

McMullan's Irish Pub

**-- 24 Hour Bar & Restaurant -- 24 Hour Gaming --
Purveyors of The Perfect Pint**



BANQUET MENU

What's the Craic?

***Clearly it's good, since you have decided to celebrate your special day with us!
In choosing McMullan's Irish Pub, you'll discover (if you don't know already), we
have the perfect spot for your 'do'. We take great pride in our food, our perfect pints,
and our friendly service. The atmosphere is typically Irish in that it's friendly and a
good time is always had.***

***Our chef has put together some delightful options that will no doubt suit your taste
buds. Traditional snacks and some more international favours abound, and we have
full confidence they are what you're after.***

***Graduation, Birthday, Going Away Party, Anniversary
Whatever it is you're here to toast, at McMullan's you're sure to experience
the best do you've ever been to!***

General Banquet Information

Shenanigans Room Minimum

McMullan's Irish Pub does not have a room charge, we have a minimum dollar amount that must be spent depending on the group size. These amounts differ depending on the time of day, weekday, weekend, or holiday. If the minimums are not met a room rental charge will be added to the final bill. Taxes do not apply to room charge.

Guarantee

Final confirmation of the guaranteed number of guests is required by 5pm three business days before function. The number will be considered the final count and charges will be made accordingly. Otherwise, the guarantee listed on the contract will be considered the final count.

Tax and Service Charge

Applicable sales tax and 20% gratuity will be added to all food and beverage charges.

Deposits

A 50% deposit is due upon contract approval and room booking.

Refer to the contract for final amount due by event date.

Cancellations

If cancellation is made within 30 days prior to the event, 50% deposit is non-refundable. If cancellation is made more than 30 days prior to the event, 50% deposit will be refunded.

Miscellaneous Food and Beverage Charges

McMullan's Irish Pub prohibits any food or beverages prepared outside the pub be brought in or consumed on the premises without approval. Guests may bring bottled wine or champagne that is not available at the pub. There will be a \$15 corking fee per bottle.

Flowers and Centrepieces

McMullan's Irish Pub would love to assist you with any floral or decoration needs you may have. Please obtain approval for outside flowers and decorations.

Audio-Visual, Entertainment and Special Set-ups

If there is any need for audio-visual equipment or request for a special set up we request advanced notification.



Nibbles & Bites

Tomato Bruschetta Croistini

*Small Bites of Ciabatta Bread, toasted with
Tomato, Cheese & Red Onion*

Quesadillas Triangles with Chicken

*Soft flour tortilla filled with chicken & melted cheese
& accompanied by our homemade salsa & sour cream*

Irish Nachos

*Homemade Potato Chips layered with Cheddar Cheese,
Bacon, Tomatoes, Chives, & Sour Cream*

Teriyaki Beef

*Skewered strips of tender beef, marinated, grilled
& served with a ginger soy sauce for dipping*

Spicy Chicken Satay

*Tender strips of skewered chicken, marinated &
served with a sweet & spicy peanut sauce*

Stuffed Mushrooms with Crab

Bite size mushroom caps stuffed with fresh crab meat

Irish Sausage Rolls

*Tasty Irish Sausage in Puff Pastry
with our Irish Stone Ground Mustard*

Westmeath Wings

*Delicious savory chicken wings, tossed in a
Fire Hot Sauce & served with a Ranch Dip*

Beer Battered Fried Shrimp

*Deep fried Tiger Shrimp served with Lemon,
Tartar Sauce & Cocktail Sauce for dipping*

Little Bits O' Fish

Beer-Battered Bite Size Cod Nuggets served with Lemon & Tartar Sauce

Crab Cakes

Bite Size Crab Cakes served with our Irish Stone Ground Mustard





Sandwich Selections

Mini BBQ Beef Sandwich

Tender thin slices of Top Sirloin Steak in a tangy BBQ Sauce and served in a mini roll

Mini Grand Irish Reuben

The traditional Irish Sandwich of tender corned beef, White Cheddar and our own homemade Red Onion Relish

Mini Turkey Club Wrap

Juicy slices of Turkey Breast all wrapped in a mini Spinach Tortilla along with Bacon, Lettuce, Tomato & a spicy Mayonnaise

