



## PJ O'Brien's Pub and Restaurant Party Package

P.J O'Brien's Irish Pub and Restaurant is an ideal venue to meet with friends for a bite and a beer, to catch a game on one of our LCD flat screen televisions or to enjoy some traditional Celtic and contemporary music performed by one of our live bands every Friday and Saturday nights.

Tucked away behind the Kind Edward Hotel, on the revitalized Colborne Street, this charming Irish pub is situated close to the Air Canada Centre, Hummingbird Centre and other major attractions.

Whether you are with a friend, a group or a business party, great care will be taken of all your needs.

The Main Bar, Upstairs Fireplace Bar and the Pat Quinn Lounge are available for private parties.

**P. J. O'BRIEN**  
IRISH PUB & RESTAURANT  
Party Booking Contract

Due to the large volume of party bookings we receive we require a credit card to guarantee the space. We try our best to accommodate everyone but we also have to ensure that we do not lose revenue in doing so.

Therefore, in lieu of a room hire charge, we require a minimum spend. This minimum spend amount is net of applicable taxes and gratuities, and will also vary depending on the day, the time, and the location of the event within our establishment.

Cancellations must be done 48 hours in advance or you will be charged \$20 per person on the credit card you provided below.

Thank you for choosing P.J. O'Brien Irish Pub and Restaurant as your party destination.

**Contract Information**

I \_\_\_\_\_ will be having a party on \_\_\_\_\_ for \_\_\_\_\_ people and have agreed to a minimum spend requirement of \_\_\_\_\_, as well as the above information.

Credit Card Type: \_\_\_\_\_

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

Expiry Date: \_\_\_\_\_

Customer's Signature \_\_\_\_\_

Date \_\_\_\_\_

Thank-you again,

The Management @ P.J. O'Brien Irish Pub & Restaurant

39 Colborne Street

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# P.J. O'Brien

## Fixed Menu A/B

Fresh Baked Bread and Butter

### Appetizer

(Please Choose 1 Soup & 2 Salads)

**Homemade Tomato Soup**

**Leek & Potato Soup**

**Salad of Mixed Greens**

*With fresh herb and a homemade vinaigrette*

**Caesar Salad**

*With crispy bacon and parmesan cheese*

**Baby Spinach & Endive Salad**

*With button mushrooms, apple, blue cheese, toasted walnuts & cranberry vinaigrette*

### Entrée

(Please Choose 3 from Grouping One  
& 1 Vegetarian Option from Group 2)

#### Group One

(Choose Three)

**Kilkenny Battered Haddock**

*Two pieces of kilkenny battered fish with Yukon fries and homemade tartar sauce*

**Beef & Guinness Stew**

*Guinness braised Beef with potatoes, turnips, parsnips, mushrooms, and carrots*

**Chicken Curry**

*Served with basmati rice*

**Ground Angus Steak Burger**

*Served with Yukon fries*

**Sausage & Chips**

*Homemade pork sausages with brown sauce and chips*

**Corned Beef & Cabbage**

*With mashed potatoes*

**Group Two - Vegetarian**

**(Choose One)**

**Vegetarian Penne Pasta**

*Penne pasta with fresh seasonal vegetables in a tomato basil sauce*

**Vegetarian Ravioli Pasta**

*Ravioli pasta with mushroom, sundried tomatoes in a tomato sauce*

**Vegetarian Curry**

*Served with basmati rice, seasonal vegetables and our famous Indian style curry sauce*

**Dessert**

**(Please Choose 2 Desserts)**

**Chocolate Torte**

*With a brandy custard sauce*

**Bread & Butter Pudding**

*With a brandy custard sauce*

**Homemade Apple Cake**

*With freshly whipped cream*

**Coffee or Tea**

**Pricing Per Guest**

*(Prices are subject to taxes and 17.5 % party gratuity)*

**Two Course Meal \$20.95 Menu A**

*(Either Appetizer & Main Course or Main Course & Dessert with Coffee or Tea)*

**Three Course Meal \$26.95 Menu B**

*(Appetizer, Main Course & Dessert with Coffee or Tea)*

# P.J. O'Brien

## Fixed Menu C/D

**Fresh Baked Bread and Butter**

### Appetizer

(Please Choose 1 Soup & 2 Salads)

