

Claire Hanley

FOOD FOR LIFE EVENTS



drinks. 2016-2017

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## DRINK PAIRINGS

We believe drinks should have the same importance as the food and service, to complement and to perfect the dining experience.

If you would like help to select the right drink, whether it is a beer, cider, wine, spirit, cordial or cocktail for your event, please do not hesitate to ask. In recent years, the explosion in the Irish selection of craft beers, ciders, spirits and cordials has given us even more options to work with. We have our favourites that suit a particular event. We even cook with them too and not just the chef's sherry!

### A SELECTION OF OUR DRINK SUPPLIERS

*Celtic Whiskey Shop.* 27-28 Dawson Street, Dublin 2

*Fior Uisce Water.* Tourmakeady, County Mayo

*La Caveau.* Market Yard, Kilkenny, County Kilkenny

*The Brew Crew.* Grange Road, County Dublin

*Wines Direct.* 49, Lough Sheever Corporate Park, Mullingar, County Westmeath

*64 Wine.* 64 Glasthule Road, Glenageary, County Dublin

*Elliot's.* 10 Camden Row, Dublin 8

*La Rousse Wines.* 31 Park West, Lavery Avenue, Nangor Road, Dublin 12

Please note: we do not carry a lot of drink stock. It's best to finalise your order 4-days before your event takes place.

If there is a drink not listed, please speak to us. Depending on the quantity required, we can source it for you.

The logo for Stained Fauley, featuring the name in a cursive script above the tagline 'FOOD FOR LIFE EVENTS' in a sans-serif font.

FOOD FOR LIFE EVENTS

PRE-DRINK

**BUBBLY AND SPARKLING**

**Bollinger Special Cuvée NV**

*region.* Champagne, France.

*grapes.* Pinot Noir, Chardonnay and Pinot Meunier.

Bollinger's style is for structure with racy minerality. The nose opens up with green apple, yeast aroma and creamy citrus fruits. The palate is well structured with citrus notes bouncing around with orchard fruits, and vegetal notes. Firm with impeccable acidity, it is the most food friendly Champagne we know of.

*by the 750ml bottle. 100.00*

**Bereche & Fils Brut Reserve NV**

*region.* Champagne, France.

*grapes.* Pinot Noir, Pinot Meunier, and Chardonnay.

Bèreche's Brut Reserve offers up plenty of mineral notes that form the backdrop of the silken and suavely textured presentation. There's a wide spectrum of stone fruits, spice and bright floral notes.

*by the 750ml bottle. 75.00*

**Charpentier Brut Prestige NV**

*region.* Champagne, France.

*grapes.* Chardonnay, Pinot Meunier, and Pinot Noir.

A small family-owned Champagne run by Jacky Charpentier and his son Jean-Marc. This Champagne has delicious citrus flavours with slight buttery hints and a long, reviving freshness.

*by the 750ml bottle. 55.00*

**Belstar Brut Prosecco DOC**

*region.* Veneto, Italy.

*grapes.* Glera (Prosecco).

A pale lemon colour with hints of green and numerous larger bubbles rising from the base of the glass. A fruity and refreshing sparkling wine with notes of white peaches, sweet pear, citrus and floral flavours and aromas.

*by the 750ml bottle. 35.00*

*by the glass. 8.00*

  
FOOD FOR LIFE EVENTS

PRE-DRINK

**Carles Andreu Cava Brut Reserva**

*region.* Conca De Barbera, Spain.

*grapes.* Parellada and Macabeu.

Aged for a minimum of 18 months, this sparkling wine is pale yellow in colour with fine bubbles and a crisp green apple and lime-scented nose. A dry and fruity palate with hints of biscuits and a citrus finish.

*by the 750ml bottle. 35.00*

*by the glass. 8.00*

**PORT AND SHERRY**

**Argueso, Manzanilla San Leon**

*region.* Jerez-Xerès-Sherry.

*grapes.* Palamino.

This wine is made from 100% Palomino grapes in Salucar de Barrameda, using the same methods as used in Fino production. Pale in colour, it has a classic nose of toasted nuts, yeast (flor), chamomile and sea air. The palate is complex but subtle, with flavours of toasted nuts and seaside that were first detected on the nose, but with a refreshing sharpness of apples.

*by the 750ml bottle. 26.00*

*by the glass. 6.00*

**Romate, Palo Cortado Regente**

*region.* Jerez-Xerès-Sherry.

*grapes.* Palamino.

Inviting aromas of oak, almonds, raisins, dried apricots and fresh orange peel. Very subtle hints of the dusty bodegas and a gentle saline notes in the background. The palate is dry, velvety and rich, with a relatively subdued acidity. Oak, almond and citrus flavours along with its pungent smoothness make it ideal to serve with cheese, nuts and Iberian ham.

