

O'Reilly's

Est. 1996

Irish Newfoundland Pub

Your HOME for the HOLIDAYS

13 George Street, St. John's NL

oreillyspub709@gmail.com oreillyspub.com

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Your HOME for the HOLIDAYS

Groups at a Glance

Group Bookings & Private Events

For groups of 25 guests or more

O'Reilly's offers lively, traditional pub spaces for group dining, celebrations, and private events — all centred around great food, live music, and genuine Newfoundland hospitality.

Securing Your Booking

- ✓ A valid credit card is required to hold on file.
- ✓ A non-refundable, non-transferable deposit of $1,000–$3,000 is required to secure your date and space. EFT, void cheque, or EMT: oreillyspub709@gmail.com
- ✓ Deposit am ount is based on date, room, and group size.
- ✓ No booking is confirmed until the deposit is received.

Room Rental & Minimum Spend

- ✓ There is no room rental fee.
- ✓ All group and private events are subject to a minimum food and beverage spend, before tax and gratuity.
- ✓ Minimum spends vary by room and event type.

Billing & Payment

- ✓ The booking host is responsible for meeting the minimum spend.
- ✓ All sales count toward the minimum, including cash bar purchases.
- ✓ Food is issued on one invoice.
- ✓ Final balances must be paid in full before or on the night of the event.
- ✓ Credit card must be present for final payment.
- ✓ A 2.4% credit card processing fee applies to card payments.

Menus & Pricing

- ✓ Menus and pricing are subject to change.
- ✓ Quoted pricing may be secured for 60 days.
- ✓ All prices are subject to HST.
- ✓ 18% gratuity is applied to sub-total.

Flexible Group Options

- ✓ Private rooms
- ✓ Semi-private areas
- ✓ Full building buy-outs
- ✓ Casual group dining without exclusive space (subject to availability)

What to Expect

- ✓ Traditional Newfoundland pub atmosphere
- ✓ House-made food & classic dishes
- ✓ Live music (when scheduled or arranged)
- ✓ A warm, social experience — not a banquet hall

Additional Notes

- ✓ Groups not requiring exclusive use of a room may be accommodated in semi-private or designated group areas, subject to availability.
- ✓ Winter seasonal rates may apply.
- ✓ Minimum spends vary based on date, time, & space selected.

Private Rooms & Minimum Food & Beverage Spends

All minimums are before tax and 18% gratuity.



RDF Room

Sunday–Wednesday

Minimum Food & Beverage Spend	
11:30AM–5:00PM	$2,500
5:00PM–10:00PM	$3,000
5:00PM–Close	$3,500

Thursday–Saturday

Minimum Food & Beverage Spend	
11:30AM–5:00PM	$3,000
5:00PM–10:00PM	$3,500
5:00PM–Close	$4,500

The Cove Whiskey Bar

Sunday–Wednesday

Minimum Food & Beverage Spend	
11:30AM–5:00PM	$2,000
5:00PM–10:00PM	$2,500
5:00PM–Close	$3,000

Thursday–Saturday

Minimum Food & Beverage Spend	
11:30AM–5:00PM	$2,500
5:00PM–10:00PM	$3,000
5:00PM–Close	$3,500





The One Eared Goat

Sunday–Wednesday

Minimum Food & Beverage Spend	
11:30AM–5:00PM	$2,500
5:00PM–10:00PM	$3,000
5:00PM–Close	$3,500

Thursday–Saturday

Minimum Food & Beverage Spend	
11:30AM–5:00PM	$3,000
5:00PM–10:00PM	$3,500
5:00PM–Close	$4,500

