

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

Contact us for pricing

- **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

Contact us for pricing

- **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

Contact us for pricing

- **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

Contact us for pricing

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

Contact us for pricing

- **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 *Contact us for pricing*

- **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

Contact us for pricing

- **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

Contact us for pricing

- **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 *Contact us for pricing*

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 *Contact us for pricing*

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 *Contact us for pricing*

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 *Contact us for pricing*

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 *Contact us for pricing*

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 *Contact us for pricing*

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
- 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) *Contact us for pricing*

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 –contact us
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 – contact us

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 – contact us

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 – contact us

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 –contact us

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 – contact us

Cold Platters

(serves 15 – 25 guests/tray) *Contact us for pricing*

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)**0**
A selection of our popular freshly baked drop cookies and squares

Drink Options

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

Premium Drink 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

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

Contact us for pricing

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

Contact us for pricing

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

Contact us for pricing

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

Contact us for pricing

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

Contact us for pricing

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

Contact us for pricing

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

Contact us for pricing

The Cove



O'Reilly's Special Event Buffet 2026

Cold Salads *Contact us for pricing*

- 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 *Contact us for pricing*

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

Hot Entrees (select three) *Contact us for pricing*

- 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) *Contact us for pricing*

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



Food Stations / Late Night Food

Fry Selections *(plated)*

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

Poutine Station *(buffet)*

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

Soup & Sandwich *(buffet)*

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

Mashed Potato Bar

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

Creamy Mac & Cheese Bar

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



Taco Station

- 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

Contact us for pricing

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.



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.



The Cove Whisky Tasting Experience

Curated tasting featuring Canadian, Irish, Scotch, and global selections—perfect for more refined group experiences.

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