



**CROKE PARK  
MEETINGS  
& EVENTS**

# OUR MENU

SEASONAL, SUSTAINABLE,  
SENSATIONAL.



Featuring dishes  
from our  
50 Mile Menu



# SUSTAINABILITY CHAMPIONS

Like all good teams,  
we lead by example.



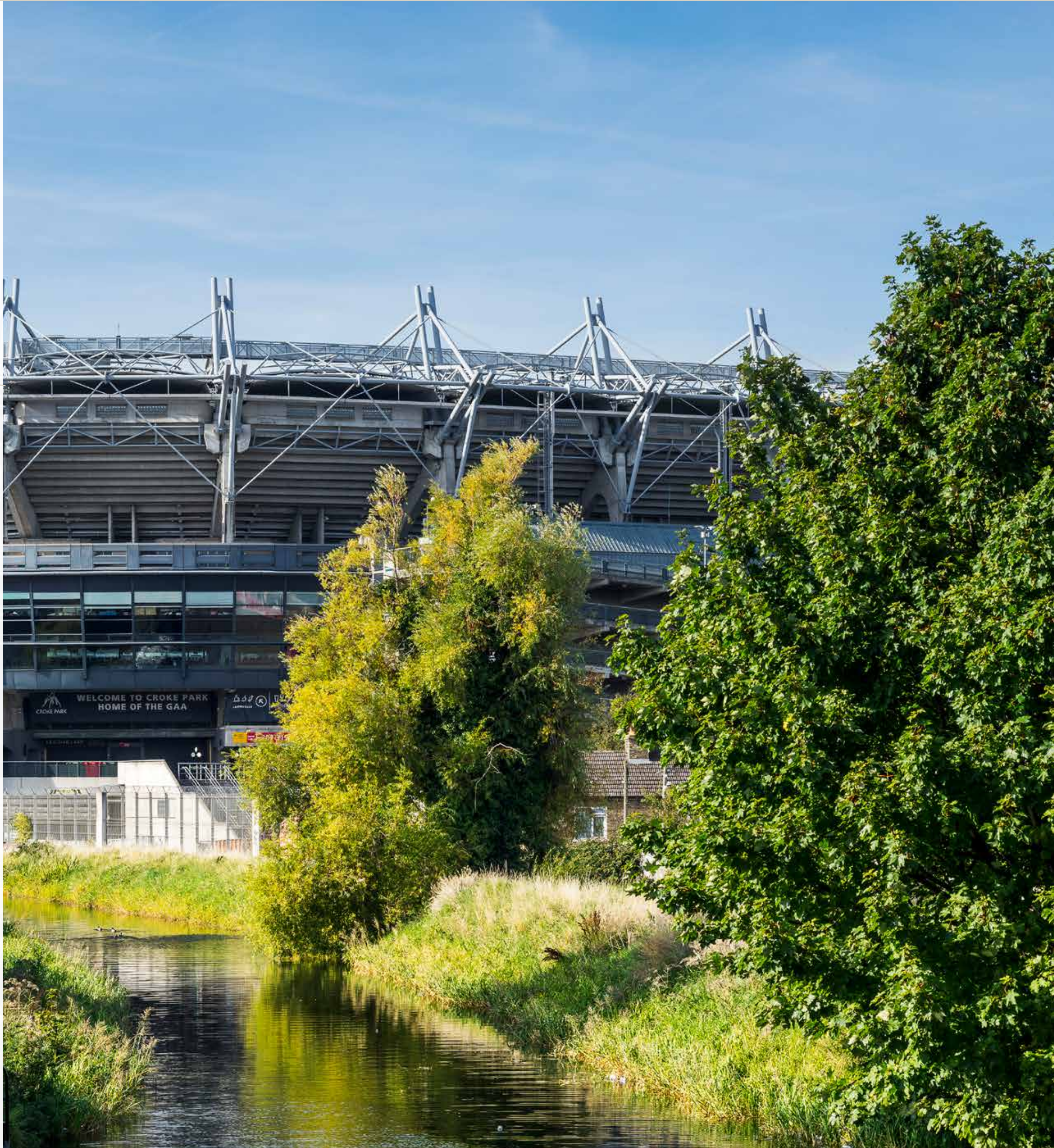
At Croke Park, we take our sustainability as seriously as our sports. Not only do we have a world-class stadium, we're also proud to be a world leader in sustainable events.

Our sustainability journey started back in 2007 and it's been one of our core values ever since. By making it a key part of our culture stadium-wide, it's become a way of life, putting us ahead of the game and allowing us to smash our sustainability goals at every turn.

Like all of the incredible teams who've played on our grounds, we lead by example, inspiring others through our commitment and our actions.

In 2014, six years ahead of target, we became a zero waste stadium, with 100% of our waste being recycled, reused or recovered. Croke Park was also the first stadium in Ireland and Britain to secure both ISO 14001 and ISO 20121 standards. Taking our achievements to the world stage, we became the very first stadium in the world to obtain certification to the newest International Environmental Standard, ISO 14001:2015.

Croke Park Meetings & Events is a state-of-the-art sustainable campus, committed to managing our impact on the natural world and influencing others to do the same.



# GROWING AMBITIONS

## The Croke Park Farm

**You might be surprised to know that we even have our own turf farm in North County Dublin. Growing the turf locally benefits both pitch quality and control, while reducing the carbon emissions associated with importing.**

However, the turf is just the beginning of our farming story. We're now food producers in our own right! Having farmland presents new sustainability opportunities for our menus, which we've embraced by starting to grow our own vegetables, fruit and herbs. And through a collaboration with Fingal Beekeepers' Association, we have beehives on the farm producing the most incredible tasting local honey. It's all on a small scale for now, but watch this space.



# SUSTAINABILITY FROM THE GROUND UP

## Our Food Story



The next chapter of our story is all about transforming our food menus to champion sustainability in every plate we serve. By considering where all of our food comes from, we can support both the earth and local suppliers through our choices.

Our main focus is on sourcing the freshest of ingredients. We're proud to say that 85% of all ingredients in our new menus are sourced from the island of Ireland. Better again, 70% are actually sourced from within just 50 miles of the stadium. This is without a doubt our proudest food achievement to date and it has allowed us to create our exciting and ground-breaking 50 Mile Menu.

85%

of all ingredients in our new menus are sourced from the island of Ireland.

70%

of all ingredients are sourced within just 50 miles of the stadium.



# OUR 50 MILE MENU

**Seasonally inspired,  
locally acquired.**

**It's now possible to build your entire event menu from our  
50 Mile Menu offering!**

All 50 Mile Menu dishes come with a guarantee that every single ingredient used has been sourced within 50 miles of the stadium, including from Croke Park's own farm in North County Dublin.

In terms of flavour, it doesn't get fresher than this. And in terms of sustainability, it doesn't get better than this either.

Dishes from our 50 Mile Menu will be clearly labelled with our icon.



# OUR 50 MILE MAP

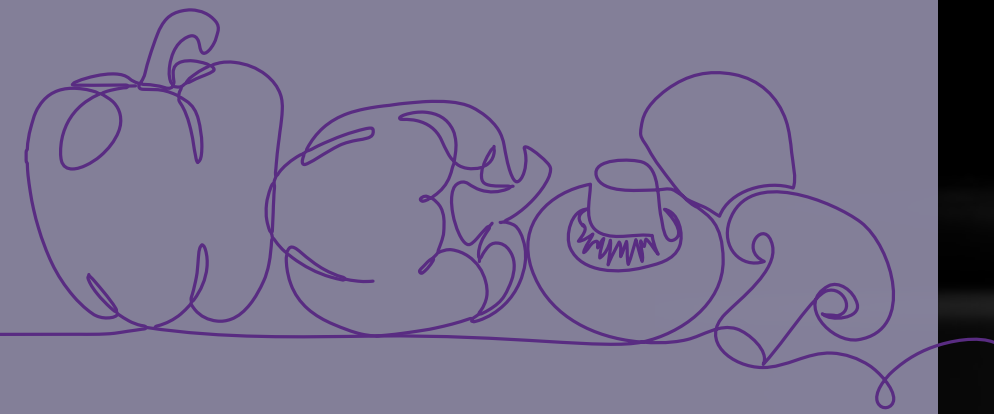
The freshest ingredients,  
locally sourced.

1. **Boyne Valley Meats** – Garristown, Co. Meath
2. **Hugh Maguire Butchers** – Highstreet, Ashbourne, Co. Meath
3. **Kish Fish** – Howth's West Pier, Co. Dublin
4. **Ballymooney Foods** – College Road, Clane, Co. Kildare
5. **Kerrigan's Mushrooms** – Cortown, Kells, Co. Meath
6. **Garden of Eden Herbs** – Rush, Co. Dublin
7. **McCarthy's Strawberry Farm** – Sallins, Co. Kildare
8. **Taylor's of Lusk** – Chapel Farm, Lusk, Co. Dublin
9. **Iona Fruit Farm** – Oldtown, Co. Dublin
10. **John Thorne of Lusk** – North County Dublin



# A FLAVOUR OF OUR ETHOS

Showcasing the  
best of the season



Our ethos is far from just words you can read, it's flavours you can taste. Our Executive Chef, Ruairi Boyce, and his team always prioritise seasonal produce and regional sourcing of ingredients. In fact, our menus are now all seasonal, which means we put local produce at the heart of each dish, creating exceptional meals from the nourishing produce growing around us.

