



Events Packages

Our Skellig Rock Function Room, with its own private Bar and Entrance can comfortably accommodate up to 120 guests. We can cater for a wide range of events such as;

- ⚓ Birthday Parties
- ⚓ Anniversaries
- ⚓ Christening, communions, confirmations
- ⚓ Family gatherings
- ⚓ Social events
- ⚓ Fundraisers
- ⚓ Dinner dances

From the information pack you will be able to see what we are able to offer in terms of Catering for your event. From a wide selection of Finger Food menus, to exclusive canapé menus and a large range of Buffet Menus you will be able find a menu suitable for your event.

If you need to discuss what you have in mind for your special event, then please talk to us. We have a hosted a wide variety of events and would be pleased to offer advice and ideas to make your evening a most special occasion. Our advice, gained over many years of hosting successful functions, will undoubtedly match your ideas and budget.



↓ Banquet Menus ↓

Menu A

Soup of the day

Freshly made vegetable soup served with homemade brown soda bread

∞

Classical Caesar Salad

Crisp Romaine lettuce, Chicken, Garlic croutons, Parmesan shavings & spring onion bound in a creamy caesar dressing.

∞

Chicken and Mushroom vol-au-vent

Served with a cream herb sauce



Grilled fillet of chicken

In our own homemade rich and creamy tarragon sauce.

∞

Traditional Roast stuffed Turkey & Ham

Served with a sage & onion stuffing, cranberry sauce & red wine gravy.

∞

Herb Crust fillet of Cod

Served in our homemade cream dill sauce.

∞

Roast pork loin

with apple chutney and red wine jus.



Vanilla Cream Profiteroles

Served with warm chocolate sauce.

∞

Warm Apple Pie

Served with a scoop of Valentia Island ice cream.

∞

Trio of Valentia island icecream

Served In a sugar snap basket.



Tea & Coffee

Select 1 starter, 2 main course and 1 dessert €27.00 per person

Select 2 starter, 2 main course and 1 dessert €30.00 per person.

(Prices are based on a minimum of 80 guest)



Menu B

Soup of the day

Choose from fresh vegetable, potato & leek, cream of broccoli or tomato & Basil.

∞

Thai Fishcakes

Golden Baked Thai fishcakes served on a bed of baby leaves with a chilli & lime dressing.

∞

Traditional Irish oak smoked Salmon

Slivers of smoked salmon with crisp leaves, Capers & a red onion vinaigrette.

∞

Seasonal Mediterranean Salad

Tossed salad leaves with sundried tomatoes, black olives, smoked bacon lardons, and parmesan cheese shavings with a balsamic dressing.



Sea salt & Cracked black pepper encrusted sirloin of prime Irish beef

Served with a red wine shallot & thyme jus.

∞

Traditional Roast stuffed Turkey & Ham

Served with a sage & onion stuffing, cranberry sauce & red wine gravy.

∞

Pan Seared Atlantic Salmon

Served with a Lemon & Dill Herb Butter

∞

Pork Tenderloin

With apricot stuffing, crackling and red wine jus



Creamy Baileys cheesecake

Served with a butterscotch sauce

∞

Apple & Blackcurrant Crumble

Served with a scoop of Valentia Island ice cream



Tea & coffee

Select 1 starter, 2 main course and 1 dessert €35.00 per person
Select 2 starter, 2 main course and 2 desserts €40.00 per person.
(Prices are based on a minimum of 80 guest)

MISSION STATEMENT: To provide quality & value 30 paces from the Atlantic



Menu c

Soup of the day

Choose from fresh vegetable, potato & leek, cream of broccoli or tomato & Basil.

∞

Creamy Seafood Chowder

Served with homemade brown bread

∞

Salmon & Crab Cake

Lightly sautéed potato cake with salmon & crab served with crisp leaf salad, lemon & dill mayonnaise.

∞

Goats Cheese & Beetroot Salad

Served with baby leaves and a balsamic dressing.



8oz Sirloin Steak

(cooked medium) served with creamy peppercorn & cognac sauce.

∞

Roast Leg of Irish Lamb

Served with rosemary & parsley stuffing, & a redcurrant reduction.

∞

Baked Fillet of Hake

Served in our own white wine and cream dill sauce.

