

**ONGOING AT
THE IRISHMAN PUB AND
EATERY**

**TUESDAYS - 1/2 PRICED
BOTTLED WINE
(ALL DAY LONG)**

**LIVE MUSIC EVERY
THURSDAY, FRIDAY &
SATURDAY**

SUNDAY BRUNCH –
(COMING SOON!)

**SATURDAY & SUNDAY BLOODY
MARY BAR
(SERVED UNTIL 3PM)**



24 Draft Lines!



THE IRISHMAN PUB & EATERY
5601 MAIN STREET
WILLIAMSVILLE, N.Y. 14221
(716) 626-2670
IRISHMANPARTY@GMAIL.COM
WWW.IRISHMANPUB.COM

**OUR GATHERING ROOMS
ARE AVAILABLE FOR.....**

- BIRTHDAY PARTIES
- ANNIVERSARY PARTIES
- ENGAGEMENT PARTIES
- WEDDINGS
- BRIDAL SHOWERS
- BEREAVEMENT RECEPTIONS
- SEMINARS
- BUSINESS MEETINGS
- COMMUNION PARTIES
- BAPTISMS/DEDICATIONS
- CONFIRMATIONS
- RETIREMENT PARTIES

***ADD THE TRADITION OF
IRELAND TO YOUR MILESTONE
OCCASION!!***



Chun tús a Chur (To Begin) Cocktail - Appetizer Trays

Stuffed Mushrooms – (50 pieces)

Spinach and artichoke stuffed mushrooms \$55

Cheese Stuffed Hot Peppers –

(30 pieces) Hot Peppers stuffed with house blended cheese \$60

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 for dipping \$65

Guinness BBQ Wings – (50 pieces)

Plump juicy chicken wings tossed in our famous Guinness BBQ sauce and served with carrots, celery and our homemade blue cheese dressing (Traditional Buffalo style also available) \$60

Pizza Platters – (24 pieces)

Thin-Crust Margarita Pizza - Thinly rolled homemade dough topped with tomato sauce and shredded mozzarella, finished with garden-fresh chiffonade basil. \$24

Reuben Pizza - Thin crust, homemade dough, 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. \$28

Tegan Pizza - Our thinly rolled handmade dough, topped with garlic oil, fresh spinach, roasted red peppers, mozzarella cheese and tomatoes, finished with a balsamic drizzle. \$28

Traditional Cheese & Pepperoni - Our thinly rolled handmade dough, topped with homemade red sauce, mozzarella cheese and pepperoni. \$25

Bruschetta Bread– (50 pieces)

Crostini topped with traditional tomato bruschetta \$55

Buffalo Crunch Rolls - (50 pieces)

Chicken OR Hot Pepper \$115

Chicken Tenders – (50 pieces) \$75

Shrimp Cocktail – (50 pieces) Market Price

The Irishman Pub & Eatery's Event Terms & Conditions

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 and a 20% 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.
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 a 20% 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.

Minimum Purchase Guidelines for parties

All pricing based on a 3 hours of use. The dollar amounts listed are a MINIMUM purchase of food and drink (does not include tax, gratuity or administration fees)

October-May

Monday, Tuesdays & Wednesdays - Castle room \$300 both rooms \$600 (not including taxes, administration fees or gratuity)

Thursdays, Friday, Saturday and Sunday - Castle room \$400 both rooms \$1000 (not including taxes, administration fees or gratuity)

June – September

Monday & Tuesdays - Castle room \$300 both rooms w back patio \$2000 (not including taxes, administration fees and gratuity)

Wednesday Thursday, Friday, Saturday and Sunday - Castle room \$500 both rooms \$2500 w/back patio (not including taxes, administration fees or gratuity)

Screen Use with computer hook up \$75

Microphone Use \$25

Band Hook up \$75

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. \$.75 per person
- With plated options and buffets we will serve your celebratory cake in lieu of our dessert at NO CHARGE
- Celebratory Cake Cutting & Serving fees do apply for cocktail & appetizer parties

All food & Beverages subject to sales tax and a 20% administration Fee



Mini Bavarian Bread Sticks with Beer Cheese Sauce – (50 pieces)

