


# O'Reilly's

Irish Newfoundland Pub

Est. 1996

Celebrating 30 Years

# 2026 CATERING PACKAGE










# WELCOME TO THE EXPERIENCE

# Our Service Options

## Cocktail Reception
A cocktail reception is a special event designed to be a significant alternative when the host does not desire full dinner service. Although substantial food is desired to appease guests, it is not intended to serve as a meal. Guests are customarily served a selection of passed hors d'oeuvres and selections of displayed appetizers and food stations.

## Seated Dinner
A seated dinner is a special event designed to replicate a restaurant environment and experience. Generally, a seated dinner will begin with one hour of cocktails and hors d'oeuvres after which, guests will be seated in a custom dining room prepared especially for your event. Much more service staff is necessary for a seated dinner simply due to the increased details required to prepare and serve guests a full course dinner.

## Buffet Stations
A fantastic option for a social event. Buffet Stations lean toward the less formal side, but only in feel. This style of event is often used for anything from wedding receptions to formal corporate events and fundraisers. Staffed and freestanding buffets are stationed in various locations along with cocktail style seating to entice guests to explore all of the options that have been chosen for them.

# O'Reilly's Newfoundland Kitchen Party

## This is our specialty!
What a way to enjoy yourself like a Newfoundlander!
We will provide all the necessary ingredients to have an authentic Newfoundland Kitchen Party; live music, traditional Newfoundland food, a "Screech In" ceremony, where guests become an honorary Newfoundlander, a Scuff (dance the night away) and if you desire, we can arrange a visit from the Mummers!

## Event Equipment
Many different options may exist for each aspect of an event, be it the style of décor, the need for audio visual equipment, additional live music gear, podiums, specific type tableware, linens, etc, a fee may apply.

## Entertainment, Decorations, Support Staff
Should you need a band, solo artist or other entertainment, flowers, decorations, a photographer, etc. for your event, we would be happy to arrange these services for you, a small fee may apply.

# Private Rooms & Group Bookings

**O'Reilly's Irish Newfoundland Pub offer five unique rooms/spaces to host your private event.**

## O'Reilly's Full Pub
The full pub can accommodate up to 540 (including deck 130) guests & and may be used for sit-down meals, cocktail style events including our famous Newfoundland Kitchen Party, or any social gathering. While we do not charge a rental for the room there will be a set minimum food & beverage purchase for privacy, plus a deposit will be required upon booking.

All rooms have a full bar, washrooms & separate entrances.

O'Reilly's is the ideal location for your Christmas Celebrations!








## The Cove Room

The Cove Room at O'Reilly's can accommodate up to **130 guests**. This private event space offers a warm and welcoming setting within O'Reilly's, ideal for larger gatherings.



## One Eared Goat

Located at 318 Water Street and accessible to O'Reilly's from the back of the room, One Eared Goat can accommodate up to **70 guests**. This space offers a stylish and intimate setting connected to the O'Reilly's experience.

## RDF Room

Located on the second floor above the main section of O'Reilly's, the RDF Room features an opening overlooking the O'Reilly's stage and dance floor. This space can accommodate up to **150 guests**.



## Rooftop Patio

Located off the second floor RDF Room, the Rooftop Patio can accommodate up to **130 guests**. This outdoor space offers a unique setting above George Street with a lively downtown atmosphere.





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## GROUP PLATTERS & PACKAGES 2026










# WELCOME TO THE EXPERIENCE

# Hot Hors D'oeuvres

**$48/dozen**

- **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

**$50/dozen**

- **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

**$52/dozen**

- **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-crusted 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

**$55/dozen**

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

**$58/dozen**

- **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 **$54/dozen**

- **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

**$54/dozen**

- **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

**$50/dozen**

- **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





# Cocktail Packages




## George Street Package $35/person

**House Selection of Hors d'oeuvres** (8pcs/person)
Curated Selection of House Hors d'oeuvres
⇨ Mini Beef Wellingtons, gravy dip
⇨ Chorizo, Sausage, Provolone Arancini, smoky tomato dip
⇨ Asparagus, Goat Cheese, Prosciutto **GF**
⇨ Maple glazed Scallops wrapped in Bacon **GF**
⇨ Salt & Vinegar Cod Bites, citrus aioli **GF**
⇨ Bang Bang Chicken, thai chili sauce **GF**
⇨ Korean BBQ Cauliflower, sesame seeds, scallions **GF**




