



PRIVATE EVENTS

WHERE WE HANG OUR HAT

We aim to be the easiest venue to plan your event. We believe that every party should feel more like a party and less like work.

And, quality is at our core. We pour premium spirits, top European draughts, feature an excellent wine list and serve food made from scratch. After all, you don't get to be the premier Irish Pub by settling.



AN IRISH CLASSIC



Tír na nÓg is the perfect event venue, offering a distinct décor that reflects Ireland's rich history.



FRONT STAGE



BACK STAGE



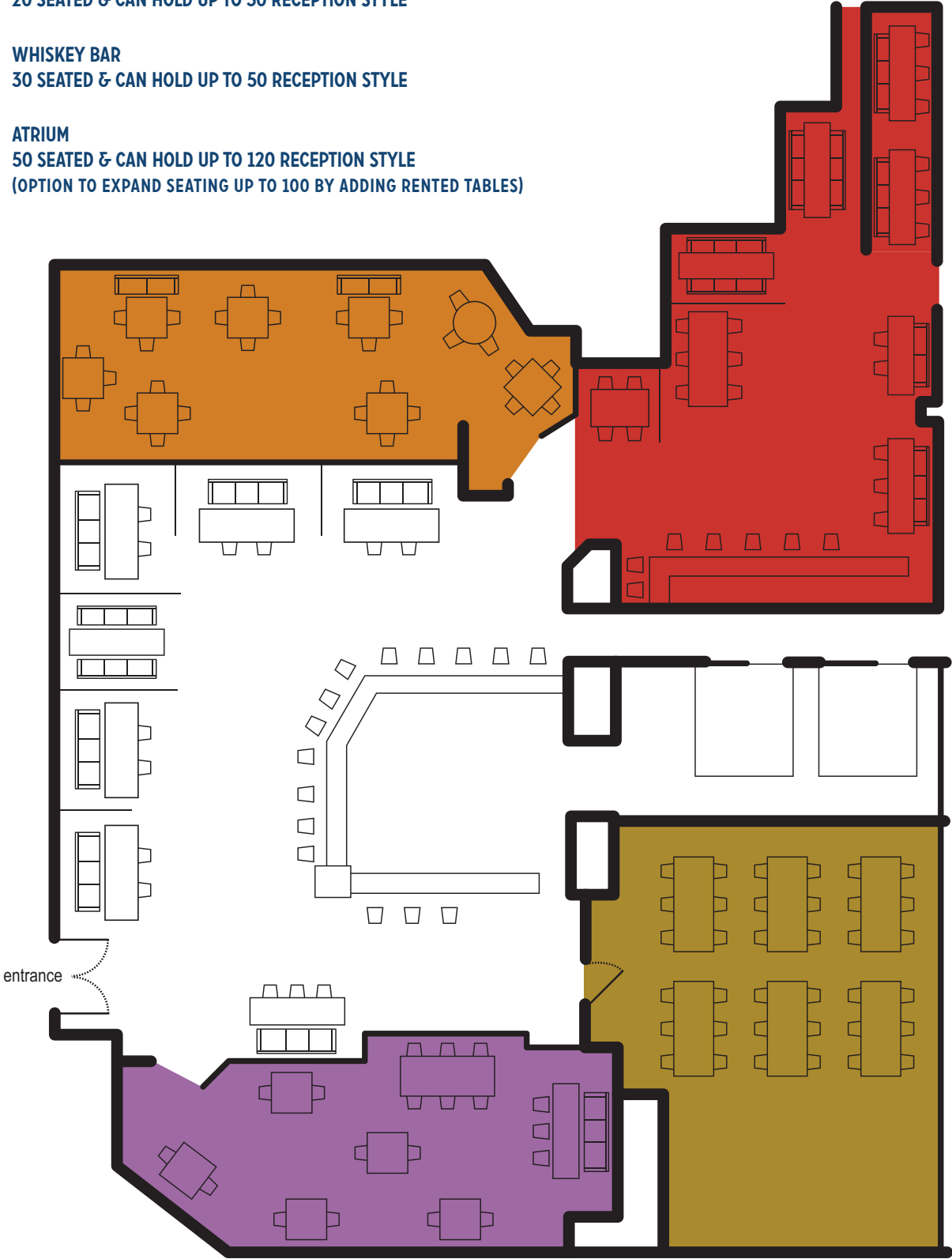
WHISKEY BAR



ATRIUM

HERE'S THE PLAN

-  **BACK STAGE**
30 SEATED & CAN HOLD UP TO 40 RECEPTION STYLE
-  **FRONT STAGE**
20 SEATED & CAN HOLD UP TO 30 RECEPTION STYLE
-  **WHISKEY BAR**
30 SEATED & CAN HOLD UP TO 50 RECEPTION STYLE
-  **ATRIUM**
50 SEATED & CAN HOLD UP TO 120 RECEPTION STYLE
(OPTION TO EXPAND SEATING UP TO 100 BY ADDING RENTED TABLES)





PHILADELPHIA

Our event space is truly bringing you a little piece of Ireland right to the heart of Philadelphia. Our pub was constructed in Ireland and features multiple rooms and levels to accommodate your next private or semi-private event. We've become a neighborhood favorite for hosting corporate events, wedding rehearsal dinners, birthday celebrations, reunions, happy hours, office holiday parties and much more. We are proud to work with Philadelphia's topmost companies year