



WESTCOURT
HOTEL

Private Dining 2019



Private Dining

Welcome to private dining at Westcourt Hotel. When you book a private party at Westcourt Hotel, know that every detail, every request that you and your team plan together will be executed. Whether it's an intimate dinner in one of our private dining suites or a large banquet, our planners will tailor your event to meet your specific requirements. With years of banqueting experience and a reputation for style, elegance and professionalism, we invite you to host your event with us.

Our private dining option offers a restaurant style service, dedicated event planner, select table decor and personalised menus.

Contact our sales team to learn how private dining works

ARRIVAL RECEPTION

arrive in style

DRINKS RECEPTION

KIR	glass of white wine flavoured with creme de cassis	€5.50
KIR ROYALE	champagne with creme de cassis	€5.50
PIMMS PUNCH	ice cold pimms & lemonade with seasonal fruits	€5.50
CHAMPAGNE	traditional glass of our favourite	€5.00
PROSECCO	chilled glass of refreshing prosecco	€6.00
MIMOSA	prosecco with freshly squeezed orange juice	€6.00
MULLED WINE	warm and slightly spiced red wine cocktail	€6.00
WINE	choose red, white and rose	€6.00

CANAPES RECEPTION

COLD CANAPES	buffalo mozzarella, sun dried tomato & basil stack mini caesar salad pastry tartlets smoked salmon, caper and lemon dressing	Choose 3 canapes €3.25 per person
HOT CANAPES	chicken satay skewers Indian curried samasas jalapeño & cream cheese bites prawns in crisp filo pastry	





CHOOSE 2 STARTERS, 2 MAINCOURSE, 2 SIDES & 1 DESSERT €35.00

CHOOSE 2 STARTERS, 2 MAINCOURSE & 2 SIDES €29.95

CHOOSE 1 MAINCOURSE, TEA/COFFEE €19.95

€3 SURCHARGE TO ADD AN ADDITIONAL CHOICE

BAKED CAMEMBERT TARTLET

CAESAR SALAD

SEAFOOD SALAD

CAPRESE SALAD

THAI FISH CAKES

SPRING ROLLS

HOUSE BRUSCHETTA

SOUP SELECTION

MOZZARELLA CROSTINI

CHICKEN BOUCHEE

ASIAN NOODLE SALAD

ROAST SIRLOIN OF IRISH BEEF

TRADITIONAL TURKEY & HAM

CHICKEN SUPREME

CHICKEN PICATTA

THAI CHICKEN

BARBARIE DUCK

PAN SEARED SEABASS

BAKED SALMON FILLET

FRESH COD FILLET

SIDES SELECTION

PECAN PIE TARTLET

TARTE AU CITRON

APPLE CRUMBLE TART

VANILLA BAKED CHEESECAKE

LEMON MERINGUE PIE

ROLO & BAILEYS CHEESECAKE

SYMPHONY OF DESSERTS

LIQUEUR COFFEE

STARTERS SELECTION

cranberry chili jam, crisp salad

baby gem lettuce, bacon, parmesan, croûtons

salmon, trout, prawn, cod, marie rose sauce, crisp salad, garlic croute

Irish mozzarella, beef tomatoes, shredded basil, garlic croute

an array of seafood with Thai fusions

shredded duck and vegetables, soy and sesame dip

crisp Italian bread, tomatoes, onions, garlic and pesto

seasonal vegetables, leek & potato, roasted butter nut squash & red pepper

smoked toonsbridge mozzarella, beef tomatoes, roasted red pepper relish

sautéed chicken breast, bacon, mushrooms, garlic, white wine, pastry case

medley of vegetables, noodles, honey, sesame, soy, lime

MAINCOURSE SELECTION

stock pot gravy jus, yorkshire pudding €3.00supp

roasted turkey breast, baked ham, sage & onion stuffing, chipolatas, stock jus

oven roasted Irish chicken breast, mature cheddar, leek and white wine sauce

pan seared chicken breast, lemon, capers, chicken stock

crisp lemongrass chicken breast, Thai fusion noodle salad

braised red cabbage, plum sauce

chargrilled asparagus, crab and chili butter

white wine, caper and dill beurre blanc

light Thai curry spinach sauce, herb crumb topping

champ & roasted potatoes, seasonal vegetables, sautéed garlic potatoes, cauliflower cheese, steamed carrots, steamed broccoli, garlic gratin

DESSERT SELECTION

buttery pastry base with an authentic pecan nut and syrup filling

a 'pâte sucre' dough filled with a lemon cream

juicy apples, crisp pastry case, butter crumble, creme anglaise

creamy cheesecake, madagascan vanilla, biscuit crumb, brulée glaze

shortcrust pastry base covered in tangy lemon filling, fluffy meringue

creamy baileys, rolo filling, chunky rolo

mini cheesecake, double chocolate mouse, seasonal fruit meringue

baileys irish coffee. traditional irish coffee or brandy coffee



Casually Private

friends and work gatherings

Looking for a more casual event? Do you have a colleague leaving/retiring
Our garden room is the perfect venue to host your drinks and casual food event.
We can cater for groups from 30 to 120, contact our sales team to book your event.

CASUALLY SHARING

THAI CHICKEN SKEWERS
BREADED MUSHROOMS
LOADED SKINS
SPICY MEATBALLS
BRUSCHETTA
BUFFALO WINGS
CHILI BEEF WEDGES
PRAWN PIL PIL
MOZZARELLA CROSTINI
PATATAS BRAVAS
ASIAN NOODLE SALAD
CAESAR SALAD
CHICKEN TENDERS

creamy peanut sauce
golden fried, garlic mayo dip
crisp potato skins filled with bacon, cheese, sour cream and chives
Irish mince beef, herbs, seasonings, slightly spiced tomato sauce
crisp Italian bread, tomatoes, onions, garlic, basil and pesto
mild and spicy wings, crunchy celery, blue cheese dip
chili beef, crisp wedges, melting cheese, sour cream, chives
sautéed prawns in garlic, chili and olive oil
smoked toonsbridge mozzarella, beef tomatoes, roasted red pepper relish
sautéed rustic potatoes, spiced tomato sauce, garlic aioli
medley of vegetables, noodles, honey, sesame, soy, lime
cos lettuce, bacon, croûtons, parmesan, caesar dressing
golden fried chicken tenders, franks hot sauce & garlic dip

CHOOSE 4 SHARING ITEMS WITH CHAMPAGNE COCKTAIL €19

THE WESTCOURT HOTEL

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