



GALWAY
BAY HOTEL



meeting & events

menus and price guides.

Part of the



HODSON
BAY GROUP

a taste of what we do...

Welcome! I'm Robbie Webster, your Executive Head Chef. Alongside Ciara Horan, our talented Head Chef, and our dedicated kitchen team, we're passionate about bringing simple, flavorful dishes made with top-quality ingredients to all of our guests. We're proud to champion local suppliers, taking every opportunity to showcase the best Galway has to offer. Our goal? To create a dining experience you'll remember with excellent food, warm service, and a vibrant atmosphere. Enjoy!

Robbie Webster

EXECUTIVE HEAD CHEF



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Here are our menu
and pricing details
- take a look to find
what fits your plans
best:

refreshment breaks

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refreshment breaks

Pause. Refuel. Go.

menus and price guides.

refreshment breaks.

When it's time for a break, our refreshment selection will not disappoint.

We offer a range of tasty snacks and beverages to give you the energy boost you need to power through the day.

classic comforts

tea, coffee, & biscuits	€4.50pp
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tea, coffee & homemade cookies	€5.95pp
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tea, coffee & scones / pastries or donuts	€6.95pp
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a cut above

heritage breakfast	€9.95pp
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Selection of freshly baked scones and pastries

Natural yoghurt and crunchy granola pots.

Also includes freshly brewed Bewleys Tea & Coffee and Herbal Tea

irish detox break	€10.95pp
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Fresh Fruit Skewers with mint yogurt

A combination of refreshing fruit smoothies

Cucumber and thyme infused water

break boosters

AVAILABLE TO ADD ON TO ANY BREAK OPTION:

Smoothies	€4.95pp
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Choices: Banana & Honey / Raspberry / Blueberry / Pineapple & Mango

Fruit Skewers	€4.50pp
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Granola Bars	€3.00pp
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Carrot Sticks & Hummus	€4.00pp
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Granola Pots	€5.00pp
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Choice of Whole Fruits	€2.00pp
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A photograph of a restaurant dining table. The table is set with several wine glasses, some containing red wine, and water carafes with wooden lids. There are also plates of food, including a salad and a dish with tomatoes and greens. A person's hand is visible on the left, holding a glass. Another person's hand is visible on the right, holding a plate of food. The background is blurred, showing other diners and the restaurant interior.

luncheon dining

Good food with
great company.

menus and price guides.

lunchtime dining.

Our lunchtime dining styles offer something for those looking for a healthy balance, a traditional fueling up for a light bite.

Our dishes are bursting with flavour and rich textures that melt in your mouth, keeping you energised for the rest of your day.



healthy options

€19.95pp

Succulent Free Range Grilled Chicken or Fresh Fish Of The Day

Quinoa, Cous Cous, Pomegranate, Mango & Mint, Balsamic Drizzled Organic Leaves
Served With Spelt Baguettes & House Hummus

Served with Freshly Brewed Tea / Coffee

the warmer

€16.95pp

Chef's Soup Of The Day

Freshly Baked Crusty Bread Rolls

A Selection Of Freshly Made

Soft Loaf Sandwiches And
Healthy Wraps & Floury Baps

Served with Freshly Brewed Tea / Coffee

take it away

€15.00pp

Bottle Of Water, Sandwich,
Piece Of Fruit & Sweet Treat

just the two

€22.50pp

Prime Roast or Fresh Catch Of The Day

Served with Seasonal Flavourful
Vegetables & Irish Butter Mash Potatoes

Served With Freshly
Brewed Tea / Coffee



three's company

€27.50pp

Chef's Soup Of The Day

Freshly Baked Crusty Bread Rolls

Prime Roast or Fresh Catch Of The Day

Served with Seasonal Flavourful
Vegetables & Irish Butter Mash Potatoes

Served with Freshly
Brewed Tea / Coffee



four's a crowd

€35.00pp

Chef's Soup Of The Day

Freshly Baked Crusty Bread Rolls

Prime Roast or Fresh Catch Of The Day

Served with Seasonal Flavourful
Vegetables & Irish Butter Mash Potatoes

For Sweet Sensations, Try
Our Tempting House Baked
Desserts

Served with Freshly
Brewed Tea / Coffee



A group of people are seated at a long table in a restaurant, enjoying a buffet meal. In the foreground, there are several glass bottles of beer, some with blue labels, and a wooden basket containing food wrapped in aluminum foil. A hand is visible holding a small bottle of sauce. The background shows other diners, including a man in a light blue shirt and a woman with long dark hair, all focused on their food. The atmosphere is casual and social.

buffet dining.

A feast of variety.

menus and price guides.

daytime buffet style dining.

Choose from three dining styles at our hot and cold buffet, featuring flavorful hot dishes, gourmet salads, and tempting sweet treats. All options include mixed and green salads, plus tea or coffee to finish.

