



# QUINN'S

STEAKHOUSE & IRISH BAR



## HOLIDAY EVENT MENUS & CATERING

*Irish Hospitality & Heritage – On Tap*



## QUINN'S EXPERIENCE

UNIQUE TO QUINN'S STEAKHOUSE & IRISH BAR IS ITS DISTINCTIVE BLEND OF TRADITIONAL IRISH AND NORTH AMERICAN FAVOURITES: PRIME RIB, FILET MIGNON NEPTUNE, GRILLED FRESH ATLANTIC SALMON, IRISH STEW, LAMB SHANK, SEAFOOD PASTA, BABY BACK RIBS, FISH & CHIPS GRAIN-FED CHICKEN SUPREME, TUNA TATAKI AND OUR FAMOUS LOBSTER CHOWDER ARE JUST SOME OF THE DELICIOUS OPTIONS YOU CAN SELECT FROM TO CREATE THAT SPECIAL MENU THAT IS SURE TO IMPRESS YOUR FELLOW COLLEAGUES, MANAGEMENT AND SPECIAL GUESTS. OUR PASSION IS FOR YOUR PALATE, AND WE TAKE GREAT PRIDE IN WORKING WITH YOU TO DESIGN A PERSONALIZED CUSTOM CULINARY EXPERIENCE FOR YOUR NEXT CATERED EVENT. CUISINE AND SERVICE COMBINE WITH PRICE AND CONVENIENCE TO PROVIDE YOU WITH THE VERY BEST FROM QUINN'S CATERING.

## QUINN'S EVENTS

FROM INTIMATE PRIVATE DINNERS TO LARGE GROUP PARTIES, QUINN'S HAS THE PERFECT SPACE TO HOST YOUR EVENT. WE OFFER SIT-DOWN DINNERS, COCKTAIL RECEPTIONS, BREAKFAST BOARD MEETINGS AND EVERYTHING IN BETWEEN. OUR EVENT COORDINATOR IS READY TO HELP GUIDE YOU IN YOUR FOOD AND BEVERAGE SELECTION AND THE PLANNING OF EVERY DETAIL OF YOUR EVENT. ATTENTION IS GIVEN TO ALL PARTICULARS AND LOGISTICS.

## QUINN'S CATERS TO YOU

BY POPULAR DEMAND, QUINN'S STEAKHOUSE & IRISH BAR IS NOW OFFERING A CATERING MENU. NOW WE CAN DELIVER QUINN'S SUPERIOR CUISINE TO YOUR LOCATION. FOR REGULAR CATERING SERVICE WE OFFER A SPECIAL CATERING ACCOUNT WITH END-OF-THE-MONTH BILLING. PLEASE CONTACT US, WE WILL BE MORE THAN HAPPY TO DISCUSS THE DETAILS.

**WE LOOK FORWARD TO THE OPPORTUNITY TO EXCEED YOUR EXPECTATIONS**



## PASSION FOR YOUR PALATE

IRISH EMBASSY HOSPITALITY GROUP AND ITS FOUR SUPERB VENUES ARE UNMATCHED IN THEIR COMMITMENT TO PRESENTING THE MOST DISTINCTIVE AND INDIVIDUALLY CUSTOMIZED CORPORATE AND SOCIAL SPECIAL EVENT MENUS IN THE CITY. WITH OUR EXTRAORDINARILY DIVERSE CUISINE, UNCOMPROMISING IN ITS APPROACH TO FRESHNESS, CREATIVE FLAIR AND ABOVE ALL, TASTE, WE WILL MEET EVERY CHALLENGE AND CULINARY DESIRE YOU PUT BEFORE US. FOR, WITHOUT QUESTION, WHAT SETS US APART FROM THE COMPETITION IS OUR UNPARALLELED ABILITY AND PASSION TO CREATE CUSTOMIZED MENUS DESIGNED SPECIFICALLY FOR YOUR EVENT.

OUR INTERNATIONALLY ACCLAIMED EXECUTIVE CHEF, PAUL PISA, AND HIS CULINARY TEAM HAVE DEVELOPED ONE OF THE MOST SINGULAR YET ADAPTABLE COLLECTIONS OF MENU CHOICES. IN ALL FOUR SETTINGS WE CREATE AN ATMOSPHERE OF WARMTH AND HEARTY WELCOME THAT REFLECTS THE VERY ESSENCE OF THE EMERALD ISLE... IRISH HOSPITALITY AT ITS VERY BEST!

AT THE IRISH EMBASSY HOSPITALITY GROUP, WE NOT ONLY MEET BUT EXCEED YOUR EXPECTATIONS — DESIGNING AND EXECUTING YOUR PERFECT FUSION OF CUISINE, SETTING AND SERVICE.





