



# BBQ MENUS

Sizzle in the  
Garden.

*Radisson* **BLU**  
HOTEL & SPA, CORK



Elevate your next corporate event with a sizzling summer BBQ at Radisson Blu Hotel & Spa Cork. Our expertly crafted menu features premium local ingredients ensuring a memorable culinary experience for your team.



# Sizzle in the Garden.

BBQs at Radisson Blu Hotel & Spa Cork

## OPTION 1

Add mini desserts at €6.00

6oz GILLIGAN'S FARM BEEF BURGER

with Ballymaloe relish, Dubliner cheddar, floury bap

GINGER, LEMON, AND CHILLI MARINATED

BUTTERFLIED CHICKEN FILLET

BUTTER BASTED CORN ON THE COB

SERVED WITH A SELECTION OF CHEFS THREE

SALADS, BAKED POTATOES AND SOUR CREAM

FRESHLY BREWED TEA AND COFFEE



# Sizzle in the Garden.

BBQs at Radisson Blu Hotel & Spa Cork

## OPTION 2

Add mini desserts at €6.00

6oz GILLIGAN'S FARM BEEF BURGER  
with Ballymaloe relish, Dubliner cheddar, floury bap  
GINGER, LEMON, AND CHILLI MARINATED  
BUTTERFLIED CHICKEN FILLET  
ROSEMARY INFUSED JUMBO SAUSAGE  
FLAT CAP MUSHROOM WITH GARLIC BUTTER  
BUTTER BASTED CORN ON THE COB  
SERVED WITH A SELECTION OF CHEFS THREE  
SALADS, BAKED POTATOES AND SOUR CREAM  
FRESHLY BREWED TEA AND COFFEE



# Sizzle in the Garden.

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## OPTION 3

Add mini desserts at €6.00

6oz GILLIGAN'S FARM BEEF BURGER

with Ballymaloe relish, Dubliner cheddar, floury bap

GINGER, LEMON, AND CHILLI MARINATED

BUTTERFLIED CHICKEN FILLET

ROSEMARY INFUSED JUMBO SAUSAGE

BBQ PULLED PORK

LIME AND CORIANDER SEED MARINATED

GRILLED VEGETABLE

BUTTER BASTED CORN ON THE COB

SERVED WITH A SELECTION OF THREE CHEFS

SALADS, BAKED POTATOES AND SOUR CREAM

FRESHLY BREWED TEA AND COFFEE



OPTION 3

€44

per person



**Radisson** BLU  
HOTEL & SPA, CORK

Email: [Meetingsandevents.cork@radissonblu.com](mailto:Meetingsandevents.cork@radissonblu.com)  
Tel: T: +353 (21) 429 70 50



# Sizzle in the Garden.

BBQs at Radisson Blu Hotel & Spa Cork

## OPTION 4

6oz GILLIGAN'S FARM BEEF BURGER  
with Ballymaloe relish, Dubliner cheddar, floury bap  
GINGER, LEMON, AND CHILLI MARINATED  
BUTTERFLIED CHICKEN FILLET  
ROSEMARY INFUSED JUMBO SAUSAGE  
MARINATED PORK CHOP  
MARINATED IRISH BEEF MINUTE STEAK  
BALSAMIC, SOYA AND GARLIC MARINATED  
MUSHROOM AND RED ONION SKEWERS  
BUTTER BASTED CORN ON THE COB  
SERVED WITH A SELECTION OF FIVE SALADS,  
BAKED POTATOES AND SOUR CREAM  
CHEFS BUFFET DESSERT  
FRESHLY BREWED TEA AND COFFEE



OPTION 4  
**€58**  
per person



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