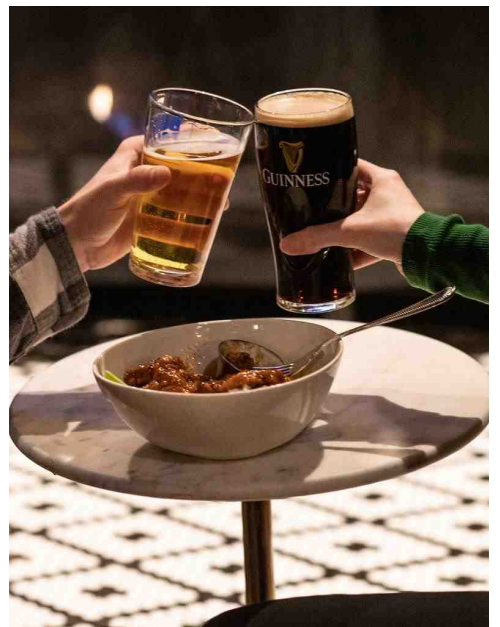


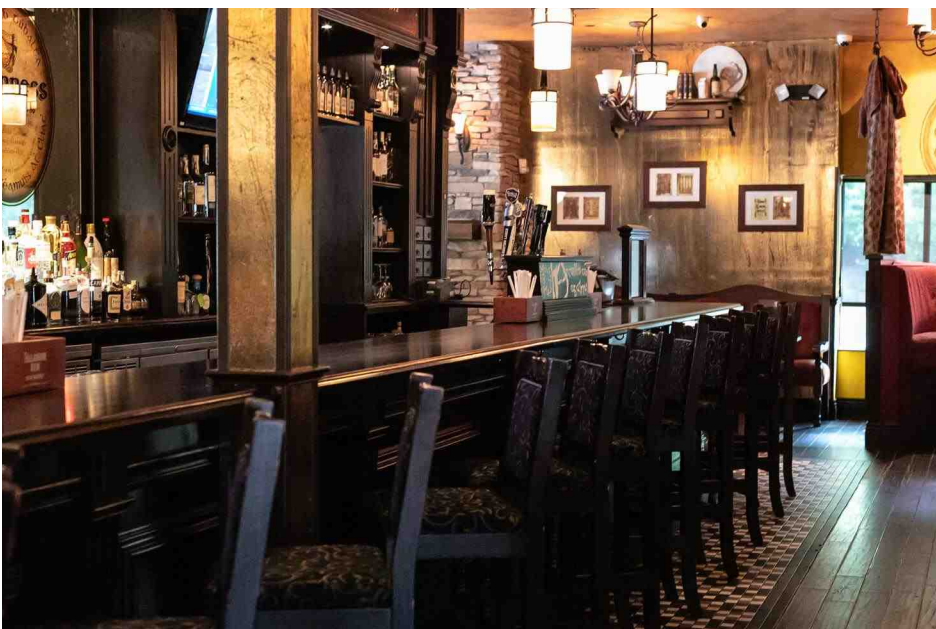
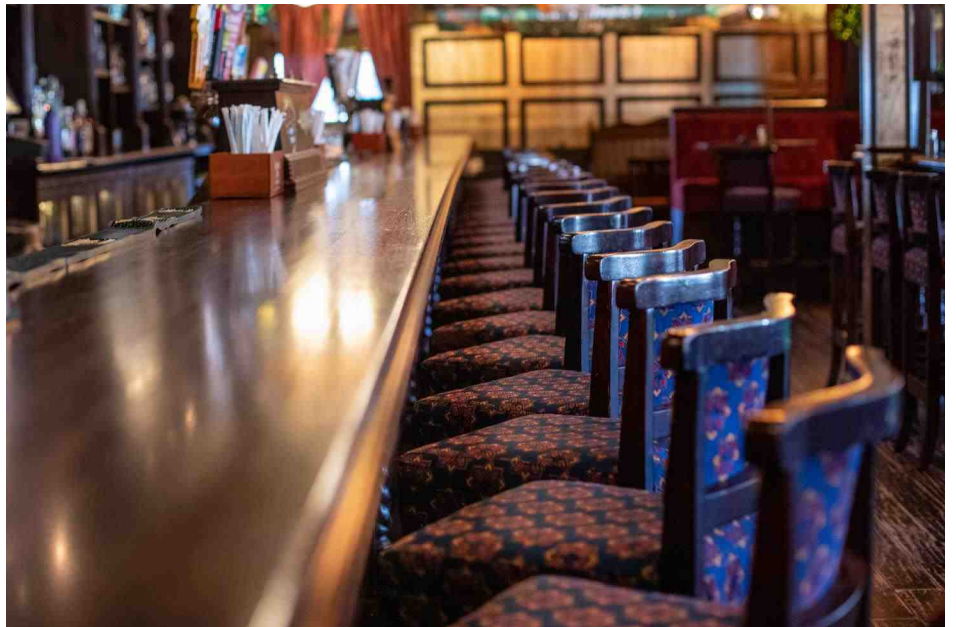
---