O'Reilly's Full Building Buy-Out

Minimum Food & Beverage Spend

Sunday–Wednesday
$12,500

Thursday
$14,500

Friday–Saturday
$25,000



Inquiries & Bookings: oreillyspub709@gmail.com • oreillyspub.com

Holiday 2026

O'Reilly's
Irish Newfoundland Pub
Est. 1996
Celebrating 30 Years

Christmas Kitchen Party

EAT, SIP, DANCE

Holiday Cocktail Packages

Rusty Chevrolet

Hors d'oeuvres 8 pcs/guest

Mini Beef Wellingtons, gravy
Mini Cheeseburgers
Turkey Savoury Meatballs with Cranberry BBQ sauce
Maple-glazed scallops wrapped in bacon
Salt & Vinegar Cod bite, citrus aioli
Korean BBQ Cauliflower

Santa's A Baymen Like Us

Hors d'œuvres 8 pcs/guest + dessert

Mini Beef Wellingtons, gravy
Mini Cheeseburgers
Turkey Savoury Meatballs with Cranberry BBQ sauce
Maple-glazed scallops wrapped in bacon
Salt & Vinegar Cod bite, citrus aioli
Korean BBQ Cauliflower
Dessert: Chocolate Pot de Crème

Christmas Down Home

Hors d'oeuvres 12 pcs/guest

Mini Beef Wellingtons, gravy
Mini Cheeseburgers
Turkey Savoury Meatballs with Cranberry BBQ sauce
Bang Bang Chicken, Thai chili sauce
Maple-glazed scallops wrapped in bacon
Salt & Vinegar Cod bite, citrus aioli
Pan-Fried Toutons, molasses
Korean BBQ Cauliflower

Christmas in the Harbour

Hors d'oeuvres 10 pcs/guest + drink package

Mini Beef Wellingtons, gravy
Mini Cheeseburgers
Turkey Savoury Meatballs with Cranberry BBQ sauce
Bang Bang Chicken, Thai chili sauce
Maple-glazed scallops wrapped in bacon
Salt & Vinegar Cod bite, citrus aioli
Pan-Fried Toutons, molasses

Includes Drink Package

2 Basic Drink Tickets/guest -bottled beer, ½ Pints YB, Well brand 1 oz drinks & 4 oz glass House Wine

Christmas Fancy

Hors d'oeuvres 10 pcs/guest + drink package

Mini Beef Wellingtons, gravy
Mini Cheeseburgers
Turkey Savoury Meatballs with Cranberry BBQ sauce
Bang Bang Chicken, Thai chili sauce
Maple-glazed scallops wrapped in bacon
Salt & Vinegar Cod bite, citrus aioli
Pan-Fried Toutons, molasses

Includes Drink Package

4 Basic Drink Tickets/guest -bottled beer, ½ Pints YB, Well brand 1 oz drinks & 4 oz glass House Wine

A Newfoundland Christmas

Hors d'oeuvres 12 pcs/guest + drink package

Mini Beef Wellingtons, gravy
Mini Cheeseburgers
Turkey Savoury Meatballs with Cranberry BBQ sauce
Bang Bang Chicken, Thai chili sauce
Maple-glazed scallops wrapped in bacon
Salt & Vinegar Cod bite, citrus aioli
Pan-Fried Toutons, molasses

Includes Drink Package

4 Basic Drink Tickets/guest -bottled beer, ½ Pints YB, Well brand 1 oz drinks & 4 oz glass House Wine

Christmas in the City

Hors d'oeuvres 12 pcs/guest + late night snack & drink package

Mini Beef Wellingtons, gravy
Mini Cheeseburgers
Turkey Savoury Meatballs with Cranberry BBQ sauce
Bang Bang Chicken, Thai chili sauce
Maple-glazed scallops wrapped in bacon
Salt & Vinegar Cod bite, citrus aioli
Pan-Fried Toutons, molasses
Late Night Snack: Passed plates of fries or poutine

Includes Premium Drink Package

4 Premium Drink Tickets/guest - bottled beer, non-alcoholic Beer, YB Pints, 1 oz Highballs, 1 oz Cocktails, Seltzers, 5 oz glass House Wine & Mocktails

Notes & Extras

Upgrade to Premium Drink Tickets additional • Add Late Night Food – see Menu for options
Packages priced per person, subject to hst & 18% gratuity • All packages include Free Live music, no Cover
Add Visit from the Mummers contact us for pricing

