

HYATT CENTRIC™

THE LIBERTIES DUBLIN

MEETING & EVENTS

M E N U S

Discover our wide variety of menu options
for your next banquet, event, conference or business lunch.





Welcome to Hyatt . . .

When you dine with us you will know that everything we do is prepared using local certified and engaged Irish suppliers. My philosophy on food is to keep it simple, fresh and local, with the focus on flavour and a respect for the ingredients used.

Eric Osborne
EXECUTIVE HEAD CHEF

Refreshment Breaks

Take a break to spark inspiration. Taste our home baked goods, with your morning tea and coffee. To really impress your guests, divert from the norm and choose from our alternative premium break time assortments.

Tea, Coffee & Chocolate Chip Cookies 🌱

1,2,6,8,10A,10B,11A,11D

Tea, Coffee & Scones with Homemade Jam & Cream 🌱

1,2,9,11A,11D

Tea, Coffee, & Mini Pastry Selection 🌱

1,2,6,8,9,10A,10B,10E,11A,11D

Tea, Coffee, & Biscuits 🌱

1,2,6,8,10A,10B,11A,11D

Tea, Coffee, & Homemade Vegan Brownie Bite 🌱🌱

1,2,6,10E,11A

Tea, Coffee, & Homemade Vegan Flap Jack 🌱🌱

6,8,9,10A,10B,10E,10G,11D

All Day Tea & Coffee 🌱🌱

Half Day Tea & Coffee 🌱🌱

Selection of Juices 🌱🌱

(Orange, Cranberry, Apple & Grapefruit)

* All Tea & Coffee stations are served with a selection of herbal teas and milk alternatives (oat/almond/soya).

* Soft drinks station can be added to any break and charged as per consumption.

Welcome Breakfast

All of the below breaks are served with coffee, a selection of herbal teas and milk alternatives (oat/almond/soya).

Pastries, Granola Pots, Smoothies, Sliced Fruit 🌱

1,2,6,8,9,10A,10B,10E,11A,11D

* Vegan option available.

Breakfast Bap - Streaky Bacon, Fried Egg, Rocket and Relish

1,2,8,9,11A,12,13

Plant Based Bap - Avocado, Vegan Sausage, Wild Rocket 🌱🌱

8,9,12,13

* Gluten Free

Oven Baked Ham & Cheese Jambon

1,2,8,9,11A,13

Oven Baked Irish Pork Sausage Roll

* Vegan Sausage roll available upon request.



Add On . . .

Chefs Section of Whole Fruit 🌱🌱

Selection of Sliced Fruit 🌱🌱
(Watermelon, Honeydew, Cantaloupe, Pineapple)

KitKat/Granola Bar 🌱
2,6,8,10A,10B,11A

Vegan Flap Jack 🌱🌱
6,9,11A

Chocolate or Blueberry Muffin 🌱
1,2,11A

Vitamin C Shots 🌱🌱
(Apple & Ginger, Orange, Pineapple)

ALLERGENS: (1) Egg, (2) Milk, (3) Crustaceans, (4) Molluscs, (5) Fish, (6) Peanut, (7) Sesame, (8) Soy, (9) Sulphur Dioxide and Sulphites, (10) Nuts: 10A Almond, 10B Hazelnut, 10C Walnut, 10D Cashew, 10E Pecan, 10F Brazil, 10G Pistachio, 10H Macadamia, (11) Cereals (Containing Gluten): 11A Wheat, 11B Rye, 11C Barley, 11D Oats, 11E Spelt, 11F Kamut, (12) Celery, (13) Mustard, (14) Lupin

Selection of Soup/Salad & Sandwiches Includes Tea & Coffee

*Buffet for over 30pax

*Individually plated under 30pax

When it comes to a great soup & sandwich,
we know our stuff.

It all comes down to the ingredients, and all
our favourites feature the best.

Our dishes are bursting with flavour and rich
textures that melts in your mouth, keeping
you energised for the rest of your day.

