



QUINN'S
STEAKHOUSE & IRISH BAR



**HOLIDAY EVENT
MENUS & CATERING**

Irish Hospitality & Heritage – On Tap



QUINN'S EXPERIENCE

UNIQUE TO QUINN'S STEAKHOUSE & IRISH BAR IS ITS DISTINCTIVE BLEND OF TRADITIONAL IRISH AND NORTH AMERICAN FAVOURITES: PRIME RIB, FILET MIGNON NEPTUNE, GRILLED FRESH ATLANTIC SALMON, IRISH STEW, LAMB SHANK, SEAFOOD PASTA, BABY BACK RIBS, FISH & CHIPS GRAIN-FED CHICKEN SUPREME, TUNA TATAKI AND OUR FAMOUS LOBSTER CHOWDER ARE JUST SOME OF THE DELICIOUS OPTIONS YOU CAN SELECT FROM TO CREATE THAT SPECIAL MENU THAT IS SURE TO IMPRESS YOUR FELLOW COLLEAGUES, MANAGEMENT AND SPECIAL GUESTS. OUR PASSION IS FOR YOUR PALATE, AND WE TAKE GREAT PRIDE IN WORKING WITH YOU TO DESIGN A PERSONALIZED CUSTOM CULINARY EXPERIENCE FOR YOUR NEXT CATERED EVENT. CUISINE AND SERVICE COMBINE WITH PRICE AND CONVENIENCE TO PROVIDE YOU WITH THE VERY BEST FROM QUINN'S CATERING.

QUINN'S EVENTS

FROM INTIMATE PRIVATE DINNERS TO LARGE GROUP PARTIES, QUINN'S HAS THE PERFECT SPACE TO HOST YOUR EVENT. WE OFFER SIT-DOWN DINNERS, COCKTAIL RECEPTIONS, BREAKFAST BOARD MEETINGS AND EVERYTHING IN BETWEEN. OUR EVENT COORDINATOR IS READY TO HELP GUIDE YOU IN YOUR FOOD AND BEVERAGE SELECTION AND THE PLANNING OF EVERY DETAIL OF YOUR EVENT. ATTENTION IS GIVEN TO ALL PARTICULARS AND LOGISTICS.

QUINN'S CATERS TO YOU

BY POPULAR DEMAND, QUINN'S STEAKHOUSE & IRISH BAR IS NOW OFFERING A CATERING MENU. NOW WE CAN DELIVER QUINN'S SUPERIOR CUISINE TO YOUR LOCATION. FOR REGULAR CATERING SERVICE WE OFFER A SPECIAL CATERING ACCOUNT WITH END-OF-THE-MONTH BILLING. PLEASE CONTACT US, WE WILL BE MORE THAN HAPPY TO DISCUSS THE DETAILS.

WE LOOK FORWARD TO THE OPPORTUNITY TO EXCEED YOUR EXPECTATIONS



PASSION FOR YOUR PALATE

IRISH EMBASSY HOSPITALITY GROUP AND ITS FOUR SUPERB VENUES ARE UNMATCHED IN THEIR COMMITMENT TO PRESENTING THE MOST DISTINCTIVE AND INDIVIDUALLY CUSTOMIZED CORPORATE AND SOCIAL SPECIAL EVENT MENUS IN THE CITY. WITH OUR EXTRAORDINARILY DIVERSE CUISINE, UNCOMPROMISING IN ITS APPROACH TO FRESHNESS, CREATIVE FLAIR AND ABOVE ALL, TASTE, WE WILL MEET EVERY CHALLENGE AND CULINARY DESIRE YOU PUT BEFORE US. FOR, WITHOUT QUESTION, WHAT SETS US APART FROM THE COMPETITION IS OUR UNPARALLELED ABILITY AND PASSION TO CREATE CUSTOMIZED MENUS DESIGNED SPECIFICALLY FOR YOUR EVENT.

OUR INTERNATIONALLY ACCLAIMED EXECUTIVE CHEF, PAUL PISA, AND HIS CULINARY TEAM HAVE DEVELOPED ONE OF THE MOST SINGULAR YET ADAPTABLE COLLECTIONS OF MENU CHOICES. IN ALL FOUR SETTINGS WE CREATE AN ATMOSPHERE OF WARMTH AND HEARTY WELCOME THAT REFLECTS THE VERY ESSENCE OF THE EMERALD ISLE... IRISH HOSPITALITY AT ITS VERY BEST!

