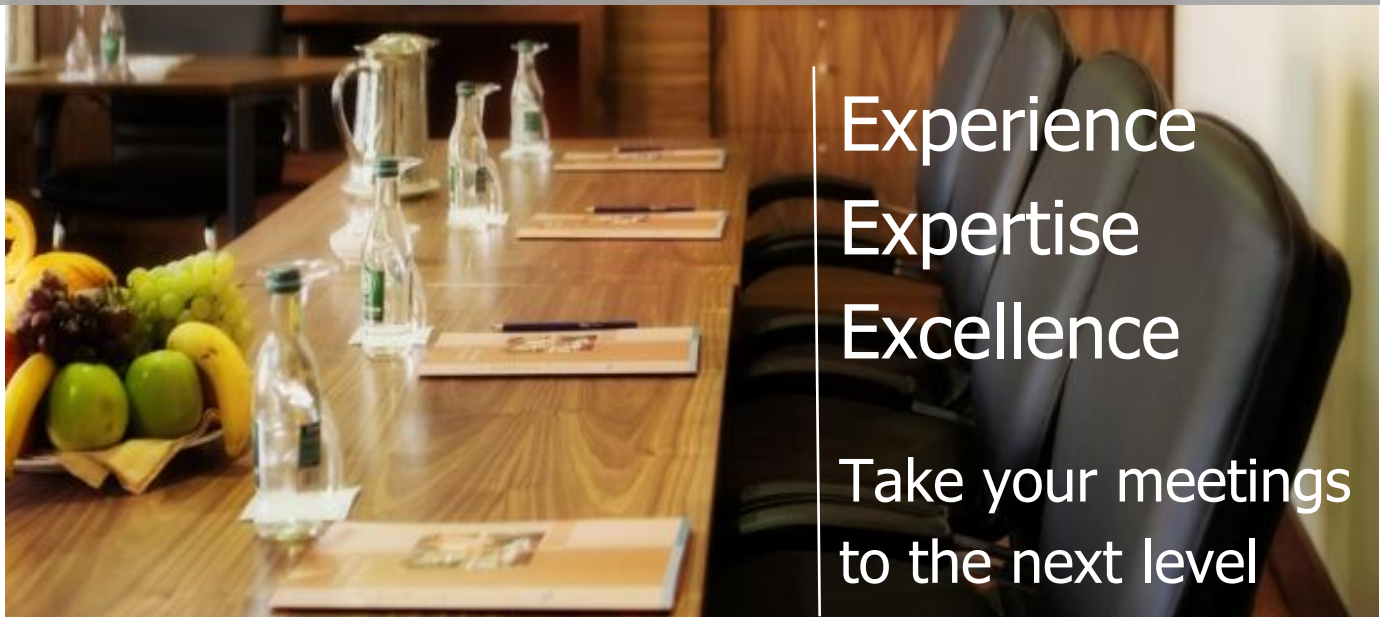


Stillorgan Park Hotel

A **Talbot** Hotel ★★★★★



Conference & Banqueting Brochure



Experience
Expertise
Excellence

Take your meetings
to the next level

Stillorgan Park Hotel
Stillorgan Road, Co. Dublin
Phone: 01 2001800 | Fax: 01 2831610
sales@stillorganpark.com | www.stillorganpark.com

A **Talbot** Hotel ★★★★★

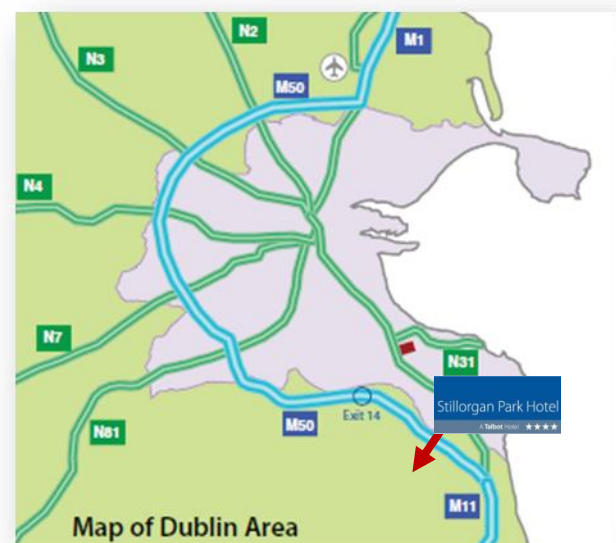
What makes us Unique?