Selection of Soup or Salad

Choice of 1

Garden Vegetables 

2,12

Roasted Tomato & Basil  

9,12

Forest Mushroom 

2

Honey Roasted Butternut Squash 

2,12

Potato & Leek 

2,12

Chipotle Coleslaw 

1,9,13

House Mixed Salad, Lemon Dressing,
Tomato, Onion, Cucumber  

8,9,12,13

Rocket, French Mustard Dressing,
Red Onion & Goats Cheese 

8,9,12,13

Watercress Salad, Parmesan Cheese,
Heirloom Tomatoes, Olive Oil 

2



Selection of Sandwiches

Choice of 3

Chicken Coronation Wrap

Marinated Spiced Chicken in a Madras Aioli,
Wrapped in a Tomato Flour Tortilla
1,2,8,9,11A,12

Classic Chicken Caesar Wrap

Steamed Chicken Breast, Caesar Dressing,
Croutons, Bacon, Gem Lettuce, Parmesan
1,2,3,4,5,8,9,11A,12,13

Classic Caesar Wrap

Caesar Dressing, Croutons,
Gem Lettuce, Parmesan
1,2,5,9,11A,12

Vegan Halloumi Focaccia

Grilled Halloumi, Focaccia Bread, Basil Pesto,
Pico de Gallo, Spinach Leaves
8,11A,12

Irish Smoked Salmon & Cream Cheese Bagel

Sliced Smoked Salmon, Caper Cream
Cheese, Poppy Seed Bagel, Rocket
1,2,3,4,5,10A

Tuna Sweetcorn on Brown Bread

Mayo with Spring Onion
1,2,3,4,5,10A

Egg Mayo Cress on White Bread

Egg Mayo, Watercress
1,2,3,4,5,10A

Honey Baked Ham & Swiss Cheese with Chutney

Irish Baked Ham, Sliced Swiss Cheese, Tomato
Relish, Brown Bread
1,2,7,8,9,11A,12,13

Super Food Wrap

Beetroot & Quinoa, Julienne Carrots, Vegan
Spinach, Tortilla, Mixed Baby Leaves,
House Dressing
7,8,9,11A,12,13



Add On Dessert

Chef's Selection

Assiette of Seasonal Desserts

Ask Servers for Allergens

*Vegan option available

Frangipane Tart

Wild Berry Compote

1,2,11A

Banoffee Pie

Fresh Whipped Cream & Shaved
Chocolate

1,2,8,11A

Cheesecake of The Day

Served with Crème Chantilly

Ask Servers for Allergens

Homemade Chocolate Brownie

Candied Pecan & Chocolate Ganache

1,2,8,10E,11A

*Vegan option available



Add On Sides:

Sharing Bowl of Bread 

1,2,9,11A,11B,11C

Chunky Chips  

11A

Sweet Potato Fries  

11A

Side Salad  

5,8,9,11A,12,13

Crisps 

8,12,13

Plated Lunches

Includes Tea & Coffee

*Add an additional choice to your course for €5pp

Starter

Choice of 1

Homemade Soup of The Day

With Oven Baked Bread

1,2,8,9,11A,11B,11C,11D,12,13

* Vegan option available.

Baked Vol Au Vent

Chicken & Mushroom, Herb Cream Sauce

1,2,9,11A,12,13

Classic Baby Caesar Salad

Cos Lettuce, Shaved Parmesan, Smoked Bacon, Herb Crouton

1,2,3,4,5,8,9,11A,12,13

Handmade Onion Bhajis

Spicy Mango Chutney, Baby Salad, Pickled Onion

8,9,12



1 Course

2 Course

3 Course



Main

Choice of 2

Irish Chicken Supreme

Porcini Mushroom, Herb Cream Sauce

2,8,9,12,13

Slow Braised Feather Blade of Beef

Bone Marrow Jus

2,8,9,12,13

Pan Fried Organic Salmon

Bisque Sauce

2,3,4,5,8,9,12,13

*All served with seasonal vegetables and potatoes.

