



POGUE MAHONE

Pub and Kitchen

2020

EVENT

PACKAGE



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ABOUT

POGUE MAHONE PUB & KITCHEN

Located in the heart of bustling Downtown Toronto at Bay St. and College St., Pogue Mahone is the perfect venue for any celebration! Sip on handcrafted cocktails or one of 24 local beers on tap and cozy up to the exposed brick and raw wood accents. Wow your guests with our wide selection of elevated pub cuisine; from passed appetizers, carvery stations, buffet style and seated meals!

FACILITIES & CAPACITY:

Pogue Mahone is the ideal downtown venue for group dining or private cocktail receptions for up to 200 guests.

BAR OPTIONS

We believe that an impressive draught beer, cocktails and wine selection is essential to the event 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:

- **WELCOME DRINK** – Host a beer or cocktail of your choice to greet your guests on arrival.
- **STANDARD OPEN BAR PACKAGE** – \$50 per person plus tax & gratuity 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 which includes basic and premium bar rail, 2 red & 2 white wines, domestic & premium bottled and beer on tap, juice, soft drinks and water.
- **HOST BAR** – You can provide your guests with an open bar where you pick up the bill for the evening. Drinks will be billed based 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.
- **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 last option is to have a cash bar for your guests where they pay for all their drinks themselves.

BREAKFAST

CONTINENTAL BREAKFAST

assorted pastries, mini bagels, cream cheese, jam,
granola nut cereal, milk (250ml)
\$8.5 per person

HOT BREAKFAST

scrambled eggs, sausage, bacon, hash browns, toast
(substitute sausage or bacon for sliced avocado)
\$13.5 per person

PROTEIN BREAKFAST PACKS

hard boiled egg, grapes, assorted cheese, whole almonds
\$6.5 per person

YOGURT PARFAIT

fresh fruit, granola, honey
\$6 per person

FRUIT BOWL

seasonal fruits, vanilla yogurt dip
\$7.5 per person

FRUIT PLATTER

Serves 8-10 guests per platter
seasonal fruits, vanilla yogurt dip
\$65 per platter

plus tax & gratuity.

LUNCH

LUNCH MENU

\$35 PER PERSON
MINIMUM 20 GUESTS

APPETIZER

(Choice of)

SOUP

Chef's daily creation

~ or ~

PEPPERY PUB SALAD

greens, pickled beets, cucumber,
tomatoes, roasted edamame, goat cheese,
Balsamic vinaigrette

ENTRÉE:

(Choice of)

THAI GREEN CURRY

chicken, red pepper, basil, cilantro,
pistachios, pomegranate seeds,
cauliflower, brown rice

~ or ~

FISH N' CHIPS

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

~ or ~

PLANT BASED BURGER VG

Vegan pesto, smashed avocado, vegan
chipotle aioli, crisp cucumber, ripe tomato,
arugula, red fife whole wheat bun

DESSERT:

DESSERT PLATTERS FOR THE TABLE

Assortment of freshly baked cookies,
brownies and dessert bar

LUNCH PLATTERS

\$14 PER PERSON
MINIMUM 10 GUESTS

ASSORTED SANDWICH PLATTER

HAM & CHEDDAR

lettuce, mayo

VLT

cucumber, roasted red pepper,
lettuce, tomato, citrus mayo V

EGG SALAD

mayo, Dijon mustard, lettuce V

CHICKEN SALAD

celery, scallions, dill, parsley, mayo,
lemon juice, mustard

ASSORTED WRAP PLATTER

CRISPY CHICKEN CAESAR

lettuce, bacon, Caesar dressing

GRILLED VEGETABLES

mushrooms, red and green pepper,
eggplant, hummus V

BAJA CHICKEN

lettuce, red cabbage, Pico de Gallo,
cilantro, yogurt

plus tax & gratuity.

PLATTERS

SERVES 8-10 GUESTS PER PLATTER

CHARCUTERIE \$78

San Daniele prosciutto, salami, chorizo, bresaola, olives, fig jam, dried fruit, toasted nuts, crackers, artisanal breads

CHEESE V \$78

Chef's selection; 4 types of cheese, bocconcini, olives, gherkin, fig jam, dried fruit, toasted nuts, crackers, artisanal breads

MEZZE BOARD VG \$75

Green goddess dip, hummus, marinated artichokes, assorted vegetables, baba ghanoush, olives, vegan pita bread

CHIPS & DIP V \$52

Guacamole, salsa, cumin dusted tortilla chips

KARAAGE CHICKEN BITES \$58

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

PRETZEL BITES \$48

Spicy beer-cheese dip

CHICKEN WINGS \$65

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

BUFFALO CAULIFLOWER BITES V \$48

Pretzel crusted, Frank's Red Hot sauce, dill ranch drizzle

BIG CITY SWEETS SHOP V \$68

Assortment of freshly-baked cookies, brownies and dessert bars

FRUIT PLATTER V \$62

Mango, pineapple, melon, kiwi, grape, assorted berries, chocolate dipping sauce

plus tax & gratuity.

