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# Tir na n0g

Est. 2002

Irish Bar & Grill

Events Package

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1600 Arch St. Phila. PA 19103 (267) 514-1700

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# Tir na nOg Irish Bar & Grill

## Event Menus

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Located in the heart of Philadelphia, we are an Authentic Irish American restaurant offering genuine Irish hospitality & charm while providing local seasonal fare & drinks. Our modern iteration on the storied pubs of Ireland provides the perfect setting for intimate dinners or large corporate cocktail hours.

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### Offerings:

All packages are for a minimum of 20 people

- Brunch, Lunch, and Dinner menus available
  - Let one of our experienced party planners do the work for you
  - Authentic Irish carvery buffets
  - Tir na nOg is available to be rented out exclusively
  - Various private areas to accommodate groups of any size
  - Seated private dinners for groups of all sizes
  - Drink & food packages to suit everyone
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### For more information please contact us at:

[events@tirnanogphilly.com](mailto:events@tirnanogphilly.com)

[www.tirnanogphilly.com](http://www.tirnanogphilly.com)

(267) 514 - 1700



# Step 1

## The Basics

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Date Of Event: \_\_\_\_\_

Number Of People: \_\_\_\_\_

Type Of Function: \_\_\_\_\_

# Step 2

## Choose Your Drink Package

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### Cash Bar

Guests purchase their own drinks individually

### Host Bar

One tab run for all drinks consumed

### Domestic Bar

2 Hours for \$24 Per Person

Domestic Draught Beers: Bud Lite and Yuengling Lager

Mixed Well Drinks

### Beer & Wine Bar

2 Hours for \$26 Per Person

Domestic Draught & Bottle Beers & House Wines

### Premium Bar

2 Hours \$28 Per Person

All Draft & Bottled Beers

Premium Liquor Drinks

All Wines By The Glass



Add An Additional Hour To Any Package For \$10

# Step 3

## Choose your food

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### Cocktail Party Platters

Perfect for a corporate happy hour or as appetizers for your formal dinner. Each platter feed approximately 20 people

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### Cold Platters

**Fruit Display** - \$75 Fresh Seasonal Fruit

**Antipasta** - \$100 Domestic and Imported Cheese, Assorted Cured Meats and Marinated Vegetables

**Shrimp Cocktail** - \$100 Poached Shrimp with Spicy Cocktail Sauce

**Crudite** - \$60 Ranch Dipping Sauce

**Bruschetta** - \$70 Tomato or wild Mushroom with Garlic Crostini

**Hummus** - \$75 House-made Hummus, Toasted Pita Points

### Hot Platters

**Buffalo Wings** - \$80 with Bleu Cheese Dipping Sauce

**Mini Crab Cakes** - \$105 With Chipotle Aioli

**Beer Battered Shrimp** - \$95 with Chipotle Horseradish

**Chicken Tenders** - \$80 with Honey Mustard and BBQ

**Pork Pot Stickers** - \$75 Thai Chili Sauce

**Vegatable Pot Stickers** - \$75 Thai Chili Sauce

**Corned Beef Spring Rolls** - \$95 with Dijon Aioli

**Irish Cocktail Sausages**- \$80 Fries & Side of Curry Sauce

**Sliders** - \$95 Choice of Beef or Veggie

**Mini Cheesesteak Sliders**- \$95

**Porchetta Pork Sliders** - \$95 Garlic Greens and Sharp Provolone

**Spicy Fried Chicken Sliders** - \$95

**Cheesesteak Spring Rolls** - \$95 Served with Sriracha ketchup

**Citrus lump Stuffed Mushrooms** - \$110

**Pigs In A Blanket** - \$85 Dijon Mustard

**Mushroom Toast**- \$80 Asiago Cheese, Garlic Toast

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# Step 3

Choose your food

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## Hors D'oeuvres

Perfect to give your guests a large range of options and an easy way to ensure everyone has something they enjoy.

\$29.95 for your Choice of six items for two hours

\$10 for each additional hour

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### Seafood

**Shrimp and Lobster Salad Sliders** - On Brioche

**BBQ Shrimp Lettuce Wraps** - Sriracha Aioli

**Shrimp Cocktail** - Spicy Cocktail Sauce

**Mini Oyster Po Boys**

**Yellowfin Tuna Tartare** - Cucumber Cups

**Scallops Wrapped in Bacon**

**Lump Crab Cakes** - Tartar Sauce

**Shrimp & Grouper Ceviche**

**Citrus Lump Crab Stuffed Mushrooms**

### Vegetarian

**Wild Mushroom Toast** - Cashel Irish Blue Cheese

**Vegetable Potstickers** - Sweet Chili Sauce

**Caprese Skewers** - Balsamic Glaze

**Tomato Bruschetta Crostini** - Basil & Parmesan

**Veggie Sliders** - Herb Mayo

**Grilled Vegetable Flatbread**

**Crisp Spinach & Artichoke Dumplings**

**Crisp Wild Mushroom & Truffle Dumpling**

**White Bean & Olive Crostini**

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### Meats

**Steak Crostini** - Carmelized Onion Jam

**Pigs In A Blanket** - Dijon Aioli

**Pork & Cabbage Potstickers** - Chili Sauce

**Cheesesteak Spring Rolls** - Sriracha Ketchup

**Cheeseburger Sliders** - Sriracha Ketchup

**BBQ Chicken Spring Rolls** - Chipotle Ranch

**Buffalo Chicken Spring Rolls** - Blue Cheese

**Spice Crusted Lamb Lolly Pops** - Extra \$4 per person

**Beef or Chicken Sates** - Peanut Dipping Sauce

**Mini Meatballs** - Tomato Sauce, Basil, & Parmesan

**Spicy Deviled Eggs** - Candied Bacon

**Korean BBQ Beef Lettuce Wraps** - Sriracha

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**Combined Package:** Group your Passed Hors D'oeuvres with a drink package

