



LOTTIE'S

Corporate Events

Exceptional seasonal dining in the heart of Rathmines.

Meetings • Team Lunches • Client Entertaining • Christmas Parties
• Product Launches • Networking Events

WHY LOTTIE'S?

Recognised with a Michelin Bib Gourmand for two consecutive years and featured in The Irish Times 100 Best Restaurants in Ireland, Lottie's offers outstanding food in a relaxed, contemporary setting.

Whether you're entertaining clients, celebrating company milestones or bringing your team together, our experienced events team will ensure every detail is taken care of.

CAPACITY & SPACES

SPACE	CAPACITY	BEST FOR
Upstairs Private Space	30 seated / 130 Standing	Board dinners, presentations, executive lunches, networking, parties
Back Restaurant	35 seated	Team dinners, networking
Front Restaurant	80 seated	Large corporate events
Full Venue Hire	115 seated	Launches, Christmas parties, private dining





CORPORATE LUNCH PACKAGE

€55 per person

INCLUDES:

Tea and coffee station
Two-course seasonal menu
Soft drinks
Still and sparkling water
Private dining space (subject to numbers)

CORPORATE DINNER PACKAGE

€85 per person

INCLUDES:

Three-course seasonal menu
Half bottle of house wine per guest
Tea & coffee
Still and sparkling water
Private dining space (subject to numbers)

This package is available in our upstairs private event space for up to 30 guests. For larger gatherings, we can accommodate up to 80 guests in our main restaurant, with an additional 35 guests in the back restaurant.

Please note our menus change seasonally, dishes served at your event will be from our current à la carte menu. Vegan and vegetarian options are available

A discretionary 12.5% service charge will be added to the total final bill.

ENHANCE YOUR EVENT

Personalise your event with these thoughtful additions

WELCOME DRINKS RECEPTION

Ca di Alte Prosecco Spumante NV, Italy + €8 per person

Cava, Juvé y Camps Reserva Xarel·lo 2021 + €11 per person

Crémant d'Alsace Rosé, France NV + €15 per person

Piper-Heidsieck Essentiel Champagne, France NV + €22 per person

Signature Cocktail on Arrival + €14 per person

LATE-NIGHT BITES

Keep the party going with our late-night platter selection.

Late-Night Platters + €18 per person

ARTISAN CHEESE BOARD

A selection of Irish farmhouse cheeses served with seasonal accompaniments.

Artisan Cheese Board + €8 per person

FINISHING TOUCHES

White table linen + €200

Long candles + €50

Branded menus + €10





SAMPLE SET MENU

Three courses | €65 per person

BREADS

House focaccia, honey & chilli whipped butter

STARTER

Korean fried chicken, bao bun, green chilli, gochujang
Harrissa cauliflower steak, fritters, romesco sauce, chimichurri vg
Macroom buffalo burrata, nectarine, pea, crisp gnocchi v
Seabass crudo, pepper and apricot, dill

MAIN

JJ Young charred chicken thigh, duck fat chips, peppercorn sauce
Sea bream, fennel, cucumber, bouillabaisse sauce
Rigatoni, Nerano courgette, sundried tomato crumb v
Pat McLoughlins Butcher steak, port jus, asparagus, black garlic

SERVED WITH

Ballymakenny roast potatoes, smoked rosemary salt & parmesan v
Organic Wicklow carrots, whipped ricotta, dukkah v

DESSERT

Bigne craquelin, Diplomat cream, poached rhubarb
Selection of Scup Gelato ice-cream
Lottie's Tiramisu

Our set menu is available upstairs for private groups of up to 30 guests.
We offer the same menu in our semi-private downstairs area for up to 35 guests. Hosting a larger gathering? You can also reserve space in our main restaurant.

Please note that our set menu is a sample only, as it changes seasonally and will be based on our current à la carte menu on the day of your event.
We offer silent vegan / vegetarian dishes.
A discretionary 12.5% service charge will be added to the total final bill.