Holiday 2026

O'Reilly's
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Est. 1996
Celebrating 30 Years

Christmas Kitchen Party

EAT, SIP, DANCE

Holiday Menu

Hors d'oeuvres

(Minimum order 3 dozen/selection)

Maple-glazed Scallops GF
Atlantic scallops, smoky bacon & maple glaze

Salt & Vinegar Cod Bites GF
Crispy local cod, salt & vinegar crust, citrus aioli

Crispy Crab Rangoon
Atlantic crab, scallion & cream cheese, crisp wonton, lime-sweet chili sauce.

Shrimp Tempura GF
Crispy tempura shrimp, sweet chili & citrus-soy dipping sauce

Salmon Cake GF
Atlantic salmon, fresh herbs & lemon, caper-Dijon aioli

Beef & Boursin Crostini
Roast beef, whipped Boursin, caramelized onion jam & crispy shallot.

Mini Beef Wellington
Tender beef, mushroom duxelles & golden puff pastry, rich beef gravy

Mini Cheeseburgers
Beef, melted cheddar, pickle & house burger sauce on mini brioche

Stuffed Medjool Dates VEG, GF
Medjool dates, creamy mascarpone, wrapped in bacon, honey drizzle & toasted pistachios

Prosciutto-Wrapped Grilled Asparagus GF
Grilled asparagus, creamy goat cheese & prosciutto, balsamic glaze

Turkey Savoury Meatballs
Turkey & traditional savoury, cranberry BBQ glaze

Bang Bang Chicken GF
Crispy chicken bites, sweet & spicy Thai chili sauce

Korean Fried Chicken Bites
Crispy chicken, sticky gochujang glaze, toasted sesame & scallion.

Chicken, Brie & Cranberry Pastry
Roasted chicken, creamy Brie & cranberry-orange relish in golden puff pastry.

Parmesan-Crusted Chicken Tenders
Crispy Parmesan & herb-crusted chicken, warm marinara sauce

Crispy Feta Rolls VEG
Creamy feta & fresh herbs wrapped in crisp phyllo, hot honey drizzle

Goat Cheese & Parmesan Churro VEG
Golden savoury churro, hot honey & chive.

Pan-Fried Mini Toutons VEG
Golden pan-fried toutons, molasses

Korean BBQ Cauliflower V, GF
Crispy cauliflower, sticky Korean BBQ glaze, sesame & scallion

Vegetable-Stuffed Mushroom Cap VEG, GF
Roasted mushroom cap, spinach, peppers, herbs & Parmesan

Bite Size Sweets

(minimum 3 dozen/selection)

Assorted Chocolate Truffles
Coconut Sugar Fudge Squares
Mini Cinnamon Sugar Doughnuts
Chocolate Stout Mini-Cupcakes
Chocolate Coconut Snowballs
Newfoundland Date Squares
Lemon Tarts, meringue
Mini Cream Puffs
Newfoundland Berry Pastry Tarts, cream

Cold Platters

(each platter serves 15-25 guests)

Classic Charcuterie Platter
A generous selection of prosciutto, Genoa salami, capicola, soppressata & mortadella, accompanied by rustic bread, cornichons, marinated olives, pickled onions & grainy mustard.

Cheese Tray
A hand-selected assortment of fine domestic & imported cheeses, beautifully presented with fresh grapes, dried fruit, nuts, preserves & artisan crackers.

