

MCCARTHY'S RED STAG PUB'S

Business Packages

CONTINENTAL BREAKFAST

\$16 PER PERSON

SCONES, FRUIT, BAGELS, PASTRIES, COFFEE, TEA AND JUICES

LUNCH BUFFETS

SANDWICH BOARD

**TURKEY, HAM, ROAST BEEF, CHEDDAR, SWISS,
CONDIMENTS, LETTUCE, TOMATO AND RED ONIONS
POTATO SALAD OR COLE SLAW
BROWNIES OR COOKIES
\$16 PER PERSON**

HOT LUNCH BUFFET

**CHOICE OF TWO ENTRÉES, ONE SIDE, SALAD,
BROWNIES OR COOKIES
\$22 PER PERSON**

LIMITED LUNCH MENU

\$18 PER PERSON

CHOICE OF SOUP OR SALAD

CHOICE OF:

**BURGER, ORCHARD SALAD, ROASTED RED PEPPER MELT,
GRILLED CHICKEN, CHICKEN LEITRIM, CHICKEN SANDWICH OR IRISH CHEESESTEAK
BROWNIES OR COOKIES**

SNACKS

\$5 PER PERSON

COOKIES, POTATO CHIPS, PRETZELS, CANDY

BEVERAGE BAR

\$4 PER PERSON

**CANNED SOFT DRINKS, BOTTLED WATER,
COFFEE, HOT TEA, ICED TEA**

ALL BUSINESS PACKAGES COME WITH HOT TEA, COFFEE BAR, SODAS AND ICED TEA.

TAXES AND GRATUITY ARE NOT INCLUDED IN THE PRICE.

MCCARTHY'S RED STAG PUB'S

Social Packages



ENGLISH TEA PACKAGES

CONTINENTAL BREAKFAST

SCONES, FRUIT, BAGELS, PASTRIES, COFFEE, TEA, JUICES
\$15 PER PERSON

HIGH TEA

CHOICE OF THREE TEA SANDWICHES: TUNA SALAD, SMOKED SALMON,
HAM, TURKEY, SHRIMP SALAD OR CHICKEN SALAD
WITH POTATO SALAD OR COLE SLAW
POTATO LEEK SOUP
POTATO CHIPS
\$25

HOT DINNER BUFFET

CHOICE OF THREE ENTRÉES, TWO SIDES, SALAD AND BROWN BREAD
\$30

PARTY/EVENTS PACKAGES

DINNER BUFFET

CHOICE OF THREE ENTRÉES, TWO SIDES, SALAD, BROWN BREAD
\$30

LIMITED DINNER MENU

CHOICE OF SOUP OR SALAD

CHOICE OF: JAMESON CHICKEN, GRILLED SALMON, FISH & CHIPS, COTTAGE PIE,
BANGERS AND MASHED, ORCHARD SALAD WITH CHICKEN OR SALMON, OR GAELIC STEAK
DESSERT: STICKY TOFFEE PUDDING OR GUINNESS BROWNIE WITH IRISH CREAM ICE CREAM

\$35

RECEPTION PACKAGE

CHOICE OF FIVE APPETIZERS (BUFFET AND BUTLERED)

CHOICE OF ONE DISPLAY

CHOICE OF ONE ACTION STATION

SEE ATTACHED MENU FOR OPTIONS

\$32 PER PERSON

PLATED DINNERS

SIDE SALAD OR POTATO LEEK SOUP

CHOICE OF THREE PLATED ENTRÉES, ONE STARCH, ONE VEGETABLE

CHOICE OF TWO PLATED DESSERTS OR TWO BUFFET DESSERTS

\$60

ALL SOCIAL PACKAGES COME WITH NON-ALCOHOLIC DRINK PACKAGE.



