

Chun tús a Chur (To Begin) Cocktail - Appetizer Trays

Stuffed Mushrooms – 50 pieces

Spinach and artichoke stuffed mushrooms \$65

Cheese Stuffed Hot Peppers – 30 pieces

Hot Peppers stuffed with house blended cheese \$68

Irish Spring Rolls – 30 pieces

Our signature spring rolls stuffed with fresh cabbage, Swiss cheese, corned beef, Marie Rose dressing and served with a side of sweet chili sauce \$75

Guinness BBQ Wings – (50 pieces)

Plump juicy chicken wings tossed in our famous Guinness BBQ sauce and served with blue cheese dressing (Traditional Buffalo style also available)
Market Price

Thin-Crust Margarita Pizza - (24 pieces)

Thinly rolled dough topped with tomato sauce and shredded mozzarella, finished with garden-fresh chiffonade basil. \$26

Reuben Pizza (24 pieces)

Thinly rolled, dough, layered with corned beef, Marie-Rose sauce, sauerkraut and Swiss cheese. A light sprinkle of caraway seeds finishes this tasty fresh from the oven pizza. \$32

Tegan Pizza (24 pieces)

Thinly, rolled dough, topped with garlic oil, fresh spinach, roasted red peppers, mozzarella cheese and tomatoes, finished with a balsamic drizzle. \$29

Traditional Cheese & Pepperoni (24 pieces)

Thinly, rolled dough, topped with homemade red sauce, mozzarella cheese and pepperoni. \$28

Bruschetta Bread– (50 pieces)

Crostini served with traditional made in house tomato bruschetta \$65

Buffalo Chicken Rolls – (30 pieces)

Fresh chicken, blue cheese, celery, carrots and hot sauce all hand rolled together in an eggroll, served with our made in house blue cheese dressing \$68

Hot Pepper Rolls - (30 pieces)

Diced banana peppers, cream cheese, mozzarella cheese and bread crumbs hand wrapped in an eggroll \$60

Party Coordinator: Maria MacPeck

Email: irishmanparty@gmail.com

Phone: (716) 626-2670 option #4

Chicken Tenders –

Deep Fried (50 pieces) \$85

Marinated and grilled chicken tenders (50 pieces) \$115

Shrimp Cocktail – (50 pieces)

Served with our homemade cocktail sauce
Market Price

Mini Bavarian Pretzel Sticks with Beer

Cheese Sauce – 50 pieces

Bavarian Pretzel Sticks with our homemade beer cheese sauce \$54

Chicken Quesadillas – 24 pieces

Guinness BBQ grilled chicken, shredded cheddar cheese, our freshly made-in-house salsa and our famous Guinness BBQ sauce together in a spinach tortilla \$75

Veggie Quesadillas – 24 pieces

Assorted vegetables & cheddar cheese \$48

Vegan Quesadillas (V) - 24 pieces

Assorted vegetables and avocado spread \$57

Blarney Nachos –Build your own

Nachos– Serves 25

Fresh hand-cut potato chips served with beer- cheese sauce, bacon, black olives, banana peppers, homemade salsa and crème fraiche \$55

Crisps and Dips – Serves 25

Fresh hand-cut potato chips served with homemade onion dip \$25

Assorted Vegetable Platter – Serves 25

An assortment of fresh vegetables served with ranch dressing for dipping \$70

Domestic Cheese Platter – Serves 25

An assortment of domestic cheeses, pepperoni and crackers \$85

All food & Beverages subject to sales tax, 10% gratuity and a 10% administration Charge

Imported Meat & Cheese Platter –

Serves 25

An assortment of cheeses, cured meats and a variety of crackers \$175

Fresh Fruit Platter (V) – Serves 25

Assorted Fresh Seasonal Fruit \$105

The Trinity Platter – Serves 25

Assorted Fresh Seasonal Fruit, assorted vegetables and cheeses, served with ranch dressing \$128