*by the 750ml bottle. 34.00*

*by the glass. 8.00*

**Quinta da Gaivosa Vintage Port, 2008**

*region.* Douro, Portugal.

*grapes.* Touriga Franca, Sousao, Touriga Nacional and Port grapes varieties.

Quinta da Gaivosa 2008 vintage port is an 81 year-old field blend (a random mix of planted vines planted 81 years ago) that spends 2 years in oak. Rich raspberry flavours with eucalyptus leaves, dry dark plums and lots of peppery spice.

*by the 750ml bottle. 46.00*

*by the glass. 10.50*

  
FOOD FOR LIFE EVENTS

**PRE-DRINK**

**Taylor's Port, 10-year-old Tawny**

*region.* Douro, Portugal.

*grapes.* Port blend – several Portuguese grape varieties.

Taylor's 10-Year-Old Tawny Port is a deep brick colour with an amber rim. A rich and elegant nose combining aromas of ripe berry fruit with a delicate nuttiness and subtle mellow notes of chocolate, butterscotch and fine oak wood. Smooth and silky on the palate and full of ripe figgy, jammy flavours which persist on the long finish.

*by the 750ml bottle. 36.00*

*by the glass. 9.00*

**CORDIAL AND JUICE**

*cordial.*

Pomegranate and Rose, Elderflower, Winter Berry, Cherry, Blackberry and Bramley Apple, Cucumber and Mint

**3.50 per drink**

*juice.*

Tomato, Orange, Apple, Cranberry, Grapefruit

**3.00 per drink**

*olde-style lemonade.*

Strawberry, Lemon, Blackberry, Pear, Blackcurrant

**3.50 per drink**

**TIPPLE**

Pimm's with Cucumber and Red Apple **6.00 per drink**

Mulled Dan Kelly's Cider with Buttered Apples **5.50 per drink**

Prosecco with Wexford Strawberries *or* Peach Purée **8.50 per drink**

Cava with Cointreau-soaked Blueberries **8.50 per drink**

Sangria *or* Mulled Wine **5.50 per drink**

Champagne Cocktails *from* **11.50 per drink**

Your choice of Alcoholic Fruit Punch *from* **6.50 per drink**

Chilled Selection of Craft Beer and Cider in Iced Baths **5.50 per drink**

Hot Jameson Whiskey **6.50 per drink**

White Port, Poachers Tonic and Grapefruit **7.50 per drink**

Your very own Gin and Tonic combinations **9.00 per drink**

*roasted rhubarb syrup, mint and cucumber, lime, orange and star anise, rosemary and grapefruit peel, blood orange*







WHITE WINE

**1. Domaine Horgelus, Cotes de Gascogne IGP**

*region.* South West, France.

*grapes.* Colombard and Sauvignon Blanc.

Citrusy, tropical, and light. A refreshing and fun white wine that shows the sunnier side of Sauvignon Blanc. In typical Horgelus-style, it's full of flavour and jumps from the glass.

*by the 750ml bottle. 22.00*

**2. Val do Sosego, Rias Baixas DO**

*region.* Rías Baixas, Spain.

*grapes.* Albariño.

Very attractive summer fruits lead from the nose to the palate with abundant pears and peaches held together by a vibrant citrus mineral acidity.

*by the 750ml bottle. 28.00*

**3. Castellari Bergaglio, Gavi DOCG**

*region.* Gavi de Gavi DOCG, Italy.

*grapes.* Cortese.

An inviting nose of heather and honeydew melon. A very lively on the palate with wonderful lemon and lime flavours, and a searing Chablis-like streak. A delightfully long on the finish.

*by the 750ml bottle. 35.00*

**4. Samuel Billaud, Chablis A/C**

*region.* Burgundy, France.

*grapes.* Chardonnay.

A fresh pale lemony-green colour with an immediate Chablisien nose, yet suggesting some flesh too. There is some white stone fruit and some pêches de vignes. Quite full in the mouth, with a creamy texture. Still typical of Chablis but fleshier than usual.

*by the 750ml bottle. 38.00*

**5. Domaine Masson-Blondelet, Sancerre A/C**

*region.* Loire Valley, France.

*grapes.* Sauvignon Blanc.

This Sancerre is just full of rich ripe fruit, and so elegant. White peach on the nose, well balanced with ripe gooseberryish flavours and a luscious almost honeyed finish.

*by the 750ml bottle. 40.00*

*Please note wine vintages will vary depending on supply. Please ask when ordering.*

The logo for Stained Fauley is a stylized, handwritten-style signature in black ink. The letters are fluid and connected, with a prominent 'S' and 'F'. Below the signature, the words 'FOOD FOR LIFE EVENTS' are printed in a clean, sans-serif, all-caps font.

