

Barbeque Burnout?



then try our
blazing
Spit Roast

blazing
Spit Roast barbeques
on the terrace

stil
bar & lounge
GRILL

From €19.50 per person.
Enjoy Stil Bar al fresco this summer with a sumptuous
Spit Roast barbeque on the terrace at Hilton Dublin,
perfect for company events, birthday parties,
or a rendezvous with friends and family

Located opposite Dublin's Grand Canal,
just beside the Luas light rail system with
St. Stephens Green only 5 minutes away.

A perfect venue for a Summer Soiree.



- City centre location
- Choice of three menus from our gourmet selection
- Nightly entertainment and bar extension facilities available
- Comfortable outdoor furniture
- Both shared and private parties
- BBQs for 40 – 400 people


Hilton
Dublin

Charlemont Place, Dublin 2

For more information or to book your Summer BBQ
please contact our events team on 01 4029834
or email events.dublin@hilton.com

blazing Spit Roast barbecues on the terrace

Introducing
Hilton Dublin's new BBQ concept



Imported from Germany, The Hilton Dublin presents the Hog-Roast Spit Grill... allowing us to slowroast beautiful cuts of meat from succulent Pork Loin to tender Rib of Beef!

Hog Roast BBQ menu's start from €19.50 per person and includes starters, main courses and a selection of desserts!



Barbeque Menu 1 €19.50 per person

Gourmet selection of local and European Salads

Flat Breads
hummus dips and olive oil

Juicy Water Melon and Feta Salad
mint and white balsamic

Farfalle Pasta
homemade basil pesto and toasted pine nuts

Trio of Tomatoes
Heirloom tomatoes with roast cherry tomato and sundried tomato pesto

.....

ON THE SPIT

Marinated Maple and Clove Glazed Pork Leg
cooked slowly over hot coals

Irish Artisan Toulouse Sausage

Big Bowl of Steamed Irish Mussels
cooked on the barbie with beer and herbs

Charred Spiced Chicken Thighs
Piri Piri sauce

Vibrant Saffron Scented Vegetarian Paella
roast and charred peppers, courgette, artichoke, tomato and basil

.....

Selection of Homemade Desserts

Barbeque Menu 2 €23.50 per person

Gourmet selection of local and European Salads

Flat Breads
hummus dips and olive oil

Juicy Water Melon and Feta Salad
mint and white balsamic

Farfalle Pasta
with homemade basil pesto and toasted pine nuts

Spiced Fruity Couscous Salad
with cumin, apricots and pumpkin seeds

Trio of Tomatoes
Heirloom tomatoes with roast cherry tomato and sundried tomato pesto

.....

ON THE SPIT

Marinated Maple and Clove Glazed Pork Leg
cooked slowly over hot coals

Ground Irish Lamb Kebabs
marinated in lemon thyme and coriander cooked slowly on skewers

Bourbon Glazed Short Back Beef Ribs
Smothered in our delicious BBQ sauce

Big Bowl of Steamed Irish Mussels
cooked on the barbie with beer and herbs

Charred Spiced Chicken Thighs
Piri Piri sauce

Vibrant Saffron Scented Vegetarian Paella
roast and charred peppers, courgette, artichoke, tomato and basil

.....

Selection of Homemade Desserts

Barbeque Menu 3 €27.50 per person

Gourmet selection of local and European Salads

Flat Breads
hummus dips and olive oil

Juicy Water Melon and Feta Salad
mint and white balsamic

Farfalle Pasta
homemade basil pesto and toasted pine nuts

Freshly torn Mozzarella and Basil Salad
drizzled with our tangy lemon dressing

Spiced Fruity Couscous Salad
cumin, apricots and pumpkin seeds

Trio of Tomatoes
Heirloom tomatoes with roast cherry tomato and sundried tomato pesto

.....

ON THE SPIT

Rib of beef Slowly Cooked
cooked over smoked hickory wood
or Marinated Maple and Clove Glazed Pork Leg
cooked slowly over hot coals

Ground Irish Lamb Kebabs
marinated in lemon thyme and coriander cooked slowly on skewers

Bourbon Glazed Short Back Beef Ribs
smothered in our delicious BBQ sauce

Vibrant Saffron Scented Vegetarian Paella
roast and charred peppers, courgette, artichoke, tomato and basil

Pulled Smoked Pork Station
roll your own with the help of our Chef to create delicious and unique Quesadilla's with a selection of freshly prepared fillings

Big Bowl of Steamed Irish Mussels
cooked on the barbie with beer and herbs

Charred Spiced Chicken Thighs
Piri Piri sauce

.....

Selection of Homemade Desserts

