

Chun tús a Chur (To Begin)

Cocktail - Appetizer Trays

Stuffed Mushrooms – 50 pieces

Spinach and artichoke stuffed mushrooms \$75

Cheese Stuffed Hot Peppers – 30 pieces

Hot Peppers stuffed with house blended cheese \$79

Guinness BBQ Wings – (50 pieces)

Plump juicy chicken wings tossed in our famous Guinness BBQ sauce and served with blue cheese dressing (Traditional Buffalo style also available) \$75

Margarita Pizza - (24 pieces) The Margarita pizza is topped with tomato sauce and shredded mozzarella, finished with garden-fresh chiffonade basil. \$29

Reuben Pizza (24 pieces)

The Reuben pizza is layered with corned beef, Marie-Rose sauce, sauerkraut and Swiss cheese. A light sprinkle of caraway seeds finishes this tasty fresh from the oven pizza. \$34

Tegan Pizza (24 pieces)

The Tegan Pizza is topped with garlic oil, fresh spinach, roasted red peppers, mozzarella cheese and tomatoes, finished with a balsamic drizzle. \$32

Traditional Cheese & Pepperoni (24 pieces)

Traditional Cheese and Pepperoni pizza is topped with red sauce, mozzarella cheese and pepperoni. \$32

Irish Spring Rolls – 30 pieces

Our signature spring rolls stuffed with fresh cabbage, Swiss cheese, corned beef, Marie Rose dressing and served with a side of sweet chili sauce \$75

Beef on Weck Rolls – (30 pieces)

Roast beef and provolone cheese hand rolled and served with horsey sauce for dipping \$75

Buffalo Chicken Rolls – (30 pieces)

Fresh chicken, blue cheese, celery, carrots and hot sauce all hand rolled together in an eggroll, served with our made in house blue cheese dressing \$70

Hot Pepper Rolls - (30 pieces)

Diced banana peppers, cream cheese, mozzarella cheese and bread crumbs all hand wrapped in an eggroll \$60

Crisps and Dips – Serves 25

Fresh hand-cut potato chips served with homemade onion dip \$35

Party Coordinator: Maria MacPeek

Email: irishmanparty@gmail.com

Phone: (716) 626-2670 option #4

Chicken Tenders –

Deep Fried (50 pieces) \$95

Shrimp Cocktail – (50 pieces)

Served with our homemade cocktail sauce

Market Price

Mini Bavarian Pretzel Sticks with Beer Cheese Sauce – 50 pieces

Bavarian Pretzel Sticks with our homemade beer cheese sauce \$59

Chicken Quesadillas – 24 pieces

Guinness BBQ grilled chicken, shredded cheddar cheese, our freshly made-in-house salsa and our famous Guinness BBQ sauce together in a spinach tortilla \$75

Veggie Quesadillas – 24 pieces

Assorted vegetables & cheddar cheese \$50

Vegan Quesadillas (V) - 24 pieces

Assorted vegetables and avocado spread \$60

Build your own Nachos– Serves 25

Tortilla Chips served with sides of cheese sauce, bacon, black olives, banana peppers, salsa and crème fraiche \$55

Assorted Vegetable Platter – Serves 25

An assortment of fresh vegetables served with ranch dressing for dipping \$80

Domestic Cheese Platter – Serves 25

An assortment of domestic cheeses, pepperoni and crackers \$95

Imported Meat & Cheese Platter –

Serves 25 An assortment of cheeses, cured meats and a variety of crackers \$195

Fresh Fruit Platter – Serves 25

Assorted Fresh Seasonal Fruit \$125

The Trinity Platter – Serves 25

Assorted Fresh Seasonal Fruit, assorted vegetables and cheeses, served with ranch dressing \$140

All food & Beverages subject to sales tax, 10% gratuity and a 10% administration Charge.

Prices subject to change

Scallops Wrapped in Bacon – (50 pcs.)
\$215

Mini Crab Cakes – (50 pcs.) \$175

Boxty Bites – (50 pcs.)