PASSED CANAPES

PRICED PER DOZEN

TEQUILA CUMIN CHICKEN TACOS \$58

Pulled chicken, Pico de Gallo, cabbage,
sour cream, cilantro

MINI FISH & CHIPS \$55

Haddock, fresh hand-cut fries, tartar sauce

BEEF SLIDERS \$58

Ontario beef, Canadian cheddar,
Sriracha teriyaki sauce
(Option to add GF buns. \$10)

CRUNCHY CHICKEN SLIDERS \$58

Eleven herbs and spices, sweet and
spicy pickle slaw, chipotle mayo,
brioche slider bun

FALAFEL SLIDERS VG | GF \$55

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

MINI LOBSTER ROLLS \$86

Lemon, tarragon, bread roll

SOUVLAKI SKEWERS \$62

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

Lemon and herbs marinade, bell pepper,
red onion, extra virgin olive oil
Choice of 1 or 2 protein per dozen.

CAPRESE SKEWERS \$38

Grape tomato, bocconcini, basil,
aged balsamic, sea salt and extra
virgin olive oil

MINI POUTINE \$55

Individual poutine with fresh
hand-cut fries Quebec cheese curds
and rich pork gravy served
in a mini bamboo boat.
Mushroom gravy available upon request

MINI GRILLED CHEESE SANDWICHES \$40

Mini egg bread triangles with melted
cheddar cheese, house made
jalapeño ketchup.

FRENCH FRIES \$50

Individual fresh hand-cut fries served
in a mini bamboo boat.

COCONUT SHRIMP \$45

Served with sweet and spicy
thai mango dip

plus tax & gratuity.

FOOD STATIONS

MINIMUM 20 GUESTS

POUTINE

Fresh hand-cut fries, pub-made pork gravy
OR mushroom gravy (v), Québec cheese curds.
YOUR CHOICE OF TWO TOPPINGS wild boar,
pulled pork or house-smoked bacon crisps

\$10 PER PERSON

Optional chef attendant fee \$75+HST

CARVERY

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

\$18 PER PERSON

Required Chef attendant fee \$75+HST

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

\$14 PER PERSON

SHRIMP TOWER

Cocktail sauce, lemon

\$185 PER STATION

Serves up to 30 people

OYSTER BAR

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

\$255 PER STATION

SALAD STATION

\$13 PER PERSON

(to include the following)

THE BEST FOR YOU

Cucumbers, quinoa, peppers,
tomatoes, red onion, olives,
feta, chive vinaigrette 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

plus tax & gratuity.

DINNER

DINNER MENU A

\$50 PER PERSON

APPETIZER

(Choice of)

SOUP

Chef's daily creation

~ or ~

HIPPIE BOWL VG/GF

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

ENTRÉE

(Choice of)

PAN SEARED ATLANTIC SALMON

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

~ or ~

FRIED CHICKEN AND CHURROS

Buttermilk marinated, house spices, bread n' butter pickles, jalapeño cheddar mac n' cheese hot sauce, maple syrup

~ or ~

THE ZEN BOWL V

Fried brown rice, asparagus, kale, onions, brussel sprouts, Sambal Oelek®

DESSERT

(Choice of)

STICKY TOFFEE PUDDING

Tullamore Dew Irish Whiskey toffee sauce, whipped cream

~ or ~

CHOCOLATE CAKE

Chocolate fudge icing

plus tax & gratuity.

DINNER

DINNER MENU B

\$56 PER PERSON

APPETIZER

(Choice of)

SOUP

Chef's daily creation

~ or ~

SPINACH AND STRAWBERRY SALAD

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

ENTRÉE

(Choice of)

STEAK FRITES

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

~ or ~

CHICKEN PICCATA

Lightly dredged with flour, capers, lemon juice, white wine, parsley, roasted garlic & thyme mini red potatoes

~ or ~

PAN SEARED ATLANTIC SALMON

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

~ or ~

VEGATARIAN THAI GREEN CURRY

Red pepper, basil, cilantro, pistachios, red potatoes, pomegranate seeds, jasmine rice

DESSERT

(Choice of)

FIVE LAYER CARROT CAKE

Cream cheese icing, shaved coconut and walnuts

~ or ~

CHOCOLATE CAKE

Chocolate fudge icing

plus tax & gratuity.

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POGUE MAHONE
Pub and Kitchen

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