Depending on the time of your event, you'll choose from our Spring/Summer menus or our Autumn/Winter menus. No matter which menu you're choosing from, every single dish has a 'Carbon Footprint' score, plus details of all allergens, so that your choice is always an informed one.



# CARBON FOOTPRINT

**Make informed decisions and make a difference.**

We all know we need to reduce our carbon footprint, but when you're ordering off a menu, it can be hard to understand the impact of your choices. Together with our on-site catering partners, Aramark, we're changing the game by giving you the ability to calculate the carbon impact of your menu choices.

Using Aramark's 'Foodprint' labelling system, all of our menu items now come with a carbon impact score. This score gives you the knowledge you need to make environmentally conscious decisions, empowering you to plan your event with a greater understanding of its environmental and economic impact.

Foodprint uses cutting-edge technology and the most reliable data available to support our

combined efforts to get to Net Zero. We believe that this transparency will increase awareness and drive real change.

## How it works

Foodprint generates a score taking into consideration the environmental impact of each ingredient.

**THE SCORE MEASURES THE IMPACT OF AGRICULTURE, PROCESSING, PACKAGING AND TRANSPORT.**

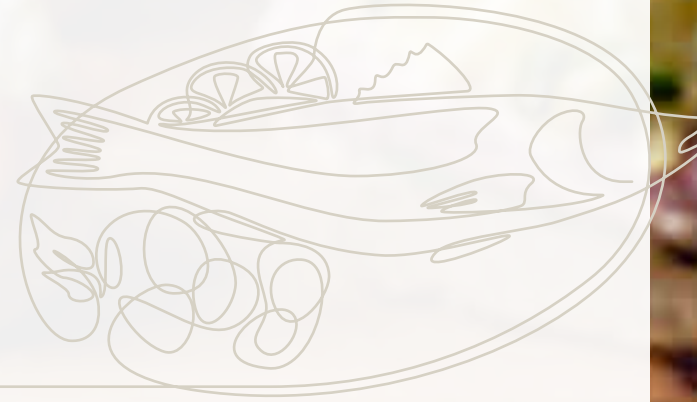
Beside each of our dishes, you'll see a Foodprint letter. Each letter gives a rating on a scale between A and E, with A being a 'Very Low Carbon Foodprint' and E being a 'Very High Carbon Foodprint'. Our goal is to keep our Foodprint scores as low as possible.

## The Foodprint labelling system





# ALLERGEN & DIETARY INFORMATION



At Croke Park, we're committed to making your dining experience both exceptional and exceptionally safe. That's why we've developed this key to help you quickly identify allergens – simply check your dish for the numbers or letters that represent your allergen(s). Please let us know if you have any questions or additional requirements.

## ALLERGEN KEY

**V** Vegetarian

**VE** Vegan

**GF** Gluten-free

**1.** Cereals containing gluten

**2.** Crustaceans

**3.** Eggs

**4.** Fish

**5.** Peanuts

**6.** Soy

**7.** Milk

**8.** Nuts

**9.** Celery

**10.** Mustard

**11.** Seeds

**12.** Sulphur dioxide and sulphites

**13.** Lupin

**14.** Molluscs

*\*All our beef is of Irish origin\**

# GAME CHANGERS

## Ruairi Boyce & His Team



**Our Executive Chef, Ruairi, is an inspiring foodie, operations and events guru, bringing brilliance and beautiful food to Croke Park every day of the week. His passion is matched only by the passion of his extraordinarily talented team at Aramark.**

Together, they've brought our 50 Mile Menu concept to life, pushing the boundaries and possibilities of sustainable food. They're constantly exploring new ideas and discovering new artisan suppliers, putting our stadium kitchen at the heart of our local farming community.

“There’s one golden thread linking everything: the provenance of our product. It’s all sourced as locally as possible from suppliers with whom we’re on first name terms. Farm to fork may be a bit of a gastronomic cliché but it’s the aspiration and inspiration for all we do.”

– Ruairi Boyce, Executive Chef

# TEAMWORK

**Local suppliers,  
incredible freshness**



The spirit of teamwork is not just central to the games played at Croke Park, it's central to our partnerships at every turn. Our suppliers are all handpicked for their quality, standards, traceability, authenticity and unmistakable flavour of their produce. By continuously bringing exciting local and artisan producers into our supply chain, we champion sustainability, local connections and local success stories on a daily basis.



# HANDPICKED HEROES

## Our Suppliers' Stories

### BOYNE VALLEY MEATS

Garristown, Co. Meath

Thanks to their loyal group of farmers who supply stock of the highest possible quality, Boyne Valley Meats is proud to guarantee complete traceability of their prime Irish beef.

Located in the rich farmland region of East Meath, Boyne Valley Meats farms one of the finest farming areas of Ireland, steeped in the tradition of rearing top quality cattle and sheep. The professional team at Boyne Valley have a combined experience of 45 years in meat processing, ensuring premium quality in every bite. At Croke Park, we know how true this is, as our kitchen has enjoyed Boyne Valley Meats' excellence of craft for several years now.



### HUGH MAGUIRE BUTCHERS

Highstreet, Ashbourne, Co. Meath

**Hugh Maguire has been Ireland's premier butcher for over three decades now. His passion and dedication to his craft are unparalleled.**

A master butcher, Hugh stands apart from the competition thanks to his talent for food craftsmanship and product innovation.

In 2016, Hugh purchased a smokehouse in Navan, where he began smoking some of his own products using beechwood. Drawing on his award-winning traditional black pudding, his smoked black pudding and 'The Smokin' Butcher' were born. Hugh intends to carry on creating one-of-a-kind artisan pork products and is joined by his son, Hugh Junior, who will carry the torch for many years to come.

### KISH FISH

Howth's West Pier, Dublin

Kish Fish supplies an extensive selection of spectacular seafood to Croke Park, from their rich assortment of products including Balscadden Lobster, Smoked Hake, Fresh Seaweed and Smoked Salmon, to name but a few. Located in Howth on the West Pier, Kish Fish is a stone's throw from Croke Park, and their commitment to responsibly and sustainably sourcing their seafood makes them an exemplary supplier.

At Baily & Kish, part of Kish Fish, all salmon is hand selected, and carefully cured and smoked in their very own smokehouse in the heart of Howth. The wood used in the pier side smokehouse is PEFC certified, guaranteeing sustainably produced seafood by international standards.



## BALLYMOONEY FOODS

College Road, Clane, Co. Kildare

Established in Clane, County Kildare, in 1996, Ballymooney Foods remains fully Irish owned and family run.

From the outset, founder Pat Doyle built a firm reputation for unrivalled standards of excellence, consistency and dependability with suppliers and customers alike. Ballymooney Foods has supplied quality beef, lamb and venison to Croke Park for several years now. Their animals are hand selected, grass fed and naturally reared, producing meats that are carefully chosen to guarantee quality and consistency and exceed expectations. The core of their success lies in their ability to deliver according to their customers' needs as each product is hand selected by a knowledgeable master butcher with over 30 years' experience.



## KERRIGAN'S MUSHROOMS

Cortown, Kells, Co. Meath

Nestled just outside the historical town of Kells, Kerrigan's Mushrooms was established in 1981 and remains a family run farm to this day.

Kerrigan's pack all of their own mushrooms and deliver best in class products through exceptional quality standards. All mushrooms are picked, packed and delivered to customers on the same day to guarantee freshness. This is their first year supplying Croke Park and we're thrilled to serve Kerrigan's gold standard produce in a variety of tasteful dishes. Kerrigan's is the first mushroom grower to obtain Origin Green Status for Sustainability Credentials, aligning with Croke Park's green agenda and commitment to reducing our carbon footprint.

## GARDEN OF EDEN HERBS

Rush, Co. Dublin

Garden of Eden Herbs has been proudly supplying Croke Park with a variety of fresh herbs, including fresh baby spinach, mixed leaf and cavolo nero, since 2017.

Established in 1980, the Jones family produce over 30 varieties of fresh quality herbs and baby leaf salads on the same farmlands in Rush that their forefathers did over 100 years prior. The freshness and quality of their produce can be tasted in multiple dishes here in Croke Park, showcasing that Garden of Eden remains at the forefront of horticulture techniques and practices.



## McCARTHY'S STRAWBERRY FARM

Sallins, Co. Kildare

McCarthy's Strawberry Farm is a third-generation family business located just outside Sallins in Kildare.

Trading for more than 40 years, this family business has had pride of place on Croke Park menus since 2017, featuring in an array of delicious summer salads and sweet dishes. McCarthy's of Sallins pride themselves on their meticulous attention to detail in their farming. From planting to harvesting and packing to delivery, everything is supervised by family members because quality is always their main focus.

As soon as the strawberries have been picked, they are immediately chilled to ensure that their 'just picked' freshness is maintained.



**TAYLOR'S OF LUSK**  
Chapel Farm, Lusk, Co. Dublin

**Taylor's of Lusk is a family-run Irish farm based in Co. Dublin, producing homegrown Irish chilli, garlic, swede, pink onion and shallot.**

The Taylor family has been farming at Chapel Farm, Lusk, since the early 1800s. Situated within 50 miles of Croke Park, their delicious Irish vegetables are prominently featured in multiple new 50-mile dishes within this menu pack. Sustainability has become a key focus for the family, one that has seen them expand and embrace the new age of sustainable food. They excel in biodiversity through the enhancement of the bee population. Bees are released on a bi-weekly basis to pollinate their chilli plants, enhancing product quality and traceability the natural way.

