PRIVATE PARTY OPTIONS

Our stylish spaces, breath-taking sea views, award-winning cuisine and an experienced events team will converge to ensure your party is a great success. Choose from the following options:

**Private Dining**
Hosted in our Parlour with stunning views over Dún Laoghaire bay, this is a perfect room to toast a special occasion or host an intimate lunch or dinner.

**Social Dinners & Christmas Parties**
For large social dinners, club celebrations and Christmas parties, where drinks, dinner and dancing all combine to make a great night, our spacious Oak Room is the perfect venue.

**Cocktail & Canapé Parties**
A relaxed but sophisticated party where we take the hassle out of hosting with bespoke welcome drinks for your guests and delicious canapes and bites served throughout the evening.
OUR HOUSE SPACES

PARLOUR
Step into one of the most exclusive private event spaces around and be amazed by the beautiful sea views and stylish heritage décor. Our former Library Bar is available for a limited amount of private dining or drinks and canapé parties for very special occasions.

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<thead>
<tr>
<th>Options</th>
<th>Min.</th>
<th>Max.</th>
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<tbody>
<tr>
<td>Plated Lunch or Dinner</td>
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<td>32</td>
</tr>
<tr>
<td>Drinks &amp; Canapés</td>
<td>50</td>
<td>70</td>
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</tbody>
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OAK ROOM
The perfect space for that extra-special event with dark oak flooring, panelled walls and double-sided bar. Add beautifully dressed tables, delicious seasonal dishes and room to dance your cotton socks off and you are guaranteed a night to remember.

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<tbody>
<tr>
<td>Plated Lunch or Dinner</td>
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<td>96</td>
</tr>
<tr>
<td>Drinks &amp; Canapés</td>
<td>70</td>
<td>110</td>
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Hire charges and minimum spends apply in our event spaces
We are delighted to host drinks and canapé parties in either our Oak Room or Parlour depending on the number of guests. Choose from one of our canapé packages below and add an arrival drink or two*.

1. 4 canapés per guest  €15
2. 2 canapés and 1 bowl per guest  €18
3. 2 canapés and 2 bowls per guest  €22

**Hot canapés**
- Three cheese arancini
- Cod croquette, olive oil mayo
- Rare roast beef crostini, horseradish mayo
- Spiced chorizo & herb polenta, smoked paprika
- Baked confit duck & pickled pear in brick pastry
- Smoked chicken, toasted hazelnut, herb & smoked cheddar pastry roulade

**Cold canapés**
- Smoked cheddar biscuit, black pepper cream cheese, crispy onion
- Honey goat cheese, apple, charcoal cone
- Mini tomato bruschetta, basil & parmesan
- Beetroot cured salmon blini, chive cream cheese
- Seared tuna marinated in soy & ginger, avocado, toasted sesame seeds

**Sweet canapés**
- Berry tartlet, vanilla cream
- Shortbread biscuit, lemon curd
- Raspberry pavlova
- Dark chocolate tartlet

**Bowls**
- Lamb kofta, tabbouleh, tzatziki
- Sweet potato & butternut squash fritters, coriander yogurt
- Eight hour dexter beef, crispy shallot, smoked cheddar polenta
- Wild mushroom risotto, artichoke crisp, aged parmesan
- Barbecued pulled pork, apple & celeriac remoulade, house pickles, sourdough bread
- Vegan falafel, cauliflower tabbouleh, romesco sauce
- Seafood chowder bowl

**Large finger food** min. 25 pax
€7.5 per dish per person
- **Mini burger**
  Chargrilled 4oz beef burger, brioche bun, beef tomato, butterhead lettuce, tarragon mayo, cheddar cheese
- **Vegetarian burger**
  Sweet potato & cauliflower pattie, brioche bun, butterhead lettuce, tarragon mayo
- **Mini fish & chip**
  Crisp cod goujons, fries, tartare sauce
- **Mini steak sandwich**
  Chimichurri and horseradish mayo

*10% service charge on food & drinks bill. Min. spend & hire fee will apply.
PRIVATE DINING OPTIONS

Private Lunch Package €70 per person (minimum 26 adults)

