

QUINN'S

STEAKHOUSE & IRISH BAR



SPECIAL EVENT MENUS & CATERING

Irish Hospitality & Heritage – On Tap



QUINN'S

STEAKHOUSE & IRISH BAR

OUR STORY

SURE, THE PUBS AND RESTAURANTS UNDER THE IRISH EMBASSY HOSPITALITY GROUP BANNER ARE INSPIRED BY INFLUENCES BORNE OF A LEGACY OF HOSPITALITY QUITE UNIQUE TO THE HISTORY OF THE EMERALD ISLE. YET, IN THE END, MOST IMPORTANT HAS BEEN THE PASSION AND DRIVE OF A SINGLE FAMILY.

THE TOUCHSTONE FROM WHICH WE MEASURE OUR QUALITY OF SERVICE AND IRISH HERITAGE IS INCOMPARABLE COMPANY FOUNDER AND PATRIARCH, PAT QUINN SR. IT WAS BOTH PAT AND HIS WIFE ANNE'S VISION TO TRANSPLANT FROM THEIR NATIVE LAND AN ENTIRELY AUTHENTIC IRISH PUBLIC HOUSE — METICULOUSLY FAITHFUL IN STYLE, ATMOSPHERE, QUALITY AND VALUE. INDEED, ANNE'S FAMILY HAS BEEN PROMINENT IN IRELAND'S HOSPITALITY INDUSTRY WITH THEIR OWNERSHIP OF MANY OF THE COUNTRY'S TOP HOTELS, RESTAURANTS AND PUBS.

PAT PROUDLY OVERSAW THE RISE OF HIS CHILDREN TO MANAGEMENT ROLES AT THE IRISH EMBASSY PUB & GRILL (IN DOWNTOWN TORONTO AND MONTREAL) AND THEIR CLOSE SISTER, P.J. O'BRIEN IRISH PUB & RESTAURANT (JUST BEHIND THE KING EDWARD HOTEL ON COLBORNE ST.). BACKED BY PAT'S KNOWLEDGE, ENTHUSIASM AND BAR-SIDE WISDOM, THE PUBS AND RESTAURANTS FLOURISHED.

WITH OVER 100 YEARS OF COMBINED EXPERIENCE, THE QUINNS HAVE SUCCESSFULLY EXPANDED OPERATIONS TO INCLUDE TORONTO'S QUINN'S STEAKHOUSE & IRISH BAR AND CANADA'S WORLD-FAMOUS BRAND, SHOPSY'S DELI, RESTAURANT & CATERING.

IT WOULD BE AN UNDERSTATEMENT TO SAY THAT AS CANADA'S AMBASSADORS OF IRISH HOSPITALITY, THE QUINN FAMILY HAS PURSUED A PASSION WITH PURPOSE, PAYING HOMAGE TO A MAN, A VISION AND A LIFE DEVOTED TO FAMILY AND THE CELEBRATION OF GENUINE IRISH HOSPITALITY.



QUINN'S

STEAKHOUSE & IRISH BAR

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.



QUINN'S

STEAKHOUSE & IRISH BAR

IRISH HOSPITALITY & HERITAGE — ON TAP

AT QUINN'S STEAKHOUSE & IRISH BAR, WE OFFER AN UNPRECEDENTED SELECTION OF OVER 220 IRISH, SCOTTISH, CANADIAN, AMERICAN, GAELIC AND WELSH WHISKEYS. FROM SAVOURY SMOOTH TO RICH AND PEATY, OUR COLLECTION MATCHES ANY TASTE... AND EVERY MEAL.

WITH 14 PREMIUM BEERS ON TAP, EXPERT MIXOLOGISTS READY TO SKILLFULLY PAIR QUINN'S SIGNATURE COCKTAILS AND EXTENSIVE WINE LIST WITH OUR DELIGHTFUL MEALS, WE ARE SURE TO SATISFY YOUR THIRST FOR THE VERY BEST FROM TORONTO'S ONLY IRISH STEAKHOUSE AND BAR.

LED BY OUR CONSUMMATE BEVERAGE CONNOISSEUR, KIERAN MEEHAN, THIS BEAUTIFULLY APPOINTED AND AUTHENTIC IRISH BAR AND LOUNGE CREATES THE PERFECT SETTING FOR BOTH SOCIAL AND BUSINESS SPECIAL EVENTS. JOIN US AS WE INDULGE IN OUR PASSION FOR PERFECTION.

