



FOUR SEASONS HOTEL

& Leisure Club

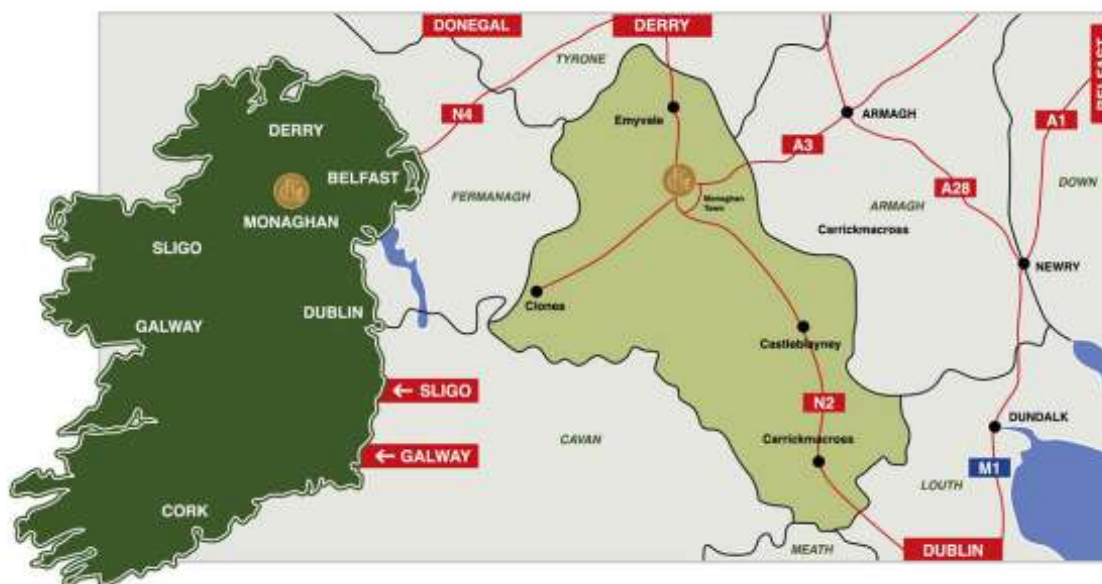
MONAGHAN



Established 1970

*Great Meetings
for Great Minds*

Our Location



The four-star Four Seasons Hotel & Leisure Club, Monaghan, is a family run independent hotel, first established in 1970, from which we have continued to grow. We are set in the highly accessible Ireland's Ancient East, situated midway between Dublin & Belfast and located a mere 1km from Monaghan Town.

Distance by Road:

Dublin to Monaghan | Via M1 and N2 | 1 hour 40 minutes

Belfast to Monaghan | Via M1 | 1 hour 15 minutes

Donegal to Monaghan | Via A5 | 1 hour 40 minutes

Distance from Airports:

Dublin Airport to Monaghan | 123kms

Belfast International Airport to Monaghan | 100km

George Best City Airport to Monaghan | 90km

With flights coming in from major cities in the UK, Europe & America

Relax at the Seasons

After a day of meetings, take care of your body, mind and soul;

- 4Fit Leisure Club gymnasium
- Plunge into our 18-meter swimming pool
- Explore the joy of jacuzzi with individual massage jets to relax and de-stress
- Detox and relax in our steam room and sauna

Sleep at the Seasons

The Four Seasons Hotel & Leisure Club, Monaghan, offers 59 luxurious bedrooms, providing everything you need for a comfortable and relaxing stay. Choose from our newly refurbished Double/Twin Guest Rooms, Family Suites or our extravagant Superior Suite.



Build Relationships at the Seasons

Let us help you plan your perfect corporate day or weekend. We have lots of ideas when it comes to team building and creating an experience your delegates will never forget.

Let us know the details of your numbers, budget, preferences and objectives and our team would be happy to put together a suggested itinerary for you.

Water Sports

Canoeing
Kayaking
Raft Building

Land Activities

Abseiling
Archery
Team Tasks
Mountain Biking
Rally Driving
Orienteering
Forest Walks
Paintball Games
Horse Riding
Golf

Indoor Activities

Brewery Tour
Cupcake Making
Ceramic Workshops
Murder Mystery Dinner
Jiving Lessons



Facilities at the Seasons

The Four Seasons Hotel & Leisure Club, Monaghan, have 5 versatile conference suites. Our experienced team ensure a seamless service in regards to organisation and execution.

The Rossmore Room

A beautifully appointed executive boardroom providing an excellent environment for meetings. The Rossmore Room features a large boardroom table where delegates up to 14 can converse easily while in a comfortable setting.

Space: Boardroom 14 | Private Dinner 14
Total area approximately 20msq

The Willow Room

One of our more intimate conference rooms, which can function ideally as a breakout room or as an area for a refreshments reception. Refurbished to a high standard, showcasing an abundance of natural light.

