



# MALAHIDE BRIDGE CONGRESS

Friday March 3 to Sunday March 5 2023

The Grand Hotel Malahide

GRAND  
HOTEL

**Dining  
at the Grand?**

**Don't be  
Disappointed  
So  
Book Now  
Subject to  
Availability**

**Friday/Saturday  
Dinner in Coast  
5.30p.m.  
Menu on Page 4**

**Sunday Lunch  
2.30p.m.**

**TO BOOK:** Email: [Booking@thegrand.ie](mailto:Booking@thegrand.ie)

**Tel:** 00353(1)8450000

**ENTRIES:** THROUGH CBAI ONLINE  
<http://competitions.cbai.ie/>

or

TO ENTRIES SECRETARY:

PETER WILSON

M:087 937 7493

E:[malahidebridgecongress2023@gmail.com](mailto:malahidebridgecongress2023@gmail.com)

**ENQUIRIES:** Mary Kelly Rogers

M:087 233 3562

**TO BOOK GRAND HOTEL:**

E:[Booking@thegrand.ie](mailto:Booking@thegrand.ie)

T:00353(1)8450000



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**We're back! Last Congress before Lockdown - Competitions for ALL each day!**

**Programme:** All competitions are Pre-Entry

**Friday, March 3**

**All start at 7.30p.m.**

Mixed Pairs - Gala Pairs - Gala Inter B Pairs - Gala Novice Pairs

**10.30p.m approx. Prizegiving**

**Saturday, March 4**

**1.30p.m.**

Congress Pairs	2 sessions
Area Master Pairs	2 sessions
Intermediate Pairs	2 sessions
Novice Pairs	1 session
Inter B Pairs	1 session
Open Pairs	1 session

**Saturday, March 4 7.30p.m.**

Novice Pairs	1 session
Inter B Pairs	1 session
Open Pairs	1 session

**10.30p.m. approx.**  
**Prizegiving**

**Sunday, March 5**

**11.00a.m.**

Congress Teams	2 sessions
Intermediate Teams	2 sessions
Open Pairs	1 session
Novice Pairs	1 session
Inter B Pairs	1 session

**Sunday, March 5 3.00p.m.**

Open Pairs	1 session
Novice Pairs	1 session
Inter B Pairs	1 session

**5.30p.m. approx.**  
**Final Prizegiving**

**ENTRIES:** Through CBAI ONLINE <http://competitions.cbai.ie/>

**Or to ENTRIES SECRETARY: PETER WILSON**

**M:087 937 7493**

**E:[malahidebridgecongress2023@gmail.com](mailto:malahidebridgecongress2023@gmail.com)**

**ENTRY FEE:** €12.50 pp per session for Friday Competitions & 2 session Majors  
(Open, Nov, Inter B €10)

**PLEASE NOTE:** Entry Fees are CASH only

(Novice & Inter B Pairs may be combined if insufficient nos for separate comps)

**For further Information contact:** Congress Co-ordinator

**Mary Kelly Rogers**

**M:087 233 3562**



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## Congress Special Rates

€125.00 Single Occupancy

€165.00 Twin/Double Occupancy

Rates are for Bed and Breakfast, per night

Complimentary car parking

WIFI complimentary throughout the hotel

Complimentary access to Arena Health and Fitness Club

Booking is direct with the Grand Hotel

Quote Bridge Congress - Bedrooms are held until Feb 14<sup>th</sup>

– after that - rate is dependent on availability

**TO BOOK: Email:** [Booking@thegrand.ie](mailto:Booking@thegrand.ie)

**Tel:** 00353(1)8450000

## DINING AT THE GRAND:

**SATURDAY** Coast Restaurant - A la Carte – must be booked directly with the Hotel and is subject to availability

Book early

**SUNDAY Lunch can be booked via the Hotel or Congress**

**CASUAL DINING** in Matt Ryan Bar

**All Enquiries to:** [info@thegrand.ie](mailto:info@thegrand.ie)



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at The Grand Hotel

**Two Course Menu €30.00 per person (Starter & Main Course)**

## Starters

*Tian of Crab with Irish Smoked Salmon*

*Homemade Soda Bread (1,2,4,12)*

*Golden Crumbed Brie*

*Rocket & Apple Salad, Fruit Chutney (1,2,7)*

*Cajun Chicken Caesar Salad*

*Baby Gem Lettuce, Crispy Bacon, Parmesan, Toasted Pine Kernels, Caesar Dressing (1.1,3,7,8,9,10)*

*Chef's Soup of the Day*

*Homemade Soda Bread (1.1,7)*

## Main Course

*Salmon Chimichurri*

*Herb Potato Cake, Mango & Avocado Salsa (4,7,12)*

*Roast Supreme of Chicken*

*Beetroot Risotto, Rocket Pesto Velouté (1,12)*

*Asian Stir Fry with Egg Noodles*

*Asian Cabbage, Red Onion, Peppers, Garlic & Soya Sauce (3,6)*

*Herb Crusted Rack of Lamb*

*Gratin Dauphinoise, Garlic & Rosemary Jus (7,10,12)*

*Chef's Selection of Vegetables & Potatoes*

## Desserts @ €8.50

*Irish Strawberry Shortbread Cheesecake*

*Strawberry & Thyme Compote (1,3,7)*

*Grand Style Pavlova*

*Cherry Infused Cream, Lime Curd, Lime Shavings (3,7) (GF)*

*Chocolate Fudge Marquee*

*Blood Orange Sorbet, Bitter Chocolate Brittle, Orange Syrup (1,3,7)*

*Selection of Ice Creams*

*Wafer Basket, Chocolate Flake (1.1,3,7,12)*

*Freshly Brewed Tea & Coffee @ €3.50*

### Allergens

1. GLUTEN (1.1 Wheat, 1.2 Rye, 1.3 Barley, 1.4 Oats), 2. CRUSTACEANS (2.1 Crab, 2.2 Prawns, 2.3 Lobster, 2.4 Crayfish), 3. EGGS, 4. FISH, 5. PEANUT, 6. SOYBEANS, 7. DAIRY, 8. NUTS (8.1 Almonds, 8.2 Hazelnuts, 8.3 Walnuts, 8.4 Cashews, 8.5 Pecan Nuts, 8.6 Brazil Nuts, 8.7 Pistachio Nuts, 8.8 Macadamia Nuts, 8.9 Pine Nuts) 9. CELERY, 10. MUSTARD, 11. SESAME SEED, 12. SULPHUR DIOXIDE & SULPHATES, 13. LUPIN, 14. MOLLUSCS (14.1 Mussels, 14.2 Oysters, 14.3 Squid, 14.4 Snails) Whilst all precaution is taken while preparing food in our kitchens, our kitchen is NOT a nut and gluten free environment.