Appetizers

BUTTLERED APPETIZERS

(PICK 5 TOTAL OF BUTTLERED AND BUFFET)

POTATO PANCAKES	MINI QUICHE	COTTAGE PIE CUPS
BACON WRAPPED SCALLOPS	BRIDIES	ANTIPASTI SKEWERS
COCKTAIL FRANKS	RASPBERRY/BRIE	TUNA TAR TAR CUPS
ASPARAGUS/ASIAGO	CEVICHE	WILD MUSHROOM PHYLLO
TIKKA CHICKEN SATAY	IRISH CHEESESTEAK	COCONUT SHRIMP
	RATATOUILLE CANAPE	
	MINI CRAB CAKES	

BUFFET APPETIZERS

(PICK 5 TOTAL OF BUTTLERED AND BUFFET)

WHISKEY MARINATE WINGS	BONELESS BUFFALO WINGS	REUBEN SLIDERS
CIDER SEEPED MUSSELS	IRISH MEATBALLS	TURKEY RACHEL SLIDERS
DUBLINERS FONDUE	GRILLED BANGERS	IRISH CHEESESTEAKS
SMOKED SALMON CANAPE		SHRIMP COCKTAIL

DISPLAYS

(PICK 1)

FRUIT	TRIO	ANTIPASTO
VEGETABLES	(FRUIT/VEGETABLES/CHEESE)	SMOKED SALMON
CHEESES	SHRIMP COCKTAILS	TOMATO MOZZARELLA

ACTION STATIONS

(PICK 1)

CARVING	PASTA	SALAD	MASHED POTATO
CHOICE OF TWO MEATS: ROAST BEEF, TURKEY, LAMB, CORNED BEEF OR HAM WITH AU JUS, HORSERADISH CREAM, CRANBERRY SAUCE, GUINNESS MUSTARD SAUCE	CHOICE OF TWO PASTAS: TORTELLINI, BOWTIE OR FETTUCCINE WITH PESTO, MARINARA, ALFREDO OR VODKA CREAM SAUCE.	MIXED GREENS WITH MUSHROOMS, CUCUMBERS, TOMATOES, RED ONIONS, CHICK PEAS, SUNFLOWER SEEDS, ARTICHOKES, PEAS AND CROUTONS. DRESSINGS: CURRANT BALASAMIC, BLUEBERRY VINAIGRETTE AND RANCH.	MASHED POTATOES WITH SHREDDED CHEESE, BACON,BROCCOLI, SOUR CREAM, GREEN ONIONS AND GRAVY.



HOT BUFFET

COTTAGE PIE
BANGERS & MASHED
GRILLED SALMON
CORNED BEEF & CABBAGE

TIKKA MASALA
GRILLED CHICKEN
ROAST BEEF AU JUS

CHICKEN PARMESAN
PASTA A LA VODKA
HADDOCK W/ LEMON BUTTER
CHICKEN MARSALA

SIDES

MASHED POTATOES
BUTTERED CORN
BUTTERED BROCCOLI
SAUTÉED SQUASH

ROASTED RED BLISS
ROASTED ROOT VEGGIE
PASTA W/ MARINARA
PEAS

BASMATI RICE
HONEY GLAZED CARROTS
VEGGIE MEDLEY
RICE PILAF

PLATTED DINNERS

BEEF

PRIME RIB:
12OZ W/ HORSERADISH CREAM
OR AU JUS
FILET MIGNON:
6OZ W/ BÉARNAISE
OR GARLIC BUTTER
COTTAGE PIE W/ ONION GRAVY
SIRLOIN 6OZ W/ STOUT DEMI

CHICKEN

CHICKEN MARSALA
CHICKEN TIKKA MASALA
LEMON CHICKEN
IRISH LOIN & BOURSIN
STUFFED CHICKEN

SEAFOOD

GRILLED SALMON W/
DIJON HOLLANDAISE
BROILED HADDOCK IN
LEMON BUTTER
CRAB CAKE W/ DIJON
VINAIGRETTE OR
TARTAR SAUCE
CRAB STUFFED SHRIMP IN
LEMON WHITE WINE

VEGETARIAN

BARLEY/VEGGIE
STUFFED PEPPER WITH
RED SAUCE
PASTA PRIMAVERA
VEGGIE SAUTÉ:
SEASONAL VEGGIES
OVER PASTA

SIDES

POTATOES/STARCHES

MASHED POTATOES
ROASTED RED BLISS
SEASONED WEDGES
AU GRATIN
BASMATI RICE
RICE PILAF
BAKED POTATO

VEGETABLES

SEASONAL BLEND
BUTTERED CORN
BROCCOLI
ASPARAGUS
HONEY GLAZED CARROTS
GREEN BEANS
SAUTÉED SQUASH



Appetizers

PLATED DESSERTS

CHEESE CAKE

CHOOSE FROM THE FOLLOWING FLAVORS:

