



CONNACHT HOSPITALITY GROUP





















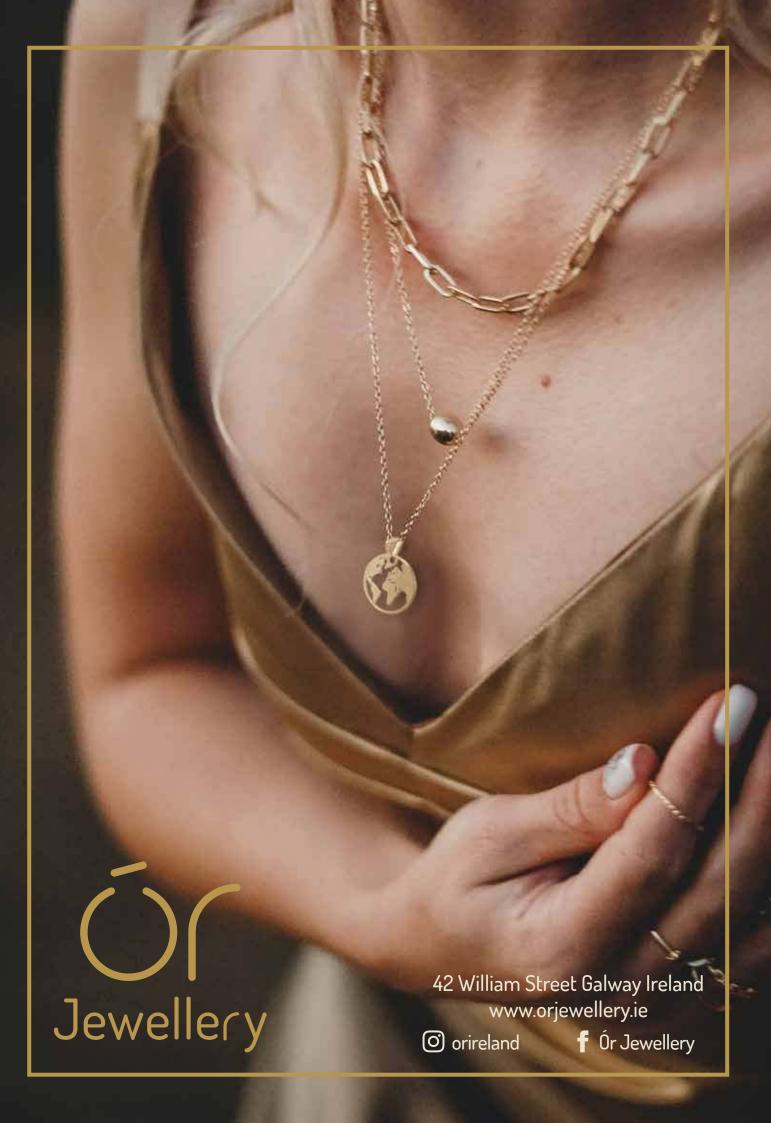


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We've got Galway covered! | Tá Gaillimh clúdaithe againn!

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











DAYOR DAYOR SHITTEN

An Púcán Galway is a genuine, great craic, proud to be Irish Bar. We are located on the corner of Eyre Square in the beating heart of Galway city centre. With a fantastic team of chefs and wonderful staff, An Púcán is a great place to eat or party morning, noon and night. An Púcán offers remarkable whiskeys, delicious cocktails, all day dining serving the best of local and Irish cuisine, big screens, incredible

events and the best Beer Garden in the West.

Our main focus has always been our customers and always trying to come up with new and innovative ideas to make the customer's experience more enjoyable. This multi award winning bar which has one of the largest social media followings of any bar in the world is renowned for its fast friendly service and terrific atmosphere.

From the outside we look unassuming, but as soon as you walk through the doors we open up to offer something for everyone from the local's favourite at the front to the back bar which is the home of our live music stage, to our oasis in the city - the epic "Heineken Green Room", our award winning garden area which is guaranteed to impress and delight patrons all year round.



Adam Roberts GENERAL MANAGER AN PÚCÁN

What do you enjoy most about your work?