SLÁINTE!





PAUL PISA

EXECUTIVE CHEF



METICULOUS AND UNCOMPROMISING ARE THE CULINARY WATCHWORDS GUIDING THE PROFESSIONAL LIFE OF PAUL PISA, EXECUTIVE CHEF AT THE IRISH EMBASSY HOSPITALITY GROUP. THESE ATTRIBUTES SPEAK TO A PASSION FOR EXCELLENCE CAREFULLY NURTURED FROM HIS EARLY APPRENTICESHIPS AND RISE AT MANY OF TORONTO'S ACCLAIMED RESTAURANTS. NOW THE CREATIVE FORCE IN THREE GREAT KITCHENS, PAUL PISA IS RECOGNIZED AS ONE OF THE CITY'S MOST RESPECTED EXECUTIVE CHEFS.

DRAWING FROM A CAREER WORKING AT THE CUTTING-EDGE OF THE CULINARY ARTS, CHEF PAUL EXPERTLY GUIDES A HAND-PICKED TEAM OF TOP CHEFS AS THEY MAKE THEIR INDELIBLE IMPRINT ON A CUISINE UNMATCHED FOR ITS INVENTIVE FLAIR, FRESHNESS AND DELIGHTFUL SPECTRUM OF AWE-INSPIRING TASTES.

ALTHOUGH WINNING ACCOLADES FOR HIS GIFTED INTERPRETATIONS OF A VARIETY OF STYLES — FROM HAUTE CUISINE TO RUSTIC PUB FARE, TREND-SETTING GOURMET TO THE FUSION ARTS — CHEF PAUL REMAINS GROUNDED IN A PERSONAL COMMITMENT TO FEATURING THE MOST NUTRITIOUS AND HEALTHY DISHES HIS KITCHENS CAN PREPARE.

WHATEVER YOUR PALATE, CHEF PAUL AND HIS TEAM ARE SURE TO SURPRISE AND ENTHRALL WITH A CUISINE OF UNEQUALLED QUALITY AND TASTE.





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 SUNDRIED
TOMATOES, ROASTED SWEET PEPPERS AND ONIONS

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

CRUDITES — FRESH VEGETABLES SERVED
WITH ROASTED GARLIC DIP





COCKTAIL PARTY MENU # 2



\$20 PER PERSON PLUS TAXES AND GRATUITY

BLACK TIGER SHRIMP POACHED AND CHILLED,
WITH 'JOE'S' REMOULADE 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 SUNDRIED
TOMATOES, ROASTED SWEET PEPPERS AND ONIONS

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

CRUDITES — FRESH VEGETABLES SERVED
WITH ROASTED GARLIC DIP





COCKTAIL PARTY MENU # 3



\$26 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' REMOULADE DIP

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

HOUSE SMOKED CHICKEN FLATBREAD PIZZAS SUNDRIED
TOMATOES, ROASTED SWEET PEPPERS AND ONIONS

PRIME RIB SLIDERS, CRISPY ONIONS, HORSERADISH MAYO

CRUDITES — FRESH VEGETABLES SERVED WITH ROAST GARLIC DIP





COCKTAIL PARTY MENU # 4



\$30 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' REMOULADE DIP

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

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

PRIME RIB SLIDERS, CRISPY ONIONS, HORSERADISH MAYO

CRUDITES — FRESH VEGETABLES SERVED WITH ROAST GARLIC
AIOLI DIP



QUINN'S

STEAKHOUSE & IRISH BAR



SPADINA



LUNCH MENU
\$30.00 PER PERSON

APPETIZER

QUINN'S BABY GREENS SALAD

SUNDRIED CRANBERRIES, SWEET PEPPERS, GRAPE TOMATOES, SUNFLOWER SEEDS, CHICKPEAS AND HONEY BALSAMIC VINAIGRETTE

CAESAR SALAD

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

DAILY SOUP

HOUSE-MADE ASK YOUR SERVER FOR TODAY'S OFFERING

ENTRÉE

ATLANTIC SALMON

CAPER BROWN BUTTER, GARLIC MASHED POTATOES AND FRESH VEGETABLES

PENNE PASTA WITH GOAT CHEESE

SUNDRIED TOMATOES, FRESH VEGETABLES, TOMATO BASIL SAUCE

WILD MUSHROOM CHICKEN

GRILLED CHICKEN BREAST, WILD MUSHROOM SAUCE, GARLIC MASHED POTATOES, FRESH VEGETABLES

FLAT IRON STEAK

7OZ FLAT IRON STEAK, PEPPERCORN WHISKEY SAUCE, GARLIC MASHED POTATOES, FRESH VEGETABLES.