WHITE WINE

**6. Domaine Saumaize Michelin, Pouilly Fuisse 'Pentacrine' A/C**

*region.* Burgundy, France.

*grapes.* Chardonnay.

A fine racy Chardonnay with a compelling palate, which has apricot, citrus fruit and cashew nut flavours, youthful acidity and subtle oak. This Pouilly Fuisse is rich, ripe, but very pure style.

*by the 750ml bottle. 48.00*

**7. Château Sainte Hélène, Sauternes A/C**

*region.* Bordeaux, France.

*grapes.* Semillon, Sauvignon Blanc and Muscatel.

Bright gold colour. Fresh aromas with hints of almond and orange peel. A well-balanced wine with flavours of honeysuckle, orange peel, apricots, cinnamon and honey.

*by the 750ml bottle. 45.00*

*Please note wine vintages will vary depending on supply. Please ask when ordering.*



RED WINE

**1. Château de Vaugelas, Corbieres A/C**

*region.* Languedoc, France.

*grapes.* Grenache, Syrah and Carignan.

Plum and damson aromas are followed by a soft texture with ripe red fruit flavours from the Syrah and Carignan. The finish is full and rich. A classic French-style of wine.

*by the 750ml bottle. 25.00*

**2. Dominio del Plata Bodini, Mendoza**

*region.* Mendoza, Argentina.

*grapes.* Malbec.

A velvety structure wine with well-integrated tannin. Medium in body with good intensity of plum, damson and red fruit character with a savoury, spicy finish.

*by the 750ml bottle. 25.00*

**3. Rondan Crianza, Rioja DO**

*region.* Rioja, Spain.

*grapes.* Tempranillo.

This old-fashioned style Tempranillo red wine has a very expressive and complex bouquet which leads to ripe plum and cherry fruit with a silky mouth feel, good body, balance and roundness. Subtle hints of coconut and vanilla from the American oak.

*by the 750ml bottle. 28.00*

**4. Château Morin, Saint Estèphe A/C**

*region.* Bordeaux, France.

*grapes.* Cabernet Sauvignon and Merlot.

Delicious blackberry and plum fruit flavours with white pepper on the nose, which follows through onto the palate. Soft tannins with a lovely pure fruit finish.

*by the 750ml bottle. 38.00*

**5. Château D'Arcole, Saint Emilion Grand Cru A/C**

*region.* Bordeaux, France.

*grapes.* Cabernet Sauvignon and Merlot.

A rich, mouth-drying tannic structure, which is balanced by the more juicy characteristics of plum and black cherry fruit, along with chocolate and sweet spice.

*by the 750ml bottle. 42.00*

*Please note wine vintages will vary depending on supply. Please ask when ordering.*

The logo for Stained Hailey, featuring the name in a cursive script above the text 'FOOD FOR LIFE EVENTS'.

RED WINE

**6. Feytit-Clinet "Les Colombieres", Pomerol A/C**

*region.* Bordeaux, France.

*grapes.* Merlot and Cabernet Franc.

This is a superb and sophisticated Pomerol. It brims with elegant damson red fruit and is bolstered by ultra-fine tannins. Silky smooth with a finish that commands attention.

*by the 750ml bottle. 46.00*

**7. Château La Commanderie, Saint Emilion Grand Cru A/C**

*region.* Bordeaux, France.

*grapes.* Merlot and Cabernet Franc.

This is a superb Saint Emilion Grand Cru with aromas of dark berries, coffee and spice matched by the expressive red fruit flavours, which are well balanced and long.

*by the 750ml bottle. 52.00*

*Please note wine vintages will vary depending on supply. Please ask when ordering.*

CHATEAU DE PEZ  
12B<sup>es</sup> 2005

COL D'ORCIA  
BRUNELLO DI MONTALCINO

Ch. Gloria  
2006

04

Ch. Lynch Bages  
2004

CHATEAU  
LYNCH BAGES  
2004  
12B CRD

CHATEAU  
LYNCH BAGES  
2004  
12B CRD

CHATEAU  
LYNCH BAGES  
2004  
12B CRD

CHATEAU  
LYNCH BAGES  
2004  
12B CRD

CHC

**BEER AND CIDER**

*please note prices are per 330 ml bottle*

**BOTTLE BEER**

Heineken, Guinness, Corona Extra, Coors Light  
**4.50 per bottle**

*Irish craft selection.*

O'Hara's Pale Ale, O'Hara's Porter, Galway Hooker IPA,  
Wicklow Wolf India Pale Ale, Tom Crean's Lager  
**5.00 per bottle**

**BOTTLE CIDER**

Bulmer's Long Neck, Bulmer's Light  
**5.00 per bottle**

*Irish craft selection.*

Highbank Orchard Proper Cider, Dan Kelly, Stonewell Medium Dry Cider  
**5.50 per bottle**

**NON-ALCOHOLIC BEER**

Becks **3.50 per bottle**  
Highbank Orchard Drivers Cider **5.50 per bottle**  
Ginger Beer **3.50 per bottle**

**DRAFT BEER**

We work with Brew Crew who is the first dedicated independent 'rent a keg and tap' company in Ireland. Brew Crew can supply a range of bars and beers depending on your requirements. Please speak to us and we will arrange this for you.