**IONA FRUIT FARM**  
Oldtown, Co. Dublin

**Iona Fruit Farm is a family-owned farm with a reputation for expertly producing baby vegetables, cooking apples, berries, courgette flowers and fresh Irish rhubarb.**

They are the main producers of baby vegetables in Ireland and most of their production takes place in the greenhouses located at their Lusk-based farm. Iona's freshly handpicked produce such as baby carrots, turnip, and courgette flowers are incorporated into the new Croke Park menu pack, complementing delectable dishes made using ingredients sourced within 50 miles of the stadium.



**JOHN THORNE OF LUSK**  
North County Dublin

**Located in the agricultural heartland of North County Dublin, John Thorne & Sons is a mixed farming enterprise that specialises in parsnip and potato production.**

Having started farming 50 years ago, John Thorne & Sons has evolved into one of our island's premier potato and parsnip growers. They've modernised their farming practices and reduced their carbon footprint by eliminating all chemical fertiliser and replacing it with a natural substitute.

John Thorne's potatoes have been a staple here in Croke Park for many years and their ambition to reduce their carbon footprint is beautifully aligned with our own sustainability agenda.



**CROKE PARK  
MEETINGS  
& EVENTS**

# BREAKFAST MENU

A NOURISHING START  
TO START YOUR IDEAS FLOWING.

FRANK BOYCE  
EXECUTIVE CHEF



# BREAKFAST MENU

## CONTINENTAL BREAKFAST

Selection of Whole Fruits

Velvet Cloud Sheep's Yoghurt with Fresh Berries

Avoca's Best Granola, Muesli & Cereals

Freshly Baked Pastries

Toast, Gluten Free Breads & Bagels

Killougher Farm Honey

Tipperary Cream Cheese

Baily & Kish Smoked Salmon

Freshly Squeezed Orange Juice

Served with a selection of Breakfast Teas  
& Freshly Brewed Coffee

Allergens: 1, 3, 4, 6, 7, 8, 12 Carbon Foodprint: E

€19.00 per person

## BRICFEÁSTA

Whelan's of Dublin Sausages

Newbridge Back Bacon Rashers

Kerrigan's of Kells Mushrooms

Roast Plum Vine Tomatoes

Scrambled Free-Range Eggs

Toast

Served with a selection of Breakfast Teas  
& Freshly Brewed Coffee

Allergens: 1, 3, 7 Carbon Foodprint: E

€27.50 per person

## EGG STATION

Croke Park Benedict  
Newbridge Gammon, Toasted Muffin, Hollandaise

Allergens: 1, 3, 6, 7, 12 Carbon Foodprint: C

Benedict Florentine  
Toasted Muffin, Local Grown Rush Spinach, Hollandaise

Allergens: V, 1, 3, 6, 7, 12 Carbon Foodprint: D

Baily Lighthouse Smoked Salmon Benedict  
Toasted Muffin, Local Grown Rush Spinach, Hollandaise

Served with a selection of Breakfast Teas  
& Freshly Brewed Coffee

Allergens: 1, 3, 4, 6, 7, 12 Carbon Foodprint: E

€15.00 per person



*All prices are per person and exclude VAT. All attendees must be catered for.*





**CROKE PARK  
MEETINGS  
& EVENTS**

# TAKE A **BREAK**

A BOOST OF ENERGY TO BOOST  
YOUR PERFORMANCE.



# TAKE A BREAK MENU




## BREAKFAST BREAK

Irish Breakfast Skewer with Whelan's of Dublin Sausage, Newbridge Bacon, Maguire's Smoked Black Pudding & Potato Hash 

Allergens: 1, 7, 9 Carbon Foodprint: E

€7.25 per person

Vegetarian Breakfast Skewer with Kerrigan's of Kells Mushroom, Baked Egg & Potato Hash 

Allergens: V, GF, 3, 7, 9 Carbon Foodprint: E

€6.80 per person

Breakfast Burrito with Newbridge Bacon, Whelan's of Dublin Sausages, Maguire's White Pudding & Potato Hash 

Allergens: 1, 3, 6, 7, 10, 12 Carbon Foodprint: E

€7.50 per person

Baked Eggs 'En Cocotte' with Newbridge Bacon, Whelan's of Dublin Sausage & Hugh Maguire's Smoked Black Pudding Crumble, Wicklow Cheddar 

Allergens: 1, 3, 7 Carbon Foodprint: E

€7.00 per person

Breakfast Bap with Whelan's of Dublin Sausage, Newbridge Bacon, Maguire's Smoked Black Pudding & Potato Hash 

Allergens: 1, 7, 9 Carbon Foodprint: E

€7.25 per person

Kerrigan's of Kells Mushroom & John Thorne's Courtlough Potato Hash 

Allergens: VE Carbon Foodprint: A

€6.80 per person

Paddy O's Granola, Seasonal Berry & Yoghurt Pots

Allergens: V, 1, 7, 12 Carbon Foodprint: B

€7.00 per person

West Pier Howth Smoked Salmon & Croke Park Wholemeal Soda 

Allergens: 1, 4, 7 Carbon Foodprint: C

€5.50 per person

## MID-MORNING BREAKS

Selection of Breakfast Teas & Freshly Brewed Coffee

Allergens: NA Carbon Foodprint: Available on Request

€3.80 per person

Selection of West Cork Irish Handmade Biscuits

Allergens: V, 7, 8, 9, 10, 11, 12 Carbon Foodprint: Available on Request

€1.90 per person

Protein Shakes (Blueberry/Strawberry/Banana/Honey/Velvet Cloud Sheep's Yoghurt)

Allergens: GF, V, 7, 12 Carbon Foodprint: B

€4.20 per person

Chef's Pastries  
Croke Park In-House Apple Jam Cronuts, Freshly Baked Kouignettes, All Butter Croissants - Plain/Pistachio/Salted Caramel/Raspberry

Allergens: V, 1, 3, 7, 8, 12 Carbon Foodprint: B

€4.10 per person

Freshly Baked In-House Scones (Jam & Country Butter)

Allergens: V, 1, 3, 7 Carbon Foodprint: B

€4.00 per person

## MID-MORNING BREAKS

Açaí Bowl – Kiwi, Pomegranate, Yoghurt, Cacao, Overnight Oats

Allergens: V, 6, 7 Carbon Foodprint: B

€6.50 per person

Mini Tulip Muffins  
Salted Caramel, Jam & Coconut or  
Chocolate Lava & Biscuit Crumble

Allergens: V, 1, 3, 7 Carbon Foodprint: A

€4.00 per person

James's Gate Irish Stout Cupcake

Allergens: V, 1, 3, 6, 7 Carbon Foodprint: B

€4.20 per person

Home Baked Granola Cookies

Allergens: V, 1, 7 Carbon Foodprint: A

€4.00 per person

Juice Shots

'Raise Your Game' – Cucumber, Apple & Spinach  
'Back Of The Net' – Açaí, Strawberry & Banana  
'Over The Bar' – Carrot, Orange, Pineapple & Ginger  
'The 50-Miler' – Kale, Apple & Mint

Allergens: VE, 12 Carbon Foodprint: A

€2.75 per person

## AFTERNOON BREAKS

Turmeric & Stem Gingerbread

Allergens: V, 1, 3, 7 Carbon Foodprint: E

€4.00 per person

Hill 16 Gur Cake

Allergens: V, 1, 3, 6, 7, 12 Carbon Foodprint: B

€4.20 per person

Orange Polenta Cake Bites

Allergens: V, 1, 3, 6, 7, 12 Carbon Foodprint: A

€4.00 per person

Mosteiro dos Jerónimos Pastel Del Nata

Allergens: V, 1, 3, 7 Carbon Foodprint: B

€4.00 per person

Wheatgrass Green Velvet Cáca Milis

Allergens: 1, 3, 6, 7 Carbon Foodprint: E

€4.20 per person

Cookie Tart (Cookies 'n' Cream, Caramel)

Allergens: V, 1, 6, 7, 12 Carbon Foodprint: C

€4.00 per person

Choc-uterie Board

Allergens: V, 1, 3, 6, 7, 8 Carbon Foodprint: B

€45.00 per board

## EXTRA TIME BREAKS

Michelle's Freshly Baked Banana Bread

Allergens: V, 1, 3, 7 Carbon Foodprint: B

€4.10 per person

Courtough Carrot Bun with Roe & Co. Whiskey

Allergens: V, 1, 3, 6, 7, 12 Carbon Foodprint: B

€4.10 per person

Kildare Ham & Wicklow Cheddar Melt

Allergens: 1, 7 Carbon Foodprint: D

€4.10 per person

Crudité Selection, Beetroot Hummus

Allergens: VE, 1, 9, 11 Carbon Foodprint: B

€6.00 per person

Croke Park Power Balls – Peanut Butter, Dates, Whey & Coconut

Allergens: V, 5, 7, 8 Carbon Foodprint: A

€3.50 per person

'Half-Time' Fruit Break  
Pineapple & Melon Skewers, Orange Wedges, Cut-Fruit Platter

Allergens: VE Carbon Foodprint: A

€40.00 per platter

Kombucha (5 Litres)

