

COCO'S DINING BROCHURE

WE CREATE REFINED,
SEASONAL DINING
EXPERIENCES FOR WEDDINGS,
PRIVATE EVENTS AND
CORPORATE GATHERINGS.

COMBINING MODERN IRISH
COOKING WITH
PROFESSIONAL SERVICE AND
THOUGHTFUL PRESENTATION,
OUR MENUS ARE DESIGNED TO
BRING PEOPLE TOGETHER

A MODERN IRISH
DINING
EXPERIENCE

— .
FROM INITIAL PLANNING TO
FINAL SERVICE, WE DELIVER
SEAMLESS, HIGH-QUALITY
EVENTS TAILORED TO YOUR
OCCASION

WHAT WE DO

WEDDINGS & PRIVATE

WEDDING AND PRIVATE EVENT CATERING, FROM INTIMATE DINNERS TO LARGE-SCALE CELEBRATIONS. PLATED MENUS, TASTING MENUS AND BESPOKE OPTIONS AVAILABLE.

CORPORATE & EVENTS

FLEXIBLE CATERING FOR CORPORATE EVENTS, LAUNCHES AND GATHERINGS. FROM FORMAL DINING TO RELAXED BOWL FOOD AND BUFFETS.

BBQ & FAMILY DINING

SEASONAL OUTDOOR COOKING, DESIGNED FOR SUMMER EVENTS. WOOD-FIRED, GRILLED AND SHARING-STYLE MENUS WITH A RELAXED, HIGH-QUALITY FEEL.

SEASON OF 2026 MENUS

PRIVATE DINING &
WEDDING
MASTER MENU
SAMPLE CLASSIC
SAMPLE SIGNATURE

SUMMER BBQ
RANGE OF SIGNATURE
BBQ MENUS
WITH OPTIONAL
SERVICES

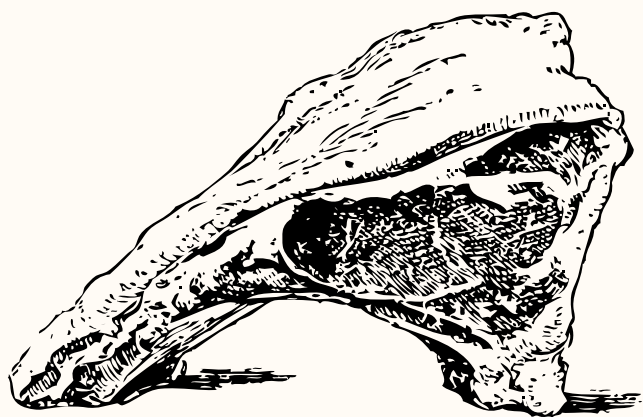
EVENTS & CORPORATE
SANDWICHES & MID
MORNING SNACKS 8
BUFFET & BOWL DINING
SET LUNCH

IMPORTANT INFORMATION

- MINIMUM BOOKING: 50 GUESTS OR €3,000 MINIMUM FOOD SPEND (DROP-OFF & EVENT CATERING)
 - ALL PRICES ARE EXCLUSIVE OF VAT
- TRAVEL & DELIVERY CHARGES APPLY AND WILL BE CONFIRMED AT TIME OF BOOKING
- STAFFING LEVELS ARE TAILORED TO THE SERVICE STYLE AND GUEST NUMBERS
 - MENUS ARE ADAPTABLE TO DIETARY REQUIREMENTS
 - BESPOKE MENUS AND EVENT FORMATS AVAILABLE ON REQUEST

SERVICE DETAILS

- FINAL GUEST NUMBERS REQUIRED 7 DAYS PRIOR TO EVENT
 - A DEPOSIT IS REQUIRED TO SECURE ALL BOOKINGS
- FULL PAYMENT DUE PRIOR TO EVENT UNLESS OTHERWISE AGREED



