



BUSINESS PACKAGES

CONTINENTAL BREAKFAST

\$12 per person

SCONES, FRUIT, BAGELS, PASTRIES, COFFEE, TEA AND JUICES

LUNCH BUFFETS

SANDWICH BOARD

Turkey, Ham, Roast Beef, Cheddar, Swiss,
Condiments, Lettuce, Tomato and Red Onions

Potato Salad or Cole Slaw

Brownies or Cookies

\$14 per person

HOT BUFFET

Choice of two entrées, one side, salad,

Brownies or Cookies

\$22 per person

CONTINENTAL BREAKFAST

\$18 per person

CHOICE OF SOUP OR SALAD

CHOICE OF:

Burger, Orchard Salad, Roasted Red Pepper Melt,
Grilled Chicken, Chicken Leitrim, Chicken Sandwich or Irish Cheesesteak

BROWNIES OR COOKIES

SNACKS

\$5 per person

COOKIES, POTATO CHIPS, PRETZELS, CANDY

BEVERAGE BAR

\$4 per person

CANNED SOFT DRINKS, BOTTLED WATER,

COFFEE, HOT TEA, ICED TEA

All Business Packages come with hot tea, coffee bar, sodas and iced tea.

Taxes and gratuity are not included in the price.

SOCIAL PACKAGES

ENGLISH TEA PACKAGES

CONTINENTAL BREAKFAST

Scones, Fruit, Bagels, Pastries, Coffee, Tea, Juices
\$14 per person

HIGH TEA

Choice of three Tea Sandwiches: Tuna Salad, Smoked Salmon,
Ham, Turkey, Shrimp Salad or Chicken Salad
With Potato Salad or Cole Slaw
Potato Leek Soup
Potato Chips
\$22

HOT BUFFET

Choice of three entrées, two sides, salad and brown bread
\$25

PARTY/EVENTS PACKAGES

LUNCH/DINNER BUFFET

Choice of three entrées, two sides, salad, brown bread
\$25

LIMITED DINNER MENU

Choice of soup or salad
Choice of: Jameson Chicken, Grilled Salmon, Fish & Chips, Cottage Pie,
Bangers and Mashed, Orchard Salad with Chicken or Salmon, or Gaelic Steak
Dessert: Sticky Toffee Pudding or Guinness Brownie with Irish Cream Ice Cream
\$30

RECEPTION PACKAGE

Choice of five appetizers (buffet and butlered)
Choice of one display
Choice of one action station
See attached menu for options
\$28 per person

PLATED DINNERS

Side Salad or Potato Leek Soup
Choice of three plated entrées, one starch, one vegetable
Choice of two plated desserts or two buffet desserts
\$50

All Social Packages come with non-alcoholic drink package.



Taxes and gratuity are not included in the price.

Appetizers

BUTLERED APPETIZERS

POTATO PANCAKES	MINI QUICHE	COTTAGE PIE CUPS
BACON WRAPPED SCALLOPS	BRIDIES	ANTIPASTI SKEWERS
COCKTAIL FRANKS	RASPBERRY/BRIE	TUNA TAR TAR CUPS
ASPARAGUS/ASIAGO	CEVICHE	WILD MUSHROOM PHYLLO
TIKKA CHICKEN SATAY	IRISH CHEESESTEAK	COCONUT SHRIMP
	RATATOUILLE CANAPE	
	MINI CRAB CAKES	

BUFFET APPETIZERS

WHISKEY MARINATE WINGS	BONELESS BUFFALO WINGS	REUBEN SLIDERS
CIDER SEEPED MUSSELS	IRISH MEATBALLS	TURKEY RACHEL SLIDERS
DUBLINERS FONDUE	GRILLED BANGERS	IRISH CHEESESTEAKS
SMOKED SALMON CANAPE	SMOKED SALMON	SHRIMP COCKTAIL

DISPLAYS

FRUIT	CHEESES	ANTIPASTO
VEGETABLES	TRIO	TOMATO MOZZARELLA
	(fruit/vegetables/cheese)	