EXCEPTIONAL  
EVENTS

---







# PRIVATE EVENT ROOMS



Clifton, NJ



## VICTORIAN

Capacity: 100



## GAELIC

Capacity: 70



## BREWERY

Capacity: 70



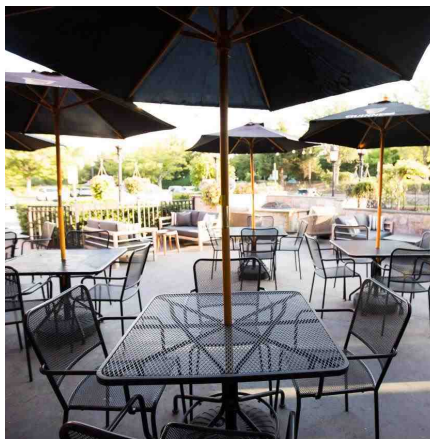
## SPORT BAR

Capacity: 60



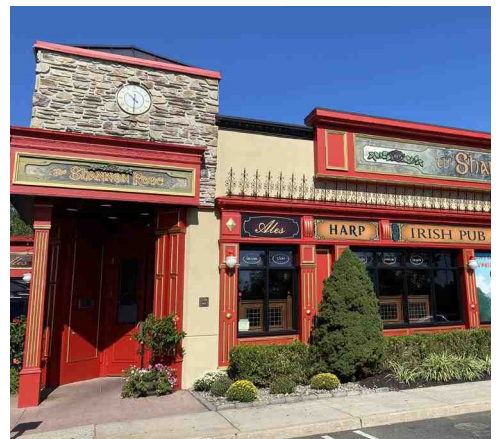
## PUB SHOP

Capacity: 20



## PATIO

Capacity: 40



## FULL BUYOUT

Capacity: 300

*Speak with a manager for larger capacity events  
and buyout options*

# PRIVATE EVENT ROOMS



Ramsey, NJ



## VICTORIAN

Capacity: 100



## COTTAGE

Capacity: 50



## BREWERY

Capacity: 75



## PATIO

Capacity: 40



## FULL BUYOUT

Capacity: 200

*Speak with a manager for larger capacity events and buyout options*

# BRUNCH, SEATED



30 per person

## SHAREABLES

Served family-style

### Bacon Cheddar Boxy

Potato pancakes, cheddar, chives, sour cream

### Assorted Breakfast Breads

Danish, bagels, muffins

## MAINS

Create your menu, choose four selections

### French Toast

Buttermilk egg batter, cooked golden brown. Topped with fresh berries, salted caramel sauce, powdered sugar

### Shannon Rose Frittata

Four-egg frittata, mushrooms, peppers, onions, spinach, tomatoes, sharp cheddar, boxy

### Irish Benedict

Two soft-poached eggs, Irish rashers, English muffins, hollandaise sauce, home fries