Package includes:
• Arrival drink (glass Prosecco Frizzante, bottle Peroni or soft drink, 1 per person)
• 3 course lunch menu
• ½ bottle house wine per person
• Tea and French press coffee
• Room hire of the Parlour with dedicated staff
• Full table set up with linen, wildflowers and candles
• Personalised menus, place names and a seating plan

Sample Lunch Menu

Starters (choose one)
- Heirloom tomato salad, creamy burrata, white balsamic, basil, grilled sourdough
- Summer risotto, pea, courgette, aged parmesan
- Beetroot cured salmon, marinated fennel, orange, radish, horseradish yoghurt
- Seasonal soup

Mains (choose two)
- Daily fish w/ fresh peas, cockles, lardo & dill
- Lamb neck, polenta, charred greens salsa verde, bone marrow jus.
- Braised feather blade of beef, caramelised onion purée, sauce bourguignon, watercress
- Fillet of cod, cauliflower purée, tenderstem broccoli, brown butter sauce

Dessert (choose one)
- Tiramisu, mascarpone, coffee, marsala, savoiardi biscuit, chocolate
- Selection of sorbet
- Caramelised lemon tart, citrus cream, raspberry sorbet
- Chocolate & olive oil cake, mascarpone cream, toasted pistachio

10% service charge on food & drinks bill
**Private Dinner Package 1 €80 per person (minimum 26 adults)**

**Package includes:**
- Arrival drinks (glass Prosecco Frizzante, bottle Peroni or soft drink, 2 per person)
- 3 course dinner menu
- ½ bottle house wine per person
- Tea and French press coffee
- Room hire of the Parlour with dedicated staff
- Full table set up with linen, wildflowers and candles.
- Personalised menus, place names and a seating plan

**Sample Dinner Menu**

**Starters** (choose one)
- Heirloom tomato salad, creamy burrata, white balsamic, basil, grilled sourdough
- Summer risotto, pea, courgette, aged parmesan
- Beetroot cured salmon, marinated fennel, orange, radish, horseradish yoghurt
- House smoked duck, confit duck & pear croquette, hazelnut, fig purée, petit herb salad

**Mains** (choose two)
- Daily fish w/ fresh peas, cockles, lardo & dill
- Lamb neck, polenta, charred greens salsa verde, bone marrow jus.
- Braised feather blade of beef, caramelised onion purée, sauce bourguignon, watercress
- Fillet of cod, cauliflower purée, tenderstem broccoli, brown butter sauce

**Dessert** (choose one)
- Tiramisu, mascarpone, coffee, marsala, savoiardi biscuit, chocolate
- Selection of sorbet
- Caramelised lemon tart, citrus cream, raspberry sorbet
- Chocolate & olive oil cake, mascarpone cream, toasted pistachio

10% service charge on food & drinks bill

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**Private Dinner Package 2 €95 per person (minimum 26 adults)**

**Package includes:**
- Arrival drinks (glass Prosecco Frizzante or gin & tonic, 2 per person)
- 3 course dinner menu
- ½ bottle premium wine per person
- Tea and French press coffee
- Room hire of the Parlour with dedicated staff
- Full table set up with linen, wildflowers and candles.
- Personalised menus, place names and a seating plan

**Sample Dinner Menu**

**Starters** (choose two)
- Heirloom tomato salad, creamy burrata, white balsamic, basil, grilled sourdough
- Summer risotto, pea, courgette, aged parmesan
- Beetroot cured salmon, marinated fennel, orange, radish, horseradish yoghurt
- House smoked duck, confit duck & pear croquette, hazelnut, fig purée, petit herb salad

**Mains** (choose two)
- Daily fish w/ fresh peas, cockles, lardo & dill
- Lamb neck, polenta, charred greens salsa verde, bone marrow jus.
- Braised feather blade of beef, caramelised onion purée, sauce bourguignon, watercress
- Fillet of cod, cauliflower purée, tenderstem broccoli, brown butter sauce

**Dessert** (choose two)
- Tiramisu, mascarpone, coffee, marsala, savoiardi biscuit, chocolate
- Selection of sorbet
- Caramelised lemon tart, citrus cream, raspberry sorbet
- Chocolate & olive oil cake, mascarpone cream, toasted pistachio

10% service charge on food & drinks bill

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For schools and sporting clubs please enquire directly about our feasting dinner packages.
**BOOKING DETAILS**

**Confirmation, deposit and pre-payment**
We are delighted to provisionally hold a booking date for your party for up to a maximum of 14 days. Should we receive another enquiry during this time please be aware that we may need to ask you for immediate confirmation in writing, or we may release the date due to popular demand. Your booking is provisional until we receive a signed agreement and the room hire payment in advance. A further payment of 50% of the agreed estimated cost will be required two weeks in advance of your party.