## COCKTAIL PARTY MENU # 1



\$16.50 PER PERSON PLUS TAXES AND GRATUITY

IRISH SMOKED SALMON ON HOUSE-MADE IRISH SODA BREAD  
WITH CAPERS AND ONIONS

HOMEMADE IRISH COCKTAIL SAUSAGES  
WITH BROWN SAUCE FOR DIPPING

GRILLED VEGETABLE AND MOZZARELLA FLATBREAD PIZZAS

BRUSCHETTA – PLUM TOMATOES, MOZZARELLA,  
ARUGULA AND AGED BALSAMIC

HOUSE SMOKED CHICKEN FLATBREAD PIZZAS  
SUNDRIED TOMATOES, ROASTED SWEET PEPPERS AND ONIONS

QUINN'S CHICKEN BITES, BONELESS HALAL CHICKEN BREAST,  
SWEET CHILI DIPPING SAUCE

CRUDITÉS – FRESH VEGETABLES SERVED  
WITH ROASTED GARLIC DIP





## COCKTAIL PARTY MENU # 2



\$20 PER PERSON PLUS TAXES AND GRATUITY

BLACK TIGER SHRIMP – POACHED AND CHILLED,  
WITH 'JOE'S' RÉMOULADE DIP

HOMEMADE IRISH COCKTAIL SAUSAGES  
WITH BROWN SAUCE FOR DIPPING

BREADED CHICKEN WINGS WITH  
HOUSEMADE BBQ AND SPICY SAUCE ON THE SIDE

IRISH SMOKED SALMON ON HOUSE-MADE IRISH SODA BREAD  
WITH CAPERS AND ONIONS

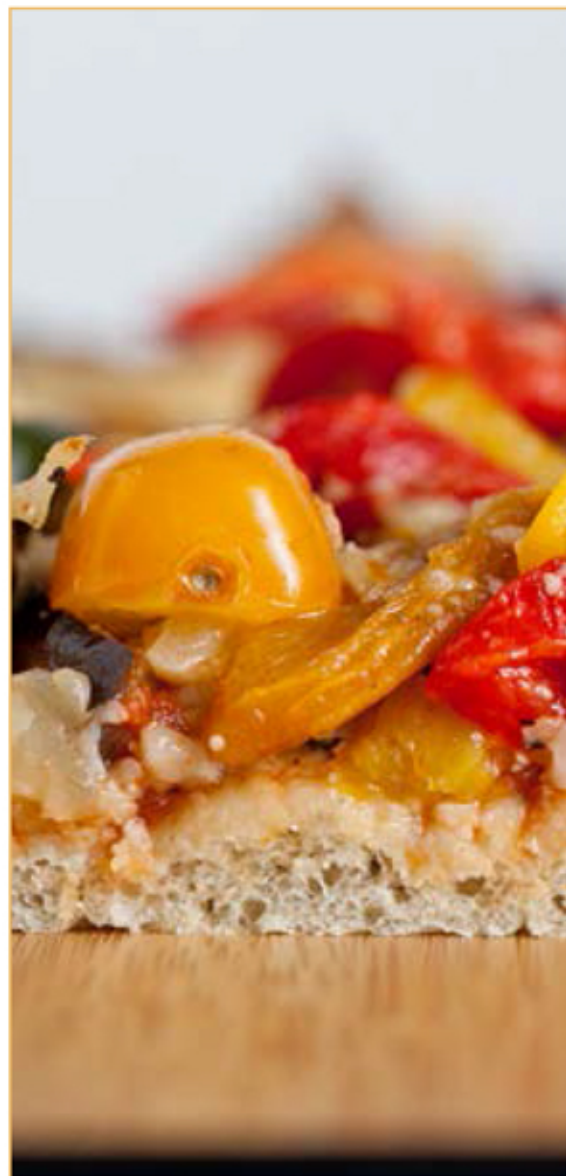
GRILLED VEGETABLE AND MOZZARELLA FLATBREAD PIZZAS