Allergens: VE Carbon Foodprint: A

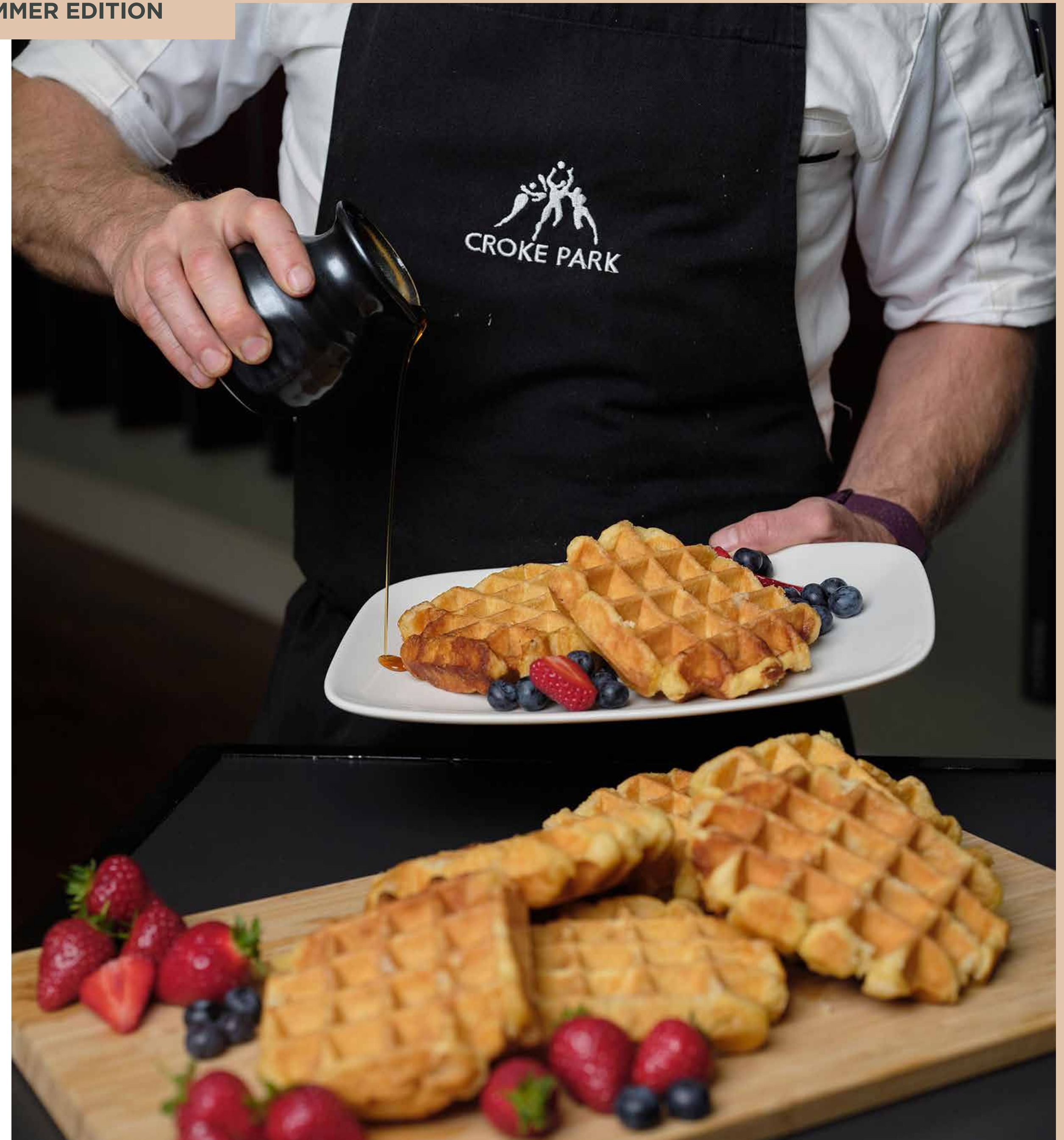
€100 per dispenser



**CROKE PARK  
MEETINGS  
& EVENTS**

# LIVE STATIONS

A SOCIABLE SENSATION, WITH  
INCREDIBLE DISHES CREATED  
RIGHT BEFORE YOUR EYES.



## PANCÓGA & WAFFLES

Breakfast Pancakes  
Oatmeal, Blueberry, Chia Seed, Choc Chip, Nut Butter,  
Marmite, Banana Chip

Oat Milk/Almond Milk/Soy milk, Smashed Banana Pancakes (VE)

Toasted Waffles  
Strawberries, Blueberries, Maple Syrup,  
Highbank Apple Syrup, Coconut, Mango,  
Pomegranate, Croke Park Farm Honey

Served with a selection of Breakfast Teas  
& Freshly Brewed Coffee

Allergens: V, 1, 3, 6, 7, 8, 12 Carbon Footprint: C

€17.00 per person

## SHAKES & BAKES

Morning Power Smoothies & Shakes

Wholemeal Breakfast Scone

Irish Berry Smoothies with Pat Clarke's Strawberries,  
Raspberries and Blueberries

Banana, Cranberry & Honey Oat Bars, Wholemeal Croissants,  
Cinnamon Rolls, Porridge & Yoghurt Bread

Served with a selection of Breakfast Teas  
& Freshly Brewed Coffee

Allergens: V, 1, 3, 6, 7, 8, 12 Carbon Footprint: C

€17.00 per person

*Minimum numbers of 50 people apply.  
All prices are per person and exclude VAT. All attendees must be catered for.*





**CROKE PARK  
MEETINGS  
& EVENTS**

# WORKING LUNCH

POWER THROUGH WITH OUR  
NOURISHING FAVOURITES.



# WORKING LUNCH

## SELECTION OF GOURMET SANDWICHES

A wide selection of Wraps, Bloomers, Baguettes, Rolls & Open Sandwiches

Includes a variety of vegetarian, vegan and gluten free options

Allergens/Carbon Footprint: *Provided on request*

OR

## TRADITIONAL BAKED POTATO

John Thorne's Courtlough Traditional Baked Potato



**Choose one garnish:**

**Pulled Oat Chilli**

Allergens: VE, 1 Carbon Footprint: A

**Wicklow Cheddar & Purple Onion**

Allergens: V, GF, 7 Carbon Footprint: B

**Bacon & Boyne Valley Blue Cheese**

Allergens: GF, 7 Carbon Footprint: C

## POWER SALAD

**Choose one option:**

**Toasted Quinoa, French Bean, Sundried Tomatoes**

Allergens: VE, GF, 9, 11, 12 Carbon Footprint: B

**Beluga Lentil, Edamame, Compressed Red Rhubarb, Bocconcini**

Allergens: V, GF, 6, 7, 8, 12 Carbon Footprint: B

**Powerhouse Bowl – Feta, Beetroot, Houmous, Charred Peppers, House Dressing**

Allergens: V, 1, 7, 11 Carbon Footprint: C

**Millet and Garbanzo Bean, Broccoli, Cucumber & Watermelon, Hazelnut Brittle**

Allergens: VE, 1, 8 Carbon Footprint: C

**Rush Mixed Green Leaves, Newgrange Camelina Oil Vinaigrette, Millview Farm Purple Broccoli**



Allergens: VE, GF, 2 Carbon Footprint: B

**Green Ace Roast Pepper, Garlic & Rush Amoroso Tomato Salad**



Allergens: VE, GF, 10, 12 Carbon Footprint: A

## HOT DISH

**Choose one option:**

**Pulled Ham & Emmental Rösti, Plum Tomato Jam**

Allergens: GF, 7, 10, 12 Carbon Footprint: E

**Salted Cod Fritter, Builín Blasta Smoked Onion Mayo**

Allergens: 1, 3, 4, 12 Carbon Footprint: B

**West Cork Salt & Sweet Chilli Chicken Skewer, Patatas Bravas**

Allergens: GF, 3, 7, 10 Carbon Footprint: E

**Croke Park Signature Sausage Roll, Apple, Wicklow Cheddar & Spinach**



Allergens: 1, 3, 7, 10, 12 Carbon Footprint: E

**Newgrange Egg, Howth Smoked Salmon & Rush Rocket Quiche, Wicklow Bán Crust**



Allergens: 1, 3, 4, 7 Carbon Footprint: C

**North Dublin Broadbean, Pepper, Potato & Oatmilk Chowder**



Allergens: VE, 1, 6, 9, 10 Carbon Footprint: C

Working lunch – €25.50 per person, including a selection of Breakfast Teas & Freshly Brewed Coffee

Additional hot dish – €5.50 per person

Chef's choice dessert – €4.50 per person

SPRING/SUMMER EDITION



**CROKE PARK  
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# POKÉ BOWL LUNCH

INSPIRE FRESH THINKING WITH  
OUR FRESHEST POKÉ BOWLS.





