

DUBLIN SQUARE BANQUET HALL CONTRACT

Thank you for considering Dublin Square Irish Pub for your special occasion! Please read the following terms of agreement carefully. By signing this contract, the customer agrees to all of the terms and conditions.

Half of the room rental fee is due at the time of booking and is non-refundable. The rental fee includes use of the room for the events specified scheduled time frames, set up/clean up, house linens (color options may be available on request), black table skirting for specialty tables, stemware, flatware, coat closets/racks, audio visual amenities and podium.

There will be a room rental fee of \$250.00 for events held Sunday through Wednesday and a \$400.00 fee for events held Thursday through Saturday. The breakdown of the room rental fee is as follows: Set up/break down and linen cost \$150, and the remaining balance is the room fee itself.

Please initial: _____

All food and beverage must be purchased through Dublin Square Irish Pub. Prices are subject to change without notice.

Final menu selections must be submitted one week prior to the event to ensure availability of desired menu items. Final plate count must be submitted to Dublin Square Irish Pub five (5) days prior to the event, which will be the minimum amount, charged for meals.

Customer (Print Name): _____ Signature: _____

Manager: _____ Today's Date: _____ Function Date: _____

Rental Fee: _____

Date Received: _____

Type of Payment: _____

Type of Credit Card: _____

Credit Card #: _____ Exp. Date: _____

Appetizers

(Priced per 50 pieces)

- Ballyshannon Wings.....\$85
Chicken wings tossed in your choice of sauce. Spicy Barbeque, Green
Apple Barbeque, Buffalo Sauce, Blackberry Barbeque or Sweet Guinness
Glaze
- Spinach Artichoke Dip.....\$75
- Cashew Crusted Shrimp.....\$125
Deep fried and served with citrus orange horseradish sauce
- Baked Bleu Crab and Brie.....\$90
- Irish Chicken Thumbs.....\$100
Hand dipped in our famous Irish Beer Batter with ranch dressing and
Sweet Guinness Glaze on the side
- Battered Dipped Provolone Sticks.....\$70
Served with Ranch Dressing
- Baked Brie.....\$90
Served piping hot with fresh fruit and crackers
- Bruschetta.....\$65
- Jumbo Shrimp..... market price
-
- Dublin Hush Puppies.....\$65
Hand battered potato and corned beef balls deep fried and served with
horseradish cream
- Cookstown Stuffed Potato Skins.....\$75
Stuffed with a three cheese blend, Irish bacon and fresh leeks. Served
with horseradish cream on the side
- Smithwicks Shrimp Skewers.....\$125
Marinated in Smithwicks Ale with fresh herbs and a touch of honey,
then fire grilled to order

Dry Snacks

(Priced per 50 pieces)

Potato Chips and Dip.....	\$25
Peanuts.....	\$30
Mixed Nuts.....	\$35
Pretzels.....	\$20
Nacho Chips and Salsa.....	\$40
Chex Party Mix.....	\$30
Party Trays	
Fresh Vegetables and Dip or Fresh Fruit Display	
Small (serves 25).....	\$45
Medium (serves 50).....	\$85
Large (serves 100).....	\$125

Buffet Dinner Selections

Traditional Dinner Buffet: Choice of 3 Entrees.

Choice of House or Cesar Salad

Vegetable, Starch, Salad....\$22

Party's of 50 or more pre-order.

Events held Thursday. Friday & Saturday Pre-Order

Entrée:

Chicken Ramona

Bourbon County Top Sirloin

*Castlebar Filet Mignon

*Bone-In Irish Strip Steak

*Center Cut Pork Chop

*Cedar Planked Salmon

Laneborough Shepards Pie

Fish and Chips

*Blackberry Barbeque Ribs

*items match the starred price

Pastas:

Ballina Chicken on Fettuccine

Tullamore Shrimp Pasta

Wicklow Vegetarian Pasta

* For each premium Entrée add an additional \$7.00 per person.

