



**SPECIAL EVENTS &
PRIVATE PARTY
MENUS**



Host your guests in a full-customizable private room, semi-private room or flex space with seating for 10 up to 250. Our Luggage Room, Betting Room, Trophy Room, Jockey Room and Members Only Room are ideal for business, family or social gatherings. We have menu options to suit any occasion and can customize a package to suit your needs. Add on special menu items to enhance your customized menu. . Or sometimes you need a sit down meal – we have custom cocktail reception packages perfect for your cocktail event.

Start planning your event... Contact us today!
Call 847/ 998-1100 or e-mail us at Events@CurraghIrishPub.com



ADDITIONAL INFORMATION

CONFIRMATION

A signed Booking Form & Contract, major credit card and reservation deposit (\$250.00 per room reserved) are required to confirm a party reservation or private function.

GAURANTEE

A final guaranteed guest count is required 24 hours prior to the event. This number is the minimum number you will be charged for on the day of the event. Cancellation less than 48 hours prior to the start time of the event will result in the reservation deposit being non-refundable and a \$10.00 fee per person to the guaranteed credit card.

MINIMUS

Food and beverages minimums apply to all parties utilizing a private or semi-private room. Minimums include food and beverages consumed on-site. Our minimum amount per room reserved is \$500.00

TAX & PRIVATE EVENT FEE

A 9.75% sales tax and 20% private event fee will be added to all food and beverage charges. We DO NOT charge a room fee or event planner fee.

ADDITIONAL SERVICES

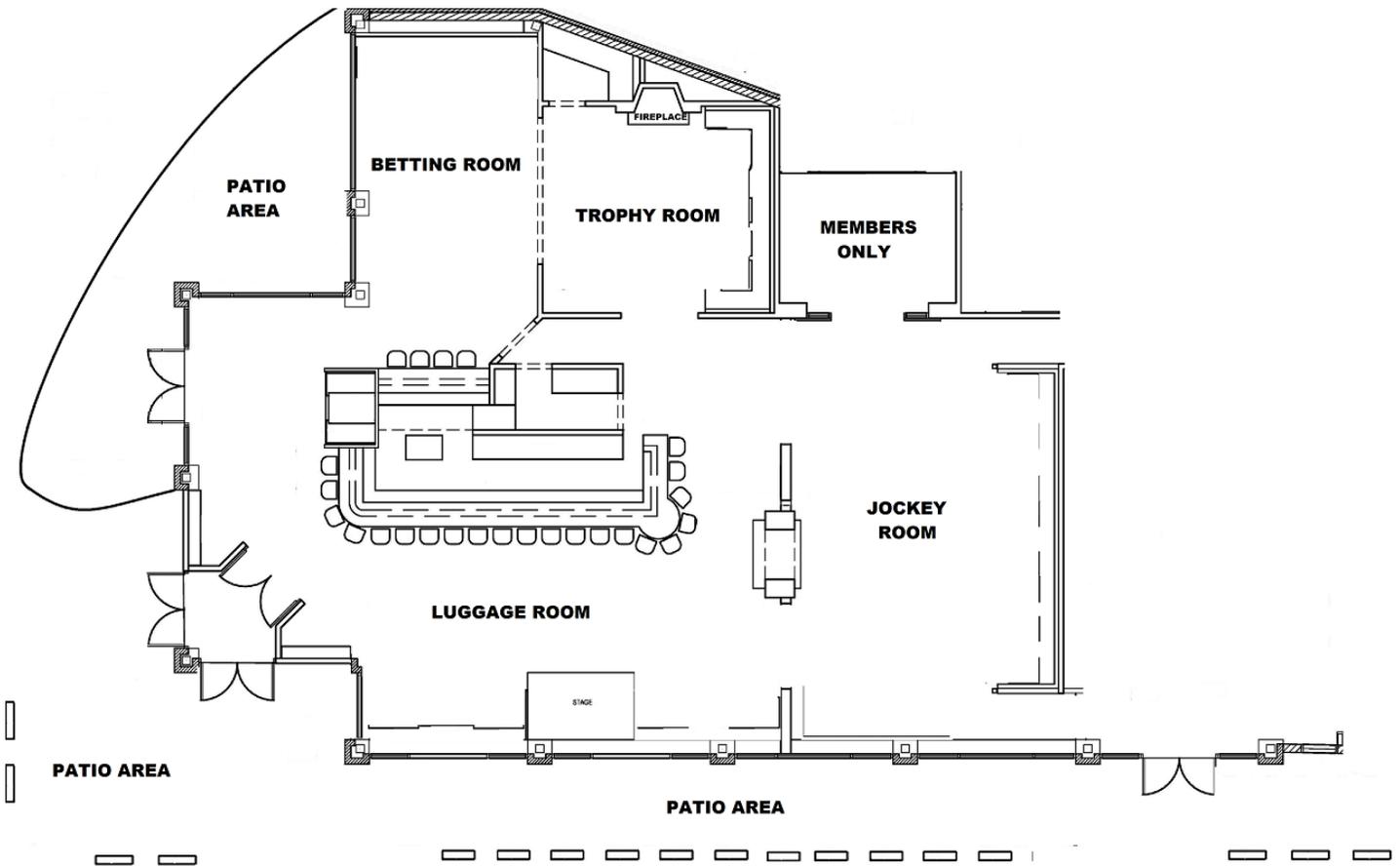
The Curragh Irish Pub can provide specialty linen and audio/visual equipment for an additional charge. The Curragh Irish Pub offers complimentary Wi-Fi to keep you connected to the web and complimentary valet parking to ease your commute to and from our venue.