round. Our full service private event planners make planning customized events easy to maximize every event. We offer a wide variety of high quality food and drink options from light appetizers to full dinners. We'll customize a menu based on your needs and can adjust for most tastes and budgets.

FRONT STAGE

20 SEATED & CAN HOLD UP TO 30 RECEPTION STYLE

A raised stage area for private use with low top tables for seating. This area includes the large projector screen which makes it perfect for viewing parties.

BACK STAGE

30 SEATED & CAN HOLD UP TO 40 RECEPTION STYLE

A raised stage area perfect for private event use with low top tables for seating. Includes our beautiful stone fireplace as well as other masonry features which makes for a cozy and relaxing event.

WHISKEY BAR

30 SEATED & CAN HOLD UP TO 50 RECEPTION STYLE

Tucked away in the back of the pub, this private event space features it's own bar with a Whiskey themed flare. It includes both high-top and low top tables for seating and plenty of space for mixing and mingling. The perfect spot to host your next happy hour.

ATRIUM

50 SEATED & CAN HOLD UP TO 120 RECEPTION STYLE

(OPTION TO EXPAND SEATING UP TO 100 BY ADDING RENTED TABLES)

A luxurious private atrium with 25ft marble and granite ceilings. The perfect space to host your next rehearsal dinner, wedding welcome party, or corporate office party. We can decorate the space to suit your needs.

