



Special Event Menu

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Conor Hawkins — Coordinator

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About Events at The Banshee Irish Pub

We look forward to hosting your special event or gathering, including weddings, rehearsals, retirement parties, holiday parties, stag parties, and funeral gatherings.

With many years of food-and-beverage experience in Western New York and around the world, we're confident we can exceed your expectations.

Guest count: We can accommodate parties from 20 guests up to 400 guests.

Space	Capacity
Large covered patio	200 people (cocktail style)
Main Banshee Irish Pub	120 guests (seated) • 250 guests (cocktail style)
2nd floor event space (formerly LiFT Nightclub) \$150 Room Hire	100 people (seated) • 250 (cocktail style) • 450 (bar only)

From the Chef

Our kitchen specializes in Irish cuisine, and 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.

Menu 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.

Gratuity & 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 American Brunch

Irish Sausage Assorted Muffins, Bagels &

Irish Bacon Pastries

Black and White Pudding Scrambled Eggs

Potato Bread Breakfast Potatoes

Grilled Tomato Crisp Bacon & Sausage Links

Sautéed Mushrooms Seasoned Fruit

Baked Beans (Optional) Greek Yogurt, Berries,

Toast & Irish Butter Granola & Honey

\$20 per person \$20

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

Lunch

Select One

Caesar Salad with Romaine, 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

Special Event Policies

- **Payments** — Payment for all events is due 7 days prior to the event and will be based on the guaranteed guest count.
 - **Room Hire** - For Banshee second floor a room fee of \$150 is required
- **Sales of Alcoholic Beverages** — We comply with New York State regulations regarding the sale and consumption of alcoholic beverages. The Banshee Irish Pub has the right to proof any individual whose age is in question.
 - **Menu 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 number of guests must be received 7 days prior to the event.
 - **DJ's** — The Banshee Irish Pub has a list 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 the DJ booth.
- **Gratuities & Tax** — A 20% gratuity and an 8.75% New York State sales tax will be 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 & Lunch

Breakfast Packages

Irish Breakfast	American Brunch
● Irish Sausage ● Irish Bacon ● Black and White Pudding ● Potato Bread ● Grilled Tomato ● Sautéed Mushrooms ● Baked Beans (Optional) ● Toast & Irish Butter Price: \$20 per person	● Assorted Muffins, Bagels & Pastries ● Scrambled Eggs ● Breakfast Potatoes ● Crisp Bacon & Sausage Links ● Seasoned Fruit ● Greek Yogurt, Berries, Granola & Honey Price: \$20 per person

Included beverage station

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

Lunch

Choose your menu:

1. **Select One** (starter)
 - Caesar Salad with Romaine, Parmesan Cheese, and Croutons
 - Mixed Greens with Tomatoes, Cucumber, Onions, and Balsamic Vinaigrette
 - Vegetable Crudité with Cured Meats and Irish Cheeses
2. **Select Two** (entrées)
 - 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
3. **Select One** (side)
 - Oven Roasted Potatoes
 - Banshee Champ with Irish Butter and Scallions
 - Crisp Potato Chips

Includes:

- Soft Drinks and Bottled Water
- Coffee and Irish Tea

Lunch pricing

\$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

Price: \$2.75 per piece

Buffet Menus

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

Price: \$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

Price: \$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)

Duration	Price
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

Duration	Price
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

Duration	Price
One Hour	\$25
Two Hours	\$35
Three Hours	\$42
Four Hours	\$47

Event minimum

Minimum of 30 people required for events.