



***The Hotel at the Crossroads
where history and tradition meet luxury and style***

Winner 'Best New Hotel in Ireland' in 2007
 Winner 'Best Boutique Hotel' in Ireland for the last six years
 'The Pins – Best Gastro Pub in Ireland' - 3 Times
 Upstairs @ West - Two AA Rosettes for culinary excellence
 Winner 'Best Wine Destination in Ireland' Georgina Campbell
 'Wine Spectator Award 'one of the most outstanding wine lists in the world' - 8 times
 Hotel and Catering Gold Medal Award for
 'The Best Wine Experience in Ireland
 Restaurants Association of Ireland Award for
 'The Best Wine Experience in Ireland'
 'Top 20 Hotels in Ireland' - Trip Advisor
 Upstairs @ West - 'Best Overall Sustainable Restaurant in Ireland'
 'Number 1 Top Hotel in Galway' 2015/16 – Trivago
 Green Hospitality Ireland – Platinum award for Environmental practices
 and many more...

Fergus O' Halloran

Managing Director

The Twelve Hotel

Bearna Village

Galway

Ireland

Direct Tel: +353 91 597 005 / 000

[E-mail: Fergus@thetwelvehotel.ie](mailto:Fergus@thetwelvehotel.ie)





“Twelve great reasons to celebrate Your Event at The Twelve”

“Galway’s most glamorous and happening boutique hotel”
One of Ireland’s Top Five Sexiest Hotels” U.K. Observer
Winner 'Best New Hotel in Ireland 2007',
Best Boutique Hotel in Ireland SIX years in a row
National Hospitality Ireland Awards

There are many reasons but here are *the twelve*:

One...

Stylish Private Dining Room “Na Beanna Beola”

The Twelve has a luxurious private venue specially designed for boutique events which can cater for up to 100 people in sophisticated elegance.

Two...

Fabulous food from “West”

Lucky guests at your event at The Twelve will enjoy food from the acclaimed “West” Restaurant - True to the region, true to the season, highlighting the west and the season's best ingredients. Two AA Rosettes.

Three...

Exclusive tasting evening

Prior to your event, you may enjoy a special menu tasting in “West” with a reduced rate for overnight stay.

Four...

Wine consultation

As part of the dedicated service, you will be offered a wine pairing consultation, where you will be advised on wines to compliment your menu by one of the most experienced and talented sommeliers in the country, while choosing from one of the most extensive and interesting wine collections in Ireland.

Five...

The Twelve Bakery

With its very own on-site bakery, the Pastry Chef from the Bakery at The Twelve would be delighted to create a specially designed cake for the occasion and present it to you with a very special discount.*

Six...

THE BEST IN-ROOM PAMPERING

Your guests can pamper themselves in a seaweed bath with scented candles and an iPod delivered to the guestroom. Treat yourself to the truly luxurious 100% organic bathroom amenities. You may indulge yourself further with the truly unique, bespoke spa treatments available in our Le Petit Spa.



Seven...

UNIQUE SUITES

Within a suite design unique to The Twelve, rooms and suites can be connected to form 2 bedroom Suites/Family Suites, with their own mini kitchens/wet bars, living room area and private balcony, perfect for groups attending intimate family gatherings. These suites can cater equally perfectly for individuals or families. Featuring a super king sized bed or twin beds with fine linens and duvets, convertible sofas and windows that open, hardwood floors or rich carpets, rooms and suites at The Twelve are as stunningly designed as every aspect of this boutique jewel.

Eight...

THE PINS GASTROPUB

Honoured as 'The Best Gastro Pub in Ireland'

You can enjoy an incredible selection of whiskies, cognacs, armagnacs, rums, bourbons, vodkas and countless other fine spirits and beers in The Pins Bar and Bistro. This local delight also features great coffees, interesting teas, breads 'just out of the oven' from the on-site bakery, freshly made to order Gourmet pizzas from the Stone based oven in Dozzina and light meals. The place literally buzzes with great entertainment.

Nine...

CHIC INTERIORS

The interior of the hotel is designer led, with each detail of every area full of fascinating craftsmanship and skilful style. From the thatch and vivid colours incorporated into the exterior, to the organic shapes in the contemporary space of the Champagne Bar and West, The Twelve is a marriage of modern and traditional, united by elegance, and full of specially designed bespoke furniture and handcrafted pieces by local artists.

Ten...

TOTAL TECH

The Twelve is fully equipped with all the high tech essentials, with in-room CD/DVD players, wall mounted LCD TVs and complimentary high-speed wireless and broadband internet access throughout the hotel

Eleven...