PLAIN

CHOCOLATE

LEMON

IRISH CREAM

SEASONAL FRUIT

STICKY TOFFEE PUDDING

TRADITIONAL BRITISH STEAMED CAKE, WITH DATES AND EARL GREY TEA

CREME BRULEE

CHOOSE FROM THE FOLLOWING FLAVORS:

VANILLA BEAN

CHOCOLATE

LEMON

BUTTERSCOTCH

TEA

APPLE CRISP A LA MODE

CHOICE OF AVAILABLE ICE CREAMS

FLOURLESS GUINNESS CHOCOLATE TORTE

SERVED WITH OUR HOUSE IRISH CREAM ICE CREAM



Bar Packages

PREMIUM OPEN BAR

\$15 PER PERSON FOR THE FIRST HOUR, \$10 FOR SECOND HOUR, \$5 FOR THIRD

AND FOURTH HOUR FOR A TOTAL OF \$35 FOR A FOUR HOUR OPEN BAR.

VODKA

FABER, ABSOLUT FLAVORED VODKAS

GIN

FABER

TEQUILA

FABER

RUM

CAPTAIN MORGAN, FABER

WHISKEY

JAMESON

SCOTCH

DEWERS

BOURBON

JACK DANIELS, JIM BEAM

DRAFT BEERS

SMITHWICKS, MAGNERS, GUINNESS,
GUINNESS BLONDE, HARP,
NEW BELGIUM JUICY
HAZE

BOTTLED BEERS

WHITE WINE

WOODBIDGE PINOT GRIGIO
AND CHARDONNAY

RED WINE

WOODBIDGE CABERNET SAUVIGNON
AND PINOT NOIR,

LOS CARDOS MALBEC

ELITE OPEN BAR

\$20 PER PERSON FOR THE FIRST HOUR, \$15 FOR SECOND HOUR, \$10 FOR THIRD HOUR

AND THE FOURTH HOUR FOR A TOTAL OF \$55 FOR A FOUR HOUR OPEN BAR.

VODKA

TITOS AND CHOICE OF GREY GOOSE
OR KETTLE ONE, ABSOLUT
FLAVORED

GIN

SAPPHIRE

RUM

CAPTAIN MORGAN'S, BACARDI, MALIBU

TEQUILA

ALTOS, PATRON

WHISKEY

JAMESON, JAMESON CASKMATES,
JAMESON BLACK BARREL,
BUSHMILLS (REGULAR, RED, BLACK)

