



**Airbnb Hospitality Menu**  
2023



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## HOSPITALITY MENU

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# Breakfast

## Build your own Breakfast

Order min 10 people - Price per person

### REFRESHMENTS

- Freshly brewed house blend coffee, Barry's Irish breakfast tea €2.50
- Freshly squeezed orange juice €2.75

### GRANOLA POTS

- Individual jars of berry compote, homemade granola and Tipperary natural yoghurt €3.50

### OVERNIGHT OATS

- Flahavans oats soaked in oat milk overnight with chia seeds and seasonal fruit €3.50

### FRESH FRUIT SALAD

- Freshly brewed house blend coffee, Barry's Irish breakfast tea €3.50

### SELECTION OF SCONES

- Served with assorted jam and Irish butter €2.50

### SELECTION OF MINI PASTRIES

- Selection of mini pastries and mini muffins €2.95

## Breakfast Packages

Price per person

### POTS & BOARDS

Order min 10 people

- Tea and coffee
- Selection of mini pastries and mini muffins
- Fresh fruit salad pots
- Granola pots
- Meat & Cheese antipasti board

€12.95

### LIVEWELL BRUNCH

Order min 15 people

- Tea and coffee
- Granola Pots
- Overnight oats with organic apple juice, raisins, dates, apple and cinnamon
- Seasonal fresh fruits
- Smashed avocado, slow roast tomato on sourdough toast
- Super juice or seasonal smoothie
- Smoothie of the day

€14.95

### THE STARVING MARVIN

Order min 20 people

- Tea and coffee
- Hugh Maguire sausages
- Smoked back bacon
- Hugh Maguire black & white pudding
- Mushrooms
- Grilled tomatoes
- Hash browns
- Scrambled Eggs

€16.95

# Quick Bite Lunch

## Platters

### SANDWICH PLATTER

€9.50

Order min 10 people - Price per person  
One and half rounds per person.  
Served in platters of 10 pax.

- Fresh bakery breads & wraps with high quality fillings

### MEZZE SHARING PLATTER

€12.95

Order min 10 people - Price per person

- Pitta strips, selection of crudities, smoked almonds, grissini bread stick, Peter's Yard Swedish crispbread, hummus, basil pesto, sun-dried red tomato pesto, Tapenade

### ANTIPASTO SHARING PLATTER

€14.95

Order min 10 people - Price per person

- Selection of Italian cold meats & cheeses, olives, sun dried tomato pesto, olive tapanade, grilled sourdough

### ADD ONS

Price per person

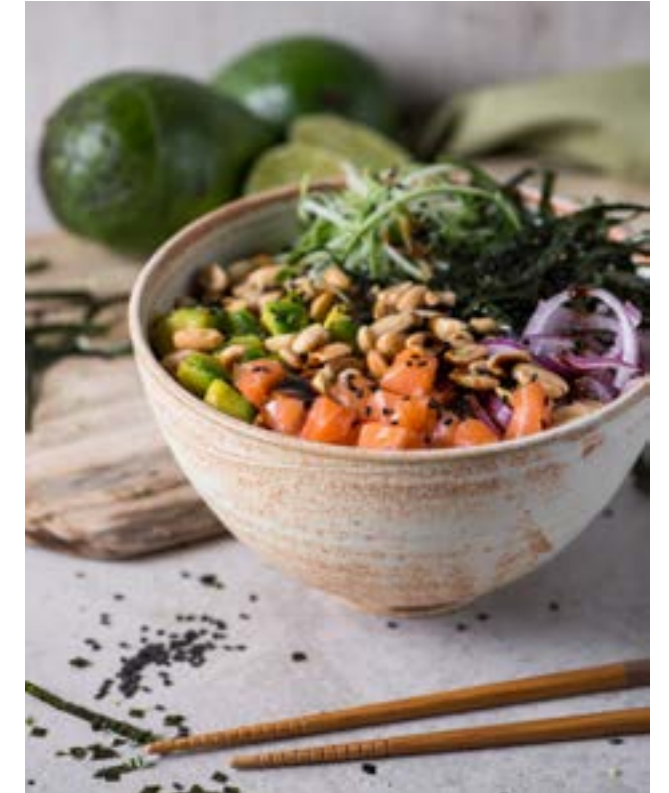
- Big Bowl Salads (for 10 people) €15.00
- Healthy homemade savoury snacks €1.75

### SEASONAL POKE BOWLS

€12.95

Order min 10 people - Price per person

- **Spring:** Asian vegan meatball, Nam Jim, sesame noodles, carrot, radish, crispy shallot, maple lime & soy dressing
- **Summer:** garlic and ginger chicken, wild rice, scallions, Tamari sauce, seaweed salad
- **Autumn:** roasted pumpkin, pumpkin seeds, kale, cranberry, broccoli, blood orange dressing
- **Winter:** poached salmon, mixed grain quinoa, sriracha Aioli, scallions, quick Kimchi, coriander, pickled ginger, egg and crispy shallots



