

The New

POGUE MAHONE

Pub and Kitchen

EVENTS@POGUEMAHONE.CA | 416-533-8368



The New Pogue Mahone Pub and Kitchen is everything you love about your financial district local - but more. There's 24 taps of craft beer but if you can't find your tap, there's 20 bottles in the fridge. There's hand-crafted cocktails and plenty of bourbon on-hand. Wine too, if that's your liquid of choice.

We're sure your group will be hungry! Our party menu incorporates all your pub favourites but we've mixed it up with some stuff that you wouldn't find at most pubs! Let us know if you are looking to host a corporate or social event and we will tell you about the options available to you.

So drop our events team a line today to come experience The New Pogue Mahone!

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Pub and Kitchen Party Menu



Lunch - \$28

TOMATO SOUP

Salty pretzel bites

~or~

PEPPERY PUB

Arugula | house-greens | pickled beets | roasted edamame |
goat cheese | balsamic vinaigrette

STRAIGHT UP BURGER

Iceberg lettuce | tomato | pickle | Russian dressing

~or~

MAC & CHEESE

Fresh made-in-Pub | Peppery Pub Salad

~or~

THAI GREEN CURRY

Sautéed chicken | red pepper | basil | cilantro | pistachios |
pomegranate seeds | jasmine rice

SEASONAL FRUIT CRUMBLE

What's in season | ice-cream

~or~

CHOCOLATE ICE CREAM

Butterscotch drizzle

3 Course Dinner - \$38

TOMATO SOUP

Salty pretzel bites

~or~

SMASHED AVOCADO TOAST

Ricotta cheese | avocado | cherry tomatoes | radish |
toasted multi-grain | cilantro | sunflower seed oil

NOTORIOUS CHICKEN POT PIE

Made-in-Pub every morning | sautéed chicken | kale |
bacon | carrots | onions | Peppery Pub Salad

~or~

DAVE'S FRIED CHICKEN

Buttermilk battered | fresh hand-cut fries | green beans n' bacon |
with trio of sauces | contains peanuts

~or~

ELK BURGER

Korean BBQ glazed bacon | made-in-pub beer-battered onion ring |
cheddar cheese | sriracha aioli | tomato | iceberg lettuce

STICKY TOFFEE PUDDING

Made-in-pub British classic

~or~

BAO ICE CREAM SANDWICH

Deep-fried and filled with
vanilla ice cream and Nutella.

4 Course Dinner - \$50

EDAMAME

Salt | sesame seed oil

~or~

TOMATO SOUP

Salty pretzel bites

NOT YOUR AVERAGE WRAPS

Artisanal romaine lettuce cups |
quinoa | roasted vegetables |
carrots | dried cherries |
green curry dressing

~or~

PEPPERY PUB

Greens, pickled beets |
roasted edamame | goat cheese |
balsamic vinaigrette

~or~

GRILLED FISH TACO

Monterey Jack cheese |
chipotle-aioli | chimichurri
slaw | flour tortilla | lime

PAN-SEARED SALMON

Pistachio-pesto |
cauliflower | farro salad

~or~

STEAK FRITES

Locally raised | grass-fed |
all natural 10 oz. bistro filet |
veal jus | fresh hand-cut fries

~or~

DUCK SAUSAGE PAPPARDELLE

Our own fennel duck sausage |
whipped ricotta | oregano |
baby spinach | cremini mushrooms
in a tomato veal jus

STICKY TOFFEE PUDDING

Made-in-Pub British classic

~or~

SEASONAL FRUIT CRUMBLE

What's in season | ice-cream

Vegetarian Options

Please let us know in advance which option you would like and the quantity required for your event.

Lunch

NON BURGER BURGER

Black bean patty | Swiss cheese |
guacamole | arugula | chipotle mayo

Dinner

VEGETARIAN PAELLA

Arborio rice | saffron | zucchini |
bell peppers | tomatoes | green peas

~or~

FETTUCCHINE ALFREDO

Assorted grilled vegetables

Top the table with these great add-on's!

TATER TOTS

Fire salt | sriracha aioli |
sour cream 5

EDAMAME

Salt | sesame seed oil 5

BEER NUTS

Honey | cumin |
chili 6

By the Dozen



TIKI PORK TACO

Slow-cooked smoky pork | mango |
shredded cabbage | cilantro |
spicy mayo

\$35 PER DOZEN

GRILLED FISH TACO

Monterey Jack cheese | chipotle-aioli |
chimichurri slaw | flour tortilla |
lime wedge

\$35 PER DOZEN

BOAR SLOPPY JOE SLIDERS

Crispy-fried onions | green peppers |
pickled jalapeños | bourbon BBQ sauce

\$40 PER DOZEN

KOREAN BEEF SLIDER

Korean bbq glaze | roasted garlic
& beer aioli | pickled cucumber

\$45 PER DOZEN

MINI FISH & CHIPS

Haddock | fresh hand-cut fries |
tartar sauce

\$36 PER DOZEN

SMASHED AVOCADO TOAST

Ricotta cheese | avocado |
cherry tomatoes | radish | toasted
multi-grain | cilantro |
sunflower seed oil