**Cancellation policy**
In the event of a cancellation by the client all monies transferred up to that point are non-refundable. All cancellations and/or amendments must be confirmed in writing by the client. We reserve the right to cancel the event if the guest numbers fall below the minimum number required as outlined in our party pack.

**Hire fees and minimum spends**
Some events (cocktail / canapé parties) will come with a room hire fee which may vary depending on the day of your booking. The hire fee covers all furniture, linen, flowers, candles and set-up costs. A minimum spend requirement on food and beverages will be agreed at the time of your booking.

**Menu options**
We require your menu choices a minimum of two weeks in advance. Final numbers agreed 48 hours before your event are what will be charged on the day regardless of actual numbers attending. We are very happy to cater for all dietary requirements but please do inform us in advance.

**Children**
We love children at Haddington House but depending on the size of your party we may limit the amount attending.

**Room reservations**
We are delighted to offer party bookers discounted rates. Please book directly with reception to avail of these preferential rates and quote the party details rooms@haddingtonhouse.ie
**Is service charge included?**
We charge an additional 10% service charge on all invoiced food and drink bills.

**Is the room hire fee refundable?**
Unfortunately not. Once the booking has been confirmed and room hire fee paid, it is not possible to be refunded should the event be cancelled unless a force majeure prevents the event going ahead.

**Can we bring our own food?**
Due to health and safety legislation, we cannot allow any third party food on the premises. The only exception to this rule is a celebration cake.

**Can we set up a DJ or band?**
Our Oak Room is the space for having bands/DJs with music allowed up until 1am.

**Can we display our signage?**
Yes, but nothing can be stuck to our walls, joinery or bar. Signage can be free standing or propped up against a wall or on our mantlepiece.

**Are there any car parking spaces?**
We only have 15 spaces for hotel guests but there is free on-street parking after 7pm. Alternatively there is a set day rate in the Pavilion car park just a few minutes walk away.

**Do you do corkage?**
Unfortunately not.

**Is there wheelchair access?**
There is access through the back of the hotel. We can help with wheelchairs. As a listed building, we don't have ramps at the front.

**Is the garden available for hire?**
Yes but it has very limited availability, please e-mail oliveto@haddingtonhouse.ie
Large party bookings will only be considered Monday to Wednesday.
REVIEWS

“We all had an absolute perfect day. From start to finish it was just amazing.”

“The setting, the hotel the food and the service were all excellent and were commented on by all.”

“Thank you so much for organising a great night. The food was amazing and everyone commented on how nice and unusual it was. Each plate was anticipated with an element of surprise. The feedback from partners were great and everyone commented on the venue and how different it was to the norm. So very well done.”

“I just wanted to thank you for a great day on Saturday, it was a complete success. The food was absolutely delicious, everyone is still talking about it and nothing was a problem which made the day very easy.”

“Just a short note to say thank you for your help in arranging what was a superb evening in the Library Bar last night. Everything went exactly according to plan. The location was, as I knew, very attractive and it looked great on the evening, the candles and flowers were a great touch. The food that you served was out of this world and enjoyed by everyone.”

“I just wanted to say a huge thank you to all of the staff at Haddington House. We had a fantastic day for our daughter’s Christening and everything went according to plan. The staff were absolutely wonderful on the day and went above and beyond for us. The food was fantastic and the room was decorated perfectly. We honestly couldn’t have asked for anything more. Everyone had a great day.”

“Thank you so much for a great afternoon & evening. We really got to enjoy our day and everything looked amazing!”

“Compliments to the chef as the food was beyond gorgeous. One of our guests works in a classy hotel in London and said the food was amazing!”

“The venue is very special and a number of people remarked what a fabulous room it was. The food was perfect and the staff couldn’t have been nicer or worked harder to ensure everyone had a great night. Everything worked perfectly – it really was very special so thanks again to you all for making a memorable night for a lot of people. The effort from everyone was very much appreciated.”