- **Location:** City Centre Experience with tranquility of suburban hotel. Aircoach Service direct to the hotel.
- **Fine Tradition of Hospitality:** Family owned hotel dating back over 100 years.
- **Value:** We don't just give out prices; we want you to experience the hotel first.
- **Professional:** Of course we have everything you would expect from a professional conference centre. After all, to the Stillorgan Park Hotel, these are fundamentals.
- **"Your Coach":** Complimentary Shuttle Service
- **Conference & Events Centre:** Unique collection of meeting & banqueting suites.
- **Audio & Video Conferencing:** State of the art audio and video conferencing facilities available on site



Why Choose the Stillorgan Park Hotel for Your Event?

- Accessibility to – Dublin Airport, Dun Laoghaire Port, Dublin City Centre, RDS Ballsbridge, Dublin Convention Centre
- 20 Meeting & Conference suites catering from 2 - 500 delegates
- 3 metre Ceiling Height / Exhibition Space
- No set up obstructions
- Complimentary Shuttle Bus Service
- Complimentary WiFi throughout hotel
- 150 Modern air-conditioned guest bedrooms
- Ample complimentary car parking
- Our Commitment to the Environment
- Flexible & Excellent Service



Conference & Banqueting Suites

Our self contained conference suites are located on the ground floor of the hotel with each room having natural daylight, their own break out & refreshment area and easy access from the main hotel reception.

With facilities to cater for up to 500 people and over 300 car parking spaces, the hotel is the ideal venue for your conference, function or event. Situated in Stillorgan on the south side of Dublin, close to Blackrock, Dun Laoghaire, Leopardstown, Sandyford and Dundrum as well as both the N11 and M50 motorway networks, we are easily accessible from all routes.

The Shelbourne Suite

Our largest conference and event suite can cater for up to 500 people. Located in the heart of our purpose built conference centre this room offers all the modern AV requirements with fully soundproofed doors and has ample natural daylight.

With a private loading area for larger setups, the Shelbourne Suite is purposely designed for conferences, exhibitions and private functions.



The Carysfort Suite

This spacious function room lends itself ideally to all types of events. With floor to ceiling windows, one overlooking our French styled courtyard, this is an ideal private space. This suite also has a private entrance with ample space for registration, break-out or pre-event drinks area.

The Merrion Suite

This conference suite offers a totally flexible space catering for meetings and events. Overlooking the courtyard area, this room offers a full wall of natural daylight.

All three of these conference suites are interconnected around the courtyard area which, therefore, is ideal for breakouts, exhibitions and any type of interactive event. These suites are ideal if you want to impress.



The Priory & Sandyford Suites

Located just off the lobby area, these suites are suitable for a smaller banquet or high powered executive presentation. With coved ceilings and warm colours, these suites offer sumptuous luxury with all the support of a first class hotel.

The Park Business Centre

For smaller meeting requirements we have 8 state of the art dedicated meeting rooms suitable for up to 14 people. Designed to offer you a complete audio visual package, the rooms come equipped with wall mounted plasma screen, DVD / VHS / Turner player, surround sound system, plug & play laptop facility & full video conference facilities.

Each room has natural daylight, air conditioning, phase power, mood lighting & electronic blackout facilities. Included in our dedicated boardroom package is stationary, flipchart, mints, water & cordial, for the convenience of your delegates.



Audio & Video Conferencing

Take the stress out of overseas meetings and avail of our full Audio and Video Conferencing facilities in our Kilmacud Suite. Our Dublin video conferencing venue incorporates the latest technology & equipment and enables you to hold a private virtual meeting in a professional conference room environment whilst reducing business travel time and costs.

Video conferencing makes it easy to connect with people anywhere in the world so your interview or company meeting feels more personal. You can put a face to a name and voice and really get your message across the way you intend it.



Advantages of Video Conferencing

- Convenient & easy to operate
- State of the art technology & equipment
- Saves time & money for both you, your colleagues and clients
- Provide worldwide sales presentations, board meetings & long distance interviews with ease
- Experienced support team will be at hand to help with scheduling and setting up your video conference calls and to guide and assist you during the call itself.

Video Conferencing is available for up to 12 people in our Kilmacud Suite

Video Conferencing Prices

€165 for the first hour

€75 per hour thereafter



Delegate Rates

Based on a minimum of 10 delegates using a meeting / conference / board room.

