EDEN a the MARCY Sample Private Dining Menus 2025 Subject to price increases for 2025





Welcome to Eden located in The Marcy Hotel in the heart of Drogheda, our stylish curated space offers a tranquil escape from the bustling world outside, creating the perfect backdrop for your special occasions.

At Eden, we specialize in crafting tailored experiences, whether you're hosting a christening, birthday, anniversary, family gathering, or intimate wedding celebration.

Our versatile space can be configured to host meetings, product launch corporate lunches or dinners, or after-work social get-togethers.

Indulge in freshly prepared food by our creative chefs, sip on crafted cocktails, and relish in an ambiance that exudes luxury and comfort. The versatility of Eden allows us to transform the space to suit your event's unique style



Proposed Menus

Option 1. € 39.00

Cream of Mushroom & Tarragon Soup Freshly Baked Breads

Classic Caesar Salad Cos Leaves, Bacon Lardons Homemade Caesar Dressing, Parmesan Shavings

Herb Crusted Fillet of Sea Bass Caper Butter Drizzle

Roast Stuffed Turkey & Ham served with a Sage & Onion Stuffing

Served with a Melange of Vegtables & Potatoes

White Chocolate & Raspberry Roulade, Creme Anglais

Served with Freshly Brewed
Tea or Coffee
After DInner Mints

Option 2 40.00

Cream of Leek & Potato Soup Bakers Bread Basket

Potted Seafood Salad Prawns & Crab, Pico De Gallo & Avocado Sauce, Herb Crostini

Supreme of Chicken, served with a Wild Mushroom & Bacon Sauce

Fillet of Pork Tenderloin, served with a Mustard Cream Sauce

Served with a Melange of Vegtables & Potatoes

Seasonal Fresh Fruit Meringue, Raspberry Coulis

Served with Freshly Brewed
Tea or Coffee
After DInner Mints





Add-Ors



Stuffed Breast of Chicken Wrapped in Bacon, served with a Stock Pot Gravy

Irish Steak Burger, served on a Bed of Champ Potato, Peppercream Sauce

Served with a Melange of Vegetables & Potatoes

Cream Filled Choux Profiteroles served with a Warm Chocolate Sauce

Fresh Brewed Tea or Coffee After DInner Mints

Option 4 €45.00

Cream of Pea & Ham Soup Bakers Bread Basket

Grilled Vegetable & Mozzarlla Tartlet, Fresh Rocket, Balsamic Drizz;le

Fillet of Salmon served wth A Lemon & Buere Blanc

Prime Roast Sirloin of Beef, Brandy & Peppercorn Sauce

Served with a Melange of Vegetables & Potatoes

Lemon Tart, Citrus Coulis Fresh Cream





Add a glass of house wine for €7 pp Glass & a top up or €11 pp



Italian Style Bruchetta, Rocket Salad

Thai Green Chicken & Vegetable Curry Served with Jasmine Rice & Naan Bread

Slowcooked Featherblade of Beef, Served with a Brandy & Peppercorn Sauce

Served with a Melange of Vegetables & Potatoes

Cream Filled Choux Profiteroles served with a Warm Chocolate Sauce

Fresh Brewed Tea or Coffee After Dinner Mints *Option 6 €45.00*

Cream of Chicken & Sweetcorn Soup Bakers Bread Basket

Creamy Garlic Mushrooms on Toast Served on a Toasted Sour Dough Bread

Herb Crust Fillet of Hake served on a Lightly Spiced Thai Curry Sauce

Prime Roast Sirloin of Beef, Red Wine Gravy Jus

Served with a Melange of Vegetables & Potatoes

Chefs Duo of Desserts



Add-Ons

Add a glass of house wine for €7 pp Glass & a top up or €11 pp Add a welcome glass of Prosecco for €5.50 pp