

The LookOut Restaurant
The Square
Baltimore
Co. Cork
028-20600
info@waterfrontbaltimore.ie

GROUP BOOKINGS 2019

Overview

The LookOut Restaurant opened in July 2008 and is situated above Jacob's Bar on the square in Baltimore. Its name derives from the fact that it has a spectacular 25 foot panoramic window overlooking Baltimore Bay & the Islands. With its semiformal style of handmade walnut furniture, marble flooring, granite fire place, silverware and linen napkins this is an ideal venue for parties and groups from birthdays to weddings. The restaurant has a full bar licence. The restaurant can accommodate up to 75 people. Set menus can be created for groups from 20 people up. Please see below for examples of menus we can provide. Please note menus can be tweaked according to your taste and budget. Note the number of choices etc. is dependent on the number of people the reservation is made for.

Option One :

Price = €40.00 Per Person. Choice of 3 starters, 3 mains & 3 desserts.

Example:

Moules Marinere

Smoked Salmon & Mackerel Salad

Roast Red Pepper Salad

Caprese Salad

Beetroot & Goats Cheese Salad

Soup of the Day

Sirloin Steak with Garlic Butter
(Served with Homemade Fries & Side Salad)

Grilled Fish of the Day with Lemon Butter
(Served with Vegetables & Potatoes)
(E.g. Cod, Hake or Haddock depending on availability)

Braised Lamb Shank with Rosemary
(Served with Vegetables & Potatoes)

Buffalo Mozzarella & Spinach Ravioli with a Tuscan Tomato Sauce

*Grilled Chicken Piri Piri with Lemon
(Served with Vegetables & Potatoes)*

Moules Frites

Tarte Tatin Served Warm with Fresh Cream

Raspberry & Almond Tart Served Warm with Fresh Cream

Clonakilty Homemade Vanilla Ice Cream with Hot Chocolate Sauce

Fresh Fruit Salad with Vanilla Ice Cream

Crème Brulee

Warm Chocolate and Orange Brownie

Tea or Freshly Ground Coffee

Option Two :

Price = €45.00 Per Person. Set Shellfish Starter: Choice of 3 Main Course. Choice of 3 Dessert.

*Mini Shellfish Platter
(Served on a central platter/s with French Bread & Homemade Mayonnaise)*

This Mini Shellfish Platter Consists of the Freshest Locally Sourced Shellfish Served Whole in The Shell including; Galley Head Prawns, Sherkin Island Oysters, Brown Crab and Hot Moules Marinere

*Sirloin Steak with Garlic Butter
(Served with Homemade Fries & Side Salad)*

*Grilled Fish of the Day with Lemon Butter
(Served with Vegetables & Potatoes)
(E.g. Cod, Hake or Haddock depending on availability)*

*Braised Lamb Shank with Rosemary
(Served with Vegetables & Potatoes)*

*Grilled Chicken Piri Piri with Lemon
(Served with Vegetables & Potatoes)*

Moules Frites

Tarte Tatin Served Warm with Fresh Cream

Raspberry & Almond Tart Served Warm with Fresh Cream

Clonakilty Homemade Vanilla Ice Cream with Hot Chocolate Sauce

Fresh Fruit Salad with Vanilla Ice Cream

Crème Brulee

Warm Chocolate and Orange Brownie

Tea or Freshly Ground Coffee

Option Three:

Price = €55 Per Person

Example:

Galley Head Prawns with Homemade Mayonnaise

Duck Confit Salad

Smoked Salmon & Mackerel Salad

Mini Seafood Platter

Fillet Steak with Green Peppercorn Sauce

Pan Fried Premium Fish with Lemon Butter

(e.g. Turbot, John Dory, Monkfish)

Rack of Lamb with Rosemary Sauce

Pan-Fried Scallops with Brandy & Cream

Tiramisu

Warm Tarte Tatin with Cream

Fresh Fruit Chantilly Glass

Vanilla Ice Cream & Hot Chocolate Sauce

Cheese Plate

Tea OR Freshly Ground Coffee

Option Four:

Price = €60.00 Per Person

Example:

The Chez Youen Shellfish Platter

Warm Tarte Tatin Served with Calvados and Fresh Cream

Or

Cheese Board

Tea / Coffee

This impressive shellfish platter has been served in our restaurants for over 40 years. A bounty of the freshest shellfish served in the shell on large platters served with French bread & homemade mayonnaise. This is both starter and main course and includes: Lobster, Brown Crab, Galley Head Prawns, Sherkin Island Oysters & Moules Marinere

BAR DRINKS & WINE

The LookOut Restaurant also has a full bar in the restaurant itself as well as a public bar, Jacob's on the ground floor level beneath it. It is possible to set up an account for your guests on your behalf in either or both of these bars or if you prefer your guests can pay their own way as they go.

We have a good selection of wine on offer starting at €25 per bottle for our house red and white.

POLICY

The reservation will be guaranteed upon prior receipt of a deposit to the value of 30% of the total cost of food (not including wine or alcohol). The deposit will be used against the total cost of food at the end of the night. In the case of expected confirmed numbers not turning up for whatever reasons the deposit will be used against the loss per head.

If you are interested in discussing anything further please do not hesitate to call, I would be delighted to help in any way I can.

Kate Jacob
Proprietor