∞

Pan seared Duck Breast

With a smoked spice, Served with our homemade orange sauce.



Strawberry cheesecake

∞

Sticky toffee pudding

∞

Warm Chocolate fondant



Tea & coffee

Select 1 starter, 2 main course and 1 dessert €45.00 per person
Select 2 starter, 2 main course and 2 desserts €50.00 per person.
(Prices are based on a minimum of 80 guest)

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Selection of canapés

⚓ Hot Canapés ⚓

Vegetable Samosas
Mushroom Ala crème crostini
Mini potato skins with sour cream and chives
Honey & mustard glazed cocktail sausages
Slow cooked pork belly with tomato & chilli
Southern fried chicken tenders
Vegetable spring rolls
Shrimp rolls with sweet chilli & soy
Mini Thai fish cakes with sweet chilli & lime
Chicken satay skewers
Bacon & cheese pasties

⚓ Cold Canapés ⚓

Mini Blini with smoked salmon & cream cheese
Country style terrine
Cherry tomato & mozzarella skewers
Melon & Parma ham skewers
Salmon mousse & cucumber on brown soda bread
Marinated plum tomato, olive & feta skewers
Cucumber & cream cheese bites
Egg & watercress savoury pastries
Chicken liver Pate on toast with a red onion marmalade
Parma Ham wrapped asparagus spears
Salmon pate en croute
Shrimp in Marie rose sauce on brown soda bread

Choice of 2 hot and 2 cold canapés: €7.50 pp
Choice of 3 hot and 3 cold canapés: €11.00pp
Choice of 4 hot and 4 cold canapés: €14.00pp



Hot Buffet

Honey glazed Roast Leg of Lamb

With sea salt & rosemary roast potatoes

€11.00

Moroccan Lamb Tagine

Served with cous cous

€11.00

Fillet of Salmon

Roasted with vegetable ratatouille

€11.00

Fillet of Seatrout niscoise

Fillet of trout served with warm green bean salad

€11.00

Whole Ham

Glazed with brown sugar and cloves

€10.00

Fillet of Chicken Forestiere

With shallots, wild mushrooms & cream

€10.00

Beef au poivre

Sautéed Strips of beef with field mushrooms & onions

€10.00

Beef /Chicken Stroganoff

Served with basmati rice

€9.00

Chicken Italian

Roasted with cherry tomato, fennel, pimento, and basil pesto

€9.00

Beef Lasagne

€9.00

Honey & citrus roasted Chicken

With roast Vegetable

Aromatic Chicken Curry

With coconut milk & coriander served with basmati rice

€9.00

Roast Butternut Squash Risotto

With goat's cheese and sundried tomatoes

€8.00



↓ Salads ↓

€2.00 per person

Marinated mushrooms with grain mustard vinaigrette

Mozzarella and sweet basil leaves

Marinated Orange and fennel

Green bean with roasted pepper, fennel & red onion

Red cabbage coleslaw

New potato salad

Mixed baby leaf salad with croutons

Trio of tomatoes, plum, cherry & beef with milled black pepper

Chunky celery, apple & cheddar tossed in mayo

Asian noodles with soy and sweet chilli

White cabbage coleslaw with cheddar

€2.50 per person

Pasta with crab meat lime and chilli

Spicy beans with chorizo

Sweet and sour pasta and shrimp

Broccoli, feta & cherry tomato

Asian mange tout & sprouting bean

↓ Desserts ↓

€4.50 per person

Cheesecake of the day

Warm Apple Pie

Vanilla Profiteroles

Chocolate fudge cake

Buffet prices are on a per person basis

Minimum of 50 guests



⚓ BBQ MENU ⚓

Beef Burger

200gram seasoned Irish beef Pattie in a floured bap €7.90

Marinated chicken breast fillet

Served with The Royals Secret Jack Daniels BBQ sauce €8.90

Vegetarian Kebab

Seasonal mixed vegetables glazed with a balsamic vinaigrette €7.50

Jumbo Sausages

Irish pork sausages served in a hot dog roll €6.90

Salmon Fillets seasoned with lemon and pepper

Served with our seafood sauce €9.90

BBQ prices are on a per person basis
Minimum of 25 guests