

SCIENCE GALLERY

CAFÉ

CORPORATE
HIRE MENUS

SCIENCE

GALLERY

SCIENCE GALLERY

HELLO:

We are a skilled, dedicated and charming team who will work hard to ensure your event needs are seamlessly catered for from start to finish.

Should you wish to discuss your upcoming event please contact

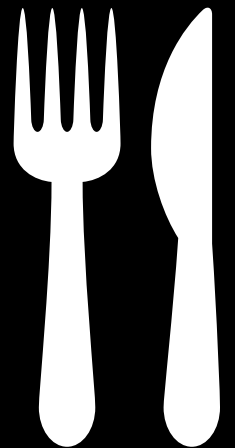
LIDA - (01) 896 4138

or cafe@sciencegallery.com

Prices shown are per person
(All dietary or special requirements
can be catered for).

We are also happy to advise on/or facilitate with additional
furniture hire or floral arrangements.

P.S We're fully licenced



Our catering vision at Trinity College Dublin is to deliver a food service that exceeds both our customer and client expectations through fantastic people, superb food and exemplary service.

MENU STYLING - TERMS & CONDITIONS

The catering facility at The Science Gallery focuses on providing quality catering services and is designed to accommodate all events with full menu ranges available. Options can be tailored to client needs and budgets in respect of serviced events with staffing or a delivered service as required.

To enjoy the wide choice of menus, orders must be placed at least 48 hours in advance. This is particularly important for large functions and special dietary requirements. Please liaise with the conferencing team in the event of smaller numbers to ascertain what options can be created to cater for your particular event.

All costs within this portfolio for delivered and serviced events are applicable to orders between 8.00am and 5.00pm, Monday to Thursday and 8.00am and 3.00pm on Friday. Functions outside of these normal business hours must be discussed with your catering team and will potentially incur additional labour charges.

Please advise the catering team of any special dietary requirements, particularly allergies, at the time of booking and every effort will be made to produce alternative dishes. Gluten free and halal meat and poultry products are available and can be quoted for upon request. Religious dietary needs (e.g. kosher) can also be supplied.

Please note: traces of nuts may be found in some of the dishes as our kitchens are not nut-free so please ensure that on behalf of your guests that you check on ordering if there is risk to anyone present.

We will endeavor to accommodate any late requests however menu selections may be limited and availability cannot be guaranteed if requested without the required 48 hours advance notice.

Prices quoted exclude VAT – if any of your attendees are students, please advise at time of booking as it may have VAT implications.

Should you wish to design a bespoke menu for your event, please discuss your requirements with the business manager.

Our catering vision at Trinity College Dublin is to deliver a food service that exceeds both our customer and client expectations through fantastic people, superb food and exemplary service.

TERMS & CONDITIONS

1. Requested menus must be confirmed in writing a minimum of 1 week in advance of the event.
2. The café will then forward a final quote which must be accepted in writing.
3. Staffing levels/service type will be commensurate with and included in confirmed quote.
4. Any rental of services/equipment that are outside the normal Science Gallery offering will be charged to the customer at cost.
5. Breakages by the customer will be charged to the customer at replacement cost.
6. Events outside the normal opening hours may attract an additional café staffing charge.
7. For new customers, payment is required 48 hours in advance of the event, invoices will be raised at this time based on the confirmed quotes.
8. Any additions must be paid on the day of the event.
9. For account customers, payment is due on receipt of the invoice.
10. Prices are excluding VAT.
11. Cancellations must be notified at least 48 hours in advance or the full quote will be charged.

TARIFFS

Individuals who host lunches or events with any type of food offer will incur the direct cost to their charge code which must be given at the time of booking. Charges will apply to final number given 48 hours prior to the event.

Linen may be an additional charge.

CANCELLATION CHARGES

Charges will be incurred in full on the following: Beverages, if cancelled within 24 working hours or less. Food orders, if cancelled within 48 working hours or less.

RATE CARD

Out of normal business hours	€20 p/h
Out of hours labour on Sunday & bank holidays	€30 p/h

BREAKFAST:

LIGHT OPTION

Granola €3.00
With low fat yoghurt & fruit coulis

Fruit Bowl (price per person) €1.00

Bakery Breakfast €5.50
Selection of beautifully baked scones /
muffins /pastries (one per person)

Served with coffee or tea

Continental Breakfast €6.50
Slection of freshly baked
croissants / pastries / mini scone
(one per person)

Seasonal and tropical fruit

Served with coffee or tea

Savoury Breakfast €7.50
Deep filled savoury croissants / bagels

(Ham, Knockamore
smoked cheddar & tomatoes)

Seasonal and tropical fruit skewers

Served with coffee or tea

**Please see our drinks & snack menu to
complete your breakfast**

BREAKS: ■ ■

MORNING OR AFTERNOON

Freshly brewed coffee or tea €2.50

Freshly brewed coffee or tea served
in disposable cups €2.25

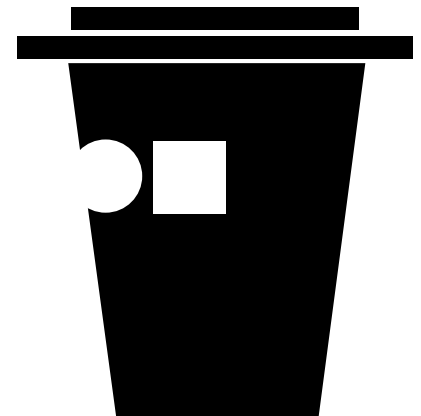
**Why don't you add some goodies to
accompany your coffee or tea**
(Below prices include coffee or tea)