This is a modern take on a traditional Irish favorite. Potato bites with cheddar cheese and chives served with a lime cream sauce \$79

Tapenade-Hummus Platter –

(Serves 25) Lemon garlic hummus, roasted red pepper hummus and olive tapenade accompanied by fresh veggies and pita bread \$85

Tray of Roast beef – (Average 50 servings)

Tray of sliced roast beef with rolls (Accompanied by ketchup and horseradish) \$225

Marinated and grilled chicken tenders (50/ 3 oz. pieces) \$165

Tray of Sautéed Green Beans –

(serves 25) Fresh green beans sautéed in olive oil \$85

Tray of seasoned corn – (serves 25)

Seasoned, street style corn \$70

Tray of Mashed Potatoes (serves 25)

Mashed red potatoes with skin on \$75

Tray of Roasted Red Potatoes

(serves 25) Seasoned, roasted red potatoes \$79

Tray of Caesar Salad – (serves 25)

Fresh romaine lettuce, grated parmesan cheese and house croutons all tossed in Caesar dressing \$85

Tray of Italian Style Pasta Salad – (serves 25)

Penne pasta, black olives, onions, peppers, tomatoes and cheese tossed in Italian dressing \$70

Tray of Green Salad – (serves 25)

Mixed greens topped with cucumber tomato and shaved carrots \$80

Tray of Almond & Berry Chicken Salad – (serves 25)

Grilled chicken served over mixed greens topped with sliced almonds, mixed berries goat cheese, tomatoes and cucumbers served with our made in house berry vinaigrette dressing \$165

Assorted Dessert Tray – 50 pieces

Mini peanut butter pie, cheesecake and cookies \$75

Tray of Bailey's Cannoli – 50 pieces

Mini Bailey's cannoli \$85

Deluxe Dessert Tray – 80 pieces

Mini, Baileys cannoli, Mini peanut butter pie, mini cheesecake and cookies (20 of each) \$125

*We can
customize
party menus!*

*All food & Beverages subject to sales tax, 10% gratuity and a 10% administration Charge.
Prices subject to change*

Bricfeasta (Breakfast)

Breakfast/Brunch

(Served before 1 pm)

Pricing based on 30 people or more. Parties under 30 people add \$5 per person

Continental Breakfast

Assorted Bagels, Muffins & Pastries

Fresh Seasonal Fruit

Coffee, tea

Orange & Cranberry Juice

\$14 per person

Pub Breakfast

Scrambled Eggs

Bacon or Sausage

Home Fries

Fruit Salad

Coffee/tea station included

\$19 per person

Irish Farmhouse Breakfast

Scrambled Eggs

Bacon

Biscuits with Sausage Gravy

Home Fries

Fruit Salad

French Toast

Coffee/tea station included

\$21 per person

Add on Assorted Muffin, bagel & Pastry

Tray to any buffet—

60 pieces (20 mini muffins, 20 Danish & 20 bagels)

Mini muffins, assorted pastries & bagels served with cream cheese and butter **\$105**

All food & Beverages subject to sales tax, 10% gratuity and a 10% administration Charge.

Prices subject to change

Killarney Breakfast Buffet

Scrambled Eggs

Bacon

Biscuits with Sausage Gravy

Home Fries

French toast

Fruit Salad

Assorted Mini muffins, bagels and pastry tray

Coffee, tea station included

\$23 per person

Galway Brunch Buffet

Scrambled Eggs

Bacon

Biscuits with Sausage Gravy

French toast

Roasted Red Potatoes

Seasonal Green Salad

Vegetable

Sliced Roast Beef

Pasta with Red sauce

Grilled Marinated Chicken Tenders

Assorted Mini muffins, bagels and pastry tray

Coffee/tea station included

\$33 per person

Irish American Breakfast Buffet

Baked Beans

Roasted Tomatoes

Black & white Pudding

Rashers

Home Fries

Scrambled Eggs

Fresh Fruit

Brown Bread

Coffee/tea station included

\$30 per person

Ión (Lunch)

Luncheon Buffets

(Served before – 3 pm)