MASTER SUITE XII

Master Suite XII at The Twelve has been described as "Ireland's sexiest suite". The glass walled en-suite is totally unique, with its saucy double shower and luxurious Jacuzzi. With designer furnishings and a Juliette balcony, an open fire and specially commissioned surround sound system, Suite XII in the Twelve Hotel is truly special.

Twelve...

BEAUTIFUL BARNA

The picturesque surroundings of Barna, including the pier, the beach and the woods is the perfect setting outside of the city. A carefully designed, utterly unique location, The Twelve offers a new kind of luxury, celebrating glamour and style while tempered with a healthy dose of fun and wit. A lot of thought, love, consideration and attention to detail has gone into The Twelve, providing a sophisticated, beautiful space for a special treat, and a place which is the ideal setting for an elegant, extra special event with a difference.



Your Sample Dining Menus

Menu one...

A Selection of the Finest Meats from the Deli of Pizza Dozzina

-o0o-

Choose from Our Soup Listing

-o0o-

Free Range Glin Valley Chicken Supreme with Leek Potato Cake
Organic Vegetables and Smoked Bacon Jus

Or

Fillet of Irish Salmon,
Risotto with Wilted Spinach and Sun-dried Tomato Salsa

-o0o-

The Dessert Parade

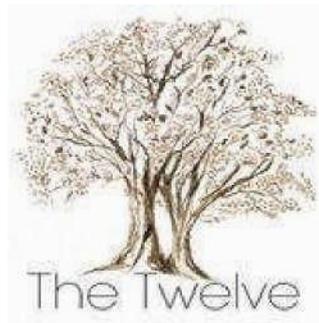
-o0o-

Coffee and Petit Fours

€48.00 per person

All prices include VAT

Prices are based on two main course choices
Extra course choices may be accommodated at a €5 supplementary charge



Your Sample Dining Menus

Menu two...

Turf Smoked Free Range Chicken and Wild Mushrooms on a Pastry Galette
Local Micro Greens, Chive and Cream Sauce

o0o-

Potato and Leek Soup, Herb Oil

-o0o-

McGeough's of Oughterard Char Grilled Sirloin Steak
Roast Potato Fondant, Garden Vegetables, Red Wine Jus

or

Fillet of Atlantic Cod
on a Bed of Basil Infused Crushed Potato,
with a Sun Blushed Tomato Fondue

-o0o-

Country Style Warm Apple Crumble with Vanilla Ice Cream

-o0o-

Coffee and Petit Fours

€55.00 per person

All prices include VAT

Prices are based on two main course choices
Extra course choices may be accommodated at a €5 supplementary charge



Your Sample Dining Menus

Menu three...

Galway Bay Smoked Salmon and Crab Salad
with Apple and Horse Radish, Organic Leaves and Herb Oil

-oOo-

Cream of Mushroom Soup with Truffle and Chive Cream.

-oOo-

McGeough's of Oughterard Char Grilled Sirloin Steak
Roast Potato Fondant, Garden Vegetables and Red Wine Jus

or

Monkfish Fillet with a Brown Shrimp Polenta,
Sautéed Spinach & Baby Leek with a Lemon Butter Sauce

-oOo-

Twelve's Signature 'Study in Chocolate'

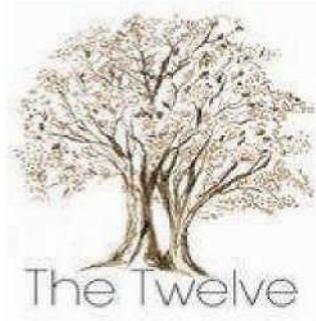
-oOo-

Coffee and Petit Fours

€63.00 per person

All prices include VAT

Prices are based on two main course choices
Extra course choices may be accommodated at a €5 supplementary charge



Your Sample Dining Menus

Menu four...

