

IRISH
EMBASSY
PUB GRILL
Ambassadors of Irish Hospitality



HOLIDAY EVENT
MENUS & CATERING

Ambassadors of Irish Hospitality



The Irish Embassy Pub Experience

The Irish Embassy Pub & Grill embraces a heritage of warm hospitality only found at the most authentic of Irish public houses. Unwavering in our commitment to excellence, we personify the true Celtic soul of traditional Irish hospitality... a heartfelt and steadfast desire to meet your most demanding standards of creativity, diversity and professional service.

The Irish Embassy Pub Caters to You

The Irish Embassy takes great pride in its ability to create individually customized menus, full-service catering and event planning support for your upcoming special event. We work hand-in-hand with you in the design and execution of your vision of the most exclusive of social and corporate on- and off-site catered gatherings.





← Cocktail Party Menus →

(V) = Vegetarian

MENU A – \$19.00 PER GUEST

Crudités – assorted fresh vegetables served with a buttermilk ranch dip (V)
Bruschetta topped with feta cheese on naan bread (V)
Assorted thin-crust pizzas:
Funghi flatbread, cremini & shiitake mushrooms, buffalo mozzarella, white truffle béchamel (V)
& Pepperoni Flatbread
Mini Bison meatballs in a Guinness barbeque sauce
Vegetable spring rolls with Thai-style dipping sauce (V)
Spinach & Artichoke dip bites (V)
Tandoori skewers with an Indian mint & cucumber sauce

MENU B – \$27.00 PER GUEST

Crudités – assorted fresh vegetables served with buttermilk ranch dip (V)
Prosciutto & Lemon Aioli Crostini with Fresh Basil Leaf
Machego Cheese Cubes with a Chili Maple Dip (V)
Assorted thin-crust pizzas:
Funghi flatbread, cremini & shiitake mushrooms, buffalo mozzarella, white truffle béchamel (V)
& Pepperoni Flatbread
Spinach & Artichoke dip bites (V)
Vegetable spring rolls with Thai-style dipping sauce (V)
Mini Bison meatballs in a Guinness barbeque sauce
Smoked salmon on homemade Irish soda bread, dill cream cheese
Tandoori skewers with an Indian mint & cucumber sauce
Beer battered shrimp with cocktail sauce
Homemade Irish cocktail sausages with HP sauce
Mini Prime Rib Puff Pastry Bites, horseradish mayo

MENU C – \$33.00 PER GUEST

Crudités – assorted fresh vegetables served with buttermilk ranch dip
Prosciutto & Lemon Aioli Crostini with Fresh Basil Leaf
Spinach & Artichoke dip bites (V)
Machego Cheese Cubes with a chili maple dip (V)
Assorted thin-crust pizzas:
Funghi flatbread, cremini & shiitake mushrooms, buffalo mozzarella, white truffle béchamel (V)
& Pepperoni Flatbread
Vegetable spring rolls with Thai-style dipping sauce (V)
Mini Bison meatballs in a Guinness barbeque sauce
Smoked salmon on homemade Irish soda bread, dill crème cheese
Tandoori chicken skewers with an Indian mint & cucumber sauce
Beer battered shrimp with cocktail sauce
Homemade Irish cocktail sausages with HP sauce
Prime Rib Sliders
Butter chicken Phyllo cups
Tuna Tartar on Beet & Potato Chips





Food Stations

For groups of 40 or more, we can also set up our 'catch of the day' Oyster Bar Station or Expert Carving Stations where your guest can create their own sliders with the finest toppings

Individual Delights

Our chefs will prepare any special items that you would like to serve. Just let us know your wishes and we will do our utmost ... after all, the event is for you and your guests





Food 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

\$290 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

\$395 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

\$350 per tenderloin (serves approx. 30 guests)

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

OVEN ROASTED TURKEY SANDWICH STATION

\$225 per Roasted Turkey (serves approx. 40 guests)

ANTIPASTO DISPLAY

\$9.75 per guest

A selection of seasonal meats, cheeses and accompaniments

SWEETS FRESH FRUIT TRAY

\$65 (serves 20 guests) Chocolate-dipped strawberries \$3.00 each

Mini Cupcakes \$2.75 each. Order by the dozen; minimum order of 36

Seasonal desserts available, please ask for more details

CHEESE PLATTERS

A selection of cheeses (Oka, Rondoux Triple Cream, Champfleury, Chevrita, 3 year old Cheddar)