ACTION STATIONS

CARVING

Choice of two meats: Roast Beef,
Turkey, Lamb, Corned Beef or Ham
with Au Jus, Horseradish Cream, Cranberry Sauce,
Guinness Mustard Sauce

PASTA

Choice of two pastas: Tortellini,
Bowtie or Fussili
with Pesto, Marinara, Alfredo
or Vodka Cream Sauce.*

SALAD

Mixed Greens with Mushrooms, Cucumbers,
Tomatoes, Red Onions, Chick Peas,
Sunflower Seeds, Artichokes, Peas,
Bacon Bits, Diced Ham and Croutons.
Dressings: Currant Balsamic, Blueberry Vinaigrette
Blue Cheese, and Ranch.*

MASHED POTATO

Mashed Potatoes with Shredded Cheese, Bacon,
Broccoli, Sour Cream, Green Onions and Gravy.*

* Add other options available upon request for an additional fee.

Chicken: Add \$2 per person

Grilled Shrimp: Add \$3 per person

Taxes and gratuity are not included in the price.

Hot Buffet

HOT BUFFET

COTTAGE PIE
BANGERS & MASHED
GRILLED SALMON
CORNEB BEEF & CABBAGE

TIKKA MASALA
GRILLED CHICKEN
ROAST BEEF AU JUS

CHICKEN PARMESAN
PASTA A LA VODKA
HADDOCK W/ LEMON BUTTER
CHICKEN MARSALA

SIDES

MASHED POTATOES
BUTTERED CORN
BUTTERED BROCCOLI
SAUTÉED SQUASH

ROASTED RED BLISS
ROASTED ROOT VEGGIE
PASTA W/ MARINARA
PEAS

BASMATI RICE
HONEY GLAZED CARROTS
VEGGIE MEDLEY
RICE PILAF

Plated Dinners

PLATED DINNERS

BEEF
Prime Rib:
12oz w/ Horseradish Cream
or Au Jus

Filet Mignon:
6oz w/ Béarnaise
or Garlic Butter

Cottage Pie w/ Onion Gravy
Sirloin 6oz w/ Stout Demi

CHICKEN
Chicken Marsala
Chicken Tikka Masala
Lemon Chicken
Irish Loin & Boursin
Stuffed Chicken

VEGETARIAN
Barley/Veggie Stuffed Pepper with
Red Sauce

Pasta Primavera
Veggie Sauté: seasonal veggies
over pasta

SEAFOOD
Grilled Salmon w/ Dijon
Hollandaise

Broiled Haddock in Lemon Butter

Crab Cake w/ Dijon
Vinaigrette or Tartar Sauce

Crab Stuffed Shrimp in
Lemon White Wine

SIDES

POTATOES/STARCHES
Mashed Potatoes
Roasted Red Bliss
Seasoned Wedges
Au Gratin
Basmati Rice
Rice Pilaf
Baked Potato

VEGETABLES
Seasonal Blend
Buttered Corn
Broccoli
Asparagus
Honey Glazed Carrots
Green Beans
Sautéed Squash

Taxes and gratuity are not included in the price.

Desserts

PLATED DESSERTS

CHEESECAKE

Choice of Topping: Raspberry, Strawberry, Blueberry,
Chocolate, or Irish cream

STICKY TOFFEE PUDDING

BANOFFI

CHOCOLATE TARTS

FRUIT TARTS

INDIVIDUAL APPLE CRUMBS

BUFFET DESSERTS

APPLE CRISP

With Whiskey Sauce

SEASONAL BREAD PUDDING

With Whiskey Sauce

SCONUT HOLES

With Whiskey Sauce

TRADITIONAL TEA DESSERT SERVICE

Scones, Fruit Bars, Shortbread Cookies, Cupcakes

SMORES STATION

Chocolate, Graham Crackers, Marshmallows, Peanut Butter Cups



Taxes and gratuity are not included in the price.

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 Zinfadel, 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 _____