## Water Street Package $52/person

**Curated Selection of House Hors d'oeuvre** (12pcs/person)
⇨ Mini Beef Wellingtons, gravy dip
⇨ Chorizo, Sausage, Provolone Arancini, smoky tomato dip
⇨ Asparagus, Goat Cheese, Prosciutto **GF**
⇨ Maple glazed Scallops wrapped in Bacon **GF**
⇨ Salt & Vinegar Cod Bites, citrus aioli **GF**
⇨ Parmesan-crusted Chicken Tenders, marinara sauce
⇨ Bang Bang Chicken, thai chili sauce **GF**
⇨ Korean BBQ Cauliflower, sesame seeds, scallions **GF,V**
⇨ Stuffed Medjool Dates, Blue Cheese, Bacon **GF, VEG**

## The 5 o'clock Social Package $45/person

**House Selection of Hors d'oeuvres** (6pcs/person)
**plus 2 Drink Tickets**
⇨ Mini Beef Wellingtons, gravy dip
⇨ Chorizo, Sausage, Provolone Arancini, smoky tomato dip
⇨ Maple glazed Scallops wrapped in Bacon **GF**
⇨ Salt & Vinegar Cod Bites, citrus aioli **GF**
⇨ Chicken Parmesan Tenders, marinara sauce
⇨ Korean BBQ Cauliflower, sesame seeds, scallions **GF,V**

**Premium Drink Tickets:** 2/guest
⇨ good for Pints YB Beer, Highballs, select Cocktails, gl House Wine, Mocktails






## Jellybean Row Package $62/person

**Welcome Glass of Prosecco**
**Curated Selection of House Hors d'oeuvre** (12pcs/person)
⇨ Mini Beef Wellingtons, gravy dip
⇨ Chorizo, Sausage, Provolone Arancini, smoky tomato dip
⇨ Asparagus, Goat Cheese, Prosciutto **GF**
⇨ Maple glazed Scallops wrapped in Bacon **GF**
⇨ Salt & Vinegar Cod Bites, citrus aioli **GF**
⇨ Parmesan-crusted Chicken Tenders, marinara sauce
⇨ Bang Bang Chicken, thai chili sauce **GF**
⇨ Korean BBQ Cauliflower, sesame seeds, scallions **GF,V**
⇨ Stuffed Medjool Dates, Blue Cheese, Bacon **GF, VEG**




## Duckworth Street Package $45/person

**Platters for Sharing**
⇨ Hand-Cut Chips & Dip **GF**
⇨ Onion Rings – house made onion rings, dip
⇨ Seasoned Chicken Wings, assorted sauces
⇨ Corn Chips & Salsa **GF,VEG**

**Pub Bites**
⇨ Mini Cheeseburgers
⇨ Pulled Pork Sliders
⇨ Fish Tacos
⇨ Chorizo, Sausage, Provolone Arancini, smoky tomato dip
⇨ Veggie Spring Rolls, sweet chili
⇨ Mozzarella Sticks, marinara sauce



## Signal Hill Package $72/person

**Welcome Glass of Prosecco**
**Curated Selection of House Hors d'oeuvre** (12pcs/person)
⇨ Mini Beef Wellingtons, gravy dip
⇨ Chorizo, Sausage, Provolone Arancini, smoky tomato dip
⇨ Asparagus, Goat Cheese, Prosciutto **GF**
⇨ Maple glazed Scallops wrapped in Bacon **GF**
⇨ Salt & Vinegar Cod Bites, citrus aioli **GF**
⇨ Parmesan-crusted Chicken Tenders, marinara sauce
⇨ Bang Bang Chicken, thai chili sauce **GF**
⇨ Korean BBQ Cauliflower, sesame seeds, scallions **GF, V**
⇨ Stuffed Medjool Dates, Blue Cheese, Bacon GF, VEG

**Late Night Food**
Individual plates of either Chips, Dressing & Gravy or Poutine

*All prices subject to hst & 18% gratuity*
**GLUTEN FREE = GF • VEGETARIAN = VEG • VEGAN = V • NON-DAIRY = ND**

# O'Reilly's Group Platters & Packages 2026

## Group Platters

**Platter 1 – Fries & Rings ..... $80**
- french fries, condiments GF
- onions rings, ranch
- hand-cut chips, dip GF
- deep-fried pickles, mustard dip