Fresh Fruit Tray
A colourful seasonal selection of fresh-cut fruit & berries, served with a creamy 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

Cookie Tray *(4 dozen)*
A selection of our popular freshly baked drop cookies

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Christmas Kitchen Party

EAT, SIP, DANCE

Holiday Dinner Packages

Christmas At Home

Bread: Toutons & Molasses Butter

APPETIZER

Festive Salad
seasonal greens, carrot curls, honey-kissed pecan crumble, apple slices, dried cranberries, apple cider vinaigrette

ENTRÉE

Holiday Chicken Breast
savoury & thyme-roasted chicken breast, traditional savoury stuffing, whipped potato, seasonal vegetables, cranberry-orange sauce

DESSERT

Chocolate Pot de Crème
dark chocolate custard, whipped cream, shaved chocolate
Coffee/Tea

Christmas on the Rock

Bread: Toutons & Molasses Butter

APPETIZER

Festive Salad
seasonal greens, carrot curls, honey-kissed pecan crumble, apple slices, dried cranberries, apple cider vinaigrette

ENTRÉE

(pre-order & seating chart required)

Beer Braised Short Rib
slow-braised beef short rib, YB Stout, caramelized onion & thyme gravy, whipped potato and seasonal vegetables

Holiday Chicken Breast
savoury & thyme-roasted chicken breast, traditional savoury stuffing, whipped potato, seasonal vegetables, cranberry-orange sauce

Champagne Cream Salmon GF
herb-roasted Atlantic salmon, sparkling-wine cream, chives & lemon, whipped potato and seasonal vegetables

Winter Harvest Phyllo Parcel VEG
wild mushrooms, lentils, spinach, caramelized onion & cranberry wrapped in crisp phyllo, rosemary mushroom jus

DESSERT

Chocolate Pot de Crème
dark chocolate custard, whipped cream, shaved chocolate

Coffee/Tea

Christmas By the Sea

Hors d'oeuvres 3pcs/guest

Turkey Savoury Meatballs, Cranberry BBQ sauce
Maple-glazed scallops wrapped in bacon
Asparagus, goat cheese, prosciutto

Bread: Toutons & Molasses Butter

APPETIZER

Festive Salad
seasonal greens, carrot curls, honey-kissed pecan crumble, apple slices, dried cranberries, apple cider vinaigrette

ENTRÉE

(pre-order & seating chart required)

Beer Braised Short Rib
slow-braised beef short rib, YB Stout, caramelized onion & thyme gravy, whipped potato and seasonal vegetables

Holiday Chicken Breast
savoury & thyme-roasted chicken breast, traditional savoury stuffing, whipped potato, seasonal vegetables, cranberry-orange sauce

Champagne Cream Salmon GF
herb-roasted Atlantic salmon, sparkling-wine cream, chives & lemon, whipped potato and seasonal vegetables

Winter Harvest Phyllo Parcel VEG
wild mushrooms, lentils, spinach, caramelized onion & cranberry wrapped in crisp phyllo, rosemary mushroom jus

DESSERT

Christmas Churros
cinnamon sugar, caramel dip

Chocolate Pot de Crème
dark chocolate custard, whipped cream, shaved chocolate

Coffee/Tea

O'Reilly's
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Christmas Kitchen Party

EAT, SIP, DANCE

Holiday Dinner Packages

Christmas on George Street

Hors d'oeuvres 3pcs/guest
Turkey Savoury Meatballs, Cranberry BBQ sauce
Maple-glazed scallops wrapped in bacon
Asparagus, goat cheese, prosciutto

Bread: Toutons & Molasses Butter

APPETIZER

Festive Salad
seasonal greens, carrot curls, honey-kissed pecan crumble, apple slices, dried cranberries, apple cider vinaigrette

ENTRÉE
(pre-order & seating chart required)

Beer Braised Short Rib
slow-braised beef short rib, YB Stout, caramelized onion & thyme gravy, whipped potato and seasonal vegetables

Holiday Chicken Breast
savoury & thyme-roasted chicken breast, traditional savoury stuffing, whipped potato, seasonal vegetables, cranberry-orange sauce

Champagne Cream Salmon GF
herb-roasted Atlantic salmon, sparkling-wine cream, chives & lemon, whipped potato and seasonal vegetables

Winter Harvest Phyllo Parcel VEG
wild mushrooms, lentils, spinach, caramelized onion & cranberry wrapped in crisp phyllo, rosemary mushroom jus

