



oil



CONNACHT
HOSPITALITY GROUP

Summer 2021 - Edition #1



Ór
Jewellery

42 William Street Galway Ireland
www.orejewellery.ie

Instagram [@orireland](#)

Facebook [Ór Jewellery](#)



CONNACHT

HOSPITALITY GROUP



Welcome to the first edition of ÓL, the new Connacht Hospitality Group magazine. When asked to write this introduction, the excitement about reopening started to build in earnest. The focus turned from the challenges we face to the preparation and final planning for welcoming guests back to our businesses. We have been busy during the period of closure to ensure we are ready to deliver enjoyable and memorable experiences that we have all longed for.

The announcement of the reopening date by Government was a much needed tonic for our teams. The level of enquiries & reservations received gave us all a much needed boost. It was great to see the volume of regular guests returning and making bookings. A booking in An Púcán was as highly sought after as an appointment for shopping in Penney's.

We are experiencing a global pandemic, that we have all gone

through together, but the impact would have been unique to each of us individually. There is no doubt that we have all been impacted in some way. The one element we all share is the longing to meet socially again with family and friends. The simple joy of a round of golf, a cocktail with friends, a Pint of Guinness and a chat, a family meal, or a staycation. We all want to reconnect and enjoy creating memories with family and friends again. The teams across our group look forward to being part of this for you.

Welcoming back our teams was uplifting and they have been instrumental in making our new team members settle in. They have been training hard and making sure the final preparations are in place. It is great to see smiles and hear laughter amongst the team again. The week before opening, I was walking down a corridor, when stopped by one of our long serving team members. She was

beaming as she stated, "isn't it great to feel the buzz around the hotel again, I feel like a child on Christmas Eve", I would agree wholeheartedly with her assessment. For hospitality professionals, reopening is very much like the excitement of Christmas Eve. We have been waiting for this and we are ready to deliver great customer service again.

It has been a long Winter, but we are ready for Summer and there is no better place to explore than Galway. Thank you for choosing Connacht Hospitality Group for your stay in Galway this Summer, your custom and support is greatly appreciated. I hope you enjoy your visit.

If you like what we do, please tell the world, if you do not, please tell us so we can learn and improve.

Wayne Neilon
Group General Manager

the everyday NEGRONI

The Connacht Hospitality Everyday Negroni, created by our head mixologist Pa Burke, using Beefeater Gin infused with coffee for 24 hours, Lillet Rose, Campari Aperol and Amaretto. Enjoy in any of the Connacht Hospitality Group properties this Summer - €13.00







SCAN TO BOOK A TABLE AT HYDE

time to HYDE

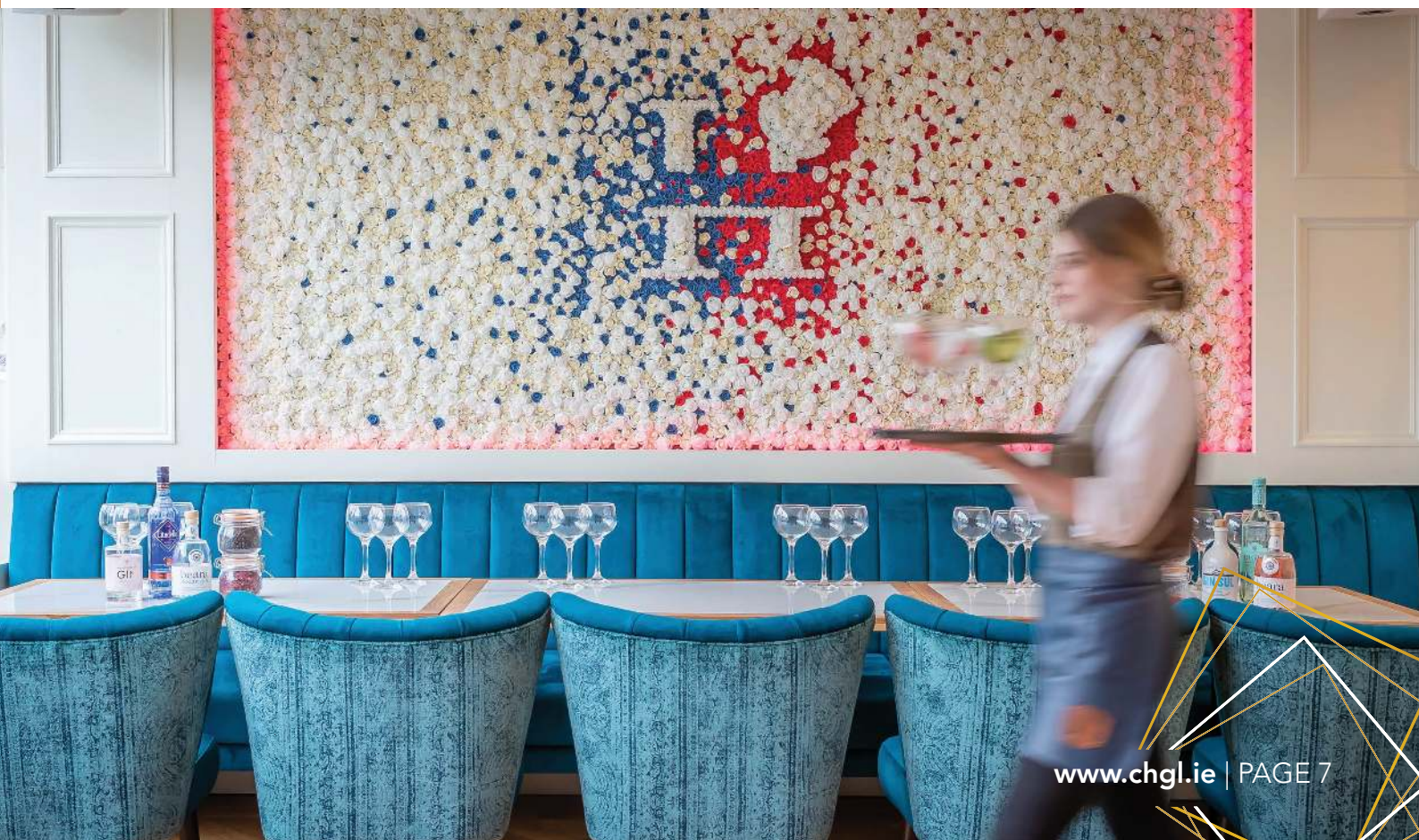
A dining experience like no other...

