

# THE AULDE DUBLINER

## SOCIAL AND SPECIAL EVENTS MENUS

WELCOME TO THE AULDE DUBLINER & POUR HOUSE.  
WE OFFER A DISTINCTIVE ATMOSPHERE FOR ALL OF YOUR  
SOCIAL AND SPECIAL EVENTS.  
WE WILL WORK WITH YOU FROM THE START TO THE FINISH TO ENSURE  
THAT YOUR EVENT IS A SUCCESS.

WE CAN DESIGN AND EXECUTE SOCIAL AND SPECIAL EVENTS SUITED  
TO MEET ALL OF YOUR REQUIREMENTS. THE AULDE DUBLINER  
STAFF WILL MAKE SURE YOUR UPCOMING SOCIAL AND SPECIAL EVENT  
IS SET-UP FOR SUCCESS.

EXCLUDING PRE-SET MENUS, ALL SOCIAL & SPECIAL EVENT MENUS  
REQUIRE 72 HOURS NOTICE.

WE LOOK FORWARD TO MAKING YOUR EVENT A SPECIAL ONE!



## PRE-SET MENU

### IRISH STANDARD

\$19.00

CHOICE OF;  
SEAFOOD CHOWDER  
OR

IRISH GREENS WITH HOUSE DRESSING

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CHOICE OF;  
AWARD WINNING FISH AND CHIPS  
OR

JAMESON'S BEEF STEW

OR

CHICKEN CURRY

OR

IRISH LAMB PIE

COFFEE/TEA/POP..INCLUDED

### PUB STYLE

\$20.00

CHOICE OF;  
CURRIED APPLE BISQUE  
OR

CAESAR SALAD

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CHOICE OF;  
BUFFALO CHICKEN WRAP  
OR

BUSHMILLS IRISH WHISKEY BBQ BURGER

OR

SPICY CHICKEN CURRY

NOTE – THE WRAP AND THE BURGER COME WITH YOUR CHOICE ON THE SIDE OF  
FRIES, RICE, CHAMP, GARDEN SALAD OR SOUP

COFFEE/TEA/POP...INCLUDED

- PRICE DOES NOT INCLUDE APPLICABLE TAXES OR GRATUITY
- DESSERT OPTION – PLEASE ADD \$6 PER PERSON

## **BUFFET MENU OPTIONS**

### **'HOLIDAY' SEASON BUFFET**

**\$26.50 PER GUEST**

**CHEF CARVED BEEF SIRLOIN WITH GRAVY AND CREAMED HORSERADISH**

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**CARVED TURKEY BREAST SERVED WITH WHISKEY GRAVY AND CRANBERRY CHUTNEY**

**ALL SERVED WITH THE FOLLOWING:**

**POTATO LEEK SOUP**

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**MIXED GREENS WITH APPLE AND PICKLED GINGER**

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**CAESAR SALAD WITH DOUBLE SMOKED BACON AND PARMESAN**

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**TRADITIONAL IRISH CHAMP WITH BUTTER AND SCALLIONS**

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**HONEY ROASTED CARROTS AND PARSNIP**

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**BREAD STUFFING WITH BACON, ONIONS AND FRESH HERBS**

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**DINNER ROLLS AND BUTTER**

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**APPLE CRISP WITH BAILEY'S WHIPPED CREAM**

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**NANAIMO BARS**

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**ASSORTED COOKIES**

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**RED ROSE TEA / LAVAZZA COFFEE**

**NOTE: 25+ PPL FOR BUFFET; PRICE DOES NOT INCLUDE APPLICABLE TAXES OR GRATUITY**

**'FESTIVE' SEASON BUFFET**  
**\$35.50 PER GUEST**

**CHEF CARVED PRIME RIB WITH GRAVY AND CREAMED HORSERADISH**

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**CARVED TURKEY BREAST SERVED WITH WHISKEY GRAVY AND CRANBERRY CHUTNEY**

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**FRESH ATLANTIC SALMON SERVED WITH A CREAM DILL SAUCE**

**ALL SERVED WITH THE FOLLOWING:**

**POTATO LEEK SOUP**

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**MIXED GREENS WITH APPLE AND PICKLED GINGER**

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**CAESAR SALAD WITH DOUBLE SMOKED BACON AND PARMESAN**

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**MEDITERRANEAN PASTA SALAD WITH ROASTED PEPPERS AND OLIVES**

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**TRADITIONAL IRISH CHAMP WITH BUTTER AND SCALLIONS**

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**SWEET POTATO GRATIN WITH THYME AND DUBLINER CHEDDAR**

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**HONEY ROASTED CARROTS AND PARSNIP**

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**ROASTED BEETS WITH WHISKEY AND SOUR CREAM**

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**BREAD STUFFING WITH BACON, ONIONS AND FRESH HERBS**

~

**DINNER ROLLS AND BUTTER**

~

**ASSORTED COOKIES**

~

**APPLE CRISP WITH BAILEY'S WHIPPED CREAM**

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**CHOCOLATE AND VANILLA LAYERED CAKE WITH FRESH RASPBERRIES**

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**RED ROSE TEA / LAVAZZA COFFEE**

