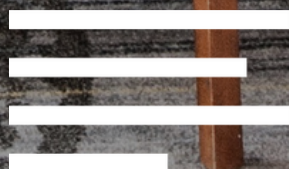


THE  
**ADDRESS**  
CORK



Let's  
meet here?





Excellence has  
a new Address

**THE  
ADDRESS  
CORK**

unique | intimate | vintage | rustic





This is something very special a circa 150-year-old Victorian building than has been re-designed in sympathy with the beautiful style and heritage of its time.

Having being built originally as a Hospital the building is has always served as a place of care and attention, a history that The Address Cork continues to this day.

Each event space of the building has been tastefully curated as a unique venue including modern in-room technologies and ample space for events of up to 300 delegates.

There are 3 event spaces in the Hotel ranging from an intimate boardroom to the iconic Bellevue, designed with large delegations in mind.



Meet  
in person





hear what they didn't  
say

understand what they  
didn't mean

meet who you didn't  
expect









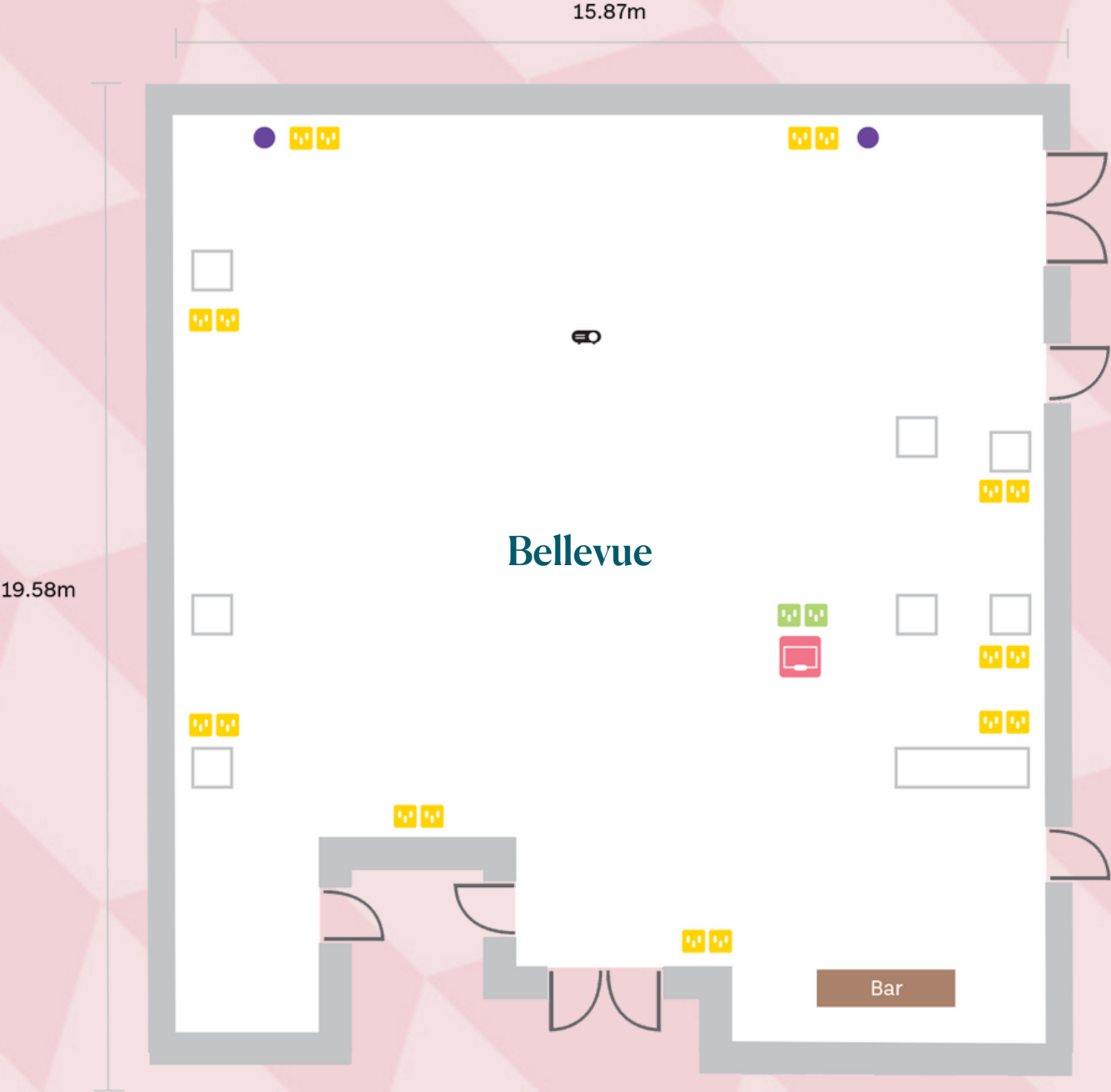


# Floor Plans & Capacities



# Bellevue

		m			ft		
Location		Length	Width	Area	Length	Width	Area
Level 2		17	13	221	55.5	42.5	2,359
	Boardroom	U-Shape	Banquet	Cabaret	Theatre	Reception	Classroom
	40	60	200	-	250	250	120



KEY:

Mic

Bar

Projector

Powerpoint

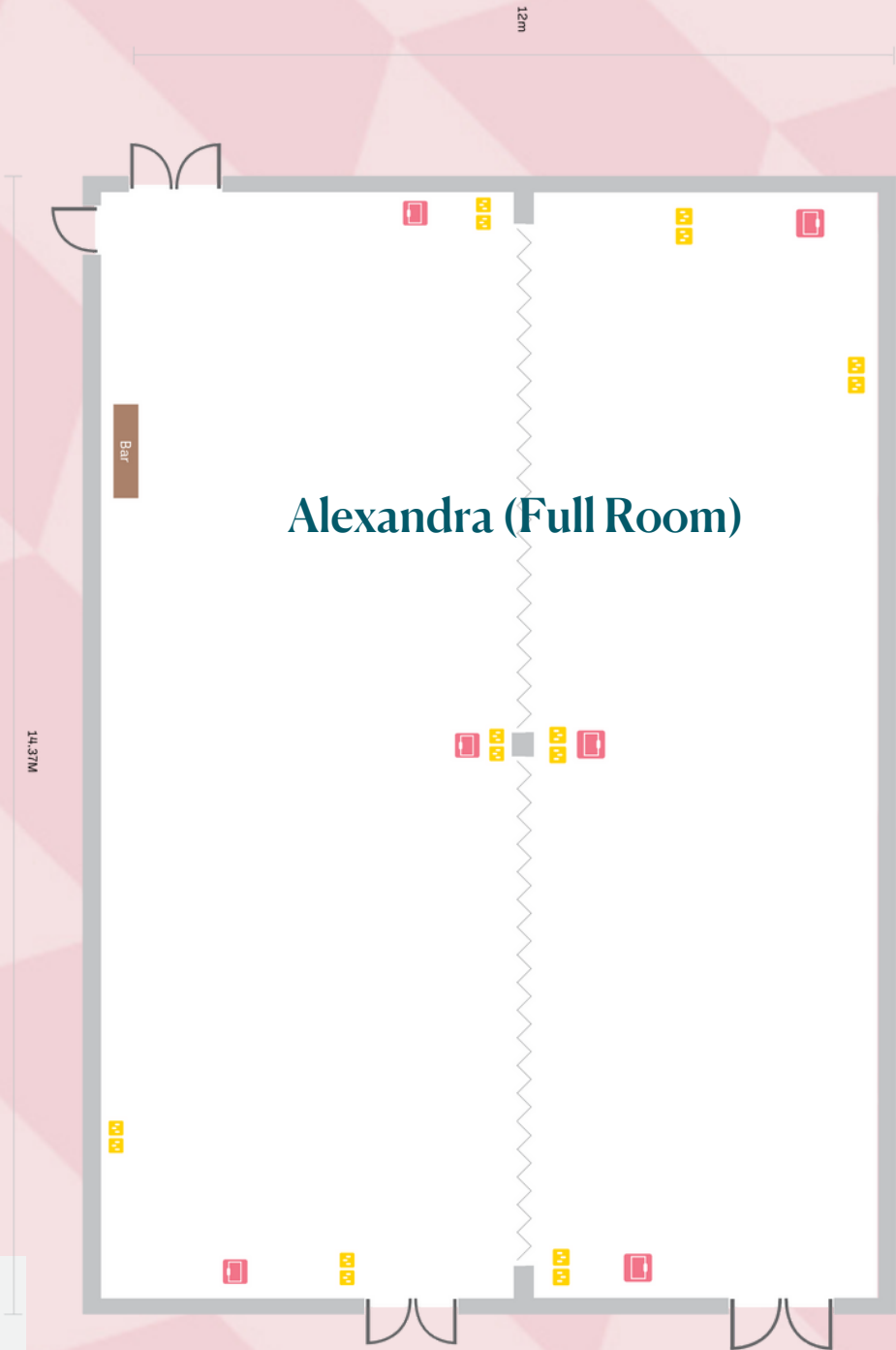
Floor Powerpoint

Fire Exit

Screen

# Alexandra

Location	m			ft			
	Length	Width	Area	Length	Width	Area	
Level 2	14	12	168	46	40	1,840	
	Boardroom	U-Shape	Banquet	Cabaret	Theatre	Reception	Classroom
	30	40	120	-	160	150	90