I think if you asked anybody in the industry what they love about it they will always tell you that no two days are the same and that is true. I myself would find it very hard to work a 9-5 Monday to Friday job, I can't sit still. In this job you are up and active, always running around bouncing off the form of the customers and staff. If you can be on the same level as your clientele, you can make them feel more welcome. If you can provide a happy, safe and enjoyable working environment for your staff, then you can be confident that everybody's day will be a lot quicker.

I enjoy coming in to work every day and seeing a whole team of young, energetic and hard working people. These are people who have come off the back of a major change in the industry over the last 18 months and have adapted to everything thrown at them.

Some are going through college and paying bills, others are looking at this as a career. In all aspects of the industry you never know what challenges you are going to face each day.

How do you see the industry changing moving forward?

The service industry and hospitality sector is going to be very challenging over the next few years and there is a lack of appeal since covid struck. Recruitment is going to be a major challenge and the government need to introduce extra supports to entice people back to the industry. Training and development programs for both chefs and trainee managers would be a massive help to the sector.

The drinkina culture Ireland has changed since the pandemic hit, the days of shoulder to shoulder drinking is now a distant memory and the bar counter, instead of a place of old tales, is now a sanitizing station. Table service is going to be with us for a long time, the public habits have changed and we are now used to having a meal with our drink. The average spend has also gone up. People now opt for quality over quantity after being locked down for so long. Cocktails have gone through the roof and this has had a massive impact on all aspects of the trade, from the bars and restaurants to the suppliers and wholesalers.

Matthew Fraser

WHISKEY AMBASSADOR AN PÚCÁN

What's your favourite whiskey?

That's a tough question, with varying price points and styles I feel there's a whiskey for every occasion and mood. However, if I had to pick an affordable one that can hold its own against more premium whiskies it would be the Green Spot Chateau Leoville Barton. Initially matured in the Irish Whiskey staples of Bourbon and Sherry casks, it's then finished in Bordeaux wine casks which adds a lovely fleshy red fruit taste to the traditional pot still spice and sweet vanilla from the bourbon. Finishing with the tannic hallmarks of a full-bodied red wine.

How did the An Púcán Whiskey Society come about?

During lock-down we were looking for ways to keep our brand and our customers active and happy. With the explosion of zoom meetings and at home tastings we thought what better way to capitalise on this than launch a Whiskey Society. With people bored at home missing the pub and the craic we managed to bring the atmosphere of our front bar to people's living rooms. Our friends in Irish Distillers, Bushmills, Tullamore D.E.W. and Teeling along with our Group

Operations Manager Niall Beatty have been so helpful and informative with a once monthly online tasting of a broad spectrum of whiskies. We've had positive feedback and are helping spread the enjoyment and knowledge behind our little island's storied history in the spirits business. We can't wait to have our first in house tasting in the upcoming months.

What can the history of whiskey teach us?

I think it can teach us that with all challenges there is light at the end of the tunnel and that as a nation we're resilient and inventive. Irish Whiskey went from being the most dominant spirit in the world to almost becoming an afterthought due to the malt tax and prohibition. Scotch Whisky took over and became the prominent whisk(e)y worldwide. However, over the last 20 years we have been clawing this back and now Irish Whiskey is one of the fastest growing spirits in the market and that is due to the entrepreneurial spirit of our country and unique and innovative ways we are distilling and maturing whiskey.











Tom Joyce HEAD CHEF AN PÚCÁN

What was your most memorable meal?

There have been many but the one that stands out in recent times has to be the Lady Helen restaurant in Mount Juliet. Everything was perfection! The food and just as important the staff were amazing. Every dish was a picture and the food tasted as you imagined it would.

Most important thing you learned in culinary school?

"Preparation is the key to Success."

Culinary college gives you the basic building blocks to be a professional within the hospitality industry, however what makes you or defines you in my opinion, is the knowledge and experience you gain while working in the industry,

from mentors, colleagues and friends. As the head chef of An Púcán I am lucky to be working with a fantastic team and my motto is this:

"it's the people who work and stand beside you in the kitchen that makes a great team."