CANAPÉ MENU

€3.50 each

DATTERINI TOMATO BRUSCHETTA, AGED BALSAMICO (VG)
MISO & CHILLI JAM HOMEMADE SAUSAGE ROLL
HARISSA LAMB CROQUETTE, CHIPOTLE AIOLI
FRIED POLENTA BUTTONS, ORGANIC CASHEL BLUE PARFAIT, SRIRACHA (V)
CACIO E PEPE ARANCINI, PARMESAN SAUCE (V)
BLINI, CITRUS CURED SALMON, LEMON LABNEH
GRILLED CHICKEN, YAKITORI GLAZE, SESAME
SMOKED GUBBEEN PUFF, ONION JAM
MINI YORKIES, ROAST BEEF, HORSERADISH
TOSTADA, PILPIL PRAWNS
FRIED PICKLES, TARTAR SAUCE

PLATTER MENU

€18 Per person

JJ YOUNG BUTTERMILK CHICKEN POPCORN
ARANCINE TOMATO & MOZZARELLA
ANDARL FARM GAMMON CROQUETTES
VEGETABLE SPRING ROLL
BALLYMAKENNY PATATAS BRAVAS
HOT HONEY & SESAME BRIE FRITTERS
ALL SERVED WITH: GARLIC AIOLI, HOUSE HOT SAUCE, SALSA VERDE





BBQ BUFFET MENU

€50 per person | Minimum 30 guests

For a more relaxed style of entertaining, our BBQ Buffet offers a delicious and informal dining experience. It combines freshly grilled meats, seasonal sides, and a welcoming atmosphere that encourages guests to mingle and enjoy themselves.

ON ARRIVAL

Smoked almonds & olive (v)

House focaccia, tomato pesto (v)

Padron peppers, sherry vinegar (v)

FROM THE GRILL

Chargrilled on our terrace, choose 3

Andarl farm pork chops, house BBQ sauce

Pat McLoughlin's Chargrilled sirloin

Chicken skewers, yakitori glaze

Courgette, cherry tomato & mozzarella (v)

Lamb belly, mint chimichurri

Courgette, tamarind & halloumi (v)

ON THE SIDE

Choose 3 sides

Chickpeas, red pepper, basil dressing (v)

Roast potatoes, garlic butter (v)

Wicklow organic leaves, pickled onion (v)

Fried aubergine, ajo blanco (v)

Sweetheart cabbage, chilli soy (v)

Tomato panzanella, capers, olives (v)

ADD DESSERT

Choose 2 desserts | €8 supp per person

Tiramisu

Strawberry Eton mess

Chocolate delice, raspberries

WINES & COCKTAILS

Carefully selected to complement our menus, the following wines and signature cocktails represent a selection of our most popular offerings.

Should you wish to explore further options, a more extensive wine and drinks list is available upon request. Our team would be delighted to help you curate the perfect drinks selection for your event.

SPARKLING WINES & CHAMPAGNE

Masottina Prosecco Frizzante NV, Italy	€50
Cava, Juve y Camp, Reserva Xarel-lo, 2021	€68
Boisset No. 21, JCB Brut Cremant France, NV	€75
Cremant d'Alsace Rose, France, NV	€90
Champagne Gaston Chiquet, France, NV	€105
Champagne Piper Heidsieck Essentiel, France, NV	€135

WHITE

La Petite Source Le Pre, Chardonnay/Vermentino, Pays D'OC, France, 2024	€36
Tre Fili Pinot Grigio, Pavia, Italy, 2025	€37
Castano Macabeo, Spain, 2024	€38
Granges des Rocs, Picpoul, France, 2024	€43
Azevedo Vinho Verde, Loureiro/Alvarinho, Portugal, 2024	€45

RED

Canforrales Tinto Ecologico, Tempranillo/Syrah, La Mancha, Spain 2024	€35
La Petite Source Le Pre, Grenache, Pays D'Oc, France 2022	€36
Lua Cheia, Em Vinhas Velhas, Douro DO, Portugal, 2022	€37
La Boussole Pinot Noir, Burgundy, France, 2024	€40
Domaine Roche Audran, Merlot, Rhone Valley, France, 2023	€42

SIGNATURE COCKTAILS

Spicy Jalapeno Margarita	€14
Pickle Martini	€14
Elderberry Bramble	€14
Apple & Tangerine Whiskey	€14
Passionfruit Paloma	€14
Mango & Passionfruit Daiquiri	€14
Salted Caramel Espresso	€14
Hazelnut Old Fashioned	€14





EVERYTHING TAKEN CARE OF

- Flexible event packages
- Seasonal menus
- Cater for all dietary requirements
- Dedicated event coordinator
- Nearby accommodation
- Full venue hire available
- Midweek & weekend availability
- Bespoke packages on request
- TV screens for presentations
- Small microphone and speaker available for speeches

LET'S PLAN YOUR EVENT

Whether you're organising an executive dinner for ten or a company celebration for one hundred, we'd love to help create an event tailored to your business.

Contact the Events Team

Phone: 086 191 8743

Email: natasha@valence.ie