

THE CROKE PARK

DOYLE COLLECTION • DUBLIN

Meetings & Events

2019



The Croke Park

Jones's Road, Dublin 3, D03 E5Y8, Ireland

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Our Venue



The Clonliffe

The Fitzroy

The Russell

The perfect venue for your out of office meetings, The Croke Park's suite of multi-purpose conference and event rooms can each accommodate up to 50 delegates. Decorated in smart, neutral tones, equipped with all the latest audio-visual technology and bathed in natural day light is ideal for board meetings, think tanks, company presentations, product launches & private dining.

The following amenities & extras included in our room hire rates:

- Air conditioning
- Business centre access
- 80" HD Plasma Screen
- Click Share Technology- wireless presentation system
- Virgin Media box with all regular TV channels including Sky Sports
- Audio jack where by music devices can connect
- VGA & HDMI wall connections
- Complimentary WiFi access
- Complimentary bottled water
- Complimentary flipchart
- Complimentary jelly beans
- Dimmer lights with control units
- Access to our internal courtyard
- Meeting room attendant to assist with all requests
- Located on our dedicated meeting room corridor
- Breakout suites also available

Complimentary on-site parking and a free shuttle bus service connecting the Hotel with Eastpoint Business Park, The Irish Financial Services Centre & the Convention Centre Dublin are also available.

Please visit our website to view our facilities online:

<https://www.doylecollection.com/hotels/the-croke-park-hotel/meetings>

Our Rates

Meeting Room	Room Hire (Full Day) €	Room Hire (Half Day) €
The Fitzroy Room	390.00	290.00
The Clonliffe Room	390.00	290.00
The Russell Room	390.00	290.00
Murphy Room 1	220.00	160.00
Murphy Room 2	220.00	160.00
Murphy Room 3	220.00	160.00
Murphy Room 4	220.00	160.00
Executive Boardroom	420.00	320.00

Day Delegate Rates

Includes room hire, 2 servings of tea/coffee, biscuits & our soup & sandwich lunch

Min 10 delegates	€62pp
Min 15 delegates	€50pp
Min 20 delegates	€43pp

Includes room hire, 2 servings of tea/coffee, biscuits & your choice of lunch from our Slider or Grill menus

Min 10 delegates	€67pp
Min 15 delegates	€55pp
Min 20 delegates	€49pp

Add a Healthy Treat to your DDR

The Juicery Shots	€3.70
Fresh Fruit Bowl	€1.60
Date Balls	€3.20
Granola Pots	€5.50

Room Dimensions & Capacities

Room	Floor Area sq m	Dimensions (m)	Ceiling Height (m)	Theatre	Class room	Board room	U-Shape	Buffet	Cabaret
Clonliffe	53.28	7.4 x 7.2	3.0	50	20	25	20	40	30
Fitzroy	53.28	7.4 x 7.2	3.0	50	20	25	20	40	30
Russell	53.28	7.4 x 7.2	3.0	50	20	25	20	40	30
Murphy 1	18.2	3.7x5.2	3.04	—	—	8	—	—	—
Murphy 2	18.2	3.7x5.2	3.04	—	—	8	—	—	—
Murphy 3	18.2	3.7x5.2	3.04	—	—	8	—	—	—
Murphy 4	18.2	3.7x5.2	3.04	—	—	8	—	—	—
Executive Boardroom	60	15 x 4	2.5	—	—	10	—	—	—



Breakfast: In-Room Breaks : Post Meeting Wind-Down

Pre-Meeting Breakfast Available

Full Breakfast	€17.50
Continental Breakfast	€13

Breakfast is served in The Sideline Bistro from 6:30am – 10:30am daily; we would be delighted to reserve space for your delegates.

In-Room Break options

Tea/Coffee	€3.70
Tea/Coffee & Biscuits	€4.50
Tea/Coffee & Pastries	€5.50
Tea/Coffee & Scones	€7.00
Tea/Coffee & Muffins	€7.00
Tea/Coffee & Juicery Shots	€6.50
Iced Café Lattes	€3.70
The Juicery Shots	€3.70
Fresh Fruit Bowl	€1.50
Date Balls	€3.20
Fruit Skewers	€5.50
Granola Pots	€5.50
Homemade Jammie Dodgers	€2.10

Post-Meeting Wind Down

Prosecco	€9
Wine by Glass	€7
Bottled Beer	€6

Prices quoted are on a per person basis.

THE JUICERY

Juices and healthy smoothies that taste just as good as they are for you come from The Juicery at The Croke Park. Founded by New York based Cindy Palusamy, The Juicery is based on the concept of 'expert goodness' and offers a wonderful menu using locally sourced organic ingredients 'with choice, delicious flavours and nutrition in mind'.



