

## Tapas

*\$3.99 each. Minimum 8 per order.*

### **Beef Stuffed Yorkshire Puddings**

Yorkshire pudding, Certified Angus Beef, horseradish mayo, au jus

### **Mini Shepherd's Pie**

Slow cooked pulled brisket, chunky vegetables, red wine gravy, browned mashed potato rosette

### **Mini Guinness Steak & Mushroom Pie**

Lean cuts of Certified Angus Beef, button mushrooms and root vegetables simmered in a rich Guinness stout gravy. Topped with flaky puff pastry

### **Slow-cooked Brisket Slider**

Hand pulled slow cooked pork simmered in a honey chipotle glaze topped with fresh coleslaw on a brioche slider bun

### **Apple Crumble Tart**

Caramelized granny smith apples, cinnamon, rolled oats in a pastry shell

## Platters

### **Spinach Dip**

House-made spinach dip, bread bowl, pita chips

**\$31.00**

### **Tarts and Squares**

Carrot cake slices, chunky rocky road pieces, chocolate brownies, cappuccino nanaimo bars

**\$51.00**

### **Vegetable, Cheese & Crackers Platter**

Assortment of fine cheese including an imported Guinness Cheddar and Danish Brie, assorted raw vegetables, house-made Greek Yogurt ranch

**\$76.00**

### **Deli Sandwich Platter**

Deli meats including roast beef, cured ham, turkey and back bacon, fresh rolls, Keen's Mustard, mayonnaise

**\$71.00**

### **The Ultimate Friend's Platter**

Nachos, wings, potato skins, dry ribs, house-made lager chips, beef stuffed Yorkshires, assorted raw vegetables, Greek yogurt ranch

**\$96.00**

## Classic Dinner Plate

*Minimum 15 people*

### **Roast Beef Dinner**

**\$25.00**

Carved roast beef with horseradish and pan jus, tossed greens or soup du jour, roasted seasonal vegetable medley, and red skinned mashed potatoes with pan gravy, fresh roll with whipped rosemary butter

### **Turkey Dinner**

**\$28.00**

Stuffed turkey breast with gravy and cranberry sauce, Celtic greens or soup du jour, roasted seasonal vegetable medley, and red skinned mashed potatoes with pan gravy, fresh roll with whipped rosemary butter

## Rocky Mountain Buffet

*\$36.00 per person. Minimum 20 people*

### **Choose two of the following entree selections**

1. Stuffed turkey breast with gravy and cranberry sauce
2. Carved roast beef, au jus, fresh Yorkshire pudding & horseradish
3. Carved ham with maple orange glaze
4. Vegetarian lasagna

### **Buffet Includes:**

- Assorted pickle tray
- Fresh raw vegetable tray with Greek yogurt ranch
- Roasted seasonal vegetable medley
- Fresh rolls with whipped rosemary butter
- Deep dish sticky toffee pudding

### **Choice of 2 salads:**

- Tossed Greens with balsamic vinaigrette dressing
- Traditional caesar salad
- Spinach salad with raspberry vinaigrette

### **Choice of 2 sides:**

- Red skinned mashed potatoes with pan gravy
- Rosemary roasted potatoes

## Alberta Prime Rib Buffet

*\$48.00 per person. Minimum 20 people*

### **Entree Selection:**

Slow cooked Alberta prime rib with Yorkshire pudding, au jus and horseradish

### **Buffet Includes:**

- Assorted pickle tray
- Fresh raw vegetable tray with Greek yogurt ranch
- Roasted seasonal vegetable medley
- Fresh rolls with whipped rosemary butter
- Deep dish sticky toffee pudding
- Choice of 2 salads:
  - Tossed greens with balsamic vinaigrette dressing
  - Traditional caesar salad
  - Spinach salad with raspberry vinaigrette
- Choice of 2 sides:**
  - Basmati rice pilaf
  - Red skinned mashed potatoes with pan gravy
  - Rosemary roasted potatoes



*Prices are subject to 5% GST and 17% gratuity. A non-refundable deposit of 25% is required on food orders at time of booking. Final numbers are required 72 hours prior to the event.*

# \$26 TRADITIONAL ALL YOU CAN EAT BUFFET

Starting at \$26.00 per person. Minimum 20 People

## Start with **Roast Beef**

Carved Alberta roast Beef with au jus. Served with Yorkshire pudding and horseradish.

## **Turkey**

Stuffed turkey breast, served with gravy & cranberry sauce. (additional \$5.00 is charged per person)

## **Buffet Also Includes:**

- Tossed Green Salad with balsamic vinaigrette
- Red Skinned mashed potatoes with pan fried gravy
- Roasted Vegetables
- Fresh Rolls with whipped rosemary butter

Add deep dish sticky toffee pudding for only \$4.50 a person.

*We are here to ensure your event is perfect!*

### **Venue Information**

The pub has private and semi-private areas for 6 to 200+ people for mingling cocktail parties, sit down dinners and casual get togethers! The pub is equipped with audio visual and Music hook ups to help with business meetings, parties or any celebration imaginable!

### **Room Rental Feeds & Minimum Charges**

THERE ARE NOT ANY! We do not charge a room rental fee or minimum spend for rooms or bookings but we do require a minimum number of guaranteed people for certain areas during peak seasons and may move your event to a different area of the pub if your number drops too much. Please contact the pub for more information.

### **Guaranteed Number of Guests**

The guaranteed number of guests for pre booked food is required 72 hours prior to your event. You will be charged for the guaranteed number or the actual attendance (whichever is greater).

### **Tax & Gratuity**

17% Gratuity and 5% GST will be added to the final bill. The final bill is due payable on the day of your function. We accept cash, debit, Apple pay, Google pay and all major credit cards; we do not accept cheques for final payment.

### **Dietary & Allergy Customization**

Our Chef will be happy to accommodate any allergy or dietary concerns, please advise your event coordinator. Chef has numerous options for gluten sensitivities, vegan options and any other dietary concerns.

### **Decorations**

Guests are welcome to bring their own decorations; however we do not permit anything to be nailed, tacked OR stapled to walls or ceilings. Our staff will be happy to help you set up your room!

### **Contact Us!**

**Seanachie@doublearrow.ca**  
**(403) 249-4300**

**The Seanachie Irish Pub**

**CELEBRATION  
&  
EVENT MENU**

