

O'TOOLE'S WAY

RESTAURANT & BAR

518 W 30TH STREET
NEW YORK, NY 10001

(646) 558-5706

EVENT SPACES

The Terrace

The Upstairs

The Downstairs

Full Restaurant Buyout



part of IGC Hospitality
www.igchospitality.com

events@igchospitality.com

  otoollesway

www.otoolesway.com

EVENTS AS UNFORGETTABLE AS NEW YORK CITY



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EVENT PACKAGES

THE HIGH LINE PACKAGE

cocktail reception + buffet

\$225++ PER PERSON

DRINKS

WELCOME RED, WHITE, + SPARKLING WINES
SIGNATURE COCKTAIL FEATURED AT THE BAR
3 HOUR PREMIUM OPEN BAR

RECEPTION DISPLAY

CANAPES your choice of 6 items served for 1 hour

BUFFET served for 1 hour

THE HUDSON YARDS PACKAGE

cocktail reception

\$180++ PER PERSON

DRINKS

WELCOME RED, WHITE, + SPARKLING WINES
SIGNATURE COCKTAIL FEATURED AT THE BAR
3 HOUR PREMIUM OPEN BAR

RECEPTION DISPLAY

CANAPES your choice of 6 items served for 1 hour

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OPEN BAR PACKAGES

BEER & WINE 2 hours: \$50 PER PERSON | 3 hours: \$60 PER PERSON

DRAFT & BOTTLED BEER
domestic and imported

WINES BY THE GLASS
select house red, white,
rosé, and prosecco

TIER ONE 2 hours: \$70 PER PERSON | 3 hours: \$90 PER PERSON

DRAFT & BOTTLED BEER
domestic and imported

WINES BY THE GLASS
select house red, white,
rosé, and prosecco

PREMIUM LIQUORS

(includes items such as: ALB, Tito's,
Spring 44, Gin Lane, Cazadores, Jaja, Milagro,
Bacardi, Jack Daniels, Jameson, Jim Beam,
Makers Mark, Great Jones, Bulleit, Dewar's)
**brands subject to availability*

SELECT CLASSIC COCKTAILS INCLUDED:
Old Fashioneds and Margaritas

TIER TWO 2 hours: \$80 PER PERSON | 3 hours: \$100 PER PERSON

DRAFT & BOTTLED BEER
domestic and imported

WINES BY THE GLASS
select house red, white,
rosé, and prosecco

PREMIUM LIQUORS

(includes items such as: Grey Goose, Ketel One,
Bombay Sapphire, Hendricks, Aged Bacardi Spirits,
Casamigos blanco/reposado, Patron Blanco/reposado,
Don Julio blanco, JW Black, Hudson bourbob/rye,
Angel's Envy, Bushmills) **brands subject to availability*

SELECT CLASSIC COCKTAILS INCLUDED:
Old Fashioneds and Margaritas

ADD SINGLE MALT SCOTCH (12 YEAR) +25 PP

ADD AGED TEQUILA (REPO/ANEJO : NO CLASE/1942) +25PP

BRUNCH 2 hours: \$30 PER PERSON

MIMOSAS

BLOODY MARYS

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RESERVATION PACKAGES

please submit all orders 48 hours in advance
platters not replenished

MANHATTAN PACKAGE \$395 (10-12 guests)

SHORT RIB SLIDERS aioli - pickled red onions
COFFEE RUBBED CHICKEN WINGS bourbon bbq
BAR PIE SAMPLER prosciutto and margherita
HOUSE CHIPS irish cheddar-onion dip

NYC PACKAGE \$695 (15-20 guests)

SHORT RIB SLIDERS aioli - pickled red onions
COFFEE RUBBED CHICKEN WINGS bourbon bbq
BAR PIE SAMPLER prosciutto and margherita
HOUSE CHIPS irish cheddar-onion dip
STEAK ON TOAST
GUINNESS BATTERED ONION RINGS

THE O'TOOLE'S PACKAGE \$895 (25-30 guests)

SHORT RIB SLIDERS aioli - pickled red onions
COFFEE RUBBED CHICKEN WINGS bourbon bbq
BAR PIE SAMPLER prosciutto and margherita
HOUSE CHIPS irish cheddar-onion dip
STEAK ON TOAST
GUINNESS BATTERED ONION RINGS
SHISHITO PEPPERS lime - tajin

DISPLAY PLATTERS

CHARCUTERIE BOARD +12 per person
three cured artisan meats - cornichon - mustard - crostinis

IRISH CHEESE BOARD +12 per person
three aged artisan cheeses - preserves - dried figs - crackers

CRUDITÉS +8 per person
raw market vegetables - ranch dressing - red pepper hummus

FRUIT PLATTER +8 per person
seasonal fresh fruit cuts

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RECEPTION DISPLAY

\$50 per person, served for 1 hour

An elevated display of bite sized crudites + marinated vegetables + fruit + cheese + charcuterie + breads + spreads to graze and stimulate your appetite.