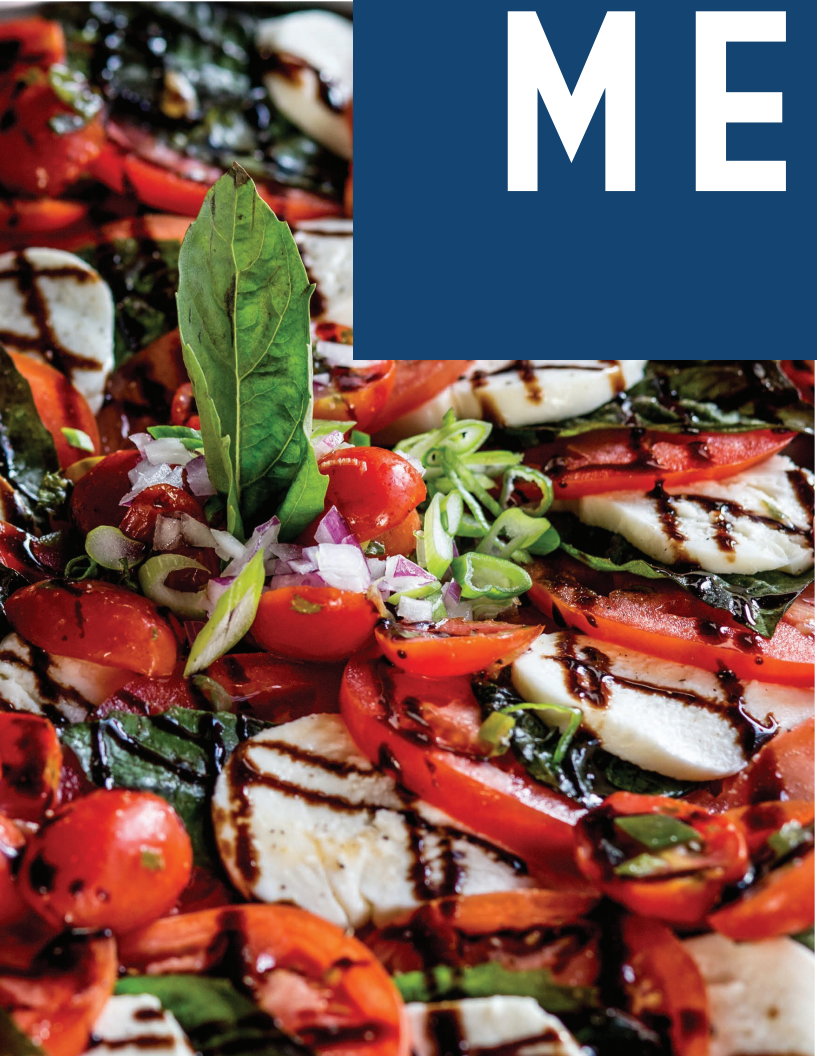
THE WHOLE SHEBANG

350 RECEPTION STYLE

Book the entire pub privately and provide up to 350 of your guests with incomparable Irish hospitality, modern Irish and American pub fare from our scratch-kitchen, classic & original cocktails plus a full European and craft beer list, custom event details throughout the space with an on-site event planner, and a multi-level experience they won't soon forget.



THE MENU





At Tír na nÓg we offer a wide variety of high quality food and drink options from light appetizers to full dinners. We can also provide serving options that range from display stations, to buffet style, to passed appetizers for a cocktail party atmosphere. We'll customize a menu based on your needs and can adjust for most tastes, special requests, and budgets of all sizes.

We can customize the beverage portion of your event to suit your individual needs. There are many options: pick up the first round, create an open bar package with a tailored menu, offerings, or host a party with a cash bar. We can recommend the best approach based on your event.

PLATTERS & DIPS

[Trays serve up to 25 people]

Veggie Crudités **\$74.95**
Carrots, celery, cucumbers, cherry, tomatoes, mushrooms, red peppers, green peppers, broccoli & ranch for dipping

Cheddar Dip & Wedges **\$74.95**
Our popular house cheese dip

Roasted Red Pepper Hummus **\$79.95**
Dressed with feta cheese and mint infused olive oil, served with flatbread, fresh veggies or a mix of both

Cheese & Fresh Fruit Platter **\$99.95**
Selection of domestic cheese & fresh fruit, served with a variety of gourmet crackers

Shrimp Cocktail Platter **\$35 per lb**
Served with a spicy cocktail sauce and lemon. Minimum 5 lb order, sold in 5 lb increments

Charcuterie Board **\$169.95**
Assortment of imported meats, cheeses, olives, nuts and crackers

SANDWICHES & SLIDERS

[Trays serve up to 25 pieces]

Mini Burgers **\$94.95**
With Guinness aioli, cheddar cheese, pickles, onions, lettuce, Roma tomato

Mini Black Bean Burgers **\$89.95**
With lettuce, chipotle aioli, avocado crema, pico

Mini Corned Beef & Swiss Flatbread **\$89.95**
With dressed cabbage, horseradish mayonnaise

Hot Honey Fried Chicken Sliders **\$99.95**
Crispy fried chicken, pickle, red chili aioli and hot honey, served on a soft brioche slider bun

SALAD SELECTIONS

[Trays serve up to 25 people]

Farmhouse Salad **\$82.95**
Mixed greens, cucumber, red onion, marinated tomato, dried cranberries, carrot, toasted almond & asiago cheese with red wine vinaigrette

Pear & Blue Cheese Salad **\$82.95**
Mixed greens with pear, mandarin orange, candied pecans and crumbled blue cheese tossed with poppy seed vinaigrette

Fresh Tomato & Mozzarella Salad **\$82.95**
Layered with sweet basil lightly drizzled with balsamic reduction

PARTY SNACKS & APPETIZERS

[25 pieces per tray]

◆ Perfect as a passed appetizer

Additional \$100 staffing fee for passed appetizers.