Platters

PRICED PER PLATTER

Shrimp Cocktail Platter \$165

Tiger Shrimp served with a our spicy Cocktail sauce & lemon

Irish Oak Smoked Salmon Platter \$195

Served with horseradish, diced onion, capers, lemon & homemade brown bread

Cheese & Fruit \$75

*Domestic & Imported Cheeses & fresh fruit.
Served with our Homemade Brown Bread & a selection of Crackers*

Veggie Dips

Guacamole Dip

Ranch Dip

Each of our cold dips accompanies a selection of fresh vegetables including:

Carrots, Cucumbers, Zucchini, Cherry Tomatoes, Celery, Cauliflower





Soups



*All of our soups are lovingly homemade
& accompanied by Saltine Crackers & Homemade Brown Bread*

*Cream of Potato
Cream of Vegetable
Green Pea Soup
New England Clam Chowder
Corn Chowder
Chicken & Vegetable
Black Bean
Cream of Tomato
Cream of Mushroom*

Salads

*Irish Potato Salad
House Green Salad
Old fashioned Greens lightly tossed with Cucumbers, Carrots,
Cherry, Tomatoes & Herb Croutons
Caesar Salad
Crispy Romaine Lettuce tossed in a creamy Caesar dressing with
parmesan cheese & Herb croutons*

Vegetables

*Seasonal Vegetables
A mix of fresh seasonal vegetables tossed in Garlic Butter
Grilled Garden Vegetables
Another fresh mix lightly tossed in a tomato sauce & grilled*

Potatoes & Rice

*Homemade Potato Crisps
Mashed Potatoes
Baked Potatoes
White Jasmine Rice
Champs
Roasted Rustic Potatoes*





Entrées

Corned Beef & Cabbage

Tradition to Perfection! Corned Beef that's lean & slow cooked with Rustic Potatoes, Cabbage, Carrot & Celery

Diddy's Irish Lamb Stew

A hearty & traditional Stew of Braised Lamb, Rustic Potatoes & other Vegetables

Shrimp Scampi with Fettuccine

Tiger Shrimp cooked in a broth of Garlic & Butter with Onions, Cherry Tomatoes, Red Peppers & Mixed Vegetables over Fettuccine.

Chicken Curry with Rice

Tender Chicken simmered in a spicy Curry Sauce served with White Rice.

Breaded Scampi & Chips

Tiger Shrimp breaded, deep fried & served with French Fries

Coast Road Inn Fish & Chips

Beer Battered North Atlantic Cod, deep fried & served with French Fries

Chicken Primavera Pasta

Succulent Chicken & Penne Pasta sautéed with Fresh Vegetables & tossed in a slightly spicy chunky Tomato, Onion & Garlic sauce

Chicken Florentine

Succulent Chicken & Penne Pasta in a cream sauce of White Wine, Parmesan, Garlic, Mushrooms & Spinach

Beef & Guinness Stew

Our favourite beer in our favourite meal! What could be a more perfect combination?

Grandma Mac Shepherd's Pie

Plenty of ground Sirloin & carrots in a Savoury Broth topped with Sweet Peas & a Mashed Potato Crust





The Carvery

Carved entrees are served buffet style unless otherwise requested.

*All items \$ Market Priced per head
Chef Attendant -- \$35.00 per attendant*

Roast Turkey with Onion Gravy

The traditional choice

Prime Rib with Horseradish Cream

Our famous Prime Rib is juicy and lovingly slow roasted for extra juiciness

Roast Lamb with Mint Sauce

Succulent Lamb that falls off the bone accompanied traditionally by our homemade Mint Sauce

The Desserts

Bread & Butter Pudding

A delicious, delectable treat accompanied by our own Irish Whiskey Custard.

Sticky Toffee Pudding

The Traditional Irish Dessert. Get stuck in!

Chocolate Cake

For the Chocolate Lovers...Hot or Cold, Fudgy, Chocolaty & just wonderful!

Ashford Caramel Apple Pie

Try this exquisite combination of juicy apples & luscious caramel!

Lemon Drop Cheesecake

Zesty & refreshingly gorgeous, it's perfectly set off by a vanilla crumb crust.





Menu Packages

*Available Buffet style or Table Service
All Packages include sodas, coffee, juice, and tea*

We would love to help customize your own menu if desired!

