



Exceptional
EVENTS



BRUNCH, SEATED



30 per person

SHAREABLES

Served family-style

Bacon Cheddar Boxty

Potato pancakes, bacon, cheddar, chives, sour cream

Assorted Breakfast Breads

Danish, bagels, muffins

MAINS

Create your menu, choose four selections

French Toast

Buttermilk egg batter, cooked golden brown. Topped with fresh berries, salted caramel sauce, powdered sugar

Shannon Rose Frittata

Mushrooms, peppers, onions, spinach, tomatoes, Irish cheddar, smoked bacon, home fries

Irish Benedict

Two soft-poached eggs, Irish rashers, English muffins, hollandaise sauce, home fries

Avocado Toast Flatbread

Lemon, arugula, salt, pepper

Corned Beef Hash and Eggs

Two soft-poached eggs, hollandaise, rye bread toast

Grilled Chicken Pub Sandwich

NY cheddar, mixed greens, tomato jam, pesto mayo, brioche bun

Hangover Burger

Our burger topped with an over-easy fried egg. Irish rashers, melted Irish cheddar, ketchup, English muffin

Seasonal Salad

Soft drinks, coffee and hot tea included | Available 11am-3pm

BRUNCH, BUFFET



33 per person

STARTERS

Fruit

Assorted Breakfast Breads

SEASONAL SALAD

MAINS

French Toast

Buttermilk egg batter, cooked golden brown. Topped with fresh berries, salted caramel sauce, powdered sugar

Shannon Rose Frittata

Mushrooms, peppers, onions, spinach, tomatoes, Irish cheddar, smoked bacon, home fries

Lemon Artichoke Chicken 

Panko-crusted chicken breast, grape tomatoes, artichoke hearts, lemon-wine butter

Seasonal Pasta 

Chef's selection

SIDES

Bacon

Bangers

Home Fries

Soft drinks, coffee and hot tea included | Available 11am-3pm

LUNCH, SEATED



32 per person

SHAREABLES

Served family-style

Corned Beef Spring Rolls

Whole grain mustard

Spinach & Artichoke Dip

Roasted peppers, cream cheese, tortilla chips, soft pretzel, carrot sticks

Bavarian Pretzel

Beer cheese, whole grain mustard

MAINS

Create your menu, choose four selections

Corned Beef Reuben

Sauerkraut, Thousand Island,
Irish cheddar, rye bread

Guinness BBQ Pulled Pork Sandwich

Frizzled onions, pepper jack cheese,
coleslaw, Portuguese roll

Grilled Chicken Pub Sandwich

NY cheddar, mixed greens, tomato jam,
pesto mayo, brioche bun

Seasonal Pasta

Chef's selection

Harp-Battered Fish 'N Chips

Cod, fries, coleslaw, tartar

The Dublin Burger

Irish cheddar, Irish bacon,
English muffin

Shepherd's Pie

Ground beef, vegetables, mashed
potatoes, Irish soda bread

Vegan option available 

Grilled Chicken Caesar Salad

Romaine, parmesan, creamy Caesar
dressing, grilled chicken, croutons

Grilled Salmon +5 per person

Chef's seasonal preparation

Steak Frites +5 per person

Flat iron steak, garlic butter, hand-cut fries

Lemon Artichoke Chicken

Panko-crusted chicken breast,
grape tomatoes, artichoke hearts,
lemon-wine butter

