

RESTAURANT ASSOCIATES



# Hospitality Menus Bank of America Dublin



# Hospitality Dublin

---

## Contents

Welcome

Breakfast & refreshments

Sandwiches & buffet lunch

Bites

---



# Welcome

---

This brochure is designed to provide an insight as to what we can offer to you and your clients.

If you have any special requests/requirements that are not in the brochure, please let us know and we will be happy to assist.

All of your catering requirements are booked by 7th floor reception on:

T: 00 35 316 196 789 E: [receptionservicesdublin2parkplace@bofa.com](mailto:receptionservicesdublin2parkplace@bofa.com)

Requests need to be made by 10am for breakfast and 2pm for lunch, the day prior to your event. However, we will always make every effort to accommodate your last minute needs.

## **Cancellations**

To cancel a booking please contact Room Reservations as soon as possible. Cancellations should be made by 10am the day before the booking. Should a cancellation be made after this deadline a full cancellation charge will be applied and charged to the relevant cost centre. For larger events of 20 people or more, cancellations must be made 48 hours in advance

## **Please contact**

Deirdre Curry, General Manager

T. 00 353 12438184 E. [deirdre.curry@bofa.com](mailto:deirdre.curry@bofa.com)

## **Dietary requirements**

If you or your guests have any dietary requirements or allergies, please speak to a member of the catering team.

---



# Breakfast Menu



# Morning Sample

---

## Miniature Pastries | €2.50

A selection of all butter croissants, pain au chocolat, apricot & raspberry Danish pastries, served with butter & jam

## Refreshments

Coffee & tea | €2.75

Mineral water | €1.10

Fresh orange juice | €3.85

Biscuit selection | €0.85

Wrapped chocolates | €2

Fresh fruit platter | €3.50





# Lunch Menu



# Lunch Menu

## Sample

---

### **Selection of Sandwiches | €5.50**

Pepper crusted slow roast beef, Monterey Jack cheese, apple slaw, Waterford Bla

Char Sui native island pork belly, shredded spring onion, cucumber with  
Hoi Sin sauce, tortilla

Honey glazed ham, Applewood smoked cheddar, rocket, spiced tomato relish,  
white bloomer

Coronation chicken, pickled carrot, red chard, brown bread

Caesar club with turkey, bacon, Swiss cheese & baby gem, pumpernickel bread

### **Buffet Lunch | €5.50**

**Minimum 8 people**

#### **Cheese**

Mild Cheddar, Cashel Blue, smoked Cheddar, served with gourmet  
crackers, chutney & relish

#### **Meat**

Serrano ham, sliced chorizo, honey glazed ham, sliced turkey breast

#### **Chicken**

Marinated chicken breast, garnished with pitted olives, diced  
beetroot, roasted red pepper & sun dried tomatoes

#### **Vegan**

Sundried tomatoes, mixed pitted olives, mixed roast red peppers,  
roasted sweet potato & mixed leaves

#### **Salmon**

Fresh salmon, sliced smoked salmon, seasonal leaves, lemons,  
capers & red onion

---



# Bites

---

Crisps | €1.10

Popcorn | €1.10

Fruit scones served with jam | €2.50

Cookie selection | €3

Mini muffins, blueberry, vanilla, double chocolate & toffee | €3

Flapjacks & brownies | €3.50

