



[CAMDEN
COURT
HOTEL]

Festive Season 2026

Private Dining at Camden Court Hotel

Our Olympia Suite can host up to 150 people and is a great option for teams that prefer to enjoy the atmosphere of Christmas in a private setting.

Two course lunch menu at €37.50 per person

Three-course lunch menu at €50.00 per person

Two Course buffet menu at €59.00 per person*

*minimum numbers 120 pax.

Three-course dinner menu at €79.00 per person

Private dinner options include

- Three course festive menu
- Welcome bubbly
- Seasonally decorated private room with a bar
- Dancefloor
- Christmas crackers

Festive add-ons

- Mulled wine on arrival
- Pre-order wine packages
- Drink tokens €9.50pp
- Entertainment: DJ or band



Après Ski at Camden Yard

We are transforming Camden Yard into our very own ski lodge in the City.

Heated outdoor space for fun-loving groups who are looking for a more casual setting to enjoy their festive celebrations.

Après Ski packages start from €59.00pp

Package includes:

- Alpine themed food
- Choice of festive drink on arrival
- Seasonally decorated room
- Private bar

Après Ski brochure available on request please contact us directly at sales@camdencourthotel.ie



Festive Set Menu

Starter

Roast Butternut Squash Soup,

sage, crème fraîche, homemade bread, cultured butter

(1A,4)

Home Cured Citrus Salmon,

brown shrimp, cream cheese, avocado gribiche and brioche

(1A,4,5A,7,8)

Warm Smoked Duck Breast,

parsnip purée, mulled red cabbage and pistachio crumble

(3F,4,13)

Main

Baked Fillet of Hake “Kiev”

roast garlic butter, winter greens and sweet potato fondant

(1A,4,8)

Roast Sirloin of Angus Beef

Yorkshire pudding, braised potato and pink peppercorn sauce

(4,13)

Roast Turkey and Honey Baked Ham

apricot and sausage stuffing, brussels sprouts, cranberry jus

(1A,4,13)

Wild Mushroom Ravioli,

cep cream, black kale and garlic focaccia

(1A,4,7)

Dessert

Spiced Plum Pudding Crumble,

vanilla custard and dulce de leche ice cream

(1A,4,7)

Crème Caramel

clementine and cranberry biscotti, mulled fruits

(1A,3B,4,7)

1 Gluten (A-Wheat, B- Spelt C-Khorasan, D-Rye, E-Barley F-Oats), 2 Peanuts, 3 Nuts (A-Almonds, B-Hazelnuts, C-Cashews, D-Pecans, E-Brazil, F-Pistachio, G-Macadamia, H-Walnut I- Pine nuts), 4 Milk, 5 Crustaceans (A-Crab, B- Lobster, C-Crayfish, D-Shrimp, E- Prawn), 6 Mollusc, (A-Clams, B-Oysters, C-Mussels, D-Scallops, E-Cockles, F- Squid), 7 Eggs, 8 Fish, 9 Celery, 10 Soya, 11 Sesame Seeds, 12 Mustard, 13 Sulphur dioxide & Sulphites, 14 Lupin

Festive Lunch at Camden Court Hotel

Join us this Christmas at The Iveagh Restaurant

Festive lunch option includes a two or three course meal
with tea and coffee.

Two course lunch menu at €37.50 per person

Three-course lunch menu at €50.00 per person

Starter

Roast Butternut Squash Soup,

sage and crème fraîche, homemade bread, cultured butter

Home Cured Citrus Salmon,

brown shrimp, cream cheese, avocado gribiche and brioche

Warm Smoked Duck Breast,

parsnip purée, mulled red cabbage and pistachio crumble

Main

Baked Fillet of Hake “Kiev”

roast garlic butter, winter greens and sweet potato fondant

Roast Turkey and Honey Baked Ham

apricot and sausage stuffing, brussels sprouts, cranberry jus

Wild Mushroom Linguini

cep cream, aged parmesan, kale and garlic focaccia

Dessert

Spiced Plum Pudding Crumble

vanilla custard and dulce de leche ice cream

Crème Caramel

clementine and cranberry biscotti, mulled fruits

Festive Finger Food

Join us this Christmas at The C Central Bar*

A budget-friendly option for smaller groups seeking cost-conscious celebrations during the festive season. Choose five options from the festive finger food menu and enjoy your night starting at €30.00 per person.