# POKÉ BOWL LUNCH

*Please choose 3 items:*

**Ahi Poké, Compressed Mango, Coconut Rice, Avocado & Macadamia**

Allergens: 1, 4, 6, 8, 11 Carbon Foodprint: D

**Salmon Poké, Shoyu, Wild Rice, Pickled Cucumber & Sea Asparagus**

Allergens: 1, 4, 6, 9 Carbon Foodprint: B

**Spiced Tofu Poké, Ponzu & Carrageen Moss Noodles, Black Sesame & Edamame**

Allergens: VE, 1, 4, 6, 10, 11 Carbon Foodprint: E

**Spicy Jumbo Shrimp Poké, Avocado Cream, Toasted Quinoa, Purple Sprouting Broccoli, Sea Buckthorn**

Allergens: 1, 2, 4, 6, 9, 11, 12 Carbon Foodprint: B

**Summer Powerhouse Poké, Feta, Beet, Houmous, Charred Peppers & House Dressing**

Allergens: V, 1, 7, 11 Carbon Foodprint: C

**€31.00 per person**

*All prices are per person and exclude VAT. All attendees must be catered for.*

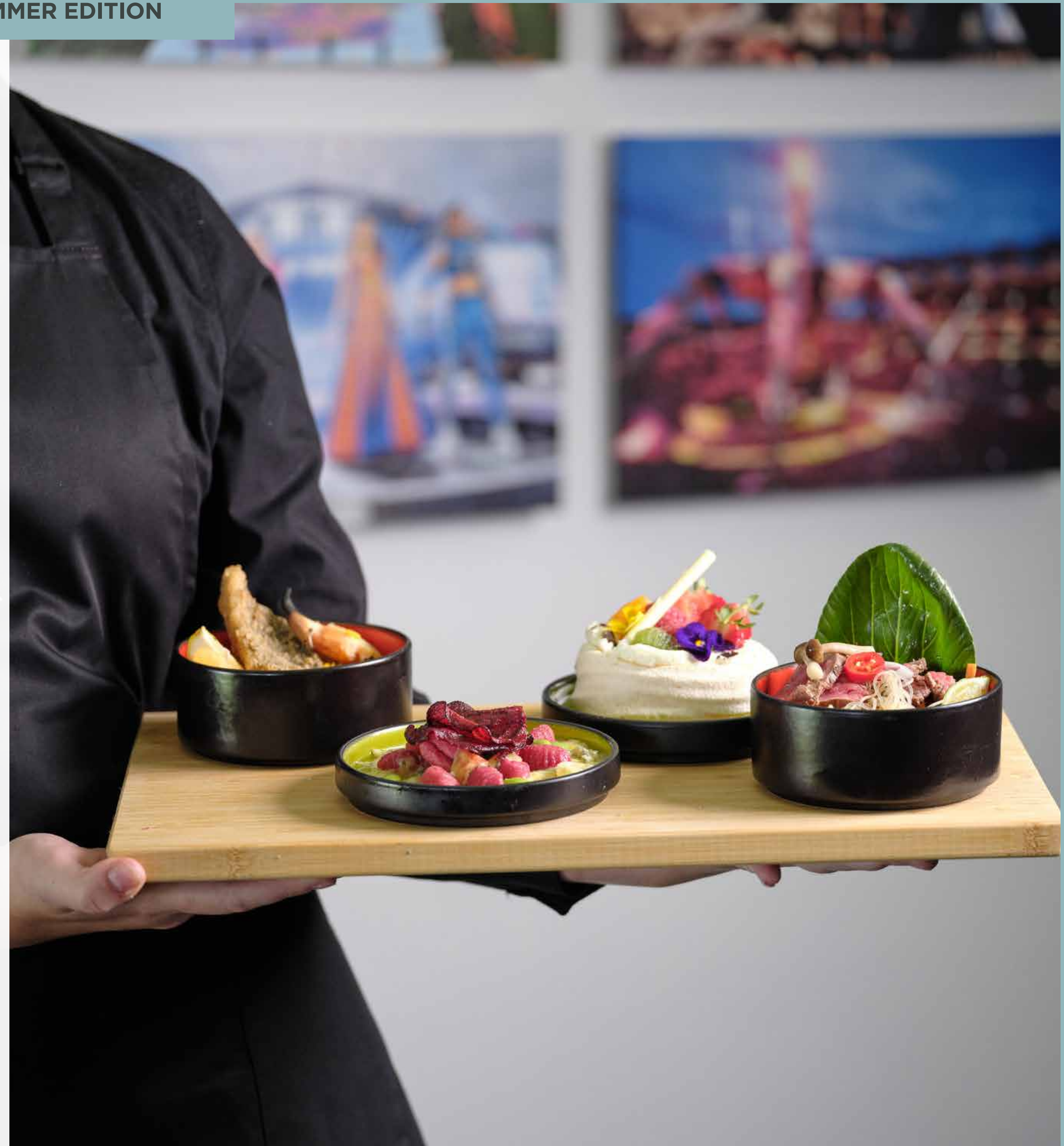




**CROKE PARK  
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# BOWL FOOD

OUR BEST BOWLS TO FUEL YOUR  
BEST PERFORMANCE.



# BOWL FOOD MENU

## SERVED HOT

Ardcath Boyne Valley Beef & Kerrigan Mushroom Whiskey Cream,  
Thorne's Crushed Scallion Butter Potatoes



Allergens: GF, 7, 9, 12 Carbon Foodprint: E

Ballymooney Lamb Píóg, Taylor's Farm Garlic  
& Millview Stem Broccoli



Allergens: 1, 3, 7 Carbon Foodprint: E

Newbridge Kildare Bacon Loin, Black Kale Whipped  
Potato, Iona Farm Baby Carrots, Parsley Cream



Allergens: 1, 7, 12 Carbon Foodprint: E

Buttermilk Crispy Chicken, Sriracha Rainbow Slaw, Sweet Potato

Allergens: 1, 3, 10 Carbon Foodprint: B

Crisp East Coast Seabass, Prawn, Calamari & Saffron Rice Paella

Allergens: GF, 2, 4, 7, 9, 12 Carbon Foodprint: B

John Thorne's Potato Boxy, Rainbow Carrot Salad



Allergens: VE, GF, 10 Carbon Foodprint: A

## SERVED COLD

Peppered Irish Sea Mackerel, Pink Potato Salad,  
Fairhill Farm Candied Beets, Micro Herbs



Allergens: GF, 4, 10, 12 Carbon Foodprint: A

Michael Finnegan's Boyne Valley Bán Goat's Cheese Panna  
Cotta, Sunstream Tomato Salad, Brown Soda Briosca



Allergens: V, 1, 3, 7, 12 Carbon Foodprint: D

Watermelon, Feta & Paddy's Spiced Granola Salad Gloine (V)

Allergens: V, GF, 7, 12 Carbon Foodprint: C

Caribbean Mango & Apple Waldorf Salad,  
Velvet Cloud Sheep's Yoghurt (V)

Allergens: V, GF, 3, 7, 8, 9, 10, 12 Carbon Foodprint: A

## SWEET

Stamullen Strawberry & Five Lamps Gin Irish Set Cream,  
Sweet Soda Cracker



Allergens: 1, 7, 12 Carbon Foodprint: B

Clarke's Summer Raspberry & Mint Pavlova,  
Rush Flower Petals



Allergens: GF, 3, 7 Carbon Foodprint: B

Chocolate Toffee Banoffee

Allergens: 1, 6, 7 Carbon Foodprint: C

Mango & Oat Milk Split, Toasted Coconut (VE)

Allergens: VE, 1, 6, 12 Carbon Foodprint: B



4 bowls including sweet bowl - €34.50 per person

5 bowls including sweet bowl - €40.00 per person

6 bowls including sweet bowl - €42.00 per person

*All prices are per person and exclude VAT. All attendees must be catered for.*



**CROKE PARK  
MEETINGS  
& EVENTS**

# PLATED LUNCH

TAKE A SEAT AND ENJOY OUR  
COMPLIMENTS OF THE SEASON.



# PLATED LUNCH

## STARTER

Howth Smoked Salmon & Lambay Crab Rilette,  
Buttermilk & Lovage Oil, Littlecress Micro Herbs



Allergens: GF, 2, 4, 7, 12 Carbon Foodprint: D

Fairyhill Farm Beetroot & Wicklow Bán Salad,  
Paddy O's Walnut & Oat Granola, Mini Red Chard



Allergens: V, 1, 7, 8, 12 Carbon Foodprint: D

Glen of Imaal Irish Sheep's Milk Halloumi,  
Rush Amoroso Tomato Salad, North Dublin Basil  
& Garlic Pistou, Croke Park Farm Spring Honey



Allergens: V, GF, 7, 8, 12 Carbon Foodprint: C

Warm Falafel Salad, Almond Milk & Spiced Walnut Dressing (VE)

Allergens: VE, 6, 8, 9, 11 Carbon Foodprint: C



## MAIN COURSE

Boyne Valley Beef Striploin, Millview Stem Broccoli,  
Oldtown Carrot, Smoked Garlic Boxy,  
Pink Peppercorn Sauce (€3.00 supplement)



Allergens: GF, 6, 7, 9, 12 Carbon Foodprint: E

Ballymooney Kildare Leg of Lamb, Crushed  
New Season Mint Potato, Rush Cavolo Nero,  
Oldtown Baby Carrot, Pan Reduction



Allergens: GF, 6, 7, 9, 12 Carbon Foodprint: E

West Cork Roast Chicken, Kildare Smoked Bacon, Creamed  
Cabbage, Maguire's Black Pudding & Sage Rösti, Merlot Jus

Allergens: 1, 6, 7, 10, 12 Carbon Foodprint: E

Grilled Seabass, Crab & Chorizo Arancini,  
Prawn & Lobster Bisque, Fennel Confit

Allergens: GF, 2, 4, 7, 9, 10, 12 Carbon Foodprint: C

Summer Vegetable Tempura, Fermented  
Smoked Garlic Vegan Mayo & Chilli Oil (VE)



Allergens: VE, GF, 6, 9 Carbon Foodprint: B

## DESSERT

Pat Clarke's Irish Strawberry Mess, Irish Cream Liqueur, Strawberry  
Syrup, Rhubarb Gel, Garden of Eden Summer Flowers



Allergens: GF, 3, 7, 12 Carbon Foodprint: C

Lemon Meringue Pie, Lemon Curd, Freeze Dried Raspberry Shards

Allergens: 1, 6, 7, 12 Carbon Foodprint: E

Mango & Oat Milk Split, Toasted Coconut (VE)

