



## SPECIAL 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.





## Who We Are

The Irish Embassy Pub and Grill is inspired by a legacy of Irish hospitality that traces its roots back four generations to Ireland. Our success is found in a passionate desire to ensure that each guest is well cared for. The family of expert staff that has grown to support us here in Canada has also embraced this passion.

The touchstone from which we measure our service and hospitality comes from the Quinn family matriarch and patriarch, Anne and Pat Quinn Sr. When the family emigrated to Canada, it was only naturally that the Quinn's transplant from their native land an entirely authentic Irish public house—meticulously faithful in style, atmosphere, quality and value.

With over 100 years of history in the hospitality industry the Quinn family, supported by a wider family of dedicated managers, bartenders, hosts, wait staff, cooks and others, has successfully expanded operations to include the Irish Embassy Pub & Grill (in downtown Toronto and Montreal) and sister establishment, P.J. O'Brien Irish Pub & Restaurant. We invite you to sample our congenial atmosphere, fine fare, fresh draught and ample selection of wines and spirits. Decide for yourself if we truly are Ambassadors of Irish Hospitality.







## Venue

Upscale yet welcoming, with the warmest of Irish embraces, the Irish Embassy was specifically designed as gathering place for the after-work crowd and as a hot-spot for some of the city's most spectacular Special Events. A former 18th-century bank building, this tastefully restored and captivating Old World setting projects a uniquely hip yet inviting atmosphere.

Expansive and enticing, you may choose either or both our Embassy Room and Dublin Lounge as your special gathering place. Impeccable service defines and complements our renowned Irish and Canadian dishes, as well as the most impressive cellar of whiskeys, beers and wines in the city. Setting, service and cuisine – the Irish Embassy is committed to meeting your most demanding standards of creativity, diversity and professional service.





## ❧ 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*



# HERITAGE

## TWO-COURSE MENU

\$23.99 per person

(V) = Vegetarian

### HOMEMADE SOUP OF THE DAY

#### MIXED GREENS SALAD

*With apple cider vinaigrette*

#### KILKENNY BATTERED HADDOCK

*Served with fresh-cut fries, house coleslaw & homemade tartar sauce*

#### BRAISED LAMB SHANK

*Served with mashed potato and parsnip chips*

#### PAN-SEARED PORCINI CRUSTED HALIBUT

*Scallop Potatoes with sautéed Brussels sprouts & Bacon*

#### STEAK & MUSHROOM POT PIE

*Mashed Potatoes, Grilled Asparagus & Gravy*

#### CHICKEN CURRY

*With seasoned basmati rice and crispy Papadum*

#### STUFFED ACORN SQUASH (V)

*Polenta, Black beans, roasted corn, red peppers, green onions, cheddar cheese & goat cheese*

### TEA OR COFFEE

*To order from the Heritage 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.*







# GOURMET

## THREE-COURSE MENU

\$37.99 per person

(V) = Vegetarian

### HOMEMADE SOUP OF THE DAY

### MIXED GREENS SALAD

*With apple cider vinaigrette*

### CRAB & ROCK SHRIMP CAKES

*With Sweet Potato, Corn, Dill & Chipotle Mayo*

### FISH & CHIPS

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

### BRAISED LAMB SHANK

*Served with mashed potato and parsnip chips*

### PAN-SEARED PORCINI CRUSTED HALIBUT

*Scallop Potatoes with sautéed Brussels sprouts & Bacon*

### 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*

### CHICKEN CURRY

*With seasoned basmati rice and crispy Papadum*

### STUFFED ACORN SQUASH (V)

*Polenta, Black beans, roasted corn, red peppers, green onions, cheddar cheese & goat cheese*

### 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

*To order from the Gourmet 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.*





## 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 mile 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

Embassy Reception style:  
130 guests

Dublin Lounge Reception style:  
80 guests

Exclusive Venue booking  
Reception Style: 250 guests  
Groups of: 20-250 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*