Pricing based on 30 people or more. Parties under 30 people add \$5 per person

Luncheon Deli Buffet

Sliced Ham, Turkey & Roast beef
Sliced American, Swiss & Provolone Cheese
Served with Sandwich Rolls & Rye Bread

**Gluten Free Rolls available @ \$3 each*

**Add Sliced Corned Beef \$4 per person*

Choice of three:

Seasonal Green Salad

Pasta Salad

Potato Salad

Potato Chips

Vegetable

Fruit Salad

Ice Cream with Chocolate Sauce

\$23 per person

"Buffalo @ Noon Buffet "

Sliced Roast Beef

Chicken Wings

Choice of two:

Seasonal Green Salad

Pasta Salad

Potato Salad

Potato Chips

Vegetable

Weck Rolls and Plain Rolls

Ice Cream with Chocolate Sauce

\$29 per person

The Dublin Buffet

Seasonal Green Salad

Choice of Mashed Potatoes or Roasted Red Potatoes

Sliced Roast Beef

Grilled Chicken

Penne Pasta with Sauce

Vegetable

Rolls & Butter

Ice Cream with Chocolate Sauce

\$27 per person

All food & Beverages subject to sales tax, 10% gratuity and a 10% administration Charge.

Prices subject to change

Add On: Coffee & Tea station to
any buffet or plated luncheon for
\$3 per person
(Minimum of 30 people)

Dinner Buffet Options

All Buffets minimum of 30 people -Room charge may be applied if minimums are not met

Buffets include rolls and butter and ice cream with chocolate sauce for Dessert

"Buffalo @ Night Buffet "

(\$34 per person)

Sliced Roast Beef

Chicken Wings

Choice of three:

- Seasonal Green Salad
- Pasta Salad
- Potato Salad
- Potato Chips
- Vegetable (Green Beans, Carrots or Corn)
- Mashed Potatoes
- Roasted Red Potatoes

Weck Rolls and Plain Rolls

Ice Cream with Chocolate Sauce

The Claddagh Buffet

(\$36 per person)

Choice of Two

Sliced Roast Beef

Sliced Turkey with gravy

Broiled Haddock

Grilled Marinated Chicken

Blackened Salmon (add \$4person)

Choice of three:

- Seasonal Green Salad
- Caesar Salad (add \$1 per person)
- Cold Pasta Salad
- Rice
- Vegetable
- Mashed Potatoes
- Roasted Red Potatoes
- Pasta with Red Sauce
- Potato Salad

The Cashel Buffet

Choice of Three

(\$42 per person)

Sliced Roast Beef

Roast Loin of Pork

Roasted Turkey with Gravy

Broiled Haddock

Grilled Marinated Chicken

Blackened Salmon (add \$4 per person)

Pasta with Roasted Vegetables

Choice of three:

- Seasonal Green Salad
- Caesar Salad (add \$1 per person)
- Cold Pasta Salad
- Rice
- Vegetable
- Mashed Potatoes
- Roasted Red Potatoes
- Pasta with Red Sauce

The Emerald Buffet

(\$55 per person)

Choice of Two

Sliced Prime Rib

Roasted, Sliced Pork Loin

Sliced Roasted Turkey Breast with sage gravy

Grilled Marinated Chicken (choose one)

Blackened Salmon

Pasta with Roasted Vegetables

Choice of three:

- Seasonal Green Salad
- Caesar Salad
- Cold Pasta Salad
- Rice Pilaf
- Vegetable
- Mashed Potatoes
- Garlic Mashed Potatoes
- Roasted Red Potatoes
- Pasta with Red Sauce
- Green Beans Almandine
- Cold tomato, basil and fresh Mozzarella salad

All food & Beverages subject to sales tax, 10% gratuity and a 10% administration Charge.