Space: Theatre 40 | Classroom 20
Total area approximately 75msq

The Sakura Suite

The Sakura Suite is beautifully decorated with opulent wall panels and windows spanning the suite, allowing natural light to flow in. Ideal for meetings and events both large and small the Sakura Suite can be used in full or divided into 2 separate rooms.

Space: Theatre 300 | Classroom 150
Total area approximately 290msq

The Clara Suite

Our largest suite, the Clara Suite is a modern appointed tastefully decorated room, ideal for meetings of a larger size.

Space: Theatre 350 | Cabaret 180
Total area approximately 425msq

The Seasons Suite

The Seasons Suite is the jewel in the crown of the Four Season's conference facilities. This luxuriously decorated suite boasts natural light and all the mod cons for a successful conference. The Suite itself can be used in full for a large conference or can be sectioned into 3, breaking into the Spring, Summer and Autumn Suites for mid-sized conference groups.

Space: Theatre 350 | Cabaret 180
Total area approximately 425msq



Our Facilities

Within each suite we can provide:

- LCD projector & screen
- High-speed internet access
- Note pads & pens
- Air conditioning
- Sophisticated lighting and sound systems
- Flexible variables of set-up styles to cater for all events
- Breakaway rooms if required
- Customised menu options

Our Rates

Conference Room Size	Conference Room	Maximum Number of Delegates	1/2 Day Rate	Full Day Rate
Small	Rossmore	14	€75	€150
Small	Small Sakura	50	€75	€150
Small	Summer Suite	50	€75	€150
Medium	Willow Room	60	€150	€300
Medium	Spring Suite	80	€150	€300
Medium	Large Sakura	150	€150	€300
Medium	Autumn Suite	150	€150	€300
Large	Sakura Suite	280	€200	€400
Large	Clara Suite	300	€200	€400
Large	Limewood Suite	350	€200	€400
Large	Seasons Suite	400	€250	€500



Mingle in the Limewood

The Limewood Suite is the perfect sophisticated & elegant setting for hosting private events. The suite acts as our exclusive and private fully equipped for, complemented by drizzling chandeliers and plush crushed velvet furnishings and is most popular for networking events, product launched and private parties.

This exclusive area will hold up to 350 delegates.

Dine in the Seasons

Explore tailored menus from superb fresh and locally sourced wholesome produce served throughout our hotel.

With over fifty years of experience in conferences, we can create menus to cater to all of your delegates needs;

- Banqueting for up to 350 delegates
- Private dining and tailorable menus
- Breakfast, brunch, finger food, lunch, afternoon tea, fork buffets and a la carte dining options available

A Well-Deserved Break

Tea-Holic

€3.50 per delegate

Freshly brewed tea or coffee

Cookie Monster (1, 2, 8, 10 & 11)

€4 per delegate

Selection of biscuits alongside
freshly brewed tea or coffee

Going Going Scone (1, 2, 8 & 11)

€6 per delegate

Homemade scones, preserve &
fresh cream alongside freshly brewed
tea or coffee

Pastry Perfection (1, 2, 8 & 11)

€6 per delegate

Selection of Danish pastries or mini
traybakes alongside freshly brewed
tea or coffee

Slider Boards (1, 2, 8, 11 & 12)

€20 per board

4 miniature homemade burgers,
dressed salad, chips & sweet potato
fries alongside freshly brewed
tea or coffee

Pancake Boards (1, 2, 8 & 11)

€20 per board

10 homemade pancakes, 1 sauce & a
choice of 4 accompaniments alongside
freshly brewed tea or coffee

Graze the Day Away

€80 per platter (10)

A combination of nuts, seeds,
dried & fresh fruit grazing platters

€100 per platter (1, 2, 8, 10 & 11)

The taste of sweetness cannot be left
out and that's why we offer our sweet
platter with mini meringues, cupcakes,
cookies, marshmallows & popcorn

€150 per platter (1, 2, 8, 11 & 13)

An assortment of cheese allowing for a
mixture of textures and flavours,
accompanied by crunchy breadsticks &
crackers dressed with fresh fruit

A Working Lunch

Classic Sambos

€9.50 per delegate

Closed sandwiches with a selection of fillings alongside freshly brewed tea or coffee

Add soup for €14.50 per delegate

Fancy Sambos

€12.50 per delegate

Open sandwiches on assorted breads & wraps with a selection of fillings alongside freshly brewed tea or coffee

Add soup for €17.50 per delegate

Wholesome Grub

€17.50 per delegate

Traditional lunch from our daily special menu alongside freshly brewed tea or coffee

