



PRIVATE EVENTS

WHERE WE HANG OUR HAT

We aim to be the easiest venue to plan your event. We believe that every party should feel more like a party and less like work.

And, quality is at our core. We pour premium spirits, top European draughts, feature an excellent wine list and serve food made from scratch. After all, you don't get to be the premier Irish Pub by settling.



AN IRISH CLASSIC

Tír na nÓg is the perfect event venue, offering a distinct décor that reflects Ireland's rich history.



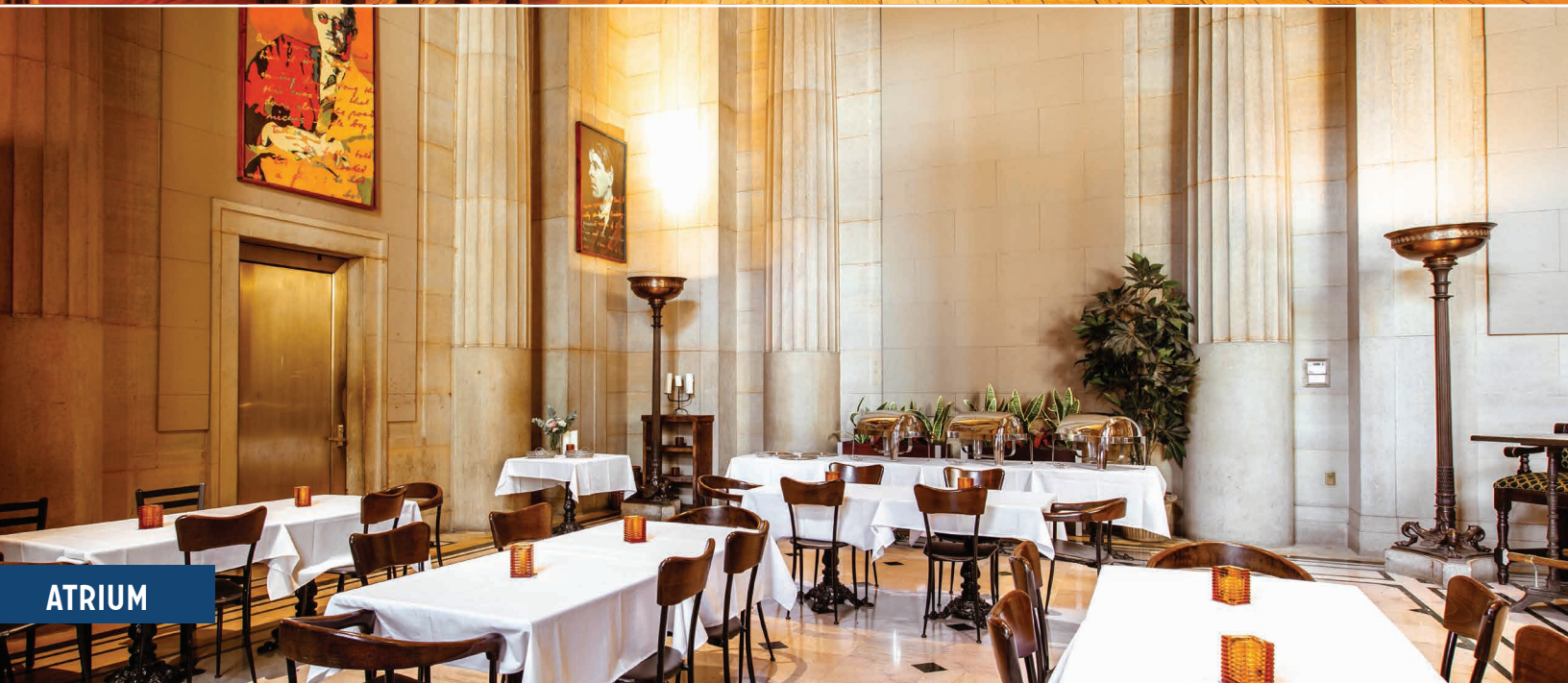
FRONT STAGE



BACK STAGE



WHISKEY BAR



ATRIUM

HERE'S THE PLAN

 **BACK STAGE**
25 SEATED OR 40 RECEPTION STYLE

 **FRONT STAGE**
20 SEATED OR 25 RECEPTION STYLE

 **WHISKEY BAR**
45 SEATED OR 70 RECEPTION STYLE

 **ATRIUM**
30 SEATED OR 55 RECEPTION STYLE





PHILADELPHIA

Our event space is truly bringing you a little piece of Ireland right to the heart of Philadelphia. Our pub was constructed in Ireland and features multiple rooms and levels to accommodate your next private or semi-private event. We've become a neighborhood favorite for hosting corporate events, wedding rehearsal dinners, birthday celebrations, reunions, happy hours, office holiday parties and much more. We are proud to work with Philadelphia's topmost companies year round. Our full service private event planners make planning customized events easy to maximize every event. We offer a wide variety of high quality food and drink options from light appetizers to full dinners. We'll customize a menu based on your needs and can adjust for most tastes and budgets.

FRONT STAGE

20 SEATED OR 25 RECEPTION STYLE

A raised stage area for private use with low top tables for seating. This area includes the large projector screen which makes it perfect for viewing parties.

BACK STAGE

25 SEATED OR 40 RECEPTION STYLE

A raised stage area perfect for private event use with low top tables for seating. Includes our beautiful stone fireplace as well as other masonry features which makes for a cozy and relaxing event.

WHISKEY BAR

45 SEATED OR 70 RECEPTION STYLE

Tucked away in the back of the pub, this private event space features it's own bar with a Whiskey themed flare. It includes both high-top and low top tables for seating and plenty of space for mixing and mingling. The perfect spot to host your next happy hour.

ATRIUM

30 SEATED OR 55 RECEPTION STYLE

A luxurious private atrium with 25ft marble and granite ceilings. The perfect space to host your next rehearsal dinner, wedding welcome party, or corporate office party. We can decorate the space to suit your needs.

