

The Baskin Suite At Bewleys Hotel Dublin Airport

At Bewleys Hotel Dublin Airport, we can cater for parties up to 270 guests in our exclusive Banqueting Suite, The Baskin Suite. If you are considering a smaller, alternative style or themed event we would be more than happy to discuss options and indeed any special requests you may have. We pride ourselves on our excellence and professionalism and will ensure that your event will be successful.

Special Accommodation
Rates for Guests
(20 rooms)

We cater for all occasions!

Contact Details

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Conference & Banqueting Co-ordinator

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Finger Food

Option 1

Selection of freshly cut sandwiches with a wide variety of fillings
Freshly cooked spicy cocktail sausages
Hot Chicken Wings

€ 9.00 per person

Option 2

Selection of freshly cut sandwiches with a wide variety of fillings
Freshly cooked spicy cocktail sausages
Hot chicken wings
Deep fried garlic mushrooms
Mini sausage rolls

€ 10.50 per person

Option 3

Selection of freshly cut sandwiches with a wide variety of fillings
Freshly cooked spicy cocktail sausages
Hot chicken wings
Deep fried garlic mushrooms
Mini sausage rolls
Fish goujons
Sweet chilli chicken skewers

€14.50 per person

Option 4

Selection of freshly cut sandwiches with a wide variety of fillings
Freshly cooked spicy cocktail sausages
Hot chicken Wings
Deep fried garlic mushrooms
Mini sausage rolls
Fish goujons
Sweet chilli chicken skewers
Crispy prawn tails wrapped in filo pastry
Mini Spring rolls

€17.50 per person

Fork Buffet

Main course, a choice of four salads, bread rolls & a dessert

€20.00

A choice of 2 main courses, a choice of four salads, bread rolls
& a choice of 2 desserts

€25.00

Buffet Main Course Options

Beef and Guinness Casserole
Beef Lasagne
Grilled Chicken with Gaelic Sauce
Sweet and Sour Pork with Basmati Rice
Fisherman Pasta Bakes
Lamb Tagine with Cous Cous or Rice
Chicken A La King with Basmati Rice
Seafood Pie in a Cream Sauce with a Herb Crust and Mashed Potato
Thai Chicken Curry with Basmati Rice
Fusilli Pasta with Mediterranean Vegetables and tomato and basil sauce
Beef Stroganoff with Basmati Rice

Chefs Selection of Fresh Homemade Salads

Traditional Caesar Salad with Crispy Croutons and Parmesan Cheese
Waldorf Salad (Celery, Apple and Raisin)
Sweet Chilli Beef Salad
Cous Cous with Mediterranean Vegetables
Penne Pasta with Courgette and Asparagus
New Irish Potato Salad
Homemade Coleslaw
Marinated Aubergines and Courgettes
Egg Salad with Cherry Tomato, Red Onion and Chives
Three Bean Salad with a Sweet Chilli Dressing
Carrot and Courgette Salad Blue Poppyseeds
Baby Spinach Salad with Green Peas, Feta Cheese and Sun dried tomatoes in a Pesto
Dressing
Tomatoes, Red Onion and Basil Salad
Penne Pasta with Pesto and Sundried Tomatoes

Desserts

Carrot and Walnut gateaux
Strawberry / Lemon cheesecake
Chocolate Fudgecake
Apple Pie

Other Finger Food & Canapé Options

Clonakilty Black Pudding Crostini

Smoked Salmon and Chive Cream Cheese

Smoked Salmon on Brown Bread with Pickled Cucumbers

Bewleys Hotel Dublin Airport Homemade Hummus on Pitta Crisps

Asian Breast of Chicken with Coriander Yoghurt on a skewer

Irish Salmon, Potato and Dill Quenelles with a Dill Cream Filling

Mini Mushroom Vol-au -Vonts

Goats Cheese Tartlet with Tomato Relish

Fresh and Smoked Salmon Rilette

Cocktail Sausages with a Grainy Mustard Sauce

Spicy Chicken Wings

Deep Fried Garlic Mushrooms

Mini Sausage Rolls

Fish Goujons

Crispy Prawn Tails wrapped in Filo Pastry

Selection of Finger Sandwiches

Crispy Vegetable Spring Rolls

€12.50 per person for any 5 Canapés.