**Platter 2 – Seasoned Wings ..... $140**
- 5 dozen seasoned wings, assorted dips

**Platter 3 – Pub Grub ..... $185**
- 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 ..... $265**
- 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 ..... $275**
- 2 dozen chicken tenders, ranch
- 2 dozen veggie spring rolls, plum sauce
- 2 dozen mini cheeseburgers, mayo, ketchup

**Platter 6 – Hors d'oeuvres ..... $285**
- 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 ..... $285**
- 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 ..... $290**
- 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 ..... $300**
- 6 dozen bacon-wrapped scallops GF

**Platter 10 – Surf & Turf ..... $385**
- 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 ..... $300**
- 2 dozen mini cinnamon-sugar doughnuts, caramel dip
- 2 dozen coconut snowballs
- 2 dozen chocolate stout cupcakes















# Group Packages

(serves 10 – 20 guests) *Prices before hst & 18% gratuity*

**Group Package 1 .....$290**
- Platter #1 – Seasoned Wings
- 20 drink tickets *(domestic beer or well-brand highballs)*

**Group Package 2 .....$600**
- Platter #1 – Seasoned Wings
- Platter #2 – Pub Grub
- 40 drink tickets *(domestic beer or well-brand highballs)*

**Group Package 3 .....$850**
- 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** – add $120
Includes all beer, highballs, domestic pints, coolers & house wine by the glass

**Group Package 4 .....$1120**
- Platter # 4
- Platter # 7
- Platter #11
- 40 drink tickets *(domestic beer or well-brand highballs)*

**Premium Drink Package Upgrade** – add $80

**Group Package 5 .....$1,380**
- 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** – add $160

**Group Package 6 .....$1,390**
- 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** – add $160

**Group Package 7 .....$1,490**
- 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** – add $160

**Group Package 8 .....$1,860**
- 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** – add $160

# Cold Platters

(serves 15 – 25 guests/tray) *Prices before hst & 18% gratuity*

**Spreads & Dips Platter ..... $75**
Hummus, Salsa, Tzatziki, Guacamole, tortilla Chips, crostini

**Classic Charcuterie Platter .....$200**
Prosciutto, Genoa Salami, Capicola, Soppressata, Mortadella, rustic loaf, small gherkins, olives, pickled onions, grainy mustard

**Cheese Tray .....$220**
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 .....$200**
Seasonal selection of fresh fruit and berries with yogurt dip

**Antipasti Platter .....$200**
Grilled Mediterranean Vegetables, pickled Onions, Olives, and Pickles

**Vegetable Tray .....$190**
A colourful arrangement of fresh, seasonal vegetables with our house-made Tzatziki

**Cold Seafood Platter .....$275**
Jumbo shrimp (3 dozen), cocktail sauce, chilled Mussels, Marinated Baby Newfoundland Shrimp, whipped feta, pickled radish slaw, crostini

**Canape Platter .....$400**
Smoked salmon baguette, caprese salad skewers, feta & watermelon skewers, pate on baguette, fig jam

**Sandwich Platter .....$125**
Assorted cold sandwich bites, turkey, ham, vegetarian, egg on assorted breads

**Cookie Tray** (4 dozen).....**$180**
A selection of our popular freshly baked drop cookies and squares

# Drink Options *+ hst & 18% gratuity*

**Basic Drink Ticket..... $8/ticket**
Includes domestic bottled beer, well-brand highballs, 4 oz glass of house wine, 1/2-pint domestic beer, mocktails

**Premium Drink Ticket ..... $10/ticket**
Includes all bottled beer, 5 oz glass house wine, pint domestic beer, 1 oz highballs, 1 oz Cocktails, seltzers, non-alcoholic beer, & mocktails

**Host Bar - 10% discount on regular-price items**
Applied to the final invoice for host bars, whether it is an open bar or drink tickets

# O'Reilly's Pub Menus 2026

## One Course Set Menu

### Fish & Chips
**Salt & Vinegar Fish & Chips** GF
2pc salt & vinegar chip crusted cod, citrus aioli, fries $26

### Jiggs Dinner
**The most popular "family" meal in Newfoundland** GF
turnip, carrot, parsnip, cabbage, potato, peas pudding, salt beef, & mustard pickles $28

**Add Roast Turkey**, savoury dressing, cranberry sauce & gravy $10

## Two Course Set Menu

### 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

$34/person
*All other beverages extra*

*Main Square*



## Two Course 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

$30/person
*All other beverages extra*

## Two Course Premium Choice Menu

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 sclices 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