Cocktail Reception- Option I

Select 4 Items from "Nibbles and Bites" @ \$15++ per person

Cocktail Reception- Option II

Select 2 Items from "Nibbles and Bites", Select 3 items from "Sandwiches", "Soups", and "Veggie Dips" @ \$20++ per person

Cocktail Reception- Option III

MINIMUM 30 PEOPLE

Select 3 Items from "Nibbles and Bites", Select 4 items from "Sandwiches", "Soups", and "Veggie Dips", and Select 2 items from "The Desserts" @ \$30++ per person

Dinner- Option I

Select 3 from "Entrees", Select 1 from "Salads", Select 2 from "Potatoes & Rice", "Soups", and "Vegetables" @ \$25++ per person

Dinner- Option II

MINIMUM 20 PEOPLE

*Select 4 from "Nibbles and Bites", "Sandwiches", "Salads", and "Veggie Dips",
Select 3 from "Entrees",
Select 2 from "Potatoes & Rice" @ \$40++ per person*

Dinner- Option III

MINIMUM 20 PEOPLE

*Select 4 from "Nibbles and Bites", "Sandwiches", "Salads", and "Veggie Dips",
Select 3 from "Entrees", Select 2 from "Potatoes & Rice", and
Select 2 from "The Desserts" @ \$45++ per person*



++ Price does not include 7.75% Sales Tax and 20% Gratuity



Hosted Bar Packages



2 Hour Minimum

Bar One- Beer and Wine Package

Open Bar featuring import/domestic draft & bottle beer & house wine (white & red)

Two hours.....\$16 per person

Three hours.....\$20 per person

Four hours.....\$24 per person

Bar Two- Well Bar Package

Open Bar featuring import/domestic draft & bottle beer, house wine (white & red) & Well Brand Liquors

Two hours.....\$18 per person

Three hours.....\$22 per person

Four hours.....\$26 per person

Bar Three- Call Bar Package

Open Bar featuring import/domestic draft & bottle beer, house wine (white & red) & Call Brand Liquors

Two hours.....\$20 per person

Three hours.....\$24 per person

Four hours.....\$28 per person

Bar Four- Premium Bar Package

Open Bar featuring import/domestic draft & bottle beer, house wine (white & red) & Premium Brand Liquors

Two hours.....\$24 per person

Three hours.....\$28 per person

Four hours.....\$32 per person

Cash Bar- \$50 Bartender Fee per bartender for Cash Bar, prices available upon request.

Drink Tickets- Drink tickets may be purchased for \$5.50 each. Includes Beer, House wine, well and call drinks.

Prices in this menu do not include sales tax, gratuity.

All packages include non-alcoholic beverages.

McMullan's Irish Pub

4650 W Tropicana Avenue

(On Tropicana & Cameron, West of The Orleans)

Las Vegas, Nevada 89103

Tel: 702-247-7000

Fax: 702-247-4350



And take a look at www.mcmullansirishpub.com for news & photos





Breakfast

*Available Buffet Style or Table Service
All Packages include sodas, coffee, juice and tea*

Homemade Corned Beef Hash & Eggs

Two poached Eggs served over Corned Beef Hash & Marble Rye Toast

Two Eggs & Bacon

Served with a Banger Sausage, Bacon and Breakfast Potatoes. Served with your choice of Toast.

The Breakfast BLT

Our version of a fond favourite. It's a Fried Egg, Cheddar Cheese, Bacon, Lettuce & Tomato served on your choice of Grilled Bread.

Charlotte's Potato, Sausage & Cheddar Frittata

Open-faced Omelette with Potatoes, Irish Sausage, Onions & Cheddar Cheese. Served with your choice of toast

Make your Own Omelette

Three Eggs with any or all of the following:

Cheddar Cheese, Bleu Cheese, Spinach, Mushrooms, Tomatoes, Bacon, Irish Bacon, Banger Sausage, Potatoes and/or Onions. Phew...

Served with your choice of Toast & Breakfast Potatoes

Farmhouse Irish Breakfast

Our Extra Special Breakfast! Three Eggs any style with Black & White Pudding, Sausage, Irish Bacon, Baked Beans, Grilled Tomato, Breakfast Potatoes & Homemade Brown Bread

Finnegan's Steak & Eggs

*Three Eggs any style with a 6 oz New York Steak.
Served with Breakfast Potatoes & your choice of Toast.*