BRUSCHETTA – PLUM TOMATOES, MOZZARELLA,  
ARUGULA AND AGED BALSAMIC

HOUSE-SMOKED CHICKEN FLATBREAD PIZZAS  
SUNDRIED TOMATOES, ROASTED SWEET PEPPERS AND ONIONS

PHILLY STEAK SANDWICH SLIDERS WITH PEPPERS, ONIONS,  
MUSHROOMS AND MELTED SWISS

CRUDITÉS – FRESH VEGETABLES SERVED  
WITH ROASTED GARLIC DIP





## COCKTAIL PARTY MENU # 3



\$26 PER PERSON PLUS TAXES AND GRATUITY

HOMEMADE IRISH COCKTAIL SAUSAGES  
WITH BROWN SAUCE FOR DIPPING

FISH TACOS, PANKO HADDOCK, PICO DE GALLO, CHIPOTLE  
SAUCE

IRISH SMOKED SALMON ON HOUSE-MADE IRISH SODA BREAD  
WITH CAPERS AND ONIONS

GRILLED VEGETABLE AND MOZZARELLA FLATBREAD PIZZAS

QUINN'S STEAK BITES SEASONED FLAT IRON STEAK,  
WITH HONEY MUSTARD BBQ SAUCE AND HORSERADISH AIOLI  
FOR DIPPING

BRUSCHETTA — PLUM TOMATO, MOZZARELLA,  
ARUGULA AND AGED BALSAMIC

BLACK TIGER SHRIMP - POACHED AND CHILLED,  
WITH 'JOE'S' RÉMOULADE DIP

QUINN'S CHICKEN BITES, BONELESS HALAL CHICKEN BREAST,  
SWEET CHILI DIPPING SAUCE

HOUSE-SMOKED CHICKEN FLATBREAD PIZZAS  
SUNDRIED TOMATOES, ROASTED SWEET PEPPERS AND ONIONS

PRIME RIB SLIDERS, CRISPY ONIONS, HORSERADISH MAYO

CRUDITÉS — FRESH VEGETABLES SERVED WITH ROAST GARLIC DIP





## COCKTAIL PARTY MENU # 4



\$30 PER PERSON PLUS TAXES AND GRATUITY

FRESH OYSTERS ON THE HALF SHELL WITH SHALLOT  
MIGNONETTE AND FRESH LEMON

HOMEMADE IRISH COCKTAIL SAUSAGES  
WITH BROWN SAUCE FOR DIPPING

FISH TACOS, PANKO HADDOCK, PICO DE GALLO, CHIPOTLE SAUCE

IRISH SMOKED SALMON ON HOUSE-MADE IRISH SODA BREAD  
WITH CAPERS AND ONIONS

GRILLED VEGETABLE AND MOZZARELLA FLATBREAD PIZZAS

QUINN'S STEAK BITES SEASONED FLAT IRON STEAK, WITH HONEY  
MUSTARD BBQ SAUCE AND HORSERADISH AIOLI FOR DIPPING

BRUSCHETTA – PLUM TOMATO, MOZZARELLA,  
ARUGULA AND AGED BALSAMIC

BLACK TIGER SHRIMP - POACHED AND CHILLED,  
WITH 'JOE'S' RÉMOULADE DIP

QUINN'S CHICKEN BITES, BONELESS HALAL CHICKEN BREAST,  
SWEET CHILI DIPPING SAUCE

HOUSE-SMOKED CHICKEN FLATBREAD PIZZAS  
SUNDRIED TOMATOES, ROASTED SWEET PEPPERS AND ONIONS

PRIME RIB SLIDERS WITH CRISPY ONIONS, HORSERADISH MAYO

CRUDITÉS – FRESH VEGETABLES SERVED WITH ROAST GARLIC  
AIOLI DIP



🌿 **HOLIDAY LUNCHEON MENU #1** 🌿

**TWO-COURSE LUNCH MENU**

\$27.00++ PER PERSON  
CHOICES AT TABLE

**STARTER**

**MIXED BABY GREENS SALAD**

SUNDRIED CRANBERRIES, SWEET PEPPERS, GRAPE TOMATOES, SUNFLOWER SEEDS, CHICKPEAS, HONEY BALSAMIC VINAIGRETTE

**CAESAR SALAD**

ROMAINE HEARTS, CRISP PANCETTA, SOURDOUGH CROUTON AND GRANA PADANO CHEESE

**DAILY SOUP**

YOUR SERVER HAS TODAY'S OFFERING

**ENTRÉE**

**PEPPERCORN STEAK**

7 OZ. FLAT IRON STEAK WHISKEY, PEPPERCORN SAUCE, GARLIC MASHED POTATOES, AU JUS, SEASONAL VEGETABLES

**FESTIVE ROAST TURKEY**

ONTARIO TURKEY BREAST, FESTIVE STUFFING, GARLIC MASHED POTATOES, GRAVY, FRESH VEGETABLES AND CRANBERRY SAUCE

