

County Clare's Michael Joyce Event Room

Thank you for your interest in booking your event with us!
County Clare hosts a variety of occasions and we are looking forward to
accommodating you.

Please contact Sarah for more information.
414.272.5273 CountyClareEvents@gmail.com

Dinner Selections

There are two different options available for your event. The seated served event is ideal for smaller groups and the in house catering/buffet style event is much more casual, perfect for informal events, larger groups, or cocktail parties.

Reservations

Reservations are accepted at least one week in advance. A room fee is required for use of the space and can either be paid in advance or added to the bill on the night of your event. Thursday, Friday, Saturday and Sunday the room fee is \$50. Any other day the room fee is \$35. The Joyce Room is available during regular business hours with the last reservation at 7pm. With any reservation fee a server is provided to assist with food and beverage service.

Occupancy

In order to maintain our service standards and your comfort we limit the Joyce Room occupancy to a maximum of 40 guests with limited seating. Sit down table service has a maximum capacity of 25 guests.

Beverage Service Options

Beverages are available for separate purchase for your event. While some guests prefer an open bar (with all beverages on the main tab), others prefer a cash bar (where everyone purchases their own beverages). We are also able to have a set tab limit if you prefer to stay at a certain budget. While beverages service is very flexible, please let the Event Coordinator know your plan prior to the event.

Joyce Room Policies

A guaranteed amount of guests and **food must be confirmed one week prior to the event.** If we do not get confirmation of menu choices **one week prior, we reserve the right to substitute menu items, or cancel your event.** An inquiry for an event does not guarantee a reservation, a contract is required to finalize your event.

Tablecloths are provided upon request for a flat fee of \$25. All events staffed with a server do not include automatic gratuity, however 18% gratuity is suggested. All items discussed with the Event Coordinator will be entered into a contract for your review. Additional policies are listed on this contract. County Clare reserves the right to change any policies or prices listed without notice.

Seated Service Meal Options

Soups and Salads

- Irish Root Soup** - A cup of our famous purée of sweet potato, carrot and leek. **\$4.50**
Pub Salad - Mixed baby greens tossed with a side of light balsamic vinaigrette. **\$6**

Appetizers

- Irish Chips** - Beer-battered fries with a mild sweet curry or garlic parsley sauce. **\$11**
Roasted Red Pepper Hummus - Our homemade recipe served with toasted pita triangles, tomatoes, cucumber, and red onion. **\$13**

Main Courses

***Please choose three options for your menu that your guests may order from.
A pre-order count of menu items is preferred, but not required.***

- Cottage Pie** – Seasoned beef with carrots, onions and peas topped with homemade mashed potatoes and baked until golden brown. Also available vegetarian! **\$18**
Guinness Pot Roast – Tender, slow cooked beef covered with our Guinness gravy, served with seasonal vegetables and mashed potatoes. **\$19**
Corned Beef & Cabbage – Slow roasted corned beef brisket served with bacon braised cabbage and mashed potatoes. **\$19**
County Clare Meatloaf - A special blend of beef, veal, & pork dressed in a Worcestershire cream & onion sauce. Served with seasonal vegetables and mashed potatoes. **\$19**
Baked Salmon - Fresh Atlantic salmon fillet topped with dill cream sauce on a bed of sautéed spinach. Served with homemade mashed potatoes. **\$24**

Catering

Open Faced Mini Reubens - Fresh marble rye dressed with 1000 island, sauerkraut, Swiss cheese and our in-house roasted corned beef. **\$35 per dozen**

Portabella Top Hats – Large portabella mushroom pieces breaded and deep-fried to crispy perfection served with homemade Parmesan peppercorn dip. **\$12 per dozen**

Beef Tenderloin - Tender roasted beef tenderloin, cooked medium rare, sliced and served by the pound. Brioche Rolls are suggested. **Market price**

Shrimp Cocktail - Large tail-on shrimp served chilled with fresh lemon wedges and house made cocktail sauce. **Market price**

***Domestic Cheese Platter** - (all selections come with cracker assortment)3 varieties:

Cheddar, Provolone, and Swiss. **\$75**

***Farmers Platter** – Roasted turkey breast, ham, and roast beef. **\$75**

***Seasonal Fruit Platter** - Variety of seasonal fruit & berries. With yogurt dip. **\$65**

***Vegetable Platter** - Seven kinds of veggies with Parmesan peppercorn dip. **\$65**

***Hummus Platter** - Our classic roasted red pepper hummus. Served with pita triangles, tomato, cucumber, and red onion. **\$65**

***Spinach Artichoke Dip Platter** - Smoked Gouda, spinach & artichoke in a devilishly delicious baked dip topped with Parmesan. Served with pita for dipping. **\$65**

Dinner Rolls – Brioche dinner rolls for sandwiches. **\$10 per dozen**

***Mixed Green Salad** – Large salad tossed with fresh cut vegetables, croutons, balsamic vinaigrette and Parmesan peppercorn dressing on the side. **\$40**

Snack Mix – Snack mix is ideal for having in small bowls on tables **\$6 per pound**

All *platters* are available in half servings.

*A combination of any 3 of these will feed approximately 35 people

County Clare Brunch Menu Options

Brunch is available on Sundays from 11:00am-2:30pm

All You Can Eat Buffet:

Items are served in hot plates and will be replenished as needed. There are three options to choose from:

\$15 per guest—includes three items from the list below

\$16 per guest—includes all four items from the list below

Scrambled Eggs

1 Meat Option (sausage or bacon)

Deep Fried Potato Fritters

Homemade French Toast

Note: All brunch buffet items are made from scratch and made to order upon necessity. Due to our kitchen size, there may be a slight delay in replenishing your choices.

Seated Served Meal

Each guest orders items individually. The host may choose to present a menu of three of these items on the day of your event:

Full Irish Breakfast – Grilled Tomatoes, potato fritters, scrambled eggs, black and white pudding, Irish Bacon and Irish Sausages and Irish Soda Bread **\$16.00ea**

Full American Breakfast – Sausage, Bacon, Potato fritters, grilled ham, scrambled eggs and whole wheat toast **\$14ea**

Grilled Toast with Irish Whiskey syrup **\$11ea**

Corned Beef Hash **\$16ea**

Beverages

Non-Alcoholic beverages may also be ordered individually at \$2.50.

Mimosas, Irish Coffees and Bloody Marys are for separate purchase.