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Special Event Menu

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ABOUT OUR EVENTS AT THE BANSHEE IRISH PUB

Here at the Banshee Irish Pub, we look forward to hosting your special events or gatherings. From weddings, rehearsals, retirement parties, holiday parties, stag and funeral parties

With our many years' experience in the food and beverage industry here in Western New York and other parts of the world we are sure can exceed all your expectations.

We can accommodate parties from 20 guests up to 400 guests.

We can utilize our large covered patio 200 people cocktail style, the main Banshee Irish Pub 120 guests seated, and 250 guests cocktail style and our 2nd floor event space (formerly LiFT Nightclub) 100 people seated 250 cocktail style and 450 bar only.

FROM THE CHEF

Our kitchen specializes in Irish cuisine, but we can cater to our guests needs and requirements

SPECIAL EVENT POLICIES

Payments: Payment for all events will be due 7 days prior to the event and will be based on the guaranteed guest count.

Sales of Alcoholic Beverages: We comply with New York State regulations regarding sale and consumption of alcoholic beverages. The Banshee Irish Pub has the right to proof any individual whose age is in question.

hMenu Choices: Menus must be confirmed 7 days prior to an event.

Outside catering: The Banshee Irish Pub does not allow food or beverage to be provided from any outside vendor or person.

Guarantee: The guaranteed final numbers of guests must be received 7 days prior to the event.

DJ's: The Banshee Irish Pub has a listed of preferred DJ's that we allow to operate the music system, if your DJ is not on our list events are required to hire our light technician to monitor DJ booth.

Gratuuity & Tax: There will be a 20% gratuity and a 8.75% New York State sales tax applied to each event.

Decorations: Strictly no taping of any sort and no confetti.

Loss of Personal Effects: The Banshee Irish Pub accepts no responsibility for the loss of guests' personal items.

Parking: The Banshee Irish Pub has no designated parking

Deposit & Cancellations: An initial deposit of \$300 is due to reserve the space And date for your event and is non-refundable.

BREAKFAST AND LUNCH

IRISH BREAKFAST

Irish Sausage
Irish Bacon
Black and White Pudding
Potato Bread
Grilled Tomato
Sautéed Mushrooms
Baked Beans (Optional)
Toast & Irish Butter
\$20 per person

AMERICAN BRUNCH

Assorted Muffins, Bagels &
Pastries
Scrambled Eggs
Breakfast Potatoes
Crisp Bacon & Sausage Links
Seasoned Fruit
Greek Yogurt, Berries,
Granola & Honey
\$20

Orange Juice, Cranberry Juice, Coffee, and Irish Tea Station included

LUNCH

Select One

Caesar Salad with Romiane, Parmesan Cheese and Croutons
Mixed Greens with Tomatoes, Cucumber, Onions and Balsamic Vinaigrette
Vegetable Crudit  with Cured Meats and Irish Cheeses

Select Two

Corned Beef served on Marbled Rye and Swiss Cheese

Roast Beef on Weck with Horseradish Cream

Veggie Wrap with Grilled Vegetables

Chicken A La King with saffron Rice

Beef and Guinness Stew

Select One

Oven Roasted Potatoes

Banshee Champ with Irish Butter and Scallions

Crisp Potato Chips

Includes

Soft Drinks and Bottled Water

Coffee and Irish Tea

\$25 per person with a 20-person minimum

PASSED HORS D'OEUVRES

Minimum 20 pieces per selection

Bruschetta & Crostini

Banshee Guinness Meatballs

BBQ Pork Won Ton

Stuffed Mushroom

Bang Bang Shrimp

Spanakopita

\$2.75 per piece

TRADITIONAL IRISH BUFFET

Chef Manned Carving Station

Choose Two

Roast Turkey Crown with Cranberry Aioli

Roast Top Round of Beef with Horseradish and Weck Rolls

Roasted Lion of Pork with Apple Sauce

Honey Glazed Baked Ham with Grilled Pineapple

Included

Vegetable Crudit  with Cured Meats and Irish Cheeses

Shepherd's Pie

Roasted Red Potatoes

Roasted Seasonal Vegetables

Fresh Breads & Irish Butter

\$30 per person

BUFFALO STYLE BUFFET

Choose One

Roast Turkey Crown with Cranberry Aioli

Roast Top Round of Beef with Horseradish and Weck Rolls

Included

Vegetable Crudit  with Antipasto Display

Mixed Greens

Potato Salad

Buffalo Style Chicken Wings with Celery, Carrots and Blue Cheese

Choose one – Mild, Hot, Medium or BBQ

Baked Ziti

Fresh Breads and Butter

\$30 per person

BAR MENU

WELL BAR

Bar Vodka

Bar Rum

Bar Gin

Bar Whiskey

Bar Tequila

Peach

Triple Sec

Amaretto

House Beer (Blue, Blue Light, Ultra, Bud Light) No Draft Beer, No Corona or Seltzers

House Wine (Chardonnay, Pino Grigio, Cabernet, Merlot)

One Hour \$18

Two Hours \$25

Three Hours \$35

Four Hours \$40

CALL BAR

Titos, Stoli and Stoli Flavors

Tanqueray Gin

Don Q Rum and Don Q Coconut

Captain Morgan spiced Rum

Four Roses Whiskey

Paddy Irish Whisky

Dewars Scotch

El Jimador Tequila

Seagram's 7

Cordials

House Beer any Bottle and any Draft including Guinness

House Wines

One Hour \$20

Two Hours \$30

Three Hours \$40

Four Hours \$45

PREMIUM BAR

Grey Goose and Flavors

Bombay Sapphire and Hendricks Gin

Bacardi Rum

Crown Royal

Jameson Irish Whiskey

Woodford Rye

Jack Daniels

Patron

Johnny Walker Black

Cordials

House Beer any Bottle and any Draft including Guinness

House Wines

Irish Coffees

One Hour \$25

Two Hours \$35

Three Hours \$42

Four Hours \$47

Minimum of 30 people required for events