Bavarian Bread Sticks with our homemade beer cheese sauce \$49

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 \$59

Veggie Quesadillas – (24 pieces)

Assorted vegetables & cheddar cheese \$39

Mini Rueben – (50 pieces) \$85

Blarney Nachos – (Serves 25)

Fresh hand-cut potato chips topped with beer- cheese sauce and bacon, served with olives, banana peppers, homemade salsa and crème fraiche \$45

Crisps and Dips – (Serves 25)

Fresh hand-cut potato chips served with homemade onion dip \$25

Assorted Vegetable Platter –

(Serves 25) An assortment of fresh vegetables served with homemade blue cheese and a dill crème fraiche for dipping \$60

Domestic Cheese Platter – (Serves 25)

An assortment of domestic cheeses, pepperoni and crackers \$68

Imported Meat & Cheese Platter –

(Serves 25) An assortment of imported cheeses, cured meats and a variety of crackers \$120

Pinwheel Trays – (60 pieces)

Cheese, Ham or Turkey with white French dressing

- Cheese Pinwheels - \$45
- Ham & Cheese Pinwheels - \$60
- Turkey & Cheese Pinwheels - \$65

Tray of Roast beef –

(Average 50 servings)

Tray of sliced roast beef with rolls \$165 (Accompanied by ketchup and horseradish)

Tray of Pulled Pork –

(Average 50 servings)

Tray of Pulled pork with rolls \$145

Bricfeasta (Breakfast)

Breakfast/Brunch

(served 8am – noon)

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

Continental Breakfast

Assorted Bagels, Muffins & Pastries
 Fresh Seasonal Fruit
 Coffee, tea
 Orange & Cranberry Juice
 \$10.95 per person

Pub Breakfast

Scrambled Eggs
 Bacon
 Sausage
 Home Fries
 Fruit Salad
 Bread
 Coffee, Tea and Orange Juice included
 \$14.95 per person

Irish Farmhouse Breakfast “Scoopable”

Vegetable Omelet
 Bacon
 Biscuits with sausage gravy
 Home Fries
 Fruit Salad
 Coffee, Tea and Orange Juice included
 \$16.95 per person



Soda & Coffee Packages

2 Hour Packages: Soda Only \$1.95 per person

Soda, Coffee & Tea \$2.50 per person

PUNCH

Serving Size 6oz. approximately 18 Servings /Gallon

FRUIT PUNCH \$30 p/gallon

WINE PUNCH \$50 p/gallon

RUM PUNCH..... \$55p/gallon



MIMOSA BAR PRICING

<u>Bottles</u>	<u>OJ& One Bottle</u>	<u>Additional</u>
Sparkling wine	\$30	\$20
Prosecco	\$34	\$25
Champagne	\$42	\$34



**Cash Bar also available*

All food & Beverages subject to sales tax and a 20% administration Fee

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

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

- Minimum of 50 people required
- Minimum food purchase for event must be equivalent to \$12 per person (Not including taxes, administration fee and gratuity)

Our Beverage Service

The Pub Package

BEER Molson Canadian, Coors Lite

On Draught --Killians Irish Ale & Killians Red

WINE: Choice of 2 Reds & 2 Whites

Red: Cabernet Sauvignon, Merlot & Pinot Noir

White: Pinot Grigio, Chardonnay & White Zinfandel

SODA: Pepsi, Diet Pepsi, Sierra Mist, Iced Tea & Lemonade

2 Hour Package \$12.95 p/person

3 Hour Package \$15.95 p/person

The Irishman Package

LIQUOR

• Black Velvet Whiskey

• Jim Beam Bourbon

• Dewar's Scotch

• Paddy's Irish whiskey

• Boru Vodka (Premium Irish Vodka)

• Dingle Gin (Premium Irish Gin)

• Bacardi Rum

• Milagro 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 --Killians Irish Ale & Blue Moon