AT THE IRISH EMBASSY HOSPITALITY GROUP, WE NOT ONLY MEET BUT EXCEED YOUR EXPECTATIONS — DESIGNING AND EXECUTING YOUR PERFECT FUSION OF CUISINE, SETTING AND SERVICE.





COCKTAIL PARTY MENU # 1



\$16.50 PER PERSON PLUS TAXES AND GRATUITY

IRISH SMOKED SALMON ON HOUSE-MADE IRISH SODA BREAD
WITH CAPERS AND ONIONS

HOMEMADE IRISH COCKTAIL SAUSAGES
WITH BROWN SAUCE FOR DIPPING

GRILLED VEGETABLE AND MOZZARELLA FLATBREAD PIZZAS

BRUSCHETTA – PLUM TOMATO, MOZZARELLA,
ARUGULA AND AGED BALSAMIC

HOUSE SMOKED CHICKEN FLATBREAD PIZZAS
SUN-DRIED TOMATOES, ROASTED SWEET PEPPERS AND ONIONS

QUINN'S CHICKEN BITES, BONELESS HALAL CHICKEN BREAST,
SWEET CHILI DIPPING SAUCE

CRUDITÉS – FRESH VEGETABLES SERVED
WITH ROASTED GARLIC DIP





COCKTAIL PARTY MENU # 2



\$20.00 PER PERSON PLUS TAXES AND GRATUITY

BLACK TIGER SHRIMP — POACHED AND CHILLED,
WITH 'JOE'S' RÉMOULADE DIP

HOMEMADE IRISH COCKTAIL SAUSAGES
WITH BROWN SAUCE FOR DIPPING

BREADED CHICKEN WINGS WITH
HOUSEMADE BBQ AND SPICY SAUCE ON THE SIDE

IRISH SMOKED SALMON ON HOUSE-MADE IRISH SODA BREAD
WITH CAPERS AND ONIONS

GRILLED VEGETABLE AND MOZZARELLA FLATBREAD PIZZAS

BRUSCHETTA — PLUM TOMATO, MOZZARELLA,
ARUGULA AND AGED BALSAMIC

HOUSE-SMOKED CHICKEN FLATBREAD PIZZAS
SUN-DRIED TOMATOES, ROASTED SWEET PEPPERS AND ONIONS

PHILLY STEAK SANDWICH SLIDERS WITH PEPPERS, ONIONS,
MUSHROOMS AND MELTED SWISS

CRUDITÉS — FRESH VEGETABLES SERVED
WITH ROASTED GARLIC DIP





COCKTAIL PARTY MENU # 3



\$26.00 PER PERSON PLUS TAXES AND GRATUITY

HOMEMADE IRISH COCKTAIL SAUSAGES
WITH BROWN SAUCE FOR DIPPING

FISH TACOS, PANKO HADDOCK, PICO DE GALLO, CHIPOTLE
SAUCE

IRISH SMOKED SALMON ON HOUSE-MADE IRISH SODA BREAD
WITH CAPERS AND ONIONS

GRILLED VEGETABLE AND MOZZARELLA FLATBREAD PIZZAS

QUINN'S STEAK BITES SEASONED FLAT IRON STEAK,
WITH HONEY MUSTARD BBQ SAUCE AND HORSERADISH AIOLI
FOR DIPPING

BRUSCHETTA – PLUM TOMATO, MOZZARELLA,
ARUGULA AND AGED BALSAMIC

BLACK TIGER SHRIMP - POACHED AND CHILLED,
WITH 'JOE'S' RÉMOULADE DIP

QUINN'S CHICKEN BITES, BONELESS HALAL CHICKEN BREAST,
SWEET CHILI DIPPING SAUCE

HOUSE-SMOKED CHICKEN FLATBREAD PIZZAS
SUN-DRIED TOMATOES, ROASTED SWEET PEPPERS AND ONIONS

PRIME RIB SLIDERS, CRISPY ONIONS, HORSERADISH MAYO

CRUDITÉS – FRESH VEGETABLES SERVED WITH ROAST GARLIC DIP





COCKTAIL PARTY MENU # 4



\$30.00 PER PERSON PLUS TAXES AND GRATUITY

FRESH OYSTERS ON THE HALF SHELL WITH SHALLOT
MIGNONETTE AND FRESH LEMON

HOMEMADE IRISH COCKTAIL SAUSAGES
WITH BROWN SAUCE FOR DIPPING

