



Cocktoil packages

€40pp package

Enjoy a glass of Prosecco as you dive into this cocktail class. Choose **two cocktails to master** from the options below. Perfect for cocktail enthusiasts!

E55pp Package

Did someone say **cocktails and finger food!** Welcomed by a glass of Prosecco, enjoy some tasty bites as you learn how to make two cocktails from the below options.

€85pp package

Looking for a special night out? Enjoy a welcome glass of Prosecco, learn to make **two cocktails**, and savour **dinne**r in our stylish cocktail bar. Ideal for any celebration—let the fun begin!

Drink Options

Please choose between: Pornstar Martini, Mojito, Old Fashioned, Whiskey Sour, Amaretto Sour, Pink Liffey, Molly's Berries or Gaiety Girl.

Things to know

Classes typically run for about 2.5 hours. Each class requires a minimum of 10 participants. Please take into account the price along with the service charge. While we strive to provide the best experience, we cannot assure that classes will be private.

Connope Menu Standard canapé menu

Please choose 6 otpions

Goats cheese **bruschetta** with black olive tapenade (1,7)

Marinated salmon tostado fennel and coriander (4)

Mushroom arancini with garlic sauce (1,3,7)

Prawn **spring roll** (1,2,10)

Chorizo sausage roll (1,3,7)

Honey roast fig with blue cheese and hazelnut (7,8)

Atternative options

Chicken goujons, garlic mayonnaise (1,3,7)

Tomato and basil bruschetta (1)

Eby fry, vegan prawns (1,2,3)

Iberico pork skewers

Iberico ham **croquette** (1,3,7)

Chickpea chips with truffle mayonnaise and parmesan (3)

French fries

12.5% service charge applicable The menu can be altered to accommodate any dietary requirements

1 Cereals containing gluten. 2 Crustaceans. 3 Eggs. 4 Fish. 5 Peanuts. 6 Soybeans. 7 Milk. 8 Nuts. 9 Celery. 10 Mustard. 11 Sesame seeds. 12 Sulphides. 13 Lupin.





Sharing Menu

Hummus and grilled bread

(1a,11)

Nachos, salsa, guacamole, cheese and sour cream

Oysters Vietnamese dressing

(4,6,12,14)

Mushroom arancini, wild garlic mayonnaise

(1a,3,7,10

Goat's cheese **croquette**, beetroot ketchup

(1a,3,7,12)

Pork belly satay

(5,6

Padron peppers

Monkfish scampi, tartar sauce

(1a,3,4,7,10,12)

Seabass, leek confit, lemon

(4,7)

Point End Steak chimichurri

(12)

BBQ cabbage, ranch dressing

(1a,3,7,10)

Fries

Choose between:

Chocolate & hazelnut tart

(1a3,7,8b

Apple pudding, vanilla ice-cream

(1a,3,7,8a

Tonka bean crème brûlée, shortbread

(1a,3,7,8a)

Allergens

1 Cereals containing gluten. Ia Wheat. Ib Rye Ic Barley. Id Oats. 2 Crustaceans. 3 Eggs. 4 Fish. 5 Peanuts. 6 Soybeans. 7 Milk. 8 Nuts. 8a Almonds. 8b Hazelnuts. 8c Walnuts. 8d Cashew. 8e Pecan. 8f Brazil nuts. 8g Pistachio. 8h Macadamia 9 Celery. 10 Mustard. 11 Sesame seeds. 12 Sulphides. 13 Lupin. 14 Molluscs.