



PJ O'Brien's Irish 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

Toronto, Ontario, M5E 1E3

Tel: 416-815-7562

Fax: 416-815-0171

www.pjobrien.com

P.J. O'Brien

Fixed Menu A/B

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)

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 Salad

Baby spinach, oranges, oven roasted beets, goat cheese, topped with cashew nuts in balsamic 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

P.J. O'Brien

Fixed Menu C/D

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)

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 Salad

Baby spinach, oranges, oven roasted beets, goat cheese, topped with cashew nuts in balsamic 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

P.J. O'Brien Party Menus

We suggest ordering the desired menu per guest expected for your function, as it ensures each guest gets at least 2-3 pieces of each item listed.

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
Chicken Meatballs with a mild sauce

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. Bottled beer, wine, liquor and spirits available as well.

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

<u>Import</u>	<u>20oz.</u>
Boddington's	\$7.52
Guinness	\$7.52
Harp	\$7.52
Kilkenny	\$7.52
Strongbow Cider	\$7.52
Smithwick's	\$7.52
Stella Artois	\$7.52
Samuel Adams	\$7.52

<u>Premium</u>	<u>20oz</u>
Alexander Keith's I.P.A.	\$6.64
Steamwhistle Pilsner	\$6.64
Shock Top	\$6.64
Rolling Rock	\$6.64

<u>Domestic</u>	<u>20oz</u>
Budweiser	\$5.75
Bud Light	\$5.75

Upstairs Fireplace Bar & Lounge

<u>Import</u>	<u>20oz.</u>
Guinness	\$7.52
Harp	\$7.52
Kilkenny	\$7.52
Strongbow Cider	\$7.52
Smithwick's	\$7.52
Stella Artois	\$7.52

<u>Premium</u>	<u>20oz</u>
Alexander Keith's I.P.A.	\$6.64

<u>Domestic</u>	<u>20oz</u>
Bud Light	\$5.75

*Prices before tax

P. J. O'BRIEN

IRISH PUB & RESTAURANT

The Bar Menu

P.J. O'Brien's "Nachos" \$7.95

*Hand Cut Yukon Fries With Diced Tomatoes, Green Onions, Jalapenos,
Bell Peppers and Smothered With A Blend Of Three Cheeses
Served With Sour Cream*

Add Bacon .99

Add Chicken \$2.00

Add Ground Beef \$2.00

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

Blackened Cajun Spicy Chicken Wings \$8.50

With Celery & Carrot Sticks, and Blue Cheese

Tex-Mex Chicken Quesadillas \$8

With Tomatoes, Mixed Peppers, Spanish Onions & Mixed Cheese

Build Your Own Pizza \$8

*Tomato sauce, Mozzarella & Cheddar, And Your Choice of 3 Toppings:
Jalapenos, Bell Peppers, Mushrooms, Onions, Grilled Chicken, Italian Sausage, Bacon, Ground Beef,
Sundried Tomatoes, Black Olives, Feta Cheese, Goat Cheese*

Each Additional Topping Add .99

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

Angus Burger Sliders \$12

Your choice of Blue Cheese, White Cheddar or Garlic Mayonnaise