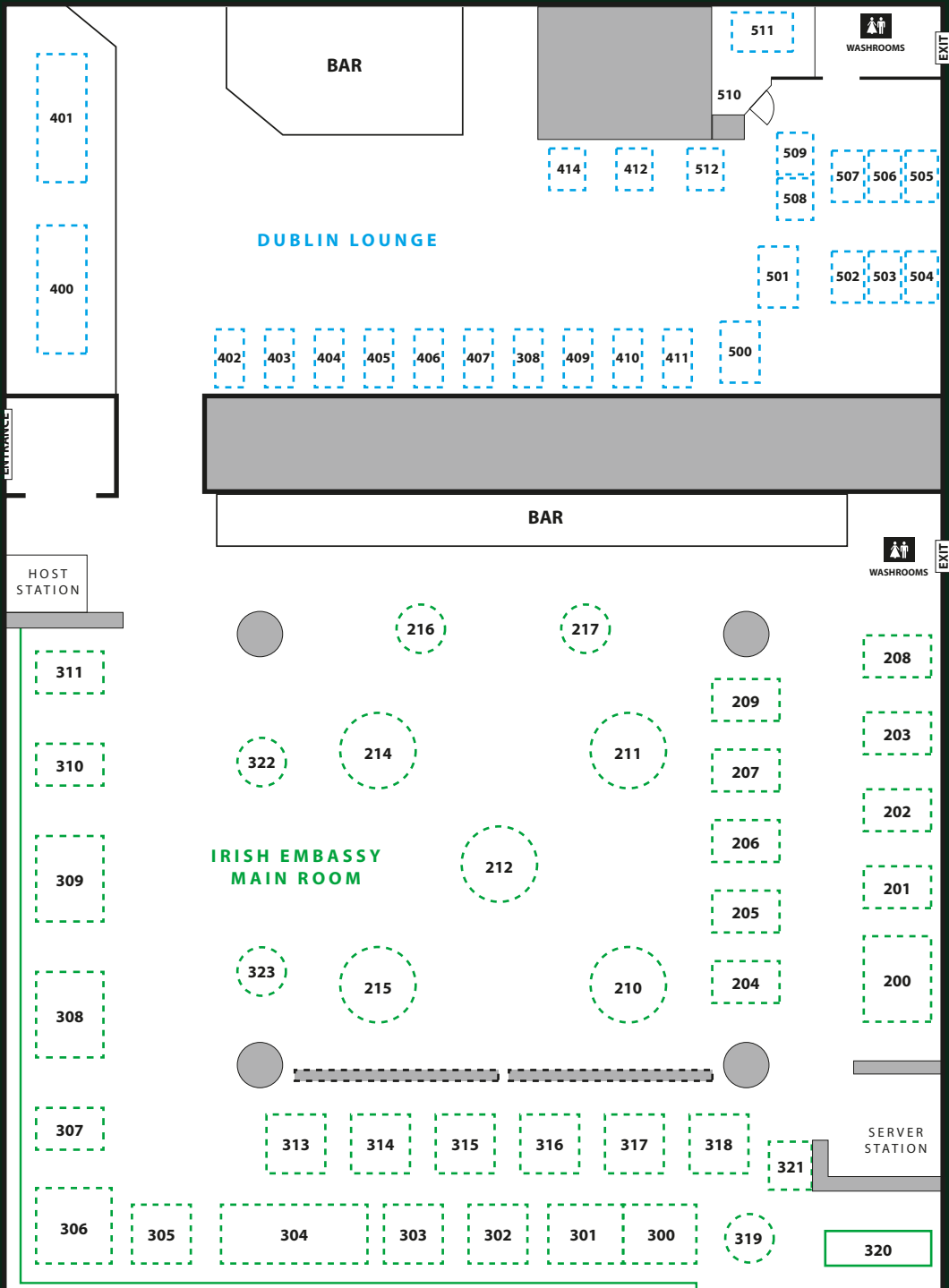


Dublin Lounge

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



**Michelle Hopkins**

Event Coordinator

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