

MCGUIRE'S GRAND HALL

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Award Winner



Florida Trend Magazine
Hall of Fame



Beef Backers Award
'Best Steaks in Florida'



Florida Monthly
Magazine
'Best Pub in Florida'



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'Today' Show and on
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WAKES, WEDDINGS
& BAR MITZVAHS

Visit us on the web at: www.mcguireirishpub.com E-mail: mcguireirishpub@aol.com

Our Banquet & Special Party Policies

(THE FINE PRINT UP FRONT)

Billing: We require a \$500 deposit when booking your function. **The balance is due the day of your event.** Sales tax of 7.0% in Okaloosa County or 7.5% in Escambia County and 20% gratuity will be added to the cost of your party.

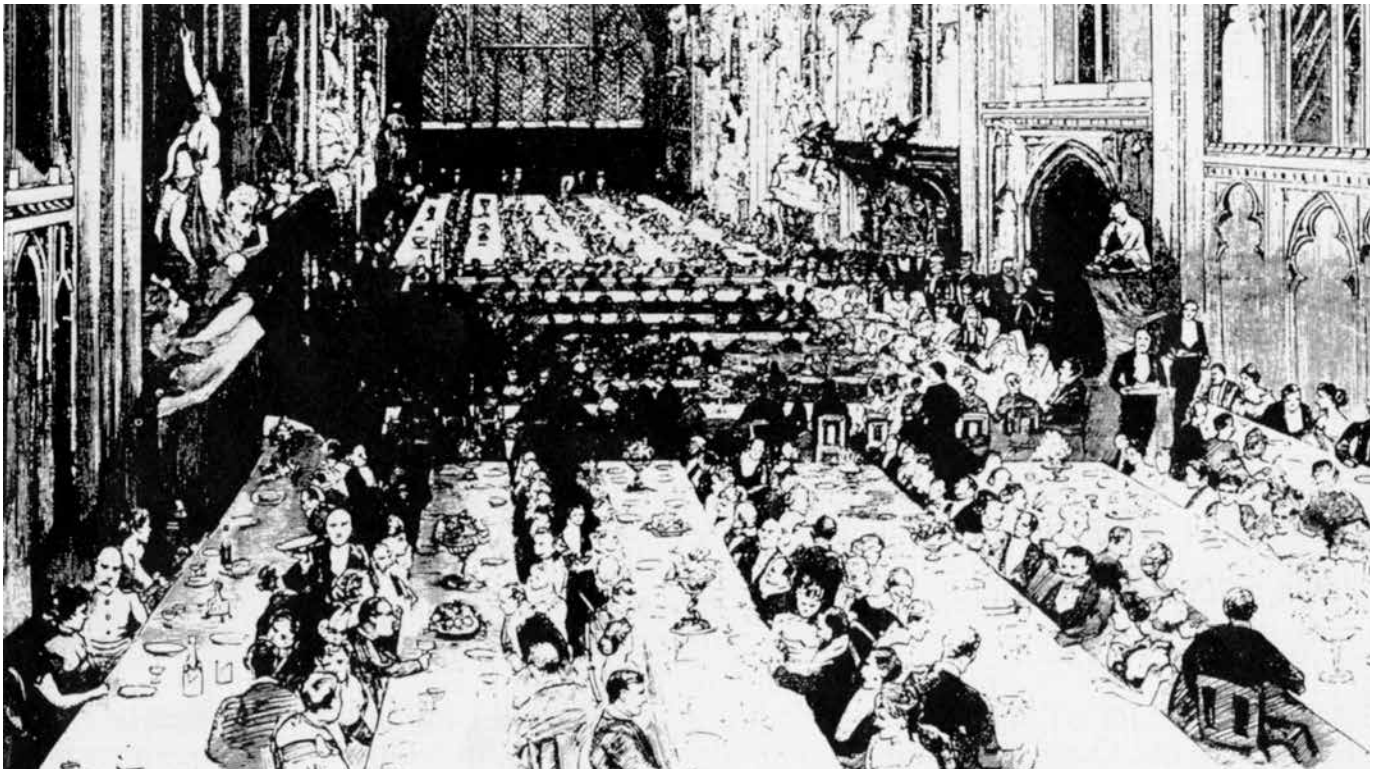
Minimum Guest Count: All functions in the Grand Hall require a minimum of 60 guests. You will be billed for minimum of 60 guests.