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For a healthy boost for your delegates we can offer a selection of shots to be served during your meeting or refreshment breaks, i.e.

Graceful Greens

Pear, rocket, cucumber, lemon, mint, kale, JAX coco water
REFRESH, WELLNESS, STRENGTH

Greenwich

Beetroot, apple, pomegranate, carrot, mint leaves
ANTIOXIDANT, CLEANSE, LONGEVITY

Mercer

Mango, ginger, carrot, apple
VITALITY, ENERGISE, WAKE-UP

Vine

Celery, cucumber, apples, spinach, lime, mint, avocado
DETOX, CHLOROPHYLL, ESSENTIAL FATS

A selection of Juicery Shots can be served in your meeting space at €3.50 per person.

Our full Juicery Menu is also available in our Sideline Bar.

Lunch & Dinner

Lunch

Menus

Classic Sandwich Selection	€11
Soup & Classic Sandwiches	€16
The Grill Menu	€20
Slider Menu	€20

Lunch is served in our Sideline Bistro.

For a working lunch, soup & sandwiches can also be served in your suites.

The Sideline Bar, a lively & welcoming spot, which provides, upon request, a tasty all-day dining menu that is available for up to 15 delegates.

Dinner

Menus

Classic Plated Dinner	€37
Deluxe Plated Dinner	€47

For a private dining, post-meeting dinner, our Canal Room is ideal for your delegates.

The Sideline Bistro's bustling open kitchen also offers an à la Carte menu with a range of delicious Irish & international classics.

All lunch & dinner menus include freshly brewed tea & coffee.

If you have any specific dietary requirements our chefs will be delighted to accommodate you.



Classic Sandwich Selection

CROKE Monsieur

Egg Mayonnaise, chives

Chicken Tikka, Cos, curry aioli


Roast beef, horseradish, crème fraiche

€11

Freshly brewed tea & coffee

Our homemade soup of the day or selection of salads can be added for an additional €5 per person

Some of our dishes contain allergens. If you or a member of your party require further information relating to allergens please ask your server for a copy of our allergens menu, which contains a full listing of our dishes and itemises the allergenic ingredients of each, where applicable.



Lunch Menu Options

From the Grill

Ras el Hanout Rump of lamb, Cous Cous,
Tabbouleh

Chicken Satay, Thai Vegetable Stir Fry

Atlantic Bay Salmon, Jerk Seasoning, Quinoa

€20

Sliders

Beef Short Rib, Hickory BBQ

Pulled Pork, Chili Apple Slaw

Goats Cheese, Tomato Relish

Sweet Potato Fries, Potato Wedges

€20

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CLASSIC DINNER MENU

Starters

Today's Soup

Poached pears, crozier blue, radicchio, mirin

Salmon gravlax, beets, horseradish, celeriac duxelle

Mains

Pan-seared hake, braised fennel, piquillo vinaigrette

Gremolata chicken supreme, shiitake, pak choi, pan jus

Wild mushroom risotto, pecorino

Served with potatoes & vegetables

Desserts

Chocolate fondant

Irish cream liqueur cheesecake

Carrot cake

2 course - €32 per person

3 course - €37 per person

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DELUXE DINNER MENU

Starters

Today's Soup

Searched Barbary duck, plum purée, orange, compressed cucumber

Poached pears, crozier blue, radicchio, mirin

Tempura seafood, shichimi togarashi mayo

Mains

Atlantic Bay Salmon, caponata, dill beurre blanc

8oz Hereford Striploin, asparagus, shiraz glaze

Gremolata Chicken Supreme, shiitake, pak choi, pan jus

Quinoa Pilaf, cauliflower cous cous, parsnip purée

Served with potatoes & vegetables

Desserts

Chocolate fondant

Irish cream liqueur cheesecake

Carrot cake

Salted caramel mille feuille

2 course - €42 per person

3 course - €47 per person

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POST MEETING ACTIVITIES

Unwind after your meeting with a cocktail making class with one of our Sideline Bar master mixologists.

Choose 3 Classic Cocktails for your group to learn & enjoy.

Daiquiri – original or frozen

Rum, sugar syrup & lime juice

Cosmo – classic, grapefruit or raspberry

Vodka, cranberry juice, Cointreau, lime juice

Manhattan

Bourbon, bitters, sweet & dry vermouth

Mojito – classic, berry or cinnamon

Rum, mint, lemon juice, soda & sugar

Margarita – original or frozen

Tequila, Cointreau & lemon juice

Tom Collins

Gin, soda & lemon juice

Minimum group numbers – 10

Cocktail Making Classes – €30pp

Cocktail Making Classes & Finger Food – €40pp

