

# The Irish Inn at Glen Echo



## Private Events

# Cocktail Events

(\$15-20pp)

## Hors D'oeuvres/Platters

Choose 3-6 items

- **Spanikopita** (spinach tarts)
- **BBQ Pork Canapés** (on toasted brioche)
- **Smoked Salmon Canapés**
- **Mini Burgers**
- **Mini Kildare Melts** (toasted ham, cheese, tomato & caramelized onion sandwich)
- **Chicken Satays** (with peanut dressing)
- **Veggie Quesadillas** (with sour cream & Pico de Gallo)
- **Calamari** (with ancho chili remoulade)
- **Mini Shepherd Pies** (ground beef, peas, potato puree in a pastry shell)
- **Mediterranean Platter/Canapés** (3 spreads, olive tapenade, feta and humus)
- **Mushroom Tarts**
- **Vegetable Platter** (with ranch dip)
- **Cheese Platter**

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## Bar Options

- **House white & red wines // 2 bottled beers** // (pre-chosen from drinks list)  
\$ based on consumption (\$pp minimum may be required by contract)
- **Open Bar/House** (House red & white wines / 2 bottled beers / draught beers & rail liquor)  
\$15 pp 1<sup>st</sup> hour & \$6pp each additional hour – Limit 3 hours
- **Open Bar/Premium** (House red & white wines / 3 bottled beers / draught beers & a selection of top shelf liquor/cocktails)  
\$20pp 1<sup>st</sup> hour & 10pp each additional hour – Limit 3 hours
- **Cash Bar** (guests can purchase from full bar – cash only)  
\$pp minimum required by contract
- **Drink Tickets** (group can purchase drink tickets ahead of time & use for purchase

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## Room Layout

- Standing Event
- Tables pushed against walls for platters/HD's/drinks
- Chairs against wall in between tables

## Additional Options

### **Customize Event**

Our Managers are here to offer alternatives to all the above suggestions and discuss all-inclusive packages

# Sit-Down Pre-Fix Lunch Menu

(25 Guests or less)

(\$20pp)

## Appetizers - Choose 2

- **Mixed Green Salad**
- **Caesar Salad**
- **Potato Leek Soup**
- **Soup de Jour**

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## Entrees - Choose 3

- **Salmon Nicoise** w/ roasted pots, green beans, frisee, olives, egg and red wine vinaigrette
- **Shepherd's Pie** w/ground beef, peas and topped with potato puree
- **Fish and Chips** w/coleslaw and tartar sauce
- **Irish Cheeseburger** 7oz Angus, with Irish Cheddar, coleslaw and fries
- **Quiche** w/asparagus, spinach, feta and cheddar. Served with a side mixed green salad

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## Included

- Irish Scones w/butter
- Non-Alcoholic drinks & Tea/coffee service

## Additional Options

### **Passed Hors D'oeuvres/Platters (+\$10pp)**

Perfect for mingling with friends at the beginning of your event

#### **Choose 3**

Spanikopita	BBQ Pork Canapés	Smoked Salmon Canapés
Veggie Quesadillas	Chicken Satays	Calamari
Mini Shepherd's Pies	Mediterranean Canapés	Mushroom Tarts

### **Dessert (+\$10pp)**

A selection of Chef's favorite petit fours and fruits

**Bar / Alcohol Options – See Bar Options Page**

### **Customize Event**

Our Managers are here to offer alternatives to all the above suggestions and discuss all-inclusive packages

# Lunch/Dinner Buffets (20 Guests or more)

(\$25pp Lunch / \$35pp Dinner)

## Appetizers - Choose 2

- **Mixed Green Salad**
- **Caesar Salad**
- **Potato Leek Soup**
- **Soup de Jour**
- **Smoked Salmon** (\$5pp Additional)

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## Entrees - Choose 3

- **Sliced Beef Tenderloin** w/ roasted potatoes, green beans and Jameson Whiskey sauce
- **Shepherd's Pie** w/ground beef, peas and topped with potato puree
- **Pan Seared Salmon** w/saffron rice & asparagus
- **Fish and Chips** w/coleslaw and tartar sauce
- **Ham and Cabbage** w/parsley cream sauce and mashed potatoes
- **Pasta** w/mushrooms, tomatoes, arugula and mozzarella

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## Included

- Dinner rolls w/butter
- Non-Alcoholic drinks & Tea/coffee service

## Additional Options

### **Passed Hors D'oeuvres/Platters (+\$10pp)**

Perfect for mingling with friends at the beginning of your event

#### **Choose 3**

Spanikopita	BBQ Pork Canapés	Smoked Salmon Canapés
Veggie Quesadillas	Chicken Satays	Calamari
Mini Shepherd's Pies	Mediterranean Canapés	Mushroom Tarts

### **Dessert (+\$10pp)**

A selection of Chef's favorite petit fours and fruits

**Bar / Alcohol Options** – See Bar Options Page

### **Customize Event**

Our Managers are here to offer alternatives to all the above suggestions and discuss all-inclusive packages

# Bar Options

**In addition to any event, you may provide a bar option for your guests.**

## Bar Options

- **White & Red Wines // 2 bottled beers** // (pre-chosen from drinks list)  
\$ based on consumption (\$pp minimum may be required by contract)
- **Open Bar/House** (House red & white wines / 2 bottled beers / draught beers & rail liquor)  
\$15 pp 1<sup>st</sup> hour & \$6pp each additional hour – Limit 3 hours
- **Open Bar/Premium** (House red & white wines / 3 bottled beers / draught beers & a selection of top shelf liquor/cocktails)  
\$20pp 1<sup>st</sup> hour & 10pp each additional hour – Limit 3 hours
- **Cash Bar** (guests can purchase from full bar – cash only)  
\$pp minimum required by contract
- **Drink Tickets** (group can purchase drink tickets ahead of time & use for purchase)

All above options are in addition to the price per person for food. Also these prices are exclusive of tax(6%) and gratuity(18%).

Please see a manager for additional options or variations.