# Working Lunch

## Lunch

Order min 20 people - Price per person €14.95

Choose any 5 options

### PICNIC WORKING LUNCH

- Hugh Maguire signature pork and smoked black pudding sausage roll, tomato chutney
- House cured salmon, cucumber, horseradish cream, samphire, basil and black olive
- Harissa and lime roast chicken, saffron yogurt, rocket salad
- Burrata, heritage tomatoes, basil pesto, pine nuts, sour dough crouton's
- Mixed grain and chick pea salad with fried onions and fresh herbs
- Selection of breads from Firehouse Bakery

### PLANT BASED WORKING LUNCH

- Crispy sesame tofu, charred broccoli, wholegrain rice, Asian dressing (vegan)
- Zaatar roast cauliflower, pearl cous cous, raisins, capers, marinated vegan halloumi, crispy shallots (vegan)
- Potato and green bean salad with nori tartare (vegan)
- Green herb cous cous, roasted courgettes, pistachio and mint (vegan)





# Signature Pizza

**Pizza** €15.50

*Order min 20 people - Price per person*  
*Our in house made pizza dough with flour from Naples, hand stretched*

**Pizza & Prosecco Package** €20.50

- Add some fizz to your team event!

**SIGNATURE PIZZAS**

- Spicy chorizo sausage, roasted red peppers, and mozzarella
- Blue cheese, walnut & poached pear and parmesan
- Quattro formaggi, mozzarella, blue cheese, taleggio, Parmesan, black pepper
- Grilled chicken, shallots, mozzarella, pine nuts, pesto
- Grilled courgette, asparagus, sun-dried tomato, vegan cheese, rosemary chilli salt (vegan)
- Punjabi chicken Tikka, crushed poppadoms and roast onions
- Prosciutto, mascarpone, mozzarella, tomato, black olive, rocket

**DRINKS**

- Price per person*
- Non-alcoholic selection of drinks and mocktails €3.50
  - Selection of craft beers & ciders €6.50
  - Selection of beers, ciders & wine €8.50



# Street Food

## Pop-ups

€18.95

Order min 30 people - Price per person

Here are some examples, but we can work with your theme and tailor our menus

Choose one of the themes:

### RAMEN BAR

We'll provide the selection below and then it's up to your guests to customise their Ramen the way they like it and we'll pour over the hot broth.

- Crispy pork belly or shredded chicken
- Noodles or rice
- Shitake mushrooms, bean sprouts/spring onion, red or green chilli, soy sauce egg
- Pickled ginger, black/white sesame seeds
- Furikake seasoning, quick kimchi, smashed peanuts, coriander

### NACHOS OR TACO BAR

- Spiced ground beef, chipotle chicken,
- Bean & courgette in adobo sauce
- Elotes (Mexican street corn), Mexican street food salad
- Pinto beans, guacamole, tomato salsa, sweetcorn & black bean salsa
- Sour cream chive and garlic, grated cheddar, shredded lettuce, sliced Jalapenos, spring onions, coriander

### OTHER EXAMPLES INCLUDE:

- Build your own burger bar
- Chicken wing bar
- Gourmet hot-dogs
- Bao buns

# Cakes & Masterclasses

## Cakes & Dessert

Order min 15 people - Price per cake / dessert

### MARK THE OCCASION

One cake serves up to 15 people

- Lemon & raspberry white chocolate cake €64.95
- Chocolate Biscuit Cake €59.95
- Vanilla cream and fresh fruit sponge cake €54.95

### INDIVIDUAL DESSERTS

€4.50 each

Min order of 15 portions per dessert

- Peanut butter & Chocolate Brownie
- Personalised cupcakes
- Deconstructed Lemon & Raspberry Pie
- Lemon and blueberry cheesecake Jar (vegan)
- Chocolate Torte (vegan)
- Seasonal fresh fruit bowl

## Teambuilding Masterclasses

Class size a minimum of 8 up to a maximum of 15 people per class. Prices are per person.

Let the Gather & Gather team teach your team how to cook.

### SOME SUGGESTED THEMES

- Pizza making €17.50
- Quick breads €17.50
- Vegan food €17.50
- Introduction to Spices €13.50
- Sushi rolling €23.50
- Cupcakes topping €13.50
- Tapas €17.50
- Mixologist €20.50







## How to place your order

Any queries please contact:  
Agnieszka Widurek

Phone: 087 719 7800  
[agnieszka.widurek@gatherandgather.com](mailto:agnieszka.widurek@gatherandgather.com)

### Pricing

All pricing is a guide only, based on a "per person" charge and is subject to VAT at the applicable rates.

### Event Bookings

Please place all food orders a minimum of 3 days in advance and beverage orders 24 hours in advance.

Unfortunately we are unable to guarantee orders placed outside of these notice periods, but will always try our best to offer a solution.

### Cancellations

+ 7 days No charge  
3 days or less 100% of total costs

### Evening/Weekend/Bank Holiday

There may be additional service charges for after hours services. These costs will be agreed with the client prior to the event.

### Additional Event Items

If there is a requirement for additional items to be hired, the costs associated will be agreed with the client prior to the event.



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