Amuse Bouche

-o0o-

Terrine of Foie Gras and Rabbit with Marinated Prunes
and Toasted Brioche

-o0o-

Our Own Special Champagne Sorbet

-o0o-

Roasted Breast of Barna Barbarie Duck
Beetroot Puree, Roast Beetroot, Berries & Fondant Potato
(Beetroot is Seasonal)

or

Seared Turbot Fillet with Glazed Leek and Celeriac, Rich Butter Sauce

(Turbot is seasonal from March to August)

-o0o-

Amaretto and White Chocolate Panna Cotta
Chocolate Soil and Popping Candy

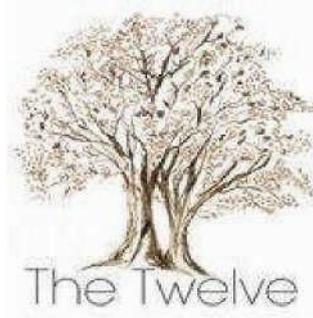
-o0o-

Coffee and Petit Fours

€68.00 per person

All prices include VAT

Prices are based on two main course choices
Extra course choices may be accommodated at a €5 supplementary charge



Sample a La Carte Menu

Some Ideas for Creating your Own Perfect Menu...

To Start

Duck Leg Quiche, Foie Gras and Beetroot (Seasonal)
€13.00

Dozzina Anti Pasta Plate
Selection of Meats, Cheeses and Pickles from Dozzina
€10.00

West's Fish Cake
With Sautéed Prawns & Lime Aioli
€9.00

Crisp Rabbit Croquette
Butter Leek Fondue & Jus
€9.00

Goats Cheese & Red Onion Tartlet
Local Micro Greens, Sun-Blushed Tomatoes, With Honey & Lavender
€9.00

Black Pudding
Tarte Tartin of Local Black Pudding, Caramelized Apple,
Seared Foie Gras & Crisp Croquette of Confit Ducking
€13.50

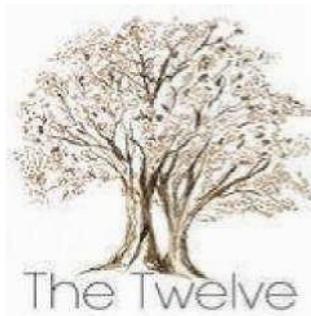
Perhaps you would prefer Rabbit with this dish?

Aubergine
Baked Aubergine with a Hummus Puree & Pimento Salsa
€8.00

Oak Smoked Duck Breast
With Foie Gras Mousse & Beetroot Chutney
€12.50

Warm House Turf Smoked Salmon
With Celeriac & Apple Slaw, Chive Oil
€11.00

House Cured Organic Clare Island Salmon,
Citrus, Local Sea Salt, Oyster Aioli, Wild Garlic, Capers
€11.00



Sample Soups

€6.00

Celeriac, Apple Toasted Hazelnut
Carrot and Sweet Chili
Sweet Potato and Lemongrass, Coconut Cream
Organic Turnip and Ham Hock
Parsnip and Smoked Bacon
Light French Onion Soup

Homemade Sorbets

€6.00

Earl Grey
Champagne
Raspberry
Citrus
Lemongrass
Seaweed

Meat & Poultry

We use only the finest of Irish meat from local approved suppliers. All of our beef is matured for a minimum of twenty eight days and cooked on a special grill.

Chicken

Free Range Chicken Supreme wrapped in Cured Bacon
with Seasonal Vegetables and Tarragon Jus

€23.00

Duck

Roasted Breast of Barbarie Duck,
Beetroot Puree, Roast Beetroot, Berries & Fondant Potato
(Beetroot is Seasonal)

€29.00

Beef

9oz Sirloin from the Char-grill, Sautéed Potato
with Black Bacon and Onions, Pepper and Thyme Sauce

€30.00

Lamb

Rack of Connemara Lamb, Rosemary & Garlic Potato Gratin,
Lamb Neck Croquette, Baby Spinach & Lamb Jus

€30.00

Venison Loin

with Braised Red Cabbage, Roasted Apples, Wild Sauce
Touch of Cinnamon and Bitter Chocolate

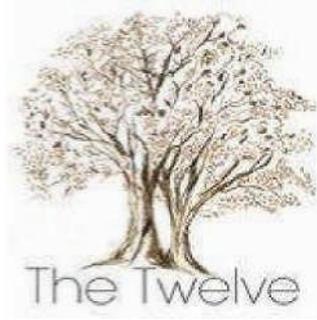
€33.00

Pork

Rack of Irish Pork with a Truffle Mash, Cinnamon Apples and a Cider Sauce

€25.00

All main courses include an assortment of fresh seasonal vegetables



Fish & Shellfish

We take advantage of Galway's coastal location to ensure we receive the freshest of fish

Halibut (Seasonal)

Halibut with Saffron Risotto, dressed Rocket Leaves and
Red Pepper Coulis
€27.00

Monkfish

Connemara Monkfish with Tomato Risotto and Baby Spinach,
Lemon grass Sauce and a Garlic Froth
€28.00

