

## LIVE STATIONS

Our Chef offers a variety of live action stations where he'll cook and interact with your guests right in front of them. Upgrade options for each station are available.

### Pasta Station – \$13.99

Your choice of sauces, pastas, and ingredients. Pesto's and Proteins are available at an additional charge.

### Carving Station – Market Price

Your choice of Prime Rib, Top Round, Turkey, Ham, Sauces and Rolls included. Upgrades include grade of meat garnishments.

### Omelet Station – \$9.99

Traditional setup. Additional charge for premium ingredients

### Bananas Fosters Station – \$7.99

Vanilla Bean Ice Cream.

We also offer a wide variety of breakfast options from small fruit platters and bagels to grand breakfast buffets. Prices vary based on the number of guests and amount ordered. Here are a few of our favorite items. Sausage gravy and biscuits, pancakes and waffles with flavored whipped creams and fresh fruit, broccoli cheese and ham strata, crepes, french toast casserole and pot roast hash.

## OUR SERVICES

We offer a variety of service options including one or two sided buffets. Family style served at the tables in platters for your guests to serve themselves without leaving their table. We also offer plated service at no additional charge.

A Kids Buffet is also available no matter how your event is served. We will set up a buffet for the children at your event and have it available before the adult guests are served allowing a no wait experience for the children.

We also offer offsite catering services.

## THE BAR

**Keg (Special Selection)** \$399 Domestic \$599 Import

**16oz Pint** \$4.00 Domestic  
\$5.50 Import & Premium Domestic

### Bottles Domestic

Coors Light  
Miller Light  
Bud  
Bud Light  
Michelob Light

### Bottles Import & Premium Domestic

Sam Adams Boston Lager  
Sierra Nevada Pale Ale  
Heineken  
Corona

### House Wine

#### Woodford Reserve

Cabernet  
Chardonnay  
Merlot  
Pinot Grigio  
Pinot Noir  
White Zinfandel

### Premium Wine

Red Rock Merlot  
MacMurray Pinot Noir  
Columbia Chardonnay  
Estancia Chardonnay  
Edna Valley Cabernet  
19 Crimes Blend

### Cocktail

Vodka - Smirnoff  
Rum - Castillo  
Gin - Barton  
Tequila - José Cuervo  
Whiskey - Jack Daniels

### Premium Cocktail

Grey Goose  
Bacardi  
Tanqueray  
Patron  
Crown Royal

### Champagne Toast Price per bottle serves 7-8

Cooks Sparkling – \$14.99  
Piper Sonoma Sparkling – \$24.99  
G.H. Mumm – \$49.99  
Perrier Jouet Belle Epoque – \$199

### Soda – \$1.99

**Unlimited Soda/Tea/Water** \$99 for 50 guests  
\$149 for 100 guests

*Cash Bar – \$50 Bartender fee per bartender with tip jar.*

*Events over 60 guests require a second bartender.*

*Open Bar – \$50 Bartender fee per bartender no tip jar.*

*18% gratuity will be added to the final beverage bill.*



# THE BLARNEY

## EVENT CENTER



## EVENT PLANNING GUIDE

601 MONROE ST., REAR  
TOLEDO, OH 43604  
(419) 481-5206  
[www.blarneyec.com](http://www.blarneyec.com)

  
**THE BLARNEY**  
 EVENT CENTER  


**T**hank you for considering The Blarney Event Center as a location to celebrate your special event. Our atmosphere here in the Historic Warehouse/Entertainment District of downtown Toledo brings you close to the action of hockey, baseball, concerts, conventions, and a plethora of other entertainment events.

Our team has assembled an abundance of menu selections to meet your needs. Whether you are looking for some classic American fare or some of the more current and international influences showcased in the top restaurants today, you are sure to find what you are looking for. We offer everything from finger foods, signature interactive buffets to full dinner buffet arrangements for groups of all sizes. If you don't see what you are looking for, just ask. We will customize a menu exclusively for you, including gluten free and vegetarian entrees and sides for your guests!

We offer a flexible entertainment setting, with seating up to 150, that will fit your needs regardless of your event. Whether you are hosting a class reunion, a shower, rehearsal dinner or a company party, we can promise you we are not your ordinary venue.

Amenities include a sound system with microphone, projector with computer connection capabilities, a scent machine and so much more.

Please contact us for a private tour.

419.481.5206  
 theblarneyeventcenter@gmail.com  
 www.blarneyec.com

## APPETIZER BUFFET

\$18.95 per person plus tax and 18% gratuity

*Choose 2 from each group A/B/C*

### Group A

\$2.95 Ala Carte Price per person

#### Imported and Domestic Cheese Display

*A variety of imported and domestic cheeses.*

#### Fruit Tray

*A colorful arrangement of juicy seasonal fresh fruits served with fruit dip.*

#### Fresh Vegetable Crudités

*Served with homemade ranch dressing.*

#### Hummus and Pita

#### Traditional Brushetta Station

### Group B

\$3.95 Ala Carte Price per person

#### Assorted Tartlets

*Pizza, Spinach, Artichoke, Philly, Shepards Pie, Ham and Cheese*  
*We can customize your tartlets, just ask.*

#### Seven Layer Dip

*A Southwest favorite consisting of spicy refried beans, diced tomatoes, shredded cheese, guacamole, sour cream, ripe olives, salsa and scallions. Served with a large bowl of tortilla chips for dipping.*

#### Swedish Meatballs or Marinara

#### Southwestern Chicken Egg Rolls

*Served with chipotle ranch sauce.*

#### Spinach Artichoke Dip

#### Oriental Chicken Potstickers

### Group C

\$4.95 Ala Carte Price per person

#### Bacon Wrapped Water Chestnuts

#### Beef or Chicken Teriyaki Skewers

#### Stuffed Mushrooms - Veggie or Bacon

#### Blarney Chicken Chunks with Homemade Sauces -

*Guinness BBQ, Buffalo and Ranch*

#### Shrimp Cocktail

### Ala Carte Pricing

*Choose a minimum of 3 from any group above*

## ENTRÉE BUFFET!

One Entrée, two sides – \$17.95

Two Entrées, two sides – \$22.95

Once you've booked your event we give you the opportunity to meet with our Chef, at no additional charge, to completely customize your very own food menu. He'll create dishes that are inspired by you or offer a few selections for you to sample.

### Entrée Choice

Ham • Beef Tips in Burgandy Wine Sauce over Pasta • Kielbasa • Lasagna (Meat or Vegetarian) • Grilled Chicken Pineapple Salsa • Almond Crusted Chicken Maple Cream Sauce • Herb Crusted Chicken • Open Face Chicken Cordon Bleu Swiss Sauce • Candy Apple Pork Chops • We offer a variety of steaks and sauces at market prices.

### Sides Choice (Additional \$1.99 pp)

Vegetable Medley • Green Beans • Asparagus • Honey Ginger Glazed Carrots • Mashed Potatoes & Gravy • Au Gratin Triangles • Roasted Red Skin Potatoes • Rissoto • Rice Pilaf • Pasta Marinara

*Entrée selection includes tossed garden salad with an assortment of dressings and dinner rolls.*

## DESSERTS

### Cookie & Brownie Selection

*\$3.99 per person*

An assortment of cookies and brownies.

### New York Cheesecake

*\$5.99 per person*

A large slice of New York Cheesecake finished with a raspberry drizzle and fruit.

### Sweet Treat Buffet

*\$6.99 per person*

A wide assortment of our favorite desserts including cheesecakes, lemon bars, brownies, pastries, tarts and pies.