Room Rental: While we do not charge a room fee for Wakes, Weddings & Bar Mitzvahs; we will be glad to work with your group on an individual basis should you need meeting space for seminars, presentations and round table discussions.

Guarantee: 48 hours prior to your event you must call the event coordinator and guarantee a final number of guests. This guarantee will be the minimum number of guests that you will be charged for. In the event your actual guest count falls below the number you guaranteed; you will be charged for the number that you guaranteed. We do not provide meals "to go" for minimums that are not met.

Cancellation: In the event that you are forced to cancel your event, the event coordinator must be notified at least 15 days in advance. If notice of cancellation is not received 15 days prior to your event, your deposit of \$500.00 will be forfeited.

General Services & Special Equipment Rental: For the absolute success of your gathering, we are delighted to provide all linens, china, flatware, glassware, table centerpieces, banquet tables and chairs for your event. In the event that you require specific linens, tables or chairs, we will be glad to rent these items for you at a nominal fee.





Beverage Service

McGuire's can provide several types of bar service for your party. All bars are a minimum of 2 hours with \$30 per hour per bartender.

- ♣ **CASH BAR:** Pay as you drink. The guest pays for each drink as it is served. Based on our current regular drink prices. Plus \$30 per hour, per bartender will be implemented.
- ♣ **OPEN BAR:** This arrangement consists of a fixed fee per person for a minimum of 2 hours, and a minimum of 60 people. We recommend one bartender per 60 guests.

BEER & WINE – \$9.50 per guest, per hour – McGuire's Irish Ale, Domestic and Imported Beer and House Wines are provided.

HOUSE/WELL – \$11.99 per guest, per hour – We proudly pour a premium well featuring Bacardi Rum, Stolli Vodka, Johnny Walker Red Scotch, Beefeater Gin, Jim Beam Bourbon, Jose Cuervo Tequila, Canadian Club and Bushmill's Irish Whiskey. McGuire's Irish Ale, Domestic Beers and House Wines are also provided.

CALL/PREMIUM – \$13.99 per guest, per hour – Featuring: Bacardi Rum, Jack Daniel's Bourbon, Tito's Vodka, Dewars Scotch, Milagro Tequila, Tanqueray Gin and Jameson Irish Whiskey. McGuire's Irish Ale, Imported and Domestic Beers, and House Wines are Provided.

TOP SHELF/SUPER PREMIUM – \$15.99 per guest, per hour – Featuring: Bacardi Rum, Crown Royal, Maker's Mark Bourbon, Grey Goose Vodka, Chivas Regal Scotch, Bombay Sapphire Gin, Patron Tequila and Bushmill's Black Bush Irish Whiskey. McGuire's Irish Ale, Imported and Domestic Beers and Top Shelf House Wines are featured.

The average rate of consumption on any beverage at any party: 1st hour – 3 drinks per person, 2nd hour – 2 drinks per person and tapering off after that.



SPECIAL PRESENTATIONS & CHEF ATTENDED STATIONS

Stations are designed as enhancements to your existing buffet or reception menu. They are not to be considered a Buffet by themselves and can only be ordered as an addition to a Heavy Hors d'Oeuvres Reception or Buffet. Our Carvers, dressed in Chef Whites with a tall white toque, will carve for you at a fee of \$30.00 per hour.

All stations are served with our magnificent, world renowned, homemade **18¢** Bean Soup.

Whole Roasted Steamship Round – Served with Horseradish, Mustards and Fresh Gourmet Rolls. Serves approximately 100 guests. **\$599.00 additional charge**

Whole McGuire's Smoked Prime Rib – Served with Horseradish, Mustards and Fresh Gourmet Rolls. Serves approximately 25 guests. **\$350.00 additional charge**

Whole Roasted Black Angus Tenderloin of Beef – Served with Horseradish, Mustards and Fresh Gourmet Rolls. Serves approximately 15 guests. **\$250.00 additional charge**

Pasta Station – Your Choice of Two: Grilled Chicken, Steamed Shrimp Scampi or Italian Style Meat Balls with Penne and Conchiglie Pastas and various sauces and toppings. Over 60 guests requires two attendants. **\$12.99 per guest, minimum of 60 guests.**



Hot & Cold Hors d'Oeuvres

Price is for 60 pieces per item. Selections can either be server passed or placed on a buffet station.