\$30 PER DOZEN

CRISPY CHICKEN & VEGETABLE POTSTICKERS

With sweet soy dipping sauce

\$30 PER DOZEN

NOT YOUR AVERAGE WRAPS

Artisanal romaine lettuce cups |
quinoa | roasted vegetables |
carrots | dried cherries |
dried cranberries | green curry

\$30 PER DOZEN

CRUNCHY CHICKEN SANDWICH

Eleven herbs and spices |
sweet and spicy pickle slaw |
chipotle mayo | butter bun

\$40 PER DOZEN

AVOCADO DEVILLED EGGS

Pickled onion

\$30 PER DOZEN

Sharables



Platters

PRETZEL BITES

Spicy beer-cheese dip

~ \$40 PER PLATTER ~

P&K DIP

Hummus | pistachio pesto | chili | olive oil |
Naan | carrots | celery

~ \$45 PER PLATTER ~

DESSERT

Assorted squares | charred marshmallow fluff |
dried fruit

~ \$45 PER PLATTER ~

SMALL SEASONAL FRUIT

Herb infused | yogurt dip

~ \$45 PER PLATTER ~

CHICKEN WINGS

4lbs of wings — choice of sauce

Buffalo | Korean BBQ | Maple Chipotle | Jerk | Honey Garlic

~ \$50 PER PLATTER ~

Food Stations



Food Stations

POUTINE

Fresh hand-cut fries | pub-made gravy |
Québec cheese curds |

YOUR CHOICE OF TWO TOPPINGS

wild boar | pulled pork | house-smoked bacon crisps

\$8 PER PERSON

Chef attendant fee \$75

Upgrade your fries to Tater Tots for \$1 more per person!

CARVERY

Five spice rubbed | round roast |
red wine reduction | assorted mustards

\$300 PER STATION

Chef attendant fee \$75

Serves up to 30 people

PUB AND KITCHEN SIGNATURE DESSERTS

ASSORTED PUB-MADE SIGNATURE DESSERTS

Seasonal crumble | sticky toffee pudding |
apple pie | fresh fruit | whipped cream |
coffee and tea included

\$10 PER PERSON

Food Stations

CURRY STATION

THAI GREEN CURRY

Thai basil | bell peppers | coriander | pomegranate seeds

INDIAN CURRY

Poppadum | yoghurt raita | crispy onions

Jasmine rice | Naan bread

\$16 PER PERSON

SIMPLE SALAD BAR

Choose from a variety of fresh local ingredients,
topped with our homemade dressing

\$7 PER PERSON

Chef attendant fee \$75 - optional

MASHED POTATO STATION

Butter | sour cream | bacon

CHOICE OF 8 ADDITIONAL TOPPINGS

Parmesan | cheddar | jack | mozzarella | chives | scallions |
crunchy onion strings | gravy | roasted garlic | steamed broccoli |
corn | roasted peppers | caramelized onions | hot sauce |
jalapeños | salsa | diced tomatoes | wild boar

\$7 PER PERSON

POPCORN STATION

Freshly popped corn | 5 in house created flavours

\$5 PER PERSON

Chef attendant fee \$75

Price includes popcorn machine and bags

Notes

CONTACT OUR

Events Team



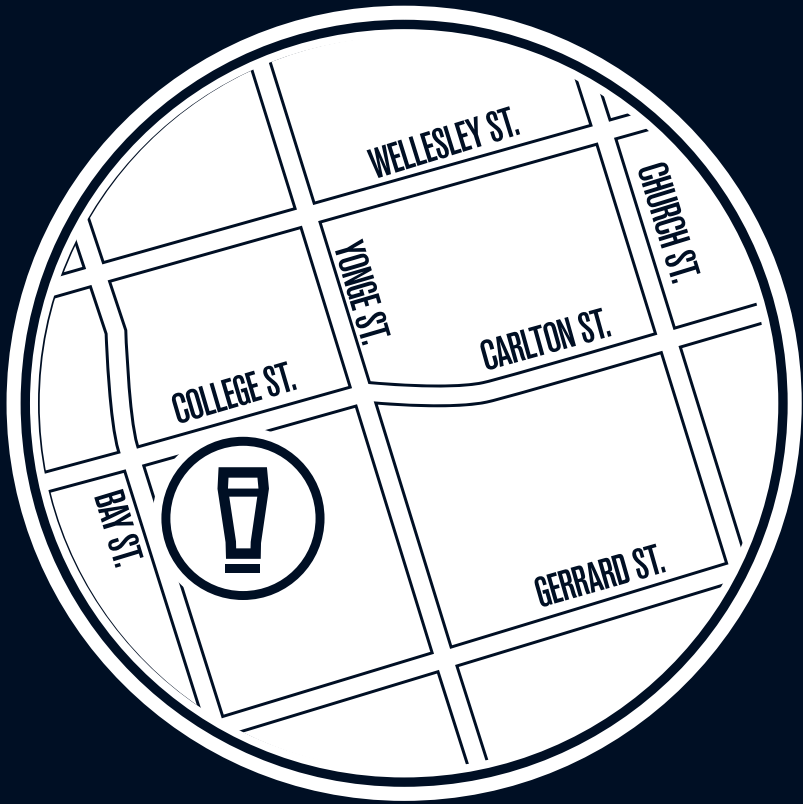
FAB RESTAURANT CONCEPTS

EVENTS@POGUEMAHONE.CA

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📱@FABEVENTSTO



The New

POGUE MAHONE

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