Soft drinks, coffee and hot tea included | Available 11am-4pm

LUNCH, BUFFET



35 per person

SALAD

Choose one

Seasonal Salad 🌱

The Shannon Rose Caesar Salad 🌱

Romaine hearts, Parmesan, Caesar, croutons

FEATURES

Boneless Wings 🌱

Buffalo, BBQ or sweet chili.
Blue cheese or ranch

Bacon Cheddar Boxty

Potato pancakes, bacon, cheddar, chives,
sour cream

Shepherd's Pie

Ground beef, vegetables, mashed
potatoes, Irish soda bread

Vegan option available 🌱

Pizza

Traditional Cheese 🌱, Veggie 🌱
or Pepperoni & Hot Honey

Seasonal Pasta 🌱

Chef's selection

Platter of House-Made Sandwiches

Grilled Chicken Pub Sandwich

NY cheddar, mixed greens, tomato jam,
pesto mayo, brioche bun

Grilled Vegetable Wrap 🌱

Corned Beef Sandwich 🌱

Mixed Sliders

Classic

Sautéed onions, cheese, ketchup, pickles

Guinness Pulled Pork

Melted pepper jack

Seasonal Vegetables • Coleslaw • House Chips

DINNER, SEATED



40 per person

SHAREABLES

Served family-style

Corned Beef Spring Rolls

Whole grain mustard

Boneless Wings

Buffalo, BBQ or sweet chili. Blue cheese or ranch

Bacon Cheddar Boxty

Potato pancakes, bacon, cheddar, chives, sour cream

Soup or Salad *+5 per person*

MAINS

Create your menu, choose four selections | Family-style available

Grilled Chicken Pub Sandwich

NY cheddar, mixed greens, tomato jam, pesto mayo, brioche bun

The Dublin Burger

Irish cheddar, Irish bacon, English muffin

Harp-Battered Fish 'N Chips

Cod, fries, coleslaw, tartar

Bangers & Mash

Irish sausage, mashed potatoes, spinach, horseradish gravy

Seasonal Pasta

Chef's selection

Lemon Artichoke Chicken

Panko-crusted chicken breast, grape tomatoes, artichoke hearts, lemon-wine butter

Shepherd's Pie

Ground beef, vegetables, mashed potatoes, Irish soda bread

Vegan option available 

Steak Frites *+5 per person*

Flat iron steak, garlic butter, hand-cut fries

Grilled Salmon *+5 per person*

Chef's seasonal preparation

DESSERT

Chef's Assortment of House-Made Desserts

Soft drinks, coffee and hot tea included

DINNER, BUFFET



Three Mains: 50 per person | Four Mains: 55 | Five Mains: 60 per person

SHAREABLES

Served family-style

Bavarian Pretzel 🌱

Beer cheese, whole grain mustard

Dinner Rolls

SALAD

Choose one

The Shannon Rose House Salad 🌱 GF

Mixed greens, carrots, cucumbers, cherry tomatoes

The Shannon Rose Caesar Salad 🌱

Romaine hearts, Parmesan, Caesar, croutons

SIDE SELECTIONS

Choose two

Boiled White Potatoes

House Chips

Cilantro Lime Rice

Mashed Cauliflower

Mashed Potatoes

Seasonal Vegetables

MAINS

Lemon Artichoke Chicken 🌱

Panko-crusted chicken breast, grape tomatoes, artichoke hearts, lemon-wine butter

Homemade Meatloaf

Beef, pork, lamb, horseradish gravy

Shepherd's Pie

Ground beef, vegetables, mashed potatoes, Irish soda bread

Vegan option available 🌱

Seasonal Pasta 🌱

Chef's selection

Buffalo Mac & Cheese

Cavatappi pasta, Buffalo chicken tenders

Pizza

Traditional Cheese 🌱, Veggie 🌱 or Pepperoni & Hot Honey

Carving Station +5 per person

Choice of spiral ham, roast beef or roasted turkey

Grilled Salmon GF +5 per person

Chef's seasonal preparation

Steak Frites GF +5 per person

Flat iron steak, garlic butter, hand-cut fries

DESSERT

Chef's Assortment of House-Made Desserts

Soft drinks, coffee and hot tea included | Minimum 30 people

GF Prepared Gluten-Free 🌱 Gluten-free preparation available upon request 🌱 Vegetarian Dish

COCKTAIL PARTY



35 per person

Two Hours

PASSED HORS D'OEUVRES

Corned Beef Spring Rolls

Whole grain mustard

Bacon Cheddar Boxty

Potato pancakes, bacon, cheddar,
chives, sour cream

Flat Iron Steak Crostini

Avocado, charred cherry tomatoes

Tomato Basil Bruschetta

PIZZA

Choose two

Traditional Cheese 🍕

Veggie Pie 🍕

Pepperoni & Hot Honey

Buffalo Chicken

BBQ Chicken

SLIDERS

Choose two

Classic

American cheese, house ketchup

Buffalo Chicken

Blue cheese, celery

Guinness Pulled Pork

Pepper jack cheese, Guinness BBQ

STATIONARY TABLE

Boneless Wings 🍗

Buffalo, BBQ or sweet chili.

