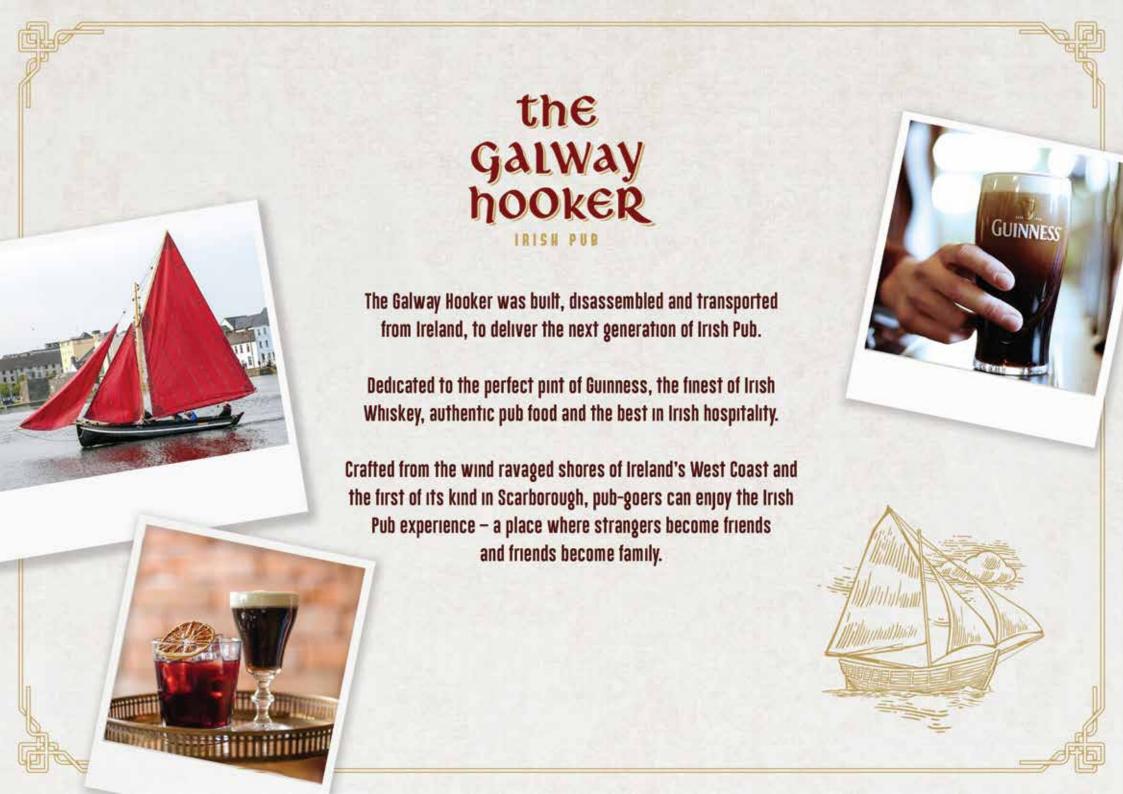


the Galway hooker

IRISH PUB

FUNCTIONS

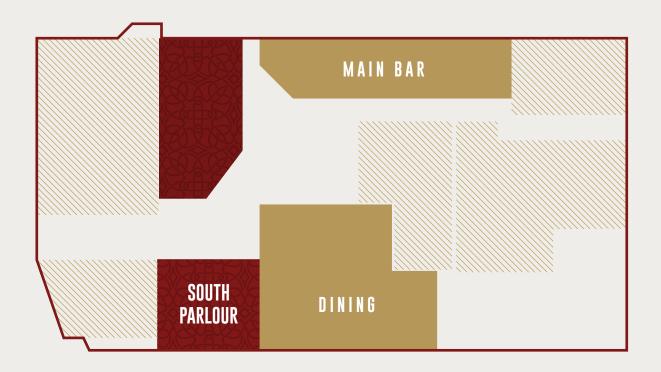


THE PARLOUR



Medieval Brehon (Irish) Law demanded that every village have a Parlour ready for passing travellers so that they may be shown hospitality.

Used for receptions and family occasions, our Parlour makes the ideal space for your next special occasion.





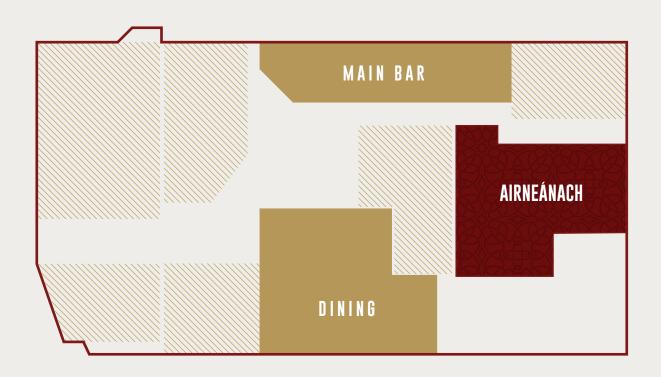
The South Parlour is suitable for a cocktail style function of 20-40pax and the North Parlour is suitable for groups of up to 20.



