



Memories of You
Will Never Grow Old
They are Locked in our Hearts
With a Key of Gold

S O'Connor 1982



*After Funeral
Reception*



St John's Drive, Newlands Cross, Dublin 22
P: 01 412 3700 • www.greenislehotel.com

Management and Staff at the Green Isle Hotel would like to offer our sincerest condolences for your recent loss. Our dedicated team would like to assure you, that all your needs will be met and catered for in a sensitive manner.

With years of experience in hosting bereavement gatherings, we can cater for small more intimate gatherings of 20 to larger groups of 250 plus people

- On arrival all your guests will be greeted and directed to your private function room or reserved area.
- We offer a range of private dining menus to include sit down dining, light refreshments or carvery buffet style.
- Our experienced events team can help customise your meal requirements to suit your guests.
- Private functions rooms are available which includes full bar service and bartender.
- Located 10 minutes from Newlands Cross Cemetery and Crematorium on the N7, 5 minutes from M50 Motorway intersection. (2nd exit off N7 after M50)
- Special overnight rates available for family and friends.
- For more information contact events@greenislehotel.com 014123700



After Funeral Reception Lunch

Lunch 1

Homemade Soup of the day with assorted Sandwiches
Served with Freshly Brewed Coffee and Tea
€14.95 per person

Lunch 2

Main Course & Tea/Coffee
Option 1 - €18.50 per person
Option 2 - €21.95 per person

Lunch 3

Soup, Main Course & Tea/Coffee
Option 1 - €22.50 per person
Option 2 - €25.95 per person

Lunch 4

3 Course Meal & Tea/Coffee
Desert option - Assiette of dessert
Option 1 - €25.50 per person
Option 2 - €28.95 per person

Main Course Menu - Option 1

Herb Crusted Fillet of Hake & dill sauce
Stuffed Chicken Wrapped in Bacon, served with creamy mushroom sauce
Honey Glazed Ham
All of the above served with seasonal vegetables & potatoes

Main Course Menu - Option 2

Prime Roast Hareford of Beef
Served with mash, goose fat roasted potatoes, Yorkshire pudding seasonal vegetables and red wine jus
Baked Atlantic Fillet of Salmon
Champ, goose fat roast potatoes seasonal vegetables beurre Blanc cream sauce
Pasta Arabiatta
Penne pasta with baked vegetables fresh spinach finished in a tomato garlic & herb sauce served with garlic bread