8 Hour Delegate - €35 per delegate

- Morning Tea/Coffee
- Morning/Evening Newspapers
- Tea/Coffee/Soup & Sandwiches
- Afternoon Tea/Coffee
- Meeting Room Hire
- Audio Visual Equipment (LCD, Screen & Flipchart)
- Free Carparking
- Free WiFi
- Ballygowan Water, Cordial, Mints and Stationery



Luxury 8 Hour Delegate - €48.00 per delegate

- Morning Tea/Coffee
- Morning/Evening Newspapers
- 2 Course Carvery Lunch
- Afternoon Tea/Coffee
- Meeting Room Hire
- Audio Visual Equipment (LCD, Screen & Flipchart)
- Free Carparking
- Free WiFi
- Ballygowan Water, Cordial, Mints and Stationery

24 Hour Delegate - €170.00 per delegate/ €138.00 per delegate sharing

- Morning/Evening Newspapers
- Morning Tea/Coffee
- 2 Course Carvery Lunch
- Afternoon Tea/Coffee
- Executive Bedroom (Air Conditioned)
- 3 Course Gourmet Dinner (Private if Required)
- Full Irish Breakfast
- Meeting Room Hire
- Audio Visual Equipment (LCD, Screen & Flipchart)
- Free Carparking
- Free WiFi
- Ballygowan Water, Cordial, Mints and Stationery



Catering & Refreshment Selection

Tea/Coffee	€2.95
Flask Tea/Coffee	€22.00
Tea/Coffee & Biscuits	€3.40
Tea/Coffee served with Danish Pastries, Scones or Muffins	€5.40
Selection of Sandwiches, Baguettes & Wraps	€5.95
Tea/Coffee & Selection of Sandwiches, Baguettes & Wraps	€8.95
Tea/Coffee/Soup & Selection of Sandwiches, Baguettes & Wraps	€14.95
Fresh Fruit Smoothies & Fruit Skewers	€7.00
Fresh Orange Juice	€2.95
Tea & Coffee Served with 1 of the following	€5.40
Tea & Coffee served with 2 of the following	€5.95
Tea & Coffee served with 3 of the following	€6.50

Choose from:

Fruit Scones
 Selection of Danish Pastries
 Selection of Croissants
 Homemade Muffins
 Nutri Grain Bars
 Pain au Chocolate
 Selection of Mini Pastries
 Apple & Madeira Cake*
 Spicy Pear & Pecan Pie*
 Lemon & Almond Bakewell Tart*
 Orange & Chocolate Chip Tray Bake*
 Rhubarb & Custard Tray Bake*

**Require a minimum of 48 hours notice for these items*

Early Morning Continental

Mini Pastries Selection including Pain au Chocolate,
 Croissants & Freshly Baked Danish
 Served with Tea/Coffee
 €6.50 per person

Purple Sage Restaurant

Full Irish Breakfast	€14.95
Continental Breakfast	€12.95
1 Course Carvery Lunch from	€10.95
3 Course Early Bird Dinner from	€21.95
3 Course Dinner from	€24.95

Carvery Lunch served from 12.30pm - 3.30pm (Monday- Friday)
 Dinner served from 5.45pm - 10.15pm (Wednesday - Saturday)



3 Course Banqueting Lunch Menus

Choose from:

1 Starter
1 Main Course
1 Dessert
Tea/Coffee
€25.00 per person

1 Starter
2 Main Course
1 Dessert
Tea/Coffee
€28.00 per person

2 Starters
2 Main Course
2 Desserts
Tea/Coffee
€30.00 per person

2 Course Menu including Tea/Coffee €4.00 less per person

Choose from the following Starter Selection:

Carrot & Ginger Soup

Vegetable Soup

Tomato & Mixed Bean Soup

Potato Corn & Tarragon Soup

Roasted Red Pepper & Carrot Soup

Potato, Leek & Spinach Soup

Classic Caesar Salad, served with Bacon, Cos Leaves, Garlic Croutons
& Parmesan Shavings

Fan of Honeydew Melon, served with Citrus Fruit, Berry Compote
& Lemongrass Crème Fraiche

Chicken, Bacon & Sundried Tomato Salad, served with Garlic Mayonnaise

Tomato Bruschetta on a Toasted Sunflower & Apricot Bread, served with Mozzarella,
Rocket & Balsamic & Basil Dressing