$40/person
*All other beverages extra*

# O'Reilly's Dinner Menus 2026

## Three Course Set 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

$45/person
*All other beverages extra*

## Three Course Choice Menu

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

$50/person
*All other beverages extra*

## Three Course Choice Premium Menu

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

$60/person
*All other beverages extra*

*The Cove*



# O'Reilly's Special Event Buffet 2026

## Cold Salads

- Garden Salad or Caesar Salad with selection of dressings **GF**
- Traditional Coleslaw **GF**
- Spinach, egg, mushroom & bacon salad with honey Dijon dressing **GF**
- Pasta salad with tomato, cucumbers, olives, sweet peppers, red onion and feta cheese with Greek dressing

## Hot Sides

- Choice of Potato *(Whipped, Scalloped or Baby Roast Potato)*
- Basmati Rice and Vegetable Pilaf **GF**
- Steamed Seasonal Vegetables **GF**

## Hot Entrees (select three)

- Roast sliced turkey with savoury dressing and gravy
- Chicken breast with pancetta & mushroom cream sauce
- Salt & Vinegar Chip crusted cod loin with citrus aioli
- Roast Pork loin with bread stuffing with dried fruit, pecans, and red currant glaze
- Beef Bourguignon
- Vegetable Lasagna

## Dessert (plated, select one)

- Mason Jar Cheesecake with Berry Compote, Chantilly Cream
- Carrot Cake with Cream Cheese Icing
- Chocolate Pot, Chantilly Cream

$80/person



# Food Stations / Late Night Food

## Fry Selections *(plated)*

- Chips, hand cut frech fries, $10
- Newfoundland Favourite, chips dressing, gravy $10
- Classic Poutine, chips, cheese curds, gravy $12
- NL Poutine, chips, dressing, savoury dressing, cheese curds, gravy $14
- Short Rib Poutine, chips, cheese curds, braised short rib, gravy $14

## Poutine Station *(buffet)* $16

- French Fries
- Cheese Curds
- Savoury Dressing
- Gravy
- Condiments

## Soup & Sandwich *(buffet)* $16

- Assorted Triangle Sandwiches
- Pot of Soup: Turkey or Pea Soup

## Mashed Potato Bar $16

- Mashed Potato
- Braised Short Rib
- Shredded Cheese
- Crispy Bacon
- Sauteed Mushrooms
- Caramelized Onions
- Sour Cream

## Creamy Mac & Cheese Bar $15

- Creamy mac & cheese
- Crispy Bacon
- Italian Sausage
- Braised Short Rib
- Shredded Cheese
- Green Onion
- Sweet Tomato Sauce
- Toasted Panko Breadcrumbs



## Taco Station $24

- Braised Short Rib
- Crispy Salt & Vinegar Cod Tenders
- Flour Tortillas
- Creamy Coleslaw
- Pico de Gallo
- Sour Cream
- Hot Banana Peppers
- Shredded Lettuce
- Shredded Cheese
- Lime Crema
- Lime Wedges

*Priced per person/ all prices are subject to hst & 18% gratuity*

# Build your perfect night at O'Reilly's

Irish Newfoundland Pub — Est. 1996 — Celebrating 30 Years

## Team Building & Group Experiences

Crafted for connection, celebration & a great night out

### Music Themed Experiences

#### Karaoke Night
Take the stage and let loose. A fun, high-energy experience where guests can sing solo or as teams—perfect for breaking the ice and building confidence.

#### Open Mic Session
A relaxed, authentic Newfoundland-style experience. Guests showcase their talents—music, comedy, storytelling—in a supportive, pub-style setting.

#### Lip Sync Battle
All the fun of performance without the pressure of singing. Teams compete with costumes, choreography, and big energy.

#### Live Music Experience
Set the tone with thoughtfully curated live music and O'Reilly's speciality and designed to complement the atmosphere of O'Reilly's space.

### Interactive Experiences

#### Murder Mystery Experience
An immersive, interactive evening where guests become part of the story. Work together to solve clues, uncover secrets, and crack the case.

#### Trivia Night
Fast-paced and competitive. Teams go head-to-head in a customized trivia experience—can be themed to your group or industry. We can provide the host & the questions for an extra fee.

#### Music Bingo
A lively twist on classic bingo—match songs instead of numbers. Great energy, easy to play, and always a crowd favourite.

