MERCHANT

Corporate Menus

Meet at The Merchant

Room Hire

	Full day	Half day	Evening
The Rita Duffy Suite	£1800	£900	£1200
The Rita Duffy Room One	£750	£400	£450
The Rita Duffy Room Two	£750	£400	£450
The Rita Duffy Room Three	£750	£400	£450
The Jonathan Aiken Room	£500	£250	£300
The Brian Ballard Room	£500	£250	£300
The Alan Quigley Room	£500	£250	£300

Full day: 8.00am - 5.30pm

Half day: 8.00am - 12.00pm | 1.00pm - 5.30pm

Evening: 6.00pm - 1.00am

Roof Garden
Day time or evening hire (from 6pm):
£650.00

The Cocktail Lounge
Day time or evening hire (from 6pm):
£650.00

Private Dining Room
Day time or evening hire (from 6pm):
£350.00

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E: events@themerchanthotel.com

Meet at The Merchant

The Merchant Breakfast

Selection of freshly baked breads and pastries

Sliced fresh fruit platter

Full Irish Breakfast
Poached free range egg with dry cured bacon, pork sausage, black and white pudding, local field mushrooms, plum tomato, potato bread and soda bread

Fresh fruit juice

Tea and coffee

£29.50

Welcome Breakfast

Glenilen farm natural yoghurt pots

Freshly baked pastries

Fruit skewers

Tea and coffee

Fruit juice

£16.50

Add one of the following to the Welcome breakfast;

Mini bacon rolls - £5.00

Crème fraiche guacamole, toasted sourdough - £10.50

Oak smoked salmon, merchant pickles, toasted bagel - £10.50

Hummus, soft free-range egg, green olives, feta, flat bread - £10.50

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Refreshment Breaks
Tea and coffee included

Morning

Merchant shortbread *2 biscuits per serving*	£5.50
Pain au chocolate	£7.50
Pain au raisin	£7.50
Croissant	£7.50
Gluten free apple and cinnamon Danish pastry	
Vegan blueberry croissant	
Scones served with butter and jam	£8.50
Fresh fruit skewers	£6.50
Smoked salmon bagel	£9.50
Mini bacon roll	£8.50
Baked croissant filled with ham and cheese	£8.50
Glenilen farm natural yoghurt pots	£6.50
Merchant smoothie	£6.50

Afternoon

Scones served with clotted cream and strawberry jam	£9.50
Handmade petit four selection	£8.00
Selection of Merchant patisserie	£9.95

Finger Buffet

£33.50

Choose any 4 from the following options

Meat

Pork belly bao bun, Japanese pickles, char siu sauce

Duck spring roll, sweet and sour hoisin sauce, Ume sesame seeds

Cochinita pibil taco, pickled red onion, coriander mayo

Spiced crispy chicken brioche burger, slaw, Emmy sauce

Gourmet mini brioche burger, triple cheese sauce

Steak ciabatta finger sandwich, caramelised onion, sautéed mushroom, Café de Paris

Mini braised steak and onion pie

Croque monsieur finger sandwich

Crispy buttermilk chicken, spiced chips, chilli aioli

Fish

Prawn and mussel croqueta, black garlic mayo

Portavogie prawn brioche roll, kimchi baby gem, prawn mayo, seaweed salad

Spicy cured salmon, crispy sushi rice, siracha mayo, crispy nori, salmon roe

Seared scallops smoked Italian pancetta, rocket and hazelnuts pesto

Battered fish and chips, burnt lemon aioli

Breaded sole goujons, tartare sauce

Vegetarian

Crispy corn ribs, ranch sauce VA

Savoury waffle, basil, parmesan cream, sundried tomatoes tapenade, pine nuts

Mini goat's cheese tart, candied walnut mayo, fig

Tomato bruschetta, olive oil toast, marinated olives tapenade VA

Vegetarian mini burger, Merchant pickles VA

Merchant loaded fries, spice bag mix, cheese, jalapenos, chili, herb aioli VA

Chip cones, truffle, Parmesan VA

Selection of sandwiches, tea and coffee included

Individual items available from £8.50

VA: Denotes vegetarian dishes which can be adapted to suit vegan dietary requirements.