Prices subject to change

Add On: Coffee & Tea station to any buffet or plated dinner for \$3 per person

The Irish Lace Package

(Minimum of 30 Guests)

\$120 Per Person

Appetizers Station

Shrimp Cocktail
Stuffed Mushrooms
Irish Spring Rolls
Fruit, Cheese and Vegetable display

Buffet:

Seasonal Green Salad (Served)

Rolls and Butter

Hand-carved Prime Rib & Roasted Turkey (includes carver)

Cajun Blackened Salmon

Eggplant Parmesan

Grilled Marinated Chicken

Baked potato station with topping bar

Sautéed green beans

Coffee/Tea Station

Dessert Station

Mini Bailey Cannoli's, Peanut Butter Pie, Cheesecake and Cookies

3 Hour Bar Package

SPIRITS:

- Crown Royal Whiskey
- Jack Daniels Black-Label Bourbon
- Johnny Walker Red Whiskey Scotch
- Jameson Irish Whiskey
- Grey Goose Vodka
- Bombay Sapphire Gin
- Bacardi & Captain Morgan Rum
- Patron Tequila

WINE:

Ruffino Pinot Grigio
William Hill Chardonnay
Relax Riesling
Josh Cabernet Sauvignon
7 Moons Red Blend

BEER: All Draft and bottled beer

Includes Martini's Manhattans Cosmopolitans and bloody Mary's

All food & Beverages subject to sales tax, 10% gratuity and a 10% administration Charge

The Tipperary Package

(Minimum of 30 Guests)

\$95 Per Person

Appetizers Station

Stuffed Mushrooms

Fruit, Cheese and Vegetable display

Buffet:

Seasonal Green Salad (Served)

Rolls and Butter

Hand-carved Prime Rib & Roasted Turkey (includes carver)

Grilled Vegetables & Pasta

Grilled Marinated Chicken

Roasted Red Potatoes

Fresh Vegetable

Coffee/Tea Station

Dessert Station

Peanut Butter Pie, Cheesecake and Cookies

3 Hour Bar Package

SPIRITS:

- Crown Royal Whiskey
- Jack Daniels Black-Label Bourbon
- Johnny Walker Red Whiskey Scotch
- Jameson Irish Whiskey
- Grey Goose Vodka
- Bombay Sapphire Gin
- Bacardi & Captain Morgan Rum
- Patron Tequila

WINE:

All House Wine

BEER:

All Domestic Bottled Beer

On Draught –Guinness, Sam Adams Seasonal, Yeungling & Blue Moon

SODA: Cola, Diet Cola, Lemon Lime, Iced Tea & Lemonade

All food & Beverages subject to sales tax, 10% gratuity and a 10% administration Charge

The Shannon Package

(Minimum of 30 Guests)

\$85 Per Person

Appetizers Station

Stuffed Mushrooms

Fruit, Cheese and Vegetable display

Buffet:

Seasonal Green Salad

Rolls and Butter

Sliced Prime Rib

Sliced Turkey with sage Gravy

Pasta with Red sauce

Grilled Marinated Chicken

Roasted Red Potatoes

Fresh Vegetable

Coffee/Tea Station

Dessert Station

Peanut Butter Pie, Cheesecake and Cookies

3 Hour Bar Package

LIQUOR

- Black Velvet Whiskey
- Jim Beam Bourbon
- Dewar's Scotch
- Paddy's Irish Whiskey
- New Amsterdam Vodka)
- New Amsterdam (Premium Irish Gin)
- Parrot Rum
- Lunazul Tequila

WINE: *All house wine*

BEER:

All domestic bottled Beer

On Draught –Sam Adams Seasonal, Yeungling & Blue Moon

SODA: Cola, Diet Cola Lemon Lime, Iced Tea & Lemonade

All food & Beverages subject to sales tax, 10% gratuity and a 10% administration Charge

