



MCCARTHY'S RED STAG PUB & TEA ROOM

BANQUET APPETIZER MENU

APPETIZER - HOT SELECTION

Quantity based on 50 pieces or enough to feed approximately 25 guests

WHISKEY BBQ WINGS

Served with house made blue cheese and celery
Can also have Guinness mustard or mild buffalo sauce
\$37.50 for 25 wings
\$75 for 50 wings

MUSSELS & CIDER

Mussels seeped in cider with
celery, garlic butter.
Served with Soda Bread
\$13 per pound (roughly 16-20 per pound)

BONELESS WINGS

Served with choice of Guinness Mustard,
Whiskey BBQ Sauce or Mild Buffalo Sauce.
Served with blue cheese or ranch and celery.
\$32.50 for 25 wings
\$65 for 50 wings

COTTAGE PIE

Beef, Veggies, Onion Stout Gravy, and Mashed
Potatoes with Onion stout gravy on the side.
\$50 for 25
\$100 for 50

MINI REUBEN'S/RACHEL'S

Sliders with Corned Beef or
Turkey Sauerkraut or Cole Slaw,
Swiss Cheese and our house made
1000 Island Dressing
\$62.50 for 25
\$125 for 50

DUBLINER'S FONDUE

Warm Irish Cheese blended in ale and
served warm with Soft Pretzel Bites, Brown
Bread and assorted veggies.
\$50 for 25
\$100 for 50

POTATO PANCAKES

With sour cream
\$40 for 25
\$80 for 50

COCKTAIL FRANKS

Cocktail franks wrapped in puff pastry
Served with Dijon mustard
\$40 for 25
\$80 for 50

SALMON CAKES

With tartar sauce and lemon
\$62.50 for 25
\$125 for 50

BACON WRAPPED SCALLOPS

Jumbo sea scallops wrapped in bacon
Served with cocktail sauce
\$75 for 25
\$150 for 50

GRILLED OR FRIED BANGERS

Our house made bangers -
beer battered and fried or lightly grilled
\$37.50 for 25
\$75 for 50

MINI IRISH CHEESESTEAK SLIDERS

Corned Beef, Sautéed Cabbage, Onions, and Swiss
Cheese on a Slider Roll
\$62.50 for 25
\$125 for 50



DISPLAYS - COLD SELECTION

Quantity based on 50 pieces or enough to feed approximately 25 guests

SMOKED SALMON

Served on brown bread with house pickles and capers

\$75 for 25

\$150 for 50

CHEESE TRAY

Assortment of Irish cheeses and crackers/breads

\$32.50 for 25

\$125 for 50

FRESH FRUIT

Assortment of fresh fruit

\$32.50 for 25

\$125 for 50

VEGGIE PLATE

Assortment of fresh veggies with Dijon mustard
and our house made dipping sauces

\$32.50 for 25

\$75 for 50

TRIO

Combination of cheeses, breads, veggies and fruit

\$70 for 25

\$140 for 50

IRISH SAMPLER

Dubliner's Fondue, Grilled Bangers, Smoked Salmon
on Brown Bread, and Potato Pancakes

Assorted veggies, brown bread and sour cream

\$75 for 25

\$150 for 50

SHRIMP COCKTAIL

These are served by increments of 50 only

\$100 for 50 pieces



Bar Packages

PREMIUM OPEN BAR

\$15 per person for the first hour, \$10 for second hour, \$5 for third and fourth hour for a total of \$35 for a four hour open bar.

VODKA

Faber, Absolut Flavored Vodkas

GIN

Faber

TEQUILA

El Jimador

RUM

Captain Morgan, Myers/Faber

WHISKEY

Jameson

SCOTCH

Dewers

BOURBON

Jack Daniels, Jim Beam

DRAFT BEERS

Smithwicks, Magners, Guinness, Harp,

BOTTLED BEERS

WHITE WINE

Barefoot Pinot Grigio and Chardonnay

RED WINE

Barefoot Cabernet Sauvignon and Pinot Noir,

Los Cardos Malbec

ELITE OPEN BAR

\$20 per person for the first hour, \$15 for second hour, \$10 for third hour and the fourth hour for a total of \$55 for a four hour open bar.

VODKA

Titos and choice of Grey Goose or Kettle One, Absolut flavored

GIN

Bombay, Tangaaray

RUM

Captain Morgan's, Bacardi, Malibu

TEQUILA

El Jimador, Patron

WHISKEY

Jameson, Jameson Caskmates, Jameson Black Barrel, Crown Royal (regular, vanilla, apple), Bushmills (regular, Red, Black)

