

The background of the entire page is a light cream color. It is decorated with various elements: dried green leaves and stems are in the top left; a piece of white, textured fabric is draped on the left side; delicate, pressed white flowers and stems are scattered at the top and bottom; and a small, dark, thin object is visible on the right side.

FAIRWAYS HOTEL

DUNDALK

Communions 2027

FAIRWAYS
HOTEL
DUNDALK

Shared Communions 2027

If you, your friends, and your family are celebrating a communion, we will ensure you do so in style at Fairways Hotel Dundalk.

Our shared Communion Packages include a four-course lunch and entertainment.

Available on the following dates:

Saturday 8th May 2027

Saturday 15th May 2027

Children's entertainment & disco from 4.30pm

€45 per Adult | €18 per Child

Terms & Conditions of Booking

Entertainment:

Please note that children's entertainment will be subject to a suitable number of attendees at the shared communion event. The hotel reserves the right to cancel large booking spaces, including entertainment, and move the event to another area of the hotel. Entertainment will include one or more of the following: balloon modeller or magician, and kids disco.

Deposits and Pre-Payment:

An initial deposit of €100 is required to secure the booking. If the deposit is not received within two weeks, the booking will be automatically released. Please note that this deposit is non-refundable.

Full prepayment is due two weeks prior to the booking, and this will serve as the minimum charge, regardless of the final attendance. The hotel reserves the right to cancel the booking if full payment is not received by this deadline. Final guest numbers must also be confirmed and paid for at that time and will be considered the minimum for billing purposes.

Our experienced meeting and events team will be delighted to assist you with organising your celebration. Contact us at **+353 42 934 3910** or **sales@fairwayshotel.ie**

FAIRWAYS
HOTEL
DUNDALK

Adults Sample Menu

Soup

VEGETABLE SOUP

Roasted root vegetable soup, freshly baked bread roll

Starters

CLASSIC CAESAR SALAD

Tossed baby gem, fresh parmesan, garlic crouton, classic dressing

Main Course

BAKED FILLET OF SALMON

buttered greens, prosecco and chive cream

Or

12 HOUR SLOW COOKED FEATHERBLADE OF BEEF

roasted root vegetables, mashed potatoes, red wine and thyme jus

Dessert

FAIRWAYS TRIO OF DESSERT

Freshly brewed Tea or Coffee

FAIRWAYS
HOTEL
DUNDALK

Kids Sample Menu

Main Course

CRISPY FRIED CHICKEN FILLET GOUJONS

French fries

Or

OVEN BAKED PORK SAUSAGES

Potato puree, traditional jus

Dessert

ICE CREAM EXTRAVAGANZA!

Our ice cream van will be rolling into the yard, ready to serve you a cool and creamy treat of your choice!

Choose from a magical selection of your favourite flavours, sprinkles, toppings, and smiles included!

Ready, set, scoop!

FAIRWAYS
HOTEL
DUNDALK

Private Dining for Communion

Celebrate your child's special day with an exclusive dining experience at Fairways Hotel Dundalk. Our private dining options provide the perfect setting for communions and confirmations, ensuring a memorable and elegant celebration for your family and friends.

Choose from either

The Bellingham Suite

Or

The Carlingford Suite

Minimum Adults Required: 35+
Room Hire: €195

Choose from

Plated Lunch Menu
from €32.50 per person

Or

Buffet Menu
from €32 per person

An initial deposit of €100 is required to secure the booking. If the deposit is not received within two weeks, the booking will be automatically released. Please note that this deposit is non-refundable.

Please note that entertainment for shared events is not included in the above pricing. Additional charges will apply for room decor, such as chair covers.

The BRASSERIE Sample Menu

STARTERS

SOUP OF THE DAY

Wholemeal soda bread

THE BRASSERIE CAESAR

Crisp smoky pancetta, buttery focaccia fingers, house caesar dressing, baby gem lettuce, parmesan

CRISPY FRIED CHORIZO CROQUETTE

Pea guacamole, lemon and lime aioli

MAIN COURSE

FAIRWAYS FEATHER BLADE OF BEEF BOURGUIGNON

Tender 12hour beef, smokey bacon lardon, button mushroom, baby onion, roasted roots, potato puree

ROAST IRISH CHICKEN SUPREME

Barley risotto, crunchy summer vegetables, aged balsamic drizzles, mozzarella pearls

FISH OF THE DAY

Baked supreme of salmon, sauté of samphire, prosecco and dill

HEALTHY GREEN LENTIL & RAINBOW CARROT CURRY

Fresh coriander, toasted cashew nuts, fragranced coconut, basmati rice

DESSERT

SALTED CARAMEL BROWNIE

Seasonal berry compote, madagascar spices

RASPBERRY MERINGUE ROULADE WITH WHITE CHOCOLATE

Mango and passion fruit gel

Freshly brewed Tea or Coffee

THREE COURSES €39 PER PERSON

*Suitable for groups to a maximum 25 guests. Please note that groups may be spread over several tables. An initial deposit of €100 is required to secure the booking. If the deposit is not received within two weeks, the booking will be automatically released. Please note that this deposit is non-refundable.

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