Fruit flapjacks €4.00

Selection of biscuits €3.50

Selection of miniature
Danish pastries
(two per person) €5.50

Petit fours (two per person) €5.00



LUNCH:

FRESHLY PREPARED SANDWICHES

Classic vegetarian sandwich platter	€26	Classic meat sandwich platter	€28
Premium vegetarian sandwich platter	€28	Premium mixed sandwich platter	€30

**Classic range comes with 24 quarters per platter - Suggest 5/6 people per platter.

**Premium range comes with 20 quarters per platter - Suggest 4/5 people per platter.

Gluten free & special dietary requirements can be catered for.

BUFFET:

COLD FORK BUFFET

€16.50 per person

Minimum five people.

A selection of anti-pasti (v)
Irish charcuterie selection
Smoked chicken salad with orange & chicory
Fresh tomato & basil salad (v)
Baby Mixed leaves (v)
A selection of artisan breads

Please choose one dessert from the following selection:

Lemon posset with shortbread biscuit (v)
Brambley apple, fig & cinnamon crumble (v)
Caramel apple trifle
Chocolate orange cups
Chocolate brownie with honeycomb dressing (v)
Carrot & walnut with passionfruit

BOWL:

BUFFET BOWL MENU

€22.95 per person

Bowl food is a new contemporary offer designed as an alternative to a formal sit down meal. Please select one meat, vegetarian & dessert option.

Mains

Irish lamb & red currant casserole served with baby potatoes

Thai red beef curry with steamed ginger rice

Braised Irish beef, button mushrooms, silver skin onions, bacon lardons, red wine

Free range chicken with a creamy lemon & coriander sauce with lemon couscous

King prawns & oriental vegetables in a tumeric sauce

Hake with flat leaf parsley, tomato risotto

Lamb dansak (hot & sweet curry with lentils)

Vegetarian

Roasted vegetable with mustard & crème fraîche

Chickpea, spinach & vegetable korma

Vegetable gratin with Parmesan cheese & balsamic

Desserts

Vanilla pannacotta

Bitter sweet chocolate mousse

Eton's Mess with fresh cream & berries

Caramel apple trifle

Vegan raspberry almond tart

SNACKS: ■■

DRINKS:

Sml Lrg

Bottled water still
or sparkling

€1.75 €3.00

Freshly squeezed orange juice

€2.50

Coke / Diet Coke / 7Up / Fanta

€1.90

SNACKS:

O'Donnells crisps

€1.50

Chocolate bars:
Kit-Kat / Snickers / Mars

€1.25

WINES:

WHITE:

Il Padrino Blanc €16.00
Italy, Sicily

Icalma Sauvignon Blanc €16.00
Chile

**Vista Flor Sauvignon/Chenin
Blanc** €17.50
Argentina

Tiresia Prosecco Frizzante NV €17.50
Italy,

RED:

Il Padrino Rosso €16.00
Italy, Sicily

Icalma Merlot €16.00
Chile

Icalma Cabernet Sauvignon €16.00
Chile

Vista Flor Malbec/Sangiovese €17.50
Argentina

CANAPÉS:

CANAPÉ MENU

Minimum order for ten guests. One of each per person. Choose any three items from the list below.

€11.50 per person

Avacado mousse with Parmesan, olives, in tomato basket (v)(1,14)
St.Tola goats cheese with Irish beetroot on toasted sourdough (v)(2,7,14)
Waldorf salad in a curry tortilla basket with apple & pecan (v)(4,9,10,14)
Rosette of smoked salmon with dill mousseline on bilinis (2,4,5,7,9) Open
prawn with tomato mousseline seeded curry baskets (3,4,7,9) Cointreau
marinated chicken with orange confit sauce on crostini (2,14) Duck parfait
with rhubarb vanilla essence on cranberry toast (2,12,13,14) Parmesan
shortbread, mozzarella, sub blushed tomato & pesto (2,7,10,14)

Dessert canape platter (one of each canape per person - three per portion)

€8.95 per person

Selection of macaroons (2,4,7,10,14)
Lemon meringue tartlet (2,4,7,14)
Chocolate fudge brownie (2,4,7,14)

Allergens: .1. Celery 2. Cereal Containing Gluten 3. Crustaceans 4. Eggs 5. Fish 6. Lupin 7. Milk 8. Molluscs 9. Mustard 10. Nuts 11. Peanuts 12. Sesame Seeds 13. Soya 14. Sulphur Dioxide & Sulphites.

EVENING:

EVENING RECEPTIONS

We have a fantastic range of canapés, both sweet & savoury, hot or cold, that would enrich your evening.

Prices vary from €8.95 per person to €22.95 per person.

PLEASE CONTACT

LIDA - (01) 896 4138

OR CAFE@SCIENCEGALLERY.COM

THANK YOU!