MARINATED OLIVES olive oil - garlic - herbs - lemon

HOUSE CHIPS irish cheddar and onion dip

MARKET VEGETABLE CRUDITÉS ranch dressing - red pepper hummus - grilled pita

GRILLED MARINATED VEGETABLES artichoke - piquillos - sun dried tomato - zucchini

CHOPPED SALAD cucumber - tomato - red onion - chickpeas - parsley - lemon - olive oil

CHARCUTERIE three cured artisan meats - cornichon - mustard - grilled sourdough

IRISH CHEESE three aged artisan cheeses - preserves - dried figs - crackers

FRUIT CUTS selection of fresh seasonal fruit



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PASSED HORS D'OEUVRES

\$35 per person - select 6

\$45 per person - select 8

served for 1 hour

SEAFOOD

TUNA POKE spicy mayo - rice cracker

SMOKED SALMON TARTARE mini potato cakes

MINI FISH AND CHIPS tartar sauce

SMOKED SEA TROUT ricotta - capers - pumpernickel toasts

GRILLED MARINATED SHRIMP avocado salsa - iceberg lettuce

MINI LOBSTER SALAD SLIDERS

VEGETARIAN

GORGONZOLA AND QUINCE TOASTS

TRUFFLED CREAM CHEESE TARTLETS

FETA AND BLACK OLIVE SKEWER fresh mint

IMPOSSIBLE FRIED CHICKEN hoisin - scallions (vegan)

BANG-BANG CAULIFLOWER sweet chili (vegan)

BANG-BANG BROCCOLI peanut sauce (vegan)

MEAT

BLACK PUDDING TOASTS apple jam - hp sauce

FRIED CHICKEN SLIDERS american - b+b pickles - remoulade

CORNEB BEEF SLIDERS house-made slaw - irish cheddar

STEAK ON TOAST thumbit sauce

MINI SHORT RIB COTTAGE PIE TARTLETS

MINI CHICKEN POT PIE TARTLETS

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STATIC STATIONS

served for 1 hour

IRISH POTATO BAR \$25 per person

colcannon with toppings

gravy bacon

cheese sour cream

scallions edible waffle bowls

SLIDERS \$25 per person / please select 2

FRIED CHICKEN american - b+b pickles - remoulade

SHORT RIB SLIDERS aioli - pickled red onions

CORNED BEEF SLIDERS slaw - irish cheddar

BUFFALO OYSTER MUSHROOM bao (vegan)

BAR PIES \$25 per person

a selection of hand stretched and stone oven baked bar pies

MARGHERITA

PROSCIUTTO

BUFFALO CHICKEN



CHEF ATTENDED STATIONS

served for 1 hour - live, interactive, and manned by a chef

CARVING STATION \$35 per person - select 2

PRIME RIB horseradish cream - gravy

WHOLE ROASTED LEG OG LAMB salsa verde

CIDER BRINED TURKEY bread stuffing - gravy

ROASTED PORK apple jam - gravy

CARVING SIDES \$10 per person per item

COLCANNON (MASHED POTATOES)

SAUTÉED MARKET VEGETABLES

ROASTED FINGERLING POTATOES

GREEN BEANS

PASTA \$25 per person - select 2 sauces

PENNE PASTA

vodka sauce - marinara - pesto - cacio e pepe

STANDARD SEAFOOD BAR \$35 per person

oysters - chilled shrimp

mignonette - tabasco - cocktail sauce - lemon

UPGRADE YOUR SEAFOOD BAR!

mini lobster sliders, +\$25 per guest

SUSHI BAR \$55 per person, served for three hours, minimum 50 guests

seasonal selection of classic sushi rolls

chopsticks - wasabi - soy - ginger

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BUFFET \$75 per person, served for 1 hour

SALAD select one, additional salads +12 per person per item
PUB seasonal vegetables - sherry vinaigrette
BABY KALE CAESAR croutons - grilled lime - shaved parmesan
THE HIGH LINE baby arugula - quinoa - dried cranberries - broccoli - carrot -
toasted almonds - maple dressing

PASTA select one, additional pastas +15 per person per item
PENNE MARINARA PENNE A LA VODKA
PENNE PESTO PENNE CACIO E PEPE

MAIN select two, additional mains +18 per person per item
CHICKEN PICCATA lemon - garlic - capers - shallots
CHICKEN POT PIE peas - carrots - puff pastry
CHICKEN PARM tomato sauce - mozzarella - parmesan
SHORT RIB COTTAGE PIE colcannon - irish cheddar
BROWN SUGAR AND CIDER BRINED PORK LOIN apple reduction
ROASTED LEG OF LAMB mint - salsa verde
SALMON FILLET salsa rosa - charred lime - arugula
BAKED ALASKAN COD melted leeks - thyme - chardonnay
SEARED TUNA fricassee of spinach, tomato, and asparagus
TRUFFLE FRIED RICE corn - peas - mushroom - soy - scallions (vegan)
SINGAPORE NOODLES curry - carrot - peppers - sprouts - garlic - onions - soy (vegan)

