



Functions at Slevin's Gastro Pub and Venue, Dunboyne.

If you are looking for a quality function in a fantastic location, look no further than slevins.ie

We offer top class facilities with indoor & outdoor spaces and private dining areas, catering for groups from 10 to 200 people. Located in the heart of Dunboyne, within easy reach of Dublin city centre via train or bus, hotels such as Carton House Hotel, Dunboyne Castle Hotel, Castleknock Hotel and Country Club, Trim Castle Hotel. We can offer your group a traditional and authentic Irish setting for any occasion.

Our functions rooms are located upstairs and have a separate access from the main dining and bar area downstairs. Each function room offers a unique experience which caters for a host of different events, parties, celebrations, weddings, meeting, presentations, we can host almost any event and we're happy to go late. Each rooms requires a deposit to secure booking.

- **The Oak Room**

(Minimum 30 people to 70 maximum)

Spacious room equipped with fully stocked bar with a mix of high and low seating. TV's and fully integrated sound system and PA system also available. This room would perfectly suit parties with our buffet or platter food options. Stage area for bands, DJs and entertainment. We can help provide music for the occasion; this is not included in the room hire price.

- **The Logan Room**

(Minimum 20 people to 60 maximum)

A more formal setting, ideal for seated dining and table service, 6-8 people can be seated at each linen dressed table, an open top outdoor terrace with high tops tables and benches is attached to this room perfect for busking in the sunlight.

- **Private dining room**

(8-12 people)

Sit down and break bread with some of your closest. Our beautiful and intimate private dining room can seat 12-14. Pre booking is needed, and a deposit is required.

- **Hire the Pub**

(Minimum 60 to 100 maximum people)

Monday to Wednesday you can hire the entire ground floor of the Pub and create your own pub experience. Your guests can enjoy a traditional Irish Pub Experience with Irish Music, Pub Quiz,



Music Bingo etc. Full catering options are available, there is a minimum spend required, please call for further details.

- **The Snug Bar**

(Minimum 20 to 30 maximum people)

Exclusive use of the downstairs bar for your own intimate get-together. Limited catering options available in this unique space. Deposit required to secure booking.

- **The Garden Bar**

(Minimum 40 to maximum 100 people)

The Garden Bar with its covered canopy and stretch tent can accommodate large parties. It has its own outside bar and BBQ area with unique bespoke food options available.

We do offer the rental of the whole garden for €1000 or the Tent area for €500 each require a deposit of €250 to secure booking.

Menu selections and pre-orders must be finalised one week prior to the event.

We can also provide champagne receptions, cocktail bar, tea and coffees, flower arrangements and decorating for any room for an additional cost. You are welcome to bring your own decorations, but we do not allow confetti or anything that damages our décor.

Please see our catering options below.

Hot Finger Food Platters

Our hot finger food platters cater for 6 people per platter and are charged at €65 per platter. Choose 5 of the items below to make up each platter.

Breaded Chicken Goujons
Cocktail Sausages
Spicy Chicken Wings
Falafel Bites
Vegetable Spring Rolls
Onion Rings
Mini Sausage Rolls
Mozzarella Bites
Potato Wedges

Each platter is accompanied with tomato ketchup, sweet chilli sauce and garlic mayonnaise.

Sandwich Platters

Our sandwich platters cater for 6 people per platter and are charged at €35 per platter. They are made on a mix of white and brown bread and contain a mix of the following fillings.

Cheese Salad
Ham Salad
Cheese and Ham
Egg Mayonnaise
Cajun Chicken

Soup can be added alongside the platters for an extra €3 per person.

Hot Buffet Style Catering

Hot buffet style catering can accommodate parties numbers from between 20 – 80 people and is priced at €17 per head.

Choose 2 of the following main course options, these will be served with accompanied sides. Guests will then be able to come up to our buffet table and be served by a member of staff.

Beef and Guinness Stew
Beef Stroganoff
Beef Bourguignon
Beef Lasagne
Chicken Curry
Green Thai Chicken Curry
Chicken Al A King
Fish Pie
Chickpea/Vegetable Curry
Mushroom Stroganoff

Choose 2 sides to accompany your main course.

Mashed Potato
Basmati Rice
Garlic Gratin Potatoes
Roasted Baby Potatoes
Boiled Baby Potatoes
Mixed Salad
Green Salad

Outside BBQ Catering

Option 1. €25 per head

- 8oz Irish Beef Burger on brioche bun with cheese and sautéed onions
 - Hicks Artisan Pork Sausage on a roll with sautéed onions
- Then choose 3 of the listed salads

Option 2. €30 per head

- 8oz Irish Beef Burger on brioche bun with cheese and sautéed onions
 - Hicks Artisan Pork Sausage on a roll with sautéed onions
 - Kentucky Pulled Pork on brioche roll
- Then choose 4 of the listed salads

Option 3. €40 per head

Starters served on large platters.