BOTTLED BEERS

IRISH

TWO GINGERS, DEWERS, POWERS
CHIVAS 12, GLINLIVIT 12

BOURBON

JIM BEAM, JACK DANIELS, MAKERS MARK

DRAFT BEERS

SMITHWICKS, MAGNERS, GUINNESS, HARP,

WHITE WINE

WOODBIDGE WHITE ZINFADAL AND PINOT GRIGIO,

WOODBIDGE REISLING

RED WINE

WOODBIDGE CABERNET AND MERLOT,
WOODBIDGE PINOT NOIR



HOST CONSUPTION BAR

PRICE PER DRINK

HOUSE WINE

WOODBIDGE
\$9

WHITE WINE

WOODBIDGE PINOT GRIGIO AND CHARDONNAY

RED WINE

WOODBIDGE CABERNET SAUVIGNON AND PINOT NOIR

WELL LIQUOR

\$7

FABER VODKA, GIN AND WHITE RUM, TEQUILA

CAPTAIN MORGAN

JAMESON

DEWERS

JIM BEAM

JACK DANIELS

DRAFT BEERS

\$7 PER DRINK, 20 OZ. POUR

PREMIUM WINES

\$12+ UP

WHITE WINE

WOODBIDGE ZINFADL, PINOT GRIGIO,
CHARDONNAY AND SAUVIGNON BLANC,

WOODBIDGE REISLING

RED WINE

WOODBIDGE CABERNET SAUVIGNON AND
MERLOT, WOODBRIDGE PINOT NOIR

PREMIUM LIQUOR

PRICES VARY DEPENDING ON BRAND

BOTTLED BEER

PRICES RANGE FROM \$4 TO \$6



POLICIES, INFORMATION & SERVICE AGREEMENT

THE GREAT ROOM AT MCCARTHY'S RED STAG OFFERS A UNIQUE EXPERIENCE. GUESTS DINE BUFFET STYLE AND MENUS MUST BE FINALIZED TWO WEEKS IN ADVANCE TO ENSURE PROPER PREPARATION AND PLANNING. THE ENTIRE FLOOR IS AVAILABLE 7 DAYS A WEEK FROM 8AM TO 12AM AND IS PERFECT FOR ANY EVENT INCLUDING BRIDAL SHOWERS, REHEARSAL DINNERS, BABY SHOWERS OR HIGH TEAS. A LA CARTE DINING IS NOT AVAILABLE IN THE GREAT ROOM. WE ALSO OFFER A LARGE TELEVISION, A PRIVATE BAR AND A SOUND SYSTEM. THE TELEVISION IS CAPABLE WITH ANY COMPUTER. YOU DO HAVE TO BRING YOUR OWN CORDS – WHATEVER YOUR COMPUTER TAKES WITH AND HDMI CONNECTION ON ONE END.

BAR:

- + ALL GUESTS MUST BE 21 YEARS OF AGE TO CONSUME ALCOHOLIC BEVERAGES. PLEASE LET US KNOW, IN ADVANCE IF THERE WILL BE ANYONE UNDERAGE IN ATTENDANCE. GUESTS UNDER THE AGE OF 21 MUST BE ACCOMPANIED BY A PARENT OR LEGAL GUARDIAN. UNDERAGE DRINKING WILL NOT BE TOLERATED.
- + OPEN BAR PACKAGES ARE BASED ON CONSUMPTION. A SEPARATE BILL IS GENERATED FOR BAR CONSUMPTION. IT WILL BE PAID SEPARATELY FROM ANY FOOD.
- + THERE WILL BE A 20% GRATUITY ADDED TO ALL BAR TABS
- + NO ALCOHOL, WINE OR BEER IS ALLOWED TO BE BROUGHT IN AND CONSUMED ON THE PREMISES. ALL BEVERAGES MUST BE SUPPLIED BY MCCARTHY'S
- + WE RESERVE THE RIGHT TO REFUSE SERVICE OF ANY ALCOHOLIC BEVERAGE TO ANY GUEST OF YOUR PARTY AT ANY TIME DUE TO ANY REASON. WE ARE A RAMP CERTIFIED ESTABLISHMENT THAT TAKES PRIDE IN SERVING ALCOHOL RESPONSIBLY. WE RESERVE THE RIGHT TO CUT OFF ANY PATRON SHOWING SIGNS OF INTOXICATION OR THAT MAY BE CONSUMING ALCOHOL TOO FAST.
- + THERE IS \$50 BARTENDER FEE FOR ANY EVENT THAT REQUIRES A BARTENDER. THE BARTENDER WILL BE SCHEDULED FOR FOUR HOURS. THIS WILL BE ADDED AS A NON-TAXED CHARGE. THERE IS NO GRATUITY ADDED. PLEASE ADD GRATUITY AS YOU SEE FIT.
- + DECORATIONS ARE PERMITTED AND EVEN WELCOMED. PLEASE CONTACT THE SCHEDULING MANAGER AHEAD OF TIME TO DETERMINE WHEN THE ROOM WILL BE AVAILABLE
- + NO NAILS, TACS OR TAPE ALLOWED ON WALLS.
- + CONFETTI AND GLITTER ARE PROHIBITED.
- + MCCARTHY'S DOES NOT ASSUME RESPONSIBILITY FOR ANY LOST OR STOLEN PROPERTY.
- + WE RESERVE THE RIGHT TO CHARGE A CLEAN-UP FEE OF \$25 IF DECORATIONS/BALLOONS/FLOWERS, ETC ARE NOT REMOVED AT THE END OF YOUR EVENT.

