



Irish Newfoundland Pub

Est. 1996



Group Platters and Packages 2026

Prices & Menus are subject to change, we only secure quotes for 60 days.

O'Reilly's Group Platters & Packages 2026

Group Platters

Platter 1 – Fries & Rings

- french fries, condiments GF
- onions rings, ranch
- hand-cut chips, dip GF
- deep-fried pickles, mustard dip

Platter 2 – Seasoned Wings

- 5 dozen seasoned wings, assorted dips

Platter 3 – Pub Grub

- 2 dozen seasoned wings, assorted dips
- 2 dozen mozzarella sticks, ranch dip
- 2 dozen salt & vinegar cod bites, citrus aioli GF

Platter 4 – Vegetarian Platter

- 2 dozen korean bbq cauliflower, sesame seeds, scallions GF, V
- 2 dozen veggie-stuffed mushroom caps GF
- 2 dozen individual crudité cups with dip GF, V

Platter 5 – Premium Pub

- 2 dozen chicken tenders, ranch
- 2 dozen veggie spring rolls, plum sauce
- 2 dozen mini cheeseburgers, mayo, ketchup

Platter 6 – Hors d'oeuvres

- 2 dozen bacon-wrapped scallops
- 2 dozen mini cheeseburgers, mayo, ketchup
- 2 dozen salt & vinegar cod bites, citrus aioli GF

Platter 7 – Mini Burger Platter

- 2 dozen mini cheeseburgers, mayo, ketchup
- 2 dozen salt & vinegar cod sliders, coleslaw, citrus aioli GF
- 2 dozen turkey club sliders

Platter 8 – Seafood Platter

- 2 dozen shrimp tempura, ginger soya dip GF
- 2 dozen salt & vinegar cod bites, citrus aioli GF
- 2 dozen bacon-wrapped scallops GF

Platter 9 – Scallop Platter

- 6 dozen bacon-wrapped scallops GF

Platter 10 – Surf & Turf

- 4 dozen mini beef wellingtons with brown sauce
- 2 dozen shrimp tempura with ginger soya dip GF
- 2 dozen bacon-wrapped scallops GF

Platter 11 – Sweet Bites

- 2 dozen mini cinnamon-sugar doughnuts, caramel dip
- 2 dozen coconut snowballs
- 2 dozen chocolate stout cupcakes



Group Packages

(serves 10 – 20 guests)

Group Package 1

- Platter #1 – Seasoned Wings
- 20 drink tickets (*domestic beer or well-brand highballs*)

Group Package 2

- Platter #1 – Seasoned Wings
- Platter #2 – Pub Grub
- 40 drink tickets (*domestic beer or well-brand highballs*)

Group Package 3

- Large basket chips & salsa
- Large basket onion rings
- Platter #1 – Seasoned Wings
- Platter #3 – Premium Pub
- 60 drink tickets (*domestic beer or well-brand highballs*)

Premium Drink Package Upgrade

Includes all beer, highballs, domestic pints, coolers & house wine by the glass

Group Package 4

- Platter # 4
- Platter # 7
- Platter #11
- 40 drink tickets (*domestic beer or well-brand highballs*)

Premium Drink Package Upgrade

Group Package 5

- 2 × Platter #1 – Seasoned Wings
- Platter #3 – Premium Pub
- Platter #4 – Hors d'oeuvres
- 80 drink tickets (*domestic beer or well-brand highballs*)

Premium Drink Package Upgrade

Group Package 6

- Platter #1 – Seasoned Wings
- Platter #3 – Premium Pub
- Platter #4 – Hors d'oeuvres
- Platter #5 – Seafood Platter
- 80 drink tickets (*domestic beer or well-brand highballs*)

Premium Drink Package Upgrade

Group Package 7

- Platter #1 – Seasoned Wings
- Platter #4 – Hors d'oeuvres
- Platter #5 – Seafood Platter
- Platter #8 – Surf & Turf
- 80 drink tickets (*domestic beer or well-brand highballs*)

Premium Drink Package Upgrade

Group Package 8

- Charcuterie Platter
- Cheese Platter
- Vegetable Platter
- Spread & Dips Platter
- Canapes Platter (6 doz)
- Sweet Bites Platter
- 80 drink tickets (*domestic beer or well-brand highballs*)

Premium Drink Package Upgrade

Cold Platters

(serves 15 – 25 guests/tray)

Spreads & Dips Platter

Hummus, Salsa, Tzatziki, Guacamole, tortilla Chips, crostini

Classic Charcuterie Platter

Prosciutto, Genoa Salami, Capicola, Soppressata, Mortadella, rustic loaf, small gherkins, olives, pickled onions, grainy mustard

Cheese Tray

Let us make it easy for you to provide your guests with a memorable cheese experience. Enjoy the very best, internationally sourced cheeses, hand-selected to suit your occasion and attractively presented with grapes, nuts, & fine crackers.

