



Christmas 2025 with KC Peaches

**Your Partner for Office & Corporate
Festive Catering**



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Celebrate the Season With Us

Enjoy a celebratory themed Brunch, Christmas lunch, Canapé event, or a simple gathering over mulled wine and mince pies, in the comfort of your office, catered in full by KC Peaches. We make it easy to organise your event.

KC Peaches procures only the very best products, using the most amazing suppliers, like FX Buckley, Keelings fruit + vegetables, and handmakes all our food in our Urban Kitchen in the Dublin Docklands.

We offer breakfast, lunch and early evening events.

We supply fully compostable cutlery and plates for your event. Should you wish to hire delph and glassware, we are happy to do this on your behalf.

Should you require staff, we can organise fully trained staff to come to your office and serve your event.

We supply all kinds of Beverages, please reach out for a full list of alcoholic and non alcoholic options.

FOR MORE INFORMATION CONTACT US
01-6770333 - THEKITCHEN@KCPEACHES.COM
KCPEACHESCATERING.COM

Christmas Lunch

We serve our lunch buffet style so our guests can help themselves.

MAIN COURSES

Honey & Mustard Glazed Roast Ham and Turkey Breast

Herb Roasted Turkey Breast

Honey & Mustard Glazed Roast Gam

Irish Chicken Supremes

In a mushroom & bacon lardon cream sauce

Lemon & Herb Crusted Hake

Oven baked hake with a lemon & herb crust served with a lemon cream

Butternut Squash 🍂

Filled with quinoa & cranberries in a coconut squash puree

Lentil, cranberry, sage, & onion pastry pillows 🍂

All main courses are served with traditional roast root vegetables & brussels sprouts, roasted potatoes, sage & onion stuffing, and gravy.

DESSERTS

(CHOOSE ONE)

Two Mince Pies

With custard & cream

Christmas Pudding

With custard

Winter Berry Cheesecake

Served with mixed berry coulis

Apple Cinnamon

Oatmeal Crumble

Served with hot custard

PRICING

2 Mains + 1 Dessert: €24.50

3 Mains + 1 Dessert: €26.95

2 Mains Only: €19.95

Minimum order for 20 people, 10 people per main dish



Seasonal Showstoppers & Sharing Feasts

Christmas is the time for grazing, sharing, and treating your team to flavours that feel abundant and celebratory. From rich honey-baked meats and Irish cheeses to elegant vegetarian platters and seafood spreads, our festive boards are designed to impress. Perfect for lunchtime gatherings, office parties, or evening celebrations, these platters bring warmth, indulgence, and a touch of sparkle to every table.



CHRISTMAS MEATS AND CHEESE

€87.65 SERVES 10 GUESTS

Sliced honey-baked turkey - Honey & mustard glazed ham slices - Brie cheese - Homemade pate - Cranberry sauce - Spiced apple chutney - Mixed leaves - Selection of crackers, breadsticks and brown soda bread

VEGETARIAN SHARING PLATTER

€87.65 SERVES 10 GUESTS

Vegan lobster mousse - Poached figs - Falafel spheres - Tzatziki - Chef's choice of hummus - Brie cheese - Cashel blue cheese
Homemade tomato relish - Grapes
Celery & carrot batons - Selection of crackers, breadsticks and brown soda bread

A SYMPHONY OF SEAFOOD

€96.65 SERVES 10 GUESTS

Smoked salmon - Flaked & poached mini salmon fillets - Lemon wedges
- Mixed leaves - Marie Rose sauce - Brown Irish soda bread

KC PEACHES PREMIUM PARTY BUFFET

€16.95 PER PERSON*

The perfect Christmas nibbles for a lunchtime or early evening event.

BBQ Beef brisket sliders served in a brioche bun

Chicken and vegan goujons

Vegetarian Spring Rolls

Homemade Chicken Wings with Frank's hot sauce

Classic 'pigs-in-blankets'

Cauliflower Wings in Frank's Hot Sauce

Served with ketchup, BBQ dipping sauce, and homemade relish

*Minimum of 20 guests applies.

Seasonal Canapés

Buffet Style

Nothing says celebration quite like a table of beautifully crafted canapés. Our festive canapé selection is designed for sharing, mingling, and toasting the season in style, perfect for office parties, evening receptions, and sparkling Christmas gatherings.