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

2 Hour Package \$16.95 p/person

3 Hour Package \$18.95 p/person

4 Hour Package \$20.95 p/person

The O'Donovan Package

• Crown Royal Whiskey

• Jack Daniels BlackLabel 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: Molson Canadian, Coors Lite & Guinness on

On Draught --Guinness, Killians Irish Ale & Blue Moon

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

2 Hour Package \$18.95 p/person

3 Hour Package \$21.95 p/person

4 Hour Package \$23.95 p/person

Killarney Breakfast Buffet

Scrambled Eggs

Bacon

Sausage

Hash Browns

French toast

Eggs Benedict

Ham

Fruit Salad

Coffee, Tea and Orange Juice included

\$18.95 per person

Galway Brunch Buffet

(Served 10am – 1pm)

Scrambled Eggs

Bacon or Sausage

Hash Browns, Roasted red potatoes or Mashed Potatoes

Seasonal Green Salad

Vegetable (corn, carrots or green beans)

Sliced Roast Beef or Ham

French Toast

Coffee, Tea and Orange Juice included

\$19.95 per person

Irish American Breakfast Buffet

Baked Beans

Roasted Tomatoes

Black & white Pudding

Ham

Corned Beef Hash

Mini Boxy Potatoes

Scrambled Eggs

Fresh Fruit

Oatmeal

Soda Bread OR Pastries

Coffee, Tea and Orange Juice included

\$20.95 per person



Ión (Lunch)

Luncheon Buffets

(Served 11 am – 3 pm)

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

Luncheon buffets include rolls with butter, coffee, tea and Ice Cream with chocolate sauce for dessert

Luncheon Wrap Buffet

Sandwich Wraps (choice of two)

- Ham
- Turkey
- Veggie

Choice of two:

- Seasonal Green Salad
- Pasta Salad
- Potato Salad
- Potato Chips
- Vegetable (Green beans, carrots or Corn)

Rolls & Butter

Coffee & Tea

Ice Cream with Chocolate Sauce

\$17.95 per person

"Buffalo @ Noon Buffet "

Sliced Roast Beef

Chicken Wings

Choice of two:

- Seasonal Green Salad
- Pasta Salad
- Potato Salad
- Potato Chips
- Vegetable (Green Beans, Carrots or Corn)

Week Rolls and Plain Rolls

Ice Cream with Chocolate Sauce

Coffee & Tea

\$19.95 per person

The Dublin Buffet

Seasonal Green Salad (served)

Choice of Mashed Potatoes or Roasted Red Potatoes

Sliced Roast Beef

Grilled Chicken

Penne Pasta with Sauce

Vegetable

Rolls & Butter

Coffee & Tea

Ice Cream with Chocolate Sauce

\$20.95 per person

Italian Chicken – Topped with Mozzarella cheese and red sauce \$19.95

Cajun Chicken - Cajun seasoned chicken breast \$19.95

Blackened Salmon - Grilled, blackened salmon finished with a lemon aioli \$21.95

Broiled Haddock - seasoned with lemon pepper OR Cajun seasoning \$19.95

Guinness Beer Battered Fish – Guinness beer battered haddock \$18.95

Grilled Portabella Mushroom Entrée - \$15.95

Lobster Mac n' Cheese - *Market Price*

Shrimp & Pasta – Seasoned Shrimp tossed with a white wine & lemon Sauce \$21.95

Vegetarian Lasagna- \$18.95 (minimum of 10 orders)

Pasta with Mixed Roasted Vegetables - \$17.95

All food & Beverages subject to sales tax and a 20% administration Fee



Dinnéar (Dinner)

Plated Dinner Entrees

Minimum of 20 people -Room charge may be applied if minimums are not met

Plated Entrees includes rolls and butter

Choice of one:

- Potato Leek Soup
- Vegetable Soup
- Seasonal Green Salad
- Caesar Salad add \$1.95 per person

Chef's choice of vegetable and your choice of one of the following:

- Mashed Potatoes,
- Roasted Red Potatoes
- Rice

Entrée Selections

Prime Rib \$31.95 (minimum 10 orders)

Strip Steak Grilled sirloin topped with portabella mushrooms, crumbly blue cheese and caramelized onions \$31.95