May be subject to pre-order depending on total delegates numbers

Munchies

Prices are per delegate

Something Vegetarian

Garlic Bread Baguette Smothered with Garlic Butter
(1, 2, 8 & 11) €3.25

Spicy Potato Wedges Sweet Chilli Dip
(1, 2, 8 & 11) €3.25

Vegetable Spring Rolls
(1, 2, 8 & 11) €4.25

Vegetable Crostini Topped with Salsa & Melted Cheese
(1, 2, 8 & 11) €4.58

Something Classic

Cocktail Sausages (1, 2, 8 & 11) €3.75

Crumbled Goujons of Chicken or Fish
(1, 2, 5, 8 & 11) €4.25

BBQ Sticky Ribs (2, 7, 8, 9 & 11) €4.25

Balti Chicken Skewers (7, 8, 9, 11, 12 & 13) €4.25

Assorted Sandwiches €6.00

Bacon Butties (1, 2, 8 & 11) €7.50

Breakfast Roll (1, 2, 8 & 11) €7.50

Sliders (1, 2, 8 & 11) €7.50

Add freshly brewed tea or coffee to your menu for €3.50 per delegate

Choose 3 or more options per delegate to receive a €1 per delegate discount

Allergens

1. Eggs 2. Milk 3. Shellfish 4. Molluscs 5. Fish 6. Peanuts 7. Sesame 8. Soya 9. Sulphur Dioxide 10. Nuts 11. Cereals 12. Celery 13. Mustard 14. Lupin

Buffet

Choose Two of the Following Options

Chicken A La King (1, 2, 5, 8 & 11)

Traditional Beef Lasagne (1, 2, 8, 11 & 12)

Thai Green Vegetable Curry (2, 8, 10, 12 & 13)

Chilli Con Carne (8 & 12)

Italian Meat Balls in a Rich Tomato & Herb Sauce (2 & 8)

Mild Chicken Korma (2, 8, 12 & 13)

Goujons of Chicken (1, 2, 8 & 11) or Fish (1, 2, 5, 8 & 11)

Crispy Chicken in Sweet and Sour Sauce (1, 2 & 11)

Fingers of Hot Salmon (€2.00 Supplement) (1, 2, 5 & 11)

Beef Stroganoff (€2.00 Supplement) (2 & 8)

Add plates of cold meat or fish for only €5.00 per guest

Choose Two Side Dishes

Boiled Rice

Pasta

Chips

Baked Potato

Choose Three Salads

Mixed Leaves Tomato & Red Onion

Coleslaw (1, 2 & 8)

Potato Salad (1, 2 & 8)

Mediterranean Couscous (8, 9 & 10)

Beetroot Salad (8 & 10)

Buffet menu available from €19.95 per guest, inclusive of freshly brewed tea or coffee

A minimum of 30 delegates is required for booking this menu

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11. Cereals 12. Celery 13. Mustard 14. Lupin

Gourmet Dinner

Select from the Options Below:

Starters

Soup of your choice

Four Season's Caesar Salad (1, 2, 3, 8 & 11)

Lettuce, bacon lardons and crispy croutons **Warm**

Cajun Chicken Salad (1, 2, 8, 9 & 11)

Garlic dressing

Mains

Pan-Fried Supreme of Chicken (2, 8 & 11)

Herb mash with white wine & mushroom sauce

Traditional Oven Roasted Turkey &

Baked Gammon (1, 2, 8 & 11)

Herb stuffing & pan gravy

Baked Fillet of Salmon (2, 5, 11 & 12)

Buttered leeks and drizzled with citrus hollandaise

Desserts

Cheesecake of your choice – Strawberry,

Lemon or Baileys (1, 2, 8, 10 & 11)

Fresh cream

Traditional Warm Apple Tart (1, 2, 8 & 11)

Fresh cream and crème anglaise

Warm Dark Chocolate Ganache (1, 2, 6, 8, 10 & 11)

Vanilla ice-cream

Pavlova (1 & 2)

Topped with fresh fruit coulis

Vol Au Vent (1, 2, 8 & 11)

Chicken & mushroom in a creamy white wine sauce

Dressed Duo of Water and Galia Melon

Passion fruit coulis

Crispy Garlic Mushrooms (1, 2, 8 & 11)

Garlic aioli and salad leaves

Thai Green Vegetable Curry (2, 8, 10, 12 & 13)

Pan-fried vegetables in a Thai curry sauce, basmati rice & naan bread

Roast Sirloin of Beef (€4.00 Supplement)

(1, 2, 8 & 11) Yorkshire pudding and herb gravy

10oz Sirloin Steak (€8.00 Supplement)

(2 & 8) Grilled tomato and cream of peppercorn sauce

All of the above served with roast & creamed potato plus seasonal medley of vegetables (8)

If you would like to add more options them simply add:

€2 for every additional starter, main & dessert

Supplements apply to the total number of delegates

Four-course menu available from €25.95 per delegate (based on one starter, one main & one dessert, excluding supplements)



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Established 1970

Four Seasons Hotel & Leisure Club

Coolshannagh, Monaghan, Ireland, H18 Y220

www.4seasonshotel.ie

+353 (0)47 81 888

info@4seasonshotel.ie



Have you visiting our sister hotel?

Four Seasons Hotel, Spa & Leisure Club

Carlingford, Co. Louth, Ireland, A91 W685

www.4seasonshotelcarlingford.ie

+353 (0)42 937 3530

info@fshc.ie