KEY:

Windows

Bar

Screen

Powerpoint

Floor Powerpoint

Fire Exit

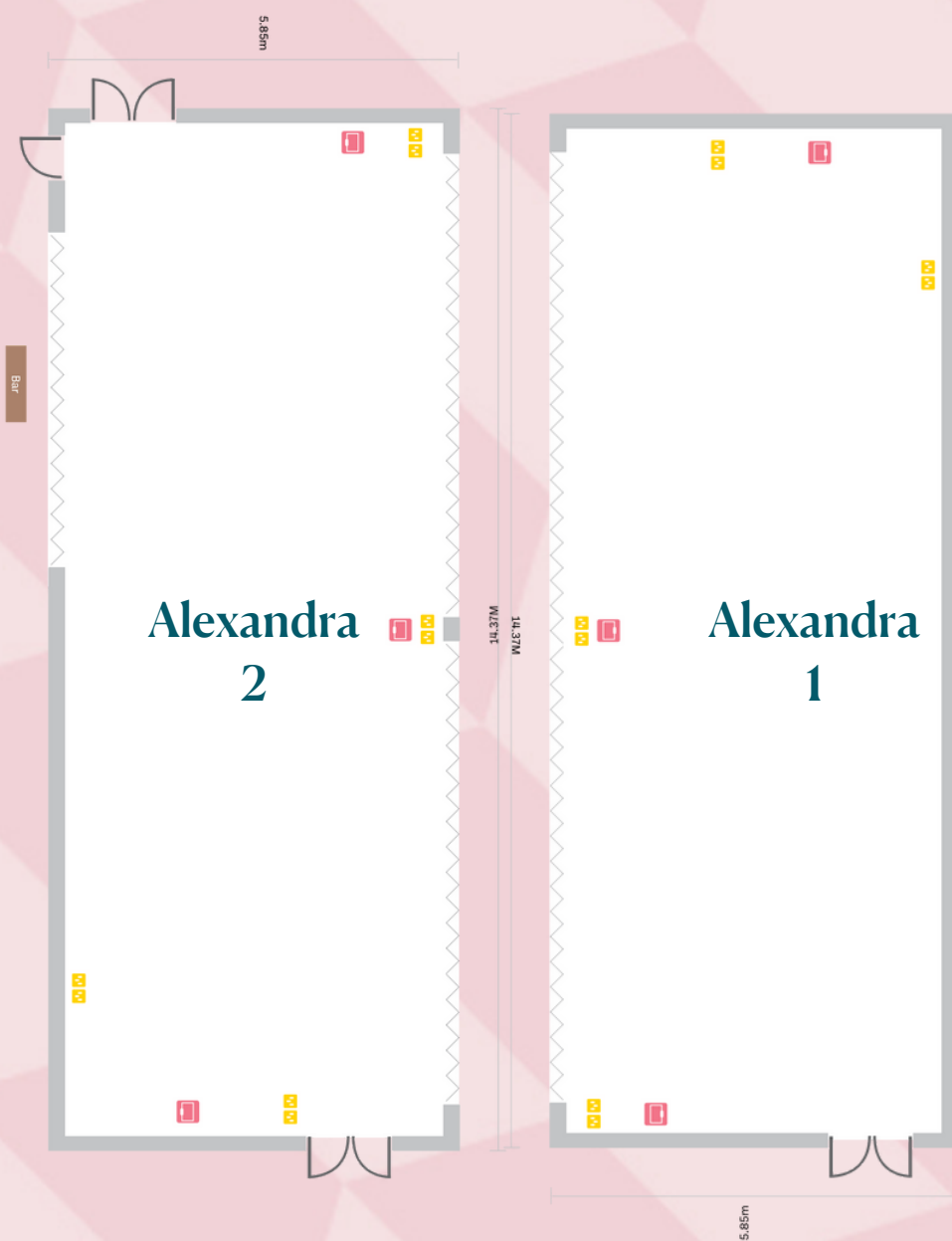


# Alexandra 1

		m			ft		
Location		Length	Width	Area	Length	Width	Area
Level 2		14	6	84	46	20	920
	Boardroom	U-Shape	Banquet	Cabaret	Theatre	Reception	Classroom
	20	20	50	-	80	50	40