POULTRY

Battered Chicken Tenders **\$84.95**
Golden fried in light batter
Colman's honey mustard for dipping

Guinness BBQ Wings **\$69.95**
With blue cheese and celery
also available tossed in Buffalo hot sauce

Spicy Chicken Satay **\$89.95**
Tender strips of marinated chicken served with a sweet and spicy peanut sauce

PORK & BEEF

◆ **Sausage Rolls in Puff Pastry** **\$74.95**
Traditional Irish sausages oven baked in a flaky puff pastry

◆ **Bacon & Cheddar Stuffed Mushrooms** **\$54.95**
Irish bacon, sharp cheddar cheese, green onion

Beef Skewers **\$90.95**
Strips of tender beef marinated and grilled, with a ginger soy sauce for dipping

Firey Peach BBQ Brisket Jalapeño Skewers **\$149.95**
Tender brisket glazed in peach BBQ sauce, wrapped in Applewood bacon, and topped with a spicy pickled jalapeño

SEAFOOD

◆ **Smoked Salmon Bites** **\$84.95**
Cold oak-smoked salmon on crisp boxty "blini" with capers, onion, light horseradish sauce and lemon

Beer Battered Fish Sticks **\$74.95**
Pieces of golden fried cod
A snack-sized pub favorite

◆ **Spicy Shrimp Crostini** **\$79.95**
With sweet red onion, crushed red pepper on toasted French bread, brushed with olive oil and garlic.

Surf and Turf Skewers **\$169.95**
Seared strip loin and shrimp grilled to perfection

VEGETARIAN OPTIONS

◆ **Tomato Basil Crostini** **\$59.95**
A fresh mix of ripe tomato, onion & sweet basil on toasted French bread brushed with olive oil and garlic

◆ **Avocado Toast** **\$74.95**
Gluten free bread, avocado, mixed greens, roasted tomatoes, pickled red onions, feta, EVO

◆ **Pretzel Bites** **\$59.95**
Bavarian pretzel bites with whole grain mustard and house made Harp lager cheese sauce

◆ **Curried Deviled Eggs** **\$64.95**
With Indian spices of curry, coriander, and cayenne

◆ **Arugula & Feta Stuffed Mushrooms** **\$64.95**
With roasted red pepper



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*Party platters & trays may not be split.
25 person or piece increments only.*

*Burgers & eggs cooked to customer request.
Consumption of raw or under cooked foods of animal origin may increase your risk of food borne illness.*

ENTREES

[Trays serve up to 25 people]

Apple & Sausage Stuffed Chicken Breast Wrapped with Bacon **\$199.95**
Oven roasted served with whiskey

Vegetable Cavatappi Pasta **\$149.95**
Add Chicken - \$169.95 / Shrimp \$179.95
Cavatappi pasta tossed with roasted tomatoes, artichokes, and mushrooms in a garlic herb cream sauce

Pan Seared Salmon **\$229.95**
Served in a light mustard sauce

Fish and Chips **\$229.95**
Pieces of golden fried cod, thick cut chips, tartar sauce & lemon. A pub favorite

Shepherd's Pie **\$229.95**
Ground beef and vegetables in a rich sauce topped with colcannon

Strip Loin **\$30 (priced per person)**
Seasoned with our house blend of spices then seared and slow cooked to perfection, served with au jus

Carving station an additional \$150 charge.

SIDES & ACCOMPANIMENTS

[Trays serve up to 25 people]

Roasted Red Skin Potatoes **\$39.95**
With garlic and rosemary

Garden Vegetable Medley **\$48.95**
Seasonal selection

Harp Beer Battered Onion Rings **\$40.95**
Marie Rose sauce for dipping

Coleslaw **\$29.95**

Garlic Mashed Potatoes **\$39.95**

DESSERT SELECTION

[25 pieces per tray]

Brownie Bites with Baileys Cream Cheese **\$84.95**

Harvest Bread Pudding **\$94.95**



BEVERAGES

CUSTOMIZE YOUR BAR PACKAGE

Choose from several options that best suit your event and budget.

Open Bar - With or Without Spend Limits

Charged based on consumption with or without a spending cap.

Cash Bar

Each guest pays for their own.