BOTTLED BEERS

SCOTCH

Two Gingers, Dewers and Powers

BOURBON

Jim Beam, Jack Daniels, Makers Mark

DRAFT BEERS

Smithwicks, Magners, Guinness, Harp,

WHITE WINE

Beringer White Zinfadel and Pinot Grigio, Woodbridge Reisling

RED WINE

Beringer Cabernet and Merlot, Woodbridge Pinot Noir



HOST CONSUMPTION BAR

Price Per Drink

HOUSE WINE

Barefoot

\$7

WHITE WINE

Barefoot Pinot Grigio and Chardonnay

RED WINE

Barefoot Cabernet Sauvignon and Pinot Noir

WELL LIQUOR

\$7

Faber Vodka, Gin and White Rum

Captain Morgan

El Jimador

Jameson

Dewers

Jim Beam

Jack Daniels

DRAFT BEERS

\$7 per drink, 20 oz. pour

PREMIUM WINES

\$9

WHITE WINE

Beringer Zinfandel, Pinot Grigio, Chardonnay and Sauvignon Blanc, Woodbridge Reisling

RED WINE

Beringer Cabernet Sauvignon and Merlot, Woodbridge Pinot Noir

PREMIUM LIQUOR

Prices vary depending on brand

BOTTLED BEER

Prices range from \$4 to \$6



POLICIES, INFORMATION & SERVICE AGREEMENT

The Great Room at McCarthy's Red Stag offers a unique experience. Guests dine buffet style and menus must be finalized two weeks in advance to ensure proper preparation and planning. The entire floor is available 7 days a week from 8am to 12am and is perfect for any event including bridal showers, rehearsal dinners, baby showers or high teas. A la carte dining is NOT available in the Great Room. We also offer a large television, a private bar and a sound system. The television is capable with any computer. You do have to bring your own cords – whatever your computer takes with and HDMI connection on one end.

Bar:

- All guests must be 21 years of age to consume alcoholic beverages. Please let us know, IN ADVANCE if there will be anyone underage in attendance. Guests under the age of 21 must be accompanied by a parent or legal guardian. Underage drinking will not be tolerated.
- Open bar packages are based on consumption. A separate bill is generated for bar consumption. It will be paid separately from any food.
- No alcohol, wine or beer is allowed to be brought in and consumed on the premises. All beverages must be supplied by McCarthy's
- We reserve the right to refuse service of any alcoholic beverage to any guest of your party at any time due to any reason. We are a RAMP certified establishment that takes pride in serving alcohol responsibly. We reserve the right to cut off any patron showing signs of intoxication or that may be consuming alcohol too fast.
- There is \$50 bartender fee for any event that requires a bartender. The bartender will be scheduled for four hours. This will be added as a non-taxed charge. There is no gratuity added. Please add gratuity as you see fit.

Decorations:

- Decorations are permitted and even welcomed. Please contact the scheduling manager ahead of time to determine when the room will be available
- No nails, tacs or tape allowed on walls.
- Confetti and glitter are prohibited.
- McCarthy's does not assume responsibility for any lost or stolen property.
- We reserve the right to charge a clean-up fee of \$25 if decorations/balloons/flowers, etc are not removed at the end of your event.

Menus & Room Fees:

- For exclusive access to the Great Room a sales minimum on FOOD of \$750 is required for Friday, Saturday or Sunday events. A minimum of 500\$ for Mon-Thursday events. (minimums are based on food only). If the minimum is not met, the difference will be added as an event fee.
- To officially hold the date for your event, a \$100 deposit is required. Without this deposit, the date will not be held and allows others to reserve it.
- Rooms are available for 4 hour intervals
- Menu choices must be given two weeks prior to the event. At this time, the second deposit of \$250 is due along with a signed contract (see below) and a current credit card.
- McCarthy's will provide all food and beverages for your party. Specialty cakes or desserts brought in by the host will be subject to a fee of \$1 per person. We will provide napkins, utensils, storage, service and cleanup.
- Linen tablecloths and napkins can be rented for a cost depending on the quantity needed. \$25 minimum for any linen rented.
- All food and beverages are subject to a 6% tax and 20% gratuity.
- Prices and menu availability are subject to change.

Signature _____ Date _____

Date of Party _____ Time _____

POLICIES, INFORMATION & SERVICE AGREEMENT (CONT.)

Billing, Deposits & Cancellation Policy:

- A \$100 deposit is required at the time of booking to secure your reservation. Deposits are non-refundable and may be paid by cash, check or credit card. This deposit will be applied to your bill as payment upon completion of your party
- A non-refundable deposit of \$250 is required 2 weeks before your event date. This deposit will be applied to your bill as payment also.
- The \$250 deposit will not be refunded if your event is canceled within this three weeks prior to your event.
- Payment of any per-ordered food, supplies, tax and gratuity will be applied to the host's credit card on file if a party is canceled within 72 hours of the event.
- If inclement weather causes cancellation, all deposits will be refunded.
- Payment for food and beverages is due the day of your reservation upon completion of your party. Payment may be provided in cash, check or credit card. Checks require valid ID. There is \$20S fee for any returned checks and payment will be applied to the host's credit card on file

Agreement:

Date of Event: _____ Start Time _____ End Time _____

Description: _____

Contact Name _____	Phone Number _____
Address _____	Cell Number _____
_____	Email Address _____
_____	Fax Number _____

Sales Minimum _____

Deposits Paid _____

Credit Card Number _____

Name _____

Exp _____ Type _____

I agree to the policies and conditions described above.

Signature _____ Date _____

Scheduling Manager _____