[ARR - NEN - ECH]



Airneanach refers to the traditional custom of 'Night-Visiting' where everyone in the area would turn up at one local person's home for an evening of music and entertainment.





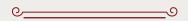
The Airneánach is our Band Room and the perfect space for a cocktail function of 50-100 guests.

"May your home always

be too small

to hold all your friends."

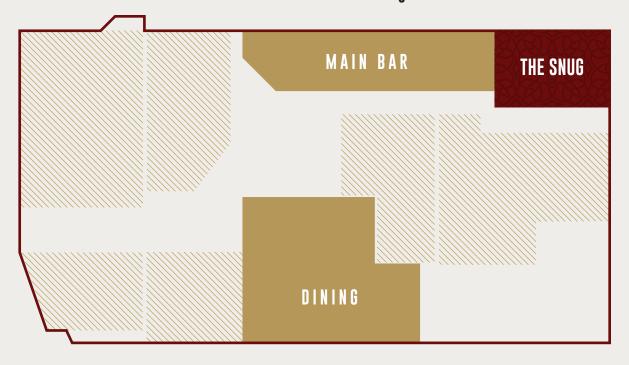
THE SNUG



Looking for something cosy? The Snug has a history as a small, private room of the pub where guests could drink discreetly. Many times, it was frequented by clandestine lovers sneaking a drink in private or a priest after a cheeky pint without being seen!



Our Snug can be booked for an intimate set menu lunch or dinner of 12 to 18 guests.



SNUG MENU \$45

Shared food package / Minimum 12pax

Full pre-payment required with 7 business days notice - subject to availability

Choice of one shared roasted main with traditional trimmings and condiments



Pork belly, apple sauce, crackling, braised red cabbage

Whole Amelia Park lamb shoulder, mint sauce, sautéed cabbage

Rib of beef, Yorkshire pudding, horseradish crème

Whole roasted chicken, stuffing, cranberry sauce

Sides to accompany

Duck fat roast potatoes
Buttered mash
Cauliflower cheese
Steamed seasonal greens
Roasted carrots, whiskey glazed
Wedge salad
Onion rings
Mustards
Dressing leaves

Add choice of entrée per guest for \$10pp

Soup of the day
Salt and pepper calamari
Croquettes
Pork sausage rolls
Chicken wings

We can cater to dietaries on request.



PACKAGES & PLATTERS

Our platters are served with 20 pieces per plate, with the exception of our freshly shucked oysters served by the dozen.

Live oysters	\$36 / dozen
Chicken wings, hot sauce GF	\$40
 Cocktail sausages, dijon mustard GF	\$40
 Sausage rolls, red sauce	\$50
 Mini Shepherd's pie GF	\$70
 Potato & onion quiche GF	\$50
 Croquettes, bacon & cheddar	\$60

	SUBSTANTIAL served with 10 portions	
	Mini fish and chips	\$50
	Mixed sandwich platter	\$50
•••••	Salt and pepper calamari	\$50
•••••	Beef sliders, mustard, cheese, onion jam	\$50

SET MENU

Pre-Order Required - Minimum 10 pax

2 course - \$35 / 3 course - \$45

Entrée

Chicken wings, hot sauce
Bacon & cheddar croquettes, parsley sauce
Salt and pepper calamari
Soup of the day

Mains

Irish stew, brown bread Chicken curry, rice, chips (VO) Beef & Guinness pie, mash, gravy Beetroot salad (VGO) Beef burger, chips, red sauce Fish and chips, tartare sauce Scotch fillet, garlic butter, chips, watercress (\$6 supp)

Dessert

Apple crumble, custard, ice cream Cheese, fruit bread, onion relish Irish coffee





SOMETHING TO DRINK?

Our beverage packages cater to groups of 20+ and bar tabs are also available.



THE COOPERS PACKAGE

Enjoy a selection of tap beers and cider as well as selected white, red and sparkling wine and soft drink, juice, coffee or tea.

2 Hrs - \$35

3 Hrs - \$45

4 Hrs - \$55

per person



THE ANGEL'S SHARE

Take your celebrations up a notch and enjoy our full tap range of beers and ciders as well as all sparkling and wine by the glass, our house pour spirits and soft drink, juice, coffee, tea.

2 Hrs - \$50

3 Hrs - \$60

4 Hrs - \$70

per person

AFTER A TIPPLE? ASK OUR TEAM FOR A CUSTOM BEVERAGE PACKAGE INCLUDING SELECTED SPIRITS OR COCKTAILS FOR YOUR EVENT.