

POGUE MAHONE

Pub and Kitchen

777 BAY STREET | 416-598-3339

POGUEMAHONE.CA   POGUEMAHONETO



FAB RESTAURANT CONCEPTS



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!

**EVENTS@POGUEMAHONE.CA
416-533-8368**

Bar **OPTIONS**

We believe that an impressive draught beer, martini and wine selection is essential to the dinner and cocktail party experience, and ours is one that is sure to please every palate.

You have a few different options for handling the bar; they are as follows:

- **HOST BAR** – You can provide your guests with an open bar where you pick up the bill for the evening. Drinks will be billed on consumption. You can also set restrictions on the value of the beverages you wish to offer your guests.
- **PARTIAL HOST** – This is where you choose to host a portion of the drinks for the evening such as drinks during the cocktail reception, followed by wine with dinner. After dinner it would become a cash bar, for example. You are the one who selects the terms for this. Drinks will be billed on consumption. With this option you can also set restrictions on the drinks that are going to be consumed.
- **STANDARD OPEN BAR PACKAGE** – \$50 per person plus tax & gratuity for an 8 hour open bar which includes basic bar rail, house red & white wine, domestic bottled and beer on tap, juice, soft drinks and water.
- **PREMIUM OPEN BAR PACKAGE** – \$60 per person plus tax & gratuity for an 8 hour open bar which includes basic and premium bar rail, 2 red & 2 white wines, domestic & premium bottled and beer on tap, juice, soft drinks and water.
- **DRINK TICKETS** – You can also offer your guests drink tickets which will be billed on consumption. You have the option to set restrictions on these tickets. If you choose to limit the number of tickets your guests receive, it will become a cash bar afterwards; unless otherwise specified.
- **CASH BAR** – The fourth option is to have a cash bar for your guests where they pay for all their drinks themselves.
- **WELCOME DRINK** – Host a beer or cocktail of your choice to greet your guests on arrival.

All non-alcoholic beverages are billed on consumption. These can either be hosted by you or you can provide your guests with drink tickets or the option to purchase them on a cash basis.

By the **DOZEN**

GRILLED FISH TACOS

Grilled haddock, monterey jack cheese, chipotle-aioli, chimichurri slaw, flour tortilla, lime wedge

\$56 PER DOZEN

TEQUILA CUMIN CHICKEN TACOS

Pulled chicken, pico de gallo, cabbage, sour cream, cilantro

\$56 PER DOZEN

MINI FISH & CHIPS

Haddock, fresh hand-cut fries, tartar sauce

\$51 PER DOZEN

BEEF SLIDER

Ontario beef, Canadian cheddar, sriracha teriyaki sauce

(Option to add GF buns. \$10)

\$56 PER DOZEN

CRUNCHY CHICKEN SLIDER

Eleven herbs and spices, sweet and spicy pickle slaw, chipotle mayo, sesame seed bun

\$56 PER DOZEN

FALAFEL SLIDERS VG | GF

Cucumber, tomato, tzatziki, maple tahini sauce, GF bun

\$51 PER DOZEN

MINI LOBSTER ROLL

Lemon, tarragon, bread roll

\$86 PER DOZEN

SOUVLAKI SKEWER

CHOICE OF CHICKEN, BEEF OR TOFU (VG/GF)

Lemon and herbs marinade, bell pepper, red onion, evoo
Choice of 1 or 2 protein per dozen.

\$61 PER DOZEN

[menus can be customized to suit your needs]





Platter ITEMS

ITALIAN PLATTER v

San danielle prosciutto, salami, chorizo, bresaola, olive, bocconcini, fig jam, dried fruit, toasted nuts, cracker, artisanal breads

\$76 PER PLATTER

MEZZE BOARD VG

Green goddess dip, hummus, marinated artichokes, assorted vegetables, baba ganouj, olives, pita breads (VG pita bread)

\$76 PER PLATTER

CHEESE & CHARCUTERIE v

Chefs' selection 4 types of cheese, san danielle prosciutto, salami, chorizo, bresaola, olive, gherkin, bocconcini, fig jam, dried food, toasted nuts, cracker, artisanal breads

\$86 PER PLATTER

CHICKEN WINGS

4lbs of wings - choice of sauce: Buffalo, Korean BBQ or Honey Garlic

\$61 PER PLATTER



KARAAGE CHICKEN BITES

Marinated deep fried, rice flour, sriracha teriyaki, charred lemon

\$56 PER PLATTER

BUFFALO CAULIFLOWER BITES v

Pretzel crusted, frank's hot sauce, dill ranch drizzle

\$46 PER PLATTER

PRETZEL BITES

Spicy beer-cheese dip

\$46 PER PLATTER

BIG CITY SWEETS SHOP v

Assortment of freshly-baked cookies, brownies and dessert bars

\$66 PER PLATTER

Food STATIONS

POUTINE

Fresh hand-cut fries, pub-made beef gravy OR mushroom gravy (v), Québec cheese curds.

YOUR CHOICE OF TWO TOPPINGS

wild boar, pulled pork or house-smoked bacon crisps

\$9 PER PERSON

Optional chef attendant fee \$75+HST

CARVERY

Five spice rubbed, round roast, red wine reduction, assorted mustards, mini onion buns

\$351 PER STATION

Chef attendant fee \$75+HST

Serves up to 30 people.

TACO BAR

Hard shell tacos, sour cream, bacon, cheddar, mozzarella, chives, scallions, refried beans, pico, salsa, diced onion, guacamole, hot sauce, jalapeños, diced tomatoes pulled pork, chipotle BBQ chicken

\$11 PER PERSON

SHRIMP TOWER

Cocktail sauce, lemon

\$181 PER STATION

Serves up to 30 people.

