

PRIVATE EVENTS

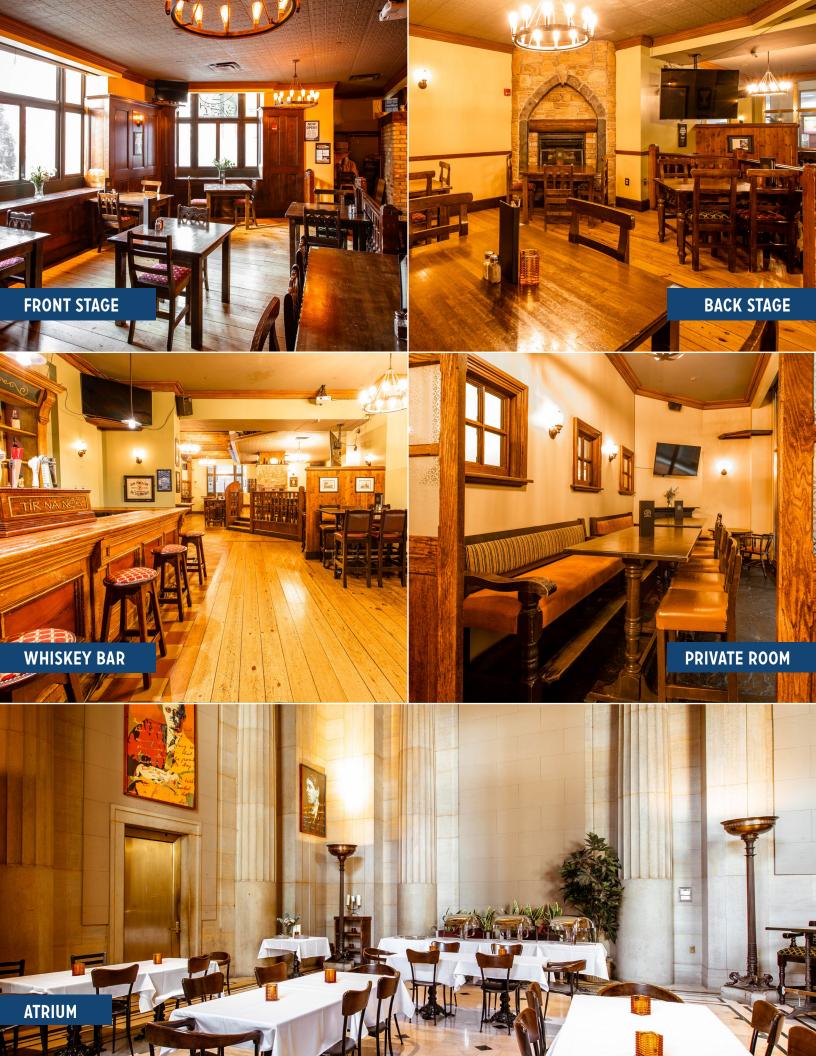
WHERE WE HANG OUR HAT

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.