Fresh Fruit Tray

Seasonal selection of fresh fruit and berries with yogurt dip

Antipasti Platter

Grilled Mediterranean Vegetables, pickled Onions, Olives, and Pickles

Vegetable Tray

A colourful arrangement of fresh, seasonal vegetables with our house-made Tzatziki

Cold Seafood Platter

Jumbo shrimp (3 dozen), cocktail sauce, chilled Mussels, Marinated Baby Newfoundland Shrimp, whipped feta, pickled radish slaw, crostini

Canape Platter

Smoked salmon baguette, caprese salad skewers, feta & watermelon skewers, pate on baguette, fig jam

Sandwich Platter

Assorted cold sandwich bites, turkey, ham, vegetarian, egg on assorted breads

Cookie Tray (4 dozen)

A selection of our popular freshly baked drop cookies and squares

Drink Options

Basic Drink Ticket

includes a bottle of domestic beer, well-brand highballs, 4 oz glass of wine, 1/2-pint domestic beer

Premium Drink Ticket

includes all bottle beer, 5 oz glass wine, pint domestic beer, highballs including juice mix.

Host Bar - Applied to final invoice on host bars, whether it is an open bar or tickets

Hot Hors D'oeuvres

- **Deep-fried Pickles**, mustard dip VEG
- **Vegetable Spring Rolls**, plum sauce VEG
- **Potato, Feta Mini Cakes**, mustard relish V, VEG
- **Breaded Cheese Sticks**, marinara sauce VEG

- **Vegetarian Mushroom Caps** V, GF
- **Pan-fried Toutons**, molasses VEG
- **Brie, Cranberry, Pecan Tarts** VEG
- **Stuffed Medjool Dates**, mascarpone cheese, honey drizzle
- **Feta Rolls**, hot honey

- **Mini Cheeseburgers**, brioche bun, tomato aioli
- **Mini Turkey Sliders**, brioche bun, Savoury dressing, Cranberry aioli
- **Cod Slider**, crispy cod, creamy coleslaw, pickle, brioche bun
- **Braised Short Rib Crostini**, toasted baguette, tomato jam, braised beef short rib, blue cheese sauce
- **Chorizo, Sausage, Provolone Arancini**, smoky tomato dip
- **Korean BBQ Cauliflower**, sesame seeds, green onion GF, V
- **Parmesan-crusting Chicken Tenders**, marinara sauce
- **Bang Bang Chicken Thighs**, thai chilli dip GF
- **Buffalo Chicken Meatballs**, ranch drizzle GF
- **Salt & Vinegar Cod Bites**, citrus aioli GF
- **Fresh Cod Cakes**, mustard relish GF
- **Stuffed Medjool Dates, Blue Cheese, Bacon** GF, VEG

- **Grilled Asparagus**, goat cheese, prosciutto GF
- **Chicken Pot Stickers**, soya ginger dip
- **Chicken Souvlaki Skewers**, tzatziki GF

- **Mini Beef Wellingtons**, gravy
- **Maple-glazed Scallops wrapped in Bacon** GF
- **Seared Scallops**, lemon butter, garlic, parsley GF
- **Sauteed Shrimp Scampi**, white wine, butter, garlic GF
- **Coconut Shrimp**, mango aioli GF
- **Crispy Cod Tacos**, creamy slaw, pico de gallo, pickled red onion, lime cream
- **Crab stuffed Mushroom Caps**, hollandaise GF

Bruschetta's

- **Roast Tomato**, basil pesto, parmesan veg
- **Fig Jam, Brie, Prosciutto**
- **Cherry Tomato, Mini Bocconcini**, basil, balsamic drizzle veg
- **Lobster Bruschetta**
- **Pate on Baguette**, fruit jam

Cold Canapes

- **Smoked Salmon Baguette**
dill cream cheese, spinach
- **Double Salmon Mousse Crostini**
poached salmon, smoked salmon mousse, slivered cucumber, baguette, capers
- **Shrimp Cocktail**
seafood sauce GF
- **Prosciutto & Melon Skewers** GF
- **Caprese Skewers** GF, VEG
bocconcini, tomato, basil, balsamic
- **Marinated Mushroom Skewers** GF, V
- **Feta & Watermelon Skewer** GF, VEG
- **Pate on Baguette** fruit jam

Bite Size Sweets

- **Chocolate Truffles**
- **Coconut Sugar Fudge squares**
- **Cinnamon Sugar Mini Doughnuts**,
caramel sauce
- **Chocolate Stout Mini Cup Cakes**
- **Chocolate Coconut Snowballs**
- **Date Squares**
- **NL Berry Pastry Tart**, cream