Plaice

Plaice with Almond and Parsley Butter, Pomme Chateau
€23.00

Lobster (seasonal)

Half Lobster Thermidor with a Vegetable Julienne,
Gratinated with Hollandaise Sauce
€33.00

Fisherman's Specialty Catch (m.v)

All fish dishes include an assortment of fresh seasonal vegetables

Vegetarian Options

Hummus

West's Hummus Cake with Mediterranean Vegetables and Aran Goat's Cheese
€21.00

Red Pepper Polenta

Aran Island's Feta Cheese
€21.00

Braised Quinoa Risotto

Mascarpone, Pea Shoot, Rocket
€21.00



To Finish

Desserts from Our Own Bakery

Warm Chocolate Brownie

With Bourbon Vanilla Ice Cream

Selection of Crumbles

With Crème Anglaise

Homemade Apple Pie

With Bourbon Vanilla Ice Cream

Chocolate After Eight Fondant

Selection of Panna Cotta

Maple & Vanilla
White Chocolate
Mascarpone
Berries
Baileys
Coffee

Lemon Tart

Baby Meringues

Chocolate Rooibos Tart

Sticky Date Pudding

Salted Carmel Sauce

Seasonal Pavlova

Baked Cheesecake

Baileys
Brownie & Mascarpone
Raspberry & Ricotta
Chocolate / White Chocolate

Desserts €7.00



Canapés & Hors d'Oeuvres

(Minimum of 20 persons)

Canapé Selection A

Tomato & Fresh Mozzarella Basil Baskets
Petit Homemade Sausage Rolls
Cured Smoked Salmon on Brown Bread Crackers & Pickled Red Onion
Vegetarian Spring Roll and Oriental Dip

€9.90 per person

Canapé Selection B

Tomato & Fresh Mozzarella Basil Baskets
Petit Homemade Sausage Rolls
Cured Smoked Salmon on Brown Bread Crackers & Pickled Red Onion
Tortilla Wrap, Boursin & Baked Ham
Panko Coated Tiger Prawns with Ginger & Chilli Dip

€12.90 per person

Canapé Selection C

Foie Gras Mousse Crostinis, Pickled Fennel and Seasonal Berries
Mini Burgers with Onion Marmalade
Tortilla Wrap, Boursin & Baked Ham
Petit Homemade Sausage Rolls
Cured Smoked Salmon on Brown Bread Crackers & Pickled Red Onion
Chicken Satay Skewers
Vegetarian Spring Roll and Oriental Dip

€17.90 per person

Canapé Selection D

Sea Scallops Grilled on a Rosemary Skewer
Local Crab Claws Sauted in Garlic Butter
Tortilla Wrap, Boursin & Baked Ham
Cured Smoked Salmon on Brown Bread Crackers & Pickled Red Onion
Chicken Satay Skewers
Vegetarian Spring Roll and Oriental Dip
Tomato & Fresh Mozzarella Basil Baskets
Mini Burgers with Onion Marmalade
Foie Gras Mousse Crostinis, Pickled Fennel and Seasonal Berries
Panko Coated Tiger Prawns with Ginger & Chilli Dip
Petit Homemade Sausage Rolls

€23.00 per person

Pizza Dozzina Pizza Canapés are also a Terrific Option – Classy and Fun



Finger Food Options for you Evening....

Chicken Wings, Wedges & Cocktail Sausages
€9.00 per basket

**Chicken Goujons, Wedges, Cocktail Sausages,
Onion Rings and Spring Rolls**
€11.00 per basket

Chicken Wings, Wedges, Cocktail Sausages and Pizza Canapes
€14.50 per person

Pizza Dozzina Gourmet Pizza Slices
€9.00 per person

Local Fish Cones, Fries, Tartare
€9.00 per person

Mini Quiche – Vegetable or Meat
€6.00 per person

Goat's Cheese Croquettes
€6.00 per person

Crispy Mushrooms and Garlic Aioli
€4.00 per person

Our Famous Bakery Sausage Rolls
€5.00 per person

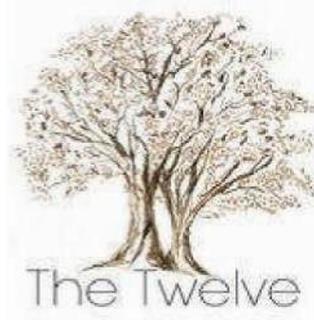
Potato Skins
Choose Smoked Bacon and Chive / Smoked Knocknore
€4.00 per person