Pub Charcuterie Board – Serves 25

Giant Bavarian Pretzels filled with assorted meats and cheese \$139

Tapenade-Hummus Platter (V) –

Serves 25

Lemon garlic hummus, roasted red pepper hummus and olive tapenade accompanied by fresh veggies and pita bread \$75

Pinwheel Trays – (60 pieces)

Cheese, Ham or Turkey with white French dressing

- Cheese Pinwheels - \$50
- Ham & Cheese Pinwheels- \$65
- Turkey & Cheese Pinwheels - \$68

Tray of Roast beef – (Average 50 servings)

Tray of sliced roast beef with rolls (Accompanied by ketchup and horseradish) \$185

Mini Reuben – 50 pieces

Sliced corned beef, Swiss cheese, sauerkraut and Marie rose dressing served on cocktail rye bread \$115

Tray of Sautéed Green Beans –

(serves 25)

Fresh green beans sautéed in olive oil \$85

Tray of seasoned corn – (serves 25)

Seasoned, street style corn \$60

All food & Beverages subject to sales tax, 10% gratuity and a 10% administration Charge

Tray of Mashed Potatoes (serves 25)

Mashed red potatoes with skin on \$68

Tray of Roasted Red Potatoes

(serves 25)

Seasoned, roasted red potatoes \$68

Tray of Caesar Salad – (serves 25)

Fresh romaine lettuce, grated parmesan cheese and house croutons all tossed in Caesar dressing \$70

Tray of Italian Style Pasta Salad –

(serves 25)

Penne pasta, black olives, onions, peppers, tomatoes and cheese tossed in Italian dressing \$65

Tray of Green Salad – (serves 25)

Mixed greens topped with cucumber tomato and shaved carrots \$60

Tray of Almond & Berry Chicken

Salad – (serves 25)

Grilled chicken served over mixed greens topped with sliced almonds, mixed berries goat cheese, tomatoes and cucumbers served with our made in house berry vinaigrette dressing \$159

Assorted Dessert Tray – 50 pieces

Mini peanut butter pie, cheesecake and cookies \$75

Tray of Bailey's Cannoli – 50 pieces

Mini Bailey's cannoli \$75

Deluxe Dessert Tray – 80 pieces

Mini, Baileys cannoli, Mini peanut butter pie, mini cheesecake and cookies (20 of each) \$105

All food & Beverages subject to sales tax, 10% gratuity and a 10% administration Charge

Bricfeasta (Breakfast)

Breakfast/Brunch

(served 8am – noon)

All Buffets minimum of 30 people -Room charge may be applied if minimums are not met

Continental Breakfast

Assorted Bagels, Muffins & Pastries

Fresh Seasonal Fruit

Coffee, tea

Orange & Cranberry Juice

\$12 per person

Pub Breakfast (minimum 30 people)

Scrambled Eggs

Bacon or Sausage

Home Fries

Fruit Salad

Coffee, tea and orange juice included

\$16 per person

Irish Farmhouse Breakfast (minimum 30 people)

Scrambled Eggs

Bacon

Biscuits with Sausage Gravy

Home Fries

Fruit Salad

French Toast

Coffee, tea and orange juice included

\$17 per person

Add on Assorted Muffin, bagel & Pastry

Tray to any buffet–

60 pieces (20 mini muffins, 20 Danish & 20 bagels)

Mini muffins, assorted pastries & bagels served with cream cheese and butter **\$85**

All food & Beverages subject to sales tax, 10% gratuity and a 10% administration Charge

Killarney Breakfast Buffet

Scrambled Eggs

Bacon

Biscuits with Sausage Gravy

Home Fries

French toast

Fruit Salad

Assorted Mini muffins, bagels and pastry tray

Coffee, tea and orange juice included

\$20 per person

Galway Brunch Buffet

(Served 10am – 1pm)