Prices listed DO NOT include 9.75% sales tax or 20% private event fee.



VENUE MAP & ROOM CAPACITIES

Rooms can be combined to accommodate large groups.



ROOM	MAXIMUM SEATING CAPACITY	MAXIMUM STANDING CAPACITY
Luggage	Main Bar Area	Main Bar Area
Jockey	60	72
Betting	30	36
Trophy	20	24
Members Only	10	12



Appetizers Galore

Build your own party appetizers for parties of 50 or more.
We can customize our platters to meet your specific needs, subject to price changes.

Appetizers will be served buffet style and will be refilled for one hour during your event starting at \$14.00/person

First, pick any four of the following:

- Ceili Spuds (Irish Potato Skins)
- Goat Cheese Croutons
- Chicken Fingers
- Irish Sausages
- Spinach & Artichoke Dip w/Chips
- Bruschetta Platter
- Buffalo Wings (*ADD \$1.50 per person*)
- Mozzarella Cheese Sticks (*ADD \$1.50 per person*)
- Reuben Rolls (*ADD \$2.50 per person*)
- Blackened Chicken Rolls (*ADD \$2.00 per person*)
- Chicken Quesadillas (*ADD \$1.00 per person*)
- BBQ Rib Tips (*ADD \$3.50 per person*)

Then, add more if you like:

SANDWICH PLATTERS

Trinity Chicken Sandwiches (*ADD \$6.00 per person*)

Grilled chicken w/basil pesto, Irish cheese & roasted red peppers on a hamburger bun

Corned Beef Sandwiches (*ADD \$6.00 per person*)

Sliced corned beef stacked on classic rye bread

Or, add any a la carte items of your choice:

MORE PLATTERS

NOTE: The platters listed below are not refillable.

Slider Platter- \$50.00 for 20 sliders of your choice (pork, corned beef or cheeseburger)

Vegetable Platter – with raw vegetables & Ranch dressing - \$45.00

Hummus Platter – served with raw vegetables - \$50.00

Fruit Platter – array of fresh seasonal fruits - \$50.00

Mini Crab Cake Platter – mini crab cakes - \$65.00

Seafood Platter – Shrimp, Crab claws, & salmon on brown bread (market price)

Dessert Tray – miniature portions of our homemade bread pudding and brownies - \$35.00

Cheese Platter- Gourmet cheeses with assortment of dried fruit. Small \$80.00 Large \$160.00

Prices listed DO NOT include 9.75% sales tax or 20% private event fee.



The Finest Fayre Buffet Menu

Tossed Salad

Fresh romaine with tomato, red onion, cucumber, mushrooms and herb croutons
Tossed in our House dressing

Entrées, Please choose 3 (three) of the following:

Mostaccioli Al Forno

Ribbon pasta baked with a delightful blend of garlic and mozzarella cheese,
smothered in a rich marinara sauce.

Guinness Fish & Chips

Our famous filets of cod cooked in a Guinness beer batter and fried golden brown.
Served with chips, tartar sauce and lemons.

