



Banquet Menu

APPETIZER - HOT SELECTION

(Quantity based on 50 pieces or enough to feed approximately 25 guests)

WHISKEY BBQ WINGS

Served with house made blue cheese and celery. Guinness mustard or mild buffalo sauce is also available.

\$50 for 25 wings

\$90 for 50 wings

BONELESS WING

Served with choice of Guinness Mustard, Whiskey BBQ Sauce or Mild Buffalo Sauce. Served with blue cheese or ranch and celery.

\$40 for 25 wings

\$70 for 50 wings

MINI CORNED BEEF REUBEN'S TURKEY RACHEL'S

Sliders with Corned Beef, Sauerkraut, 1000 Island Dressing & Swiss or Turkey, ColeSlaw, Swiss Cheese & 1000 Island Dressing

\$70 for 25

\$140 for 50

COCONUT SHRIMP

With Tropical Fruit Sauce

\$50 for 25

\$100 for 50

GRILLED OR FRIED BANGERS

Our house made bangers - beer battered and fried or lightly grilled w/ Dijon Mustard

\$40 for 25

\$80 for 50

COTTAGE PIE

Beef, Veggies, Onion Stout Gravy, and Mashed Potatoes with Onion stout gravy

\$75 for ½ pan

\$150 for full pan

DUBLINER'S FONDUE

Warm Irish Cheese blended in ale and served warm with Soft Pretzel Bites, Brown Bread and assorted veggies.

\$60 for 25

\$120 for 50

SAUSAGE ROLLS

Irish Pork Sausage wrapped in Puff Pastry Served with Dijon mustard

\$45 for 25

\$90 for 50

BACON WRAPPED SCALLOPS

Jumbo sea scallops wrapped in bacon Served with cocktail sauce

\$95 for 25

\$195 for 50

MINI IRISH CHEESESTEAK SLIDERS

Corned Beef, Sautéed Cabbage, Onions, and Swiss Cheese on a 4" Club Roll

\$85 for 25

\$170 for 50

MINI CHEESEBURGER SLIDERS

2oz Beef Burger, Cheddar Cheese, Kings Hawaiian Roll

\$75 for 25

\$150 for 50

MINI PORK WECK SLIDERS

Jameson BBQ Pork, Weck Roll

75\$ for 25

150\$ for 50





DISPLAYS - GOLD SELECTIONS

(Quantity based on 50 pieces or enough to feed approximately 25 guests)

SMOKED SALMON

Served on brown bread with house pickles & capers

\$100 for 25

\$190 for 50

CHEESE TRAY

Assortment of Irish cheeses and crackers/breads

\$65 for 25

\$125 for 50

FRESH FRUIT

Assortment of fresh fruit

\$70 for 25

\$140 for 50

VEGGIE PLATE

Assortment of fresh veggies with Dijon mustard and our house made dipping sauces

\$40 for 25

\$80 for 50

TRIO

Combination of cheeses, breads, veggies and

fruit \$75 for 25

\$150 for 50

IRISH SAMPLER

Dubliners' Fondue, Grilled Bangers, Smoked Salmon on Brown Bread, and Potato Pancakes

Assorted veggies, brown bread and sour cream

\$90 for 25

\$180 for 50

SHRIMP COCKTAIL

These are served by increments of 50

\$115 for 50 pieces

\$225 for 100 pieces

TOMATE CAPRESE SKEWERS

Tomato, Fresh Mozzarella, Basil,

Balsamic Drizzle

only \$40 for 25 skewers

\$100 for 50 skewers





DESSERT

(Quantity based on 50 pieces or enough to feed approximately 25 guests)

COOKIE TRAY

peanut butter, chocolate chip,
shortbread.
\$70 for 50 cookies

BROWNIES

\$40 for 25
\$80 for 50

ASSORTED FRUIT BAR

\$50 for 25
\$100 for 50

SEASONAL SCONE PUDDING

Traditional Irish scone pudding
blended with season fruit
served warm with whiskey sauce
half pan - \$45
full pan - \$90

STICKY TOFFEE PUDDING

Date and Earl grey Tea cake,
Toffee sauce, clotted cream.
half pan - \$60
full pan - \$120

ASSORTED MINI SCONES

\$2 per Scone
\$37.50 for 25
\$150 for 100

FRUIT CRISP

Seasonal fruit options available

\$45 for half pan
\$90 for full pan

ASSORTED TEA PASTRIES

Traditional & Currant scones, Fruit Bars and
shortbread cookies. Jams, clotted cream.
Coffee and tea service
(choice of three teas)

\$12 Per Person
\$10 without tea/coffee or if added to a dinner
package

SCONUT HOLES

Deep fried scone dough,
served warm with powdered sugar
and our house sticky toffee
sauce for dipping
25 holes - \$37.50
50 holes - \$75

HOMEMADE CUPCAKES

We offer a variety of cupcakes and icing
flavors. We can make almost anything, so

Mini \$2.50 Each
2" \$3.50 Each
4" \$4.50 Each

You can also meet with our baker and discuss other dessert options.
This is subject to availability and prices will vary based on desired dessert.

CAKES & CUPCAKES

All cakes are four layers, you can do two layers of one flavor and 2 layers of another.