### Avocado Toast Flatbread

Lemon, arugula, salt, pepper

### Corned Beef Hash and Eggs

Two soft-poached eggs, hollandaise, rye bread toast

### Grilled Chicken Pub Sandwich


NY cheddar, mixed greens, tomato jam, pesto mayo, brioche

### Hangover Burger

NY cheddar, over easy egg, rashers, ketchup, English muffin

### Seasonal Salad

*Soft drinks, coffee and hot tea included | Available 11am-3pm*

 Vegetarian Dish

# BRUNCH, BUFFET



33 per person

---

## STARTERS

**Fruit** 🍓

**Assorted Breakfast Breads** 🍓

## SEASONAL SALAD 🍓

## MAINS

**French Toast** 🍓

Buttermilk egg batter, cooked golden brown. Topped with fresh berries, salted caramel sauce, powdered sugar

**Shannon Rose Frittata** 🍓

Four-egg frittata, mushrooms, peppers, onions, spinach, tomatoes, sharp cheddar, boxty

**Lemon Artichoke Chicken**

Panko-crusted chicken breast, artichoke hearts, grape tomatoes, garlic spinach, lemon-white wine sauce

**Seasonal Pasta** 🍓

Chef's selection

## SIDES

**Bacon**

**Bangers**

**Home Fries** 🍓

*Soft drinks, coffee and hot tea included | Available 11am-3pm*

🍓 Vegetarian Dish

# LUNCH, SEATED



32 per person

## SHAREABLES

Served family-style

### Corned Beef Spring Rolls

With whole grain mustard

### Spinach & Artichoke Dip

Roasted peppers, cream cheese, tortilla chips, soft pretzel, carrot sticks

### Bavarian Pretzel

Beer cheese, whole grain mustard

## MAINS

Choose Four

### Corned Beef Reuben

Corned beef, NY cheddar, sauerkraut, Thousand Island dressing, rye bread, served open-faced

### Guinness BBQ Pulled Pork Sandwich

Frizzled onions, pepper jack, coleslaw, Portuguese roll

### Grilled Chicken Pub Sandwich

NY cheddar, mixed greens, tomato jam, pesto mayo, brioche bun

### Seasonal Pasta

Chef's selection

### Harp-Battered Fish 'N Chips

Cod, fries, coleslaw, tartar sauce

### The Dublin Burger

Irish cheddar, Irish bacon, English muffin

### Shepherd's Pie

Ground beef, peas, carrots, corn, mashed potatoes, Irish soda bread  
*Vegan option available *

### Grilled Chicken Caesar Salad

Romaine, parmesan, croutons, Caesar dressing

### Grilled Salmon *+5 per person*

Chef's seasonal preparation

### Steak Frites *+5 per person*

Flat iron steak, garlic butter, hand-cut fries

### Lemon Artichoke Chicken

Panko-crusted chicken breast, artichoke hearts, grape tomatoes, garlic spinach, lemon-white wine sauce

*Soft drinks, coffee and hot tea included | Available 11am-4pm*

 Vegetarian Dish



# LUNCH, BUFFET



35 per person

## SALAD

Choose one

### Seasonal Salad 🌱

#### The Shannon Rose Caesar Salad

Anchovies, romaine, parmesan, Caesar dressing, croutons

## FEATURES

### Boneless Wings

**Sauce 'em:** Buffalo, Nashville hot, sweet chili or Guinness BBQ

**Dip 'em:** Blue cheese or ranch

### Bacon Cheddar Boxty

Potato pancakes, cheddar, chives, sour cream

### Shepherd's Pie

Ground beef, peas, carrots, corn, mashed potatoes, Irish soda bread

*Vegan option available 🌱*

### Pizza

Traditional Cheese 🌱, Veggie Lover's 🌱 or Pepperoni & Hot Honey

### Seasonal Pasta 🌱

Chef's selection

### Platter of House-Made Sandwiches

#### Grilled Chicken Pub Sandwich

NY cheddar, mixed greens, tomato jam, pesto mayo, brioche

#### Grilled Vegetable Wrap 🌱

#### Corned Beef Sandwich

### Mixed Sliders

#### Classic

Sautéed onions, American cheese, pickles, ketchup

#### Guinness Pulled Pork

Pepper jack, Guinness BBQ sauce

Seasonal Vegetables 🌱 • Coleslaw 🌱 • House Chips 🌱

*Soft drinks, coffee and hot tea included | Available 11am-4pm | Minimum 30 people*