WARM WINTER BITES

BBQ Beef brisket slider with brioche bun

Satay chicken bites with satay sauce ^{GF}

Lemon & herb chicken bites ^{GF}

Mini chicken, gruyere & sage vol au vent

Gruyere cheese & organic leek quiche

Classic ham & cheese quiche Lorraine

Rago arancini with truffle mayonnaise

Vegetable bhajis with vegan mango riata 🌱

Brie & cranberry bouche

Cocktail sausages wrapped in streaky bacon

Teriyaki salmon bites ^{GF}

PRICING

Choose 5 €12.95 (2 hot options & 3 cold or sweet options)

Choose 7 €16.95 (3 hot options & 4 cold or sweet options)

Seasonal Canapés

Buffet Style

CHILLED FESTIVE FAVOURITES

Irish grass-fed flank steak rolled with rocket, horseradish,
cherry tomato ^{GF}

Smoked salmon, creme fraiche blini

Handmade tortilla chips and avocado smash 

Individual prawn cocktail & smoky mayo ^{GF}

Goats cheese, caramelised onion & leek tart

Caprese bites coated in KC Peaches pesto ^{GF}

Hoisin tofu with peanut crust 

Mini pesto & parmesan pinwheels

Falafel bites and smoky mayonnaise  ^{GF}

SWEET SEASONAL FINISHES

Signature Petits Gateaux

KC Peaches Mini Tart

Deluxe Macarons Box ^{GF}

Vegan and Gluten Free sweet treats are available upon request.

PRICING

Choose 5 €12.95 (2 hot options & 3 cold or sweet options)

Choose 7 €16.95 (3 hot options & 4 cold or sweet options)

Festive Office Celebrations

CLASSIC SELECTION

Sea Change Sauvignon Blanc €14.60

Sea Change Merlot €14.60

RESERVE SELECTION

Castellari Bargaglio « Salluvi » Gavi DOCG €19.00

Domaine Maison Plantevin Cotes du Rhône AOC €19.00

Prosecco (bottle) from €19.50

CELLAR SELECTION

Domaine Seguinot-Bordet Chablis AOC €27.00

Stefano Accordini Classico Superiore “Acinatico” Valpolicella

Ripasso DOC €27.00

Bottled Beers, Ciders, Lagers from €3.00

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Minimum order for 20 guests

A Merry Winter Warmer

Choose spiced wine, apple cider or hot chocolate along with two mince pies and pouring custard €9.95pp

A Toast to Christmas

BEVERAGE OPTIONS

Spiced Mulled Wine €6.95

Apple Cider €5.50

Hot Chocolate with marshmallows €5.50

Festive bites to share, savour & celebrate

No Christmas celebration is complete without a little decadence. From buttery mince pies with cream to jewel-like macarons, delicate mini tarts and our handcrafted petits gâteaux, these treats are designed to add sparkle to any gathering. Perfect as a sweet finish, a table centrepiece, or simply as a gift to share.

THE CHRISTMAS TREAT TABLE

Mini Mince Pies (2 with cream) €4.95

Signature Petits Gateaux, 30 pieces €55.00

KC Peaches Mini Tarts, 30 pieces €55.00

Deluxe Macarons Box, 30 pieces €69.00

Vegan and Gluten Free sweet treats are available upon request.

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Minimum order for 20 guests

How we We Celebrate

Planning festive events for your office, building or campus doesn't need to feel like a juggling act with KC Peaches, it's effortless. We partner with Facilities Managers, Office Managers, HR teams and Workplace Experience leads across Dublin to deliver celebrations that are brimming with indulgence, joy, and the magic of Christmas.



FROM STOCKINGS TO BANQUETS

From cosy team lunches with mulled wine and mince pies to dazzling banquets for 500+, our hybrid catering flexes to fit every festive gathering.

WRAPPED UP IN RELIABILITY

With over 5,000 meals served daily in Dublin, you can trust us to bring not only consistency but sparkle — think golden roasts, twinkling grazing boards, and patisserie that feels like a gift in itself.

NO HIDDEN SURPRISES UNDER THE TREE

We keep things simple with clear pricing and zero hidden extras, so you can treat your team to the Christmas they deserve without worry.

A FEAST AS FLEXIBLE AS SANTA'S SLEIGH

Whether it's decadent drop-off platters, merry pop-up buffets, on-site dining, or full restaurant-style takeovers, we create the perfect stage for festive indulgence.

FRESH FROM OUR CHRISTMAS KITCHEN

Every dish is crafted from scratch in our Urban Kitchen using the finest Irish produce, transformed into rich, seasonal menus that make every bite feel like a celebration.

Because Christmas isn't just another date in the diary, it's the moment to gather, indulge, and share something truly memorable.

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Minimum order for 20 guests. We have an open kitchen and therefore cannot guarantee that any of our products are completely nut-free, gluten-free, or free of other allergens



FOR MORE INFORMATION GET IN TOUCH

01-6770333

thekitchen@kcpeaches.com

kcpeachescatering.com