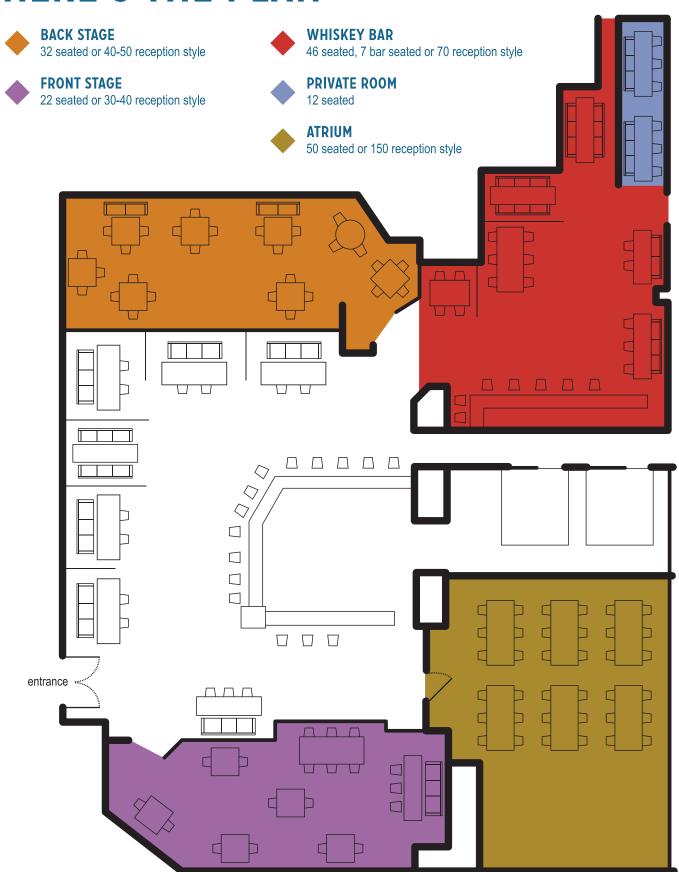
And, quality is at our core. We pour premium spirits, top European draughts, feature an excellent wine list and serve food made from scratch. After all, you don't get to be the premier Irish Pub by settling.



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



HERE'S THE PLAN





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

22 SEATED OR 30-40 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

22 SEATED OR 40-50 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

46 SEATED, 7 BAR SEATED OR 70 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 hightop 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 OR 150 RECEPTION STYLE

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.

PRIVATE ROOM

12 SEATED

A private room that seats 12. Great for a group of coworkers and small meetings.

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.





At Tir 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	64.95
Carrots, celery, cucumbers, cherry	
tomatoes, mushrooms, red peppers,	
green peppers, broccoli & ranch for dipping	

Cheddar Dip & Wedges Our popular house cheese dip

Roasted Red Pepper Hummus Dressed with feta cheese and mint infused olive oil, served with boxty wedges

Cheese & Fresh Fruit Platter Selection of domestic cheese & fresh fruit, served with Guinness cheddar bread & a variety of gourmet crackers 99.95

Antipasto Skewers	75.9
Antipasto, marinated artichokes,	
mozzarella, tomato and olive	

Shrimp Cocktail Platter	35 per lb
Served with a spicy cocktail sauce	•
and lemon.	
Minimum 5 lb order, sold in 5 lb increm	ents

SANDWICHES & SLIDERS

[Trays serve up to 25 people]

Mini Burgers	76.95
With Guinness aioli, cheddar cheese,	
nickles onions lettuce Roma tomato	

Mini Black Bean Burgers	75.95
With lettuce, chipotle aioli, avocado crema,	

With lettuce, chipotle aioli, avocado crema	•
pico	

Mini Pimento Cheese Burgers	77.95
Topped with fried onions & a homemade	
pimento cheese and Whiskey bacon marma	lade

Parmesan	Breaded Chicken Sliders	71.95
Topped with	slaw and spicy BBQ ketchup	

Mini Corned Beef & Swiss Flatbread	74.95
With dressed cabbage,	
horseradish mayonnaise	

SALAD SELECTIONS

[Trays serve up to 25 people]

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

Fresh Tomato & Mozzarella Salad	79.95
Layered with sweet basil lightly	
drizzled with balsamic reduction	

Pear & Blue Cheese Salad 82.95

Mixed greens with pear, mandarin orange, candied pecans and crumbled blue cheese tossed with poppy seed vinaigrette

APPETIZERS

[25 pieces per tray]

Perfect as a passed appetizer

POULTRY

Battered Chicken Tenders Golden fried in light batter, Colman's honey mustard for dipping	68.95
Guinness BBQ Wings With blue cheese and celery also available tossed in Buffalo hot sauce	64.95
Mini Chicken Parmesan Meatballs Topped with spicy BBQ ketchup	62.95