Choose from the following Main Course Selection:

Breaded Breast of Chicken on a bed of Roasted Mediterranean Vegetables,
served with a Garlic Cream Sauce

Glazed Loin of Pork, served on a Chive Mash with a Camembert
& Cider Sauce

Roasted Sirloin of Beef, served with a Red Wine Gravy

Roasted Breast of Chicken on a bed of Champ, served with
a Tarragon Cream Sauce

Grilled Gammon Steak, served with Pineapple Rings
& Red Currant Gravy

Seasonal Baked Fillet of Fresh Fish - Cod, Haddock or Hake
Served with your choice of the following:
Topped with a Basque Style Vegetable Stew
or

Italian Style with Parmesan, Pine Nut & Herb Crust

Steamed Fillet of Salmon cooked in a Fresh Herb Sauce

Choose from the following Dessert Selection:

Warm Apple Crumble

Warm Rhubarb Crumble

Warm Bramley Apple Tart

Baileys & Toffee Gateau

Raspberry & Meringue Gateau

Toffee Apple Cake

Cheesecake

Choose from the following:

Strawberry

Raspberry & White Chocolate

Bailey's Irish Cream

Individual Fresh Fruit Pavlova

All desserts are served with fresh cream and a duo of sauces

Buffet Menu's

Menu 1

2 Salads:

Coleslaw

Tossed Salad Bowl

Mixed Leaves, Tomato, Cucumber, Onion, Peppers & Croutons

3 Salad Dressings

Vinaigrette, Caesar & Chilli Mayo

Selection of Homemade Breads

Petit Pain, Brown Soda Bread and Apricot & Sunflower Seed

2 Hot Dishes:

Sheppard's Pie, served with Buttered Carrots & Peas

Pesto Flavoured Chicken Breast, served with Mixed Vegetable Sauce & Penne Pasta

1 Dessert:

Apple Berry Crumble

Tea & Coffee

€20.00 per person

Buffet Menu is available for a minimum number of 25 people

Buffet Menu's continued...

Menu 2

2 Salads:

Coleslaw

Tossed Salad Bowl

Mixed Leaves, Tomato, Cucumber, Onion, Peppers & Croutons

3 Salad Dressings

Vinaigrette, Caesar & Chilli Mayo

Selection of Homemade Breads

Petit Pain, Brown Soda Bread & Apricot & Sunflower Seed

2 Hot Dishes:

Beef Bourguignon with Button Mushrooms, Bacon Lardons, Shallots & Red Wine Sauce,
served with Parsley Boiled Potatoes

Fillet of Salmon with Boston Shrimp & Asparagus Cream Sauce,
served with Savory Rice

2 Desserts:

Banoffi Pie

or

Praline & Chocolate Chip Cheesecake

Tea & Coffee

€25.00 per person

Buffet Menu's continued...

Menu 3

4 Salads:

Coleslaw

Potato & Chive Salad

Oriental Noodle Salad

Tossed Salad Bowl

Mixed Leaves, Tomato, Cucumber, Onion, Peppers & Croutons

3 Salad Dressings

Vinaigrette, Caesar & Chilli Mayo

Selection of Homemade Breads

Petit Pain, Brown Soda Bread & Apricot & Sunflower Seed

2 Hot Dishes:

Moroccan Lamb Tagine, served with a Lemony Cous Cous

Fisherman's Basket Seafood Medley in a saffron & Dill Cream Sauce,
served with Chive Mash

1 Dessert:

Assiette of Dessert

Tea & Coffee

€30.00 per person

3 Course Banqueting Dinner Menus

Choose from:

1 Starter
1 Main Course
1 Dessert
Tea/Coffee
€30.00 per person

1 Starter
2 Main Course
1 Dessert
Tea/Coffee
€35.00 per person

2 Starters
2 Main Course
2 Desserts or Assiette
Tea/Coffee
€40.00 per person

Choose from the following Starter Selection:

Cold Kilmore Quay Salmon, Seasonal White fish & Shellfish, bound with Sweet Chilli Mayonnaise & served in a Shortcrust Pastry Tartlet with a Pineapple & Lime Dressed Salad

Cajun Chicken Salad, served with Cos Leaves, Garlic Croutons, Cherry Tomatoes, Parmesan Shavings & Caesar Dressing
This dish can be served hot or cold

Sliced Duck Liver Terrine, served with a Sweet Plum Chutney & Toasted Brioche Bread