Corned Beef & Cabbage

Corned beef sliced served with buttered cabbage in a horseradish cream sauce.

Barbecued Baby Back Ribs

(Additional \$2.00/person)

Delicious fall off the bone baby back pork ribs smothered in BBQ sauce and served with fries.

PRICE PER PERSON: \$25.00

*Beverages charged a la carte or can be included for \$2.00 per person
(includes unlimited soft drinks, coffee or tea. Juices charged separately)*

Prices listed DO NOT include 9.75% sales tax or 20% private event fee.



The Family Classic Menu

Appetizer, Please choose 1 (one) of the following:

Ceili Spuds

Irish potato skins stuffed with Blarney cheese & bacon, topped with sour cream & green onions

Reuben Rolls

Wontons filled with cabbage, kraut, corned beef & Blarney cheese.

Spinach & Artichoke Dip

Chopped spinach and artichoke hearts in a creamy Asiago cheese dip, served with tortilla chips.

Tossed Salad

Fresh Romaine with tomato, red onion, cucumber, mushrooms and herb croutons.
Tossed in balsamic vinaigrette dressing.

Entrées, Please choose 3 (three) of the following:

Dubliner Pot Roast

Tender beef pot roast smothered in a mushroom and cabernet sauce. Served with mashed potatoes and vegetables.

Mostaccioli Al Forno

Ribbon pasta baked with a delightful blend of garlic and mozzarella cheese, smothered in a rich marinara sauce.

Guinness Fish & Chips

Our famous filets of cod cooked in a Guinness beer batter and fried golden brown.
Served with steak fries, tartar sauce and lemons.

Chicken Romano

Lightly breaded, bruschetta tomatoes, fresh mozzarella, arugula, olive oil & balsamic vinegar. Served with red skin potatoes.

Bookmaker's Sandwich

Beef tenderloin with sautéed onions, ripe tomatoes and horseradish sauce, cooked medium and served on a French roll.

Dessert, please choose a dessert tray with miniature portions of our homemade bread pudding or a fresh fruit tray

PRICE PER PERSON: \$26.00

*Beverages charged a la carte or can be included for \$2.00 per person
(includes unlimited soft drinks, coffee or tea. Juices charged separately)*

Prices listed DO NOT include 9.75% sales tax or 20% private event fee.



The Deluxe Dining Menu

Appetizer, Please choose 1 (one) of the following (Only 2 portions/person served):

Shrimp Ballyvaughn

Bacon wrapped shrimp served with chipotle and cocktail sauces

Smoked Salmon

Smoked salmon on Irish brown bread with cream cheese with red onion garnish.

Reuben Rolls

Wontons filled with cabbage, sauerkraut, corned beef & Blarney cheese.

Served with Thousand Island dressing.

Tossed Salad

Fresh romaine with tomato, red onion, cucumber, mushrooms, and herb croutons tossed in our homemade balsamic vinaigrette dressing.

Entrées, Please choose 3 (three) of the following:

Dungarvan Salmon

Sautéed salmon with pesto crust. Served with mashed potatoes and seasonal vegetables.

BBQ Pork Ribs

Meaty baby back ribs, smothered in tangy barbeque sauce. Served with French fries.

Chicken Romano

Lightly breaded chicken breast, tomatoes, fresh mozzarella, arugula, olive oil & balsamic vinegar.

Served with red skin potatoes.

Lemon Chicken

Sautéed chicken breast topped with a lemon basil sauce.

Served over sautéed spinach and pomodoraccio tomatoes.

Served with mashed potatoes.

Guinness Fish & Chips

Filets of cod coated in a Guinness beer batter and fried golden brown. Served with French Fries.

Dessert, please choose a dessert tray with miniature portions of our homemade bread pudding or a fresh fruit tray

PRICE PER PERSON: \$32.00

Beverages charged a la carte or can be included for \$2.00 per person (includes unlimited soft drinks, coffee or tea. Juices charged separately)

Prices listed DO NOT include 9.75% sales tax or 20% private event fee.



The Craic Buffet Menu

Ceili Spuds

Irish potato skins stuffed with Blarney cheese & bacon, topped with sour cream & green onions

Spinach & Artichoke Dip

Chopped spinach and artichoke hearts in a creamy Asiago cheese dip, served with tortilla chips.