SIDES select one, additional sides +10 per person per item
SAUTÉED MARKET VEGETABLES COLCANNON (MASHED POTATOES)
ROASTED FINGERLING POTATOES GREEN BEANS

**ENHANCE YOUR BUFFET WITH A CHEF ATTENDED
OR STATIC STATION**

BREAKFAST BUFFET

\$50 per person, served for 1 hour

CONTINENTAL

ASSORTED MINI PASTRIES, MUFFINS, AND SODA BREAD

MINI BAGELS whipped cream cheese

SEASONAL FRUIT AND BERRIES

YOGURT BAR toppings - condiments

HOT

SOFT SCRAMBLED EGGS irish cheddar - chives

FRENCH TOAST berries - bananas - maple syrup

BREAKFAST POTATOES

BREAKFAST BACON

BREAKFAST SAUSAGE

BEVERAGES

COFFEE

TEA

FRESH JUICES

ENHANCE YOUR BUFFET WITH A CHEF ATTENDED STATION

OMELETTE +20 per person

cage free egg omelettes cooked in front of your guests with choice of fillings:

cheese - black forest ham - scallions - tomato - mushrooms - chives

WAFFLE BAR +30 per person

hot waffles made in front of your guests with toppings + accoutrements

whipped cream - maple syrup - chocolate syrup - caramel syrup -

nutella - peanut butter - jams + jellies + nuts - fresh berries - bananas

BRUNCH BUFFET

\$65 per person, served for 1 hour

CONTINENTAL

ASSORTED MINI PASTRIES, MUFFINS, AND SODA BREAD

MINI BAGELS whipped cream cheese

SEASONAL FRUIT AND BERRIES

SMOKED SALMON PLATTER tomato - red onion - capers

HOT

CORNED BEEF HASH sweet onions + peppers

CHICKEN AND WAFFLE berry butter

SOFT SCRAMBLED EGGS irish cheddar - chives

FRENCH TOAST berries - bananas - maple syrup

BREAKFAST POTATOES

BREAKFAST BACON

BEVERAGES

COFFEE AND TEA

FRESH JUICES

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whipped cream - maple syrup - chocolate syrup - caramel syrup -

nutella - peanut butter - jams + jellies + nuts - fresh berries - bananas

FAMILY-STYLE DINNER

\$75 per person

served family style for the whole table / all choices must be pre-ordered

IRISH SODA BREAD WITH WHIPPED MARMITE BUTTER for the table

FIRST choose 2

MARGHERITA BAR PIE
tomato - mozzarella - basil

PROSCIUTTO BAR PIE
goat cheese - arugula - hot honey

IRISH NACHOS
house chips - cheese sauce - bacon - pickled fresnos - sour cream - scallions

ESPRESSO RUBBED CHICKEN WINGS
blue cheese - crudités

ROASTED RED PEPPER HUMMUS
crispy chickpeas - olive oil - grilled pita

SALAD PUB SALAD seasonal vegetables - sherry vinaigrette

MAIN choose 3 - served with chef's selection of vegetables

FILLET OF SALMON
salsa rosa - arugula - charred lime

BRICK CHICKEN
buttermilk caesar slaw - grilled lemon

BUTTERNUT SQUASH RAVIOLI
hazelnuts - parmesan - burnt butter - sage

SHORT RIB COTTAGE PIE
colcannon - irish cheddar

BERKSHIRE PORK CHOP
heirloom carrots - carrot top chimichurri -
cider bourbon reduction

DESSERT

IRISH COFFEE TIRAMISU

FAMILY-STYLE BRUNCH

\$65 per person

served family style for the whole table / all choices must be pre-ordered

FOR THE TABLE

IRISH SODA BREAD WITH WHIPPED MARMITE BUTTER
SEASONAL FRESH FRUIT

MAINS choose 3

BUTTERMILK CHICKEN AND WAFFLES
berry butter - hot honey

CORNER BEEF HASH
crispy fried eggs

SMASHED AVOCADO TOAST
charred lime

SMOKED SALMON PLATTER
bagels - pickled red onion - capers - cream cheese

HANGOVER SHORT RIB COTTAGE PIE

ACCOMPANIMENTS choose 2

BREAKFAST POTATOES

BREAKFAST BACON

BREAKFAST SAUSAGE

SCRAMBLED EGGS irish cheddar - chives

DESSERT PLATTERS AND STATIONS

served for 1 hour

MACARONS & CHOCOLATE TRUFFLES \$15 PER PERSON

french macarons - artisan chocolates

COOKIES & BROWNIES \$15 PER PERSON

house-made chocolate chip cookies - chocolate brownies

S'MORES STATION \$18 PER PERSON

marshmallow graham crackers

hershey's candy reese's candy

PUDDINGS selection of 2, \$25 PER PERSON

BROWN BUTTER CHOCOLATE CHIP COOKIE SKILLET

vanilla ice cream - jameson whiskey salted caramel

STICKY TOFFEE PUDDING

IRISH COFFEE TIRAMISU