COFFEE OR TEA

PLEASE NOTE APPLICABLE TAXES AND GRATUITY WILL BE ADDED



QUINN'S

STEAKHOUSE & IRISH BAR



BAY



LUNCH MENU

\$35.00 PER PERSON

APPETIZER

QUINN'S BABY GREENS SALAD

SUNDRIED CRANBERRIES, SWEET PEPPERS, GRAPE TOMATOES, SUNFLOWER SEEDS, CHICKPEAS AND HONEY BALSAMIC VINAIGRETTE

CAESAR SALAD

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

DAILY SOUP

HOUSE-MADE ASK YOUR SERVER FOR TODAY'S OFFERING

ENTRÉE

PANKO DIJON CRUSTED SALMON

CAPER BROWN BUTTER, GARLIC MASHED POTATOES AND FRESH VEGETABLES

PENNE PASTA WITH GOAT CHEESE

SUNDRIED TOMATOES, FRESH VEGETABLES, TOMATO BASIL SAUCE

SWEET RED PEPPER CHICKEN

GRILLED CHICKEN BREAST, BLISTERED SWEET RED PEPPER SAUCE, GARLIC MASHED POTATOES, FRESH VEGETABLES

FLAT IRON STEAK

7OZ FLAT IRON STEAK, PEPPERCORN WHISKEY SAUCE, GARLIC MASHED POTATOES, FRESH VEGETABLES.

DESSERT

NEW YORK CHEESECAKE

FRESH BERRY COMPOTE

PECAN PIE

CHOCOLATE SAUCE

QUINN'S FRESH FRUIT SALAD

COFFEE OR TEA

PLEASE NOTE APPLICABLE TAXES AND GRATUITY WILL BE ADDED



QUINN'S

STEAKHOUSE & IRISH BAR



YORK



DINNER MENU
\$39.95 PER PERSON

STARTER

QUINN'S BABY GREENS SALAD

SUNDRIED 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

WILD MUSHROOM CHICKEN SUPREME

WILD MUSHROOM SAUCE, GARLIC MASHED POTATO, FRESH VEGETABLES

FRESH FILLET OF ATLANTIC SALMON

LEMON CAPER BUTTER, GARLIC MASHED POTATO, FRESH VEGETABLES

ROASTED GOAT CHEESE STUFFED

PORTOBELLO MUSHROOM

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

DESSERT

NEW YORK CHEESECAKE

MIXED BERRY COMPOTE

PECAN PIE

CHOCOLATE SAUCE

COFFEE OR TEA

PLEASE NOTE APPLICABLE TAXES AND GRATUITY WILL BE ADDED



QUINN'S

STEAKHOUSE & IRISH BAR



RICHMOND



DINNER MENU
\$46.95 PER PERSON

STARTER

QUINN'S BABY GREENS SALAD

SUNDRIED 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

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

PECAN PIE

CHOCOLATE SAUCE

NEW YORK CHEESECAKE

FRESH BERRY COMPOTE

COFFEE OR TEA

TAXES AND GRATUITY ARE NOT INCLUDED



QUINN'S

STEAKHOUSE & IRISH BAR



QUEEN



THREE-COURSE DINNER MENU

\$49.95 PER PERSON (PLEASE SELECT ONE OF EACH COURSE BELOW)

STARTER

QUINN'S BABY GREENS SALAD

SUNDRIED 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

8OZ 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

WILD MUSHROOM SAUCE, 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

8OZ 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

PECAN PIE

CHOCOLATE SAUCE

QUINN'S NEW YORK CHEESECAKE

FRESH BERRY COULIS

COFFEE OR TEA

PLEASE NOTE APPLICABLE TAXES AND GRATUITY WILL BE ADDED



QUINN'S

STEAKHOUSE & IRISH BAR



KING



ROASTED STRIPLOIN OF BEEF CARVERY BUFFET & SALAD BAR

\$49.50 PER PERSON (GROUPS OF 40 OR MORE)

APPETIZER

CREATE YOUR OWN SALAD

CALIFORNIA 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

ENTRÉE

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

ACE BAKERY FRESH BREAD BASKET

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: 34 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