**Homemade Tomato Soup**

**Leek & Potato Soup**

**Salad of Mixed Greens**

*With fresh herb and a homemade vinaigrette*

**Caesar Salad**

*With crispy bacon and parmesan cheese*

**Baby Spinach & Endive Salad**

*With button mushrooms, apple, blue cheese, toasted walnuts & cranberry vinaigrette*

### Entrée

(Please Choose 1 from Each Grouping)

#### Group One - Red Meat

**10 oz New York Angus Striploin Steak  
With Garlic Herb Butter**

*Hand cut "AAA" Alberta beef, aged a minimum of 28 days  
served with fresh daily vegetables and mashed potatoes*

**Bacon Wrapped Beef Tenderloin**

*Served with fresh daily vegetables and mashed potatoes*

**Oven-Roasted Rack of Lamb**

*Served with fresh daily vegetables and mashed potatoes*

#### Group Two - Fish

**Grilled Atlantic Salmon Fillet**

*With seasonal vegetables, and new potatoes with a lemon butter & capers sauce*

**Blackened Tilapia Fillet**

*With seasonal vegetables, and new potatoes with a mango salsa*

**Grilled Swordfish**

*With seasonal vegetables, and new potatoes with a lemon butter & caper sauce*

### **Group Three - White Meat**

#### **Chicken Supreme**

*Stuffed with mushrooms, spinach, goat cheese, and sun-dried tomato.  
Served with fresh seasonal vegetables, and mashed potatoes*

#### **Chicken Curry**

*Served with basmati rice*

#### **Roasted Breast of Duck**

*Oven-roasted and served with a peppercorn sauce, fresh seasonal vegetables,  
and mashed potatoes*

### **Group Four - Vegetarian**

#### **Vegetarian Penne Pasta**

*Penne pasta with fresh seasonal vegetables in a tomato basil sauce*

#### **Vegetarian Ravioli Pasta**

*Ravioli pasta with mushroom, sundried tomatoes in a tomato sauce*

#### **Vegetarian Curry**

*Served with basmati rice, seasonal vegetables and our famous Indian style curry sauce*

### **Dessert**

#### **(Please Choose 2 Desserts)**

#### **Chocolate Torte**

*With a brandy custard sauce*

#### **Bread & Butter Pudding**

*With a brandy custard sauce*

#### **Homemade Apple Cake**

*With freshly whipped cream*

#### ***Coffee or Tea***

### **Pricing Per Guest**

*(Prices are subject to taxes and 17.5 % party gratuity)*

#### ***Two Course Meal \$27.95 Menu C***

*(Either Appetizer & Main Course or Main Course & Dessert with Coffee or Tea)*

#### ***Three Course Meal \$33.95 Menu D***

*(Appetizer, Main Course & Dessert with Coffee or Tea)*

# P.J O'Brien

## Party Menus

### **Party Menu A**

*\$16 per guest plus taxes and 17.5% gratuity*

P.J's Homemade potato crisps with chipotle mayo  
Crudites: fresh vegetables served with roast garlic aioli sauce  
Grilled vegetable foccacia mini pizzas  
Tandoori chicken skewers with mango chutney dipping sauce  
Mini Irish sausages with Guinness Barbeque sauce  
Vegetable spring rolls with hot and sweet soya samba dipping sauce  
Mini Bruschetta with feta cheese, tomatoes, black olives, garlic and basil

### **Party Menu B**

*\$20 per guest plus taxes and a 17.5% gratuity*

P.J's Homemade potato crisps with chipotle mayo  
Crudites: fresh vegetables served with roast garlic aioli sauce  
Tandoori chicken skewers with mango chutney dipping sauce  
Grilled vegetable foccacia mini pizzas  
Vegetable spring rolls with hot and sweet soya samba dipping sauce  
Crab cakes with homemade lemon tartar sauce  
Mini Irish sausages with Guinness Barbeque sauce  
Mini Bruschetta with feta cheese, tomatoes, black olives, garlic and basil