**FRESH FILET OF ATLANTIC SALMON**

MUSTARD HERB SAUCE, RICE PILAF, FRESH VEGETABLES

**GRILLED CHICKEN & MUSHROOM SAUCE**

HALAL CHICKEN BREAST, WILD MUSHROOM DEMI GLACE, GARLIC MASHED POTATOES, FRESH VEGETABLES

**BUTTERNUT SQUASH RAVIOLI**

SQUASH-STUFFED RAVIOLI, HONEY MUSHROOMS, SAGE BUTTER

**COFFEE OR TEA**



PLEASE NOTE APPLICABLE TAXES AND GRATUITY WILL BE ADDED



❧ **HOLIDAY LUNCHEON MENU #2** ❧

**THREE-COURSE LUNCH MENU**  
\$31.00++ PER PERSON  
CHOICES AT TABLE

**STARTER**

**QUINN'S BABY GREENS SALAD**

SUNDRIED CRANBERRIES, SWEET PEPPERS, GRAPE TOMATOES,  
SUNFLOWER SEEDS, CHICKPEAS AND HONEY BALSAMIC VINAIGRETTE

**CAESAR SALAD**

ROMAINE HEARTS, CRISP PANCETTA, SOURDOUGH CROUTON AND  
GRANA PADANO CHEESE

**DAILY SOUP**

YOUR SERVER HAS TODAY'S OFFERING

❧  
**ENTRÉE**

**PEPPERCORN STEAK**

7 OZ. FLAT IRON STEAK WHISKEY, PEPPERCORN SAUCE, GARLIC  
MASHED POTATOES, AU JUS, SEASONAL VEGETABLES

**FESTIVE ROAST TURKEY**

ONTARIO TURKEY BREAST, FESTIVE STUFFING, GARLIC MASHED  
POTATOES, GRAVY, FRESH VEGETABLES AND CRANBERRY SAUCE

**FRESH FILET OF ATLANTIC SALMON**

MUSTARD HERB SAUCE, RICE PILAF FRESH VEGETABLES

**GRILLED CHICKEN & MUSHROOM SAUCE**

HALAL CHICKEN BREAST, WILD MUSHROOM DEMI GLACE, GARLIC  
MASHED POTATOES, FRESH VEGETABLES

**BUTTERNUT SQUASH RAVIOLI**

SQUASH-STUFFED RAVIOLI, HONEY MUSHROOMS, SAGE BUTTER

❧  
**DESSERT**

**CRANBERRY APPLE CRUMBLE**

CHANTILLY CREAM

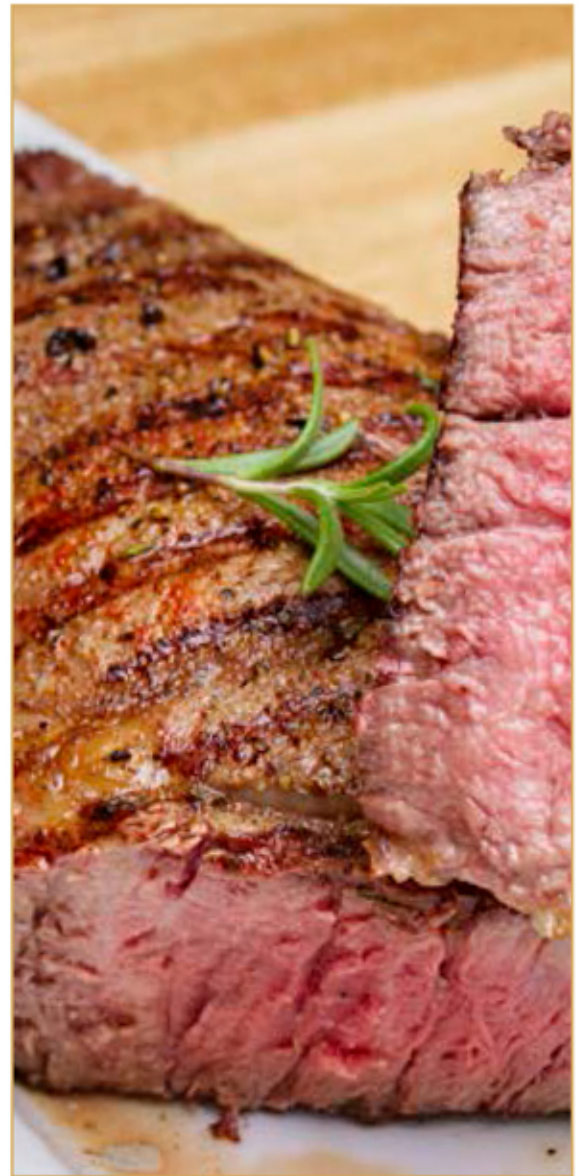
**PECAN PIE**

CHOCOLATE SAUCE

**QUINN'S FRESH FRUIT**

**COFFEE OR TEA**

PLEASE NOTE APPLICABLE TAXES AND GRATUITY WILL BE ADDED





## HOLIDAY DINNER MENU #1



**THREE-COURSE DINNER MENU**  
\$39.00++ PER PERSON - CHOICES AT TABLE

### STARTER

#### QUINN'S BABY GREENS SALAD

SUN-DRIED CRANBERRIES, SWEET PEPPERS, GRAPE TOMATOES, SUNFLOWER SEEDS, CHICKPEAS AND HONEY-BALSAMIC VINAIGRETTE

#### CAESAR SALAD

ROMAINE HEARTS, CRISP PANCETTA, SOURDOUGH CROUTONS AND GRANA PADANO CHEESE

#### CHEF'S FEATURE SOUP

YOUR SERVER HAS TODAY'S OFFERING

### ENTRÉE

#### PEPPERCORN STEAK

7 OZ FLAT IRON STEAK, WHISKEY-PEPPERCORN SAUCE, GARLIC MASHED POTATOES, FRESH VEGETABLES

#### WILD MUSHROOM CHICKEN (HALAL)

WILD MUSHROOM DEMI GLACE, GARLIC MASHED POTATO, FRESH VEGETABLES

#### FRESH FILLET OF ATLANTIC SALMON

MUSTARD HERB SAUCE, RICE PILAF, FRESH VEGETABLES

#### BUTTERNUT SQUASH RAVIOLI

SQUASH-STUFFED RAVIOLI, HONEY MUSHROOMS, SAGE BUTTER

### DESSERT

#### CRANBERRY APPLE CRUMBLE

CHANTILLY CREAM

#### PECAN PIE

CHOCOLATE SAUCE

#### COFFEE OR TEA



PLEASE NOTE APPLICABLE TAXES AND GRATUITY WILL BE ADDED



## HOLIDAY DINNER MENU #2



### THREE-COURSE DINNER MENU

\$45.50++ PER PERSON

