



YOUR GUIDE TO HOSPITALITY & CATERING AT THE RDS

1. General Guidance

When planning for food and beverage solutions for your event, we're here to guide you along the way. Firstly, the main points to note are:

- All food and beverage services at the RDS are provided exclusively through our catering partner, RDS Hospitality
- Menus are tailored to satisfy the main dietary requirements (vegetarian, vegan, allergies etc.), while additional requirements can also be catered for. Please contact our caterer in advance of your event to discuss
- Event organisers or exhibitors are not permitted to retail food or beverage on the premises
- The venue holds a licence in line with the Intoxicating Liquor Act and RDS Hospitality is the sole vendor of alcohol at the venue
- The distribution, supply or sale of tobacco and vaping products is not permitted at the venue

2. Planning

We recommend you meet with our caterer at the earliest possible stage, to discuss your options, through the contact channels detailed below. The caterer has a range of menu options and service styles to suit your event profile.

It is important to provide all details of your event to the caterer at an early stage to allow them to evaluate the scope of service that can be delivered. The caterer will draw on their in-depth knowledge of the venue spaces and take into account information provided by you regarding space available, attendee levels and event timings. In the unlikely event the caterer cannot provide a service that meets your specific requirements, please contact the RDS Hospitality Services Manager to discuss further.

3. Service Solutions Available

Public Events - Listed below are the fixed restaurants operated by the caterer and the adjacent hall spaces which may be in use during your event

- Main Hall Inspire – access from Hall 1, Hall 2
- Ring Inspire – access from Hall 4
- Simmonscourt Inspire Café – access from Hall 8
- Simmonscourt Restaurant (upper level location) – access from Hall 8

The caterer may also provide temporary service locations within the event spaces to substitute or supplement these fixed locations, depending on availability. These areas can be configured to provide hot & cold service, barista & filter coffee, confectionery & retail and bars.

The caterer can also offer mobile branded and non-branded food truck solutions for public events.

Corporate / Private Events - The caterer will provide, upon request, a suite of options to cater for private / corporate events. These include, but are not limited to Conferences, Exhibitions, Meetings, Gala Dinners and Private Dining.

Trade Events / Exhibitions - We recognise that, from time to time, exhibition trade stands may wish to offer food or beverage to incentivise visitors to their exhibitor stand. To support this opportunity, the caterer has a suite of options available to trade stands, upon request. Examples are:

- Barista hot beverages
- Bars
- Water coolers and refill

- Canapés
- Cakes, bakes and treats
- Ice creams
- Candy floss / popcorn machines

4. Free Sampling

We recognise that, from time to time, exhibition trade stands may wish to sample free of charge food and beverage items to enhance their marketing profile. Prior approval and restrictions apply. For further details, please refer to the venue's Sampling Policy which is issued along with your license agreement and available again upon request.

5. Pouring Agreements

The RDS has exclusivity agreements in place to offer your guests access to some of the world's most iconic beverage brands. Our pouring partners are listed below. Alternative supplier products will only be considered where the event's primary purpose is to promote the alternative product. The RDS must be informed of this intention in advance of signing the licence agreement and all appropriate documentation must be in place. Further details can be obtained from the Hospitality Services Manager.

Beer, Stout, Ale, Spirits	Diageo
Cider	Bulmers
Soft Drinks & Bottled Water	Coca-Cola Hellenic / Deep River Rock

6. Compliance / Safety

Where the caterer operates a food service within the space included in the organiser's licence agreement, the organiser must ensure a safe operating environment is available to the caterer and its team. For the avoidance of doubt, the event organiser is fully responsible for compliance with all of the above outlined.

7. Contact Details

➤ Public Events

Maria Borha maria@rdshospitality.ie

Caroline Kavanagh caroline@madigan.ie

➤ Corporate / Private Events

Mia McCormack mia@rdshospitality.ie

➤ Trade Events / Exhibitions

Maria Borha maria@rdshospitality.ie

➤ Further Enquiries

Paolo Romeri (Hospitality Services Manager) catering@rds.ie

This guide is subject to review by the venue on a biannual basis. Updates will be made available via the RDS website