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Gourmet Sandwich Selection

£15.50

Chicken, tomato rocket on soft roll

Artichoke, roast pepper, and brie on focaccia

Smoked salmon with cucumber, dill and cream fraîche on wheaten bread

Ham, wholegrain mustard and celeriac remoulade baguette

Egg and mozzarella - free range eggs, mozzarella, and mustard cress on brioche

Served with tea and coffee

Supplement Lunch Options

Chip cones	£5.50 per person
Sliced fresh fruit platter	£4.50 per person
Soup	£8.00 per person

Choose one of the following:

French onion with Gruyère croutons

Potato and leek

Parsnip velouté with cépes and truffle oil [v]

Roast butternut squash and sage

Roast plum tomato with basil oil and mozzarella crouton

Cream of wild mushroom [v]

V: Denotes vegetarian dishes

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Canapés

Choice of 5 for £22.50

Meat

Confit chicken terrine, truffle, shitake

Carpaccio of beef, artichoke, and truffle

Oak smoked duck, soft quail egg

Ox cheek beignet, onion purée

Pork belly, chorizo, and almond

Panko crusted lamb, harissa, and mint

Fish

Smoked salmon, pumpernickel, Javanese pepper

Crab and crème fraîche, rye bread

Melba crusted salmon, sauce gribiche

Crab cake, Espelette pepper

Seared scallops, pancetta, capers

Halibut, sesame and ponzu

Vegetarian

Tomato and avocado bruschetta VA

Goats cheese and onion tart

Truffle and celeriac pizzetta VA

Wild mushroom arancini VA

Smoked aubergine, tomato VA

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Banquet Lunch

£52.50

Please choose 1 starter, 1 main course, 1 dessert for the group.
Tea, coffee and side orders are included.

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Room hire complimentary for 10+

Starters

Please select one option

Carpaccio of beef with rocket and Parmesan

Plum tomato soup, basil oil and mozzarella crouton

Smoked cod fishcake with poached egg and pea velouté

Confit duck leg with red cabbage and pear

Goats cheese tartlet with figs, walnut, rocket salad and quince [v]

Wild mushroom risotto with morels and Parmesan [v]

Main Courses

Please select one option

Roast breast of chicken chasseur with tarragon and wild mushrooms

Slow braised shoulder of lamb with celeriac purée, baby carrots and thyme jus

Roasted salmon with asparagus, new potatoes and orange beurre blanc

Baked cod with prawn risotto

Braised beef Bourguignon with mushroom, lardons and baby onions

Butternut squash ravioli, with celeriac and herb velouté [v]

Desserts

Please select one option

Swan profiteroles with vanilla ice cream and chocolate sauce

Sticky toffee pudding with butterscotch sauce

Dark chocolate and orange tart with vanilla ice cream

Vanilla crème brûlée, biscotti biscuits

Lemon and raspberry tart with vanilla ice cream

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Day Delegate Rates

Based on 10+ guests

Day Delegate *Rate 1*

Welcome tea, coffee and pastries
Morning tea, coffee and shortbread
Chef's choice soup, finger sandwiches and chip cone lunch with tea and coffee
Afternoon tea, coffee and selection of Merchant patisserie
Mineral water
Room hire of main meeting room
Place cards
98 inch plasma screen
Flip chart
In room AV equipment

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£59.50 per person, per day

Day Delegate *Rate 2*

Welcome tea, coffee and pastries
Morning tea, coffee and shortbread
4 item finger buffet and finger sandwich lunch with tea and coffee
Afternoon tea, coffee and selection of Merchant patisserie
Mineral water
Room hire of main meeting room
Place cards
98 inch plasma screen
Flip chart
In room AV equipment

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£69.50 per person, per day

Additional break options available

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The Merchant Hotel

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