CHOICES AT TABLE

#### STARTER

##### QUINN'S BABY GREENS SALAD

SUN-DRIED CRANBERRIES, SWEET PEPPERS, GRAPE TOMATOES, SUNFLOWER SEEDS, CHICKPEAS AND HONEY-BALSAMIC VINAIGRETTE

##### CAESAR SALAD

ROMAINE HEARTS, CRISP PANCETTA, SOURDOUGH CROUTONS AND GRANA PADANO CHEESE

##### CHEF'S FEATURE SOUP

YOUR SERVER HAS TODAY'S OFFERING

#### ENTRÉE

##### SLOW-ROASTED PRIME RIB

8OZ AAA ALBERTA BEEF, LIGHTLY SPICED AND HAND CUT, GARLIC MASHED POTATOES, AU JUS, SEASONAL VEGETABLES AND HORSERADISH

##### FRESH FILLET OF ATLANTIC SALMON

MUSTARD HERB BUTTER, RICE PILAF, SEASONAL VEGETABLES

##### LAMB SHANK BRAISED IN GUINNESS

BARLEY RISOTTO AND ROOT VEGETABLES

##### GOAT CHEESE CHICKEN SUPREME (HALAL)

GOAT CHEESE, PESTO SAUCE, GARLIC MASHED POTATOES, SEASONAL VEGETABLES

##### BUTTERNUT SQUASH RAVIOLI

SQUASH-STUFFED RAVIOLI, HONEY MUSHROOMS, SAGE BUTTER

#### DESSERT

##### CHOCOLATE CARAMEL ALMOND CHEESECAKE

##### CRANBERRY APPLE CRUMBLE

CHANTILLY CREAM

##### COFFEE OR TEA

\* PLEASE NOTE THAT OUR FESTIVE ROAST TURKEY DINNER CAN BE ADDED TO THIS MENU AT NO EXTRA COST. PLEASE GIVE 48 HOURS' NOTICE IF THIS IS TO BE ADDED TO YOUR MENU.

PLEASE NOTE APPLICABLE TAXES AND GRATUITY WILL BE ADDED





## HOLIDAY DINNER MENU #3



### THREE-COURSE DINNER MENU

\$49.50++ PER PERSON

CHOICES AT TABLE

#### STARTER

##### QUINN'S BABY GREENS SALAD

SUN-DRIED CRANBERRIES, SWEET PEPPERS, GRAPE TOMATOES, SUNFLOWER SEEDS, CHICKPEAS, MIXED GREENS AND HONEY-BALSAMIC VINAIGRETTE

##### FIFTH TOWN GOAT CHEESE SALAD

ROCKET, ONTARIO HEIRLOOM BEETS, SPICY CANDIED PECANS, HONEY-BALSAMIC VINAIGRETTE

##### CHEF'S FEATURE SOUP

YOUR SERVER HAS TODAY'S OFFERING

#### ENTRÉE

##### NEW YORK STRIPLOIN

8 OZ CENTRE CUT, AAA ALBERTA BEEF, MINIMUM 28-DAY AGED, GARLIC MASHED POTATOES AND FRESH VEGETABLES

##### FRESH CLARE ISLAND ORGANIC SALMON

PUY LENTILS, HERB SALAD AND LEMON AIOLI

##### GOAT CHEESE CHICKEN SUPREME

GOAT CHEESE, PESTO SAUCE, GARLIC MASHED POTATOES AND FRESH VEGETABLES

##### SEAFOOD MAC & CHEESE

NOVA SCOTIA LOBSTER, SHRIMP, CRAB, FONTINA AND DUBLINER CHEESES, DRY VERMOUTH, CREAM

##### SLOW-ROASTED PRIME RIB

8 OZ CUT, AAA ALBERTA BEEF, LIGHTLY SPICED AND HAND CUT, GARLIC MASHED POTATOES, AU JUS, SEASONAL VEGETABLES AND HORSERADISH

##### BUTTERNUT SQUASH RAVIOLI

SQUASH-STUFFED RAVIOLI, HONEY MUSHROOMS, SAGE BUTTER

#### DESSERT

##### CRÈME BRÛLÉE

##### PECAN PIE

CHOCOLATE SAUCE

##### CRANBERRY APPLE CRUMBLE

CHANTILLY CREAM

##### COFFEE OR TEA

PLEASE NOTE APPLICABLE TAXES AND GRATUITY WILL BE ADDED





## HOLIDAY DINNER MENU #4



**ROASTED STRIPLOIN OF BEEF**  
**ROASTED STRIPLOIN OF CARVERY BUFFET & SALAD BAR**  
\$45.00++ PER PERSON (GROUPS OF 40 OR MORE)