Additional Canapés available at €1.50 per person

Sample Banqueting Menus

Menu A

Warm Chicken Caesar Salad

Cream of Carrot & Parsnip Soup

Sauté Supreme of Chicken

With herb stuffing and a creamy mushroom sauce accompanied by a selection of seasonal market vegetables and potatoes

Warm Bread & Butter Pudding

Tea & Coffee

Served with after dinner mints

Price: 39.00

Menu B

Fan of Honeydew Melon

Homemade cream of Vegetable Soup

Traditional Roast Turkey & Ham

With sage & onion stuffing

Accompanied by a selection of seasonal market
Vegetables and potatoes

Baileys Irish Cheesecake

Tea & Coffee

Served with after dinner mints

Price: €40.00

Menu C

Roulade of Irish Smoked Salmon
Served with a mixed leaf salad and a mustard dressing

Leek and Potato soup

Roast Leg of Wicklow Lamb
Accompanied by a selection of seasonal market vegetables and potatoes

Profiteroles
Smothered in a rich chocolate sauce

Tea & Coffee
Served with after dinner mints

Price: €41.50

Menu D

Chicken & Mushroom Vol au vent

Cream of Vegetable Soup

Prime Roast Sirloin of Beef
Yorkshire pudding, Rich roast Gravy & Horseradish Sauce
Accompanied by a selection of seasonal market vegetables and potatoes

Assiette of Desserts

Tea & Coffee
Served with after Dinner mints

Price: €45.00

Menu E

Asian Style Crab Cakes

Roasted Carrot & Parsnip Soup

Passion Fruit Sorbet

Roast Sirloin of Beef with Red wine Jus

OR

Baked Delice of Salmon with a Leek and white wine cream

Accompanied by a selection of seasonal market vegetables and potatoes

Fresh Fruit Pavlova

Tea & Coffee

Served with after dinner mints

Price: €53.00

Menu F

West Cork Seafood Platter

French Onion Soup

Panfried fillet of Beef with Wild mushroom jus accompanied by a selection of seasonal market vegetables and potatoes

Chefs House medley of Desserts

Tea & Coffee

Served with after dinner mints

Price: €55.00

Sample Carvery Lunch Menu

The Brasserie Opening Times:

Monday – Saturday 12.30pm – 3pm
Sunday 12.30pm – 4pm

Main Course Carvery Lunch €9.95
Choice of Starter or Dessert with Main Course Tea/Coffee €15.95

Sample Menu

- Roast Rib of Irish Beef Served with Stuffing & Gravy
- Roast Turkey Served with Cranberry
- Grilled Chicken wrapped in bacon with mushroom sauce
- Chicken and Ham Pie
- Stuffed Peppers
- Red Snapper with Lemon & Thyme Butter
- Dorne of Salmon topped with crème fraiche tomato & Caper Sauce

Served with a selection of Vegetables or choice of Salads

Salad Bar

- Large Salad Plate €11.95
- Small Salad €5.95

**ALL BEEF, CHICKEN, PORK, LAMB & EGGS ARE FEILA BIA
APPROVED**

Early Bird Menu

5.30pm - 7.30pm

In

The Brasserie Restaurant

Starters:

House Chicken Liver Pate

With onion jam and warm toast

Home Made Soup of the Day

Freshly made each day

Caesar Salad

With Croutons and Parmesan shavings

Chicken Wings

Marinated Chicken wings served with fire and brimstone sauce

Main Courses :

Breast of Irish Chicken

With a smoked bacon and onion sauce on a bed of colcannon mash

Stir Fried Vegetables (V)

Seasonal vegetables sautéed with Hoi Sin, ginger and chillies on a bed of noodles

Traditional Fish and Chips

Served with a pea and mint puree

Tagliatelle Carbonara

With sauté bacon and button mushrooms bound in a rich cream sauce

Fillet of Irish Salmon

Set on a bed of sauté bacon and cabbage and finished with a chive beurre blanc

Irish Rib-Eye Steak (€3.50 supplement)

Char-grilled Rib-Eye Steak, with caramelised red onion.

Served with a choice of mixed pepper sauce or garlic butter

Two Courses €22.00

Three Courses €27.00