Filet of Sirloin - \$25.95

Grilled Pork Chop - Topped with an apple-chutney \$21.95

BBQ'd Ribs - 1/2 Rack \$23.95

Lemon & Pepper Chicken - \$19.95



Irish – American Buffet

Potato leek Soup (served)

Corned Beef

Cabbage

Carrots

Choice of Colcannon Mashed Potatoes or

Roasted Red Potatoes

Rolls & Butter

Dessert: Bread Pudding OR Ice Cream with chocolate sauce

Coffee & Tea included

\$19.95 per person

Plated Lunches

(Minimum of 20 people) served 11 am – 2 pm

Plated lunches include: vegetable soup, warm rolls with butter, ice cream with chocolate sauce for dessert, coffee and tea

Almond Chicken Salad - Spring mix tossed with berry vinaigrette, topped with goat cheese, mixed berries and grilled chicken breast \$16.95

Grilled Chicken Caesar Salad- fresh romaine topped with grilled chicken, finished with parmesan cheese and Caesar dressing \$14.95

Arugula & Apple Salad- Fresh Arugula, candied pecans, crisp apples and goat cheese served with our apple cider vinaigrette \$15.95

Chicken Pretzel Sandwich – A grilled chicken breast topped with Havarti cheese, served on a fresh pretzel roll and accompanied by our fresh cut fries \$15.95

Our Pub Burger – A half-pound burger, prepared to your liking, served on a fresh bun accompanied by our fresh cut fries \$16.50

Roast Beef on Weck – Thinly sliced roast beef on a fresh roll, accompanied by our fresh cut fries \$14.95

Fish sandwich – Guinness beer battered fish, topped with American cheese, accompanied by our fresh cut fries and remoulade sauce \$14.95

The Reuben- Our fresh corned beef, slow cooked and sliced thin, piled on marble rye bread with sauerkraut and Swiss cheese topped with Marie Rose dressing \$15.95

Grilled Portabella Sandwich - grilled portabella mushroom set inside a warm tortilla wrap with mix greens with crumbly blue cheese, diced tomatoes, caramelized onions and balsamic dressing \$14.95

Dinner Buffet Options

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

Dinner buffets include rolls with butter, coffee, tea and Ice Cream with chocolate sauce for dessert

"Buffalo @ Night Buffet "

(\$21.95 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

Week Rolls and Plain Rolls

Ice Cream with Chocolate Sauce

Coffee & Tea

The Claddagh Buffet

(\$22.95 per person)

Choice of Two

Sliced Roast Beef

Sliced Turkey with gravy

Broiled Haddock

Grilled Chicken

- Marinated & Grilled
- Lemon-pepper
- Cajun Style
- Italian Style (topped with mozzarella Cheese & Red Sauce)

Blackened Salmon (add \$1.95 person)

Choice of three:

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

All food & Beverages subject to sales tax and a 20% administration Fee

The Cashel Buffet

Choice of Two

(\$26.95 per person)

Sliced Roast Beef

Roast Loin of Pork

Sliced Sage Turkey Breast –

BBQ Ribs

Broiled Haddock

Grilled Chicken

- Marinated & Grilled
- Lemon-pepper
- Cajun Style
- Italian Style (topped with mozzarella Cheese & Red Sauce)

Blackened Salmon

Pasta with Roasted Vegetables

Choice of three:

- Seasonal Green Salad
- Caesar Salad (add \$1 per person)
- Cold Pasta Salad
- Rice
- Vegetable (Green Beans, Carrots or Corn)
- Mashed Potatoes
- Garlic Mashed Potatoes
- Roasted Red Potatoes
- Pasta with Red Sauce

The Emerald Buffet

(\$32.95 per person)

Choice of Three

Carved Prime Rib

Roasted, Sliced Pork Loin

Sliced Sage Turkey Breast

BBQ Ribs

Grilled Chicken

- Marinated & Grilled
- Lemon-pepper
- Cajun Style
- Italian Style (topped with mozzarella Cheese & Red Sauce)

Blackened Salmon

Pasta with Roasted Vegetables

Choice of three:

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