DESSERT

Christmas Churros
cinnamon sugar, caramel dip

Chocolate Pot de Crème
dark chocolate custard, whipped cream, shaved chocolate

Coffee/Tea

Includes Drink Package
Wine Service with Dinner (2 glasses/person)
2 Basic Drink Tickets/guest -bottled beer, ½ Pints YB,
Well brand 1 oz drinks & 4 oz glass House Wine

A Kitchen Party Christmas

Hors d'oeuvres 3pcs/guest
Turkey Savoury Meatballs, Cranberry BBQ sauce
Maple-glazed scallops wrapped in bacon
Asparagus, goat cheese, prosciutto

Bread: Toutons & Molasses Butter

APPETIZER

Festive Salad
seasonal greens, carrot curls, honey-kissed pecan crumble, apple slices, dried cranberries, apple cider vinaigrette

ENTRÉE
(pre-order & seating chart required)

Beer Braised Short Rib
slow-braised beef short rib, YB Stout, caramelized onion & thyme gravy, whipped potato and seasonal vegetables

Holiday Chicken Breast
savoury & thyme-roasted chicken breast, traditional savoury stuffing, whipped potato, seasonal vegetables, cranberry-orange sauce

Champagne Cream Salmon GF
herb-roasted Atlantic salmon, sparkling-wine cream, chives & lemon, whipped potato and seasonal vegetables

Winter Harvest Phyllo Parcel VEG
wild mushrooms, lentils, spinach, caramelized onion & cranberry wrapped in crisp phyllo, rosemary mushroom jus

DESSERT

Christmas Churros
cinnamon sugar, caramel dip

Chocolate Pot de Crème
dark chocolate custard, whipped cream, shaved chocolate

Coffee/Tea

Includes Premium Drink Package
Wine Service with Dinner (2 glasses/person)
4 Premium Drink Tickets/guest - bottled beer, non-alcoholic Beer,
YB Pints, 1 oz Highballs, 1 oz Cocktails, Seltzers,
5 oz glass House Wine & Mocktails

Notes & Extras

Upgrade to Premium Drink Tickets additional • Add Late Night Food – see Menu for options
Packages priced per person, subject to hst & 18% gratuity • All packages include Free Live music, no Cover
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Holiday 2026

O'Reilly's
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Christmas Kitchen Party

EAT, SIP, DANCE

Holiday Three-Course Menu

Bread: Toutons & Molasses Butter

APPETIZER

Roasted Red Pepper Bisque GF, VEG
roasted red peppers, tomato & garlic, herb cream, fresh chives

Festive Caprese Salad GF, VEG
fresh mozzarella, herb-roasted tomatoes, cranberry-orange relish, fresh basil & balsamic

Christmas on the Coast GF
Newfoundland cod & potato cake, citrus aioli, pickled red onion & winter greens

ENTREE

Holiday Chicken
savoury & thyme-roasted chicken breast, traditional savoury stuffing, whipped potato, seasonal vegetables, cranberry-orange sauce

Champagne Cream Atlantic Salmon GF
herb-roasted Atlantic salmon, sparkling-wine cream, chives & lemon, whipped potato and seasonal vegetables

Beer Braised Short Rib
slow-braised beef short rib, YellowBelly Stout, caramelized onion & thyme gravy, whipped potato and seasonal vegetables

Winter Harvest Phyllo Parcel VEG
wild mushrooms, lentils, spinach, caramelized onion & cranberry wrapped in crisp phyllo, rosemary mushroom jus

DESSERT

Christmas Churros
cinnamon sugar, caramel dip

Chocolate Pot de Crème
dark chocolate custard, whipped cream, shaved chocolate

Coffee / Tea

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Christmas Kitchen Party

EAT, SIP, DANCE

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

Drink Options *+ hst & 18% gratuity*

Basic Drink Ticket $8/ticket
Includes domestic bottled beer, well-brand highballs, 4oz 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, 1oz highballs, 1oz 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