Scrambled Eggs

Bacon

Biscuits with Sausage Gravy

French Toast

Roasted Red Potatoes

Seasonal Green Salad

Vegetable

Sliced Roast Beef

Grilled Marinated Chicken Tenders

Assorted Mini muffins, bagels and pastry tray

Coffee, tea and orange juice included

\$26 per person

Irish American Breakfast Buffet

Baked Beans

Roasted Tomatoes

Black & white Pudding

Rashers

Home Fries

Scrambled Eggs

Fresh Fruit

Brown Bread

Coffee, tea and orange juice included

\$28 per person

Ión (Lunch)

Luncheon Buffets

(Served 11 am – 3 pm)

Buffet minimum of 30 people -Room charge may be applied if minimums are not met

Luncheon Deli Buffet

Sliced Ham, Turkey & Roast beef

Sliced American, Swiss & Provolone Cheese

Served with Sandwich Rolls & Rye Bread

**Gluten Free Rolls available @ \$3 each*

**Add Sliced Corned Beef \$4 per person*

Choice of three:

- Seasonal Green Salad
- Pasta Salad
- Potato Salad
- Potato Chips
- Vegetable
- Fruit Salad

Coffee & Tea

Ice Cream with Chocolate Sauce

\$22 per person

"Buffalo @ Noon Buffet "

Sliced Roast Beef

Chicken Wings

Choice of two:

- Seasonal Green Salad
- Pasta Salad
- Potato Salad
- Potato Chips
- Vegetable

Weck Rolls and Plain Rolls

Ice Cream with Chocolate Sauce

Coffee & Tea

Market Price

The Dublin Buffet

Seasonal Green Salad

Choice of Mashed Potatoes or Roasted Red Potatoes

Sliced Roast Beef

Grilled Chicken

Penne Pasta with Sauce

Vegetable

Rolls & Butter

Coffee & Tea

Ice Cream with Chocolate Sauce

\$23 per person

All food & Beverages subject to sales tax, 10% gratuity and 10% administration Fee

Irish – American Buffet

Potato leek Soup (served)

Corned Beef

Cabbage

Carrots

Choice of Colcannon Mashed Potatoes or Roasted Red Potatoes

Rolls & Butter

Dessert: Bread Pudding OR ice cream with chocolate sauce

Coffee, tea included

\$28 per person

Plated Lunches

(Minimum of 20 people) served 11 am – 2 pm

Plated lunches include: vegetable soup, warm rolls and butter, ice cream with chocolate sauce for dessert, coffee and tea

Almond Chicken Salad- Spring Mix tossed berry vinaigrette topped with goat cheese, mixed berries and grilled chicken breast \$22

Grilled Chicken Caesar Salad- fresh romaine topped with grilled chicken, finished with Parmesan cheese and Caesar dressing \$21

Chicken Pretzel Sandwich – A grilled chicken breast topped with Havarti cheese, served on a fresh pretzel roll and accompanied by our fresh cut fries \$21

Our Pub Burger – A half-pound burger, prepared to your liking topped served on a fresh bun accompanied by our fresh cut fries \$22

Roast Beef on Weck – Thinly sliced roast beef on a fresh roll, accompanied by our fresh cut fries \$21

Fish sandwich – Guinness beer battered fish, topped with American cheese, accompanied by our fresh cut fries and remoulade sauce \$20

The Reuben- Our fresh corned beef, slow cooked and sliced thin, piled on marble rye bread with sauerkraut and Swiss cheese topped with Marie Rose dressing \$22

Grilled Portabella Wrap - grilled portabella mushroom set inside a warm tortilla wrap with mix greens with crumbly blue cheese, diced tomatoes, caramelized onions and balsamic dressing \$20

Dinner Buffet Options

All Buffets minimum of 30 people -Room charge may be applied if minimums are not met

Buffets include rolls and butter, coffee, tea and ice cream with chocolate sauce for Dessert

"Buffalo @ Night Buffet "

Sliced Roast Beef

Chicken Wings

Choice of three:

- Seasonal Green Salad
- Pasta Salad
- Potato Salad
- Potato Chips
- Vegetable (Green Beans, Carrots or Corn)
- Mashed Potatoes
- Roasted Red Potatoes

Weck Rolls and Plain Rolls

Ice Cream with Chocolate Sauce

Coffee & Tea

Market Price

The Claddagh Buffet

(\$31 per person)

Choice of Two

Sliced Roast Beef

Sliced Turkey with gravy

Broiled Haddock

Grilled Chicken

- Marinated & Grilled
- Lemon-pepper
- Cajun Style
- Italian Style (topped with mozzarella Cheese & Red Sauce)

Blackened Salmon (add \$3 person)

Choice of three:

- Seasonal Green Salad
- Caesar Salad (add \$1 per person)
- Cold Pasta Salad
- Rice
- Vegetable
- Mashed Potatoes
- Roasted Red Potatoes
- Pasta with Red Sauce
- Potato Salad

All food & Beverages subject to sales tax, 10% gratuity and 10% administration Fee

The Cashel Buffet

Choice of Three

(\$42 per person)

Sliced Roast Beef

Roast Loin of Pork

Roasted Turkey with Gravy

Broiled Haddock

Grilled Chicken

- Marinated & Grilled
- Lemon-pepper
- Cajun Style
- Italian Style (topped with mozzarella Cheese & Red Sauce)

Blackened Salmon (add \$4 per person)

Pasta with Roasted Vegetables

Choice of three:

- Seasonal Green Salad
- Caesar Salad (add \$1 per person)
- Cold Pasta Salad
- Rice
- Vegetable
- Mashed Potatoes
- Roasted Red Potatoes
- Pasta with Red Sauce

The Emerald Buffet

(\$49 per person)

Choice of Two

Sliced Prime Rib

Roasted, Sliced Pork Loin

Sliced Roasted Turkey Breast with sage gravy

Grilled Chicken (choose one)

- Marinated & Grilled
- Lemon-pepper
- Cajun Style
- Italian Style (topped with mozzarella Cheese & Red Sauce)

Blackened Salmon

Pasta with Roasted Vegetables

Choice of three:

- Seasonal Green Salad
- Caesar Salad
- Cold Pasta Salad
- Rice Pilaf
- Vegetable
- Mashed Potatoes
- Garlic Mashed Potatoes
- Roasted Red Potatoes
- Pasta with Red Sauce
- Green Beans Almandine
- Cold tomato, basil and fresh Mozzarella salad

Dinnéar (Dinner)

Plated Dinner Options

Plated dinners include, plated salad, rolls and butter coffee & tea station. All entrees include vegetable and choice of mashed potatoes, roasted red potatoes or rice except pasta dishes and eggplant parmesan. Vanilla Ice cream with chocolate sauce for dessert

Prime Rib

12 ounce slow cooked, Chairman's choice reserve prime rib
(minimum of 15 orders) \$46

New York Strip Steak

12 ounce grilled strip steak topped with crumbly blue cheese, sautéed mushrooms and caramelized onions \$43

Grilled Portabella Mushroom

Portabella Mushroom topped with roasted red peppers; sautéed spinach, caramelized onions and goat cheese \$22

Grilled Chicken \$26

Italian Style ~ Lemon pepper ~ Grilled Marinated ~ Cajun Style
~ Irish Whiskey Glazed ~

Broiled Haddock \$26

White Wine & Lemon ~ Cajun Seasoned ~ Lemon pepper

Guinness Beer Battered Fish

Boneless haddock in a Guinness Beer batter \$24

Blackened Salmon

Grilled Cajun seasoned salmon topped with a pineapple salsa \$30

Shrimp and Pasta

Seasoned grilled shrimp tossed in a white wine and lemon sauce \$29

Pasta with Roasted Vegetables

Seasonal grilled vegetables tossed with pasta in a garlic-oil sauce \$23

All food & Beverages subject to sales tax, 10% gratuity and a 10% administration Charge

The Irish Lace Package

(Minimum of 30 Guests)