Flavors: Chocolate, Vanilla, ½ & 12 (layers) Guinness Chocolate

Buttercream Frosting: Vanilla, Chocolate, Raspberry, Irish Cream

Layer Flavors (Additional Cost): Raspberry/Strawberry/Blackberry (\$10),

Hazelnut (\$25), Peanut Butter (\$25)

Custom Writing Available

9" Round: \$90 (serves 12-18 people)

½ Sheet: \$140 (serves 40 people)

* Up-charge for fruit preserves or chocolate ganache of \$5, \$10





Bar Package

PREMIUM OPEN BAR

(\$15 per person for the first hour, \$10 for second hour, \$5 for third hour or
\$35 per person for a four hour open bar)

VODKA

Well Rebellion, Flavored

Vodkas

GIN

Well Rebellion

TEQUILA

Altos

RUM

Captain Morgan, Faber

WHISKEY

Jameson

SCOTCH

Dewars

BOURBON

Jack Daniels, Jim Beam

DRAFT BEERS

Smithwicks, Magners, Guinness,
Guinness blonde, Harp, Seasonal

WHITE WINE

Simone Chardonnay & Sauv Blanc

RED WINE

Settler's Creek Cab Sauvignon &
Villa Sorono Pinot Noir

BOTTLES BEER AVAILABLE

ELITE OPEN BAR

(\$20 per person for the first hour, \$15 for second hour, \$10 for third hour or
\$55 per person for a four hour open bar)

VODKA

Titos, Ketel One or Stateside

GIN

Monkey Shoulder, Gunpowder, Botanist

TEQUILA

Altos, Patron

RUM

Bacardi, Malibu, Captain Morgan

IRISH

Jameson Caskmates IPA/Stout,
Jameson Black
Barrel, Bushmills, Powers

SCOTCH

Dewars, Glenlivet 12

BOURBON

Jack Daniels, Jim Beam, Maker Mark

WHITE WINE

Simone Chardonnay & Sauv Blanc

RED WINE

Settler's Creek Cab Sauvignon &
Villa Sorono Pinot Noir

BOTTLED BEERS

Miller Lite, Mich Ultra,
Bells Two Hearted
Yuengling

Host Consumption Bar Available as well. Drinks are charged per purchase.
Host sets the price limit per drink and per total bill.





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 an 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. ____ (initial)
- Open bar packages are based on consumption. A separate bill is generated for bar consumption. It will be paid separately from any food. ____ (initial)
- There will be a 22% gratuity added to all bar tabs ____ (initial)
- No alcohol, wine or beer is allowed to be brought in and consumed on the premises. All beverages must be supplied by McCarthy's ____ (initial)
- 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. ____ (initial)
- There is a \$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. ____ (initial)
- Decorations are permitted and even welcomed. Please contact the scheduling manager ahead of time to determine when the room will be available ____ (initial)
- No nails, tacks or tape allowed on walls. ____ (initial)
- Confetti and glitter are prohibited - if used, we will charge an additional \$100 for cleaning ____ (initial)
- McCarthy's does not assume responsibility for any lost or stolen property. ____ (initial)
- We reserve the right to charge a clean-up fee of \$100 if decorations/balloons/flowers, etc are not removed at the end of your event. ____ (initial)

MENUS & ROOM FEES

- There is a 100\$ room charge for any private event held in the Great Room. For exclusive access to the Great Room this 100\$ charge and a sales minimum of \$1500 is required for Friday, Saturday or Sunday events. A minimum of \$1000 for Mon-Thursday events ____ (initial)
- 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. A signed contract (see below) and a current credit card is required at this time.

There must be a CC on file in order to book your event with us. ____ (initial)

- Rooms are available for 4 hour intervals. Early events must be done by 4pm. Evening event cut off time is 10pm unless otherwise agreed upon. ____ (initial)
- Menu choices must be given two weeks prior to the event. At this time, the second deposit of \$250 is due
- 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 \$2 per person. No other outside food or beverages are permitted. ____ (initial)
- We will provide napkins, utensils, storage, service and cleanup. ____ (initial)
- Linen tablecloths and napkins can be rented for a cost depending on the quantity needed. \$25 minimum for any linen rented. \$0.50 for linen napkins, \$5-10\$ per table clothes depending on size. ____ (initial)
- All food and beverages are subject to a 6% tax and 22% gratuity. ____ (initial)
- Prices and menu availability are subject to change. ____ (initial)

Signature _____ Date ____/____/____

Date of Party ____ / ____ / ____ Time of Party ____ to ____:____ Number in Party _____





POLICIES, INFORMATION & SERVICE AGREEMENT (CONT.)

BILLING, DEPOSIT & CANCELLATION POLICY

- A \$100 deposit is required at the time of booking to secure your reservation. Deposits must be paid by cash or credit card. **NO CHECKS ARE ACCEPTED** ____ (initial)
This deposit will be applied to your bill as payment upon completion of your party
- A deposit of \$250 is required 2 weeks before your event date. This deposit will be applied to your bill as payment also. ____ (initial)
- 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. ____ (initial)
 - If inclement weather or COVID causes cancellation, all deposits will be refunded. ____ (initial)
- 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. NO SEPARATE CHECKS** ____ (initial)
 - The Agreement must be filled out completely and contain a credit card for us to keep on file.
 - A 22% gratuity will be added to all bar tabs. ____ (initial)
- For parties involving any bar package - if the event involves several underage guests (under 21 years old) or begin at 10pm or later, McCarthy's Red Stag Pub reserves the right to hire security services at the expense of the guest. ____ (initial)
- This is a \$500 fee that is non-negotiable. This ensures proper alcohol consumption and PLCB guidelines. ____ (initial)

AGREEMENT

Date of Event: _____ # in Party: _____ Start Time: _____:_____ End Time: _____:_____

Description: _____

Contact Name: _____ Phone Number: (____) _____ - _____

Address: _____ Cell Number: (____) _____ - _____

Email Address _____

Fax Number: (____) _____ - _____

Sales Minimum: _____

Deposits Paid: _____

Credit Card Number: _____/_____/_____/_____

Name on Card: _____

Exp: ____/____/____ Type: _____ CVV: _____ ZIP CODE: _____

I agree with the policies and conditions described above.

Signature: _____

Date: ____/____/____

Scheduling Manager _____