Crown of Galia Melon, served with Galiano infused Redcurrants & Lemon Sorbet

Smoked Chicken & Goats Cheese Crostini, served on Seasonal Leaves with a Tomato & Basil Dressing

Choose from the following Main Course Selection:

Prime Roasted Sirloin of Beef, served with Traditional Yorkshire Pudding, Red Wine Gravy & Creamed Horseradish Sauce

Parma Ham wrapped Chicken Breast, stuffed with Spinach, Apricot & Ricotta Cheese, served with a Red Pepper Sauce

Grilled Fillet of Irish Salmon, served with a Wexford Seafood Medley of Trout, Seasonal White Fish, Smoked Cod & Shellfish, coated with a Watercress Cream Sauce

Roast Turkey Breast & Baked Ham, served with Sage & Onion Stuffing, Roast Gravy & Cranberry Sauce

Roast Leg of Wicklow Lamb, served with Savory Herb Stuffing & Rosemary & Mint Jus

Choose from the following Dessert Selection:

Tiramisu, served with Tia Maria Anglaise

Seasonal Fruit Tartlet, served with a duo of Sauces

Warm Apple & Raspberry Tart, served with Fresh Cream and a duo of Sauces

Warm Chocolate Fondant, served with Chocolate Sauce & Crème Chantilly

Warm Sticky Toffee Pudding, served with Butterscotch Sauce

Double Chocolate Mousse, served with Seasonal Berry Compote

OR

Chef's Assiette of Dessert, served with fresh cream and a duo of sauces

Choose 3 of the following:

Apple Crumble

Banoffi

White & Dark Chocolate Guinness Mousse

White Chocolate & Raspberry Cheesecake

Passion fruit Mousse

Strawberry Tartlet



Finger Buffet Selection

Assorted Selection of Freshly Cut Sandwiches and Wraps

Southern Fried Chicken Goujons with Spicy BBQ Dip

Cocktail Sausages

€14.95 per person with Tea/Coffee

€11.95 per person without Tea/Coffee

A minimum of 3 items is required.

Additional Finger Buffet items to choose from –
+ €3.00 per person per item

Vegetable Spring Roll

Potato Wedges, Sweet Chilli Mayonnaise

Garlic Bread

Mozzarella & Tomato Bruschetta

Chicken Satay

Hot & Spicy Chicken Wings

Assorted Mini Quiches

Chicken, Mushroom & Coriander Vol au Vent

Pizza Squares

Additional Finger Buffet items to choose from –
+ €3.75 per person per item

Cod & Dill Goujons

Smoked Salmon Canapé Fingers

Selection of Finger Pastries

Minimum food for total numbers attending
Room hire charge may apply to all Finger Buffet Selections

Small Party Selections

Choose 5 items from the below selection:

Mini Vegetarian Spring Rolls (V)

Assorted Mini Quiches

Cocktail Sausages

Southern Fried Chicken Goujons

Spicy Potato Wedges (V)

Tandoori Chicken Skewers

Spicy Chicken Wings

Mushroom & Cheese Bouchees (V)

Tomato & Basil Bruchetta (V)

Indian Vegetable Samosas

Mini Baked Jacket Potatoes with Ham & Cheese

€45.00 per party selection



**The above selections are suitable for parties up to 30 people.
Each selection caters for 6 people and does not include tea/coffee.**

Please ask our Conference & Banqueting Co-ordinators' for additional platter options

Barbeque Party Nights

Served in our French Style Courtyard

Menu

2 Salads:

Coleslaw

Chefs Salad

Mixed Leaves, Tomato, Cucumber, Onion, Peppers & Croutons

3 Salad Dressings

Vinaigrette, Caesar & Chilli Mayo

Selection of Homemade Breads

Petit Pain, Brown Soda Bread & Apricot & Sunflower Seed

Hot Items:

Hot and Spicy Chicken Wings

Barbecue Spare Ribs

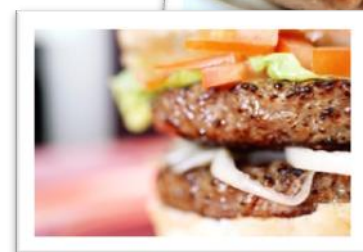
6 oz Beef Burger with Relish

Marinated Barbecue Sausages

Baked Potatoes

1 Dessert:

Choice of Dessert



€30.00 per person with Tea/Coffee
€26.00 per person without Tea/Coffee

Facilities to cater for Outdoor & Indoor Barbeques!
Barbeque Menu is available for a minimum number of 25 people

Banquet Wine Selection

Red Wine Selection

Badet Clement – French €22.50

There are some flavours of red berries (strawberry, raspberry and blackcurrant) with notes of aromatic herbs like thyme and laurel. Very round and well balanced in the mouth.

