



Private Dining at Blackrock Cottage

Our private events and corporate entertainment package offers a unique blend of warm hospitality, gourmet dining, and scenic charm.

Enjoy the exclusive use of our cozy, intimate venue, lovingly restored to preserve its heritage while offering every modern comfort. Our award-winning culinary team will craft a custom-designed menu, tailored to your preferences and complemented by expert wine pairings from our in-house sommelier.

From the moment your guests arrive, they will be welcomed with a warm drinks reception and attentive service from our friendly, experienced staff. We cater to gatherings of all sizes – from smaller, intimate parties to full-capacity events of up to 110 guests across both charming dining rooms. Celebrate by the sea with access to our seaside terrace for up to 80 guests, or host a laid-back evening with our optional outdoor BBQ area for up to 60 guests (weather permitting). Personalize the atmosphere with your own playlist or live musicians, ensuring a truly bespoke experience. Whether you are hosting a relaxed evening with friends, entertaining staff or clients, or marking a special family occasion, Blackrock Cottage is the perfect setting for your event. To book or enquire, contact Claire or Mathieu at (091) 399280 or e-mail: enquiries@blackrockcottage.ie



Blackrock Cottage Sample Dinner Menu

Starter

Chicken Terrine*

Apricots, Raisin, Crispy Skin & Mustard Aioli

Crispy Calamari

Kombu Salt, Sorrel & Lemon Aioli & Rocket

Burrata Salad*

Blistered Heirloom Tomatoes, Citrus Dressing, Pangrattato & Smoked Almonds

Main

Pan Roasted Hake*

Prawn Bisque Orzo, Baby Prawn, Courgette, Tomato & Fennel Salad

Pea & Potato Gnocchi

Butter Leeks, Spinach, St Tola Goat Cheese & Mint Gremoulata

Morgan's Aged Ribeye Steak*

Burnt Onion, Potato Terrine, Buttered Brassica & Truffle Jus

Finish

Rhubarb & Strawberry Alaska*

Vanilla Sponge, Berry Parfait & Italian Meringue

Tiramisu Ice-Cream Sandwich*

Chocolate Cookie, Coffee Parfait, Mascarpone & Whipped Chocolate Caramel

All dishes marked with a star* are or can be served gluten-free

€65 per person

12.5% Service Charge

Please be advised that menu offerings and pricing are subject to change in response to ongoing inflation and market conditions. We remain committed to maintaining the quality of our cuisine and service, and we appreciate your understanding as we make necessary adjustments. Thank you for your continued support.



Wine Pairing

White

€16 per Person half a Bottle per Person

Michel Pichon, Chardonnay france

Or

Cantina De Negrar, Pinot Grigio Italy

Red

Baldosa, Garnacha Tempranillo Spain

Or

Rosso natuziItaly

White

€19 per Person HalfaBottle per Person

Pazo, albarino, Spain,

Or

La Closerie des Lys, languedoc, france

Or

Snapper sauvignon Marlborough (for €1 extra)

Red

Caldoro, montepulciano, italy

Or

Mourgue de Gres, syrah and grenache

Or

Clos la Coutale Malbec for (for €1 extra)
