

**Christmas Party Nights for just €49pp**

**DATES November 25th & 26th December 2nd & 3rd 9th & 10th 16th & 17th**

**CAMDEN**  
**COURT HOTEL**  
DUBLIN

**VIVA**  
**LAS CHRISTMAS!**

The Camden Court Hotel, Camden Street, Dublin 2.

# VIVA

LAS CHRISTMAS!



## Be part of the Ultimate Vegas Experience at the Camden Court Hotel this Christmas.

- Champagne on arrival
- Four course dinner
- Exciting entertainment throughout the evening
- Party continues after dinner in our C Central bar
- Resident DJ until 1am

Christmas Party Nights for just **€49pp**

### VIVA! The ultimate Vegas entertainment experience...

Journey through the decades of entertainment featured in **glamorous Las Vegas!**

Enjoy the music of the Ratpack to Buble, Tina Turner to Elton John,  
Cher, Diana Ross to name but a few.

**Stunning Showgirls**, world class singers and entertainers.

**Bop to hits** like Lady is a tramp, That's Life, Shoop Shoop Song,  
Crocodile Rock and The Locomotion.

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### Don't worry about a Taxi home

Avail of our fantastic B&B rates when booking accommodation in conjunction with your Party Night.

**Rates from only €44.50pps** Single supplement applies

CAMDEN  
COURT HOTEL  
DUBLIN

## Christmas Party Menu

### Starters

#### Soup of the Day

- Confit of duck and chicken**, coriander leaf salad with a wild berry vinaigrette
- Irish oak smoked salmon**, prawn roulade with lemon, chive oil
- Roast Portobello mushroom** and brie, cream tart

### Main Course

- Turkey and ham** with thyme and shallot stuffing  
with homemade red wine gravy
- Roast top rib of beef**, marinated in Irish whiskey  
with smoked lardons of bacon and sage gravy
- Tender pan fried pork escalopes**  
with grain mustard mash and apple cider cream
- Baked fillet of hake** with lemon in a herb crust and spiced tomato sauce
- Curried butternut squash** and feta cheese in a filo pastry with basmati rice

(All mains are served with fresh market vegetables and potatoes)

### Dessert

- Plum pudding** with brandy custard
- Warm bramley apple tart** with vodka vanilla ice cream
- White chocolate raspberry cheesecake**

### Tea/Coffee

As it's Christmas we would like to give  
a **gift to the party booker**, our gift to  
you includes a **FREE PARTY NIGHT** and  
**COMPLIMENTARY B&B** when you  
book a group of **20 people or more.**

For bookings and enquiries contact

**Tel: 01 475 9666**

Email : [sales@camdencourthotel.com](mailto:sales@camdencourthotel.com)

**For Great Tailored Party Nights**

see our options on the back page from finger food  
to fine dining...it's all here at the Camden Court



## Christmas Finger Food Options

Option 1  
**€12**  
pp

### Option 1

Spiced Potato Wedges  
Marinated Roast Pork Ribs  
Lemon Peppered Chicken Goujons  
Chilli Garlic Mushrooms  
Mini Goats Cheese and Tomato Tart

**€12 per person** (5 items)

Option 2  
**€16**  
pp

### Option 2

Chicken Teriyaki Skewers  
Duck Spring Roll with Hoi Sin Sauce  
Mini Pinchitos Espanola (Minced spiced pork meatballs)  
Chilli Beef Tortilla, Vegetable Samosas  
Homemade Hummus on Crisp Pitta Bread  
Chicken Liver Pate on Tomato Bread

**€16 per person** (7 items)

Option 3  
**€19**  
pp

### Option 3

Homemade Salmon Sushinori  
West Cork Black Pudding Crostini  
Duck Wontons, Chilli Glaze Fresh Crab  
and Prawn Rillettes, Mini Sausage Rolls  
Chicken Tikka Skewers, Marinated Roast Pork  
Ribs, Vegetable Spring Roll, Chilli Beef Tortilla

**€19 per person** (9 items)

*Resident DJ  
in C Central bar 'till late!*

Private  
Dining  
**€45**  
pp

## Private Dining Christmas Menu

### Starters

Curried sweet potato and coriander soup  
Home cured Irish salmon with blinis and crème fraiche  
Confit of duck and chicken, coriander leaf salad with a  
wild berry vinaigrette  
Lamb Koftas with a Thai curry sauce and basmati rice

### Main Course

Seared Irish rib eye steak with sweet potato mash,  
fried mushroom, chilli and ginger butter  
Turkey and ham with thyme and shallot stuffing  
with homemade red wine gravy  
Roast Fillet of Seabream,  
Topped with Almond, Lemon and Honey Bok Choi  
Curried butternut squash and feta cheese in a  
filo pastry with basmati rice  
(All mains are served with fresh market vegetables  
and potatoes)

### Dessert

Plum pudding with brandy custard  
Warm bramley apple tart with vodka vanilla ice cream  
White chocolate raspberry cheesecake

### Tea/Coffee

The above will be served in a private room  
menu is based on 100 - 150 people

#### Terms & Conditions

Provisional bookings will be held for a maximum of 7 days thereafter a 50% deposit will be required to confirm your party night. Deposits are non-refundable. Full pre-payment and final numbers are required 7 days prior to the event and will be charged as the minimum number. If due to unforeseen circumstances any function is cancelled by the hotel, a full refund or change of date will be offered.