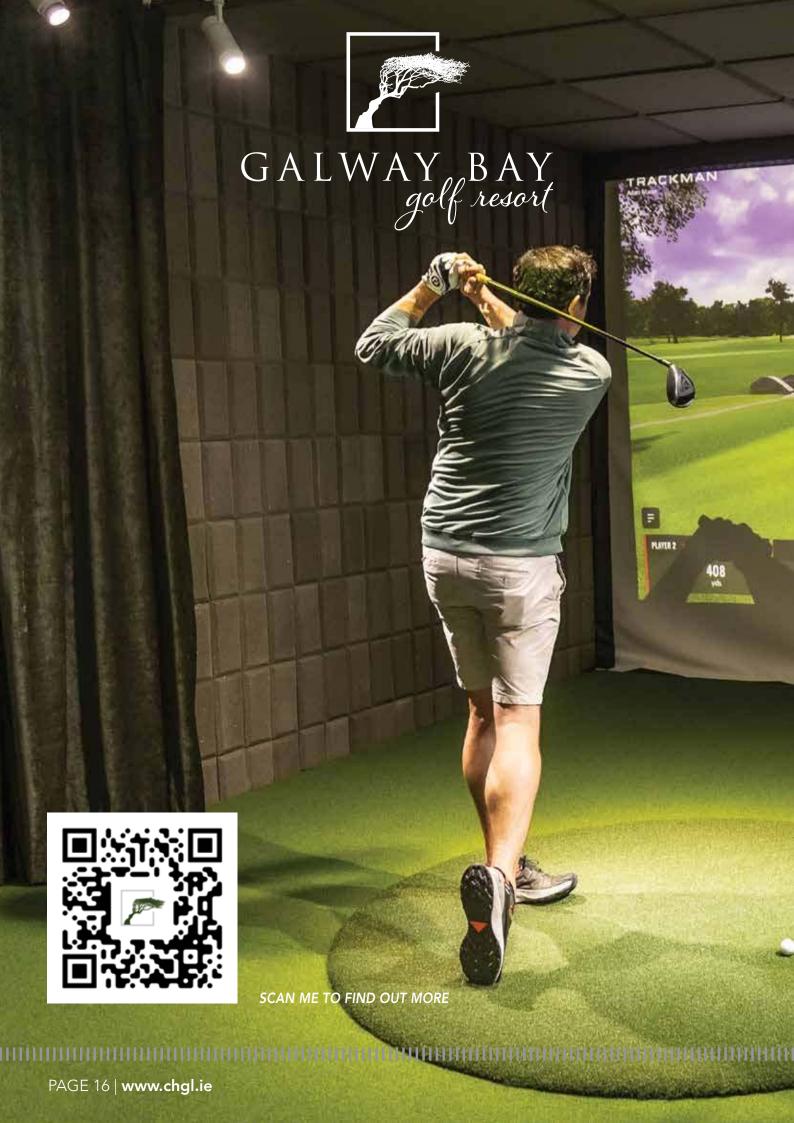
If I had to cook one meal for the rest of my life, what would it be?

Any dish that consists of fish or shellfish shared with family and friends and enjoyed with a nice glass of wine!