**CREATE YOUR OWN SALAD**

BABY GREENS, ROMAINE HEARTS,  
SWEET PEPPERS, TOMATOES, CUCUMBERS

**FRESH TOPPINGS**

FETA CHEESE, GRANA PADANO CHEESE, BLACK OLIVES, CRISP  
PANCETTA, SOURDOUGH CROUTONS, SUN-DRIED CRANBERRIES,  
SUNFLOWER SEEDS, CHICKPEAS

**HOUSE-MADE DRESSINGS**

HONEY BALSAMIC VINAIGRETTE, RANCH, CAESAR

**ENTRÉES**

**ROASTED STRIPLOIN OF AAA ALBERTA BEEF CARVERY**

LIGHTLY SPICED, SLOW ROASTED  
AU JUS, VARIOUS MUSTARDS, HORSERADISH

**ROASTED CHICKEN BREAST (HALAL)**

BONELESS, SKINLESS CHICKEN BREAST, WILD MUSHROOM DEMI  
GLACE

OR

**FRESH ATLANTIC SALMON**

MUSTARD HERB BUTTER

**PENNE PASTA WITH GOAT CHEESE**

GRILLED VEGETABLES, SUN-DRIED TOMATOES, HOUSE-MADE  
FRESH TOMATO BASIL SAUCE

**ROASTED POTATOES**

**FRESH, SEASONAL VEGETABLES**

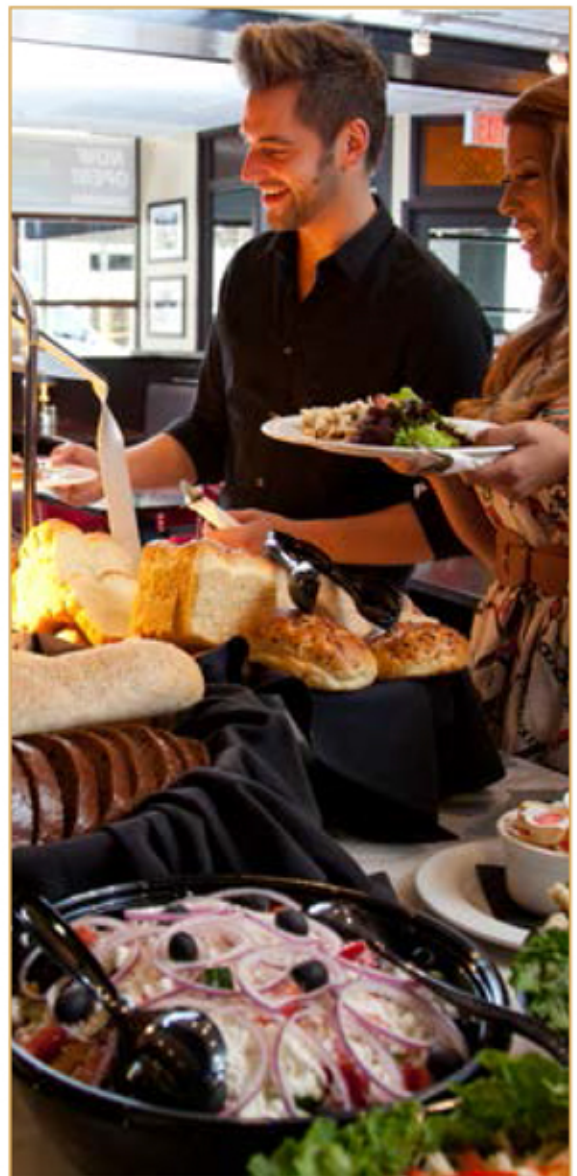
**CIABATTA DINNER ROLLS & BUTTER**

\* PLEASE NOTE THAT OUR FESTIVE ROAST TURKEY (CAN BE SUBSTITUTED  
FOR THE CHICKEN DISH) CAN BE ADDED TO THIS MENU AT NO EXTRA COST.  
PLEASE GIVE 48 HOURS' NOTICE.

**DESSERT**

**FESTIVE DESSERT SQUARES**

**COFFEE OR TEA**



PLEASE NOTE APPLICABLE TAXES AND GRATUITY WILL BE ADDED

## FOOD STATIONS

STATIONS CREATE AN ATTRACTIVE VISUAL TO THE ROOM AND ADD FLAIR TO ANY FUNCTION. OUR CHEFS WILL PROVIDE DELICIOUSLY PREPARED FINGER FOODS IN THE ROOM.