FISH TACOS, PANKO HADDOCK, PICO DE GALLO, CHIPOTLE SAUCE

IRISH SMOKED SALMON ON HOUSE-MADE IRISH SODA BREAD
WITH CAPERS AND ONIONS

GRILLED VEGETABLE AND MOZZARELLA FLATBREAD PIZZAS

QUINN'S STEAK BITES SEASONED FLAT IRON STEAK, WITH HONEY
MUSTARD BBQ SAUCE AND HORSERADISH AIOLI FOR DIPPING

BRUSCHETTA – PLUM TOMATO, MOZZARELLA,
ARUGULA AND AGED BALSAMIC

BLACK TIGER SHRIMP - POACHED AND CHILLED,
WITH 'JOE'S' RÉMOULADE DIP

QUINN'S CHICKEN BITES, BONELESS HALAL CHICKEN BREAST,
SWEET CHILI DIPPING SAUCE

HOUSE-SMOKED CHICKEN FLATBREAD PIZZAS
SUN-DRIED TOMATOES, ROASTED SWEET PEPPERS AND ONIONS

PRIME RIB SLIDERS WITH CRISPY ONIONS, HORSERADISH MAYO

CRUDITÉS – FRESH VEGETABLES SERVED WITH ROAST GARLIC
AIOLI DIP



🌿 **SPADINA FESTIVE LUNCHEON MENU #1** 🌿

TWO-COURSE LUNCH MENU

\$30.00++ PER PERSON
CHOICES AT TABLE

STARTER

MIXED BABY GREENS SALAD

SUN-DRIED CRANBERRIES, SWEET PEPPERS, GRAPE TOMATOES, SUNFLOWER SEEDS, CHICKPEAS, HONEY BALSAMIC VINAIGRETTE

CAESAR SALAD

ROMAINE HEARTS, CRISP PANCETTA, SOURDOUGH CROUTON AND GRANA PADANO CHEESE

DAILY SOUP

YOUR SERVER HAS TODAY'S OFFERING

ENTRÉE

PEPPERCORN STEAK

7 OZ. FLAT IRON STEAK, WHISKEY PEPPERCORN SAUCE, GARLIC MASHED POTATOES, AU JUS, SEASONAL VEGETABLES

FESTIVE ROAST TURKEY

ONTARIO TURKEY BREAST, FESTIVE STUFFING, GARLIC MASHED POTATOES, GRAVY, FRESH VEGETABLES AND CRANBERRY SAUCE

FRESH FILET OF ATLANTIC SALMON

LEMON CAPER BUTTER, GARLIC MASHED POTATOES, FRESH VEGETABLES

GRILLED CHICKEN & MUSHROOM SAUCE

HALAL CHICKEN BREAST, WILD MUSHROOM DEMI GLACE, GARLIC MASHED POTATOES, FRESH VEGETABLES

BUTTERNUT SQUASH RAVIOLI

SQUASH-STUFFED RAVIOLI, HONEY MUSHROOMS, SAGE BUTTER

COFFEE OR TEA



PLEASE NOTE APPLICABLE TAXES AND GRATUITY WILL BE ADDED



BAY FESTIVE LUNCHEON MENU #2



THREE-COURSE LUNCH MENU

\$35.00++ PER PERSON

CHOICES AT TABLE

STARTER

MIXED BABY GREENS SALAD

SUN-DRIED CRANBERRIES, SWEET PEPPERS, GRAPE TOMATOES, SUNFLOWER SEEDS, CHICKPEAS AND HONEY BALSAMIC VINAIGRETTE

CAESAR SALAD

ROMAINE HEARTS, CRISP PANCETTA, SOURDOUGH CROUTON AND GRANA PADANO CHEESE

DAILY SOUP

YOUR SERVER HAS TODAY'S OFFERING

ENTRÉE

PEPPERCORN STEAK

7 OZ. FLAT IRON STEAK, WHISKEY PEPPERCORN SAUCE, GARLIC MASHED POTATOES, AU JUS, SEASONAL VEGETABLES

FESTIVE ROAST TURKEY

ONTARIO TURKEY BREAST, FESTIVE STUFFING, GARLIC MASHED POTATOES, GRAVY, FRESH VEGETABLES AND CRANBERRY SAUCE

FRESH FILET OF ATLANTIC SALMON

LEMON CAPER BUTTER, GARLIC MASHED POTATOES, FRESH VEGETABLES

GRILLED CHICKEN & MUSHROOM SAUCE

