

Event Menu

App party - Min Guests - 20

- Cheese & fruit Crudité
- ♣ Fresh Veggie Crudité
 - Sandwich Platter
- Corned beef & Cabbage Rolls
 - Chicken Strips
 - Beef Sliders
- Guinness Beer Cheese Pretzel sticks
 - House Fries
 - Irish Sausage Rolls
 - Cauliflower Bites
 - Buffalo Chicken Dip
 - Spinach & Artichoke dip
 - Scotch Eggs
- Hummus dip with homemade pita bread
 - Lemon & Almond Brussel Sprouts
 - Smoked Salmon on Irish Soda bread**

Pick any 3 \$22 p/p

Pick any 4 \$26 p/p

Pick any 5 \$28 p/p

Pick any 7 \$32 p/p

- 1. A minimum of 20 guests are required to reserve the event app party menu option.
- 2. Apps will be served on a rolling buffet for up to 90 mins, constantly being refreshed & replenished.
- 3. Final numbers will be required 48 hours in advance & this is the minimum guest count that will be charged on the day.
- 4. ** If the smoked salmon on soda is selected a supplement charge of \$3 per guest will be charged regardless of which package is selected



Dinner packages

Galway \$50 p/p

Choice of Soup of the Day or House salad - selected by host in advance.

Each Guest can order one of the following Entrées from a personalized menu on the day.

- Fish and Chips
- Gaelic Chicken
- ♣ Pan Seared Pork Chops with Colcannon & Mushroom Brandy Sauce
 - **♣** Peppered 6oz New York Steak
 - Mediterranean Pasta (Veggie Option)

Seasonal Dessert

Wexford \$60 p/p

Choice of 3 apps on arrival.

Choice of Soup of the Day or House salad - selected by host in advance.

Each Guest can order one of the following Entrées from a personalized menu on the day.

- Char-grilled Salmon with Lemon and Dill Butter
- ♣ Dublin Steak, 8oz NY Strip Chargrilled & Topped With Irish Whiskey & Mustard Sauce
 - Blackberry and Dijon Glazed Irish Pork Loin
 - **♣** Dubliner Chicken Cordon Blue with a Thyme & Garlic Cream Sauce

Seasonal Dessert



Holiday Menu \$75 p/p

Choice of 3 apps on arrival- choose from Appetizer Menu

Choice of Irish Colcannon Soup or House Salad - selected by host in advance.

Each Guest can order one of the following Entrées from a personalized menu on the day.

Oven Roasted Turkey & Jameson Glazed Irish Ham

Roast breast of turkey, herb stuffing & glazed Irish ham with creamy mash potatoes, roasted vegetables & gravy

Chargrilled NY Strip

10oz NY strip cooked to your liking with sautéed onions & mushrooms, Irish whiskey peppercorn sauce served with parmesan pomme frites.

Pan Seared Fillet of Cod

Served on a bed of asparagus, pea & basil pesto fettucine

Wild Mushroom & Leek Risotto

Topped with shaved parmesan & drizzled with a lemon infused olive oil

Chefs Seasonal Dessert

Bar Packages

- Open bar each of your guests can enjoy whatever drinks they would like, served responsibly of course!
- Bar tab limit a set dollar amount that we will not exceed without approval, this is usually pared with our 'house drinks' (beer, wine, well etc.)
- A Drink tickets again this is usually pared with our 'house drinks'. You issue your guests with a set number of tickets which they can exchange for a drink.

Each of the above drink options can also have a monetary limit so not to exceed your budget.

Optional Party additions

- Mulled Wine Reception \$10 pp
- Add tableside after dinner Irish Coffees \$9 pp
- Champagne toast for \$9pp

Terms & Conditions:

- A 10% non-refundable deposit of estimated final invoice must be made at time of booking to secure the reservation.
 - All menus & bar packages must be finalized 2 weeks before the event.
 - Cancellations made at least 7 days before the Event Date: Loss of deposit.

Cancellations made 7 days – 48 hours before the Event time: 50% of the total invoice must be paid.

Cancellations made within 48 hours of the Event time: The full invoice must be paid.

- Final numbers will be required 48 hours in advance for all dinner packages & this is the minimum guest count that will be charged on the day.
 - All prices exclude sales tax and suggested 18% gratuity.
 - Credit Card or Cash only for all payments.
 - Full buyouts are available subject to minimum spend stipulation.
 - Guests are welcome to use our inhouse A/V equipment with prior approval.
 - Guests are responsible for ensuring the compatibility, testing & proper setup of our equipment, adhering to provided guidelines and technical requirements