### OYSTER BAR STATION

\$275 PER CASE OF 100 OYSTERS (NORMALLY ALLOW FOR 2 OYSTERS PER PERSON)  
FRESH PRINCE EDWARD ISLAND OYSTERS WITH A SELECTION OF SAUCES, FRESH HORSERADISH AND LEMON WEDGES

### SNOW CRAB CLAWS AND CHILLED JUMBO SHRIMP ON ICE

\$350 FOR 100 PIECES  
SNOW CRAB CLAWS SERVED WITH MARIE ROSE COCKTAIL SAUCE AND LEMON WEDGES.  
CHILLED JUMBO SHRIMP SERVED WITH COCKTAIL SAUCE AND LEMON WEDGES

### BEEF TENDERLOIN SANDWICH STATION

\$395 PER TENDERLOIN (SERVES APPROX. 40 GUESTS)  
MEDIUM-ROASTED BEEF TENDERLOIN SERVED WITH MINI CRISP ROLLS AND A SELECTION OF MUSTARDS, HORSERADISH AND CARAMELIZED ONIONS

### HONEY MUSTARD BAKED HAM SANDWICH STATION

\$225 PER BAKED HAM (SERVES APPROX. 40 GUESTS)  
HONEY MUSTARD BAKED HAM (ON THE BONE) SERVED WITH MINI CRISP ROLLS AND A SELECTION OF MUSTARDS, AND PINEAPPLE CHUTNEY

### PEAMEAL BACON SANDWICH STATION

\$5.25 PER PERSON  
CORNMEAL-CRUSTED PEAMEAL BACON SERVED WITH MINI CRISP ROLLS WITH A SELECTION OF MUSTARDS, MAYONNAISE AND OTHER SELECT SAUCES

### ANTIPASTO DISPLAY

\$8.50 PER GUEST  
A SELECTION OF CURED MEATS, CHEESES AND SNACKS DISPLAYED FOR YOUR GUESTS' ARRIVAL. PROVOLONE, FONTINA AND MOZZARELLA, PROSCIUTTO AND FRESH MELON, SMOKED SAUSAGE, GENOA SALAMI, MARINATED VEGETABLES, OLIVES, ANCHOVIES, CROSTINI AND GRISSINI STICKS

### SWEETS

FRESH FRUIT TRAY \$55 (SERVES 20 GUESTS)  
CHOCOLATE TRUFFLES \$2.75 EACH  
CHOCOLATE-DIPPED STRAWBERRIES \$3.00 EACH  
A SELECTION OF ASSORTED CHEESECAKES ON A STICK \$4.99 EACH

### CHEESE PLATTERS

A SELECTION OF CHEESES ACCOMPANIED BY CRACKERS, FRESHLY BAKED BREAD AND FRUITS  
SMALL (10 PEOPLE) \$65  
LARGE (20 PEOPLE) \$130

# QUINN'S

STEAKHOUSE & IRISH BAR



## THE VENUE

QUINN'S STEAKHOUSE AND IRISH PUB IS A ONE-OF-A-KIND SETTING UNIQUE TO ANY IN NORTH AMERICA — A GENUINE IRISH STEAKHOUSE.

AT HOME IN THE FINANCIAL DISTRICT'S SHERATON CENTRE, QUINN'S BOASTS BOTH CUSTOMIZED BUDGET-CONSCIOUS SPECIAL-EVENT MENUS AND OUR REGULAR FARE OF COMPETITIVELY PRICED SIGNATURE PREMIUM AAA STEAKS (AGED IN-HOUSE) AND A CULINARY WEALTH OF TRADITIONAL IRISH COOKERY, INCLUDING SLOW-ROASTED PRIME RIB, IRISH STEW AND ONE OF THE MOST EXTENSIVE SEAFOOD MENUS IN THE CITY.

THE MAGIC OF YOUR NEXT CORPORATE OR SOCIAL EVENT IS COMPLETE IN EITHER OUR MAIN DINING AREA — WITH ITS SPACIOUS BOOTHS AND PRIVATE AND SEMI-PRIVATE DINING/MEETING ROOMS — OR QUINN'S STUNNING COPPER-TOPPED BAR AND LUXURIOUS LEATHER-UPHOLSTERED CHESTERFIELD LOUNGE, WHERE THE VERY BEST PREMIUM BEERS ARE ON-TAP TO COMPLEMENT AN UNEQUALLED STORE OF OVER 250 BRANDS OF THE FINEST WHISKEYS.

FLAWLESSLY MELDING UNRIVALLED CULINARY EXPERTISE WITH OUTSTANDING SERVICE AND AMBIENCE, QUINN'S DEFINES THE VERY ESSENCE OF IRELAND'S CENTURIES-OLD COMMITMENT TO A NATION'S PRIDE IN PRESENTING A LEVEL OF HOSPITALITY THAT REFUSES TO BE SURPASSED.

QUINN'S STEAKHOUSE AND IRISH BAR — ONLY WITH THE LUCK O' THE IRISH WILL YOU FIND SUCH A PROFESSIONAL YET ENCHANTING ESTABLISHMENT FOR YOUR NEXT SPECIAL GET-TOGETHER.