HALAL CHICKEN BREAST, WILD MUSHROOM DEMI GLACE, GARLIC MASHED POTATOES, FRESH VEGETABLES

BUTTERNUT SQUASH RAVIOLI

SQUASH-STUFFED RAVIOLI, HONEY MUSHROOMS, SAGE BUTTER

DESSERT

CRANBERRY APPLE CRUMBLE

CHANTILLY CREAM

PECAN PIE

CHOCOLATE SAUCE

QUINN'S FRESH FRUIT

COFFEE OR TEA

PLEASE NOTE APPLICABLE TAXES AND GRATUITY WILL BE ADDED



🌿 **YORK FESTIVE DINNER MENU #1** 🌿

THREE-COURSE DINNER MENU
\$39.95++ PER PERSON - CHOICES AT TABLE

STARTER

QUINN'S BABY GREENS SALAD

SUN-DRIED CRANBERRIES, SWEET PEPPERS, GRAPE TOMATOES, SUNFLOWER SEEDS, CHICKPEAS AND HONEY-BALSAMIC VINAIGRETTE

CAESAR SALAD

ROMAINE HEARTS, CRISP PANCETTA, SOURDOUGH CROUTONS AND GRANA PADANO CHEESE

ENTRÉE

STEAK FRITES

7OZ FLAT IRON STEAK, HOUSE CUT FRITES, AIOLI, CAFÉ DE PARIS

GRAIN FED CHICKEN SUPREME

WILD MUSHROOM SAUCE, GARLIC MASHED POTATO, FRESH VEGETABLES

FRESH FILLET OF ATLANTIC SALMON

WILD MUSHROOM SAUCE, GARLIC MASHED POTATO, FRESH VEGETABLES

ROASTED GOAT CHEESE STUFFED PORTOBELLO MUSHROOM

PENNE PASTA, TUSCAN SEMI-DRY TOMATOES, ARUGULA WALNUT PESTO

DESSERT

CRANBERRY APPLE CRUMBLE

CHANTILLY CREAM

PECAN PIE

CHOCOLATE SAUCE

COFFEE OR TEA



PLEASE NOTE APPLICABLE TAXES AND GRATUITY WILL BE ADDED

🍀 **RICHMOND FESTIVE DINNER MENU #2** 🍀

THREE-COURSE DINNER MENU

\$46.95++ PER PERSON

CHOICES AT TABLE

STARTER

QUINN'S BABY GREENS SALAD

SUN-DRIED CRANBERRIES, SWEET PEPPERS, GRAPE TOMATOES, SUNFLOWER SEEDS, CHICKPEAS AND HONEY-BALSAMIC VINAIGRETTE

CAESAR SALAD

ROMAINE HEARTS, CRISP PANCETTA, SOURDOUGH CROUTONS AND GRANA PADANO CHEESE

TOMATO SALAD

ROCKET, CASHEL BLUE CHEESE, RED ONION AND AGED BALSAMIC

ENTRÉE

SLOW-ROASTED PRIME RIB

8OZ AAA ALBERTA BEEF, LIGHTLY SPICED AND HAND CUT, GARLIC MASHED POTATOES, SEASONAL VEGETABLE, SAU JUS, AND HORSERADISH

LAMB SHANK BRAISED IN GUINNESS

BARLEY RISOTTO AND ROOT VEGETABLES

FRESH FILLET OF SALMON

LEMON CAPER BUTTER, GARLIC MASHED POTATOES, SEASONAL VEGETABLES

GOAT CHEESE CHICKEN SUPREME

GOAT CHEESE, TAPENADE, GARLIC MASHED POTATOES, SEASONAL VEGETABLES

ROASTED GOAT CHEESE STUFFED PORTOBELLO MUSHROOM

PENNE PASTA, TUSCAN SEMI-DRY TOMATOES, PESTO CREAM SAUCE

DESSERT

CRANBERRY APPLE CRUMBLE

CHANTILLY CREAM

PECAN PIE

CHOCOLATE SAUCE

COFFEE OR TEA

TAXES AND GRATUITY ARE NOT INCLUDED



❧ **QUEEN FESTIVE DINNER MENU #3** ❧

THREE-COURSE DINNER MENU

\$49.95++ PER PERSON

CHOICES AT TABLE

STARTER

QUINN'S BABY GREENS SALAD

SUN-DRIED CRANBERRIES, SWEET PEPPERS, GRAPE TOMATOES, SUNFLOWER SEEDS, CHICKPEAS, CALIFORNIA GREENS AND HONEY-BALSAMIC VINAIGRETTE

