

## **Pub Rental**

60 people or more- \$55 per person

59 people or less- \$65 per person

Both options include open bar (excluding premium scotch, whiskey etc.)

Soft drinks, Coffee and tea service and Dessert

### **Option 1**

#### **Heavy passed and stationed appetizers**

#### **Selection can include a variety of the below options (4-6 choices)**

Potato soup station

Sliders w/ black and tan onion rings

Choice of:

Reuben

Grilled Cheese

Meatloaf- Irish cheddar, tomato horseradish sauce on toasted rye

Short rib and caramelized onion w/ gruyere

Chicken – grilled chicken w/ house spice mix, Irish cheddar, bacon lettuce and tomato

Spring Rolls

Steak and Ale w/ HP dipping sauce

Veggie w/ sweet Thai chili sauce (vegan)

Satay

Chicken w/ peanut sauce

Steak w/ sesame ginger

Arancini – Fried Risotto w/ dipping sauce

Four cheese with spicy marinara

Mushroom truffle with cream sauce

Potato Skins

Fried Mozz

Pretzels with beer cheese and Irish mustard for dipping

Calamari with lemon aioli

Scallops wrapped in bacon w/ chipotle sauce

Mini Shepherds Pies- pub favourite! A mini version of our staple entree

Fried cauliflower w/ Aleppo pepper (vegan)

Corked Shrimp – buffalo shrimp (can come plain) with house made blue cheese

Crab Cakes with lemon aioli

Jumbo Shrimp Cocktail

Veggie board

Cheese board

Charcuterie w/ local and imported meats and cheeses

**Option 2**

**Sit down meal**

Choice of:

Soup- potato soup or soup of the day

Salad- Caesar or Pub

Choice of:

Shepherd's Pie

Farmhouse Pie

Fish and Chips

Reuben w/ fries

Grilled chicken sandwich w/ fries

Chicken Tenders, fries and home made honey mustard

Choice of:

Guinness Brownie

Bread Pudding

\*\*add \$5 per person for additional passed apps

Children's pricing available upon request.

We do our best to take into account your guests varying dietary restrictions, please let us know how many gluten free or vegetarian meals you may need and we'll accommodate at no extra cost.