# Alexandra 2

m				ft		
Location	Length	Width	Area	Length	Width	Area
Level 2	14	6	84	46	20	920
Boardroom	U-Shape	Banquet	Cabaret	Theatre	Reception	Classroom
	20	20	50	-	80	50



## KEY:

Windows



Bar



Screen



Powerpoint



Floor Powerpoint

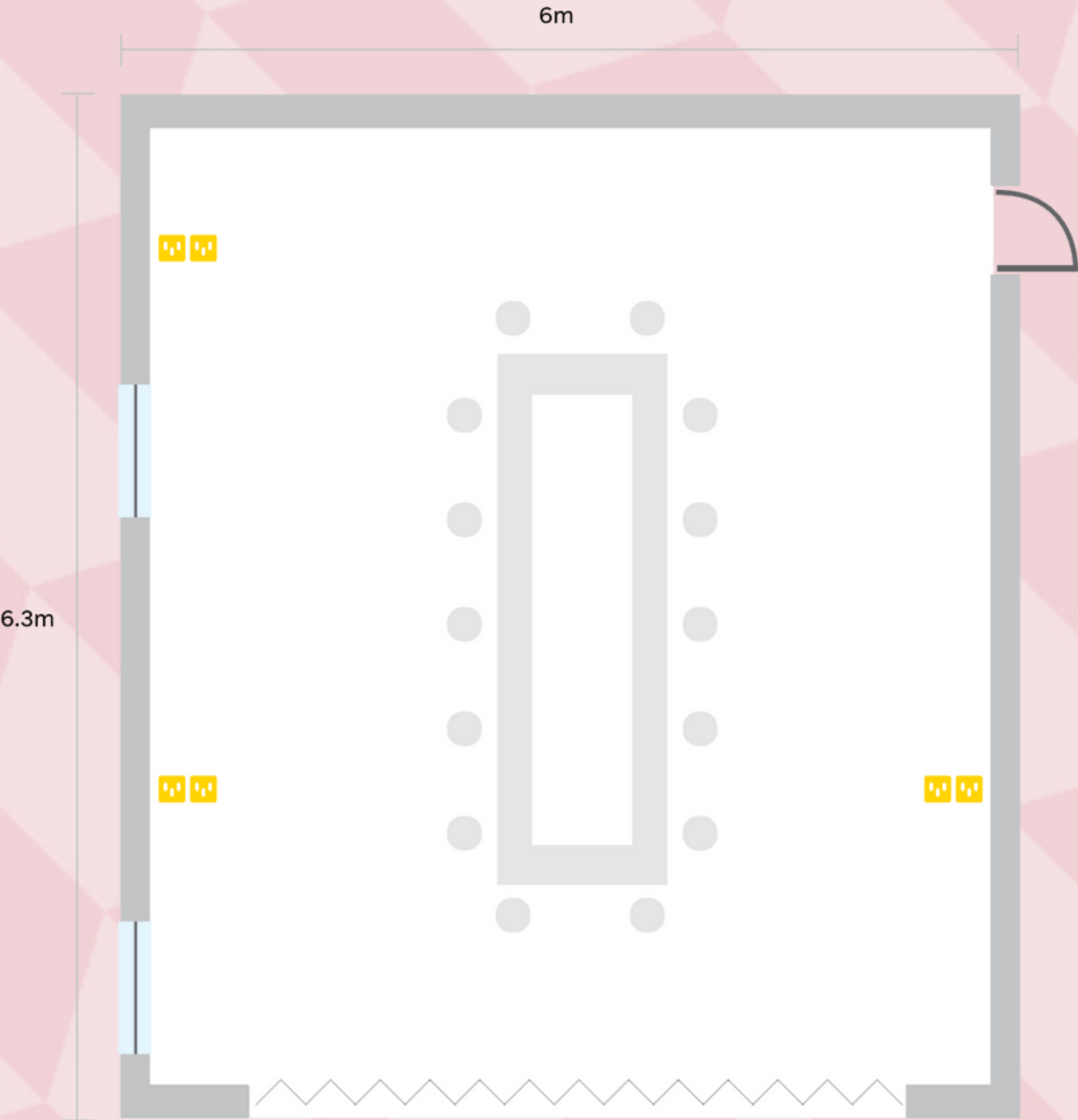


Fire Exit



# Embassy

Location	m			ft		
	Length	Width	Area	Length	Width	Area
Level 1	9	6	54	29.5	20	590
Boardroom	U-Shape	Banquet	Cabaret	Theatre	Reception	Classroom
	20	-	-	10	20	20