**Domestic Draft & Bottle Beer along with house drinks & Passed Hors D'oeuvres**

2 Hours with a Choice of 6 Hors d'oeuvres for \$49.95 PER PERSON

3 Hours with a Choice of 6 Hors d'oeuvres for \$65.95 PER PERSON

**All Draught & Bottles Beer, Premium Liquor & Passed Hors D'oeuvres**

2 Hours with a Choice of 6 Hors d'oeuvres for \$55.95 PER PERSON

3 Hours with a Choice of 6 Hors d'oeuvres for \$75.95 PER PERSON

\*Excludes Grey Goose, Belvedere and our exclusive selections of scotch,

# Step 3

## Choose your food

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### **Traditional Irish Carvery**

Ideal for formal events such as birthdays, rehearsal dinners, and retirements.

Minimum of 20 people

\$39.95 per guest

### **Appetizer**

**Bruschetta with Toasted Crostini**

**Mixed Greens Salad** - Raspberry Vinaigrette

### **Meats**

Choose Two meats or add a third for an additional \$3 per guest

**Leg of Lamb** - Red Wine Rosemary Jus

**Beef Sirlion**- Beef Au Jus

**Prime Rib** - Horseradish Cream Sauce

**Herb Stuffed Pork Loin** - Red Wine Sage Sauce

**Honey Glazed Ham**- Dijon Mustard Sauce

### **Sides**

Choose Four

**Garlic Mashed Potatoes**

**Roasted Potatoes**

**Wild Rice Pilaf**

**Roasted Asparagus**

**Garlic Green Beans**

**Steamed Seasonal Vegetables**

**Mac & Cheese**

**Baked Ziti**

### **Dessert**

Choose Two

**Assorted Mini Cheesecakes**

**Assorted Petit Fours**

**Assorted Cookies**

**House Made Brownies**

**Seasonal Bread Pudding**



# Step 3

## Choose your food

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### Stationary Entrees

Perfect for corporate or family events.

Each platter feed approximately 20 people

#### Meat

**Roasted Chicken** - \$90 Sundried Tomatoes, Olives, Capers & Lemon White Wine Sauce

**Chicken Franchise** - \$85 White Wine Sauce

**Boneless Short Ribs** - \$105 Natural Braising Jus

**Shepherd's Pie** - \$95 Braised Lamb, Vegetables, Savory Gravy & Truffle Mashed Potatoes

**Chicken Marsala** - \$75 Mushroom Cream Sauce

**Corned Beef & Cabbage** - \$90

**Roasted Pork Loin** - \$80 Red Wine Sage Sauce

**Roasted Turkey** - \$75 Herb Stuffing

**Roasted Leg of Lamb** - \$95 Red Wine Rosemary Jus

#### Seafood

**Oven Baked Salmon** - \$95 Lemon Dill Butter Sauce

**Shrimp Scampi** - \$115 Lemon, Garlic, White Wine, Parsley Sauce

**Roasted Florida Grouper** - \$115 Sherry Lobster Cream Sauce

**Bacon Wrapped Scallops** - \$125

**Seafood Cioppino** - \$125 San Francisco Style Fish Stew

**Seafood Paella** - \$125 Chicken & Yellow Saffron Rice

**Shrimp Etouffe** - \$120

**Monkfish Piccata** - \$125 Lemon, Capers, Parsley, & White Wine

#### Pasta

**Mac & Cheese** - \$80

**Penne aLa Vodka** - \$75

**Pasta Primavera** - \$75 White or Red Sauce

#### Dessert

\$3 per guest

**Assorted Mini Cheesecakes**

**Assorted Petit Fours**

**Assorted Cookies**

**House Made Brownies**

**Seasonal Bread Pudding**

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# Step 4

Give us a run down

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**Date Of Event:** \_\_\_\_\_

**Number Of People:** \_\_\_\_\_

**Type Of Function:** \_\_\_\_\_

**Food Package:** \_\_\_\_\_

**Bar Package:** \_\_\_\_\_

# Step 5

Place A Deposit to Secure Your Reservation

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## Reservations & Deposits

There is a 20 guest minimum for all package pricing. Groups of less than 20 are welcome to order from our regular menu. We request a minimum deposit of \$200 to confirm your reservation. Space cannot be held until this deposit has been received. In the event of cancellation, the deposit may be used to secure an alternate date, if cancellation is made 30 days prior to your function.

## Menus

To ensure the success of your function, all menus must be determined no later than five days in advance. Availability and pricing cannot be guaranteed more than 30 days prior to an event.

## Billing

All balances are due upon completion of your event. Your deposit will be deducted from all final bills. Tir na nOg accepts all major credit cards and personal/ company checks. All applicable PA Tax (8% on Food & 10% on Alcohol) and 20% gratuity will be added to your total bill

## Please complete the information below:

I \_\_\_\_\_ authorize Tir na nOg Irish Bar & Grill to charge my credit card  
name  
account indicated below for \_\_\_\_\_ on or after \_\_\_\_\_  
amount date

Card Holder Name: \_\_\_\_\_

Card Number: \_\_\_\_\_

Expiration Date: \_\_\_\_\_

Signature: \_\_\_\_\_ Date: \_\_\_\_\_