Chilensis Chilean - Merlot €24.45

Complex berry fruit with a hint of fruits of the forest and slight earthiness. Smooth on the palate with a complexity that follows through to the mid palate and finish. With an overall soft berry mouth feel.

Wolf Blass Bilyara Shiraz Australian €28.95

Deep red colour with aromas of plum and berry. On the palate the rich berry, and plum flavours are supported by a backbone of subtle oak finishing with a soft mouthful and good length.

Beaujolais Villages – Lupe Cholet, Gamay €28.40

Light fruity wine with a mouthful of cherry and strawberry fruits, very pleasant with a light food dish.

White Wine Selection

Badet Clement – French €22.50

Fresh and fruity white wine. Flavours of citrus, passion fruit, grape fruit and white flowers (lily).

Chilensis Chilean - Sauvignon Blanc €24.45

Very clean crisp and tropical with a nice blend of lemons, limes and a hint of granny smith apple. A full flavour nose.

Wolf Blass Bilyara Australian - Chardonnay €26.50

Dry warm and rich with tropical fruit & butterscotch complexity, well integrated vanilla and a smooth long, crisp finish.

Macon Lugny - Lupe Cholet – Chardonnay €29.40

Very fresh fruitiness, peach, apricot, white currant & white flowers.

Sparkling Wine

Masottina Prosecco Frizzante €32.00

Corkage

Corkage €15.00 p/bottle



What our clients say about us. . .

"I just wanted to drop you and your team a note to say many thanks indeed for all hard work in making our event such a success last week. Every time I work with the Stillorgan Park Hotel I come away even more impressed and we are very much looking forward to working with you again. Many thanks to you Lorna for your patience with my ever changing numbers and requirements! The Education event is the first event of its kind that Legal-Island have held in Dublin and we were thrilled with not only the comments we received from the delegates but the dedication and willingness to help from your team. You should be very proud! I look forward to speaking to you again soon as regards our next event this month."

Legal-Island

"We would like to thank you and your team you for a very successful video conference event we recently held at you your facility in the Stillorgan Park Hotel. The equipment and room facilities allowed us to present our selves very professionally to our client's base in Auckland New Zealand. This was quite an important event for us, as an Irish company we were invited to bid for international business against New Zealand and Australian based producers without having to be present for the presentation. With the facilities you have provided us it felt like we were part of the presentation and in the same place as our clients. We look forward to working with again in the future as it's a great extension and aid for our international marketing effort."

Foster Packaging Ireland Ltd.

"We have been using the conference facilities at the Stillorgan Park Hotel for over 5 years and find the venue excellent with good working space and ample car parking. The staff are friendly and efficient and the catering first class. I highly recommend this venue for conferences and events."

Jane Stephenson Associates

"A quick note to express my sincere thanks to you and your team of dedicated staff for the faultless organization, facilities and comforts of the meeting venue and bedrooms. Your professionalism and preparation helped to ensure a successful meeting and enjoyable stay."

Aran Technology

"I have used the Stillorgan Park Hotel many times for training events and find them very efficient and friendly. Everything has always gone smoothly and the staff are always on hand to help if I need anything. Their prices are also very competitive for a 4 star city hotel."

Arklife

"During the past year we had a number of meetings in Stillorgan Park Hotel. Our experiences with the hotel have always been excellent. The staff have, on all occasions, been helpful, friendly and co-operative. The function rooms and restaurant were very much to our satisfaction, the standard of food very high."