Hyde Bar and Gin Parlour is an exciting addition to the Galway social scene; an elegant and stylish gin bar in Galway City centre, stocking over 500 gins from around the world.

HYDE combines friendly and attentive service, a menu bursting with local

flavours, killer cocktails and chic-but-casual ambiance. Whether you are staying with us or passing through Galway, this is an ideal choice for an intimate dinner, lunch meeting with colleagues or one of our 500 gins!

Outstanding service is our core value. From a genuine, heartfelt welcome when you arrive, right throughout your experience – the good times will certainly beGIN at Hyde Bar & Gin Parlour! Open for brunch, lunch, dinner and drinks.





Conor Moloney

**GENERAL MANAGER
FORSTER COURT HOTEL & HYDE BAR**

What do you enjoy most about your work?

It's the unpredictability of the job and the fast paced nature of it. No two days are ever the same and the challenges that present themselves keep it all very interesting. I think you really have had to have worked in hospitality to understand the adrenaline you feel when heading in to a busy period, whether it be St. Patricks Day or the Galway Races. As a manager, there is a huge sense of pride in looking back on a busy weekend and knowing everything went to plan, that all customers left happy and that your staff enjoyed themselves while delivering quality service under immense pressure.

How do you see the industry changing moving forward?

The last 12 months or so have been a real game changer for hospitality. What was once a very desirable industry to work in, now lacks that sense of appeal and job security. A lot of experienced staff will have moved on to other industries and there will be huge pressure on businesses to attract, hire and train new staff. There will be a long, challenging road to recovery, but we will recover. In the short term things will look different, with the absence of packed bars, live music and all the annual festivals that make Galway what it is. Certain elements of the last year, such as booking tables in advance and a move towards more outside dining, may be here to stay.

Kenneth Leyden

**HEAD CHEF
FORSTER COURT HOTEL & HYDE BAR**



What was your most memorable meal?

One of my most memorable meals must have been in Thailand with my wife looking out to sea during a heavy electrical storm in the heights of monsoon season. It was truly breathtaking. We dined on Pla Thot which consisted of a whole red snapper fried to perfection, served with greens accompanied with steamed rice and a plethora of garnishes. Amazing food, company and setting.

I would like to do a drive thru with Elon Musk while using his Tesla Roadster currently 2.37 light minutes from earth.

Most important thing you learned in culinary school?

Apart from giving me a great understanding of basic cookery skills, it taught me the importance of standards, teamwork, punctuality and methodology and left me with a belief in the adage "failing to prepare means prepare to fail". It also taught me the importance of a good party.

If I had to cook one meal for the rest of my life, what would it be?

Breakfast for my kids.





Ken's signature Wild Atlantic Seabass dish.



Pa Burke

**MIXOLOGIST
FORSTER COURT HOTEL & HYDE BAR**

Definition of a perfect cocktail

I'm a big believer in less is more so I prefer classic stirred drinks. They usually comprise of only two or three ingredients so there's not a lot to hide behind which allows the spirits in the drink to really come to the forefront.