Our Beverage Packages

The Pub Package

BEER Domestic Bottled Beer

On Draught --Yeungling & Blue Moon

WINE: Choice of 2 Reds & 2 Whites

Red: Cabernet Sauvignon, Merlot & Pinot Noir

White: Pinot Grigio, Chardonnay & White Zinfandel

SODA: Cola, Diet Cola, Lemon lime, Iced Tea & Lemonade

1 Hour Package \$14 p/person

2 Hour Package \$17 p/person

3 Hour Package \$20 p/person

4 Hour Package \$23 p/person

The Irishman Package

LIQUOR

• Black Velvet Whiskey

• Jim Beam Bourbon

• Dewar's Scotch

• Paddy's Irish Whiskey

• New Amsterdam Vodka

• New Amsterdam Gin

• Parrot Bay Rum

• Lunazul Tequila

WINE: Choice of 2 Reds & 2 Whites

Red: Cabernet Sauvignon, Merlot & Pinot Noir

White: Pinot Grigio, Chardonnay & White Zinfandel

BEER: Molson Canadian & Coors Lite and

On Draught --Yeungling & Blue Moon

SODA: Cola, Diet Cola Lemon Lime, Iced Tea & Lemonade

1 Hour Package \$18 p/person

2 Hour Package \$24 p/person

3 Hour Package \$27 p/person

4 Hour Package \$30 p/person

Add Bloody Mary's, Mimosas, Martinis, Manhattan's and on the rocks to this package for \$3 per person

The O'Donovan Package

• Crown Royal Whiskey

• Jack Daniels Black-Label Bourbon

• Johnny Walker Red Whiskey Scotch

• Jameson Irish Whiskey

LIQUOR

• Grey Goose Vodka

• Bombay Sapphire Gin

• Bacardi & Captain Morgan Rum

• Patron Tequila

WINE:

Red: Cabernet Sauvignon, Merlot & Pinot Noir

White: Pinot Grigio, Chardonnay & White Zinfandel

BEER: Domestic Bottled Beer

On Draught --Guinness, Yeungling & Blue Moon

SODA: Cola, Diet Cola, Lemon Lime, Iced Tea & Lemonade

1 Hour Package \$20 p/person

2 Hour Package \$26 p/person

3 Hour Package \$29 p/person

4 Hour Package \$32 p/person

Add Bloody Mary's, Mimosas, Martinis, Manhattan's and on the rocks to this package for \$3 per person

Multi spirit drinks or shots are NOT available in any bar packages

Soda & Coffee Packages

2 Hour Soda Package: \$3 per person

2 Hour Coffee/Tea Station \$100

PUNCH

Serving Size 6oz. approximately 18 Servings /Gallon

FRUIT PUNCH \$35 p/gallon

WINE PUNCH \$60 p/gallon

RUM PUNCH..... \$80 p/gallon

MIMOSA BAR

	<u><i>OJ& One Bottle</i></u>	<u><i>Additional Bottles</i></u>
<i>Sparkling wine</i>	\$35	\$25
<i>Prosecco</i>	\$39	\$30
<i>Champagne</i>	\$80	\$65

****Cash Bar also available and per consumption options also available***

Bar Packages are available for a minimum of 30 people with purchase of buffet and sit down options only

Bar packages for Cocktail & Appetizer Functions must meet the following:

- Minimum of 50 people required
- Minimum food purchase of \$20 per person required

Minimum Guidelines for parties

The dollar amounts listed are MINIMUM SPENDS on food and drink not a “room charge” (does not include tax, gratuity or administration fees) These Minimum spends are for EVENING events Please call or email Maria for daytime minimum spends (716) 626-2670 option #4 irishmanparty@gmail.com

Minimum spend amounts do not include tax, gratuity or administration charge

Minimum Spends September-May (excluding December)

Monday, Tuesdays & Wednesdays- Castle room \$400 /both rooms \$1000 (not including taxes, administration fees and gratuity)

Thursdays, Friday, and Saturday Castle room \$600/ both rooms \$1300(not including taxes, administration fees and gratuity)

Minimum Spends June – August

Monday - Wednesday Castle room only -\$500 minimum spend, Castle room including a portion of the back patio-\$800 minimum spend. Both rooms with back patio - \$2000 minimum spend (minimum spends do not include taxes, administration fees and gratuity)

Thursday (daytime only, evenings not available) Friday, and Saturday -Castle room only \$700, Castle room including a portion of the back patio -\$1000. Both rooms with back patio \$2300 (minimum spends do not include taxes, administration fees and gratuity)

Sunday and December 2023 Minimum Spends- please contact banquet coordinator for current minimum spends