Char Grilled Filet Mignon cut into bite-sized tidbits	\$110.00
Assorted Sushi Rolls	\$110.00
Petite Cheeseburgers	\$110.00
Reuben Egg Rolls	\$110.00
Bacon & Cheddar Potato Skins	\$95.00
Homemade Pretzel Bites with Beer Cheese Dip	\$85.00
Italian Sausage Skewers	\$85.00

Bacon Wrapped Grilled Shrimp	\$110.00
Seared Tuna Tartare Wontons	\$110.00
Mini Pastrami Sliders	\$110.00
Coconut Shrimp with Pina Colada Sauce	\$95.00
Buffalo O'Toole Chicken Thighs with Ranch	\$95.00
Mini Irish Boxtys with Dipping Sauces	\$85.00
Shrimp Salad and Chicken Salad Finger Sandwiches	\$85.00



A note on quantities: Most guests consume 10-12 appetizer bites at a gathering. If you're just serving appetizers without a main course, we recommend 12-15 pieces per person. Variety is also important. We suggest serving 4-6 different items for a party of 60 or more.

Dips & Trays

Our trays and dips are a great accompaniment to any of our chef attended stations, as well as our passed or buffet style appetizers.

Irish Charcuterie Board Pepperoni, Pastrami and Corned Beef. Paired with Monterey Jack, Cheddar and Swiss Cheeses, along with Artichoke, Kalamata Olive and Tomato Salad, Toasted French Baguette Slices, Pickles, Red Grapes and Candied Pecans. A real crowd pleaser!	\$275.00
Fresh Jumbo Gulf Shrimp Bowl w/Homemade Cocktail Sauce and Lemons	\$245.00
N.Y. Deli Meats – Pastrami, Honey Ham, Roasted Turkey, Top Round Roast Beef, Sliced and Cubed Monterey Jack, Sharp Cheddar, Baby Swiss Cheese and various breads.	\$265.00
Sampler Cheese Tray including Smoked Gouda, Muenster, Baby Swiss, Mozzarella, Pepper Monterey Jack and Wisconsin Sharp Cheddar with assorted wafers	\$195.00
Chilled Fresh Fruit Tray – with dipping sauces	\$145.00
Assorted Relish Tray including Grape Tomatoes, Stuffed Celery, Baby Carrots, Baby Gerkins, Dill Spears, Stuffed Deviled Eggs, Kalamato and Spanish Olives, Black Olives and Peppercinis with dipping sauce	\$145.00
Paddy's Spinach, Artichoke & Cream Cheese Dip w/Homemade Tortilla Chips	\$115.00
BBQ Meatballs In a Smoky BBQ Sauce	\$99.00

DESSERTS

Cheesecake Bites – Delicious New York Cheesecake Bites
with our homemade Cherries Jubilee **\$105.00** Serves 60

Homemade Bread Pudding with Bushmills Irish Whiskey Sauce –
Homemade daily from an old Irish Recipe **\$95.00** Serves 60

Brownie Bites – Our celebrated chocolate brownie in generous bite size pieces,
drizzled with chocolate sauce **\$95.00** Serves 60

COFFEE BREAKS

Continental Breakfast – Fresh Baked Assorted Pastries and Muffins, Coffee Cake, Seasonal Fruit, Butter and Fruit Preserves with Fresh Squeezed Orange Juice, Freshly Brewed Coffee, Hot Tea and Iced Tea. **\$12.99** per person

Afternoon Snack – Your choice of Four: Fresh Baked Cookies, Brownies, Snack Mix, Pretzels, Candy Bars, Mixed Nuts, Fresh Fruit or Cracker Jacks, Served with Fresh Brewed Coffee, Iced Tea and Soft Drinks. **\$8.99** per person



LUNCHEON BUFFETS

All lunch buffets are served with a Tossed Green Salad or a Caesar Salad and our magnificent, homemade **18¢ Bean Soup** and your choice of a McGuire's Dessert. Choose from Brownie Bites, Homemade Bread Pudding with Irish Whiskey Sauce or Assorted Cheesecake Bites. Tea, coffee and/or Soft Drinks can be added for an additional \$125.00