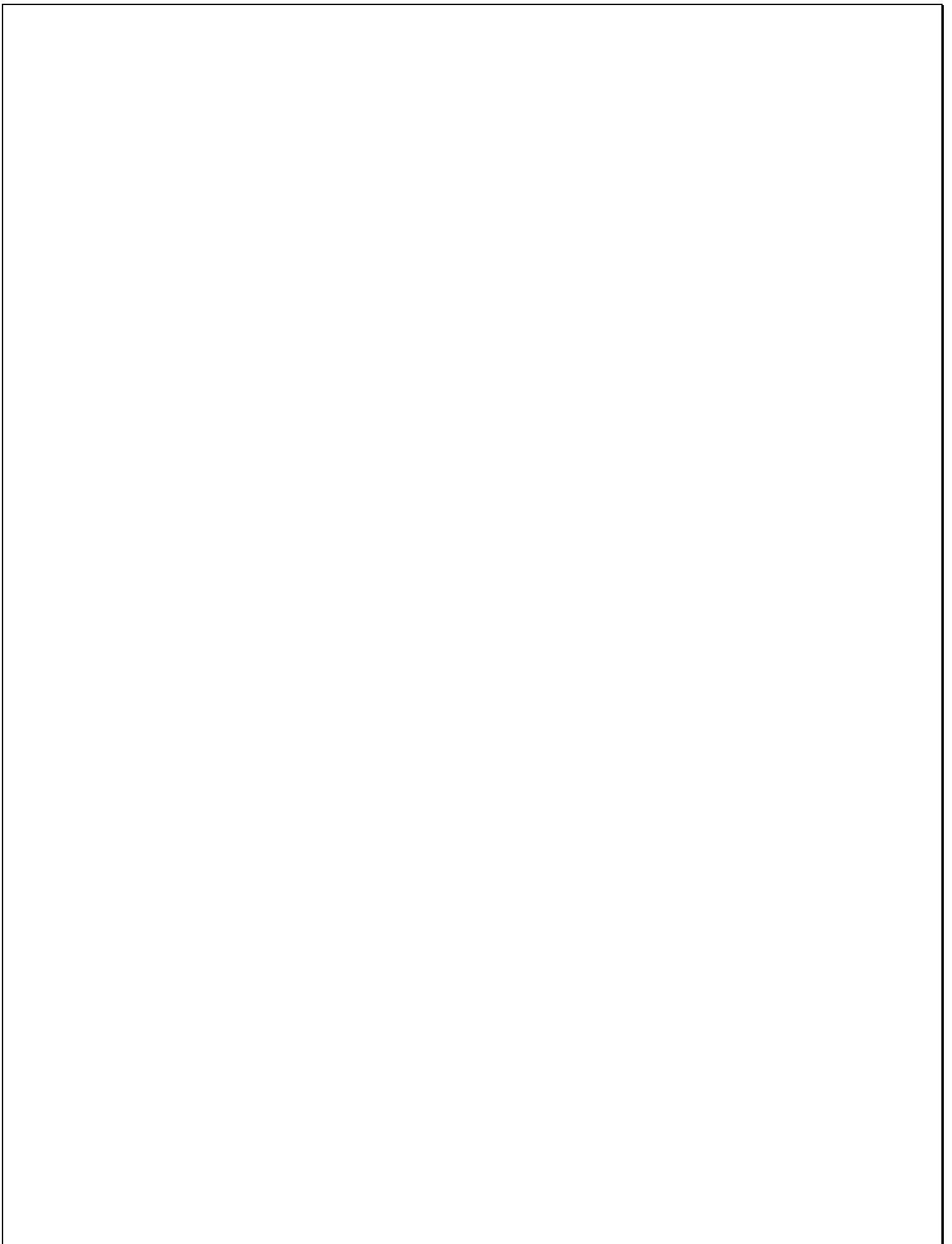
Vegetables:

Asparagus

Broccoli

Green Beans

California Blend



Sides:

Parmesan Potatoes
Coleslaw
French Fries
Bleu Cheese Potatoes
Garlic Champ

Salads:

House
Caesar

Salad Dressings:

Ranch
French
Cherry Apple Vinaigrette
Caesar
Thousand Island
Italian
Bleu Cheese
Oil and Vinegar
Fat Free Ranch
Fat Free Italian
Fat Free French

Beverage Service

Open Bar

The bar tab is included in the customer's final bill.

Cash Bar

Guests purchase their own drinks.

Semi-Open Bar

The host specifies which alcoholic beverages will be provided at no charge. All other alcoholic beverages are provided on a cash basis.

Draft Beer by the glass (16 oz)

Domestic.....\$3.75

Imported.....\$4.25

Wine

Cabernet Sauvignon, Chardonnay, Merlot, White Zinfandel.....\$6.50

per glass

Champagne

Wycliff.....\$15.00 bottle

Moet White Star..... \$70.00 bottle

Dom Perignon..... \$225.00 bottle

Soft Drinks\$2.00 per person

Mixed Drinks:

(All liquor prices include mixes and garnishes)

Well Liquors

\$4.00 per drink, per person

Call Liquors

\$5.00 per drink, per person

Top Shelf Liquors

\$6.50 per drink, per person