Chicken Tikka Masala

Coconut Cream, Jasmine Rice, Poppadom

2,8,9,10A,11A,12,13

Chickpea & Lentil Dahl

Jasmine Rice, Pitta Bread & Toasted Seeds

8,9,11A,12,13

Dessert

Choice of 1

Chef's Selection

Assiette of Seasonal Desserts 

Ask Servers for Allergens

*Vegan option available

Frangipane Tart

Wild Berry Compote

6,10A,11A

Banoffee Pie

Fresh Whipped Cream & Shaved Chocolate

1,2,8,11A

Cheesecake of The Day

Served with Crème Chantilly

Ask Servers for Allergens

Homemade Chocolate Brownie

Candied Pecan & Chocolate Ganache

1,2,8,10E,11A

*Vegan option available



Add On Sides:

Sharing Bowl of Bread

1,2,8,11A,11B,11C

Chunky Chips

11A

Sweet Potato Fries

11A

Side Salad

5,8,9,11A,12,13

Buffet Lunch

Includes Tea & Coffee

*Applied for groups of 30 people or more.

Option A

+ €1.50pp for bread

2 Hot Mains
2 Sides
Tea & Coffee

Option B

2 Hot Mains
2 Sides
1 Salad
1 Set Dessert
Selection of Bread
Tea & Coffee

Option C

Soup of the Day
2 Hot Mains
2 Sides
2 Salads
1 Set Dessert
Selection of Bread
Tea & Coffee



Main Buffet Style

Irish Chicken Supreme

Porcini Mushroom, Herb Cream Sauce
2,8,9,12,13

Slow Braised Feather Blade of Beef

Bone Marrow Jus
2,8,9,12,13

Pan Fried Organic Salmon

Bisque Sauce
2,3,4,5,8,9,12,13

*All served with seasonal vegetables and potatoes.

Chicken Masala Curry

Coconut Cream, Jasmine Rice
2,8,9,10A,11A,12,13

Chickpea & Lentil Dahl

Jasmine Rice & Seeds
8,9,11A,12,13

Spinach Ricotta Tortellini

Roast Red Pepper & Tomato Sauce
1,2,8,9,11A,12,13

Selection of Salads

Chipotle Coleslaw

1,9,13

House Mixed Salad, Lemon Dressing, Tomato, Onion, Cucumber

8,9,12,13

Rocket, French Mustard Dressing, Red Onion & Goats Cheese

8,9,12,13

Watercress Salad, Parmensa Cheese, Heirloom Tomatoes, Olive Oil

2

Pesto Penne Pasta, Cherry Vine Tomatoes & Mini Mozzarellas

1,2,6,11A,12,13



Dessert

Chef's Selection

Assiette of Seasonal Desserts
Ask Servers for Allergens

Frangipane Tart

Wild Berry Compote
6,10A,11A

Banoffee Pie

Fresh Whipped Cream & Shaved Chocolate
1,2,8,11A

Cheesecake of The Day

Served with Crème Chantilly
Ask Servers for Allergens

Homemade Chocolate Brownie

Candied Pecan & Chocolate Ganache
1,2,8,10E,11A

*Vegan option available

Add On...

Selection of Bread

1,2,8,11A,11B,11C

Chunky Chips

11A

Sweet Potato Fries

11A

Side Salad

5,8,9,11A,12,13

Networking Dinner Includes Tea & Coffee

*Applied for groups of 30 people or more

Option A

+ €1.50pp for bread

Supper Bowls 3 choices

Tea & Coffee

Option B

Supper Bowls 3 choices

Selection of Bread

1 Dessert

Option C

Supper Bowls 3 choices

2 Canapes

Selection of Bread

1 Dessert



Bowl Options

Dublin Spice Bowl

Salt & Chilli Chips, Curry Sauce, Peppers & Onion,
Chowder Saffron Crostini
6,7,8,11A,12,13