**NOTE: 25+ PPL FOR BUFFET; PRICE DOES NOT INCLUDE APPLICABLE TAXES  
OR GRATUITY**

## CANAPÉ SELECTION

-CANAPÉS ARE ORDERED AND PRICED BY THE 20<sup>1</sup>'S

-CONSIDER 5 PIECES PER GUEST IF PART OF A DINNER OR 10 PIECES PER GUEST IF PART OF A COCKTAIL RECEPTION

### \$25 TIER THREE CANAPÉS (\$1.25EA)

RAREBIT TARTS

-DUBLINER CHEESE SAUCE AND CARAMELIZED ONIONS

IRISH BEEF AND LAMB MEATBALLS

-ROSEMARY, MINT AND GUINNESS GRAVY

DEVILS ON HORSEBACK

-BLUE CHEESE, BACON AND DATES

DEILED EGGS

-CAYENNE AND CHIVE

### \$30 TIER TWO CANAPÉS (\$1.50EA)

SHRIMP MAYO

-BASIL AND MINT

MUSHROOM PATE

-CRISP PROSCIUTTO AND BLUE CHEESE

CAPRESE SKEWERS

-BOCCONCINI, BALSAMIC AND BASIL

RARE BEEF CROSTINI

-ARUGULA PESTO AND SHAVED PADANO

### 35\$ TIER ONE CANAPÉS (\$1.75EA)

SCOTCH EGGS

-HOT MUSTARD

CORNED BEEF SLIDERS

-CABBAGE AND GUINNESS MUSTARD

SPICED MAPLE BACON POPS

-BLACK PEPPER AND SRIRACHA

SMOKED SALMON TARTARE

-APPLE AND TARRAGON

## PLATTERS

LARGE CHEESE (SUITABLE AS AN ADDITION FOR PARTIES UP TO 50 GUESTS) \$115

- ROSENBERG BLUE CHEESE PÂTE
- DUBLINER CHEDDAR
- DOUBLE CREAM BRIE

SMALL CHEESE (SUITABLE AS AN ADDITION FOR PARTIES UP TO 25 GUESTS) \$70

- ROSENBERG BLUE CHEESE PÂTE
- DUBLINER CHEDDAR
- DOUBLE CREAM BRIE

LARGE VEGETABLE (SUITABLE AS AN ADDITION FOR PARTIES UP TO 40 GUESTS)  
\$55

- CAULIFLOWER, BROCCOLI, PEPPERS, CUCUMBER, CARROT, CELERY, MUSHROOMS,  
RANCH AND BLUE CHEESE DRESSING

SMALL VEGETABLE (SUITABLE AS AN ADDITION FOR PARTIES UP TO 20 GUESTS)  
\$30

- CAULIFLOWER, BROCCOLI, PEPPERS, CUCUMBER, CARROT, CELERY, MUSHROOMS,  
RANCH AND BLUE CHEESE DRESSING

LARGE FRUIT (SUITABLE AS AN ADDITION FOR PARTIES UP TO 50 GUESTS) \$80

- PINEAPPLE, HONEYDEW, WATERMELON, CANTALOUPE, GRAPES, STRAWBERRIES,  
VANILLA YOGHURT

SMALL FRUIT (SUITABLE AS AN ADDITION FOR PARTIES UP TO 30 GUESTS) \$50

- PINEAPPLE, HONEYDEW, WATERMELON, CANTALOUPE, GRAPES, STRAWBERRIES,  
VANILLA YOGHURT

LARGE SANDWICH (SUITABLE FOR PARTIES UP TO 50 GUESTS)  
\$140

- SHAVED CHICKEN WITH HAVARTI AND GARLIC MAYO
- COUNTRY HAM WITH BRIE AND GUINNESS MUSTARD
- ROASTED BEEF WITH ROSENBERG BLUE AND HORSERADISH

SMALL SANDWICH (SUITABLE FOR PARTIES UP TO 25 GUESTS)  
\$90

- SHAVED CHICKEN WITH HAVARTI AND GARLIC MAYO
- COUNTRY HAM WITH BRIE AND GUINNESS MUSTARD
- ROASTED BEEF WITH ROSENBERG BLUE AND HORSERADISH

## OYSTER BAR

\$3.50 PER PIECE/3 DOZEN MINIMUM

LOCAL AND/OR IMPORTED SEASONAL OYSTERS SERVED ON THE HALF SHELL

-RED WINE MIGNONETTE

-SRIRACHA AND LIME

-FRESH HORSERADISH

OYSTERS CAN ALSO BE BAKED IF REQUESTED AND SERVED  
WITH GARLIC BUTTER AND BREADCRUMBS...

## PUB FOOD

CHICKEN FINGERS 12 EA/\$32.50

-PLUM SAUCE, H&C SIGNATURE SAUCE

FRIED PICKLES 24EA/\$24.50

-BUTTERMILK RANCH

ONION RINGS BASKET/\$8

-CHIPOTLE AIOLI

SWEET POTATO FRIES BASKET/\$8

-GARLIC AIOLI

WINGS PER LB/\$14

-BBQ-MILD, MEDIUM, FRANK'S RED HOT, FRANK'S BUFFALO RED HOT,  
SAMBAL EXTREME HEAT, GUINNESS BBQ, SWEET THAI CHILI, HONEY-GARLIC,  
HONEY-HOT, SALT & PEPPER, CAJUN DUSTED

CHEESY GARLIC TOASTED BAGUETTE 2 FULL BAGUETTES/\$20

-FRESH GARLIC BUTTER, MOZZARELLA, CHEDDAR AND MONTEREY JACK

CHIPS AND SALSA BASKET/\$5

-CRISP TORTILLA CHIPS, HOUSE MADE CILANTRO SALSA

IRISH NACHOS LG BASKET/\$22.50

-LATTICE CUT POTATOES, CHEESE SAUCE, RED AND GREEN BELL PEPPERS,  
JALAPEÑO, GREEN ONION