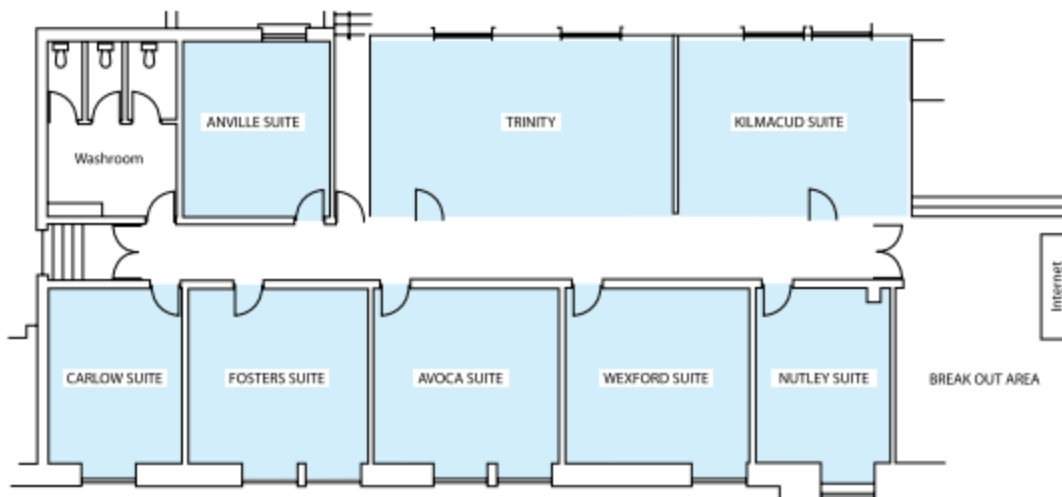
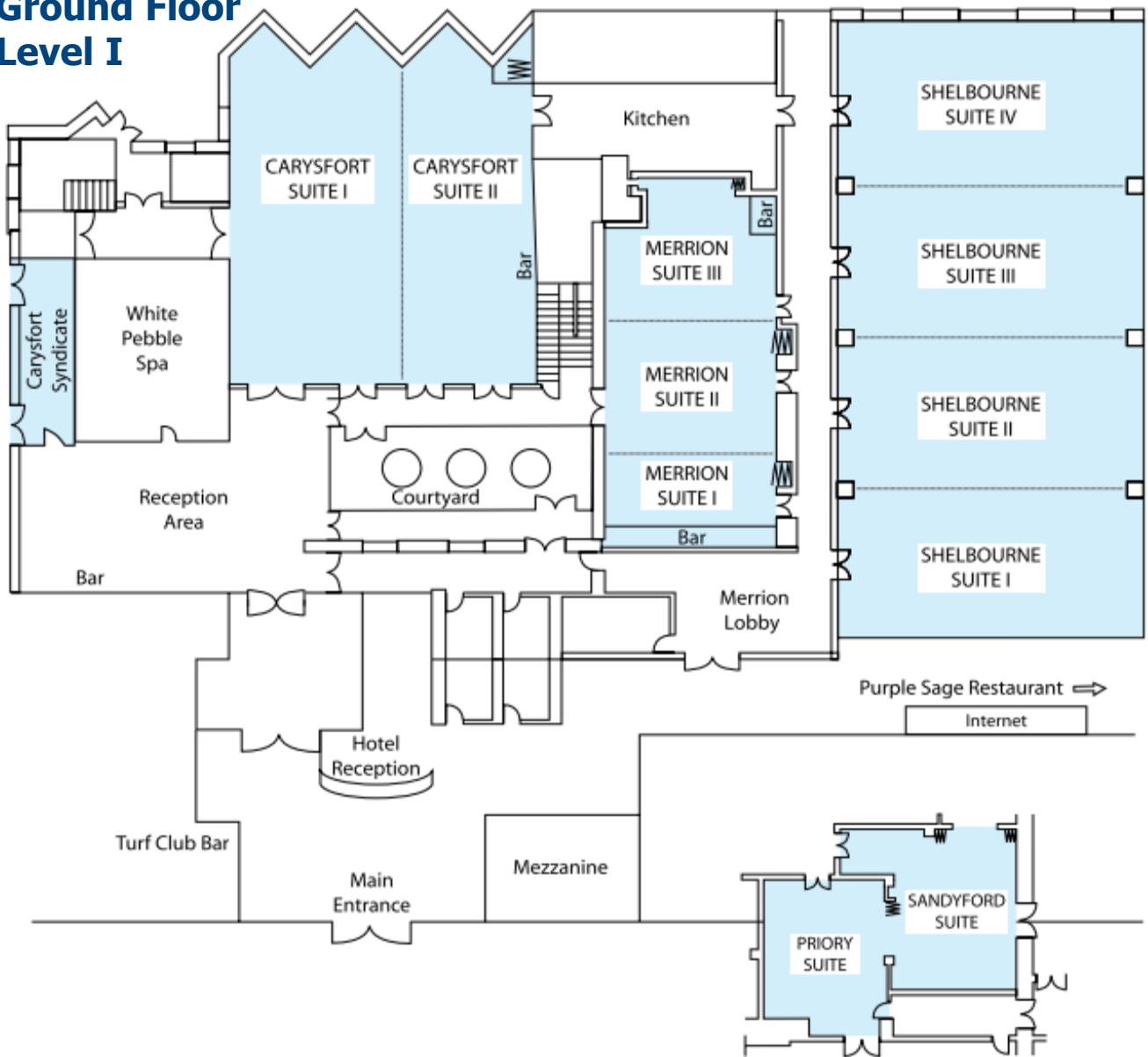
IBVM