- Smoked Chicken Wings
- Pork Belly Ribs

Mains

- 8oz Irish Beef Burger on brioche bun with cheese and sautéed onions
- Hicks Artisan Pork Sausage on a roll with sautéed onions
- Kentucky Pulled Pork on brioche roll
- Prawn Skewers

Then choose 5 of the listed salads

- Purple slaw
- Cherry tomato and cucumber salad
- Potato salad
- Mixed green salad
- Waldorf salad
- Rosemary and Garlic baby potatoes
- Asian noodle salad
- Mediterranean vegetable cous cous
- Beetroot salad
- Pesto pasta salad
- Broccoli Salad
- Corn on the cob

Vegetarian options can be discussed to suit each parties requirements.

Set Menu Option 1

1 Course €22

2 Courses €28

3 Courses €34

Starters

Deep-fried Brie in Golden Breadcrumbs

Served on a bed of mixed leaves, cranberry relish and pumpkin seeds

Caesar Salad

Fresh baby gem, parmesan, croutons, bacon and Caesar dressing

Homemade Soup

Seasonal vegetable soup served with our brown bread

Mains

Roast Beef

With potato mash, honey roast veg & gravy

Salmon Filet

With potato mash, mixed greens & lemon cream sauce

Chicken Supreme

With potato mash, honey roast veg & mushroom sauce

Chickpea Curry

Onions, peppers & courgette served with turmeric rice

Desserts

Cheese Cake of the Day

Served with vanilla ice cream

Homemade Warm Chocolate Brownie

Served with vanilla ice cream

Eton Mess

Crushed meringue mixed with fresh sweetened cream and berries

Set Menu Option 2

- 1 Course €25
- 2 Courses €34
- 3 Courses €43

Starters

Homemade Chicken Liver Pate
served with our brown bread

Caprese Salad
Sliced beef tomatoes and mozzarella drizzled with pesto and topped with smashed avocado

Homemade Soup
Seasonal vegetable soup served with our brown bread

Mains

Braised Feather blade of Beef
With potato mash, honey roast veg & red wine jus

Chicken Supreme
With potato mash, honey roast veg & mushroom sauce

Pan Fried Seabass
Gratin potatoes, mixed greens & lemon saffron sauce

Risotto
A creamy risotto with garden peas, parmesan cheese & fresh mushrooms

Desserts

Cheese Cake of the Day
Served with vanilla ice cream

Homemade Warm Chocolate Brownie
Served with vanilla ice cream

Eton Mess
Crushed meringue mixed with fresh sweetened cream and berries



Terms and Conditions.

We do have a minimum spend of €200 for functions booked with us. This €200 will be taken as a down payment/deposit at the time of booking to secure the date and area. On the day of the function this will be deducted from your total bill providing the minimum spend total has been met.

Please note that all menus and prices are correct as of printing, options and pricing may be subject to change due to inflation and availability.

This down payment/deposit may be used against any damages caused to the property during the function. This down payment/deposit is nonrefundable for late cancellation or a no show of functions. We would require 7 days notice prior to the function date for cancellation, anything less than this will be considered late cancellation.

Please note wedding packages and outside areas are priced differently and may have additional terms and conditions. Please contact us to discuss these options.

We do not allow outside food or drinks to be brought onto the premises; this includes all alcoholic beverages, sweets, crisps etc. A single birthday or celebration cake may be accepted with prior arrangement along with an allergen list. Please contact us for details. You are welcome to bring your own decorations, but we do not allow confetti or anything that damages our décor. Please be advised that all decorations must be removed on the evening after the event unless pre arranged for collection the next day. We will not take any responsibility for the holding of decorations or cakes overnight.

Management also reserves the right to refuse entry and service to any individual or group. Children under 15 must be always supervised. Children under 15 can only be on the premises between the hours of 10:30 am and 9:00 pm (10:00 pm from May to September). Children aged 15 and over, who are accompanied by their parent or guardian, can stay on the premises after 9:00pm (10:00 pm from May to September) if they are attending a private function where a substantial meal is being served. The licence holder (normally the pub owner) can also refuse to allow a child or children on the premises if they believe that doing so would be harmful to the child's health, safety, or welfare. We do not accommodate for 18th's or 21st's unfortunately.