Allergens: VE, 1, 6, 12 Carbon Foodprint: B

Chocolate & Praline Tart, Irish Cream Liquor

Allergens: 1, 6, 7, 8, 12 Carbon Foodprint: E

One course - €30.00 per person

Two course - €36.00 per person

Three course - €44.00 per person

Choice on starter - €4.50 per person

Choice on main - €6.50 per person

Choice on dessert - €4.50 per person

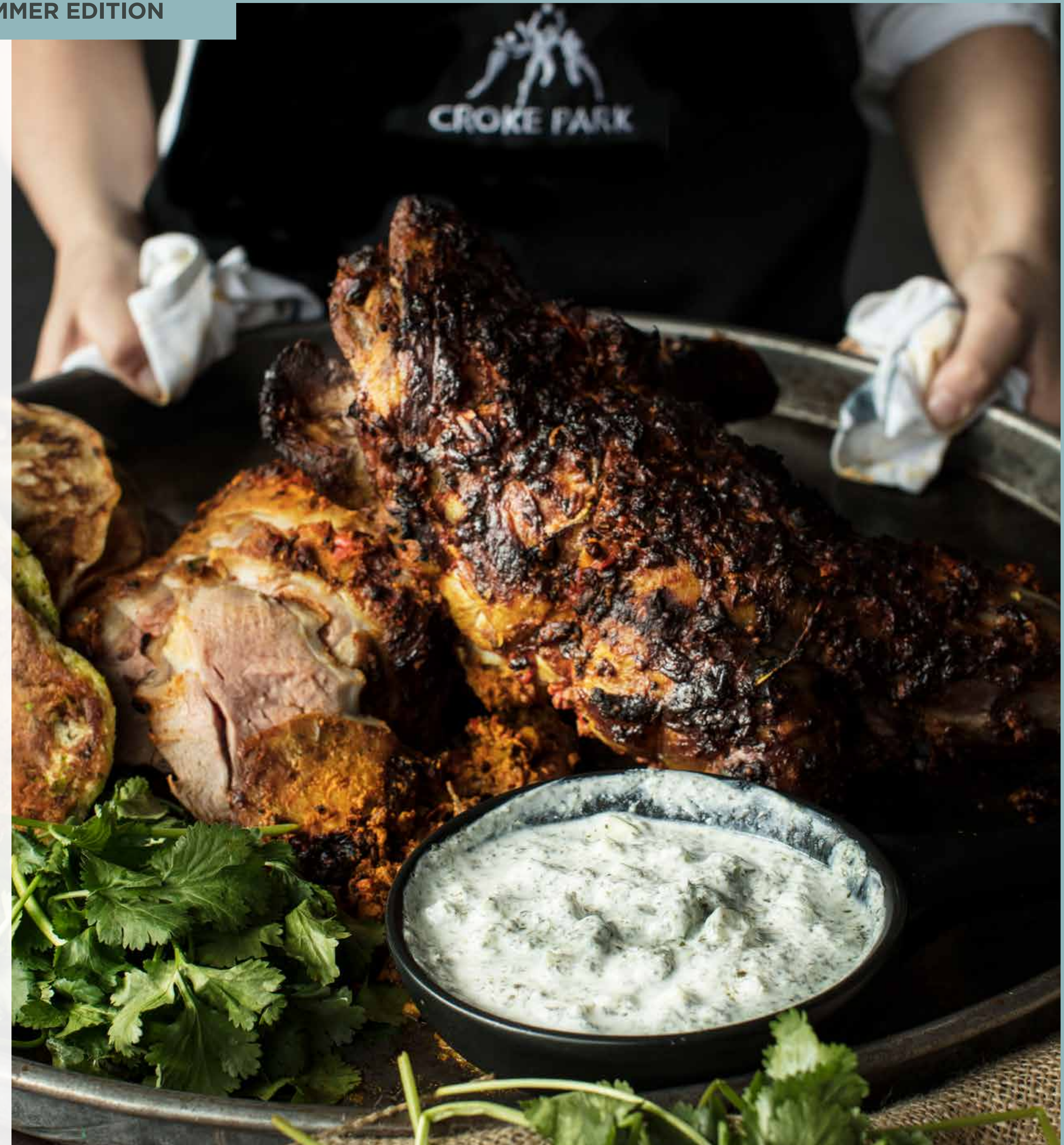
All prices are per person and exclude VAT. All attendees must be catered for.



**CROKE PARK  
MEETINGS  
& EVENTS**

# **BUFFET MENU**

YOUR CHOICE OF SIGNATURE  
DISHES, ALL MADE FROM THE  
FRESHEST HOMEGROWN PRODUCE.



# PLATED BUFFET MENU

## MAIN COURSE

*Please select two main course dishes:*

**Korean Style Crispy Chicken, Gochujang Fried Rice,  
Soya & Sesame Steamed Broccoli, Chilli Jam**

Allergens: 1, 6, 11, 12 Carbon Foodprint: C

**West Cork Chicken, Kerrigan's of Kells Mushroom Stroganoff,  
Whipped Champ Potato, Buttered Spring Greens**

Allergens: 1, 6, 7, 10, 12 Carbon Foodprint: D

**Grilled & Glazed Ballymooney Lamb Cutlet with Irish Smoked  
Garlic, Chilli, James's Gate Stout, Rosemary & Mint Crushed Potato**

Allergens: GF, 6, 7, 9, 10, 12 Carbon Foodprint: E

**Rosemary Crusted Leg of Kildare Spring Lamb, Sea Salt,  
Croke Park Honey Carrots & Harford's of Lusk Parsnips,  
Redcurrant Roast Onion Reduction**

Allergens: GF, 7, 9, 12 Carbon Foodprint: E

**Boyne Valley Beef Short Rib, Millview Farm Sauteed Greens,  
Thorne's of Courtlough Champ, James's Gate Stout Sauce**

Allergens: 1, 6, 7, 9, 12 Carbon Foodprint: E

**Ardcath Beef & Black Bean Sauce, Millview Farm  
Tenderstem Broccoli, Ginger, Steamed Rice**

Allergens: 1, 4, 6, 11 Carbon Foodprint: E

**Crispy Lemon Pepper Seabass, Tom Yum Dressing,  
Sautéed Pak Choi, Brown Rice**

Allergens: GF, 4, 6, 7, 9, 11 Carbon Foodprint: C

**'An Bradán Feasa' Grilled Salmon, Leek & Dublin Bay Chowder,  
Rush Cavolo Nero, Thorne's Parsley Buttered Potatoes**

Allergens: GF, 2, 4, 7, 9, 14 Carbon Foodprint: E

**Melanzane Alla Parmigiana, Aubergine,  
Tomato & Macroom Mozzarella**

Allergens: V, GF, 7 Carbon Foodprint: E

**Cashew Thai Vegetable & Coconut Curry, Cilantro,  
Lemongrass, Galangal, Basmati Rice**

Allergens: V, GF, 6, 8, 9, 11 Carbon Foodprint: B

**Fairyhill Farm Beetroot & Dublin Potato Rösti Gateau,  
Amoroso Tomato Ragout,  
Little Cress Herbs & Killougher Nettle Salad**

Allergens: V, GF, 6, 10, 12 Carbon Foodprint: A

## SALAD

*Please select one salad:*

**Heirloom Tomatoes, Toasted Sunflower Seeds,  
Compressed Watermelon & Salted Feta**

Allergens: V, GF, 7, 12 Carbon Foodprint: B

**Roquette, Baby Spinach & Maple Roasted Sweet Potatoes,  
Black Sesame Seed Oil**

Allergens: V, GF, 11 Carbon Foodprint: A

**Grilled Oldtown Dublin Courgette & Aubergine Salad,  
Basil & Newgrange Camelina Pesto**

Allergens: V, GF, 3, 5, 7, 8, 10, 12 Carbon Foodprint: B

**Millview Farm Green Salad, Baby Leaves, Piccolino Tomatoes,  
Scallions, Cucumber, Raspberry Vinaigrette**

Allergens: V, GF, 3, 7, 12 Carbon Foodprint: A

**Broccoli & Purple Onion, Chilli Pumpkin Seeds,  
Finnegan's Blue Cheese Yoghurt Dressing**

Allergens: V, GF, 3, 7, 10 Carbon Foodprint: B

**Summer Mango Yoghurt Slaw, Chilli & Cashew Nut Crumble**

Allergens: V, GF, 3, 7, 8, 10 Carbon Foodprint: B



**SWEET**

*Please select one dessert:*

Pat Clarke's Strawberry 'Fool', Irish Cream Liqueur,  
Brown Bread Praline



Allergens: 1, 7, 8, 12 Carbon Footprint: A

Rhubarb & Custard Cheesecake, Paddy O's Oat Crumble



Allergens: 1, 7, 12 Carbon Footprint: B

Mascarpone Tiramisu, Espresso & Tia Maria,  
Crushed Boudoir Biscuits

Allergens: 1, 7, 12 Carbon Footprint: B

Mango Oat Milk Split

Allergens: VE, 1, 6, 7, 12 Carbon Footprint: B

Lunch buffet - Two choices for main, one salad & dessert  
€38.00 per person

Additional main  
€6.50 per person

Dinner buffet - Two choices for main, one salad & dessert  
€46.00 per person

Additional main  
€8.00 per person

*All prices are per person and exclude VAT. All attendees must be catered for.*





SPRING/SUMMER EDITION



# PLATED DINNER

YOUR SPECIAL OCCASION  
IS OUR SPECIALITY,  
WITH DISHES THAT CELEBRATE  
THE BEST OF THE SEASON.



