



Brazenhead Grandview

-Private Event Policies-

Thank you for your interest in Brazenhead Irish Pub - Grandview for your special event. We have several private gathering rooms designed to give your group a sense of privacy while giving you and your guests our Pub experience. Our rooms can comfortably seat 20-50 guests and are perfect for buffet-style and/or cocktail events. Reservations are available Monday, Tuesday, Thursday, Friday & Saturday.

RESERVATION POLICIES

- **Minimums are the amount the host will spend on food/drink in the increment preferred. Minimums do not include standard state tax or 20% gratuity.**
- All reservations require one check (multiple credit cards may be used but Brazenhead is not responsible for splitting checks). Cash bar/open bar is an available option and separate tabs are accepted.
- A credit card number is due one month prior to the event to hold the reservation. There is a 7-day cancellation policy. Reservations canceled in less than the 7 days will have the amount of the food ordered charged to the card on file.
- Decorations for special occasions are welcome. Please no confetti or glitter.
- Guests are welcome to bring a dessert item for special occasions. There is no additional charge.
- Audio/visual equipment, DJs, live bands or personal music are not permitted unless approved by the General Manager prior to the reservation date.
- THE BRAZENHEAD IRISH PUB DOES NOT PERMIT GUESTS UNDER THE AGE OF 21 UNLESS ACCOMPANIED BY A PARENT OR LEGAL GUARDIAN.

RENTAL FEES

BASEMENT BANQUET ROOM (seats 20-50 guests)

Monday, Tuesday, Thursday \$300 minimum

Friday & Saturday \$1000 minimum (\$500 June-August)

ENTIRE BASEMENT (seats 20-80 guests, accommodates up to 150 standing)

Monday, Tuesday, Thursday \$500 minimum

Friday & Saturday \$2000 minimum (\$1,000 June-August)

LOFT & LOFT PATIO (seats 20-40 guests, accommodates up to 80 standing)

Monday, Tuesday, Thursday \$500 minimum

Friday & Saturday \$1000 minimum (\$500 June-August)

***Brazenhead is not responsible for inclement weather*

BRAZENHEAD BANQUET MENU

Cold Appetizers (each item serves 15-20 people, dependent upon number of items ordered)

Vegetable + Cheese Tray - \$35 small/\$65 large

- ❖ served with ranch dip

Fresh Fruit Tray - \$55

- ❖ seasonal fruits + berries nicely presented

Antipasti Platter - \$65

- ❖ chilled Italian meats + cheeses
- ❖ served with baby pickles, roasted peppers, pepperoncini, and crackers

Gourmet Chilled Vegetable Crudités - \$50

- ❖ assorted grilled + fresh vegetables

Artisan Cheeses - \$60

- ❖ with crackers

Hummus - \$40

- ❖ pita bread, carrots, and cucumbers

Tuna Sashimi Tostadas - \$80

- ❖ avocado, mango, wasabi

Chilled Cocktail Shrimp - \$55

- ❖ lemon + cocktail sauce

Hot Appetizers (each item serves 15-20 people, dependent upon number of items ordered)

Brazenhead Chips + Dip - \$30

- ❖ our famous hand-cut chips with roasted garlic dipping sauce

Chicken Wings - \$45 (increments of 5lbs or ~50 wings)

- ❖ spicy buffalo or smoky bbq sauce
- ❖ served with celery and blue cheese

Thai Chicken Skewers- \$40

- ❖ served with peanut sauce
- ❖ increments of 25 each

Guinness-Battered Fried Pickles - \$38

- ❖ served with Guinness-dijon mustard dip

Vegetable Quesadillas - \$50

- ❖ portabella mushrooms, spinach, grilled red onions, ancho bbq sauce, smoked mozzarella

Warm Soft Pretzel Sticks - \$40

- ❖ served with beer cheese dip and mustard

Smoked Mozzarella Sticks - \$40

- ❖ served with marinara and garlic sauces

Meatballs in Tomato Sauce or BBQ - \$45

- ❖ hand-rolled meatballs with house made Marinara or Smokey BBQ

Salads (each item serves ~20 people, dependent upon number of items ordered)

Brazenhead 5th Avenue Salad - \$35

- ❖ crumbled blue cheese, diced tomatoes, red onions, and bacon over romaine and iceberg lettuces
- ❖ served with a choice of house vinaigrette or ranch dressings

Classic Simple Salad- \$35

- ❖ mixed greens, savoy cabbage, carrots, croutons and our house vinaigrette

Balsamic & Gorgonzola Salad- \$35

- ❖ with sun dried cranberries and sunflower seeds

Tabasco Coleslaw- \$25

- ❖ chopped cabbage, shredded carrot, red pepper and cilantro tossed in a spicy Tabasco dressing

Mixed Fruit Salad- \$25

- ❖ chunks of fresh cantaloupe, honeydew melon, pineapple, watermelon, and red seedless grapes

Build-Your-Own Buffet Package

Priced per person. Includes: your choice of soup or salad, your choice of mixed fruit or Tabasco slaw, and your choice of entrée(s) listed below.

one entrée - \$16/person two entrée - \$26/person three entrée - \$35/person

Soup & Salad

- ❖ **Soup of the Day**
 - Varies; ask manager upon booking
- ❖ **Potato Corn Chowder**

- ❖ **Chicken Tortilla Soup**
- ❖ **Simple Salad**
 - greens, savoy, carrots, croutons, house vinaigrette
- ❖ **5th Ave Salad**
 - bacon, blue cheese, red onion, tomatoes, house vinaigrette

Entrées

- ❖ **Guinness-Battered Fish + Chips**
 - North Atlantic cod with hand-cut chips and house-made tartar sauce
- ❖ **Pulled Pork Sandwiches**
 - slow-cooked with ancho chili bbq sauce
 - served build-your-own style
- ❖ **Grilled Marinated Chicken Breasts**
 - bbq sauce, sweet onions, grilled corn, cheddar cheese
- ❖ **Corned Beef Brisket**
 - soft cabbage, carrots, new potatoes, buttery broth
 - served with whole grain mustard
- ❖ **Shepherd's Pie**
 - beef, peas, and carrots in gravy, topped with mashed potatoes and cheddar cheese
- ❖ **Grilled Salmon**
 - with lemon-rosemary balsamic vinaigrette
- ❖ **Shrimp Penne**
 - cherry tomatoes, sweet peppers, garlic, crushed chilies, parsley, white wine sauce
- ❖ **Baked Chicken Penne**
 - marinara sauce, basil, mozzarella, parmesan
- ❖ **Ravioli Alforno**
 - cheese-filled ravioli, parmesan cream sauce, pesto, toasted garlic breadcrumbs
- ❖ **Creamy Jean's Mac n' Cheese**
 - bacon, mushrooms, roasted jalapeños, toasted breadcrumbs

Desserts - \$50 (serves approx. 15 people)

- ❖ **Peanut Butter Pie**
- ❖ **Bailey's Crème Brûlée**
- ❖ **Chocolate Bread Pudding w/ Vanilla Anglaise**