



Hyde

COCKTAIL CLASSES



Cocktail 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!

€55pp 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 **dinner** 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.



Canape Menu

Standard canapé menu

Please choose 6 options

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)

Alternative 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

Allergens

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.

14 Molluscs.



Set Menu

Starters

Buffalo wings, blue cheese dip & celery

3,7,10

Crispy goats cheese, beetroot jam, walnut & chicory

1a,3,7,12

Calamari with saffron aioli

1a,3,7,9, 10, 12

Mains

Fish & chips, tartar sauce, crushed peas

1a, 4, 7, 10

Chicken kiev, creamed corn, green beans

1a,3,7

**10 oz Ribeye, creamed spinach, caramelised onion,
with pepper sauce or garlic butter (€10 supplement)**

1a, 7

Risotto, black kale, roast white turnip, smoked Gubbeen

7

Desserts

Chocolate & hazelnut tart

1a,3,7,8b

Apple pudding, vanilla ice-cream

1a,3,7,8a

Tonka bean crème brûlée, shortbread

1a,3,7,8a

Allergens

1 Cereals containing gluten. 1a Wheat. 1b Rye 1c Barley. 1d 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.