Old Fashioned Fish Fry - Ale Battered Fresh Catch of the Day and Flash Fried Irish Potatoes, Boiled New Potatoes, Corn, Creamy Pineapple Coleslaw and Cornbread Muffins **\$18.99**

N.Y. Deli Lunch - Fresh Cut Deli Meats including Kosher Corned Beef, Pastrami, Roast Beef, Ham, Turkey; Sharp Cheddar, Baby Swiss, Deli White and Monterey Jack Cheeses, Lettuce, Tomatoes, Red Onions, Dill Pickle Spears, McGuire's Potato Salad, Homemade Potato Chips, Creamy Pineapple Coleslaw, Condiments and a selection of Breads and Rolls **\$19.99**

Molly's Homemade Meatloaf - Molly's recipe, made from scratch with Homestyle Gravy and Mashed Potatoes (lumps and all) with Country Green Beans, Corn and Irish Honey Black Bread. **18.99**

Hopkins Boarding House Spread - Hopkins House Fried Chicken, Collard Greens, McGuire's Baked Beans, Corn, Mashed Potatoes and White Gravy and Cornbread Muffins **\$19.99**

DINNER BUFFETS

All dinner buffets are served with a Tossed Green Salad or a Caesar Salad and our magnificent, homemade **18¢ Bean Soup** and your choice of a McGuire's Dessert. Choose from Brownie Bites, Homemade Bread Pudding with Irish Whiskey Sauce or Assorted Cheesecake Bites. Tea, coffee and/or Soft Drinks can be added for an additional \$150.00

Pasta Buffet - Wood Fired Chicken and Mushrooms with Penne Pasta, Shrimp Scampi Fettucine, Italian Sausage and Peppers over Cavatappi, Fried Ravioli and Garlic Bread **\$39.99**

Irish Trio - Authentic Irish Lamb Stew, Shepherd's Pie and Corned Beef & Cabbage with Kilarney Potatoes, Asparagus, Honey Dipped Carrots and Irish Honey Black Bread. **\$39.99**

Belfast BBQ Blast - Honey Glazed Baby Back Ribs, Boneless Texas BBQ Chicken Breast, Memphis BBQ Pork Chops, Baked Beans, Potato Salad, Corn and Garlic Bread **\$42.99**

Gulf Coast Backyard - Grilled Chicken, BBQ Ribs, Flash Fried Gulf Shrimp and Irish Fried Potatoes, Asparagus, Baked Beans, Creamy Pineapple Coleslaw, Corn and Garlic Bread **\$42.99**

Seafood Lovers - Boiled Gulf Shrimp, Fried Gulf Shrimp, Coconut Shrimp, Ale Battered Fried Fresh Fish, Grilled Mahi-Mahi, Red Jacket Boiled Potatoes, Corn, Creamy Pineapple Coleslaw and Garlic Bread **\$42.99**

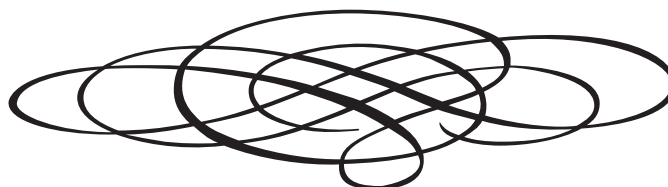
Prime Rib - Hickory Smoked Prime Rib served with Au Jus, New England Red Potatoes, Garlic Mashed Potatoes, Fresh Asparagus, Honey Dipped Carrots and Irish Honey Black Bread. **\$54.99**

The Grand Buffet - Prime Rib of Beef, Gulf Shrimp, Alaskan Snow Crab, Baby Back Ribs, and Grilled Chicken; with Asparagus, Garlic Mashed Potatoes, New England Red Potatoes, Honey Dipped Carrots, Creamy Pineapple Coleslaw, Baked Beans, Corn, Irish Honey Black Bread and a Variety of McGuire's Desserts **\$64.99**

PLATED AND SERVED LUNCHES

Plated lunches are priced per person. Tea, Coffee or Soft drinks are extra.
You may choose 2 entrees.