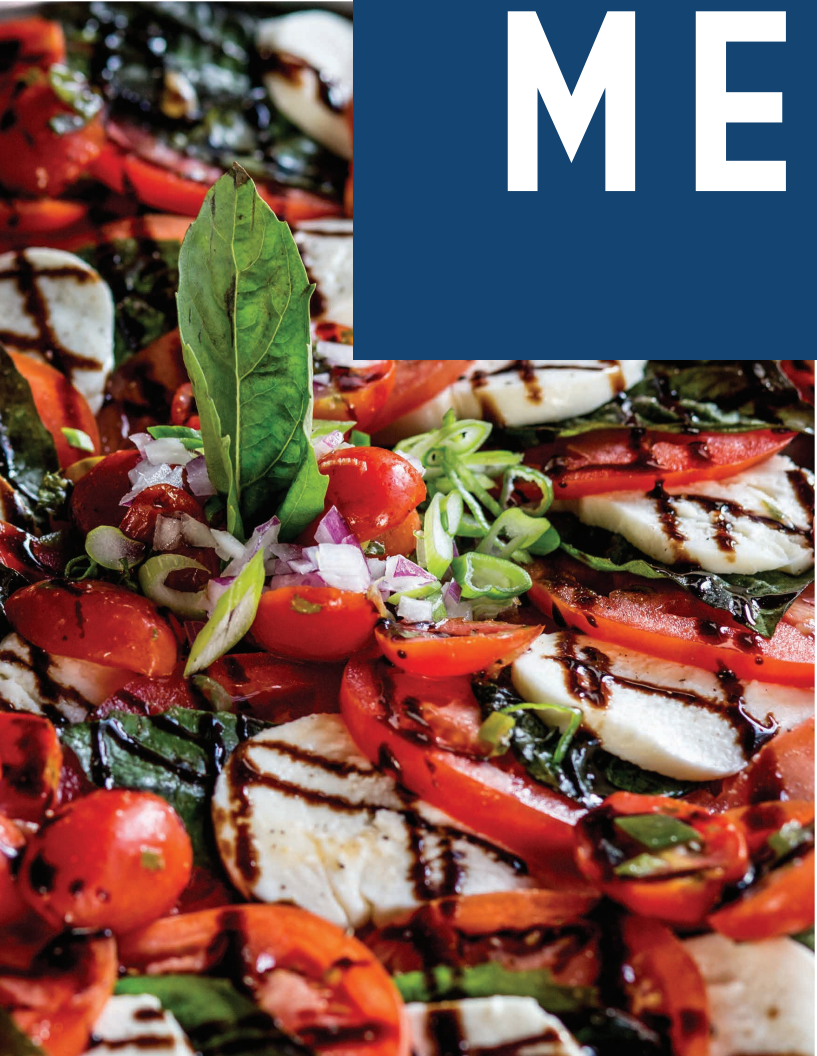
THE WHOLE SHEBANG

350 RECEPTION STYLE

Book the entire pub privately and provide up to 350 of your guests with incomparable Irish hospitality, modern Irish and American pub fare from our scratch-kitchen, classic & original cocktails plus a full European and craft beer list, custom event details throughout the space with an on-site event planner, and a multi-level experience they won't soon forget.



THE MENU





At Tír na nÓg we offer a wide variety of high quality food and drink options from light appetizers to full dinners. We can also provide serving options that range from display stations, to buffet style, to passed appetizers for a cocktail party atmosphere. We'll customize a menu based on your needs and can adjust for most tastes, special requests, and budgets of all sizes.

We can customize the beverage portion of your event to suit your individual needs. There are many options: pick up the first round, create an open bar package with a tailored menu, offerings, or host a party with a cash bar. We can recommend the best approach based on your event.

PLATTERS & DIPS

[Trays serve up to 25 people]

Veggie Crudités 74.95

Carrots, celery, cucumbers, cherry tomatoes, mushrooms, red peppers, green peppers, broccoli & ranch for dipping

Cheddar Dip & Wedges 69.95

Our popular house cheese dip

Roasted Red Pepper Hummus 74.95

Dressed with feta cheese and mint infused olive oil, served with boxty wedges

Cheese & Fresh Fruit Platter 99.95

Selection of domestic cheese & fresh fruit, served with Guinness cheddar bread & a variety of gourmet crackers

Shrimp Cocktail Platter 35 per lb

Served with a spicy cocktail sauce and lemon.
Minimum 5 lb order, sold in 5 lb increments

SANDWICHES & SLIDERS

[Trays serve up to 25 people]

Mini Burgers 79.95

With Guinness aioli, cheddar cheese, pickles, onions, lettuce, Roma tomato

Mini Black Bean Burgers 75.95

With lettuce, chipotle aioli, avocado crema, pico

Mini Pimento Cheese Burgers 79.95

Topped with fried onions & a homemade pimento cheese and Whiskey bacon marmalade

Parmesan Breaded Chicken Sliders 75.95

Topped with slaw and spicy BBQ ketchup

Mini Corned Beef & Swiss Flatbread 75.95

With dressed cabbage, horseradish mayonnaise

SALAD SELECTIONS

[Trays serve up to 25 people]

Farmhouse Salad 82.95

Mixed greens, cucumber, red onion, marinated tomato, dried cranberries, carrots, toasted almond & asiago cheese with red wine vinaigrette

Fresh Tomato & Mozzarella Salad 79.95

Layered with sweet basil lightly drizzled with balsamic reduction

Pear & Blue Cheese Salad 82.95

Mixed greens with pear, mandarin orange, candied pecans and crumbled blue cheese tossed with poppy seed vinaigrette

APPETIZERS

[25 pieces per tray]