74.95

76.95

PORK & BEEF

Tender strips of marinated chicken served

with a sweet and spicy peanut sauce

Spicy Chicken Satay

	Beef Skewers	79.95
•	Bacon & Cheddar Stuffed Mushrooms Irish bacon, sharp cheddar cheese, green onion	45.95
*	Sausage Rolls in Puff Pastry Traditional Irish sausages oven baked in a flaky puff pastry	70.95

	grilled, with a ginger soy sauce for dipping	
•	Cheesesteak Egg Rolls With sriracha ketchup	54.95

Strips of tender beef marinated and

◆ Corned Beef Egg Rolls With dijon aioli 54.95

SEAFOOD

Smoked Salmon Bites

olive oil and garlic

	Cold oak-smoked salmon on crisp boxty "blini" with capers, onion, light horseradish sauce and lemon	
	Beer Battered Fish Sticks Pieces of golden fried cod, a snack-sized pub favorite	72.95
*	Spicy Shrimp Crostini With sweet red onion, crushed red pepper on toasted French bread, brushed with	79.95

Beer Battered Shrimp	64.75
With chinotle horseradish	

VEGETARIAN

•	Tomato Basil Crostini A fresh mix of ripe tomato, onion & sweet basil on toasted French bread brushed with olive oil and garlic	59.95
•	Avocado Toast avocado crema, chile, lemon, radish	71.95
	B. B 10 : B:	25.05

Harp Beer Battered Onion Rings Marie Rose sauce for dipping	37.25
Curried Deviled Eggs	62.95

•	With Indian spices of curry, coriander, and cayenne	62.95
♦	Arugula & Feta Stuffed Mushrooms	59.25

With roasted red pepper	
Vegetable Potstickers	49.95
With sweet chili sauce	



ENTRÉES

[Trays appropriate for 25 party portions] for full entrée size portions consider 3 trays

Pesto Penne Pasta	174.95
Add Chicken 187.95 / Shrimp 194.95	

With broccoli florets tossed in a light cream sauce

Apple & Sausage Stuffed Chicken Breast Wrapped with Bacon 199.95

Oven roasted served with whiskey mushroom sauce

Fish and Chips 224.95 Pieces of golden fried cod, thick cut chips,

tartar sauce & lemon, a pub favorite

Shepherd's Pie 224.95 Ground beef and vegetables in a rich sauce topped with colcannon

Chicken Masala	145.9
With mushroom cream sauce	

Pub Style Lasagna Bolognese A rich sauce of pork & beef, layered with pasta and béchamel sauce, oven baked with parmesan and mozzarella

SIDES & ACCOMPANIMENTS

[Trays serve up to 25 people]

Roasted Red Skin Potatoes With garlic and rosemary	39.95
Colcannon Traditional version of mashed potato with green onion, cabbage & parsley	39.95
Garden Vegetable Medley Seasonal selection	48.95

DESSERT SELECTION

Coleslaw

[25 pieces per tray]

Assorted Mini Cheesecakes	74.95
Assorted Cookies	69.95
Seasonal Bread Pudding	74.95
Brownie Bites with Baileys Cream Cheese	74.95

24.95



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!











BACK STAGE





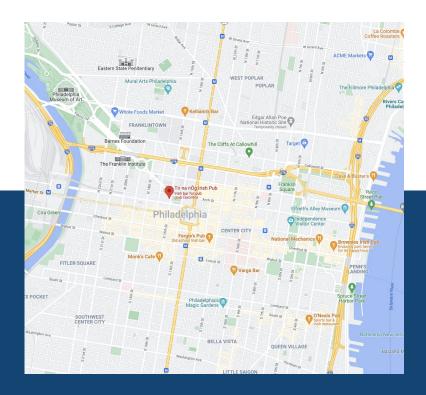


FOR HOURS AND MORE INFO:



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: 267.541.1700 **Events Manager: 404.831.7998** events@tirnanogphilly.com tirnanogphilly.com

please drink responsibly





LET'S PARTY TOGETHER