A Special touch from "The Twelve"

The Twelve's chocolate dipped strawberries at €11.00 per dozen
The Chocolate fountain with fresh fruit and marshmallows €200 per 50 persons
Chocolate Fondues for Four €12.00

(Available in conjunction with Weddings/Private Functions in
"Na Beanna Beola" and "West Restaurant")

Please note menu prices are for 2016 and 2017 for events booked in 2016
We cannot guarantee prices outside of this time frame



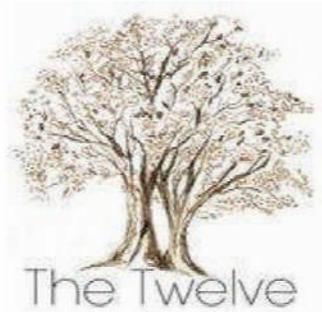
Terms & Conditions for Events / Wedding Parties at “The Twelve”

The following are the Terms & Conditions that are applicable to parties hosted at the Twelve.

- We require a non-refundable deposit of €1000 by guaranteed cheque or bank transfer within 14 days of provisionally reserving a date for your wedding.
- Within 3 months from your event date, a further deposit of 40% is required by cheque or bank transfer.
- Your menu must be confirmed 14 days prior to the event. We request that if you have guests attending with special dietary requirements that you inform us of them at this time also.
- Final numbers and the table plan must be confirmed 72 hours before the event. The minimum charge payable will be based on this confirmation.
- The outstanding balance of the bill is to be settled on the morning after the event.
- All music must be set up and play in the assigned area. All music must be kept to a tolerable level to prevent any disturbance to neighboring residents of Bearna Village. * The finishing time for all music/entertainment is strictly 1.30am. *
- A nominated person must pay full and final payment of the reception and associated costs prior to departure from the Hotel, by guaranteed cheque or bank draft.
- Any unallocated bedrooms that are not cancelled one week prior to the event day will be added to the wedding reception account. All individual reservations must be accompanied by a credit card/cheque/ deposit guarantee.
- Our residents bar is strictly for residents of the Hotel only and closes on the discretion of management
- All cancellations must be confirmed in writing

- In the unfortunate event where the client is required to cancel their confirmed booking, the hotel will make every reasonable effort to resell the facilities (banqueting and accommodation) on the client's behalf. The cancellation fees due shall be calculated and levied after the intended date allowing for any reduction of the charge by the profits on any alternative business (banqueting and accommodation) secured on behalf of the client.

- The hotel may cancel the event only in the following circumstances;
 1. The hotel has reason to believe the booking might prejudice the reputation of the hotel
 2. The hotel receives evidence of any adverse alteration in the Client's financial situation
 3. Should any guest attending the event behave in any way considered to be detrimental, offensive or contrary to normal expected standards of behavior



Terms & Conditions continued.../

- The Hotel will not be liable for any failure or delay in providing facilities, service, food or beverages as a result of events or matters outside its control.
- No food or beverages items may be brought into the hotel for consumption on the premises. * A charge will be made if this condition is breached. e.g. corkage etc.
- The hotel will not accept responsibility for any entertainment that has not been reserved directly by the hotel. However it is essential that all entertainment arrangements have the approval of the hotel management prior to the date of your reception.
- The hotel is not liable for any loss of damage to property owned by or in the custody of the Clients or its guests. Gifts, Cards, Cakes etc, should be taken from the hotel at time of check out.
- The client will be responsible for any damage to property caused by any of the guests and the cost of repair or reinstatement will be added to the reception account.
- Check in time is 15:00 Check out time is 12:00. The hotel will accommodate guests arriving early whenever possible. * All room reservations are only accepted via Phone/Email/Written confirmation and are subject to availability.

In the event of a cancellation, notification must be sent to the hotel in writing.

Our cancellation policy is as follows:--

More than 60 days from the date of the event	= 25% of estimated cost.
Between 59-30 days	= 50% of estimated cost
Between 29-0 days	= 100% payment of pre booked services.

- Wines are charged by the bottle price. The wine selection needs to be confirmed at the time of final menu selection.
- Corkage is charged as follows:
 - €15 per 75cl bottle of Wine
 - €15 per bottle of Sparkling
 - €20 per bottle of Champagne
- Room Rental is waived for groups of fifty five plus adult guests. Room rental is charged at 100% of a full day's rental
- Children under 12 are charged at €15 per Kid's Menu and children under 6 eat complimentary