  
FOOD FOR LIFE EVENTS



**SPIRITS**

*please note prices are per 35.5 ml glass*

**VODKA**

Smirnoff **4.50**

Grey Goose **6.00**

*Irish craft selection.* Dingle **6.50**

**GIN**

Cork Dry Gin **4.50**

Hendricks **5.50**

*Irish craft selection.* Bertha Revenge *or* Drumshanbo Gunpowder **7.50**

**RUM**

Bacardi Superior Cuba **6.00**

Havana Club 5yr Cuba **6.00**

Captain Morgan's Spiced Rum Puerto Rico **6.00**

**COGNAC & ARMAGNAC**

Martell VS **7.00**

Hennessy VSOP **11.00**

Armagnac VSOP Saint-Vivant **9.00**

**WHISKEY**

Jameson Original **6.00**

Bushmills Blackbush **6.00**

Writer's Tears **10.00**

*Irish craft selection.* Teeling Single Malt *or* Teeling Single Grain **7.50**

**LIQUEUR**

Bailey's Irish Cream **6.00**

Tia Maria **5.50**

Cointreau **6.00**

Grand Marnier **6.50**

Limoncello **6.00**





**MINERAL**

- Coca Cola **2.50 per drink**
- Diet Cola **2.50 per drink**
- 7-up **2.50 per drink**
- Club Orange **2.50 per drink**
- Club Lemon **2.50 per drink**
- Ginger Ale **2.00 per drink**
- Bitter Lemon **2.50 per drink**
- San Pellegrino Orange **3.00 per drink**
- San Pellegrino Lemon **3.00 per drink**
- Soda Water **2.00 per drink**
- Poacher's Rosemary and Florida Orange Tonic **2.50 per drink**
- Fever Tree Tonic **2.50 per drink**

**MINERAL WATER**

Fíor Uisce Still *or* Sparkling **5.50 per 500ml bottle**

**FRUIT JUICE**

- Orange
  - Pineapple
  - Cranberry
  - Tomato
  - Apple
- 3.00 per drink**

**HOT BEVERAGE**

- French Press Coffee **2.50 per person**
- Barry's Tea **2.50 per person**
- Lemon & Mint Infusion **2.50 per person**
- Hot Jameson Whiskey **6.50 per drink**
- Hot Chocolate with a dash of Hennessy Brandy **5.00 per drink**
- Hot Port **6.50 per drink**

A stylized, handwritten-style signature logo for "Stained Hailey". The letters are fluid and connected, with a prominent flourish on the 'H'.

**FOOD FOR LIFE EVENTS**



## TERMS AND CONDITIONS

- Claire Hanley (*trading as CHC Food*) will not consider a booking as confirmed until an initial deposit of €1,000 has been paid. This deposit must be paid within **ten days** of the booking. If deposit has not been paid at this point, the booking will be automatically released.
- Claire Hanley require written confirmation by the signatory of an authorised person from the client, of their contractual commitment to engage the services of Claire Hanley for the clients event as listed in the Contract of Agreement above.
- Upon receipt of same, Claire Hanley will raise a confirmation quotation invoice for the agreed amount, which must be settled within **seven working days** of the invoice issue date.
- All services pre-booked must be paid in full prior to the function (a pro-forma invoice will be provided as confirmation agreement). This invoice will be signed by the client and returned.
- If bar and wine sales are on consumption basis, an invoice will be issued at the end of the event. This bill must be paid at this time unless previously arranged with an authorised representative of Claire Hanley.
- In the event of a postponement of a function, the initial deposit paid may be transferred to another date booked within six months. A second postponement will result in the deposit being forfeited in full.
- Final numbers must be submitted **at least one week** prior to the function. This will be the minimum number charged for.
- In the event of a **cancellation** within two weeks of the function, a cancellation fee of 50% for all services booked will apply.
- The client must agree to provide Claire Hanley with a relevant purchase order number, if required and make Claire Hanley aware of any conditions and / or company policies, which will affect the payment of their invoice.
- In some circumstances where managing an event, a management fee or handling charge may apply, the client will be fully advised and charges will be clearly marked where this applies.
- Claire Hanley will **not be** responsible for any breakages or losses of any items hired on the clients behalf. It is recommended that the client reviews their insurance regarding the same.



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