# DINNER, SEATED



40 per person

## SHAREABLES

Served family-style

### Corned Beef Spring Rolls

With whole grain mustard

### Boneless Wings

**Sauce 'em:** Buffalo, Nashville hot, sweet chili or Guinness BBQ

**Dip 'em:** Blue cheese or ranch

### Bacon Cheddar Boxy

Potato pancakes, cheddar, chives, sour cream

**Soup or Salad** *+5 per person*

## MAINS

Create your menu, choose four selections | Family-style available

### Grilled Chicken Pub Sandwich

NY cheddar, mixed greens, tomato jam, pesto mayo, brioche

### The Dublin Burger

Irish cheddar, Irish bacon, English muffin

### Harp-Battered Fish 'N Chips

Cod, fries, coleslaw, tartar sauce

### Bangers & Mash

Irish sausage, mashed potatoes, spinach, horseradish gravy

### Seasonal Pasta

Chef's selection

### Lemon Artichoke Chicken

Panko-crusted chicken breast, artichoke hearts, grape tomatoes, garlic spinach, lemon-white wine sauce

### Shepherd's Pie

Ground beef, peas, carrots, corn, mashed potatoes, Irish soda bread

*Vegan option available *

### Steak Frites *+5 per person*

Flat iron steak, garlic butter, hand-cut fries

### Grilled Salmon *+5 per person*

Chef's seasonal preparation

## DESSERT

**Chef's Assortment of House-Made Desserts **

*Soft drinks, coffee and hot tea included*

 Vegetarian Dish

# DINNER, BUFFET



Three Mains: 50 per person | Four Mains: 55 | Five Mains: 60 per person

---

## SHAREABLES

Served family-style

### Bavarian Pretzel 🍷

Beer cheese, whole grain mustard

### Dinner Rolls 🍷

## SALAD

Choose one

### The Shannon Rose House Salad 🍷

Mixed greens, carrots, cucumbers, cherry tomatoes

### The Shannon Rose Caesar Salad

Anchovies, romaine, parmesan, Caesar dressing, croutons

## SIDE SELECTIONS

Choose two

### Boiled White Potatoes 🍷

### House Chips 🍷

### Cilantro Lime Rice 🍷

### Mashed Cauliflower 🍷

### Mashed Potatoes 🍷

### Seasonal Vegetables 🍷

## MAINS

### Lemon Artichoke Chicken

Panko-crusted chicken breast, artichoke hearts, grape tomatoes, garlic spinach, lemon-white wine sauce