*The Perfect Place to Mix Business and Pleasure*



## VENUE CAPACITY

- VENUE SIZE: 3,500 SQUARE FEET
- QUINN'S SIT-DOWN DINNER: 150 GUESTS
- PRIVATE DINING/MEETING ROOMS: 28 GUESTS
- GROUPS OF: 20 TO 150 GUESTS
- PATIO: 60 GUESTS
- PATIO SIZE: 1,000 SQUARE FEET
- EXCLUSIVE VENUE BOOKING: 440 GUESTS

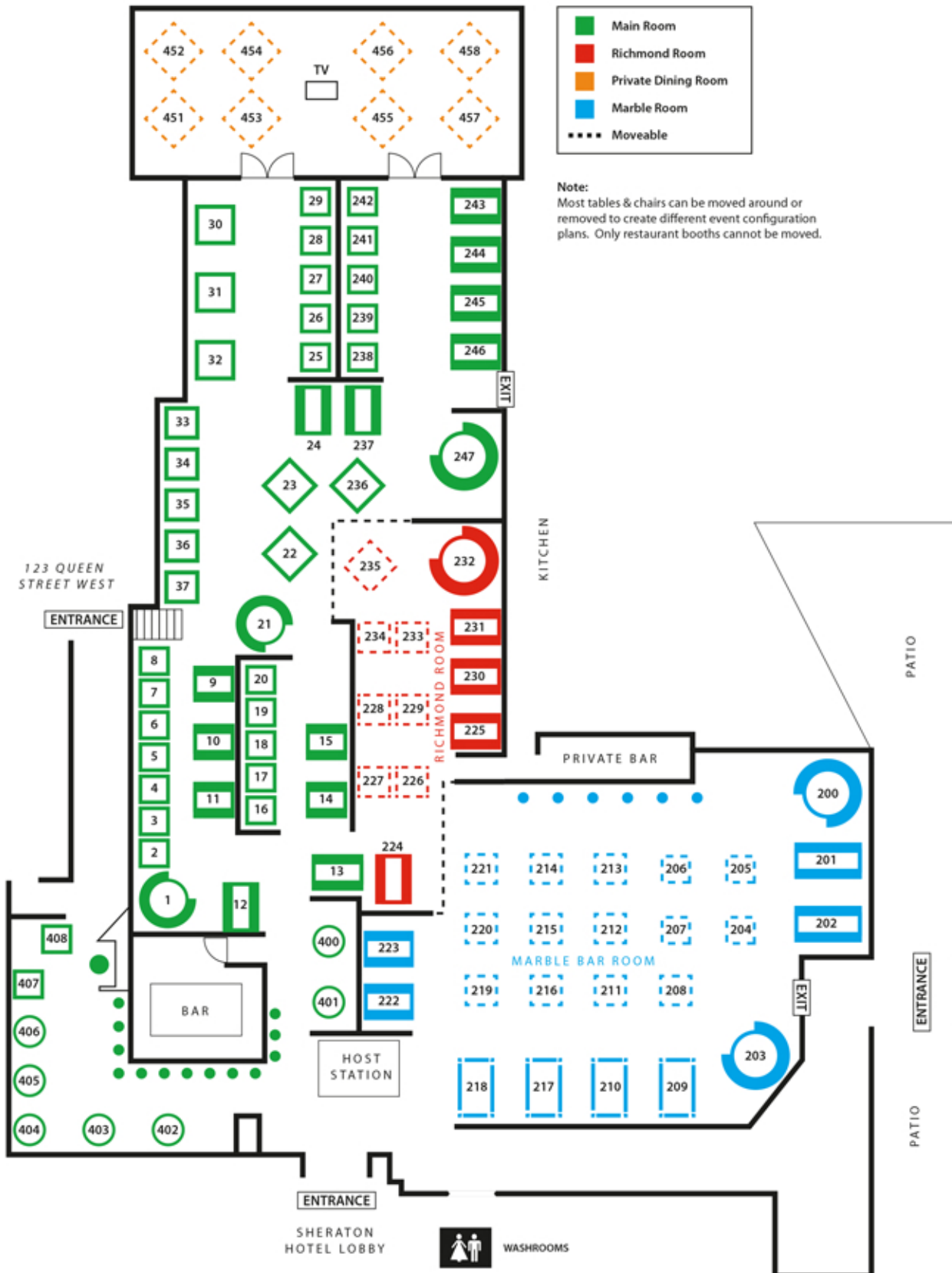
## AMENITIES

- AUTHENTIC IRISH BAR & LOUNGE
- SPECIAL EVENTS AREA WITH MARBLE BAR
- PRIVATE MEETING ROOMS
- COMPLETE AUDIO/VISUAL SERVICES
- BEEF CARVING STATION & OYSTER STATIONS
- LICENSED PATIO
- COAT CHECK SERVICE
- WIRELESS INTERNET
- WHEELCHAIR ACCESSIBLE
- VALET PARKING & LIMOUSINE SERVICES



# QUINN'S

## STEAKHOUSE & IRISH BAR





# QUINN'S

STEAKHOUSE & IRISH BAR





# QUINN'S

STEAKHOUSE & IRISH BAR



## QUINN

HOSPITALITY GROUP

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MIKE O'CONNOR  
GENERAL MANAGER  
RESTAURANT: 416.367.8466  
MIKE@QUINNSSTEAKHOUSE.COM



**QUINN'S**  
STEAKHOUSE & IRISH BAR

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