FIFTH TOWN GOAT CHEESE SALAD

ROCKET, ONTARIO HEIRLOOM BEETS, HONEY-BALSAMIC VINAIGRETTE

CHEF'S FEATURE SOUP

ENTRÉE

NEW YORK STRIPLOIN

8 OZ CENTRE CUT, AAA ALBERTA BEEF, MINIMUM 28-DAY AGED, GARLIC MASHED POTATOES AND FRESH VEGETABLES

FRESH CLARE ISLAND ORGANIC SALMON

PUY LENTILS, HERB SALAD AND LEMON AIOLI

CHICKEN SUPREME

GOAT CHEESE, TAPENADE, GARLIC MASHED POTATOES AND FRESH VEGETABLES

SEAFOOD PASTA

TIGER SHRIMP, EAST COAST SEA SCALLOPS, PENNE PASTA, FRESH VEGETABLES AND FRESH TOMATO BASIL SAUCE

SLOW-ROASTED PRIME RIB

8 OZ CUT, AAA ALBERTA BEEF, LIGHTLY SPICED AND HAND CUT, GARLIC MASHED POTATOES, AU JUS, SEASONAL VEGETABLES AND HORSERADISH

ROASTED GOAT CHEESE STUFFED PORTOBELLO MUSHROOM

PENNE PASTA, TUSCAN SEMI-DRY TOMATOES, ARUGULA WALNUT PESTO

DESSERT

CRÈME BRÛLÉE

CRANBERRY APPLE CRUMBLE

CHANTILLY CREAM

PECAN PIE

CHOCOLATE SAUCE

COFFEE OR TEA

PLEASE NOTE APPLICABLE TAXES AND GRATUITY WILL BE ADDED



❧ **KING FESTIVE DINNER MENU #4** ❧

ROASTED STRIPLOIN OF BEEF
CARVERY BUFFET & SALAD BAR
\$49.50++ PER PERSON (GROUPS OF 35 OR MORE)

CREATE YOUR OWN SALAD

BABY GREENS, ROMAINE HEARTS,
SWEET PEPPERS, TOMATOES, CUCUMBERS

FRESH TOPPINGS

FETA CHEESE, GRANA PADANO CHEESE, BLACK OLIVES, CRISP
PANCETTA, SOURDOUGH CROUTONS, SUN-DRIED CRANBERRIES,
SUNFLOWER SEEDS, CHICKPEAS

HOUSE-MADE DRESSINGS

HONEY BALSAMIC VINAIGRETTE, RANCH

ENTRÉES

ROASTED STRIPLOIN OF AAA ALBERTA BEEF CARVERY

LIGHTLY SPICED, SLOW ROASTED
AU JUS, VARIOUS MUSTARDS, HORSERADISH

ROASTED HALAL CHICKEN BREAST

BONELESS SKINLESS CHICKEN BREAST, WILD MUSHROOM SAUCE

PENNE PASTA WITH GOAT CHEESE

GRILLED VEGETABLES, SUN-DRIED TOMATOES, HOUSE-MADE
FRESH TOMATO BASIL SAUCE

ROASTED POTATOES

FRESH, SEASONAL VEGETABLES

FRESHLY BAKED BREAD AND BUTTER

DESSERT

FESTIVE DESSERT SQUARES

COFFEE OR TEA



PLEASE NOTE APPLICABLE TAXES AND GRATUITY WILL BE ADDED

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

\$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 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 YOUR GUESTS' 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 CHEESECAKES ON A STICK \$4.99 EACH

CHEESE PLATTERS

A SELECTION OF CHEESES ACCOMPANIED BY CRACKERS, FRESHLY BAKED BREAD AND FRUITS
SMALL (10 PEOPLE) \$65
LARGE (20 PEOPLE) \$130

QUINN'S

STEAKHOUSE & IRISH BAR



THE VENUE

QUINN'S STEAKHOUSE AND IRISH PUB IS A ONE-OF-A-KIND SETTING UNIQUE TO ANY IN NORTH AMERICA — A GENUINE IRISH STEAKHOUSE.