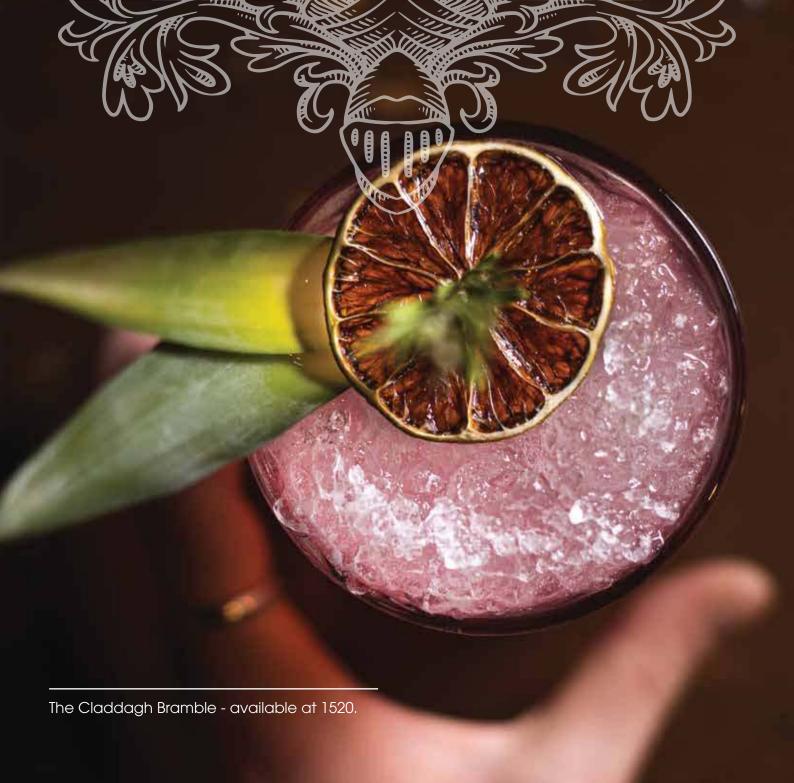










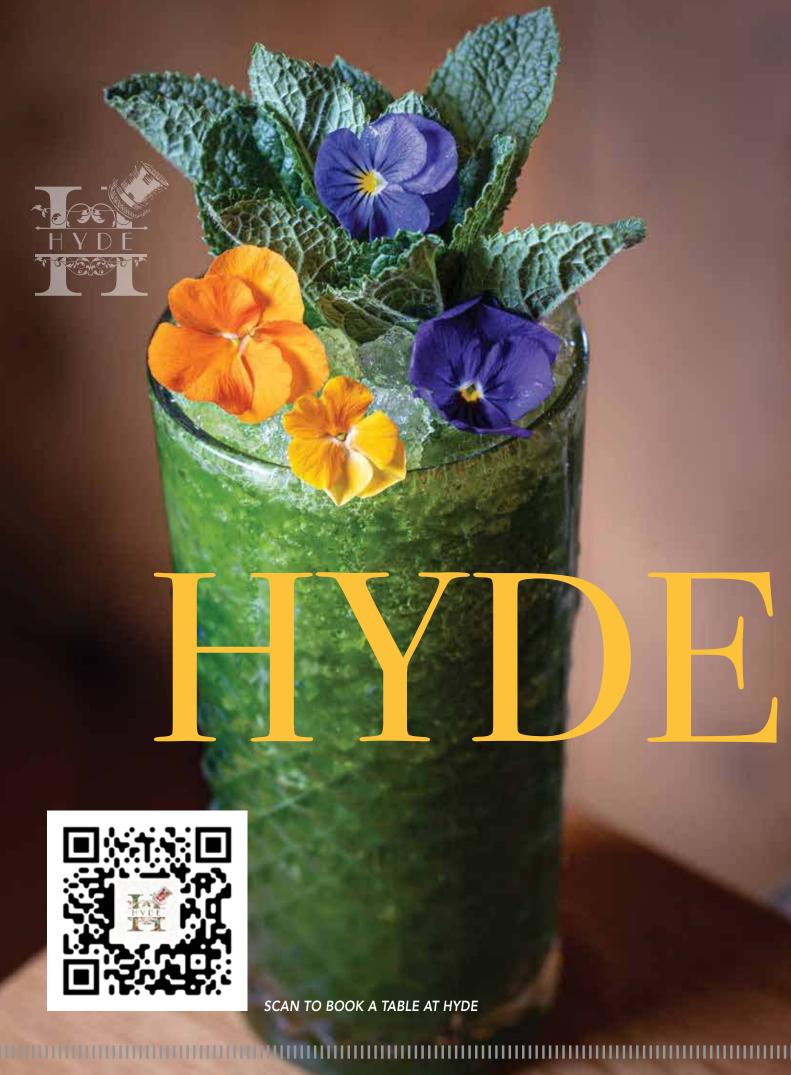






SCAN TO BOOK A TABLE AT 1520





HYDE Bar and Gin Parlour - Galway's Most "instagrammable" bar and home to Ireland's largest Gin collection and some of Galway's tastiest cocktails.

Hyde Bar and Gin Parlour is not only a social media dream, it also boasts Ireland's largest Gin Collection, with over 630 gins from around the world, including all your favourite. HYDE Bar has acquired an impressive reputation for cocktails and

Aku (left) and a Mai Tai (right).

food and has fast become one of the most popular bars in Galway to enjoy a craft cocktail, with a talented team of mixologists and an eclectic cocktail menu which features some old favourites and some exciting fresh new options.

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The Tiki section on the new HYDE cocktail menu has proven to be very popular. Pictured above is the Aku