- Molly's Cut Filet** – Our 8 oz. Filet cut from Choice tenderloins. Served with Natural Fried Irish Potatoes **\$42.99**
- 10 oz. Choice New York Strip** – Served with Natural Fried Irish Potatoes. **\$29.99**
- Naked Mahi-Mahi** – Chargrilled and Lightly seasoned or Creole Blackened. Served with Natural Fries and Homemade Coleslaw **\$26.99**
- Steak & Mushroom Pie** – Choice Tenderloin Tips with Wild Mushrooms in a strong flavored Cabernet wine demi-glaze and topped with a homemade pastry puff **\$20.99**
- Shepherd's Pie** – A casserole of Ground Steak with fresh Vegetables, topped with Smashed Irish Potatoes, Cheddar Cheese and Baked to a Golden Brown **\$18.99**
- Reuben** – A combination of Corned Beef, Swiss Cheese and Sauerkraut with Thousand Island Dressing on Rye Bread. Served with Homemade Potato Chips and Potato Salad **\$17.99**
- Seared Ahi Tuna Salad** Romaine Lettuce, Baby Greens, Purple Cabbage, Pickled Cucumbers, Seaweed Salad, Crisp Wonton Strips, Green Onions, Carrots and Sesame Seeds. Topped with Seared Ahi Tuna. Served with Sesame Ginger Dressing **\$16.99**
- Cobb Salad** Mixed Greens with Grilled Chicken, Candied Pecans, Candied Bacon, Avocado, Diced Tomatoes, Diced Boiled Egg, Blue Cheese Crumbles and Your Choice of Dressing **\$16.99**
- Fish-n-Chips** – Fresh catch of the day, Ale battered and fried in pure no cholesterol peanut oil. Served with Natural Fries and Coleslaw **\$16.99**
- Black Angus Steak Burger** – ¾ lb. of lean beef with our blend of seasonings rubbed into handmade Steak Burgers, served with Natural Fried Irish Potatoes (add your choice of cheese or bacon) **\$14.99**
- Chicken Salad Plate** – Freshly made Chicken Salad served on a bed of crisp Lettuce. **\$13.99**



PLATED AND SERVED DINNERS

Plated dinners are priced per person and are served with your choice of Caesar Salad or our wonderful, homemade Bean Soup and our Irish Honey Black Bread. Tea, Coffee or Soft drinks are extra.

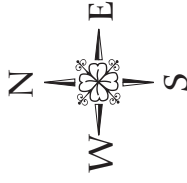
You may choose 2 entrees only.

- New York Strip** – 16 oz. cut from U.S.D.A. **Certified Prime Aged Beef**, grilled over wood fires and served sizzling in garlic hotel butter. Served with Garlic Mashed Potatoes and Asparagus. **\$49.99**
- Filet Mignon** – A 12 oz. cut from our choice tenderloins. Served with Garlic Mashed Potatoes and Asparagus. **\$49.99**
- Ribeye Steak** – U.S.D.A. Certified Prime at its best. Served with Garlic Mashed Potatoes and Asparagus.. . . . **\$48.99**
- Smoked Prime Rib of Beef** – Heavily fat marbled and slow smoked over Hickory Wood Fires. Served with Garlic Mashed Potatoes and Asparagus. **\$39.99**
- Jameson Pork Chops** – Grilled French Loin Pork Chops with an Irish Whiskey Glaze, served with homemade Granny Smith Applesauce and Garlic Mashed Potatoes and Asparagus. **\$31.99**
- Grilled Galway Salmon** – Seasoned in a Black Mustard Irish Whiskey Glaze, and served with Garlic Mashed Potatoes and Asparagus. **\$29.99**
- Naked Mahi Mahi** – Lightly seasoned and chargrilled. Served with Garlic Mashed Potatoes and Asparagus. **\$28.99**
- McGuire’s Ale Battered Shrimp** – Fried to a Golden Brown in pure, no cholesterol peanut oil, and served with Garlic Mashed Potatoes and Asparagus. **\$24.99**
- Shrimp Scampi Alfredo** – Gulf Shrimp and Garlic Sautéed in Extra Virgin Olive Oil blended in Alfredo Sauce and served over Pasta **\$22.99**
- Steak & Mushroom Pie** - Choice Tenderloin Tips with wild mushrooms in a strong flavored Cabernet wine demi-glaze and topped with a homemade pastry puff **\$22.99**
- Shepherd’s Pie** - A casserole of Ground Steak with Fresh Vegetables topped with Smashed Irish Potatoes and Cheddar Cheese then Baked till Golden Brown. **\$20.99**