\$100 Per Person

Appetizers Station

Shrimp Cocktail
Stuffed Mushrooms
Irish Spring Rolls
Fruit, Cheese and Vegetable display

Buffet:

Seasonal Green Salad (Served)

Rolls and Butter

Hand-carved Prime Rib & Roasted Turkey (includes carver)

Cajun Blackened Salmon

Eggplant Parmesan

Grilled Chicken

Baked potato station with topping bar

Sautéed green beans

Coffee/Tea Station

Dessert Station

Mini Bailey Cannoli's, Peanut Butter Pie, Cheesecake and Cookies

3 Hour Bar Package

SPIRITS:

- Crown Royal Whiskey
- Jack Daniels Black-Label Bourbon
- Johnny Walker Red Whiskey Scotch
- Jameson Irish Whiskey
- Grey Goose Vodka
- Bombay Sapphire Gin
- Bacardi & Captain Morgan Rum
- Patron Tequila

WINE:

Le Rime Pinot Grigio
William Hill Chardonnay
Relax Riesling
Josh Cabernet Sauvignon
7 Moons Red Blend

BEER: All Draft and bottled beer

Includes Martini's Manhattans Cosmopolitans and bloody Mary's

All food & Beverages subject to sales tax, 10% gratuity and a 10% administration Charge

The Tipperary Package

(Minimum of 30 Guests)

\$80 Per Person

Appetizers Station

Stuffed Mushrooms

Fruit, Cheese and Vegetable display

Buffet:

Seasonal Green Salad (Served)

Rolls and Butter

Hand-carved Prime Rib & Roasted Turkey (includes carver)

Grilled Vegetables & Pasta

Grilled Marinated Chicken

Roasted Red Potatoes

Fresh Vegetable

Coffee/Tea Station

Dessert Station

Peanut Butter Pie, Cheesecake and Cookies

3 Hour Bar Package

Spirits

- Crown Royal Whiskey
- Jack Daniels Black-Label Bourbon
- Johnny Walker Red Whiskey Scotch
- Jameson Irish Whiskey
- Grey Goose Vodka
- Bombay Sapphire Gin
- Bacardi & Captain Morgan Rum
- Patron Tequila

WINE:

All House Wine

BEER:

All Domestic Bottled Beer

On Draught –Guinness, Sam Adams Seasonal, Killians Irish Red Ale & Blue Moon

SODA: Cola, Diet Cola, Lemon Lime, Iced Tea & Lemonade

All food & Beverages subject to sales tax, 10% gratuity and a 10% administration Charge

The Shannon Package

(Minimum of 30 Guests)

\$70 Per Person

Appetizers Station

Stuffed Mushrooms

Fruit, Cheese and Vegetable display

Buffet:

Seasonal Green Salad (Served)

Rolls and Butter

Sliced Prime Rib

Sliced Turkey with sage Gravy

Pasta with Red sauce

Grilled Marinated Chicken

Roasted Red Potatoes

Fresh Vegetable

Coffee/Tea Station

Dessert Station

Peanut Butter Pie, Cheesecake and Cookies

3 Hour Bar Package

LIQUOR

- Black Velvet Whiskey
- Jim Beam Bourbon
- Dewar's Scotch
- Paddy's Irish Whiskey
- Boru Vodka (Premium Irish Vodka)
- New Amsterdam (Premium Irish Gin)
- Bacardi Rum
- Milagro Tequila

WINE: *All house wine*

BEER:

All domestic bottled Beer

On Draught –Sam Adams Seasonal, Killians Irish Red Ale & Blue Moon

SODA: Cola, Diet Cola Lemon Lime, Iced Tea & Lemonade

All food & Beverages subject to sales tax, 10% gratuity and a 10% administration Charge

