



The Compass Collection

...

Gourmet Experiences Reimagined

| COMPASS
| IRELAND

*Each table has a **story**
to tell*



From forest foraging to fine dining
Compass Group Ireland have selected
and designed gourmet experiences we
believe in – inspired by the producers,
farms and artisans we meet along
our journey. Every experience tells a
story, supporting local businesses and
presented as ethically and sustainably
as possible. This collection will grow as
the year unfolds, so keep an eye out for
some special experiences to come.

A curated collection from our table to
yours...

LIVING TABLE IN THE PARK

HOST Fitzwilliam Park

GUEST CHEFS Holly White, Shay Kendrick

Enjoy a living table as you have never experienced it before. Set up in Fitzwilliam Park, you will be served a 6-8 course tasting menu of plant/-based whole foods, from around Ireland, as you dine at the stunningly-styled long table with your team. The theme is *food to live for* and the produce that is readily available, this is a real taste of the modern Irish food landscape. Discover delicious plant-based recipes from breakfast ideas, lunch and dinner recipes to vegan desserts.



SURF 'N' TURF SESSIONS

HOST Atlantis Seafood, Kilmore Quay
GUEST CHEFS Pitmaster John Relihan

Spend time in Kilmore Quay on a fishing boat! Connecting the sea and the land in this wonderful experience, we take your group to the beach for a unique food event. Starting with a short boat trip off the coast, you'll see firsthand how Irish fishing boats work and learn about sustainable seafood. Returning to the shore, we meet chef and celebrity BBQ pitmaster, John Relihan, who will fire up the grill to cook some of the seafood, along with some of Ireland's finest meats, for a bespoke dining surf 'n' turf experience.



FORAGING TRIP & LONG TABLE IN THE FOREST

HOST The Wicklow Escape

GUEST CHEFS John Torode & Kevin Thornton

This day out in the forest is about connecting with nature and learning how to forage for wild Irish ingredients with one of Ireland's best chefs, before enjoying a dining experience like no other, set in the forest itself. Under the canopy of the trees, you'll enjoy the fruits of your foraging and more top-quality Irish ingredients in a special seasonal menu.



BEE KIND TO YOURSELF EXPERIENCE

HOST Olly's Farm
GUEST CHEFS TBC

With a focus on mindful eating, this breakfast highlights the importance of bees and how we eat, with a breakfast set on Olly's Farm in the Dublin mountains. Olly will take guests on a farm tour and see his bee hives, before tasting his delicious and award-winning honey.

Followed by a mindful breakfast that has been created with honey and other healthy ingredients. Learn about how taking time for breakfast is important to our general wellbeing. Breakfast is an important meal as it can allow us to connect with our day and our energy that we need to fulfil our tasks. Taking time for breakfast in a mindful way in the morning allows us to achieve overall healthier wellbeing.



OYSTERS & CRAFT BEER EXPERIENCE

HOST Franciscan Well Brewery & Brewpub

GUEST CHEF Oyster Mermmelier & Beer Sommelier

Probably one of our star products in Ireland, and enjoyed across the world, Irish oysters are a top-quality ingredient and have equally as much taste as they do health benefits. Oysters are deliciously good for you!

This location is one of a kind and the perfect setting for this one-of-a-kind ingredient!

To accompany the oysters and whet the appetite further, we will pair the oyster experience with Franciscan Well Brewers that let's the complexity of the craft beers accentuate the saltiness of the oysters.



PIZZA MAKING WORKSHOP

HOST Flynn's Irish Tomatoes

GUEST CHEFS The Dough Boys & Shay Kendrick

MF Nurseries, which trades as Flynn's Irish Tomatoes, is located in Balheary, Swords in Co Dublin. Its impressive tomato growing facility is a landmark location for this fun workshop evening. Watch the sunset among the tomato greenhouses while learning the secrets to the ultimate Italian tomato sauce from our talented chef.

Firing up the woodfired ovens for the perfect pizza night, all guests have to do is watch a demonstration while sipping on the perfect Bloody Mary's, made with Flynn's Irish Tomatoes, of course.

MF Nurseries focus is very much on sustainable farming and quality produce.



POND TO PLATE EXPERIENCE

HOST Mag and Ger Kirwan
Goatsbridge Trout Farm, Co Kilkenny
GUEST CHEF Kevin Thornton

Experience trout farming on the crystal clear waters of The Little Arrigle River, giving Goatsbridge trout unique taste and texture.

This is sustainable fish farming at its best. Go fishing and catch your own trout, followed by dining in the charming pop up restaurant created by Wilde Dining in experts Cathy McGovern, in collaboration with Kevin Thornton and Shay Kendrick.



And here is **A FEW MORE**



Feasts over Fire



Secret Island Location



Dinner by Candlelight



Chinese New Year



Dine and Style



Enchanted Forest

A taste of our **BOARDROOM** **EXPERIENCES**



Coffee Art Class



Chocolate Masterclass



Wellness Breakfast



Beer & Dumplings



Chefs Table



Living Table Demo

A taste of our **BOARDROOM** **EXPERIENCES**



Chocolate & Whiskey Masterclass



Sushi & Sake Workshop



Dessert Experience



Tablescaping

Collaborate with **OUR EXPERTS**



Kevin Thornton

Irish celebrity chef known for featuring on television series such as *Guerrilla Gourmet* and *Heat*.



Danni Barry

Executive chef in Ballynahinch Castle. She was only the second female Irish chef to hold a Michelin star.



Kwanghi Chan

He owns Bowls Restaurant, Bites by Kwanghi Asian food truck and recently won Battle of the Food Trucks on RTÉ Player.



Brigid O'Hora

Brigid is a dynamic wine and food expert with years of experience in the hospitality industry. Restaurant Supervisor of L'Geuleton and L'Ecrivain.



Holly White

She is certified in plant based nutrition from Cornell university and has a passion for elevating people's perceptions of vegan food.



Lynsay Orton

She runs Ross Hazel Farm in Clonard, Co. Meath, growing a diverse range of fruit and vegetables used by Compass Group menus around Ireland.

Reach out to us

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