## **Party Menu C**

*\$24 per guest plus taxes and a 17.5% gratuity*

P.J's Homemade potato crisps with chipotle mayo  
Crudites: fresh vegetables served with roast garlic aioli sauce  
Mini Irish cocktail sausages with Guinness Barbeque sauce  
Crab cakes with homemade lemon tartar sauce  
Smoked salmon canapés with horseradish cream, capers and red onions  
Grilled vegetable foccacia mini pizzas  
Tandoori chicken skewers with mango chutney dipping sauce  
Vegetable spring rolls with hot and sweet soya sambal dipping sauce  
Kilkenny battered shrimp with cocktail sauce  
Mini Bruschetta with feta cheese, tomatoes, black olives, garlic and basil

## **Party Menu D**

*\$28 per guest plus taxes and a 17.5% gratuity*

P.J's Homemade potato crisps with chipotle mayo  
Crudites: fresh vegetables served with roast garlic aioli sauce  
Scallops wrapped in smoked bacon  
Grilled lamb chop with Guinness mustard jus  
Tandoori chicken skewers with mango chutney dipping sauce  
Grilled vegetable foccacia mini pizzas  
Crab cakes with homemade lemon tartar sauce  
Smoked salmon canapés with horseradish cream, capers and red onions  
Mini Irish cocktail sausages with Guinness Barbeque sauce  
Vegetable spring rolls with hot and sweet soya sambal dipping sauce  
Kilkenny battered shrimp with cocktail sauce

## **Additional Special Items**

Cheese and grape platter	\$4.00 per person
Antipasto platter	\$6.00 per person
Hot Filet Mignon in crisp mini rolls with caramelized onions, sautéed mushrooms and a selection of mustards	\$7.00 per person

## Draught Beer Menu

As we have different items on draught in each of our rooms the list below explains to you what we offer in each room.

### P.J. O'Brien's Main Bar and The Pat Quinn Lounge

<u>Import</u>	<u>20oz.</u>
Boddington's	\$6.96
Guinness	\$6.96
Harp	\$6.96
Kilkenny	\$6.96
Magner's Cider	\$6.96
Smithwick's	\$6.96
Stella Artois	\$6.96
Stella Light	\$6.96

<u>Premium</u>	<u>20oz</u>
Alexander Keith's I.P.A.	\$6.30
Alexander Keith's Red Amber	\$6.30
Steamwhistle Pilsner	\$6.30

<u>Domestic</u>	<u>20oz</u>
Budweiser	\$5.65
Bud Light	\$5.65

### Upstairs Fireplace Bar & Lounge

<u>Import</u>	<u>20oz.</u>
Guinness	\$6.96
Harp	\$6.96
Kilkenny	\$6.96
Magner's Cider	\$6.96
Smithwick's	\$6.96
Stella Artois	\$6.96

<u>Premium</u>	<u>20oz</u>
Alexander Keith's I.P.A.	\$6.30

<u>Domestic</u>	<u>20oz</u>
Bud Light	\$5.65

# P. J. O'BRIEN

## IRISH PUB & RESTAURANT

### ***The Bar Menu***

***Warm Homemade Potato Crisps*** \$5.50

*With Garlic Mayonnaise*

***Curry Chips*** \$5.50

***Sweet Potato Fries*** \$6

*With Sour Cream*

***Bruschetta*** \$6.50

*With Tomatoes, Black Olives, Feta Cheese, Fresh Basil & Garlic*

***Vegetable Spring Rolls*** \$7.50

*With Plum Sauce*

***Beer Battered Shrimp*** \$8

*With Seafood Cocktail Sauce*

***Tex-Mex Chicken Quesadillas*** \$8

*With Tomatoes, Mixed Peppers, Spanish Onions & Mixed Cheese*

***Focaccia Pizza with Grilled Vegetables*** \$8

***Lightly Dusted Calamari*** \$8.50

*With Chili Lime Sauce*

***Guinness BBQ Baby Pork Ribs*** \$9

***Homemade Irish Sausages*** \$10

*With Brown Sauce*

***Crab Cakes*** \$10

*With Homemade Tartar Sauce*