◆ Perfect as a passed appetizer

POULTRY

Battered Chicken Tenders 70.95

Golden fried in light batter, Colman's honey mustard for dipping

Guinness BBQ Wings 64.95

With blue cheese and celery also available tossed in Buffalo hot sauce

◆ Mini Chicken Parmesan Meatballs 62.95

Topped with spicy BBQ ketchup

Spicy Chicken Satay 74.95

Tender strips of marinated chicken served with a sweet and spicy peanut sauce

PORK & BEEF

◆ Sausage Rolls in Puff Pastry 70.95

Traditional Irish sausages oven baked in a flaky puff pastry

◆ Bacon & Cheddar Stuffed Mushrooms 50.95

Irish bacon, sharp cheddar cheese, green onion

Beef Skewers 80.95

Strips of tender beef marinated and grilled, with a ginger soy sauce for dipping

◆ Cheesesteak Egg Rolls 65.95

With sriracha ketchup

◆ Corned Beef Egg Rolls 65.95

With dijon aioli

SEAFOOD

◆ Smoked Salmon Bites 84.95

Cold oak-smoked salmon on crisp boxty "blini" with capers, onion, light horseradish sauce and lemon

Beer Battered Fish Sticks 72.95

Pieces of golden fried cod, a snack-sized pub favorite

◆ Spicy Shrimp Crostini 79.95

With sweet red onion, crushed red pepper on toasted French bread, brushed with olive oil and garlic

Beer Battered Shrimp 64.75

With chipotle horseradish

VEGETARIAN

◆ Tomato Basil Crostini 59.95

A fresh mix of ripe tomato, onion & sweet basil on toasted French bread brushed with olive oil and garlic

◆ Avocado Toast 71.95

avocado crema, chile, lemon, radish

Harp Beer Battered Onion Rings 40.95

Marie Rose sauce for dipping

◆ Curried Deviled Eggs 62.95

With Indian spices of curry, coriander, and cayenne

◆ Arugula & Feta Stuffed Mushrooms 60.95

With roasted red pepper

Vegetable Potstickers 49.95

With sweet chili sauce



TIRNANOOPHILLY.COM

Party platters & trays may not be split.
25 person or piece increments only.

Burgers & eggs cooked to customer request.
Consumption of raw or under cooked foods of animal origin may increase your risk of food borne illness.

ENTRÉES

[Trays appropriate for 25 party portions]

for full entrée size portions consider 3 trays

Pesto Penne Pasta 174.95

Add Chicken 187.95 / Shrimp 194.95

With broccoli florets tossed in a light cream sauce

Apple & Sausage Stuffed Chicken Breast Wrapped with Bacon 199.95

Oven roasted served with whiskey mushroom sauce

Fish and Chips 224.95

Pieces of golden fried cod, thick cut chips, tartar sauce & lemon, a pub favorite

Shepherd's Pie 224.95

Ground beef and vegetables in a rich sauce topped with colcannon

Chicken Masala 175.95

With mushroom cream sauce

Pub Style Lasagna Bolognese 185.95

A rich sauce of pork & beef, layered with pasta and béchamel sauce, oven baked with parmesan and mozzarella

Mac & Cheese 95.95

SIDES & ACCOMPANIMENTS

[Trays serve up to 25 people]

Roasted Red Skin Potatoes 39.95

With garlic and rosemary

Colcannon 39.95

Traditional version of mashed potato with green onion, cabbage & parsley

Garden Vegetable Medley 48.95

Seasonal selection

Coleslaw 29.95

DESSERT SELECTION

[25 pieces per tray]

Assorted Mini Cheesecakes 84.95

Assorted Cookies 69.95

Brownie Bites with 84.95

Baileys Cream Cheese



BEVERAGES

CUSTOMIZE YOUR BAR PACKAGE

Choose from several options that best suit your event and budget.

Open Bar - With or Without Spend Limits

Charged based on consumption with or without a spending cap.

Cash Bar

Each guest pays for their own.

Welcoming Drinks

Greet guests with a welcoming drink to kickoff your event. Drinks can either be passed by our team or waiting table side in the case of bottles of wine.