Chicken Tikka Masala

Coconut Cream, Jasmine Rice, Poppadom
2,8,9,10A,11A,12,13

Dublin Bay Smoked Chowder

Dill Broth, Saffron Crostini
1,2,3,4,5,8,9,11A,12,13

Wicklow Venison & Guinness Stew

Brown Bread
1,2,8,9,11A,12,13

Chicken Mushroom Vol-Au-Vent

Butter Puff Pastry, Bouche, Porcini Cream
8,11A,12,13

Chickpea & Lentil Dahl Curry

Jasmine Rice, Pitta Bread
8,11A,12,13

Canapes

Wild Game Pate

Pistachio Crumb, Red Currant Jam,
Brioche Toast
1,2,8,10G,11A,12,13

Bailey & Kish Oak Smoked Salmon

Caper Cream Cheese, Sea Salt &
Herb Cracker
1,2,3,4,5,8,9,11A,12,13

Shredded Duck Bao Bun

Hoisin Sauce, Crushed Peanuts
1,2,6,7,8,10B,11A,12,13

Zucchini & Halloumi

Focaccia, Red Pepper Pesto
6,8,10G

Teriyaki Sesame Chicken

Tortilla Taco & Avocado
1,2,6,7,8,11A,12,13



Dessert

Chef's Selection

Assiette of Seasonal Desserts
Ask Servers for Allergens

Frangipane Tart

Wild Berry Compote
1,2,11A

Banoffee Pie

Fresh Whipped Cream & Shaved
Chocolate
1,2,8,11A

Cheesecake of The Day

Served with Crème Chantilly
Ask Servers for Allergens

Homemade Chocolate Brownie

Candied Pecan & Chocolate Ganache
1,2,8,10E,11A

Banquet Gala Dinner Menu Selections

*Minimum numbers apply

2 Course

3 Course

Includes Tea & Coffee

*Add an additional choice to your course for €5pp

Starter

Choice of 1

Homemade Soup Of The Day

With Oven Baked Bread

1,2,8,9,11A,11B,11C,11D,12,13

* Vegan option available.

Baked Vol Au Vent

Chicken & Mushroom, Herb
Cream Sauce

1,2,9,11A,12,13

Spinach Ricotta Tortellini

Roast Red Pepper & Tomato Sauce

1,2,8,9,11A,12,13

Classic Baby Caesar Salad

Cos Lettuce, Shaved Parmesan,
Smoked Bacon, Herb Crouton

1,2,3,4,5,8,9,11A,12,13

Handmade Onion Bhajis

Spicy Mango Chutney, Baby Salad,
Pickled Onion

8,9,12

Mains

Choice of 2

Irish Chicken Supreme

Porcini Mushroom, Herb Cream Sauce

2,8,9,12,13

Slow Braised Feather Blade of Beef

Bone Marrow Jus

2,8,9,12,13

Pan Fried Organic Salmon

Bisque Sauce

2,3,4,5,8,9,12,13

Chickpea & Lentil Dahl

Jasmine Rice, Pitta Bread & Toasted Seeds

8,9,11A,12,13

*Seabass Supplement €15pp

*Steak Supplement €15pp

Desserts

Choice of 1

Chef's Selection

Assiette of Seasonal Desserts

Ask Servers for Allergens

*Vegan option available

Frangipane Tart

Wild Berry Compote

6,10A,11A

Banoffee Pie

Fresh Whipped Cream & Shaved
Chocolate

1,2,8,11A

Cheesecake of The Day

Served with Crème Chantilly

Ask Servers for Allergens

Homemade Chocolate Brownie

Candied Pecan & Chocolate Ganache

1,2,8,10E,11A

*Vegan option available

ALLERGENS: (1) Egg, (2) Milk, (3) Crustaceans, (4) Molluscs, (5) Fish, (6) Peanut, (7) Sesame, (8) Soy, (9) Sulphur Dioxide and Sulphites, (10) Nuts: 10A Almond, 10B Hazelnut, 10C Walnut, 10D Cashew, 10E Pecan, 10F Brazil, 10G Pistachio, 10H Macadamia, (11) Cereals (Containing Gluten): 11A Wheat, 11B Rye, 11C Barley, 11D Oats, 11E Spelt, 11F Kamut, (12) Celery, (13) Mustard, (14) Lupin



Finger Food Options

Savour a variety of different flavours inspired from America, Mexico, India and the Far East. Sit back, engage and connect in a relaxed atmosphere with friends and colleagues while we serve you your choice of finger food.

3 Items

5 Items

8 Items



Spicy Chicken Wings

1,2,6,7,8,9,11A,12

Handmade Onion Bhajis

6,7,8,9,11A,11B,11C,12

Buttermilk Chicken Strips

6,7,8,9,11A,11B,11C,12

Cauliflower Salt & Chilli Wings

6,7,12,13

Oven Baked House Made Focaccia, Garlic Bread & Herb Butter

1,2,8,9,11A

Beef Slider, Brioche Bun, American Cheese, House Relish

1,2,8,9,11A,12,13

Beer Battered Giant Onion Rings

1,2,8,9,11A

Triple Cooked Chunky Fries

6,7,8,11A

*Finger food served with a selection of house dips.