#### Bingo Night
Classic, nostalgic fun with a social twist. Perfect as a light, engaging activity alongside food and drinks.

### Food & Beverage-Driven Experiences

#### Street Food Stalls
A vibrant, market-style experience featuring multiple chef stations—tacos, sliders, global street eats—encouraging movement and mingling.

#### Traditional Newfoundland Bread Making Experience
A guided, hands-on workshop introducing delegates to the time-honoured craft of Newfoundland homemade bread. Participants learn the story, technique, and cultural significance of bread day — then take a freshly baked loaf home as a gift. We can also add Local Jam's.

#### "Scoff Off" Competition



Teams are given ingredients and challenged to create a dish—judged by Scoff Off host, Brenda O'Reilly. High engagement and great for corporate groups.

#### Wine Tasting Experience
A guided, social tasting designed to educate and engage. Guests are taken through a curated selection of wines—exploring regions, styles, and pairings—led by a knowledgeable host in a relaxed, approachable format. Perfect for client entertainment, team appreciation, or groups looking for a more refined, slower-paced experience.



#### The Cove Whisky Tasting Experience
Curated tasting featuring Canadian, Irish, Scotch, and global selections—perfect for more refined group experiences.

### Casual & Connection-Focused

#### Board Games Lounge
A relaxed and welcoming setup featuring a mix of classic favourites and modern board games. It's an easygoing way to encourage conversation, friendly competition, casual networking, and low-pressure team interaction throughout the event.

#### Card Games Social
From casual play to organized tournaments (e.g., poker, crib, euchre). Great for smaller groups or quieter gatherings.

#### Paint Night
Guided by a local artist, guests create their own masterpiece while enjoying cocktails and conversation. No experience required.

### Creative & Social Experiences

#### Screech Ins
Take part in a traditional Newfoundland Screech-In at O'Reilly's — complete with local laughs, a taste of Screech, the famous cod kiss, and plenty of Newfoundland spirit. It's an experience you won't forget!

#### Salsa, Sangria & Spanish Tapas
An energetic, cultural experience featuring a beginner-friendly salsa lesson paired with sangria and a curated tapas menu.

#### Beer & Food Pairing Experience
A signature YellowBelly offering. Guided tasting of craft beers paired with chef-driven dishes—educational, interactive, and delicious.

# O’Reilly’s Selections 2026

## Appetizer Selections

### Soup & Salad

- Italian Bread & Tomato Soup
- Cod Leek & Potato Soup
- Seafood Chowder
- Garden Salad with seasonal greens, honey-kissed pecans, dried cranberries, carrot curls & poppy seed dressing
- Classic Caesar Salad
- Greek Pasta Salad



### Appetizer

- Cod au Gratin
- Cod Cake with mustard relish
- Brie, leeks & apple in phyllo pastry with a berry coulis
- Cauliflower Cakes with crème fraiche



## Entrée Selections

### Poultry Entrées

- Chicken Breast Parmesan with fire roasted tomato sauce
- Chicken Breast with savory bread stuffing & gravy
- Chicken wellington with red currant sauce



### Salmon Selections

- Maple glazed fillet of Salmon
- Grilled Salmon with our signature tomato jam
- Poached Salmon with chipotle hollandaise or citrus hollandaise

### Cod Selections

- Cod Belle Isle; Baked Cod with cream sauce, fresh tomato & cheese
- Panko breaded Cod with citrus aioli
- Cod, Potato & Spinach Pie
- Salt & Vinegar chip crusted Cod Loin
- Pan-fired Cod with scrunchions

### Vegetarian Selections

- Vegetable Lasagna
- Eggplant Parmesan
- Curried Vegetables on a bed of Basmati rice



### Pork Selections

- Roast Pork loin with button mushroom sauce
- Stuffed Pork loin with fruit & bread stuffing with a light gravy
- Lamb shanks Osso Bucco style

### Beef Selections

- Beef Wellington (market price)
- Beef Bourguignon
- Braised Short Rib
- Roast Prime Rib (market price)
- Beef & Four Cheese Lasagna

### Other Entrée Selections

- Steamed Lobster (market price)
- Surf & Turf (market price)
- Seafood Platter



## Dessert Plated, select one

- Lemon Meringue Pie
- Mason Jar Cheesecake with Berry Compote
- Carrot Cake with Cream Cheese Icing
- Chocolate Stout Brownie with crème anglaise