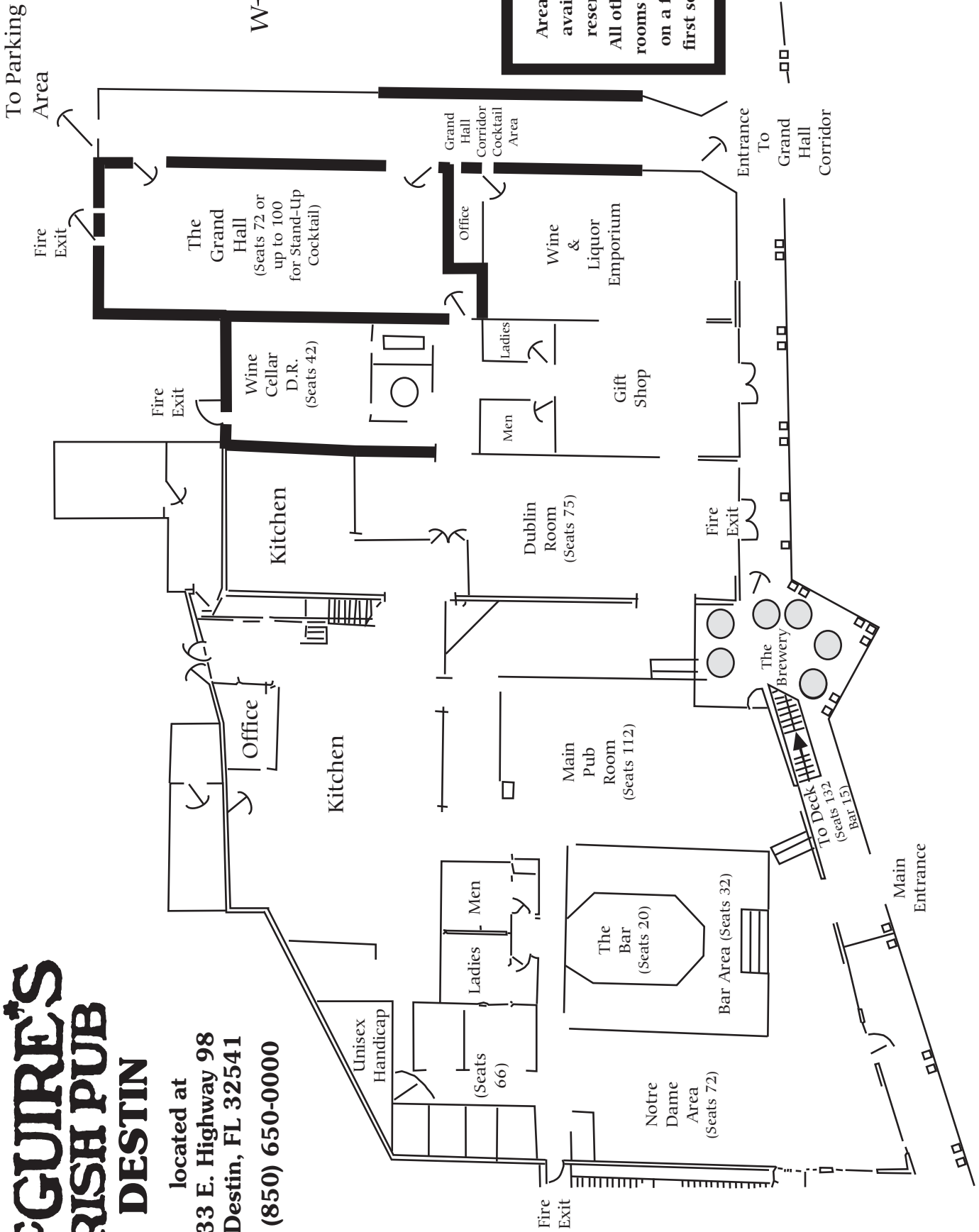


McGUIRE'S IRISH PUB DESTIN

located at
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Destin, FL 32541
(850) 650-0000