Accompanied with crackers, freshly baked bread and fruits

Small (10 people) \$75

Large (20 people) \$140

All reception prices are subject to taxes and 18 % gratuity





Festive Holiday Menu

TWO-COURSE MENU

\$23.99 per person

(V) = Vegetarian

ROASTED BUTTERNUT SQUASH SOUP

MIXED GREENS SALAD

With apple cider vinaigrette

FISH & CHIPS

*Kilkenny Battered Haddock, Fresh Cut Fries,
House-made Coleslaw & Tartar Sauce*

BEEF AND GUINNESS STEW

Root vegetables and fresh herbs

TRADITIONAL ROAST TURKEY

*Ontario turkey, sautéed seasonal vegetables,
sweet potato mash, Home-made pork stuffing,
cranberry sauce and turkey gravy*

SWEET PEA AND OYSTER

MUSHROOM RISOTTO (V)

Pea sprouts and Parmesan cheese

TEA OR COFFEE

*To order from the Festive Holiday menu we ask that parties confirm
menu choices 5 days prior to event.*

Prices & items are subject to change without notice.

Taxes & gratuities are not included.





Deluxe Festive Holiday Menu

THREE-COURSE MENU

\$37.99 per person

(V) = Vegetarian

ROASTED BUTTERNUT SQUASH SOUP

MIXED GREENS SALAD

With apple cider vinaigrette

GRILLED 8OZ ALBERTA AAA RESERVE

STRIPLOIN STEAK

Champ Mashed Potatoes, Grilled Asparagus, Breaded Deep Fried Beef Steak Tomato, Blue Cheese & Garlic Compound Butter & Irish whiskey Peppercorn Sauce

PAN-SEARED PORCINI CRUSTED HALIBUT

Scallop Potatoes with sautéed Brussels sprouts & Bacon

TRADITIONAL ROAST TURKEY

Ontario turkey, sautéed seasonal vegetables, sweet potato mash, Home-made pork stuffing, cranberry sauce and turkey gravy

SWEET PEA AND OYSTER MUSHROOM RISOTTO

Pea sprouts and Parmesan cheese

BRAISED LAMB SHANK

Mashed potato & parsnip chips

STICKY TOFFEE PUDDING

With caramel sauce and vanilla ice cream

WARM APPLE BLOSSOM

Vanilla Ice Cream

TURTLE CHEESECAKE (GLUTEN FREE)

Creamy cheesecake topped with pecans, caramel, brownie chunks & whipped cream

TEA OR COFFEE

Taxes & gratuities are not included.

To order from the Deluxe Holiday menu we ask that parties confirm menu choices 5 days prior to event.

Prices & items are subject to change without notice.





The Venue

The Irish Embassy Pub & Grill embraces a heritage steeped in spirited good times; an upscale atmosphere infused by a warmth and charm unique to only the most genuine of Irish public houses.

Located in the heart of Toronto's Financial District, the Irish Embassy awaits your next social or corporate special event within the extraordinary setting of a former 1870s bank building. Framed by marble and hardwood floors and soaring 30-foot cathedral ceilings, this is a venue like no other – its two spectacular spaces (the Embassy Room and Dublin Lounge) are breathtakingly striking, yet inviting and familiar; a place where céad míle fáilte (“one-hundred thousand welcomes!”) call out as you and your friends and colleagues enter and take your ease.

The Irish Embassy embodies the true Celtic soul of a centuries-old tradition of Irish hospitality. Impeccable service defines and complements our renowned home-style cuisine as well as the most impressive cellar of whiskeys, beers and wines in the city. Setting, service, cuisine and price – the Irish Embassy is committed to meeting your most demanding standards of creativity, diversity and professional service.



