



COCKTAIL RECEPTIONS

The Irish Embassy Pub and Grill

This stylish yet relaxed setting is ideal for corporate and social cocktail parties. We can accommodate groups of up to 160 guests. The Dublin Lounge is our newest addition that holds up to 90 guests for a cocktail reception.

The Irish Embassy Pub and Grill

49, Yonge Street (at Wellington)

416-866-8282

www.irishembassypub.com

P.J. O'Brien Irish Pub & Restaurant:

Our sister pub is located just steps from The Irish Embassy and is available for private parties. The Fireplace Bar is located on the upper level of P.J.'s and can accommodate groups of up to 60. The Main bar up to 110 guests and The Pat Quinn Lounge can hold up to 90 guests for a cocktail reception.

P.J. O'Brien Irish Pub and Restaurant

39 Colborne Street (Behind the King Edward Hotel)

416-815-7562

www.pjobrien.com

These venues are located in the heart of the financial and entertainment districts and are favorites of many corporations in the city. We will make sure your event is a success.

Large Group Minimum Spends / Room Hire:

We try our very best to accommodate large group but we have to ensure that we do not loose revenue in doing so. We regularly displace our cocktail and dinner seating to facilitate large events and a minimum spend has to be applied so we achieve similar revenue.

Minimums may change depending on local events

A hire charge is billed when parties do not reach the minimum spend.

We suggest you budget for an average of 4 drinks @ \$6.75 each= \$27.00 Some groups drink more or less depending on the type of event and day of the week.

Please note that for exclusive use of one of the party rooms the minimum spend will be determined by the day of the week and local events.

FIVE PARTY ROOMS

1. The Irish Embassy

130-160 Cocktail Reception

Depending on requirements and set-up

A minimum food and drink spend per guest is required to book party space Minimum Spends ***

Mon – Tues: \$55 per guest (a minimum \$25 on food)

Wed – Fri: \$75 per guest (a minimum \$30 on food)

Sat- Sun: \$40 per guest (a minimum \$20 on food)

2. The Dublin Lounge

90 Cocktail Reception / 60 Sit down

A minimum food and drink spend per guest is required to book party space

Minimum Spends ***

Mon – Tues: \$55 per guest (a minimum \$25 on food)

Wed – Fri: \$75 per guest (a minimum \$30 on food)

Sat- Sun: \$40 per guest (a minimum \$25 on food)

3. P.J. O'Brien's – (Main Bar)

110 Reception / 80 Sit down

A minimum food and drink spend per guest is required to book party space

Minimum Spends ***

Mon – Tues: \$4000.00

Wed –Thurs: \$5000.00

Friday: \$6000.00

Sat: \$4000.00

4. P.J. O'Brien's "Fireplace Bar" (2nd Floor)

60 Reception / 30 Sit down

A minimum food and drink spend per guest is required to book party space

Minimum Spends ***

Mon – Wed: \$1000

Thursday: \$1250

Friday: \$1500

Saturday: \$1000

5. P.J. O'Brien's "Pat Quinn Lounge"

90 Reception /65 Sit down

A minimum food and drink spend per guest is required to book party space

Minimum Spends***

Monday \$2000

Tuesday \$3000

Wednesday \$4000

Thursday \$5000

Friday \$6000

Saturday \$4000

The Irish Embassy Cocktail Party Menus

Cocktail Party Menu A \$18.00 per guest

Crudities -assorted fresh vegetables served with yogurt dill dip
Bruschetta topped with feta cheese on focaccia bread
Jalapeno and roasted red pepper mousse in a phyllo cup
Assorted thin crust pizzas - vegetarian and meat
Mini Bison meatballs in a Guinness barbeque sauce
Vegetable Spring Rolls with Thai style dipping sauce
Smoked salmon on homemade Irish soda bread
Tandoori skewers with a spicy peanut dipping sauce

Cocktail Party Menu B \$25.00 per guest

Crudities -assorted fresh vegetables served with yoghurt dill dip
Marinated grape tomatoes and Bocconcini cheese on Skewers
Assorted thin crust pizzas - vegetarian and meats
Sautéed medley of mushroom on a crostini
Vegetable Spring Rolls with Thai style dipping sauce
Mini Bison meatballs in a Guinness barbeque sauce
Smoked salmon on homemade Irish soda bread
Tandoori skewers with a spicy peanut dipping sauce
Kilkenny Beer battered shrimp with cocktail sauce
Homemade Irish cocktail sausages with brown sauce for dipping

Cocktail Party Menu C \$30.00 per guest

Crudities -assorted fresh vegetables served with yoghurt dill dip
Marinated grape tomatoes and Bocconcini cheese on Skewers
Jalapeno and roasted red pepper mousse in a phyllo cup
Sautéed medley of mushroom on a crostini
Assorted thin crust pizzas - vegetarian and meat
Vegetable Spring Rolls with Thai style dipping sauce
Mini Bison meatballs in a Guinness barbeque sauce
Smoked salmon on homemade Irish soda bread
Tandoori chicken skewers with a spicy peanut dipping sauce
Kilkenny Beer battered shrimp with cocktail sauce
Homemade Irish cocktail sausages with brown sauce for dipping
Lamb cutlets lightly coated in mustard and breaded
Scallops wrapped in smoked bacon

STATIONS

Stations create an attractive visual to the room and add flair to any function. Our chefs will provide deliciously prepared finger foods in the room.

OYSTER BAR STATION

\$275 per case of 100 oysters

(Normally allow for 2 oysters per person)

Fresh Prince Edward Island Oysters with a selection of sauces, fresh horseradish and lemon wedges.

SNOW CRAB CLAWS AND CHILLED JUMBO SHRIMP ON ICE

\$350 for 100 pieces

Snow Crab Claws served with Marie-rose, cocktail sauce and lemon wedges. Chilled Jumbo shrimp served with cocktail sauce and lemon wedges.

BEEF TENDERLOIN SANDWICH STATION

\$395 per Tenderloin -serves approx. 40 guests

Medium Roasted Beef Tenderloin served with mini crisp rolls and a selection of mustards, horseradish cream and caramelized onions.

HONEY MUSTARD BAKED HAM SANDWICH STATION

\$225 per baked ham - serves approx. 40 guests

Honey Mustard Baked Ham (on the bone) served with mini crisp rolls and a selection of mustards, and pineapple chutney.

PEAMEAL BACON SANDWICH STATION

\$5.25 Per Person

Cornmeal crusted peameal bacon served with mini crisp rolls with a selection of mustards, mayonnaise and other select sauces

ANTIPASTO DISPLAY

\$8.50 per guest - A selection of cured meats, cheeses and snacks displayed for guest's arrival. Provolone, fontina and mozzarella, prosciutto and fresh melon, smoked sausage, Genoa salami, marinated vegetables, olives, anchovies, crostini and grissini sticks

SWEETS

Fresh fruit tray \$55 (serves 20 guests)

Chocolate truffles \$2.75 each

Chocolate dipped strawberries \$3.00 each

A selection of assorted cheesecake on a stick \$4.99 each

CHEESE PLATTERS

A selection of cheeses accompanied with crackers, freshly baked bread and fruits.

Small = 10 people \$65.00

Large = 20 people \$130.00

All reception prices are subject to taxes and 17.5 % gratuity