Drink Tickets

Host purchases tickets and hands them out to guests. Host is charged for what is returned, but can decide which bar items can be exchanged for a ticket (example: beer and wine only)

Limited Open Bar

Limit products (example: beer and wine only) and/or with spending caps.

Customized Cocktails

We can create a customized drink themed for your event based on your organization, key attendees or time of year. Just ask!





OUR CLIENTS

CIGNA

COMCAST

KPMG

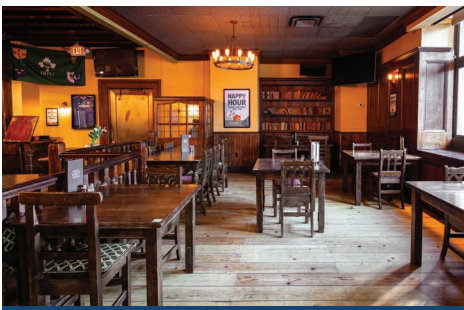
INSURANCE SOCIETY OF
PHILADELPHIA

ERNST & YOUNG

NAVIGANT

DREXEL

FORDHAM



FRONT STAGE



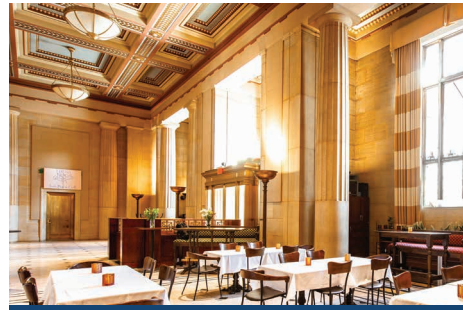
BACK STAGE



WHISKEY BAR



ATRIUM



ATRIUM

**FOR HOURS AND
MORE INFO:**



**FOOD AND EVENT
SPACE PHOTOS:**



PARKING

There is parking available at the Phoenix building, under Love Park, and above Suburban Station.

We recommend SEPTA.

Tír na nÓg is on the Suburban Station stop.

TÍR NA NÓG

1600 Arch St | Philadelphia, PA 19103

Pub: 267.514.1700

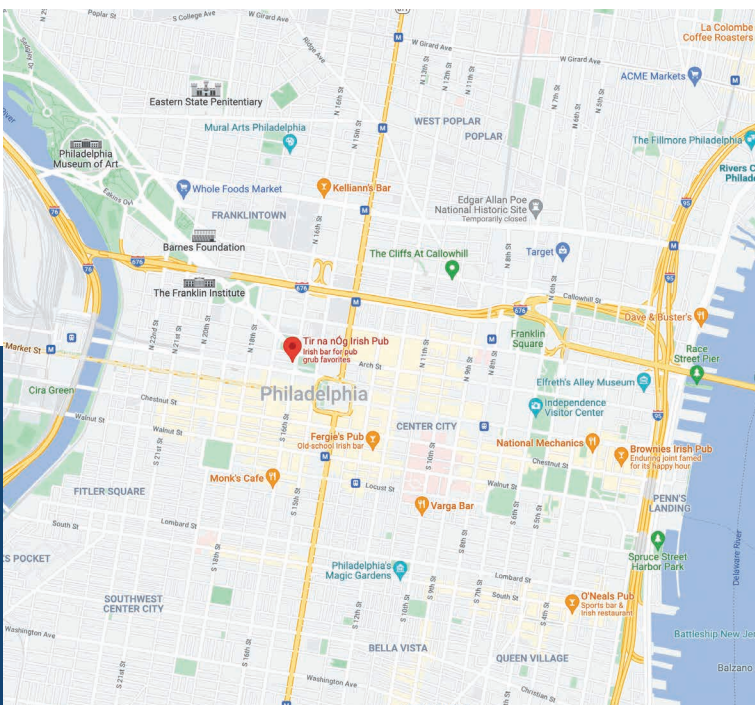
Whitney McDonald - Events Manager

Direct Line: 229.221.7980

events@tirnanogphilly.com

tirnanogphilly.com

please drink responsibly



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LET'S PARTY TOGETHER