Additional Guidelines

White Linen table clothes and white or house blue napkins are included at no charge with all buffet and plated functions (additional fee for other colors)

White Linen tablecloths are included for the food table only for cocktail/appetizer parties With plated options and buffets we will serve your celebratory cake for dessert with ice cream for an additional. \$1.50 per person (Maximum fee \$50)

With plated options and buffets we will serve your celebratory cake in lieu of our dessert at NO CHARGE

Additional celebratory Cake Cutting & Serving fees do apply for cocktail & appetizer parties

AV equipment and microphone use are available. Please contact banquet office for current pricing

All food & Beverages subject to sales tax, 10% gratuity and a 10% administration Charge

The Irishman Pub & Eatery's Event Terms & Condition

1. A minimum non-refundable deposit of \$100.00 is required to secure the space and date for the event, personal checks are accepted for the deposit. 50% of the estimated charges is due ten (10) business days prior to the date of the event, unless other arrangements have been approved by the General Manager. Any charges incurred during the event or any other outstanding balance is due at the time of the event, payable by cash, cashier's check or credit card. Returned checks are subject to penalties and additional fees.
2. A guaranteed confirmation of attendance is required no less than ten (10) business days before the event. Once given, this guarantee number cannot be reduced. If this guarantee is not received, the original estimated number will be used, total charges are based on actual head count or the guarantee number and whichever is greater.
3. A minimum in food and beverage sales (not including tax and gratuity) may be required for certain dates and events.
4. Although The Irishman will make every attempt to honor menu prices set at the time of contract signing, we cannot guarantee prices more than thirty (30) days prior to the event due to fluctuating wholesale market prices.
5. 8.75% sales tax, 10% gratuity a 10% administration charge (NOT A GRATUITY) will be added to the sales total.
6. All food and beverages served must be supplied by The Irishman. The only exception is a celebratory food item such as a wedding or birthday cake. We do provide cake cutting with a fee, if a patron would like to cut their own cake they must supply their own plates and flatware and serve it themselves. No leftover food may be removed from the premises. All food sold is for on-property consumption only, in accordance with county and state health code.
7. Alcoholic beverages may **not** be brought in or removed from the facility. Alcoholic beverage sales are governed by the New York Division of Alcoholic Beverages and Tobacco, and are subject to the laws of the State of New York. These laws will be strictly enforced.
8. Management will monitor alcoholic beverage consumption and reserves the right to intervene, if necessary, to stop service and/or remove a guest from the premises. The Irishman will not serve alcohol to anyone without proof of legal age.
9. The Client will obtain authorization in advance from the General Manager for any modification to the room's décor, the use of any props or decorations, staging of entertainment, or any activity that could potentially cause damage or injury. **NO** tape, tacks, nails or fasteners of any kind may be attached to the surface of The Irishman's facility. **NO** glitter or confetti allowed. All decorations must be removed at the end of the event. A clean up fee of \$300 will be charged if decorating guidelines are not met.
10. The cost of repairing or replacing any property broken or damaged or removed by a guest of the event function will be charged to the Client or designee responsible for payment.
11. The Irishman is **not** responsible for any items lost, left unattended, or not removed after the scheduled event by a guest or third party vendor.
12. All menu prices and beverage charges are subject to 8.75% sales tax, 10% gratuity and a 10% administration charge (NOT A GRATUITY) and applicable sales tax. Groups requesting tax exempt status must provide The Irishman with a valid New York State Tax Exemption **PRIOR** to the function. Specific menu prices may be confirmed 30 days prior to an event.
13. We reserve the right to substitute an alternate room should the number of attendees increase or decrease significantly.
14. The Irishman reserves the right to refuse service to anyone. Service will be refused to any and all guests judged to be intoxicated. Alcoholic beverages will not be served to persons under the age of 21. *No shots or multi spirited drinks included in any alcohol beverage packages.

I have read the The Irishman's Event Terms and conditions of the contract. I understand all of the terms therein stated and agree to them.

PATRON NAME (PRINTED), SIGNATURE AND DATE

X
