



We are delighted that you are considering **The Shearwater Hotel & Spa** for your event.

The Shearwater Hotel & Spa is a beautiful Four-Star property located off the M6 in Ballinasloe, Co. Galway. Situated beside the Marina, Shearwater Hotel offers extensive business facilities, luxurious accommodation and the finest of dining combined with a state-of-the-art leisure centre and fitness centre with Spa.

The Shearwater Hotel & Spa is the perfect choice for Events and Conferencing. Dedicated to exceeding your expectations, we pride ourselves on offering an unwavering commitment to customer service and attention to detail

We would be delighted to meet you and give you a guided tour of our property and discuss your requirements in more detail, please contact the Events team on **09096 30400** or email events@shearwaterhotel.com to arrange an appointment.

Look forward to hearing from you.

Shearwater Hotel Dining Options

<i>Finger Food</i>	<i>From €10.00pp</i>
<i>Buffet</i>	<i>From €18.00pp</i>
<i>BBQ</i>	<i>From €17.00pp</i>
<i>Two/Three Course Menu</i>	<i>From €24.00 pp - (2 Course) Or €27.00 pp - (3 Course)</i>
<i>Gala Menu</i>	<i>From €30.00 pp</i>

All Dinner Options Served with Tea or Coffee



Finger Food

Finger Food Offering €10.00 per person (Choice of 4)
Finger Food Offering €12.00 per person (Choice of 6)

- ❖ Chicken dippers
- ❖ Cocktail sausages
- ❖ Hot & kicking Chicken wings
- ❖ Chips or Wedges
- ❖ Mini vegetable spring rolls
- ❖ Mini vegetable samosa
- ❖ Add sandwiches €3

Health Finger food Option €10.00 per person (choice of 5)

- ❖ Fish Skewers
- ❖ Chicken Skewers
- ❖ Stuffed Baked Potatoes
- ❖ Stuffed Mushrooms
- ❖ Vegetarian Option



BBQ Menu

MAINS

Prime Irish Angus Beef Burgers
Sour Dough Bun, Smoked Cheese & Relish

Lightly Spiced Chicken Breast
With Piri Piri Sauce

Slow Roast Pulled Pork in a Jack Daniels BBQ
Glaze, Asian Slaw, served in a Floury Bap

Guinness and Pork Sausages with Caramelized onion gravy

Braised and Glazed Barbeque Pork Ribs

ASIAN STREET FOOD OPTIONS

Red Thai Chicken Broth, Egg Noodles & Vegetables

Steamed Cod Fillets, Stir Fried Lemon Grass & Lime Rice

Koran Chicken Bites, Spicy Sesame Dipping Sauce

Japanese Beef Skewers

Baked Potato

Corn on the Cob, Side Salad Selection

SALADS & SIDES

Asian Coleslaw

Basil Pesto, Black Olives, Sun Dried Tomato Pasta Salad

Chickpea Salad

Mixed Baby Leaf, Vine Tomato, Cucumber, Olives, Feta Salad

Potato Salad with Bacon and Spring Onion

Five Bean Salad with White Wine Vinaigrette

Asian Chicken Noodle Salad

PRICE

€18.00 per person - Choose 2 Mains, 1 Side and 3 Salads

€20.00 per person - Choose 3 Mains, 1 Side and 3 Salads add Dessert for €4.50 per person

€23.00 per person – Taster Chef's Selection of all of the above

BBQ DESSERT CONTINUED

Selection Of Homemade Desserts Including:

Bailey's Cheesecake
Homemade Apple Pie
Chocolate Brownie
Rhubarb Crumble
Lime Cheesecake



Buffet Menu

Beef and Green Pepper in a Black Bean Sauce
Hot Sweet Chilli Chicken, Red Peppers and Coriander
Thai Red Curry, Red Peppers, Button Mushrooms, Aubergine
Sweet and Sour Pork, Pineapple, Mixed Peppers
Thai Green Curry, Green Peppers, Peas, Pak Choi
Creamy Chicken Korma with Toasted Almonds
Beef Madras
Chicken Tikka Masala
Lamb Rogan Josh
Chicken and Chickpea Balti

Please Choose Two Options From Above offerings

This is Accompanied Steamed Basmati Rice

Buffet Information Continued

BUFFET SALADS

Smoked Bacon and Spring Onion Potato Salad

Moroccan Cous Cous Salad

Basil Pesto Pasta Salad with Black Olive and Parmesan Cheese

Curried Chicken and Bacon Salad

Mixed Baby Leaf Salad with Tomatoes, Red Onion and Cucumbers

Baby Gem Lettuce, Parmesan Cheese, Garlic Crouton and Caesar Dressing

Please Choose Two Salads Options From Above

Price Points on Buffets

<i>Mains Only:</i>	<i>From €17.00</i>
<i>Mains & Tea/Coffee:</i>	<i>From €19.00</i>
<i>Mains, 3 x Salads, Breads, Tea/Coffee:</i>	<i>€21.00</i>
<i>Mains, 3 x Salads, Breads, Dessert, Tea/Coffee -</i>	<i>€25.00</i>

3 Course Sample Menu

(Choice of 2 Starter / 2 Mains / 1 Dessert, Tea or coffee)

Starters

Freshly Made Soup Of The Evening

Served With Bread Rolls

(Contains Allergen Wheat (Bread Roll) Soya, Dairy, Sulphur Dioxide, Celery)

Cajun & Lemon Marinated Chicken Caesar Salad

*Baby Gem Lettuce, Crispy Bacon, Shaved Parmesan, Garlic Croutons, Classic Caesar Dressing
(Contains Allergen Wheat, Egg, Soya, Dairy, Sulphur Dioxide, Mustard)*

