



CHRISTMAS DETAILS 2010

Christmas 2010 in the Quay 16 Restaurant onboard the MV Cill Airne

Celebrate Christmas in style this year with the MV Cill Airne's Lunch/Dinner packages, ideal for clients, colleagues, friends or family.

We will continue to offer Lunch/Dinner in the Quay 16 Restaurant throughout December, where guests will enjoy a spectacular experience, offering good food, fine wines and unrivalled views of Dublin's docklands. Enjoy Dublin at its best during the festive period with twinkling lights and dramatic skylines.

Guests can enjoy pre and post Lunch/Dinner drinks in the White Bar or the Blue River Bistro Bar onboard.

PRICES

Classic Packages

- Include:**
- Festive Table Decorations
 - Three-course Table d'hôte Festive Menu
 - Tea or Coffee & Selection of Petit Fours

Classic Lunch Package

€45.00 per person

Classic Dinner Package

€60.00 per person

Premier Packages

- Include:**
- Festive Table Decorations
 - Three-course Table d'hôte Festive Menu
 - Half bottle of selected House Wine served with your meal
 - Tea or Coffee & Selection of Petit Fours

Premier Lunch Package

€55.00 per person

Premier Dinner Package

€70.00 per person

GROUP BOOKINGS

For confirmed Group bookings of 30 guests and over, the organiser goes free. For group bookings Monday to Wednesday inclusive, please ask for details on special incentive booking deals available. Minimum of six guests per booking. Service charge of 12.5% applied on all group bookings.

SCHEDULE

The Quay 16 Restaurant will host two sittings for Dinner during the month of December.

First sitting: 6.00pm/6.30pm and off the tables by 9.00pm

Second sitting: 9.30pm

DRESS CODE

Smart casual attire is required, no sportswear/training shoes. The MV Cill Airne reserves the right to refuse entry based on inappropriate attire. Refund will not be offered under such circumstances.

CHILD POLICY

Children are not permitted onboard to due company health and safety policy.

VALUABLES

It is recommended by the MV Cill Airne all wallets, jewellery, watches, keys and glasses should be kept on your person. Expensive property such as cameras should be kept on your person and brought onto the MV Cill Airne at your own risk. MV Cill Airne accepts no liability whatsoever in the event of any damage or loss of such items.

MV Cill Airne - Management,
July 2010



CHRISTMAS DINNER MENU

Confit of Chicken Terrine

Wrapped in Parma Ham with Spicy Apple Chutney & Selection of Warm breads

Home cured Gravlax Salmon

with Prawn and Potato Salad

Cream of Wild Mushroom Soup with Truffle Oil

Served with selection of Warm breads

Baby Mozzarella & Cherry Tomato Salad

Bacon Lardons, Herb Croutons, Baby leaves with Balsamic Dressing

Baked Turkey and Ham

Traditional Sage & Onion Stuffing, Port Wine Jus, Cranberry Jam

Char grilled Prime Irish Sirloin Steak

With Thyme Roasted Shallots, Chateau Potatoes, choice of Béarnaise or Pepper Sauce

Roasted Cod Fillet

On a bed of Chorizo, topped with prawn butter

Pan-fried Barbarie Duck Breast

With Spiced Red Cabbage & Sweet Potato Puree

Steamed Plum Pudding

With Brandy Butter or Sauce Anglaise

Irish Cheese Plate

Selection of Farmhouse Cheeses, served with crackers, nuts, fruit and grapes

Chocolate Christmas Selection:

Chocolate Chip Cheesecake, Baileys Mousse

Served with Cherry Sorbet

Winter Berry & Apple Crumble

With Crème Anglaise

Freshly Brewed Tea or Coffee with selection of Petit Fours

*Wishing you a Merry Christmas and Happy New Year
from the Crew of the MV Cill Airne*

Vegetarian option available – please ask your server.
All dietary requirements catered for.

We source our ingredients locally where possible.
All our beef products are guaranteed Irish for full traceability

CHRISTMAS LUNCH MENU

Confit of Chicken Terrine

Wrapped in Parma Ham with Spicy Apple Chutney & Selection of Warm breads

Home cured Gravlax Salmon

with Prawn and Potato Salad

Cream of Wild Mushroom Soup with Truffle Oil

Served with selection of Warm breads

Baked Turkey and Ham

Traditional Sage & Onion Stuffing, Port Wine Jus, Cranberry Jam

Char grilled Prime Irish Sirloin Steak

With Thyme Roasted Shallots, Chateau Potatoes, choice of Béarnaise or Pepper Sauce

Roasted Cod Fillet

On a bed of Chorizo, topped with prawn butter

Steamed Plum Pudding

With Brandy Butter or Sauce Anglaise

Chocolate Christmas Selection: Chocolate Chip Cheesecake, Baileys Mousse

Served with Cherry Sorbet

Winter Berry & Apple Crumble

With Crème Anglaise

Freshly Brewed Tea or Coffee with selection of Petit Fours

*Wishing you a Merry Christmas and Happy New Year
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TERMS & CONDITIONS

1. Reservations will be taken for lunch as one sitting and dinner as two sittings as follows:
12.00pm-3.00pm - 65 covers
6.00pm-9.00pm - 65 covers
9.30pm - 65 covers
2. No booking will be entered into the system until confirmed and secured by credit card or a cheque for the deposit. All bookings for parties of 6 or over for the month of December are subject to the following non refundable booking deposits:
€10 per person for lunch
€20 per person for dinner

Our booking form should be completed with all details requested. All bookings will be treated as enquiries until these terms have been adhered to.

Alterations cannot be accepted verbally. Kindly e-mail details to us to ensure accuracy. In the event of partial cancellations of more than 10% of your party, deposit refunds will be only be credited against your final bill if we are made aware, via e-mail at least 4 working days before the date of your booking.

Deposit amount will be deducted from your bill on the evening.

**Please note that final numbers must be confirmed 4 working days prior to the booking.*

3. Receipts for deposits will be issued as confirmation of your reservation and must be produced on arrival.
4. Parties of 10 or more will be spilt over 2 tables or more depending on the space available. No specific table requests can be guaranteed.
5. All accounts must be settled on the day, we accept all major credit cards, cheques and cash payments. Cheques should be made payable to the MV Cill Airne.
6. We ask all our customers to be on time in order to provide your party with the best level of service. In the event of arriving late, it may affect your service.

MV Cill Airne
July 2010