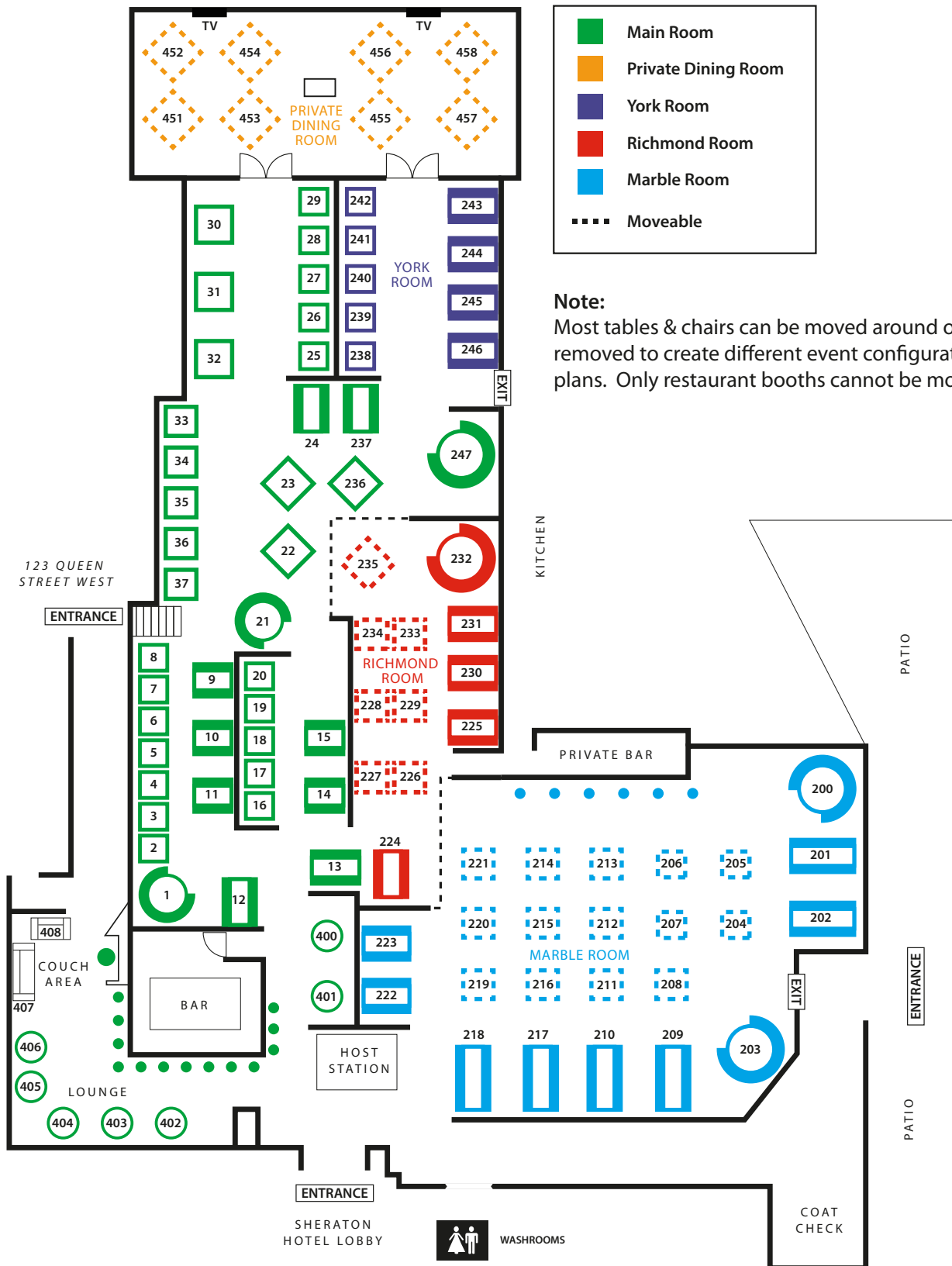
WHEELCHAIR ACCESSIBLE

VALET PARKING & LIMOUSINE SERVICES



QUINN'S

STEAKHOUSE & IRISH BAR



QUINN'S

STEAKHOUSE & IRISH BAR



QUINN'S

STEAKHOUSE & IRISH BAR



QUINN'S

STEAKHOUSE & IRISH BAR



QUINN

HOSPITALITY GROUP

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GENERAL MANAGER

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