**KEY:**

- Windows
- Bar
- Projector
- Powerpoint
- Floor Powerpoint
- Fire Exit









# From our Cookhouse

All our event dishes are inspired by McGettigans Cookhouse & Bar. Built on a proven track record creates and delivers great tasting food using fresh quality ingredients sourced from artisan local suppliers and served with professional standards of service and hospitality.

Gluten Free, Vegan and other dietary requirements can be catered for on request, please note that allergen information will also be provided on your chosen menus. We would be delighted to speak with you on any other options you may like to discuss.







# Breaks



Freshly Brewed Tea, Coffee & Fruit Teas

- Add Homemade Cookies
- Add Rocky Road/Lemon Tartlet
- Add Homemade Fruit Scones with Traditional Accompaniments
- Add selection of Freshly Baked Pastries

(Gluten free options available on request.)







# Breakfast

Chilled Juices (Orange, Apple, Cranberry & Pineapple)

Spinach & Avocado Smoothies

Homemade Granola Pots

Mini Breakfast; Freshly Brewed Tea & Coffee, Pastries, Fresh Fruit & Juice

Breakfast Bap

Turkey Sausages & Rashers with Poached Eggs on Brown Soda

Scrambled Eggs on Toast

Selection of Fruit Skewers

Selection of Yoghurts

Poached Eggs on Toast







# Lunch



Soup of the Day

Selection of Freshly Made Sandwiches on White, Brown & Wholemeal Bread  
(Ham, Chicken, Egg Mayonnaise, Tuna Mayonnaise & Salad)

Add Soup

Main Course with Tea & Coffee

Two-Course (Starter or Dessert & Main) with Tea & Coffee





# Private lunch

## Starters

Homemade Soup of the Day  
Served with a Selection of Breads

Chicken and Wild Mushroom Fricassée  
Puff Pastry Tartlet, Balsamic Reduction

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## Main Course

Crispy Fillet of Hake  
Served with Scallion mash potato & white wine Velouté

Roast Sirloin of Irish Beef  
Crispy Beef Dripping Roast Potatoes & red wine jus  
(Cooked Medium to Well)

Suprême of Chicken with a Whiskey Mushroom Sauce

(Main courses are served with a selection of Market Vegetables)

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## Desserts

Warm Bramley Apple Pie with Crème Anglaise & Vanilla Cream

Bailey's Cheesecake, with Vanilla Cream

Medley of Desserts

Strawberry Meringue, Cheesecake & Cream Profiteroles

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## Freshly Brewed Tea & Coffee

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## Menu Options

2 Course (1 Starter or Dessert & 2 Main Courses)

3 Course (1 Starter, 2 Main Courses & 1 Dessert)







# Finger food

## Gourmet finger food:

Sweet Potato Fries

Chicken Satay Skewers

Mini Thai Fish Cakes

Vegetable Skewers

Honey & Mustard Glazed Cocktail

Sausages wrapped in Smoked Bacon

Tempura of Tenderstem Broccoli

Choice of 2 Sliders

- Beef, Chicken, Tuna, Pulled Pork, Falafel

Tomato & Buffalo Mozzarella Bruschetta

Pork Ribs with a Smoky Barbeque Sauce

Chinese Duck Spring Rolls

Selection of Gourmet Sandwiches & Wraps

House Chicken Wings served with House Hot sauce or BBQ Sauce

Tempura Prawns (€2.00 Supplement)

**Choose 5 options**

**Choose 6 options**

## Choice of 3 dips:

Oriental

Barbeque

Sweet Chilli

Paprika Aioli

## Finger food package 1

Selection of Sandwiches

Chicken Goujons

Cajun Cocktail Sausages

Potato Wedges

Vegetable Samosas

## Finger food package 2

Selection of Sandwiches

Homemade Cajun and Blackpepper Goujons

Pigs in Blankets

House Chicken Wings

Vegetable Spring Rolls

Wedges





# Barbecue

**Enjoy a Hickory Wood fired Barbecue**

## **Sides**

Mixed Leaves with  
Caesar or Balsamic Dressing  
Traditional Coleslaw  
Salad  
Potato Salad  
Cous Cous Salad  
Buttered Corn on the  
Cob  
Baked Jacket Potato  
with a Garlic & Herb Butter