### Homemade Meatloaf

Beef, pork, lamb, horseradish gravy

### Shepherd's Pie

Ground beef, peas, carrots, corn, mashed potatoes, Irish soda bread

*Vegan option available 🍷*

### Seasonal Pasta 🍷

Chef's selection

### Buffalo Mac & Cheese

House-made cavatappi, buffalo chicken tenders

### Pizza

Traditional Cheese 🍷, Veggie Lover's 🍷 or Pepperoni & Hot Honey

### Carving Station *+5 per person*

Choice of spiral ham, roast beef or roasted turkey

### Grilled Salmon *+5 per person*

Chef's seasonal preparation

### Steak Frites *+5 per person*

Flat iron steak, garlic butter, hand-cut fries

## DESSERT

**Chef's Assortment of House-Made Desserts 🍷**

*Soft drinks, coffee and hot tea included | Minimum 30 people*

🍷 Vegetarian Dish

# COCKTAIL PARTY



35 per person

Two Hours

## PASSED HORS D'OEUVRES

### Corned Beef Spring Rolls

With whole grain mustard

### Bacon Cheddar Boxty

Potato pancakes, cheddar, chives,  
sour cream

### Flat Iron Steak Crostini

Avocado, charred cherry tomatoes

### Tomato Basil Bruschetta

## PIZZA

Choose two

### Traditional Cheese

### Veggie Lover's

### Pepperoni & Hot Honey

### Buffalo Chicken

### BBQ Chicken

## SLIDERS

Choose two

### Classic

Sautéed onions, American cheese,  
pickles, ketchup

### Buffalo Chicken

Blue cheese, celery

### Guinness Pulled Pork

Pepper jack, Guinness BBQ sauce

## STATIONARY TABLE

### Boneless Wings

**Sauce 'em:** Buffalo, Nashville hot,  
sweet chili or Guinness BBQ

**Dip 'em:** Blue cheese or ranch

### Seasonal Crudités Selection and Hummus

### Artisan Cheese Board

## ADDITIONAL FEATURES

+5 per person each

### Bavarian Pretzel

Beer cheese, whole grain mustard

### Grilled Tequila Shrimp

Cojita, corn, cilantro, lime, cayenne aioli

### Shrimp Cocktail

Soft drinks, coffee and hot tea included | Minimum 20 people

 Vegetarian Dish

# PRIVATE EVENTS



Whether you are booking for your business or a personal gathering at Shannon Rose we can customize events and exceed expectations with our Irish hospitality.

---

We are happy to host your Corporate Retreats, Birthday parties and all celebration but can also offer curated events such as:

WHISKEY DINNER OR TASTING

BEER DINNER OR TASTING

COCKTAIL PARTY

WATCH PARTIES

MIXOLOGY CLASS

IRISH THEMED EVENTS

Bag Pipers | Step Dancers

Each event can be customized to your needs and party size.

# DRINKS



Please choose one  
Must be 21+

## OPTION 1

**DOMESTIC BEER**  
**IMPORT BEER**  
**HOUSE WINE**

**Two Hours**  
25 per person

**Three Hours**  
35 per person

## OPTION 2

**DOMESTIC BEER**  
**IMPORT BEER**  
**HOUSE WINE**  
**CALL LIQUOR**

**Two Hours**  
32 per person

**Three Hours**  
45 per person

## OPTION 3

**DOMESTIC BEER**  
**IMPORT BEER**  
**WINE**  
**TOP-SHELF LIQUOR**

**Two Hours**  
38 per person

**Three Hours**  
48 per person

## OPTION 4

**MIMOSAS**  
**SANGRIA**  
**BELLINIS**

**Two Hours**  
25 per person

**Three Hours**  
35 per person

# CATERING TRAYS



**Half Tray (H)**  
Feeds 8-10

**Full Tray (F)**  
Feeds 16-20

## STARTERS

	H	F
<b>Bacon Cheddar Boxy</b> Potato pancakes, cheddar, bacon, chives, sour cream	45	85
<b>Chicken Tenders</b> With honey mustard	50	95
<b>Corned Beef Spring Rolls</b> With whole grain mustard	50	95

## WINGS

	H	F
<b>Bone-In</b>	70	135
<b>Boneless</b>	50	95
<b>Gardein</b> 🌱	75	145

*Sauce 'em* Buffalo, Nashville hot, sweet chili or Guinness BBQ  
*Dip 'em* Blue cheese or ranch

## SLIDERS

	H	F
<b>Classic</b>	45	85
<b>Pulled Pork</b>	45	85
<b>Corned Beef</b>	75	145

## SALADS

	H	F
<b>Chicken Caesar</b>	50	95
<b>Caesar</b> 🌱	30	55
<b>Arugula &amp; Strawberry</b> 🌱 Blue cheese, candied walnuts, red onions, balsamic vinaigrette	35	65
<b>House</b> 🌱	25	45

## PUB PIZZA

Serves 2-4

<b>Traditional Cheese</b> 🌱	14
<b>Veggie Lovers'</b> 🌱 Mushrooms, peppers, red onions, artichokes, balsamic glaze	17
<b>Pepperoni &amp; Hot Honey</b> Pepperoni, Mike's Hot Honey	17
<b>BBQ Chicken</b> Guinness BBQ sauce, cheddar jack, ranch dressing, red onion, cilantro	18
<b>Meat Lovers'</b> Ground beef, pepperoni, bacon, beer cheese	19
<b>Caesar</b> 🌱 Romaine, parmesan, Caesar dressing	14