Wings O' Fire

Buffalo style spicy wings with bleu cheese, celery & carrots.

Trinity Chicken Sandwiches

Grilled fresh chicken breast with basil pesto, melted Irish cheese and roasted red peppers on a herb bun.

Corned Beef Sliders

Sliced lean warmed corned beef on mini buns

Cheeseburger Sliders

Mini cheeseburgers served with lettuce, tomato, onion, and pickle.

Freshly Tossed Salad

Served with our homemade balsamic vinaigrette.

PRICE PER PERSON: \$19.00

*Beverages charged a la carte or can be included for \$2.00 per person
(includes unlimited soft drinks, coffee or tea. Juices charged separately)*

Prices listed DO NOT include 9.75% sales tax or 20% private event fee.



The Business Buffet Menu

Freshly Tossed Salad

Served with our homemade vinaigrette.

Wings O' Fire

Buffalo style spicy wings with bleu cheese, celery & carrots.

Corned Beef Sandwiches

Sliced lean corned beef stacked on toasted rye bread.

Trinity Chicken Sandwiches

Grilled chicken breast with basil pesto, Irish Cheese & roasted red peppers on a herb bun.

Portabella Sandwiches

A warmed demi baguette, fresh basil, sun-dried tomatoes, portabella mushrooms, fresh mozzarella & Kalamata olives.

Fresh Fruit Tray

A colorful concoction of seasonal fruits

PRICE PER PERSON: \$22.00

*Beverages charged a la carte or can be included for \$2.00 per person
(includes unlimited soft drinks, coffee or tea. Juices charged separately)*

Prices listed DO NOT include 9.75% sales tax or 20% private event fee.



The Brunch Buffet Menu

(Only available in the mornings, prior to noon)

Variety of brunch items, as well as, portions of our famous traditional Irish breakfast.

Irish Bacon Rashers & American Bacon

Prime Sausages

Eggs Benedict

Breakfast Potatoes – Lexi Lu Style

Eggs – Scrambled

Toast

And for the sweeter tooth.....

Blueberry Buttermilk Pancakes

Vanilla French toast

The Freshest Fruit of the Season

PRICE PER PERSON: \$19.00

*Beverages charged a la carte or can be included for \$2.00 per person
(includes unlimited soft drinks, coffee or tea. Juices charged separately)*

Prices listed DO NOT include 9.75% sales tax or 20% private event fee.



Bar Options

The following bar packages are available to groups of 40 people or more.
Therefore, a definite guarantee of 40 people is required.

PREMIUM BAR

First Hour	\$17 per person
First Two Hours	\$25.00/person
Third Hour	Additional \$8.00/person
Fourth Hour	Additional \$7.00/person
Four hours premium bar = \$40.00/person	

**Includes domestic & imported draught & bottled beers (excluding super premium),
house wine and the following mix drinks:**

Vodka, Gin, Castillo Rum, Tequila, Seagrams 7, Grants Scotch, Christian Brothers Brandy, Amaretto, Malibu,
Jim Beam, Jack, Wild Turkey, Tullamore Dew, Kilbeggan, Bacardi, Captain Morgan.

Shots are not included.

Prices do not include service charge 20%

SUPER PREMIUM BAR

First Two Hours	\$35.00/person
Third Hour	Additional \$10.00/person
Fourth Hour	Additional \$8.00/person
Four hours super premium bar = \$53.00/person	

Includes all domestic & imported draught & bottled beers, wine, and the following liquors:

Bombay Sapphire, Beefeater, Stolichinaya, Smirnoff, Ketel One, Grey Goose, Belvedere,
Absolut, Effen, Frangelico, Cointreau, Drambuie, Baileys, Chambord, Cuervo 1800, Dewars, J & B,
Johnnie Walker Black, Johnnie Walker Red, Crown Royal, Jack Daniels, Makers Mark, Southern Comfort, Tullamore Dew,
Jameson, Jameson 1780, Powers, Bushmills 16 Year, Bushmills, Black Bush.

Excludes selected whiskies, champagnes & Remy Martin.

Shots are not included.

Prices do not include service charge 20%

ACCUMULATIVE TAB

A running tab – consumption based. Drinks are rang up on one tab as ordered.

CASH BAR

There's a \$100 per server/bartender fee for cash bar events.

Prices listed DO NOT include 9.75% sales tax or 20% private event fee.