I can't mix drinks without

Absinthe! Works well with darker spirits like Cognac, Whisk(e)y or Aged Rum. Just a couple of dashes can add a lot of complexity and subtle sweetness to a drink. I'm also a big fan of Chartreuse (a French Liqueur), it adds a real herbaceous element to a drink.

Favourite thing about working behind the bar?

I love the fact that I get to work in an industry that is ever changing and evolving. The last year has really pushed hospitality to its

limits and when you see the way so many businesses within the industry have reacted in order to survive it's a perfect example. You can't always be proactive in hospitality, sometimes you have to be reactive; no two days are the same, that's what I really like.

The most exciting trend right now?

Would have to be sustainability. Working in a bar there can be a lot of waste from leftover fruit to coffee to plastics the list goes on, so it has an impact on the environment. In the last few years, the move to be sustainable within the bar industry has gained more and more traction so there's a lot of information out there on how bars can do their part to make a difference. Hopefully it's not just a trend and is more long term.

Pa's **Jungle Bird** is one of the firm favourites at HYDE bar.



flying

SOLO



SCAN TO BOOK A TABLE AT BAR SOLO

Bar Solo has been given a fresh new look and the layout has been redesigned. Bar Solo's new design maximises the use of its space and creates a stylish atmosphere. Its new appearance calls back to the hotel's history with a hint of old school elegance, but with a modern vibe.

Where previously there would have been dormant areas, we've maximised the use of every corner – creating areas with purpose and identity. Step through the new floor-to-ceiling panelled French doors leading from the bar into our botanical-inspired oasis, a relaxing space to unwind away from the buzzing bar.





SCAN TO BOOK A TEE TIME



GALWAY BAY

golf resort

A winning blend of natural beauty and golfing adventure. When designing the course, former Ryder Cup and World Cup golfer Christy O'Connor Jnr. superbly blended the stunning backdrop of Galway Bay and the rugged curves of the Atlantic coastline. This was enhanced with mature trees, water hazards, concealed

bunkers and highly acclaimed putting surfaces. With variable wind speed and directions this Championship golf course plays differently each day posing a considerable challenge to even the lowest handicap golfer, yet it is a true and fair test of golf.

The "Connacht Cruiser" is available to book for this Summer for families looking to enjoy all the benefits of a hotel stay but with the freedom of your own indoor and outdoor space. It sleeps up to 8 guests comfortably all located minutes from Galway City Centre.

The state of the art motorhome is equipped with 6 flat screen TV's including an Exterior 39" LED TV, an en-suite master bedroom with Denver Mattress King size bed Power drop-down hide-away overhead bunk with Cotton Cloud mattress. Two sleep pods are ideal for kids and additional 2 Double beds are stored stylishly in the living area. The Kitchen is equipped with an electric induction cooktop, full sized fridge freezer, washer & dryer, and a stainless steel over-the-range convection microwave oven. Whether its 1 or 10 nights

there is no end to the activities your family can enjoy in Galway this Summer and the Connacht Hotel is the ideal base to explore and with so much to do on our doorstep, you'll be spoilt for choice and with full use of the facilities at the newly refurbished Connacht Hotel it is sure to be a staycation with a difference.