BBQ & FAMILY

FORMAT

ARRIVAL

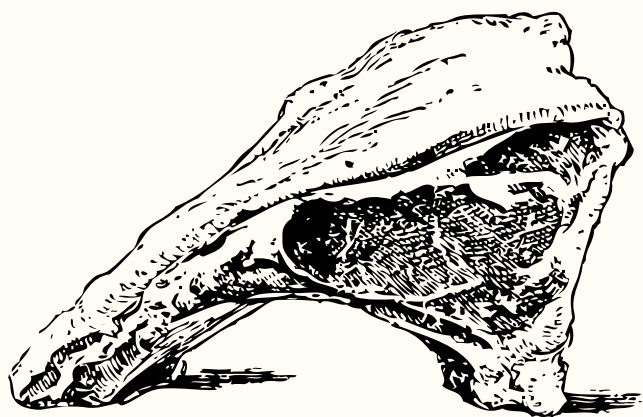
1. CHOOSE A
NIBBLE

2. BBQ MAIN
ONE MAIN PROTEIN
AND TWO
ADDITIONAL
PROTEINS FOR
SHARING

3. BUFFET SIDES (3)

4. SHARING STYLE
DESSERT

€60 P/P



NIBBLES

FLATBREADS

CAPRESE-HEIRLOOM
TOMATO, BUFFALO
MOZZERELLA &
BASIL

SLOW COOKED
LAMB, TAZIKI & FETA

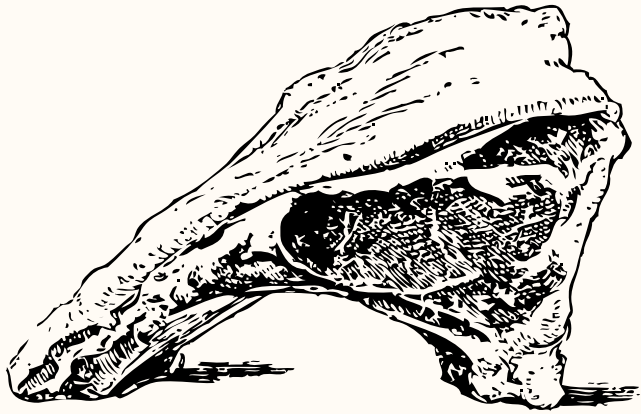
OR

ANTIPASTI BOARDS

SELECTION OF
CURED MEATS,
CHEESE, PICKLES
AND CHUTNEYS

OR

CANAPES
CHEFS SEASONAL
SELECTION



BBQ MAIN

6OZ

CHEESEBURGER

SMOKED BACON,
BURGER SAUCE,
SAUTÉED ONIONS

BUTCHERS HOT DOG

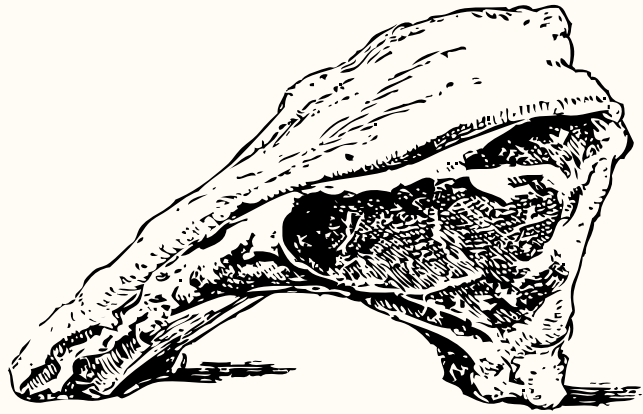
BRIOCHE, BACON JAM,
MUSTARD AIOLI, CRISPY
ONION

SLOW COOKED
RARE BREED
BBQ PORK
CELERIAC & APPLE
REMOULADE

8 HOUR
BARBECUE
BEEF SHORT RIB
GLAZED BBQ SAUCE,
CHIVE & HORSERADISH

BRAISED NORTH
WICKLOW LAMB
WILD GARLIC SALSA
VERDE

8 OZ STRIPLOIN
OF BEEF
DRY AGED, BRANDY
PEPPER SAUCE,
SAUTEED ONION
PREMIUM UPGRADE*



SHARING PROTEINS

THAI PRAWN SKEWERS

CHILLI, LEMONGRASS &
LIME, COCONUT
MARINADE

BUTTER CHICKEN

COATED CURRY
SKEWERS

SALMON TACOS

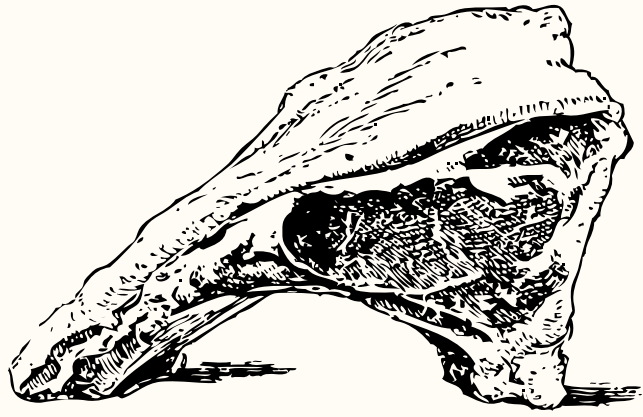
WASABI, KIMCHI,
SESAME

THIGHTS & DRUMS

HOT & STICKY,
SESAME, SPRING ONION

SAUSAGES

GLAZED HOT HONEY &
MUSTARD



SIDES & SALADS

SIDES
CHOOSE ANY 3

POTATO, WHOLEGRAIN
MUSTARD & CHIVE
SALAD

BACON & CHEESE
BAKED POTATOES

FETA, RED ONION &
CHERRY TOMATO PASTA
SALAD

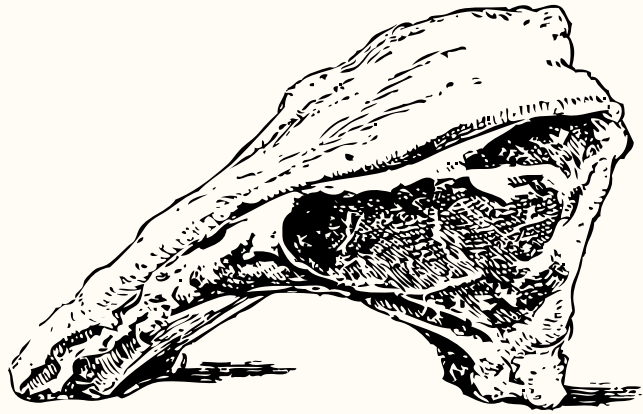
CAESAR SALAD

GOAT'S CHEESE,
BEETROOT & PUMPKIN
SEED SALAD

CHERRY TOMATO, FETA
& BROCCOLI SALAD

GREEN LEAVES, GREEN
BEANS & ALMONDS
FRENCH VINAIGRETTE

GRILLED CORN ON THE
COB
CHILLI BUTTER



SHARING DESSERTS

IRISH COFFEE
TIRAMISU
WHISKEY SABAYON

APPLE &
RHUBARB
CRUMBLE
GINGER CRÈME
ANGLAISE

CHOCOLATE
BROWNIE
HAZELNUT,
BUTTERSCOTCH &
VANILLA CREAM

CHEESECAKE
WEXFORD STRAWBERRY
& CARAMELISED WHITE
CHOCOLATE

PASSIONFRUIT
PAVLOVA
RASPBERRY, KIWI &
MINT CHANTILLY
CREAM