MENUS & ROOM FEES:

- + FOR EXCLUSIVE ACCESS TO THE GREAT ROOM A SALES MINIMUM ON FOOD OF \$1000 IS REQUIRED FOR FRIDAY, SATURDAY OR SUNDAY EVENTS. A MINIMUM OF \$600 FOR MON-THURSDAY EVENTS. (MINIMUMS ARE BASED ON FOOD ONLY). IF THE MINIMUM IS NOT MET, THE DIFFERENCE WILL BE ADDED AS AN EVENT FEE.
- + TO OFFICIALLY HOLD THE DATE FOR YOUR EVENT, A \$100 DEPOSIT IS REQUIRED. WITHOUT THIS DEPOSIT, THE DATE WILL NOT BE HELD AND ALLOWS OTHERS TO RESERVE IT.
- + ROOMS ARE AVAILABLE FOR 4 HOUR INTERVALS
- + MENU CHOICES MUST BE GIVEN TWO WEEKS PRIOR TO THE EVENT. AT THIS TIME, THE SECOND DEPOSIT OF \$250 IS DUE ALONG WITH A SIGNED CONTRACT (SEE BELOW) AND A CURRENT CREDIT CARD. THE ROOM CAN NOT BE BOOKED WITHOUT A CC ON FILE.
- + MCCARTHY'S WILL PROVIDE ALL FOOD AND BEVERAGES FOR YOUR PARTY. SPECIALTY CAKES OR DESSERTS BROUGHT IN BY THE HOST WILL BE SUBJECT TO A FEE OF \$1 PER PERSON. NO OTHER OUTSIDE FOOD OR BEVERAGES ARE PERMITTED.
- + WE WILL PROVIDE NAPKINS, UTENSILS, STORAGE, SERVICE AND CLEANUP.
- + LINEN TABLECLOTHS AND NAPKINS CAN BE RENTED FOR A COST DEPENDING ON THE QUANTITY NEEDED. \$25 MINIMUM FOR ANY LINEN RENTED.
- + ALL FOOD AND BEVERAGES ARE SUBJECT TO A 6% TAX AND 20% GRATUITY.
- + PRICES AND MENU AVAILABILITY ARE SUBJECT TO CHANGE.

SIGNATURE _____ DATE _____

DATE OF PARTY _____ TIME _____

POLICIES, INFORMATION & SERVICE AGREEMENT (CONT.)

BILLING, DEPOSITS & CANCELLATION POLICY:

- + A \$100 DEPOSIT IS REQUIRED AT THE TIME OF BOOKING TO SECURE YOUR RESERVATION. DEPOSITS ARE NON-REFUNDABLE AND MAY BE PAID BY CASH, CHECK OR CREDIT CARD. THIS DEPOSIT WILL BE APPLIED TO YOUR BILL AS PAYMENT UPON COMPLETION OF YOUR PARTY
- + A NON-REFUNDABLE DEPOSIT OF \$250 IS REQUIRED 2 WEEKS BEFORE YOUR EVENT DATE. THIS DEPOSIT WILL BE APPLIED TO YOUR BILL AS PAYMENT ALSO.
- + THE \$250 DEPOSIT WILL NOT BE REFUNDED IF YOUR EVENT IS CANCELED WITHIN THE TWO WEEKS PRIOR TO YOUR EVENT.
- + PAYMENT OF ANY PER-ORDERED FOOD, SUPPLIES, TAX AND GRATUITY WILL BE APPLIED TO THE HOST'S CREDIT CARD ON FILE IF A PARTY IS CANCELED WITHIN 72 HOURS OF THE EVENT.
- + IF INCLEMENT WEATHER CAUSES CANCELLATION, ALL DEPOSITS WILL BE REFUNDED.
- + PAYMENT FOR FOOD AND BEVERAGES IS DUE THE DAY OF YOUR RESERVATION UPON COMPLETION OF YOUR PARTY. PAYMENT MAY BE PROVIDED IN CASH OR CREDIT CARD - NO CHECKS PLEASE.
- + THE CONTRACT MUST BE FILLED OUT COMPLETELY AND CONTAIN A CREDIT CARD FOR US TO KEEP ON FILE.
- + A 20% GRATUITY WILL BE ADDED TO ALL BAR TABS.

AGREEMENT:

DATE OF EVENT: _____ START TIME _____ END TIME _____

DESCRIPTION: _____

CONTACT NAME _____ PHONE NUMBER _____

ADDRESS _____ CELL NUMBER _____

_____ EMAIL ADDRESS _____

_____ FAX NUMBER _____

SALES MINIMUM _____

DEPOSITS PAID _____

CREDIT CARD NUMBER _____

NAME _____

EXP _____ TYPE _____

I AGREE TO THE POLICIES AND CONDITIONS DESCRIBED ABOVE.

SIGNATURE _____ DATE _____

SCHEDULING MANAGER _____