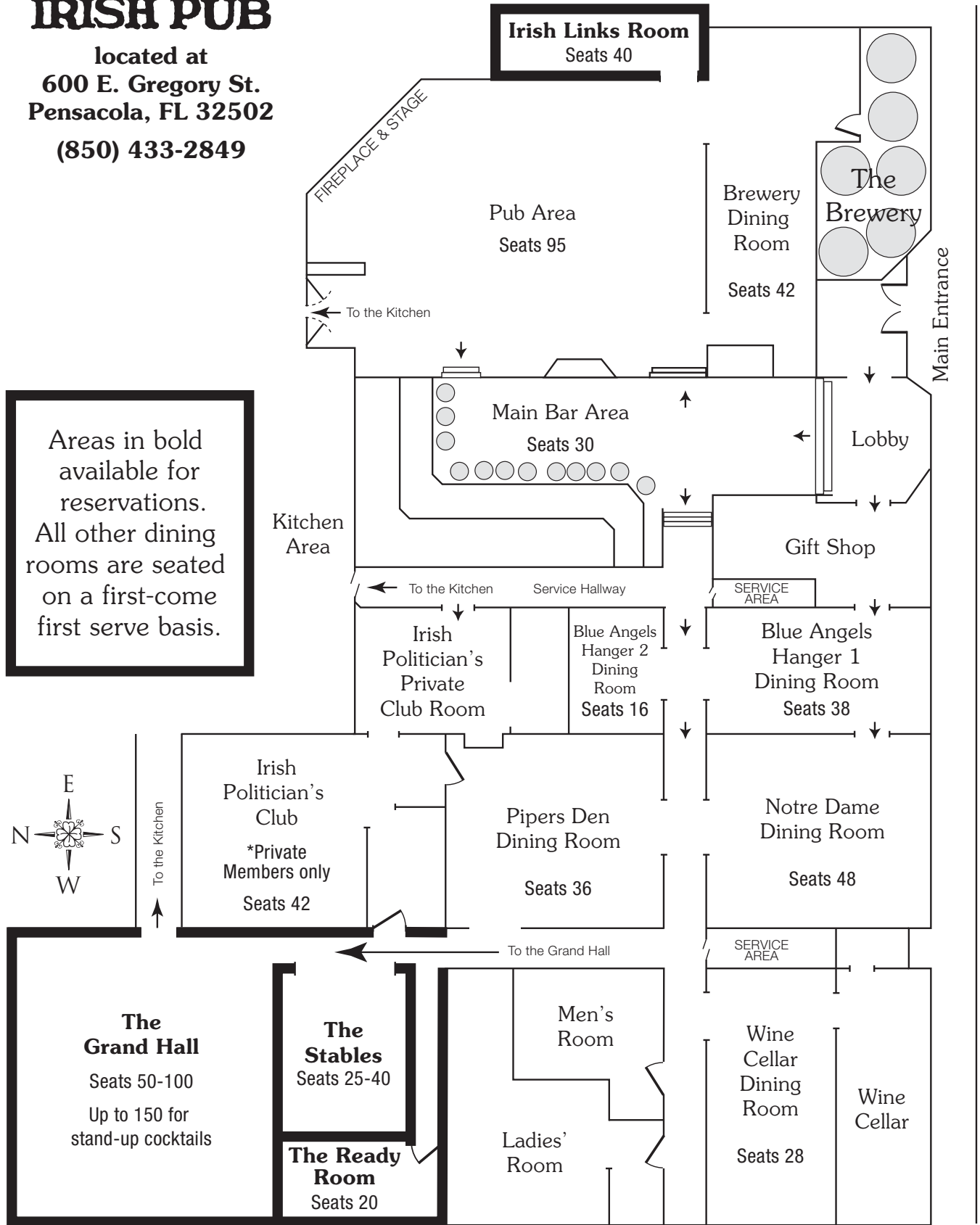
Areas in bold
are available for
reservations.
All other dining
rooms are seated
on a first-come
first serve basis.



MCGUIRE'S IRISH PUB

located at
600 E. Gregory St.
Pensacola, FL 32502
(850) 433-2849

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**“God Sends Meat,
The Devil Sends Cooks”**
McGuire's Cousin Nathan

**McGUIRE'S
IRISH PUB**

600 EAST GREGORY STREET, PENSACOLA, FLORIDA 32502, (850) 433-6789