Welcoming Drinks

Greet guests with a welcoming drink to kickoff your event. Drinks can either be passed by our team or waiting table side in the case of bottles of wine.

Drink Tickets

Host purchases tickets and hands them out to guests. Host is charged for what is returned, but can decide which bar items can be exchanged for a ticket (example: beer and wine only)

Limited Open Bar

Limit products (example: beer and wine only) and/or with spending caps.

Customized Cocktails

We can create a customized drink themed for your event based on your organization, key attendees or time of year. Just ask!





OUR CLIENTS

CIGNA

COMCAST

KPMG

INSURANCE SOCIETY OF
PHILADELPHIA

ERNST & YOUNG

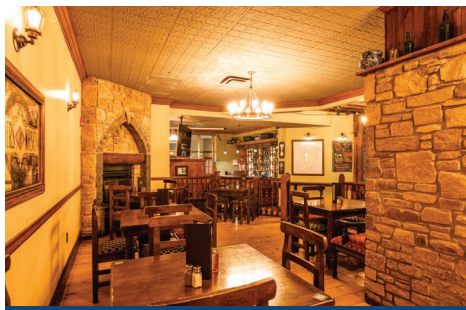
NAVIGANT

DREXEL

FORDHAM



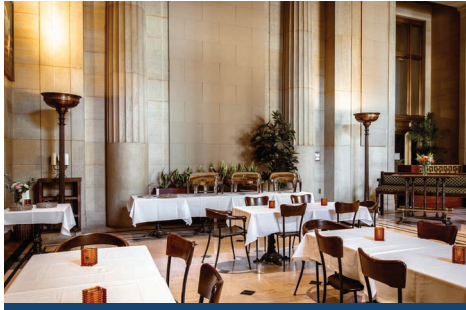
FRONT STAGE



BACK STAGE



WHISKEY BAR



ATRIUM



ATRIUM

**FOR HOURS AND
MORE INFO:**



**FOOD AND EVENT
SPACE PHOTOS:**



PARKING

There is parking available at the Phoenix building, under Love Park, and above Suburban Station.

We recommend SEPTA.

Tír na nÓg is on the Suburban Station stop.

TÍR NA NÓG

1600 Arch St | Philadelphia, PA 19103

Pub: 267.514.1700

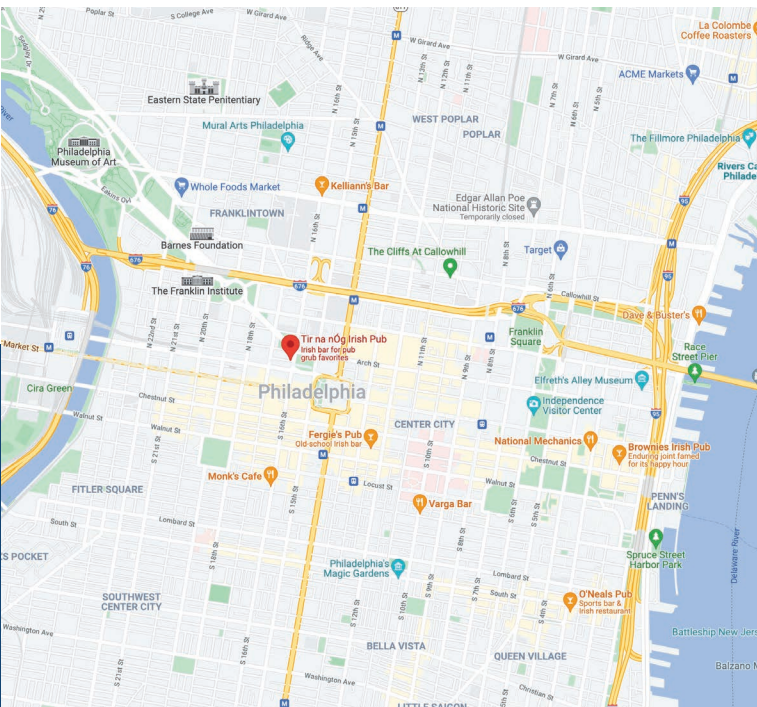
Whitney McDonald - Events Manager

Direct Line: 229.221.7980

events@tirnanogphilly.com

tirnanogphilly.com

please drink responsibly







LET'S PARTY TOGETHER