Chicken Bacon & Mushroom Vol Au Vent

*Fresh Tarragon, Roasted Red Peppers, Creamy White Wine Sauce
(Contains Allergen Wheat, Soya, Dairy, Sulphur Dioxide,)*

Pan Fried Cheesy Polenta Cake

*Basil & Tomato Seasoning, Mixed Garden Salad, Lightly Spiced Tomato Relish
(Contains Allergen Wheat, Dairy, Soya, Sulphur Dioxide, Mustard)*

Main Course

Roast Chicken & Glazed Bacon

*Sausage & White Pudding Stuffing, Veal Stock Jus
(Contains Allergen Soya, Dairy, Sulphur Dioxide)*

Slow Cooked 9oz Beef Rump

*Yorkshire Pudding, Herb Roast Potato, Mixed Peppercorn Sauce
(Contains Allergen Wheat Soya, Dairy, Sulphur Dioxide)*

Sesame & Nori Seaweed Crusted Fillet Of Sea Bass

*Kale, Peas, Smoked Bacon, White Wine Sauce
(Contains Allergen Fish, Egg, Soya, Dairy, Sulphur Dioxide, Mustard)*

Wild Mushroom & Butternut Squash Risotto

*Vegan Cheese,
(Contains Allergen None)*

Dessert - (Please Pick One)

Chocolate Ganache Pudding

Or

Baileys Cheesecake

Or

Warm Apple & Cinnamon Crumble

Or

Sticky Toffee Pudding

(All Served With Fresh Cream & Fruit Coulis)

(All Contains Allergen Soya, Dairy, Wheat, Egg, Traces Of Nuts)

Full Menu Offering @ €27.00 per person

2 Course, with Tea or Coffee @ €24.00 per person

Shearwater Occasions Menu 2020

OPTION 1: - Main Course, Tea or Coffee

Roast Chicken & Glazed Bacon

Sausage & White Pudding Stuffing, Veal Stock Jus
(Contains Allergen Soya, Dairy, Sulphur Dioxide)

Slow Cooked 9oz Beef Rump

Yorkshire Pudding, Herb Roast Potato, Mixed Peppercorn Sauce
(Contains Allergen Wheat Soya, Dairy, Sulphur Dioxide)

Sesame & Nori Seaweed Crusted Fillet Of Sea Bass

Kale, Peas, Smoked Bacon, White Wine Sauce
(Contains Allergen Fish, Egg, Soya, Dairy, Sulphur Dioxide, Mustard)

Wild Mushroom & Butternut Squash Risotto

Vegan Cheese,
(Contains Allergen None)

Freshly Brewed Tea or Coffee

Price Point From: €16.00

Price Points on Set Menu

OPTION 1

*Main Course, Tea or Coffee
From €16.00 per Person*

OPTION 2

*Two Course Menu offering – Starter / Mains
Or Main Course / Dessert,
Tea or Coffee
From - €24.00 per Person*

OPTION 3

*Three Course Menu – Starter / Mains / Dessert,
Tea or coffee
From €27.00 per Person*



Gala Menu offering

From €30.00

Starters- Choose 2

Freshly Made Soup Of The Day

(Contains allergen wheat (bread roll) soya, dairy, sulphur dioxide, celery)

Cajun & Lemon Marinated Chicken Caesar Salad

*Baby Gem Lettuce, Crispy Bacon, Shaved Parmesan, Garlic Croutons, Classic Caesar Dressing
(Contains allergen wheat, egg, soya, dairy, sulphur dioxide, mustard)*

Chicken bacon & Mushroom Vol au Vent

*Fresh Tarragon, Roasted Red Peppers, Creamy White Wine Sauce
(Contains allergen wheat, soya, dairy, sulphur dioxide,)*

Pan fried Cheesy Polenta cake

*Basil & Tomato seasoning, Mixed Garden Salad, lightly spiced tomato Relish
(Contains allergen wheat, dairy, soya, Sulphur dioxide, mustard)*

Main Course – 2 Choice

Roast Chicken & Glazed Bacon

*Sausage & white pudding stuffing, veal stock jus
(Contains allergen soya, dairy, Sulphur dioxide)*

Slow cooked 9oz Beef Rump

*Yorkshire pudding, herb roast potato, mixed peppercorn sauce
(Contains allergen wheat soya, dairy, Sulphur dioxide)*

Sesame & Nori Seaweed Crusted Fillet of Sea Bass

*Kale, Peas, Smoked Bacon, White wine sauce
(Contains allergen fish, egg, soya, dairy, Sulphur dioxide, mustard)*

Wild Mushroom & Butternut Squash Risotto

*Vegan cheese,
(Contains allergen none)*

Dessert –(Please pick one)

Chocolate Ganache Pudding

Or

Baileys Cheesecake

Or

Warm Apple & Cinnamon Crumble

Or

Sticky Toffee Pudding

(All served with Fresh Cream & Fruit Coulis)

(All Contains allergen soya, dairy, wheat, egg, traces of nuts)



Kids Menu Offering

Starter

Freshly Made Soup of the Day

Mini Caesar Salad

Home Made Chicken Wings

Main Course

Sausages & Chips

Breaded Chicken Goujons

Home Made Steak Burgers

Chicken Dinner

Breast of Chicken served with Vegetables, Mash & Gravy)

(All of the above are served with Chips or Vegetables & Potatoes)

Penne Pasta served with a Cream Sauce

Dessert

Fresh Fruit Salad with Vanilla Ice Cream

Selection of Ice-Creams

Price Point €10.95 per Child