AT HOME IN THE FINANCIAL DISTRICT'S SHERATON CENTRE, QUINN'S BOASTS BOTH CUSTOMIZED BUDGET-CONSCIOUS SPECIAL-EVENT MENUS AND OUR REGULAR FARE OF COMPETITIVELY PRICED SIGNATURE PREMIUM AAA STEAKS (AGED IN-HOUSE) AND A CULINARY WEALTH OF TRADITIONAL IRISH COOKERY, INCLUDING SLOW-ROASTED PRIME RIB, IRISH STEW AND ONE OF THE MOST EXTENSIVE SEAFOOD MENUS IN THE CITY.

THE MAGIC OF YOUR NEXT CORPORATE OR SOCIAL EVENT IS COMPLETE IN EITHER OUR MAIN DINING AREA — WITH ITS SPACIOUS BOOTHS AND PRIVATE AND SEMI-PRIVATE DINING/MEETING ROOMS — OR QUINN'S STUNNING COPPER-TOPPED BAR AND LUXURIOUS LEATHER-UPHOLSTERED CHESTERFIELD LOUNGE, WHERE THE VERY BEST PREMIUM BEERS ARE ON-TAP TO COMPLEMENT AN UNEQUALLED STORE OF OVER 250 BRANDS OF THE FINEST WHISKEYS.

FLAWLESSLY MELDING UNRIVALLED CULINARY EXPERTISE WITH OUTSTANDING SERVICE AND AMBIENCE, QUINN'S DEFINES THE VERY ESSENCE OF IRELAND'S CENTURIES-OLD COMMITMENT TO A NATION'S PRIDE IN PRESENTING A LEVEL OF HOSPITALITY THAT REFUSES TO BE SURPASSED.

QUINN'S STEAKHOUSE AND IRISH BAR — ONLY WITH THE LUCK O' THE IRISH WILL YOU FIND SUCH A PROFESSIONAL YET ENCHANTING ESTABLISHMENT FOR YOUR NEXT SPECIAL GET-TOGETHER.

