



Tir na n0g

Est. 2002

Irish Bar & Grill

Events Package



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

Tir na nOg Irish Bar & Grill

Event Menus



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.

Offerings:

All packages are for a minimum of 20 people

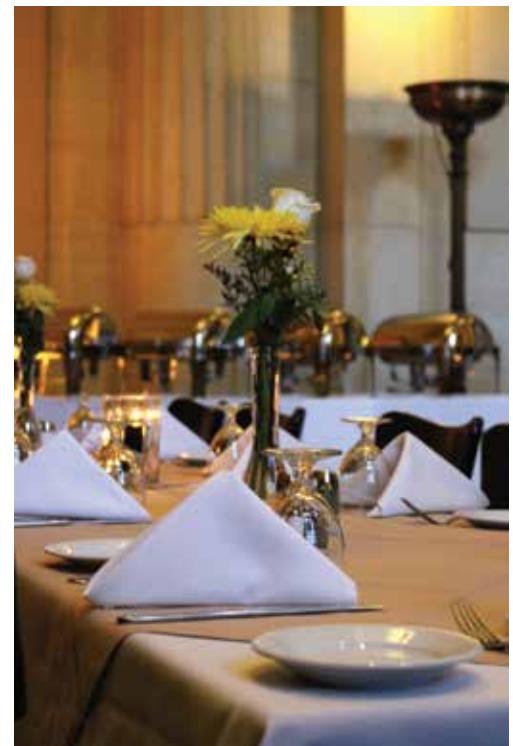
- Brunch, Lunch, and Dinner menus available
 - Let one of our experienced party planners do the work for you
 - Authentic Irish carvery buffets
 - Tir na nOg is available to be rented out exclusively
 - Various private areas to accommodate groups of any size
 - Seated private dinners for groups of all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

events@tirnanogphilly.com

www.tirnanogphilly.com

(267) 514 - 1700



Step 1

Give us a run down

Date Of Event: _____

Number Of People: _____

Type Of Function: _____

Time Of Function: _____

Step 2

Choose Your Drink Package

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

Add House Wine for \$2 Per Person

Beer & Wine Bar

2 Hours for \$28 Per Person

Domestic Draught & Bottle Beers & House Wines

Premium Bar

2 Hours \$30 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

Cocktail Party Platters

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

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 Bleu Cheese Dipping Sauce

Mini Crab Cakes - \$105 Chipotle Aioli

Beer Battered Shrimp - \$95 Chipotle Horseradish

Chicken Tenders - \$80 Honey Mustard

Pork Pot Stickers - \$75 Thai Chili Sauce

Vegetable Pot Stickers - \$75 Thai Chili Sauce

Corned Beef Spring Rolls - \$95 Dijon Aioli

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

Sliders - \$95 Beef or Veggie

Mini Cheesesteak Sliders - \$95 Sriracha Ketchup

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

Spicy Fried Chicken Sliders - \$95

Cheesesteak Spring Rolls - \$95 Sriracha Ketchup

Citrus Lump Stuffed Mushrooms - \$110

Pigs In A Blanket - \$85 Dijon Mustard

Mushroom Toast - \$80 Asiago Cheese, Garlic Toast

Step 3

Choose your food

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

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 Dumplings

White Bean & Olive Crostini

Meats

Steak Crostini - Caramelized 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

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 \$57.95 PER PERSON

3 Hours with a Choice of 6 Hors d'oeuvres for \$77.95 PER PERSON

*Excludes Grey Goose, Belvedere and our exclusive selection of Scotch

Step 3

Choose your food

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

Baked Dinner Rolls

Meats

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

Leg of Lamb - Red Wine Rosemary Jus

Beef Sirloin- 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

Stationary Entrees

Perfect for corporate or family events.

Each platter feeds approximately 20 people

Meat

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

Beef Sirloin- \$125 Beef Au Jus

Prime Rib - \$120 Horseradish Cream Sauce

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 Paella - \$125 Chicken & Yellow Saffron Rice

Shrimp Etouffe - \$120

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

Pasta

Mac & Cheese - \$80

Penne Alla 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

Sides \$45

Garlic Mashed Potatoes

Roasted Potatoes

Wild Rice Pilaf

Roasted Asparagus

Garlic Green Beans

Steamed Seasonal Vegetables

Baked Mac & Cheese

Baked Ziti

Step 4

Give us a run down

Date Of Event: _____

Number Of People: _____

Type Of Function: _____

Food Package: _____

Bar Package: _____

Step 5

Place A Deposit to Secure Your Reservation

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: _____