



## Catering 2026

We are delighted to offer you the following catering services at Bay View House, with your own private chef and service.

You can choose from the following options:

1. 3-course set menu along with tea or coffee: €48 per person.  
2-course children's menu: €20 per child  
Full dinner order must be provided at least 7 days before arrival.
2. Pizza Night: 10-inch pizza with 3 options (e.g. Meat Feast / Hawaiian / Margharita): €20 per pizza
3. BBQ – 10oz beef burger, sweet fried onion, rasher, brioche bun, beetroot falafel burger as vegetarian option, Loughlan's pear and pork sausages, roast potatoes with garlic butter, roast vegetable salad, beef tomato and mozzarella salad, iceberg lettuce and sauces: €25 per person / €15 per child
4. 3 course Seafood Feast – Lobster Bisque to start. Fresh Clare Island lobster, garlic butter dip, Clare Island smoked salmon, deep-fried beer-battered pollock tartar, pan-fried fresh mackerel (when available), salad and roast potato, dessert - €60 per person.

Wine can be provided. House wine: €27 per bottle.

- Rate for your private chef and server for the evening - €250 per night plus menu rate per person as above (Set Menu, Seafood Feast and BBQ night)
- Rate for your private chef for the evening - €150 per night plus menu rate per person as above (Pizza night)

### Kegs

- €300 for 30 litre kegs (Mescan Larger / local craft larger)
- €280 for 30 litre kegs (Heineken / Guinness)
- €450 for 50 litre kegs (Heineken / Guinness)

Please note that prices quotes hold for 6 months only and any cost increases will be passed on after that date



## Option 1: Set Menu

### Starters

- Smoked Clare Island salmon, preserved summer vegetables, home-made brown bread
- Italian Style Bruschetta, basil pesto, mozzarella, tomato, garlic butter
- Kelly's of Newport black pudding (black pudding, sweet poached pear in red wine & cinnamon, melted goats' cheese, island salad)

### Main Course

- Free range chicken supreme, scallion mash, chasseur sauce (*Mushroom, Tarragon, Tomato*)
- Sautéed Cajun cod, garlic champ, creamy lemon & white wine sauce, parsnip crisps.
- Thai red vegetable and tempeh curry, rice and poppadoms.
- 10oz Sirloin Steak with roast tomato, fried onions rings, peppercorn cream sauce **(plus €5)**

Served with a selection of roast vegetables and mashed potato.

### Desserts

- Apple crumble, Vanilla Bean Ice-Cream
- Sticky Toffee Pudding – Ice Cream / Warm Toffee Sauce

### Children's Menu

- Goujons and chips
- Pasta with chicken and tomato sauce
- Burger and chips
- Half portion of the chicken, fish or curry main course

Selection of ice-cream with chocolate sauce