The Perfect Place to Mix Business and Pleasure



VENUE CAPACITY

VENUE SIZE: 3,500 SQUARE FEET

QUINN'S SIT-DOWN DINNER: 150 GUESTS

PRIVATE DINING/MEETING ROOMS: 28 GUESTS

GROUPS OF: 20 TO 150 GUESTS

PATIO: 60 GUESTS

PATIO SIZE: 1,000 SQUARE FEET

EXCLUSIVE VENUE BOOKING: 440 GUESTS

AMENITIES

AUTHENTIC IRISH BAR & LOUNGE

SPECIAL EVENTS AREA WITH MARBLE BAR

PRIVATE MEETING ROOMS

COMPLETE AUDIO/VISUAL SERVICES

BEEF CARVING STATION & OYSTER STATIONS

LICENSED PATIO

COAT CHECK SERVICE

WIRELESS INTERNET

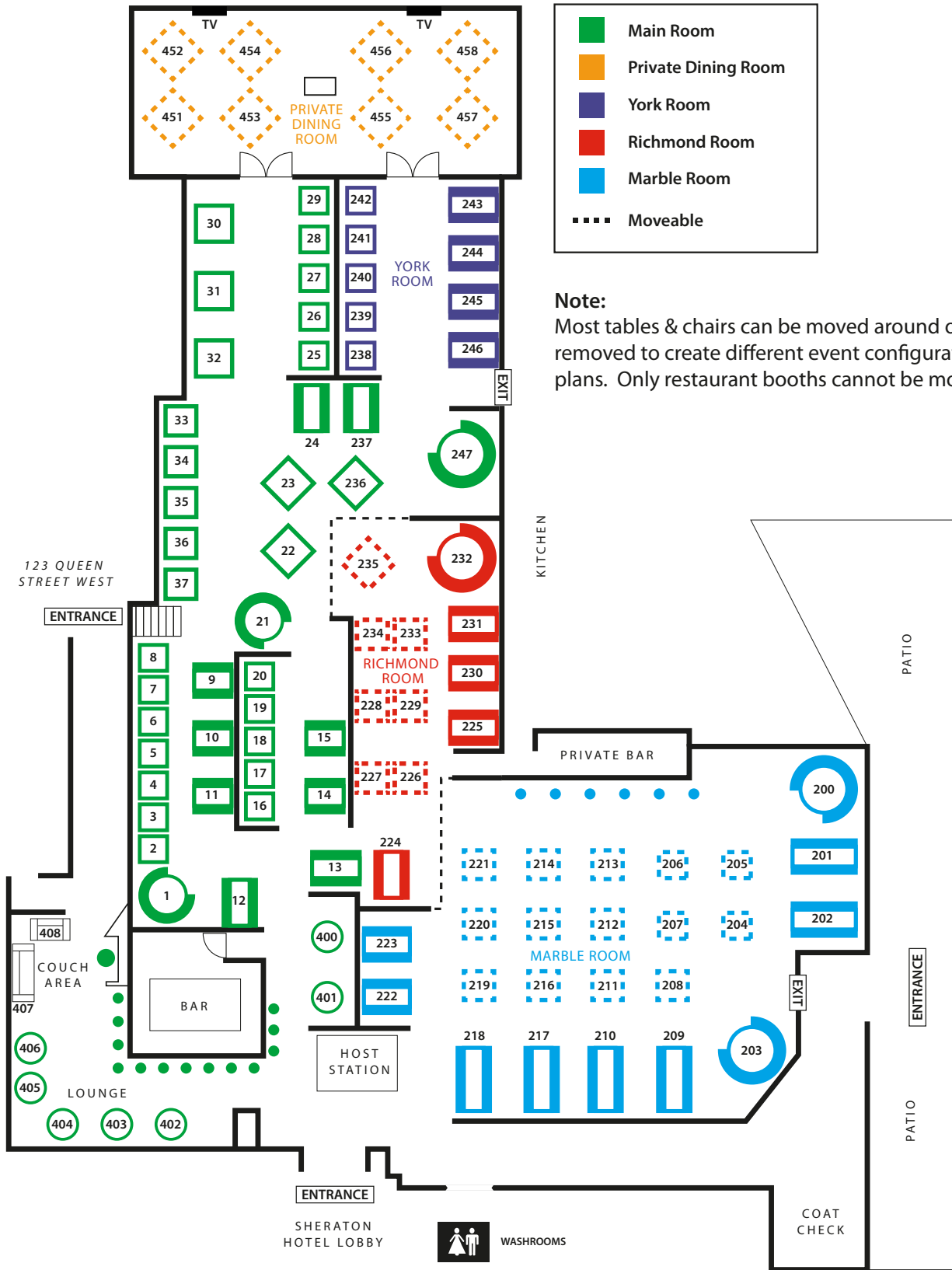
WHEELCHAIR ACCESSIBLE

VALET PARKING & LIMOUSINE SERVICES



QUINN'S

STEAKHOUSE & IRISH BAR



- Main Room
- Private Dining Room
- York Room
- Richmond Room
- Marble Room
- Moveable

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

96 RICHMOND STREET WEST

QUINN'S

STEAKHOUSE & IRISH BAR





QUINN'S

STEAKHOUSE & IRISH BAR



QUINN

HOSPITALITY GROUP

96 RICHMOND ST W, TORONTO, ONTARIO, CANADA

INFO@IRISHEMBASSYGROUP.COM

WWW.IRISHEMBASSYHOSPITALITYGROUP.COM

MIKE O'CONNOR
GENERAL MANAGER
RESTAURANT: 416.367.8466
MIKE@QUINNSSTEAKHOUSE.COM



QUINN'S
STEAKHOUSE & IRISH BAR

96 RICHMOND ST. W,
TORONTO
416.367.8466
WWW.QUINNSSTEAKHOUSE.COM



Shopsy's
DELI • RESTAURANT • CATERING

96 RICHMOND ST. W,
TORONTO
416.365.3354
WWW.SHOPSYS.CA



Shopsy's
SPORTS GRILL

YORK LANES, CRU2
4700 KEELE ST, TORONTO
416.736.4884
YORKU.SHOPSYS.CA