Our Beverage Service

The Pub Package

BEER Molson Canadian, Coors Lite
 On Draught --Killians Irish Ale & Blue Moon
WINE: *Choice of 2 Reds & 2 Whites*
 Red: Cabernet Sauvignon, Merlot & Pinot Noir
 White: Pinot Grigio, Chardonnay & White Zinfandel
SODA: Cola, Diet Cola, Lemon lime, Iced Tea & Lemonade
2 Hour Package \$14 p/person
3 Hour Package \$17 p/person

The Irishman Package

LIQUOR

- Black Velvet Whiskey
- Jim Beam Bourbon
- Dewar's Scotch
- Paddy's Irish Whiskey
- Boru Vodka (Premium Irish Vodka)
- Dingle Gin (Premium Irish Gin)
- Bacardi Rum
- Milagro Tequila

WINE: *Choice of 2 Reds & 2 Whites*
 Red: Cabernet Sauvignon, Merlot & Pinot Noir
 White: Pinot Grigio, Chardonnay & White Zinfandel
BEER: Molson Canadian & Coors Lite and On Draught --Killians Irish Ale & Blue Moon
SODA: Cola, Diet Cola Lemon Lime, Iced Tea & Lemonade
2 Hour Package \$18 p/person
3 Hour Package \$20 p/person
4 Hour Package \$22 p/person

The O'Donovan Package

- Crown Royal Whiskey
- Jack Daniels Black-Label Bourbon
- Johnny Walker Red Whiskey Scotch
- Jameson Irish Whiskey

LIQUOR

- Grey Goose Vodka
- Bombay Sapphire Gin
- Bacardi & Captain Morgan Rum
- Patron Tequila

WINE:
 Red: Cabernet Sauvignon, Merlot & Pinot Noir
 White: Pinot Grigio, Chardonnay & White Zinfandel
BEER: Molson Canadian, Coors Lite & Guinness on On Draught --Guinness, Killians Irish Ale & Blue Moon
SODA: Cola, Diet Cola, Lemon Lime, Iced Tea & Lemonade
2 Hour Package \$20 p/person
3 Hour Package \$23 p/person
4 Hour Package \$25 p/person

Soda & Coffee Packages

2 Hour Soda Package: \$2 per person
 2 Hour Coffee/Tea Station \$65

PUNCH

Serving Size 6oz. approximately 18 Servings /Gallon
FRUIT PUNCH \$35 p/gallon
WINE PUNCH \$55 p/gallon
RUM PUNCH..... \$60 p/gallon

MIMOSA BAR

	<u>OJ& One Bottle</u>	<u>Additional Bottles</u>
Sparkling wine	\$30	\$20
Prosecco	\$35	\$25
Champagne	\$59	\$49

**Cash Bar also available and per consumption options also available*

All food & Beverages subject to sales tax, 10% gratuity and 10% administration Fee

Bar Packages are available for a minimum of 30 people with purchase of buffet and sit down options only

Bar packages for Cocktail & Appetizer Functions must meet the following:

- Minimum of 50 people required
- Minimum food purchase for event must be equivalent to \$14 per person (Not including taxes, administration fee and gratuity)

Minimum Guidelines for parties

All pricing based on a maximum of 3 hours of use. The dollar amounts listed are **MINIMUM SPENDS** on food and drink not a “room charge” (does not include tax, gratuity or administration fees) These Minimum spends are for **EVENING** events Please call or email Maria for daytime minimum spends (716) 626-2670 option #4 irishmanparty@gmail.com

Minimum spend amounts do not include tax, gratuity or administration charge

Minimum Spends October-May (excluding December)

Monday, Tuesdays & Wednesdays- Castle room \$400 /both rooms \$1500 (not including taxes, administration fees and gratuity)

Thursdays, Friday, Saturday and Sunday Castle room \$600/ both rooms \$2000 (not including taxes, administration fees and gratuity)

Minimum Spends June – September

Sunday-Wednesday - Castle room only -\$500 minimum spend, Castle room including a portion of the back patio-\$1000 minimum spend. Both rooms with back patio - \$2500 minimum spend (minimum spends do not include taxes, administration fees and gratuity)

