

*McGurk's*

ESTD 1978



P R I V A T E   E V E N T S   P A C K E T

## **Reserving a Room for your Private Party**

Contact our Events Manager, Alex to book your event.

[events@mcgurks.com](mailto: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.

*A rental fee of \$500.00 is due when booking on the weekends. Minimum spend required. Please note that the rental fee is not a deposit and will not be applied toward the final bill.*

### **All Season Pavilion**

**Semiprivate Area:** This option can accommodate up to 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.

*A rental fee of \$250.00 is due when booking on the weekends. Minimum spend required. Please note that the rental fee is not a deposit and will not be applied toward the final bill.*

**Entire Pavilion:** This space has a minimum of 75 guests seated, available Sunday through Thursday only. Minimum spend required.

A \$1,000 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, choice of entrée, and dessert. 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).*

## **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 (2 Hours):**

**\$18/Person Domestic Package:** Domestic bottled and draft beer, House wines and house liquors. Additional hour(s) can be added for a charge of \$6 per person/per hour.

**\$22/Person Premium:** All beers, draft and bottled (domestic, craft and imported), house wines, call and premium brand liquors. Additional hour(s) can be added for a charge of \$8 per person/per hour.

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

## **Amenities**

We are happy to provide the following upon request:  
White linen Tablecloths, Votive Candles, 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.