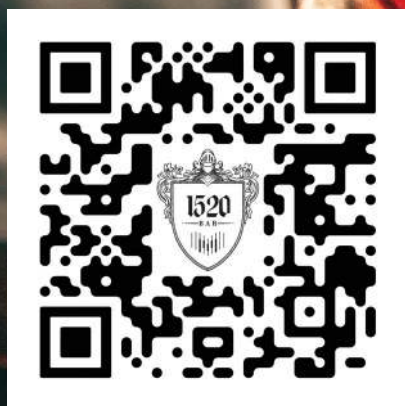
SCAN TO READ MORE



ARIA

the
CONNACHT
CRUISER

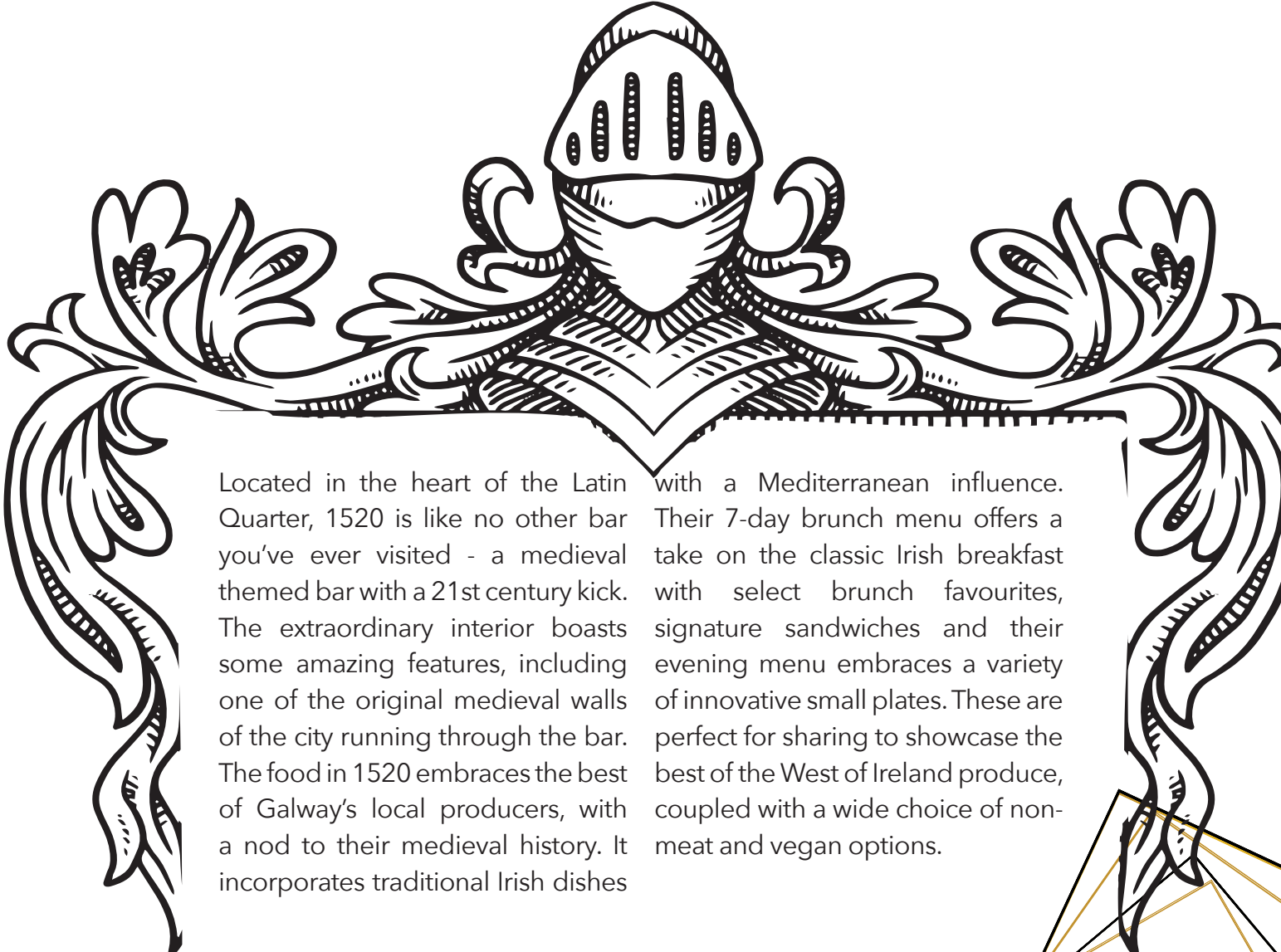




SCAN TO BOOK A TABLE AT 1520



Quay of the door



Located in the heart of the Latin Quarter, 1520 is like no other bar you've ever visited - a medieval themed bar with a 21st century kick. The extraordinary interior boasts some amazing features, including one of the original medieval walls of the city running through the bar. The food in 1520 embraces the best of Galway's local producers, with a nod to their medieval history. It incorporates traditional Irish dishes

with a Mediterranean influence. Their 7-day brunch menu offers a take on the classic Irish breakfast with select brunch favourites, signature sandwiches and their evening menu embraces a variety of innovative small plates. These are perfect for sharing to showcase the best of the West of Ireland produce, coupled with a wide choice of non-meat and vegan options.

GALWAY



SCAN TO BOOK A TABLE AT AN PUCÁN



CRAIC ON IN AN PÚCÁN

An Púcán Galway is first and foremost, a genuine, great craic, proud to be Irish Bar. We are located on the corner of Eyre Square in the beating heart of Galway. With a fantastic chef, great bar staff and inside the beautiful surroundings of Galway's city

centre, An Púcán is a great place to eat or party, morning, noon and night.

An Púcán offers remarkable whiskey's, all day dining, big screens, incredible events and more...



CONNACHT HOSPITALITY GROUP



RESIDENCE HOTEL

THE
CONNACHT
HOTEL GALWAY



FORSTER COURT
HOTEL

1520
BAR

AN PÚCÁN



active
FITNESS & LEISURE



GALWAY BAY
golf resort

SOLO
BAR

the
CONNACHT
CRUISER



www.chgl.ie

We've got Galway covered! | Tá Gaillimh clúdaithe againn!

We are working with our sustainability partner **hometree.ie**
and we will plant trees to offset the production of this magazine.