Choose five dishes €30.00 pp
Additional option will be charged €6.00 pp

Mini pork, chestnut and apricot wellingtons 1A,4,7,3

Ham hock and leek quichettes with pickled cucumber 1A,4,7

Brioche Beef slider, Ballymaloe cranberry relish and camembert 1A,4,7

Marinated chicken skewers, peanut rayu, coriander & chili 2,11

Buttermilk chicken tenders, roast garlic aioli 1A,4,7

Confit duck leg bon bons, roast pepper ketchup & sesame 1A,4,7,11

Beetroot cured salmon, corn blini and clementine crème fraîche 1A,4,8

Teriyaki salmon skewers, ponzu dipping sauce 1A,8,11

Charred halloumi, crispy ham and fig relish (available without ham) 4,13

Cashel blue, quince and celery filo tarts 1A,4

Roast nut beignet, chilli jam and avocado gribiche 1A,2,3I

Truffle fries, aged parmesan & homemade truffle mayo 4,7

Skinny or sweet potato fries

**Venue fee & group booking terms and conditions apply.*

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WINE

RED

Vina Eguía Rioja	€36.00
<i>Spain</i>	
Santa Ana Malbec	€36.00
<i>Argentina</i>	
Roquende Merlot Reserve	€38.00
<i>France</i>	
Torre Galasso Montepulciano	€38.00
<i>Italy</i>	
Saint Marc Reserve Cabernet Sauvignon	€42.00
<i>France</i>	
Bordeaux Château Puynard Tradition	€56.00
<i>France</i>	
Muriel Rioja Reserva	€58.00
<i>Spain</i>	
Brouilly Pierre Marie Chermette Pierreux	€75.00
<i>France</i>	

WHITE

Cheval Imperial Chardonnay	€36.00
<i>France</i>	
Adacio Pinot Grigio Organic	€36.00
<i>Italy</i>	
Picpoul De Pinet Vignoble Muret	€42.00
<i>France</i>	
Misty Cove Sauvignon Blanc	€44.00
<i>New Zealand</i>	
Montecillo Verdejo	€44.00
<i>Spain</i>	
Zahel Wiener Gruner Veltliner 2022	€52.00
<i>Austria</i>	
Domaine Paul Thomas Sancerre Chavignol	€75.00
<i>France</i>	
Edouard Delaunay Septembre Bourgogne Chardonnay	€75.00
<i>France</i>	

ROSÉ / BUBBLY

Rialto Prosecco	€37.00
<i>Italy</i>	
La Guerre des Bouchons	€38.00
<i>France</i>	
Bestheim Crémant d'Alsace Rosé	€75.00
<i>France</i>	
Moët & Chandon Champagne	€105.00
<i>France</i>	

Stay a little longer



Make your Christmas festivities stress free and stay in one of our elegant rooms. Wake up the next morning and enjoy a comforting buffet breakfast before relaxing in Camden Court Health Club.

Preferential rate on accommodation will be offered to all attendees and will be assessed based on the date, number of rooms and availability.



Please contact us directly to receive your Christmas corporate rate.



Contact our Sales Office

01 475 9666

sales@camdencourthotel.ie

www.camdencourthotel.com

T&C's

Provisional bookings will be held for a maximum of 7 days on request from the client unless otherwise agreed in writing. Thereafter a deposit of 50% of the total package price per person will be required to secure the booking and this will be applied as a credit against the account.

Please note deposits are non-refundable and non-transferable with no exceptions. Full payment for pre-booked food and beverage is required 2 weeks prior to the event with any balance outstanding to be settled by prior agreement. Deposits cannot be paid individually due to volume of business