.

For further details, please contact a member of our events team.

Private bar is subject to availability.

T&Cs apply; Please contact a member of our events team for further details.

Contact us:

T: +353 (0)47 81 888 E: info@4seasonshotel.ie W: www.4seasonshotel.ie



Gourmet Dinner

Sample Menu:

Starter

Four Season's Caesar Salad (1, 2, 3, 8 & 11)
Lettuce, bacon lardons and crispy croutons

Main

Pan-Fried Supreme of Chicken (2, 8 & 11)
Herb mash with rich chasseur sauce

Dessert

Strawberry Cheesecake (1, 2, 8, 10 & 11)
Fresh cream

Freshly Brewed Tea & Coffee

Four Course Menu Available from €25.95
T&Cs Apply

The 14 Allergies to be aware of:

1. Eggs 2. Milk 3. Shellfish 4. Molluscs 5. Fish 6. Peanuts 7. Sesame 8. Soya 9. Sulphur Dioxide
10. Nuts 11. Cereals Containing Gluten 12. Celery 13. Mustard 14. Lupin

Select from the Options Below:

Starters

Soup of your choice

Four Season's Caesar Salad (1, 2, 3, 8 & 11)
Lettuce, bacon lardons & crispy croutons

Warm Cajun Chicken Salad (1, 2, 8, 9 & 11)
Drizzled with garlic dressing

Vol Au Vent (1, 2, 8 & 11)
Chicken & mushroom in a creamy white wine sauce

Dressed Duo of Water and Galia Melon
Drizzled with passion fruit coulis

Crispy Garlic Mushrooms (1, 2, 8 & 11)
Garlic aioli & salad leaves

Mains

Pan-Fried Supreme of Chicken (2, 8 & 11)
Herb mash with rich chasseur sauce

**Traditional Oven Roasted Turkey
& Baked Gammon** (1, 2, 8 & 11)
Herb stuffing & pan gravy

Baked Fillet of Salmon (2, 5, 11 & 12)
Buttered leeks & drizzled with citrus hollandaise

Thai Green Vegetable Curry (2, 3, 8, 11 & 12)
Pan-fried vegetables in a Thai curry sauce,
served with basmati rice & naan bread

Roast Sirloin of Beef (€4.00 Supplement) (1, 2, 8 & 11)
Yorkshire pudding & herb gravy

10oz Sirloin steak (€8.00 Supplement) (2 & 8)
Grilled tomato & creamy peppercorn sauce

*All of the above served with roast & creamed potato
plus seasonal medley of vegetables ⁽⁸⁾*

Dessert

**Cheesecake of your choice - Strawberry,
Lemon or Baileys** (1, 2, 8, 10 & 11)
Fresh cream

Warm Apple Tart (1, 2, 8 & 11)
Fresh cream & crème anglaise

Warm Chocolate Brownie (1, 2, 6, 8, 10 & 11)
Vanilla ice-cream

Pavlova (1 & 2)
Topped with fresh fruit & coulis

If you would like to add more options
then simply add

€2.00 for every additional starter
€2.00 for every additional main
€2.00 for every additional dessert

Supplements apply to the total number of guests.

For 100 guest or more, please contact us
for a more personalised quote.

€500 minimum spend is required for booking
a private room or a €100 room hire fee will apply.

The 14 allergies to be aware of:

- | | |
|--------------|-------------------------------|
| 1. Eggs | 8. Soya |
| 2. Milk | 9. Sulphur Dioxide |
| 3. Shellfish | 10. Nuts |
| 4. Molluscs | 11. Cereals Containing Gluten |
| 5. Fish | 12. Celery |
| 6. Peanuts | 13. Mustard |
| 7. Sesame | 14. Lupin |



