GALWAY DINNER MENU

Galway Dinner Menu is \$18 per person and includes all soft drinks, coffee, tea & choice of soup or salad.

choose four entrées

BANGERS & MASH

Irish pork banger sausages, mashed potatoes, peppercorn cream sauce.

MAC & CHEESE

pasta shells, blended five cheese sauce.

THE PADDY MAC

corned beef, Swiss, house coleslaw, grilled marble rye, 1,000 island.

SHEPHERD'S PIE

ground beef, lamb, root vegetables, peas, tomato gravy, mashed potatoes, Claddagh soda bread.

CHICKEN CAPRESE

char-grilled, mozzarella, diced tomatoes, fresh basil, parsley mayo, prosciutto chip, tomato focaccia.

JAMESON BURGER*

100% ground beef, Jameson glaze, Guinness beer cheese, onion straws, brioche bun.

CHICKEN CAESAR SALAD

grilled chicken, romaine, Parmesan, croutons.

BELFAST DINNER MENU

Belfast Dinner Menu is \$25 per person and includes all soft drinks, coffee, tea, choice of soup or salad and choice of dessert.

choose four entrées

MAPLE GLAZED CHICKEN

seared airline chicken breast, mashed potatoes, kale, diced rasher bacon.

BACON & CABBAGE

cured pork loin chops, mashed potatoes, parsley cream sauce.

ARTICHOKE PASTA

fettuccine pasta, Kalamata olives, grape tomatoes, artichoke hearts, feta, white wine pesto sauce. *Available with chicken*

FISH 'N CHIPS

Smithwick's battered cod fillet, seasoned pub chips, house coleslaw, tartar sauce.

IRISH BEEF STEW

carrots, onions, mushrooms, burgundy wine sauce, mashed potatoes, Claddagh soda bread.

GRILLED SIRLOIN*

center-cut, char-grilled, garlic butter, potato croquettes, seasonal vegetables.

^{*}ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.



DUBLIN DINNER MENU

Dublin Dinner Menu is \$33 per person and includes soft drinks, coffee or tea, an appetizer buffet, choice of soup or salad & choice of dessert.

PEPPER CRUSTED NY STRIP*

12oz. center-cut, char-grilled, brussel sprouts, potato croquettes.

SLOW ROASTED PORK MEDALLIONS

parsnip mashed potatoes, Magners cream sauce.

GRILLED SALMON

char-grilled, mashed potatoes, kale, white wine cream sauce.

MAPLE GLAZED CHICKEN

seared airline chicken breast, mashed potatoes, kale, diced rasher bacon.

FISH 'N CHIPS

Smithwick's battered cod fillet, seasoned pub chips, house coleslaw, tartar sauce.

APPETIZERS & DESSERTS

appetizer options* choose three I \$4/person

- -GUINNESS PRETZELS
- -SPINACH & ARTICHOKE DIP
- -LOADED PUB CHIPS
- -GUINNESS PULLED PORK SLIDERS
- -VEGETABLE CRUDITÉ -CORNED BEEF & CABBAGE ROLLS

dessert options* choose one I \$3/person

-WARM & TIPSY BREAD PUDDING

-TRANITIONAL BANNEFFF PIF

*appetizer & dessert prices are included in Dublin Dinner Menu pricing

*dessert price is included in Belfast Dinner Menu pricing

LUNCHEON MENU

Lunch Menu is \$15 per person and includes all soft drinks, coffee, tea & choice of soup or salad. Available 11am-3pm.

FISH 'N CHIPS

Smithwick's battered cod fillet, seasoned pub chips, house coleslaw, tartar sauce.

VEGGIE BURGER

fresh herbed, spinach, feta patty, parsley mayo, field greens, tomato, red onion, brioche bun.

CHICKEN CAESAR SALAD

grilled chicken, romaine, Parmesan, croutons.

SHEPHERD'S PIE

ground beef, lamb, root vegetables, peas, tomato gravy, mashed potatoes, Claddagh soda bread.

SMOKED TURKEY AVOCADO WRAP

Gouda, diced tomatoes, parsley mayo, spinach wrap.

JAMESON BURGER*

100% ground beef, Jameson glaze, Guinness beer cheese, onion straws, brioche bun.



COCKTAIL PARTY MENU

CHOOSE YOUR PARTY APPETIZERS

- -3 appetizers \$10/person
- -4 appetizers \$12/person
- -5 appetizers \$14/person



GUINNESS BEER CHEESE PRETZELS

VEGETABLE CRUDITÉ



CHEESE & FRUIT CRUDITÉ

SPINACH & ARTICHOKE DIP

SANDWICH PLATTER

LOADED PUB CHIPS

CORNED BEEF & CABBAGE ROLLS

CHICKEN WINGS

Shamrock I Guinness BBQ I Buffalo I Jameson



EXTRA PARTY OPTIONS

- add a shrimp cocktail platter available at market price
- table linens \$5 each
- cake cutting fee \$20
- satellite bars \$100 each

EVENT GUIDELINES

- menus must decided upon 7 days prior to event
- final quest numbers are due 48 hours prior to event
- there must be a 100% guarantee on your final number
- tax & gratuity are not included in pricing
- there may be a room charge, depending on event day/time
- we prefer all banquets are paid on one check

