

McGurk's

ESTD 1978



PRIVATE EVENTS PACKET

Reserving a Room for your Private Party

Contact our Events Manager, Alex to book your event. events@mcgurks.com

314-776-8309

Rental fees are due upon booking. These fees are refundable if cancellations are made one month prior to your event.

All private events have a minimum of 30 guests.

The Patriot Room

The Patriot Room can accommodate up to 50 guests seated.

This room includes a private bar as well as a fireplace for enjoyment in the winter months. Adorned with rich hardwood and exposed brick, this space provides an elevated ambiance perfect for any occasion.

The rental fee is \$250 for events held on Tuesday through Thursday, and \$500 for events scheduled Friday through Sunday. This fee is required at the time of booking to secure the space. Please note that the rental fee is not a deposit and will not be applied toward the final bill. It is a separate fee to secure private use of the space.

A minimum spend of \$1,200 is required (does not include taxes or 20% gratuity).

All Season Pavilion

Semiprivate Area: This option can accommodate 30 guests seated.

Located in the southwest portion of our pavilion, this space is fully covered, making it the perfect spot for your guests, rain, or shine.

This area has high-top tables which is something to consider if you have children or adults that may find it difficult to sit in a high seat.

The rental fee is \$100 for events held on Tuesday through Thursday, and \$250 for events scheduled Friday through Sunday. Please note that the rental fee is not a deposit and will not be applied toward the final bill.

A minimum spend of \$1,000 is required (does not include taxes or 20% gratuity).

Entire Pavilion: This space has a minimum of 75 guests seated, available Sunday through Thursday only. A minimum spend of \$3,000 required. (does not include taxes or gratuity)
A \$1,500 rental fee is due upon booking. *Please note that the rental fee is not a deposit, and will not be applied toward the final bill.*

Menu Options

Buffet style menus are intended for parties of 30 or more.

Please note that when ordering a buffet style menu, any excess product remaining after the allotted time frame is not to be taken off premises.

Appetizer Buffet

Choose four appetizers from the list below.

These appetizers will be replenished for a two-hour period. *The appetizer buffet is \$17.95 per person (price does not include tax or gratuity).*

Appetizer Buffet Options:

Buffalo Style Chicken Wings

Spinach and Artichoke Ravioli

Toasted Beef Ravioli

Potato Skins

Spinach Dip

Meatballs with House-Made Marinara

Italian Sausage Stuffed Mushrooms

Bacon Wrapped Shrimp (add \$2 per person)

All items come with appropriate sauces.

A la carte items: (nonrefillable)

+Vegetable tray \$50.00

Feeds 25-50 people

Seasonal fresh vegetables, ranch dipping sauce

+Fruit platter \$85.00

Feeds 25-50 people

Seasonal fresh fruit

+McGurk's House Salad \$45.00

Feeds approximately 30 people

Lunch Buffet

Your choice of one of the following: Turkey, Corned Beef, or Ham dollar roll sandwiches

Choice of 2 appetizers: Buffalo Style Chicken Wings, Potato Skins, Toasted Beef Ravioli or Spinach Artichoke Ravioli.

Served with our McGurk's House Salad and our House-Made Chips.

Replenished for a two-hour period.

The lunch buffet is \$17.95 per person (price does not include tax or gratuity).

Limited Menu

Available for luncheons, we ask that you choose 5-7 items from our menu. Your selections will be printed on a custom menu for your guests to choose from.

Items will be charged at menu price.

Seated Dinner

Custom menus are designed for each dinner party. You will complete your menu by choosing three courses to serve your guests: soup or salad, choices of entrées, and desserts. Items are chosen from our standard dinner menu, available on our website.

The seated dinner option is \$38.00 per person (price does not include tax or gratuity).

Seated dinners may not be available on weekend evenings, depending on party size and availability.

An additional charge of \$5 will be added per Gaelic Steak

Dinner Buffet

Choose two of the entrées listed below. These entrées will be replenished for a two-hour period. Also included on the buffet is our McGurk's house salad, roasted new potatoes, sautéed green beans, dinner rolls and fresh baked cookies.

The dinner buffet is \$28.00 per person (price does not include tax or gratuity).

Entrée Options:

Grilled Flank Steak with Mushroom Cream Sauce

Spinach Artichoke Chicken Breast

Roasted Pork loin with Spiced Fruit Reduction

Corned Beef Brisket

Grilled Chicken Penne Pasta (available with marinara or cream sauce)

Beverages

Cash Bar: Guests are responsible for purchasing their own alcoholic beverages.

Limited Tab: Host will determine a set budget for guest drinks and may choose to include or exclude certain items.

Open Bar: Host is responsible for all beverages consumed by their guests.

Pre-fixed Specialty Bar Packages for 2 hours:

\$18/Person Domestic Package: Domestic bottled and draft beer, house Cabernet and chardonnay wine and house liquors. Additional hour(s) can be added for a charge of \$9 per person/per additional hour.

\$22/Person Premium: All beers, draft and bottled (domestic, craft and imported), house Cabernet and chardonnay wine, call and premium brand liquors. Additional hour(s) can be added for a charge of \$11 per person/per additional hour.

**Both Specialty bar packages exclude shots, red bull, and super-premium brands.*

Amenities

We are happy to provide the following upon request:
Tealight Candles, or a PA System

John D. McGurk's uses a 20% gratuity for groups of six or more.

Cancellation Policy

We ask that all cancellations are made one month prior to your event at which time we will refund your rental fee.

Deadlines and Schedule Changes

Final headcounts, along with food and beverage choices, are due two weeks prior to your event date. Party is responsible for costs based on the confirmed headcount. Should your total number of guests exceed the confirmed headcount, total will be adjusted to accommodate for those guests.

X: _____ Headcount: _____.

Kindly sign and return this page acknowledging your responsibility for all charges based upon the final headcount you have provided at the time of confirmation.