One Course Options

Fish & Chips

Salt & Vinegar Fish & Chips GF
2pc salt & vinegar chip crusted cod, citrus aioli, fries

Jiggs Dinner

The most popular "family" meal in Newfoundland GF
turnip, carrot, parsnip, cabbage, potato, peas pudding, salt beef,
& mustard pickles

Add Roast Turkey, savoury dressing,
cranberry sauce & gravy

Two Course Options

Two Course Pub Set Menu (Entrée & Dessert)

Water Service

Entree

Salt & Vinegar Fish & Chips GF
2pc salt & vinegar chip crusted cod, citrus aioli, fries

Dessert

Mini Mason Jar Cheesecake
berry topping, chantilly cream

Coffee/Tea

All other beverages extra

Two Course Pub Limited Choice Menu

Water Service

Entrees

choice of, pre-order required

Beef Burger

7oz ground all beef burger, lettuce, tomato, sliced pickle, brioche bun

Crispy Cod Burger

salt & vinegar crusted cod, shredded lettuce, malt aioli, brioche bun

Chicken Club Wrap

tortilla, chicken breast, cheese, bacon, tomato, lettuce, mayo

Veggie Quesadilla

grilled flour tortilla, mushrooms, tomato, onion, peppers, cheese, salsa

Dessert

Mini Mason Jar Cheesecake
berry topping, chantilly cream

Carrot Cake
cream cheese icing

Coffee/Tea

All other beverages extra

Two Course Pub Limited Choice Menu (premium)

Water Service

Entrees

choice of, pre-order required

Irish Stew

slow braised pork and lamb, onions,
carrot, potato, rosemary

Fish & Chips

2pc salt & vinegar chip crusted cod,
citrus aioli, fries

Hot Turkey Sandwich

turkey breast, savoury dressing,
2 slices bread, gravy, fries

Plant-Based Burger

veggie plant-based burger, lettuce,
tomato, pickles, vegan mayo, brioche bun

Dessert

Mini Mason Jar Cheesecake
berry topping, chantilly cream

Carrot Cake
cream cheese icing

Coffee/Tea

All other beverages extra



Three Course Options

Three Course Set Pub Menu

Water Service

Appetizer

Salt Beef Fritters

(4) salt beef, potato, mozzarella, sauerkraut, cream cheese, panko, dip

Entrees

Salt & Vinegar Fish & Chips GF

2 pc salt & vinegar chip crusted cod, citrus aioli, fries

Dessert

Mini Mason Jar Cheesecake

berry topping, chantilly cream

Carrot Cake

cream cheese icing

Coffee/Tea

All other beverages extra

Three Course Limited Choice Pub Menu

choice of pre-order required

Water Service

Appetizer

Salt Beef Fritters

(4) salt beef, potato, mozzarella, sauerkraut, cream cheese, panko, dip

Cod Bites

(4) salt & vinegar chip crusted cod, citrus aioli

Veggie Spring Rolls

(4) deep-fried veggie filled spring rolls, plum sauce

Entrees

Salt & Vinegar Fish & Chips GF

salt & vinegar chip crusted cod, citrus aioli, fries

Beef Burger

7oz ground all beef burger, lettuce, tomato, sliced pickle, brioche bun

Chicken Club Wrap

tortilla, chicken breast, cheese, bacon, tomato, lettuce, mayo

Veggie Quesadilla

grilled flour tortilla, mushrooms, tomato, onion, peppers, cheese, salsa

Dessert

Mini Mason Jar Cheesecake

berry topping, chantilly cream

Carrot Cake

cream cheese icing

Coffee/Tea

All other beverages extra

Three Course Limited Choice Premium Menu

choice of pre-order required

Water Service

Appetizer

Salt Beef Fritters

(4) salt beef, potato, mozzarella, sauerkraut, cream cheese, panko, dip

Seafood Chowder

baby shrimp, cod, scallops, organic mussels, cream, herbs

Mixed Salad

seasonal greens, diced peppers, carrot curls, dried cranberries, tomato, choice of dressing

Entrees

Pan-Fried Cod GF

pan-fried cod loin, pork scrunchions, mashed potato, local root veggies, tartar sauce, lemon

Jiggs Dinner with Turkey

turnip, carrot, parsnip, cabbage, potato, peas pudding, salt beef, roast turkey, dressing, gravy, cranberry, mustard pickles

Irish Stew

slow braised pork and lamb, onions, carrot, potato, rosemary

Dessert

Mini Mason Jar Cheesecake

berry topping, chantilly cream

Carrot Cake

cream cheese icing

Coffee / Tea

All other beverages extra

