

CamdenYard

**Are you looking for the perfect venue
for your special occasion?**

**Make your next event stand out
with our exclusive outdoor space.
BBQ experience starts from €40.00 pp.**

Why choose Camden Yard

No venue hire fee

Secluded and heated outdoor space

Covered and open areas

Capacity up to 300 people

Flexible space with unique character

Central location

Personalised BBQ experience

Book your perfect summer event at Camden Yard

To find out more call us at 01 475 9666,
or email us on sales@camdencourthotel.ie

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Mains

3 mains and 3 salads €40.00 pp

Any additional main choice €8.00 pp

1. **Homemade beef burger** - applewood cheese, Roscoff onion, brioche bun (1A,4,7)
2. **Bratwurst sausage** - pickles, sauerkraut and currywurst (13)
3. **Moroccan style lamb shoulder** - smoked yoghurt dressing, coriander flatbread (1A,4,7)
4. **Boneless confit pork ribs** -hoisin glaze, chilli and ginger
5. **BBQ boneless chicken thigh** - lime, garlic and sesame (11)
6. **8oz Black Angus sirloin steak** - Roscoff onions and Café de Paris butter (€9supp) (4,13)
7. **Dublin Bay prawn and chorizo skewers** - chilli jam and lemon (€7 supp) (4,5E)
8. **Korean style chicken fillet burger** - homemade kimchi (1A,4,13)
9. **Pulled BBQ Pork shoulder** - guacamole, Pico de Gallo and corn tortilla (1a,4,9,12)
10. **Overnight beef brisket** - horseradish, pickled onion and watercress, brioche sub (1a,4,7,13,9,12)
11. **Charred halloumi** - chilli, pomegranate and spring onion (V) (4)
12. **Grilled vegan sausages** (VG) (13)
13. **Beyond meat vegan burger** (VG) (1A,13)

All of the above are served with baked potato, choice of bread, condiments and dressings.

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Salads

Choose 3 salad options

Any additional salad choice €5.00

1. **German baby potato salad** - wholegrain mustard and chervil (4,12)
2. **Heirloom tomato salad** - Macrooom buffalo mozzarella, basil (4)
3. **Roasted beetroot salad** - hazelnuts, blood orange & rocket (3B) (VG)
4. **Wild organic leaves** - aged balsamic vinaigrette (12,13) (VG)
5. **Superfood salad** - pomegranate, quinoa, mixed seeds & feta cheese (4,12)
6. **Moroccan style couscous salad** - preserved lemon & spiked raisins (13) (VG)
7. **Baby gem Caesar salad** - focaccia croutons & aged parmesan (1A,4)
8. **Grilled ratatouille style salad** - butternut squash, aubergine & courgettes (13) (VG)
9. **Charred fresh corn on the cob** - smoked garlic & lime butter (4)
10. **Red cabbage and celeriac slaw** (7,12) (VG)
11. **French bean, orange and almond salad** (3A)
12. **Ancient grain salad** - freekeh, bulgar, spelt and rye, tahini dressing and pomegranate (1b,1d,11)
13. **Rigatoni and squash salad**- vegan feta, kalamata olives and basil dressing (1a) (VG)
14. **Cucumber, watermelon and goats cheese salad**- hazelnuts and black sesame.

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Desserts

Choose 2 options

€8.00 pp

1. **Mini fresh fruit pavlova** - passionfruit curd (4,7)
2. **Strawberry tarts** - vanilla crème patisserie (1A,4,7)
3. **Chocolate brownie s'mores**, (1a,7,4)
4. **Lavender panna cotta** -honeycomb and raspberries (1A,4,)
5. **Churros with chocolate sauce** (1A,4,7)
6. **BBQ pineapple** - vanilla and lemongrass syrup

Allergens

1 Gluten (A-Wheat, B- Spelt C-Khorasan, D-Rye, E-Barley F-Oats),
2 Peanuts, 3 Nuts (A-Almonds, B-Hazelnuts, C-Cashews, D-Pecans,
E-Brazil, F-Pistachio, G-Macadamia, H-Walnut I- Pine nuts), 4 Milk,
5 Crustaceans (A-Crab, B- Lobster, C-Crayfish, D-Shrimp, E- Prawn),
6 Mollusk, (A-Clams, B-Oysters, C-Mussels, D-Scallops, E-Cockles,
F- Squid), 7 Eggs, 8 Fish, 9 Celery, 10 Soya, 11 Sesame Seeds, 12 Mustard,
13 Sulphur dioxide & sulfites, 14 Lupin

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Welcome Drink

Choose your option below

1. **Basic:** Prosecco on arrival €9.00 pp
2. **Premium:** Bellini and a selection of bottle beers €10.50pp

Drink Tokens

We are suggesting a minimum of 3 tokens per attendee at €9.50 per token, which will include: draft and bottled beer, cider, wine, prosecco and a choice of spirit and a soft drink.

Sharing Cocktails

Choose 1 option
€7.50 pp (min 40 pax)

1. **Tropical Punch** - a refreshing mix of coconut rum, white wine, pineapple and passionfruit.
2. **Berry Mojito** - white rum based cocktail with pomegranate juice, mixed berries and mint.
3. **Summer Breeze** - citrus vodka, elderflower, cranberry and watermelon.
4. **Cucumber Cooler** - gin, apple juice, cucumber and lime.