"We have used SPH for the last 5 years to host our breakfast sessions. They are great conferencing partners, their attention to detail is great, they always have plenty of staff on so service is really prompt, their staff anticipates our needs and are a pleasure to work with. We have had 100% good experiences over at least 50 events."

SII

Floor Plans

Ground Floor Level I



Conference & Banqueting Suite Capacities

DETAILS	Shelbourne I	Shelbourne II	Shelbourne III	Shelbourne IV	Shelbourne Suite
Area (m ²)	117	117	117	117	468
L x W (m's)	7.85 x 15	7.85 x 15	7.85 x 15	7.85 x 15	31.2 x 15
Ceiling Height (m's)	3.5	3.5	3.5	3.5	3.5
Theatre	100	100	100	100	500
Classroom Block	54	54	54	54	220
Boardroom	40	40	40	40	130
U-Shape	40	40	40	40	120
Cocktail/Rec	100	100	100	100	600
Banquet	70	70	70	70	390
Stand up Buffet	80	80	80	80	350
Cabaret Tables of 8	56	56	56	56	200

DETAILS	Merrion I	Merrion II	Merrion III	Merrion Suite	Carysfort I
Area (m ²)	41	58	64	163	128
L x W (m's)	5 x 9	7 x 9	7 x 9	19 x 9	16 x 8
Ceiling Height (m's)	3.0	3.0	3.0	3.0	2.6
Theatre	30	50	50	150	100
Classroom Block	15	25	25	80	50
Boardroom	15	20	20	55	40
U-Shape	15	20	20	55	40
Cocktail/Rec	30	60	50	150	100
Banquet	20	40	40	100	70
Stand up Buffet	20	35	40	110	100
Cabaret Tables of 8	16	24	24	64	48

DETAILS	Carysfort II	Carysfort Suite	Sandyford	Priory	Sandyford & Priory
Area (m ²)	160	288	473	43.3	90.9
L x W (m's)	16 x 10	16 x 18 (Widest)	7.5 x 6.3	6.7 x 6.5	-
Ceiling Height (m's)	2.6	2.6	3.0	3.0	3.0
Theatre	100	200	45	40	N/A
Classroom	50	100	20	20	-
Boardroom	40	80	15	15	-
U-Shape	40	120	20	20	-
Cocktail/Rec	100	200	50	50	100
Banquet	70	150	30	30	60
Stand up Buffet	100	220	-	-	-
Cabaret	48	96	-	-	-

DETAILS	Trinity	Syndicate	Kilmacud Suite	Anville Suite	Nutley Suite
Area (m ²)	55.4	Various	32.8	21.6	19.6
L x W (m's)	11.3 x 4.9	-	6.7 x 4.9	4.4 x 4.9	4 x 4.9
Ceiling Height (m's)	2.5	2.5	-	-	-
Boardroom	16	6	12	6	6
U-Shape	14	N/A	12	6	6

DETAILS	Wexford Suite	Avoca Suite	Fosters Suite	Carlow Suite
Area (m ²)	26	27	27	19.6
L x W (m's)	5.3 x 4.9	5.5 x 4.9	5.5 x 4.9	4 x 4.9
Boardroom	10	8	8	6
U-Shape	8	6	6	6

Conference & Banqueting Coordinators

Our experienced conference & banqueting coordinators are on hand to assist with every detail of your event and would be delighted to answer any queries that you may have.



Ciara Masterson
Senior C&B Sales Coordinator
Direct: 01 2001807
Email: sales@stillorganpark.com



Caoimhe Armstrong
C&B Sales Coordinator
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 Service Excellence Award


Optimus®