## MAINS

	H	F
<b>Corned Beef &amp; Cabbage</b> White potatoes, Irish soda bread	120	235
<b>Lemon Artichoke Chicken</b> Panko-crusted chicken breast, artichoke hearts, grape tomatoes, garlic spinach, lemon-white wine sauce	125	245
<b>Shepherd's Pie</b> Ground beef, peas, carrots, corn, mashed potatoes, Irish soda bread	75	145
<b>Penne Vodka</b> 🌱	65	125
<b>Seasonal Pasta</b> 🌱	75	145
<b>Mac &amp; Cheese</b> 🌱	50	95
<b>Buffalo Mac &amp; Cheese</b> House-made cavatappi, Buffalo chicken tenders	65	125

Pricing does not include tax or gratuity. Ingredients subject to seasonal changes. Menu items and prices subject to change without notice.

🌱 Vegetarian



## MEETINGS & EVENTS

The Shannon Rose takes great pride in ensuring that every group has a successful event. Our hospitality team will guide you through every detail of planning to guarantee a positive experience for you and all of your attendees.

### MENU SELECTIONS

Menu selections and prices noted in this planner are subject to change. Please be sure to add 7% New Jersey sales tax to any food and beverage items you are considering. All menu items are priced per guest. Our chefs stand ready to accommodate any special dietary requests.

### GUARANTEED ATTENDANCE COUNT

A guaranteed attendance count is required three business days before your event. In the event that additional guests are in attendance over the final guarantee, The Shannon Rose will make every attempt to accommodate the additional guests. If notification of final attendance is not received by the deadline, you will be charged for the highest number of guests on the original agreement or the actual number of guests in attendance, whichever is greater. The guaranteed attendance is not subject to reduction.

### FOOD & BEVERAGE SERVICE

The state of New Jersey and its liquor commission regulate the sale and service of alcoholic beverages. The Shannon Rose is responsible for the administration of these laws. Therefore, we do not allow food or beverages to be brought in or buffet items to be taken away from the premises. This is for your safety and the well-being of all of our guests. The Shannon Rose reserves the right to refuse service of alcohol to anyone without proper identification. All food and beverage is to be provided by The Shannon Rose with exception of specialty cakes. We will customize appropriate menus to suit the needs of any group size.

### PAYMENT & DEPOSIT

An initial deposit in the amount of \$150.00 is required at the time of signing the event agreement. Final payments are due the day of the event in full and must be paid with credit card or cash. Discount offers and other promotional offers cannot be used as payment for events.

### CANCELLATION POLICY

You may cancel your event any time prior to 10 days before the event without penalty.  
If you cancel in less than 10 business days, you will be charged the initial deposit.

### WEATHER

Weather changes by the minute and therefore, in most cases, events cannot cancel due to weather without being subjected to the above policy. However, if there is a state of emergency declared, you will be released from your financial obligations.

### EVENT ROOM INCLUSIONS & UPGRADES

The following is a list of items that are complimentary: flatware, china, glassware, tables, chairs, easel, dry erase board and Wi-Fi Internet. Specialty linens are available for additional fee. Additional upgrades are priced as follows: LCD projector: \$50, flip chart with markers: \$30, microphone: \$25. Please note that The Shannon Rose does not have an A/V technician on the property. Please call in advance of your event with special requests or set-up questions.

### OTHER DETAILS

The Shannon Rose is a non-smoking/vaping facility. The designated smoking area is located outside of the restaurant. All decorations must be pre-approved by our manager. The following are not permitted: scented candles, glitter, confetti, rice or birdseed.



# SLÁINTE



[TheShannonRose.com](http://TheShannonRose.com)

**f**  @ShannonRosePubs

98 Kingsland Road | Clifton, NJ | 973.284.0200

1200 New Jersey 17 | Ramsey, NJ | 201.962.7602