Venue Capacity

Venue size: 3,000 square feet

Irish Embassy

Embassy Reception style: 130 guests

Dublin Lounge

Sit down dinner: 75 guests

Reception style: 100 guests

Exclusive Venue booking

Reception Style: 250 guests

Groups of: 20-135 guests

Amenities

2 separate event spaces

Hardwood & marble flooring

Carving stations

Oyster Bar station

Wireless internet

7 flat screen TV's

Complete audio/visual services

Coat check service




DJ & band area

Close to King subway station

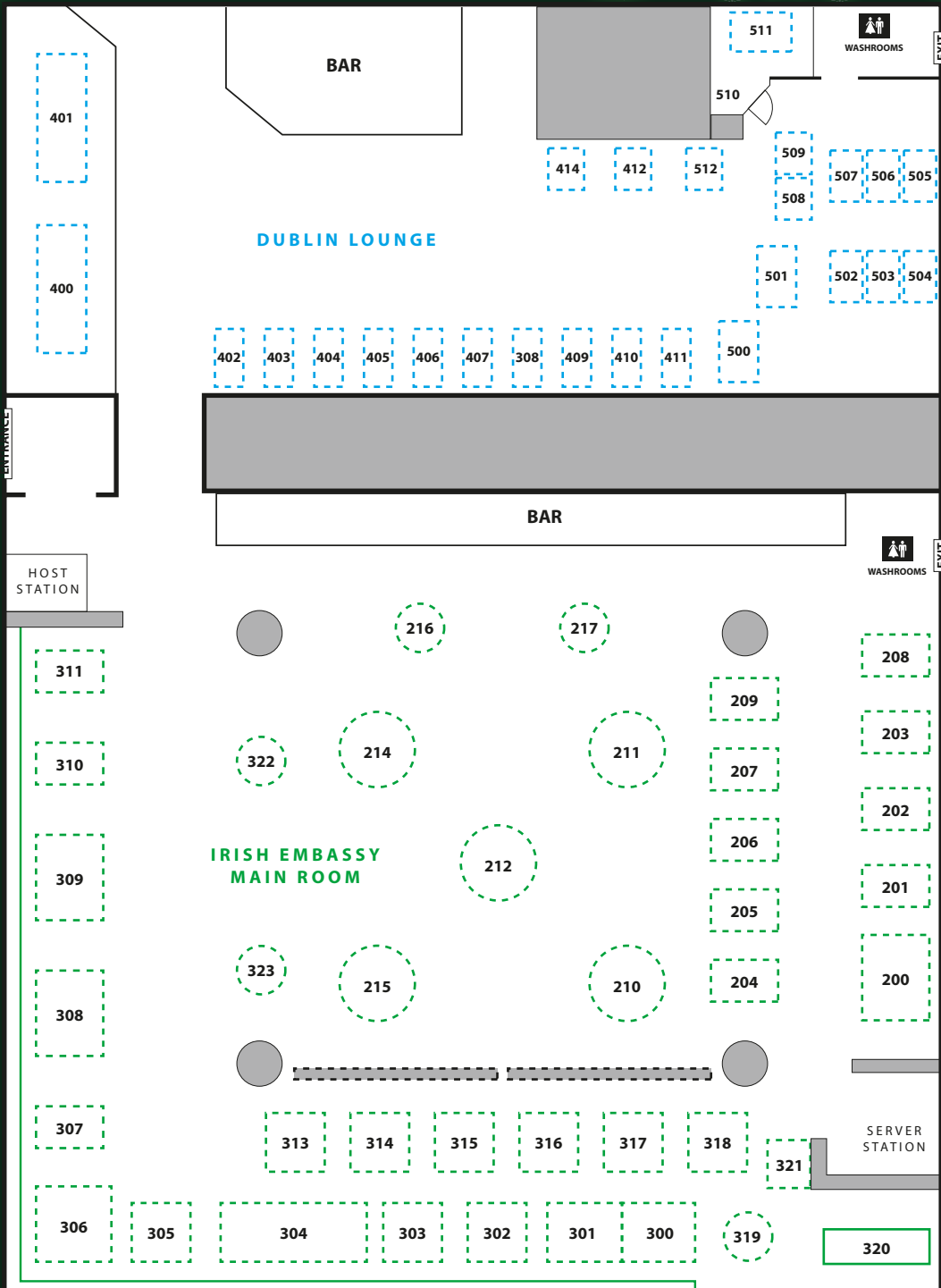
Coach & limousine services

“Voted Best Pub in the City” – Toronto.com



 Dublin Lounge
 Irish Embassy
 Moveable

Note: Most tables & chairs can be moved around or removed to create different event configuration plans. Only restaurant banquette seats cannot be moved.





IRISH EMBASSY

PUB GRILL



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