Wednesday Thursday, Friday, and Saturday -Castle room only \$700, Castle room including a portion of the back patio -\$1500. Both rooms with back patio \$4000 (minimum spends do not include taxes, administration fees and gratuity)

December 2021 Minimum Spends- please contact banquet coordinator for current minimum spends

Screen Use with computer hook up \$100

Microphone Use \$40

Band Hook up \$100

Additional Guidelines

White Linen table clothes and white or house blue napkins are included at no charge with all buffet and plated functions (additional fee for other colors)

White Linen tablecloths are included for the food table only for cocktail/appetizer parties

With plated options and buffets we will serve your celebratory cake for dessert with ice cream for an additional. \$1.50 per person

With plated options and buffets we will serve your celebratory cake in lieu of our dessert at **NO CHARGE**

Additional celebratory Cake Cutting & Serving fees do apply for cocktail & appetizer parties

The Irishman Pub & Eatery's Event Terms & Conditions

1. A minimum non-refundable deposit of \$100.00 is required to secure the space and date for the event, personal checks are accepted for the deposit. 50% of the estimated charges is due ten (10) business days prior to the date of the event, unless other arrangements have been approved by the General Manager. Any charges incurred during the event or any other outstanding balance is due at the time of the event, payable by cash, cashier's check or credit card. Returned checks are subject to penalties and additional fees.
2. A guaranteed confirmation of attendance is required no less than ten (10) business days before the event. Once given, this guarantee number cannot be reduced. If this guarantee is not received, the original estimated number will be used, total charges are based on actual head count or the guarantee number and whichever is greater.
3. A minimum in food and beverage sales (not including tax and gratuity) may be required for certain dates and events.
4. Although The Irishman will make every attempt to honor menu prices set at the time of contract signing, we cannot guarantee prices more than thirty (30) days prior to the event due to fluctuating wholesale market prices.
5. 8.75% sales tax, 10% gratuity a 10% administration charge (NOT A GRATUITY) will be added to the sales total.
6. All food and beverages served must be supplied by The Irishman. The only exception is a celebratory food item such as a wedding or birthday cake. We do provide cake cutting with a fee, if a patron would like to cut their own cake they must supply their own plates and flatware and serve it themselves. No leftover food may be removed from the premises. All food sold is for on-property consumption only, in accordance with county and state health code.
7. Alcoholic beverages may **not** be brought in or removed from the facility. Alcoholic beverage sales are governed by the New York Division of Alcoholic Beverages and Tobacco, and are subject to the laws of the State of New York. These laws will be strictly enforced.
8. Management will monitor alcoholic beverage consumption and reserves the right to intervene, if necessary, to stop service and/or remove a guest from the premises. The Irishman will not serve alcohol to anyone without proof of legal age.
9. The Client will obtain authorization in advance from the General Manager for any modification to the room's décor, the use of any props or decorations, staging of entertainment, or any activity that could potentially cause damage or injury. **No** tape, tacks, nails or fasteners of any kind may be attached to the surface of The Irishman's facility.
10. The cost of repairing or replacing any property broken or damaged or removed by a guest of the event function will be charged to the Client or designee responsible for payment.
11. The Irishman is **not** responsible for any items lost, left unattended, or not removed after the scheduled event by a guest or third party vendor.
12. All menu prices and beverage charges are subject to 8.75% sales tax, 10% gratuity and a 10% administration charge (NOT A GRATUITY) and applicable sales tax. Groups requesting tax exempt status must provide The Irishman with a valid New York State Tax Exemption **PRIOR** to the function. Specific menu prices may be confirmed 30 days prior to an event.
13. We reserve the right to substitute an alternate room should the number of attendees increase or decrease significantly.
14. The Irishman reserves the right to refuse service to anyone. Service will be refused to any and all guests judged to be intoxicated. Alcoholic beverages will not be served to persons under the age of 21. *No shots or multi spirited drinks included in any alcohol beverage packages.