## **Desserts**

Apple Crumble with a Custard Sauce  
Profiteroles with Chocolate Sauce

## **Meats**

Grilled Steak Beef  
Burgers  
Jumbo Pork Sausages  
Marinated Cajun  
Chicken Drumsticks  
Baby Back pork ribs  
marinated in Jack Daniels BBQ Sauce

## **Traditional Accompaniments**

(Tomato, Onion, Cheese, Mustard, Ketchup,  
Pickled Cucumber Seeded Burger Buns)



# Canapés

## Savoury Canapé Selection

Mini Salted Cod Cakes. Lemon Mayonnaise  
Mini Homemade Cheese Burgers. Chilli Mayonnaise  
Duck, Chicken, Ginger & Chilli Spring Rolls. Oriental Dipping Sauce  
Smoked Salmon Mousse served on Homemade Brown Bread  
Duck Rilette on Toasted Crostini, with Brambly Apple Relish  
Mini Pork Belly Bites, Topped with Apple and watercress  
Mini Homemade Cheese Burgers with a Chilli Mayonnaise  
Chilli Prawn Crostini with an Orange and Dill salsa  
Vegetarian Spring Rolls with a chilli & Soya dipping sauce

## Sweet Canapé Selection

Chocolate Dipped Strawberries  
Chocolate and Walnut Brownie  
Mini Lemon Meringue  
Mini Strawberry Pavlova  
Mini Etan Mess

Choice of 3 options for €7.50 per person

Choice of 5 options for €10.25 per person







A man in a dark suit and light blue tie is standing at a formal dinner table, pouring water from a silver pitcher into a glass. The table is elegantly set with white linens, gold-rimmed glassware, and a centerpiece of white roses and greenery. In the background, other tables are similarly set, and a large floral arrangement is visible. The overall atmosphere is sophisticated and formal.

# Private dining

## Starters

Ardsallagh Goat's Cheese Bruschetta  
Served with Caramelised Onion and Sundried Tomato  
Soup of the Day  
Served with a Selection of Breads  
Garlic Mushrooms  
Served with Side Salad and a Garlic Aioli  
Chicken and Wild Mushroom Fricassée  
Puff Pastry Tartlet, Balsamic Reduction

## Main Course

Roast Turkey and Honey Glazed Ham  
Cranberry Compôte, Herb Stuffing and Rosemary Jus  
Crispy Fillet of Hake with a Tomato & Herb crust  
On a Bed of Scallion whipped mashed Potato served with a Dill & White wine Velouté  
Cajun Fillet of Salmon  
On a Bed of Ratatouille Vegetables served with a spicy Tomato Sauce  
Roast Sirloin of Irish Beef  
Yorkshire Pudding, Crispy Beef Dripping Roast Potatoes & Pink Peppercorn Sauce  
(Cooked Medium to Well)  
Pan-Fried Fillet of Chicken  
Served with a Mushroom Duxelle and a Mushroom & Tarragon Sauce  
All main courses are served with a selection of Market Vegetables

## Dessert

Double Chocolate Cake  
With Homemade Raspberry Sauce  
Warm Bramley Apple Pie  
With Crème Anglaise & Vanilla Cream  
Medley of Desserts  
Strawberry Meringue, Cheesecake & Cream Profiteroles  
Praline Cream Profiteroles  
With Chocolate Sauce

## Selection of Teas & Coffee

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## Menu Options

Choice of 2 Starters, 2 Main Courses & 2 Desserts & Tea/Coffee  
Choice of 3 Starters, 3 Main Courses & 3 Desserts & Tea/Coffee

Gluten Free & Vegan Diets catered for on request.



A place  
to sleep



For those in need of a

good bed, a cold drink

& big fluffy towels











# Our location

Military Hill  
Saint Lukes  
Cork, T23 T292  
Ireland











**HOTEL CODES:**

Amadeus:

UI ORKAHH

Galileo:

UI 61838

Sabre:

UI 065958

Worldspan:

UI ORKAH

## Location

-  Located 1km from the City centre
-  5 minutes' drive to Patrick's Street shopping district
-  3 minutes' walk to St Luke's bus stop
-  10 minutes' walk to McCurtain Street
-  10 minutes' walk to Kent train Station
-  8 km from Cork Airport
-  Conveniently located with easy access to all major business parks



THE  
**ADDRESS**  
CORK

**An Address  
like no other**

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Connolly • Citywest • Cork