OYSTER BAR

100 fresh oysters served with horseradish, lemon, cocktail sauce, cider, mignonette

\$251 PER STATION



Salad STATION

Option of 3 salads.

\$66 PER STATION

1 bowl serves 10 people.

THE BEST FOR YOU

Greek quinoa cucumbers, peppers, tomatoes, purple onion, olive, feta, lemon and herbs dressing

SPINACH AND STRAWBERRY

Spinach, avocado, strawberries, almonds, red onion, goat cheese, raspberry vinaigrette dressing

HIPPIE BOWL

Kale, shaved Brussels sprouts, carrots, red cabbage, cucumber, avocado, hummus, sunflower seeds, lemon miso tahini dressing

Prix Fixe **MENU OPTIONS**

LUNCH OPTION

\$30 PER PERSON

TOMATO SOUP

~or~

PEPPERY PUB SALAD

Arugula, house-greens, pickled beets, cucumber, tomatoes, roasted edamame, goat cheese, balsamic vinaigrette

STRAIGHT UP BURGER

Iceberg lettuce, tomato, pickle, russian dressing served with fresh hand-cut fries

~or~

FISH N' CHIPS

Mill St. Organic beer-battered haddock, tartar sauce served with fresh hand-cut fries

~or~

MALAYSIAN LAKSA BOWL

Curried lemongrass broth, smoked chicken, tofu, bean sprouts, torn mint and basil, sambal oelek, vermicelli noodles

VANILLA ICE CREAM

DINNER OPTION 1

\$46 PER PERSON

SOUP – CHEF'S CREATION

~or~

PEPPERY PUB SALAD

Arugula, house-greens, pickled beets, cucumber, tomatoes, roasted edamame, goat cheese, balsamic vinaigrette

HARISSA CORNISH HEN

Lentil and chick pea sauce, spinach, roasted potatoes, fresh mint

~or~

THE FORBIDDEN BOWL 18 (V)

Forbidden rice, roasted cauliflower, crisp peas, crisp cabbage, fresh sliced avocado, ripe tomato, crunchy kale, lemon miso tahiti dressing, falafel

~or~

PAN SEARED ATLANTIC SALMON

Tullamore Dew Irish whiskey butter glaze, cauliflower mash, pan tossed seasonal vegetables

CHOCOLATE LAYER CAKE

~or~

SEASONAL CHEESECAKE

DINNER OPTION 2

\$53 PER PERSON

SOUP – CHEF CREATION

~or~

SPINACH AND STRAWBERRY SALAD

Spinach, avocado, strawberries, almonds, red onion, goat cheese, raspberry vinaigrette dressing

STEAK AND FRIES

AAA 8oz top sirloin, veal jus served with fresh hand-cut fries

~or~

SEARED HALIBUT

Mango and pineapple salsa, maple glaze, white bean fennel tomato broth

~or~

CHIMICHURRI CAULFLOWER STEAK

Quinoa, broccolini, chick peas, crispy tofu, olive, green goddess dressing

~or~

HARISSA CORNISH HEN

Lentil and chick pea sauce, spinach, roasted potatoes, fresh mint

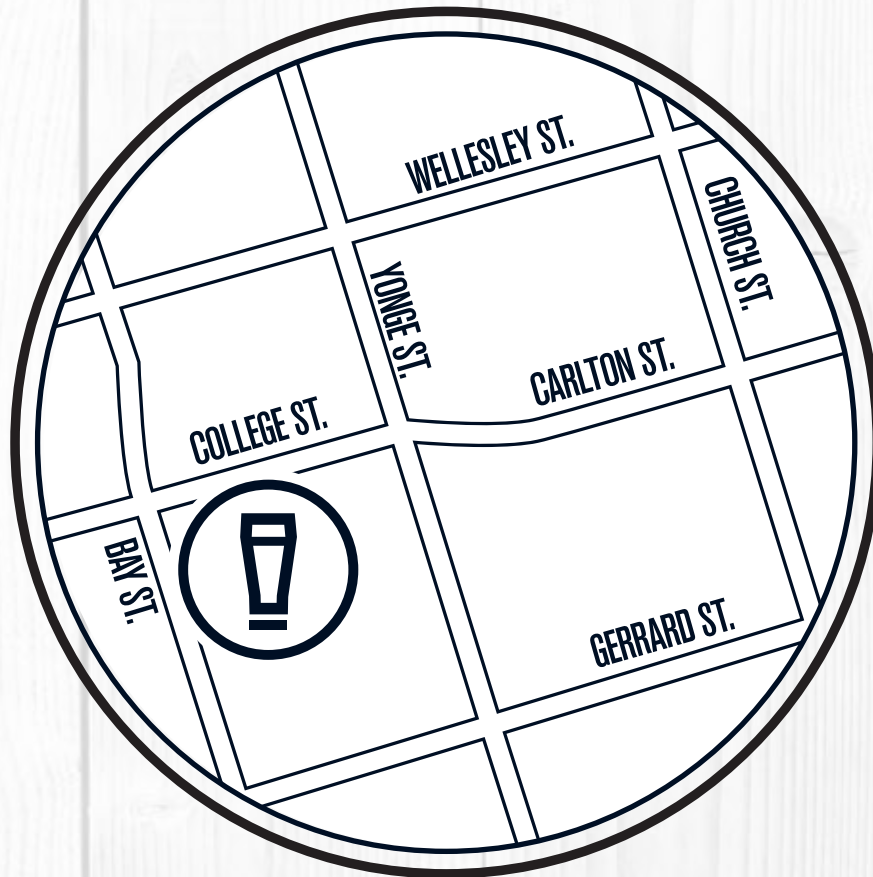
CARROT CAKE

Cream cheese icing, hazelnuts

~or~

SEASONAL CHEESECAKE





Contact our events team

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