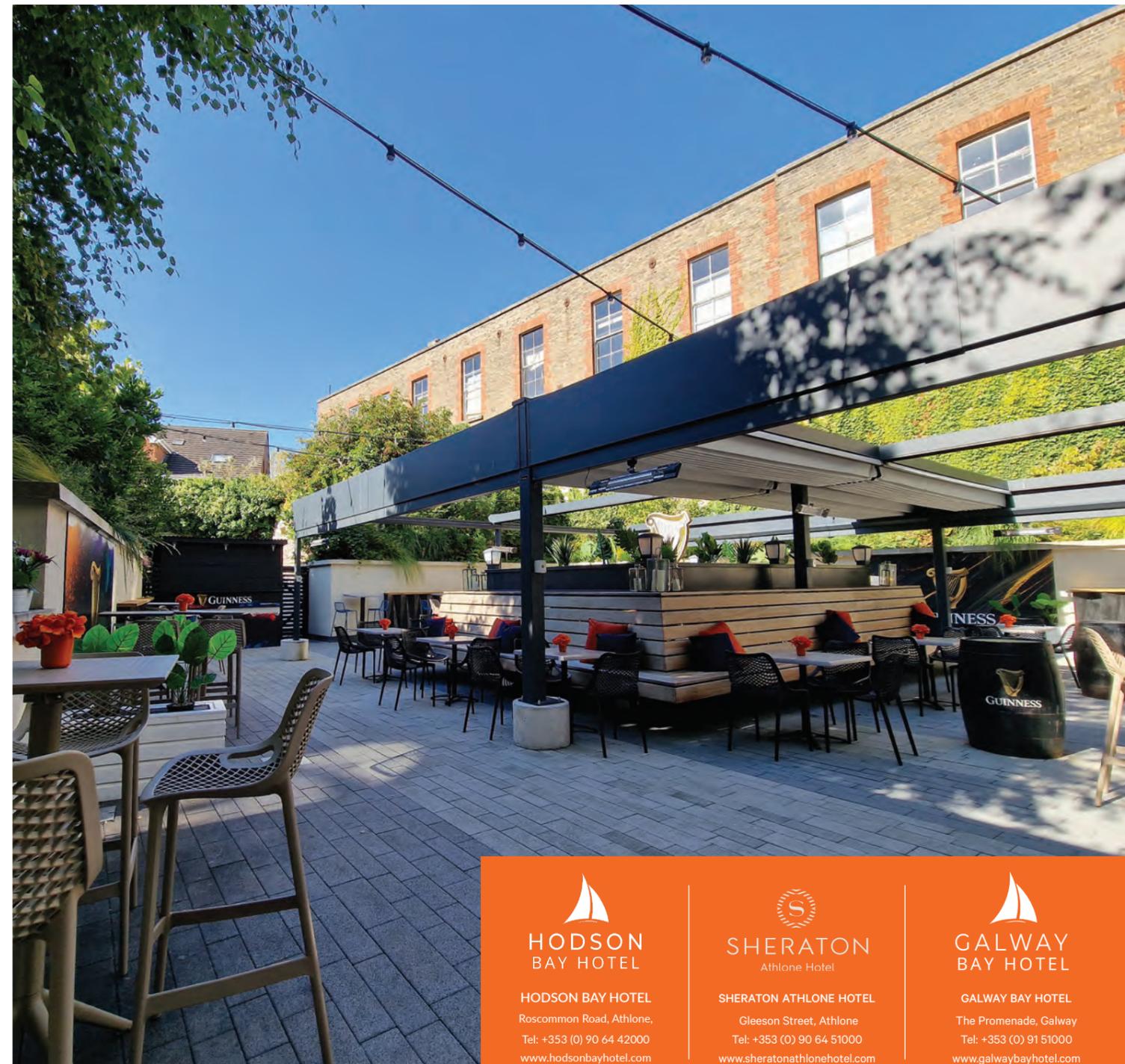
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THE LIBERTIES DUBLIN

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