

## IMI Rate Card

Tea/coffee €3.50 per person  
Tea/coffee with biscuits €4.00 per person  
Tea/coffee with Danish pastries €4.50 per person  
Full Irish breakfast €16.95 per person  
Continental breakfast €12.95 per person  
Flasks of tea/coffee €25.00 per flask  
Jug of juice €13.00 per jug

### *Lunch options*

3 course hot lunch served in restaurant €25.00 per person

Gourmet sandwiches/soup/tea/coffee €12.00 per person

Working lunch €16.50 per person (minimum 20 people)

A selection of mini spring rolls/prawns in filo pastry/  
gourmet open sandwiches/cocktail sausages/tea and coffee

### *Delegate Catering Package €32.00 per person*

Arrival – tea/coffee with Danish pastries

Mid morning – tea/coffee with biscuits

3 course lunch

Afternoon – tea/coffee and biscuits

*Applies to IMI Meeting Rooms only.*

*A service charge of 15% applies on all waiter service to  
meeting rooms, conference centre and the restaurant.  
(This applies to any food and beverage consumed.)*



Irish Management Institute



IMI, Sandyford Road, Dublin 16 **T** (01) 207 8411 **F** (01) 207 8465 **E** [conferencecentre@imi.ie](mailto:conferencecentre@imi.ie)

[www.imi.ie](http://www.imi.ie)

## IMI Rate Card

### *Finger Food Menu*

#### *Hot*

Smoked chicken, leeks and cream in a mini bouchee  
Lamb koftas with tandoori yogurt  
King prawns wrapped in filo served with a sweet chili sauce  
Stuffed button mushrooms with red pepper and black olive

#### *Cold*

Basil cream cheese with pimentos and water biscuits  
Smoked salmon and dill pate, with black pepper cracker  
Chicken and sun blushed tomato roulade  
Ardsallagh goats cheese with sun-dried tomato tapenade  
Julienne of smoked beef tartlet with red onion marmalade

*Choose 5 options for €15.95 per person*

*Choose 7 options for €18.95 per person*

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### *Wine List*

#### **House Wine**

French Region – Languedoc  
Merlot, Pierre Jean – Red €19.95 each  
Sauvignon, Pierre Jean – White €19.95 each

#### **Australia**

Wolf Blass – Chardonnay – White €19.95 each  
Wolf Blass – Shiraz Cabernet – Red €19.95 each  
Rosemont estate – Chardonnay – White €19.95 each  
Rosemount estate – Shiraz – Red €19.95 each

#### **Chile**

Santa Rita – Cabernet sauvignon – Red €18.95 each  
Santa Rita – Sauvignon Blanc – White €18.95 each

#### **Beers**

Budweiser €4.95 each  
Heineken €4.95 each  
Miller €4.95 each  
Coors Light €4.95 each

#### **Minerals**

Coca-Cola €2.50 each  
7-Up €2.50 each  
Fanta €2.50 each

#### **Mineral Water**

Ballygowan – still €2.50 each  
Ballygowan – sparkling €2.50 each

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### *Dinner Menus (Served in the IMI Restaurant)*

#### *Menu 1*

##### **Spinach & Truffle Soup**

*Delegates will have the choice of one of the main following main courses;*

##### **♥ Paupiette of Irish Beef**

With Wild Mushrooms, Pan-fried with Roast Shallots  
and Served with a Rich Red Wine Jus.

##### **Grilled Supreme of Salmon**

Wrapped with Parma Ham, Garnished with a Julienne of Leeks and Served with a White Wine Sauce  
Accompanied with selection of fresh market vegetables and potatoes.

##### **Poached baby pears in red wine**

with fresh cream and caramel sugar work.

Tea/Coffee

#### **Vegetarian Option**

##### **Blue Cheese & Walnut Ravioli**

*With Wild Mushroom Sauce and Drizzled with Fresh Pesto*

Accompanied with selection of fresh market vegetables and potatoes.

***The rate for this menu is €28 per person & 15% service charge.***



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## IMI Rate Card

### *Menu 2*

♥ **Goats Cheese & Roast Pepper Galette**  
with a Mixed Leaf Garnish & Beetroot Reduction.

*Delegates will have the choice of one of the main following main courses;*

**Supreme of Corn-Fed Chicken**  
Served on a Bed of Vegetable Tagliatelle &  
Caramelized Orange Sauce.

**Poached Fillet of Hake**  
Infused with Poached Baby Leeks, Truffle Oil  
and Served with a Cray Fish Sauce.

**Classic Lemon Tart**  
with roasted Pistachio nuts and fresh berries.

Tea/Coffee

### **Vegetarian Option**

**Blue Cheese & Walnut Ravioli**  
With Wild Mushroom Sauce and Drizzled with Fresh Pesto

Accompanied with selection of fresh market vegetables and potatoes.

*The rate for this menu is €32 per person & 15% service charge.*



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