Blue cheese or ranch

Seasonal Crudités Selection and Hummus

Artisan Cheese Board

ADDITIONAL FEATURES

+5 per person each

Bavarian Pretzel 🍌

Beer cheese, whole grain mustard

Grilled Tequila Shrimp

Avocado crema

Shrimp Cocktail

DRINKS



Please choose one

Must be 21+

OPTION 1

DOMESTIC BEER

IMPORT BEER

HOUSE WINE

Two Hours
25 per person

Three Hours
35 per person

OPTION 2

DOMESTIC BEER

IMPORT BEER

HOUSE WINE

CALL LIQUOR

Two Hours
32 per person

Three Hours
45 per person

OPTION 3

DOMESTIC BEER

IMPORT BEER

WINE

TOP-SHELF LIQUOR

Two Hours
38 per person

Three Hours
48 per person

OPTION 4

MIMOSAS

SANGRIA

BELLINIS

Two Hours
25 per person

Three Hours
35 per person



MEETINGS & EVENTS

The Shannon Rose takes great pride in ensuring that every group has a successful event. Our hospitality team will guide you through every detail of planning to guarantee a positive experience for you and all of your attendees.

MENU SELECTIONS

Menu selections and prices noted in this planner are subject to change. Please be sure to add 7% New Jersey sales tax to any food and beverage items you are considering. All menu items are priced per guest. Our chefs stand ready to accommodate any special dietary requests.

GUARANTEED ATTENDANCE COUNT

A guaranteed attendance count is required three business days before your event. In the event that additional guests are in attendance over the final guarantee, The Shannon Rose will make every attempt to accommodate the additional guests. If notification of final attendance is not received by the deadline, you will be charged for the highest number of guests on the original agreement or the actual number of guests in attendance, whichever is greater. The guaranteed attendance is not subject to reduction.

FOOD & BEVERAGE SERVICE

The state of New Jersey and its liquor commission regulate the sale and service of alcoholic beverages. The Shannon Rose is responsible for the administration of these laws. Therefore, we do not allow food or beverages to be brought in or buffet items to be taken away from the premises. This is for your safety and the well-being of all of our guests. The Shannon Rose reserves the right to refuse service of alcohol to anyone without proper identification. All food and beverage is to be provided by The Shannon Rose with exception of specialty cakes. We will customize appropriate menus to suit the needs of any group size.

PAYMENT & DEPOSIT

An initial deposit in the amount of \$150.00 is required at the time of signing the event agreement. Final payments are due the day of the event in full and must be paid with credit card or cash. Discount offers and other promotional offers cannot be used as payment for events.

CANCELLATION POLICY

You may cancel your event any time prior to 10 days before the event without penalty.
If you cancel in less than 10 business days, you will be charged the initial deposit.

WEATHER

Weather changes by the minute and therefore, in most cases, events cannot cancel due to weather without being subjected to the above policy. However, if there is a state of emergency declared, you will be released from your financial obligations.

EVENT ROOM INCLUSIONS & UPGRADES

The following is a list of items that are complimentary: flatware, china, glassware, tables, chairs, easel, dry erase board and Wi-Fi Internet. Specialty linens are available for additional fee. Additional upgrades are priced as follows: LCD projector: \$50, flip chart with markers: \$30, microphone: \$25. Please note that The Shannon Rose does not have an A/V technician on the property. Please call in advance of your event with special requests or set-up questions.

OTHER DETAILS

The Shannon Rose is a non-smoking/vaping facility. The designated smoking area is located outside of the restaurant. All decorations must be pre-approved by our manager. The following are not permitted: scented candles, glitter, confetti, rice or birdseed.