Buffet

Choose Two of the Following Options

- Chicken A La King ^(1, 2, 5, 8 & 11)
- Traditional Beef Lasagne ^(1, 2, 8, 11 & 12)
- Thai Green Vegetable Curry ^(2, 8, 10, 12 & 13)
- Chilli Con Carne ^(8 & 12)
- Italian Meat Balls in a Rich Tomato & Herb Sauce ^(2 & 8)
- Mild Chicken Korma ^(2, 8, 12 & 13)
- Goujons of Chicken ^(1, 2, 8 & 11) or Fish ^(1, 2, 5, 8 & 11)
- Crispy Chicken in Sweet and Sour Sauce ^(1, 2 & 11)
- Fingers of Hot Salmon (€2.00 Supplement) ^(1, 2, 5 & 11)
- Beef Stroganoff (€2.00 Supplement) ^(2 & 8)

**Add plates of cold meat or fish for only €5.00 per guest*

Choose Two Side Dishes

- Boiled Rice or Pasta
- Chips or Baked Potato

Choose Three Salads

- Mixed Leaves
- Tomato & Red Onion
- Coleslaw ^(1, 2 & 8)
- Potato Salad ^(1, 2 & 8)
- Mediterranean Couscous ^(8, 9 & 10)
- Beetroot Salad ^(8 & 10)

Freshly Brewed Tea & Coffee

Buffet Menu Available from €19.95
A minimum of 30 guests is required for booking this menu in a private suite.





Inclusive Party Packages

Party Essentials

€699

Celebration cake
2 options of finger food for 50 people
DJ for 2 hours

Party Perfection

€1,250

Bubbly reception for guests
Celebration cake
5 options of finger food for 50 people
DJ for 2 hours

Grazing Platters

For 30 people

Cheese board €150

An assortment of cheeses allowing for a mixture of textures and flavours, accompanied by crunchy breadsticks & crackers dressed with fresh fruit

Sweet board €100

The taste of sweetness cannot be left out and that's why we offer our sweet platter with mini meringues, cupcakes, cookies, marshmallows & popcorn



Finger Food

Simplicity meets dining. If you would like to host a less formal dinner option in our award-winning banqueting facilities, we have lots of options available. Our flexible finger food buffet menu selector can be used for conferences, events, and parties.

T&Cs Apply

Something Sweet

Mini Scones* with Jam & Cream ^(1, 2, 8 & 11)	€3.50
Mini Tray Bakes ^(1, 2, 8, 10 & 11)	€3.50
Croissants or Danish Pastries ^(1, 2, 8, 10 & 11)	€3.50

**Gluten Free Option Also Available*

Something Vegetarian

Garlic Bread Baguette Smothered with Garlic Butter ^(1, 2, 8 & 11)	€3.25
Spicy Potato Wedges Sweet Chilli Dip ^(1, 2, 8 & 11)	€3.25
Vegetable Spring Rolls ^(1, 2, 8 & 11)	€4.25
Vegetable Crostini Topped with Salsa & Melted Cheese ^(1, 2, 8 & 11)	€4.25

Something Classic

Cocktail Sausages ^(1, 2, 8 & 11)	€3.75
Crumbled Goujons of Chicken or Fish ^(1, 2, 5, 8 & 11)	€4.25
BBQ Sticky Ribs ^(2, 7, 8, 9 & 11)	€4.25
Balti Chicken Skewers ^(7, 8, 9, 11, 12 & 13)	€4.25
Assorted Sandwiches	€6.00
Bacon Butties ^(1, 2, 8 & 11)	€7.50
Breakfast Roll ^(1, 2, 8 & 11)	€7.50
Sliders ^(1, 2, 8 & 11)	€7.50

**Add Tea & Coffee to your buffet €3.50 per guest*

**Choose 3 or more options per guest & receive a €1.00 discount per guest*



FOUR SEASONS HOTEL

& Leisure Club

MONAGHAN



Established 1970

Four Seasons Hotel & Leisure Club
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Email: info@4seasonshotel.ie

www.4seasonshotel.ie



Have you visited our sister hotel?

Four Seasons Hotel, Spa & Leisure Club
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