# PLATED DINNER

## STARTER

Howth Smoked Salmon & Wicklow Cheddar Lambay Crab Doquette,  
Buttermilk & Lovage Oil, Little Cress Micro Herbs



Allergens: GF, 2, 4, 7, 9, 12, 14 Carbon Foodprint: C

Garlic & Lime Prawn Pil-Pil, Bell Pepper & Chilli,  
Newgrange Camelina Oil, Sundried Tomato Focaccia Spear

Allergens: 1, 2, 7, 12 Carbon Foodprint: A

Whipped Duck Liver Mousse, Candied Nuts,  
Peach & Cardamon Chutney, Sourdough

Allergens: 1, 7, 8, 9 Carbon Foodprint: B

Fairyhill Farm Beetroot & Wicklow Bán Irish Set Cream,  
Paddy O's Walnut & Oat Granola, Mini Red Chard



Allergens: 1, 7, 8 Carbon Foodprint: E

Glen of Imaal Irish Sheep's Milk Halloumi, Rush Amoroso Tomato Salad,  
North Dublin Basil & Garlic Pistou, Croke Park Farm Spring Honey



Allergens: GF, 7, 8, 12 Carbon Foodprint: C

Tofu, Chilli & Garlic Pil-Pil, Sunstream Tomato & Courgette, Grilled Sourdough

Allergens: VE, 1, 6 Carbon Foodprint: B

## SOUP

Croke Park Spring Minestrone

Allergens: 1, 9 Carbon Foodprint: B

Herby Broccoli and Split Pea

Allergens: V, GF, 7, 9 Carbon Foodprint: B

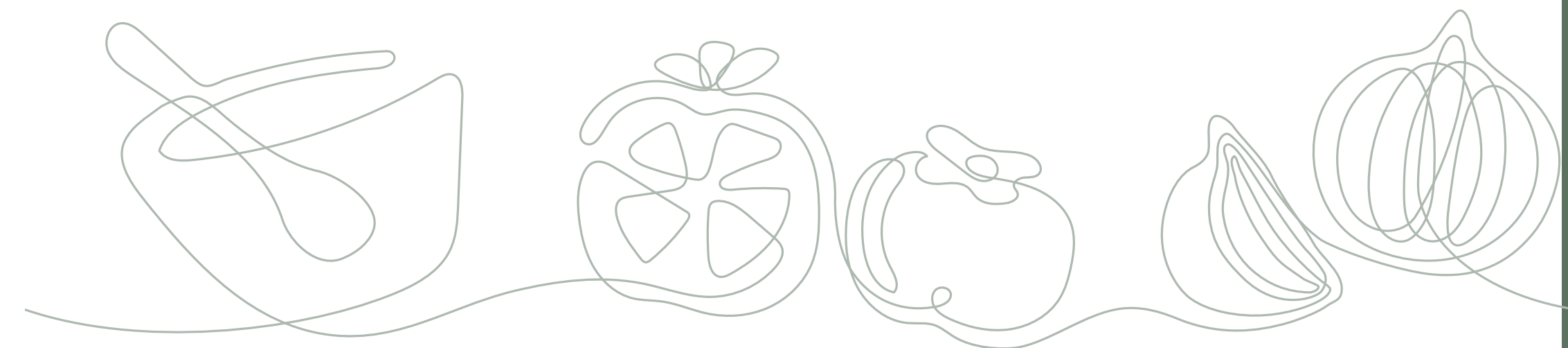
Potato, Lentil and Summer Kale Soup



Allergens: VE, GF, 9 Carbon Foodprint: A

Vine Tomato & Red Bell Pepper Soup

Allergens: VE, GF, 9 Carbon Foodprint: B



**MAIN COURSE**

Boyne Valley Beef Tenderloin, Millview Stem Broccoli,  
Smoked Garlic Whipped Potato, Newbridge Pancetta Shard, Pink Peppercorn Sauce (€3.00 supplement)



Allergens: 1, 6, 7, 9, 12 Carbon Foodprint: E

Dry Aged Boyne Valley Sirloin Steak 'Beef 'n' Reef',  
Dublin Bay Prawn Tempura, Carrot Crush, Crisp Kale, Potato Galette, Pan Glaze



Allergens: 1, 2, 6, 7, 9, 10, 12 Carbon Foodprint: E

Ballymooney Kildare 55c Lamb Cannon, Crushed New Season Mint Potato,  
Rush Cavolo Nero, Oldtown Baby Carrot, Buttermilk Sweetbreads, Pan Reduction



Allergens: 1, 6, 7, 9, 12 Carbon Foodprint: E

West Cork Roast Chicken, Kildare Smoked Bacon Creamed Cabbage,  
Maguire's Black Pudding & Sage Rösti, Fermented Walnut Jus

Allergens: 1, 6, 7, 8, 9, 12 Carbon Foodprint: E

Grilled Seabass, Balscadden Bay Lobster & Chorizo Arancini, Prawn & Lobster Bisque, Fennel Confit

Allergens: GF, 2, 4, 7, 9, 12 Carbon Foodprint: C

Grilled Turbot, Lobster Bisque Risotto, Caviar Crème Fraîche, Poached Asparagus, Tempura Courgette Flowers

Allergens: GF, 2, 4, 7, 9, 12 Carbon Foodprint: E

Wild Garryhinch Mushroom Arancini, Garlic & Coconut Parmesan, North Dublin Rocket, Aioli



Allergens: VE, GF, 9, 12 Carbon Foodprint: C

Summer Vegetable Tempura, Fermented Smoked Garlic Vegan Mayo & Chilli Oil



Allergens: VE, GF, 9, 12 Carbon Foodprint: B

**DESSERT**

Fine 70% Fleur de Cao Chocolate Tart, Clotted Cream, Bay Leaf Anglaise

Allergens: GF, 3, 6, 7 Carbon Foodprint: E

Pat Clarke's Irish Strawberry Napoleon, Irish Cream Liqueur,  
Strawberry Syrup, Rhubarb Gel, Garden of Eden Summer Flowers



Allergens: 1, 3, 7, 12 Carbon Foodprint: C

Lemon Meringue Pie, Lemon Curd, Freeze Dried Raspberry Shards

Allergens: 1, 3, 7, 12 Carbon Foodprint: E

Mango & Oat Milk Split, Toasted Coconut

Allergens: VE, 1, 6, 12 Carbon Foodprint: B

Three course - €62.00 per person

Four course - €68.00 per person

Choice on starter - €6.00 per person

Choice on main - €9.00 per person

Choice on dessert - €4.50 per person

*All prices are per person and exclude VAT. All attendees must be catered for.*



# CANAPÉS

SMALL BITES,  
BEAUTIFULLY CRAFTED  
AND BURSTING WITH  
SEASONAL FLAVOUR.



# CANAPÉS

## SERVED CHILLED

Soy Cured Killenure Dexter, Pickled Daikon Noodle, Shimeji

Allergens: 1, 3, 4, 6, 9, 11 Carbon Foodprint: B

Bluebell Falls Goat's Cheese, Candied Walnut, Croke Park Farm Honey, Blini

Allergens: V, 1, 3, 7, 8 Carbon Foodprint: A

Emyvale Spiced Barbary Duck, Black Sesame Cone, Shredded Spring Onion, Hoi Sin

Allergens: 1, 2, 6, 9, 11 Carbon Foodprint: A

Balscadden Bay Lobster, Saffron Crisp, Bloody Mary Cocktail

Allergens: GF, 2, 3, 4, 10, 12 Carbon Foodprint: A

West Pier Howth Smoked Salmon,  
Croke Park Brown Soda, Iona Farm Garden Dill

Allergens: 1, 4, 7 Carbon Foodprint: C



## SERVED HOT

Slow Cooked Beef Daube, Kataifi Pastry Crisp,  
Celeriac Butter Purée, Shaved Truffle

Allergens: 1, 6, 7, 12 Carbon Foodprint: B

Sesame & Cider Glazed Newbridge Pork Belly,  
Popcorn Pork Crackling, Croke Park Farm Apple Purée

Allergens: 1, 6, 7, 11, 12 Carbon Foodprint: C



West Cork Satay Chicken Brochette, Sambal Dip

Allergens: 5, 7, 12 Carbon Foodprint: A

Kerrigan's of Kells Chestnut Mushroom Arancini, Aioli, Affila

Allergens: VE, 1, 9, 12 Carbon Foodprint: B



Hugh Maguire's Smoked Black Pudding Bon Bon,  
Black Garlic Emulsion

Allergens: 1, 3, 7 Carbon Foodprint: E



2 Canapés - €10.00 per person

3 Canapés - €15.00 per person

4 Canapés - €18.50 per person

Supplement of €5.00 per person if these are a standalone menu and not served with dinner.

*All prices are per person and exclude VAT. All attendees must be catered for.*



**CROKE PARK  
MEETINGS  
& EVENTS**

# FINGER FOOD

MINGLE AS YOU SAMPLE OUR  
SENSATIONAL FINGER FOODS.