OPTION 1

duet delights

CHOICE OF:
2 MAINS

€22.50
PER
PERSON

OPTION 2

sweet duet indulgence

CHOICE OF:
2 MAINS + 1 DESSERT

€27.50
PER
PERSON

OPTION 3

duo sweet symphony

CHOICE OF:
2 MAINS + 2 DESSERTS

€30.50
PER
PERSON

main course

CHOOSE FROM
FOLLOWING:

Carty's' Pork Loin Cutlets & Char-Grilled Apple

Mustard Crushed New Irish Potatoes

Rosemary Cream Sauce Cajun Spiced Succulent Chicken With Penne Arrabiata

Classic Italian Spicy Tomato Pasta Garlic,
Tomatoes, Red Chilli Peppers, Cooked In Olive
Oil Served With Garlic Ciabatta

Atlantic Cod Gratin

Poached Fillet Of Cod, Chablis Velouté Sauce,
Garden Fresh Peas Gratin Cheesy Potatoes

Escalope Of Chicken

Shallow Fried Fillet Of Chicken, Parmesan
Crusts & Orzo Pasta, Tomato, Chorizo & Basil
Sauce

Golden Fried Fish Cakes

Tarragon Mayonnaise & Lemon

vegetarian options

Ricotta & Spinach Tortellini

Ricotta & Spinach Stuffed Parcels, Roast
Plum Tomato Sauce, Sprinkled With Fresh
Parmesan

Roast Vegetable Penne Pasta

Roasted Mediterranean Vegetables, Smooth
Tomato And Basil Sauce

St. Tolas Goats Cheese Tart

Goats Cheese & Mediterranean, Vegetables.
Gently Baked In A Delicate Short Crust Pastry



desserts

Lemon Roulade Chilled Rolled Sponge

Lemon Curd Mascarpone Filling, Coated With Crushed Meringue

Fruit Salad

Seedless Grapes, Irish Strawberries, Raspberries, Blueberries, Melon

Profiteroles Light Puff Pastry Cases

Filled With Sweetened Fresh Cream, Rich Milk Chocolate Sauce

Meringue Nest With Berry Compote

Crisp Sweet Meringue Nest, With Fresh Zingy Berry Compote

salads

mixed salads CHOOSE X2:

- Super Foods Salad
- Moroccan Style Cous Cous
- Bow Tie Pasta
- House Colesla
- Gourmet Potato Salad
- Tomato, Red Onion and Basil Basmati Rice, Smoked Salmon, Prawn & Dill Salad
- Rice and Baked Potato

green salads CHOOSE X1:

Organic Leaves Cherry Tomatoes with Red Onion Balsamic Dressing [or](#) Classic Caesar Salad

evening buffet style dining.

Enjoy our luxury evening buffet with a choice of two dining styles, featuring hot dishes, flavorful luxury salads, and tempting desserts. All options include mixed and green salads, plus tea or coffee to finish.

OPTION 1

double delights

€33.50
PER
PERSON

CHOICE OF:
2 MAINS + 1 DESSERT

OPTION 2

three times the flavour

€36.50
PER
PERSON

CHOICE OF:
2 MAINS + 2 DESSERTS

main course

CHOOSE FROM FOLLOWING:

Braised Top Rib Prime Irish Beef

Champ Mashed Irish Potato, Pearl Onion & Bacon Jus

Red Thai Chicken Curry

Tender Sesame Bok Choy, Fragrant Basmati Rice, Heat: Moderate

Tagine Of Lamb €2 SUPPLEMENT

Moroccan-Style Tomato Based Casserole, Tender Lamb Infused Moroccan Spices, Pomegranate & Mint Couscous, Grilled Flatbread

Baked Fillet of Salmon en Croute

Fillet of Salmon, Wrapped in a Puff Pastry Band, Sautéed Seasonal Greens, Café de Paris Butter

Confit 'Silver Hill' Duck Leg

Slow-Roasted Marinated Duck Leg, Puy Lentil & Smoked Bacon Ragout

vegetarian options

Ricotta & Spinach Tortellini

Ricotta & Spinach Stuffed Parcels, Roast Plum Tomato Sauce, Sprinkled With Fresh Parmesan

Roast Vegetable Penne Pasta

Roasted Mediterranean Vegetables, Smooth Tomato And Basil Sauce

St. Tolas Goats Cheese Tart

Goats Cheese & Mediterranean, Vegetables. Gently Baked In A Delicate Short Crust Pastry



desserts

Lemon Roulade Chilled Rolled Sponge

Lemon Curd Mascarpone Filling, Coated With Crushed Meringue

Fruit Salad

Seedless Grapes, Irish Strawberries, Raspberries, Blueberries, Melon

Profiteroles Light Puff Pastry Cases

Filled With Sweetened Fresh Cream, Rich Milk Chocolate Sauce

Meringue Nest With Berry Compote

Crisp Sweet Meringue Nest, With Fresh Zingy Berry Compote

salads

mixed salads CHOOSE X2:

- Super Foods Salad
- Moroccan Style Cous Cous
- Bow Tie Pasta
- House Colesla
- Gourmet Potato Salad
- Tomato, Red Onion and Basil Basmati Rice, Smoked Salmon, Prawn & Dill Salad
- Rice and Baked Potato

green salads CHOOSE X1:

Organic Leaves Cherry Tomatoes with Red Onion Balsamic Dressing [or](#) Classic Caesar Salad



GALWAY BAY HOTEL

To find out more contact our
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GALWAYBAYHOTEL.COM



HODSON BAY GROUP



**Fresh Thinking,
Shaping Impactful
Encounters.**

