County Clare's

Michael Joyce Event Room

Thank you for your interest in booking your event with us!

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 $100. Any other day the room fee is $50. 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 polices or prices listed without notice.

Seated Service Meal Options

Soups and Salads (optional)

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**

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! **$19**

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**

Chicken & Biscuits – Two homestyle biscuits, baked chicken breast topped with homemade country gravy and green onions. Served with seasonal vegetables. **$18**

Shepherd's Pie – Seared lamb simmered with carrots, celery, onion, and green peas in a hearty broth. Topped with homemade mashed potatoes and baked. **$20**

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**

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

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

***Domestic Cheese Platter –** Served with crackers. Choose *three* varieties: cheddar, white cheddar, Provolone, pepperjack, or Swiss. **$75**

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

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

***Hummus Platter -** Our classic roasted red pepper hummus. Served with pita triangles, and three seasonal vegetables. **$65**

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

***Smoked Salmon Dip Platter** – A description that Ian needs to come up with **$1,000**

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

Baked Biscuits – Homestyle buttermilk biscuits. **$12 per dozen**

***Mixed Green Salad –** Large salad tossed with fresh cut vegetables, croutons, balsamic vinaigrette, raspberry 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 Saturdays & 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:

$16 per guest—includes three items from the list below

$17 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.

Beverages

Non-Alcoholic beverages may also be ordered individually for $3.00.

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