# FINGER FOOD

## SERVED CHILLED

**Croke Park's Devilled Egg, Paprika,  
Chive & Boyne Valley Lakeshore Mustard**



Allergens: V, GF, 3, 7, 10 Carbon Foodprint: A

**Chicken Katsu Maki (Sushi)**

Allergens: GF, 4, 9 Carbon Foodprint: E

**Baily & Kish Salmon & Dill Maki (Sushi)**

Allergens: GF, 4, 9 Carbon Foodprint: C

**Wakame & Sweet Tofu (Sushi)**

Allergens: V, GF, 6 Carbon Foodprint: B

**Howth Smoked Salmon Nigiri (Sushi)**

Allergens: GF, 4, 9 Carbon Foodprint: C

**3 items – €18.00 per person  
Additional item – €6.00 per person**

## SERVED HOT

**Croke Park Mini Stacked Slider, Irish Beef,  
Wicklow Cheddar, Pickle, Smoked Bacon, Crispy Onion**



Allergens: 1, 7, 9 Carbon Foodprint: E

**Nepalese Potato, Vegetable & Spinach Pakora,  
Yoghurt, Mint, Chilli & Lemon Dip**

Allergens: V, 1, 7, 9 Carbon Foodprint: A

**Buffalo NY Loaded Hot Chicken Wings,  
Boyne Valley Blue Dip & Crisp Celery**

Allergens: GF, 7, 9, 12 Carbon Foodprint: E

**Chinese Potsticker Chicken Gyoza,  
Chilli, Scallion & Soy Sauce**

Allergens: 1, 4, 6 Carbon Foodprint: E

**Vietnamese Hot Fish Cakes, Nước chấm – Lime,  
Chilli & Vinegar Dipping Sauce**

Allergens: 1, 3, 4, 6, 12 Carbon Foodprint: B

**Sesame Crusted Torpedo Shrimp,  
Sweet Chilli & Cilantro Mayo**

Allergens: GF, 2, 3, 4, 9, 10, 11, 12 Carbon Foodprint: E

**Falafel Lollipop, Sriracha Vegan Mayo**

Allergens: VE, 1, 9, 11 Carbon Foodprint: C

**Tokyo Sweet Potato Katsu Korokke**

Allergens: V, 1, 3, 7, 9 Carbon Foodprint: C

**Lamb Kofta, Yoghurt, Cucumber & Mint Tzatziki**

Allergens: 1, 3, 7, 12 Carbon Foodprint: E

**Newbridge Apple Glazed Pork Belly Skewer**



Allergens: GF, 6, 11, 12 Carbon Foodprint: E

**Kerrigan's Of Kells Garlic Mushroom Brochette**



Allergens: V, 1, 3, 7 Carbon Foodprint: A

**Howth Smoked Salmon & Courtlough Potato Croquette,  
Iona Farm Dill Mayo**



Allergens: 1, 3, 4, 7, 10, 12 Carbon Foodprint: C

**Croke Park Mini Signature Sausage Roll,  
In-House Chilli Relish**



Allergens: 1, 3, 7, 10, 12 Carbon Foodprint: E

## EVENING FINGER FOOD

*Served after 10pm*

Croke Park Mini Stacked Slider with Irish Beef,  
Wicklow Cheddar, Pickle, Smoked Bacon & Crispy Onion



Allergens: 1, 7, 9 Carbon Foodprint: E

Buffalo NY Loaded Hot Chicken Wings,  
Boyne Valley Blue Dip & Crisp Celery

Allergens: GF, 7, 9, 12 Carbon Foodprint: E

Sesame Crusted Torpedo Shrimp,  
Sweet Chilli & Cilantro Mayo

Allergens: GF, 2, 3, 4, 9, 10, 11, 12 Carbon Foodprint: E

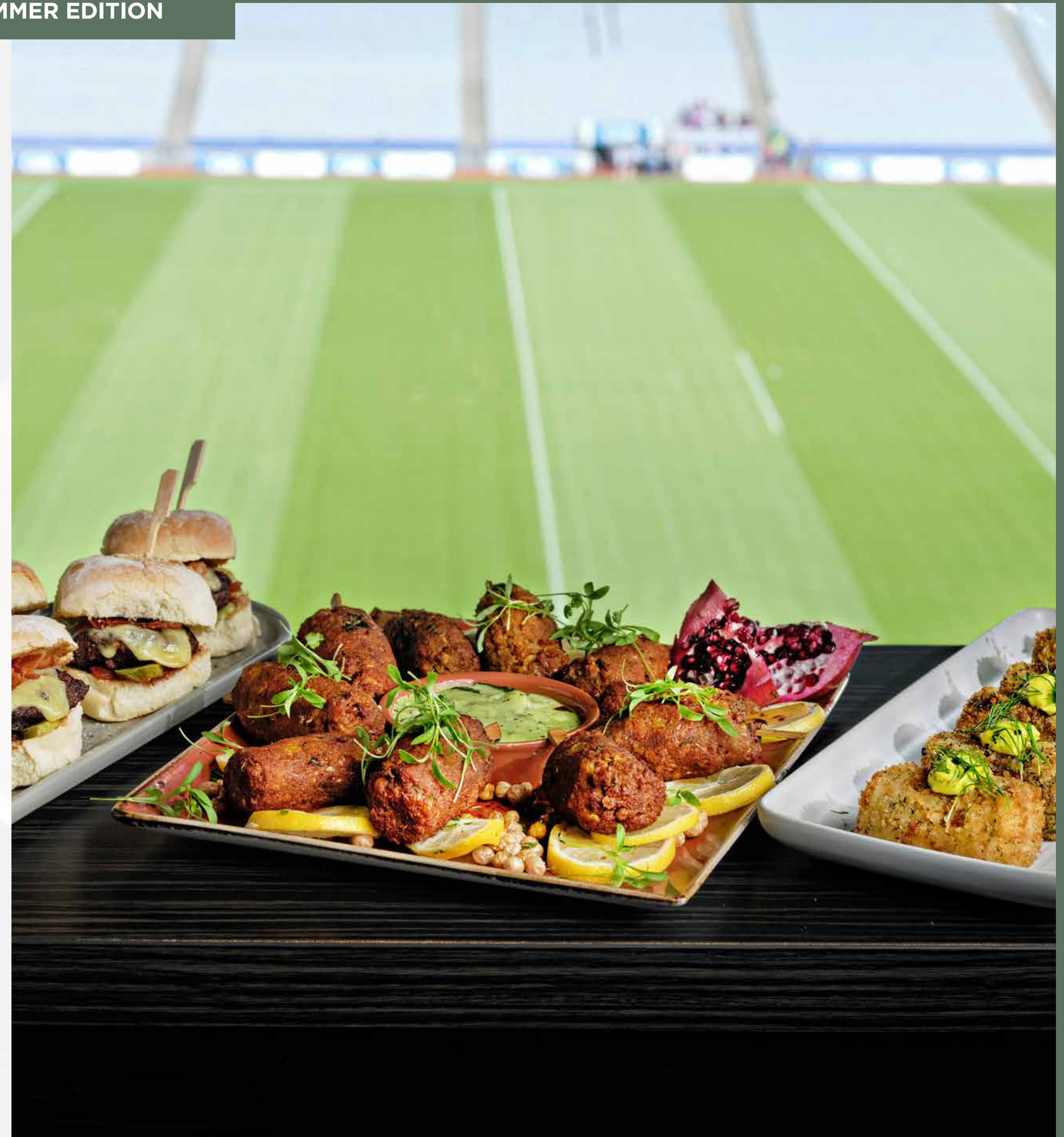
Falafel Lollipop,  
Sriracha Vegan Mayo

Allergens: VE, 1, 9, 11 Carbon Foodprint: C

Lamb Kofta, Yoghurt,  
Cucumber & Mint Tzatziki

Allergens: 1, 3, 7, 12 Carbon Foodprint: E

One item - €9.50 per person







**CROKE PARK  
MEETINGS  
& EVENTS**

# WINE MENU

CAREFULLY CURATED FOR YOUR  
SPECIAL OCCASION.



# WINE MENU

## WHITE WINES

Escapada, Vinho Verde IGT	Portugal	€25.00
Cheval Imperial, Sauvignon Blanc IGP	France	€27.00
Sonetti, Pinot Grigio IGT	Italy	€29.00
Rhythm & Rhyme, Chardonnay	Australia	€31.00
Viña Eguía, Joven DOCa	Spain	€33.00
Domaine Combe Rouge, Picpoul de Pinet AOP	France	€35.00
Seifried, Sauvignon Blanc	New Zealand	€40.00
Olivier Ravoire, Côtes du Rhône Blanc AOP	France	€43.00
Zahel, Grüner Veltliner DAC	Austria	€45.00
Edouard Delaunay, Bourgogne Blanc 'Septembre' AOP	France	€57.00

## ROSE WINES

Sierra Salinas, Rosé DO	Spain	€27.00
Mistinguett, Cava Rosé DO	Spain	€50.00

## RED WINES

Real Compañía, Tempranillo IGT	Spain	€25.00
Saint Marc Reserve, Cabernet Sauvignon IGP	France	€27.00
Rhythm & Rhyme, Shiraz	Australia	€29.00
Terre Forti, Nero d'Avola 'Terre Siciliane' IGT	Italy	€31.00
Les Grandes Arbres, Merlot IGP	France	€33.00
Garafoli, Rosso Piceno 'Farnio' DOC	Italy	€35.00
Les Jamelles, Pinot Noir IGP	France	€37.00
Mooiplaas	South Africa	€40.00
Château Puynard, Côtes de Blaye 'Tradition' AOP	France	€45.00
Edouard Delaunay, Borgogne Rouge 'Septembre' AOP	France	€57.00

## SPARKLING WINE & CHAMPAGNE

Mistinguett, Cava Brut DO	Spain	€47.00
Masottina, Organic Prosecco Spumante 'Costabela' Brut DOC	Italy	€49.00
Pannier, Brut AOP	France	€90.00

*Prices exclude VAT.  
Allergens: All wines contain sulphites.*