

# O'TOOLE'S WAY

RESTAURANT & BAR

518 W 30<sup>TH</sup> 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](http://www.igchospitality.com)

[events@igchospitality.com](mailto:events@igchospitality.com)

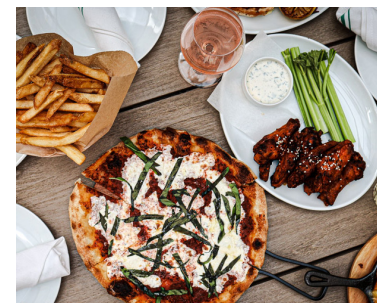
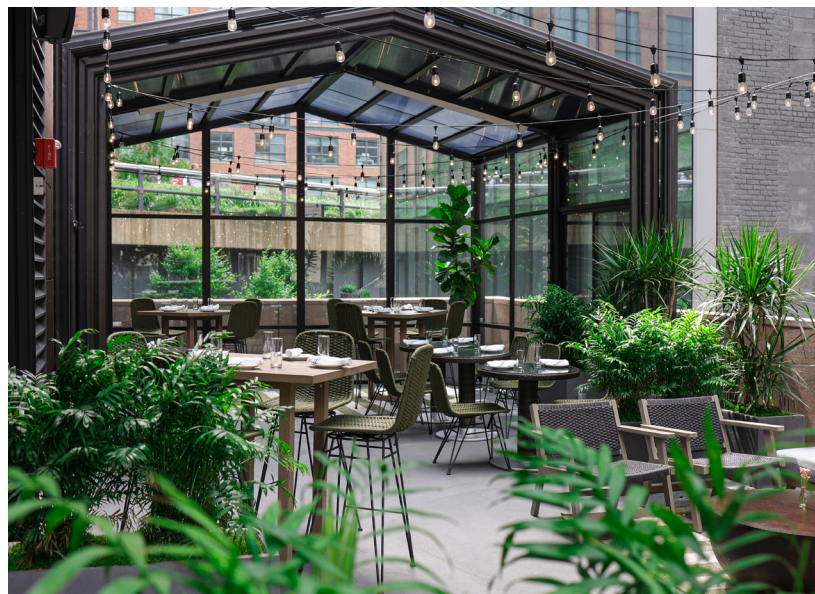
  [otoolesway](https://www.otoolesway.com)

[www.otoolesway.com](http://www.otoolesway.com)

## EVENTS AS UNFORGETTABLE AS NEW YORK CITY

O'Toole's Way is an Irish-American influenced restaurant and bar, celebrating vintage New York City. Located at 518 W 30th St, O'Toole's Way is in the heart of Hudson Yards.

O'Toole's Way features inventive and delicious dishes grounded by classic techniques and a cocktail menu centered around seasonal ingredients. Step inside to find a beautifully designed space that incorporates green tones and warm exposed brick; taking inspiration from the surrounding area. O'Toole's Way has two floors of indoor and outdoor seating, complete with a year-round terrace overlooking the High Line, high ceilings, plush and cozy seating nooks, as well as a fully open kitchen.





**O'TOOLE'S WAY**  
RESTAURANT & BAR

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## EVENT PACKAGES

### THE EMPIRE

cocktail reception + buffet

\$225++ PER GUEST

### DRINKS

WELCOME RED, WHITE, + SPARKLING WINES  
SIGNATURE COCKTAIL FEATURED AT THE BAR  
3 HOUR TIER 2 OPEN BAR

### RECEPTION DISPLAY

CANAPES your choice of 6 items served for 1 hour

BUFFET served for 1 hour

### THE BIG APPLE

cocktail reception

\$180++ PER GUEST

### DRINKS

WELCOME RED, WHITE, + SPARKLING WINES  
SIGNATURE COCKTAIL FEATURED AT THE BAR  
3 HOUR TIER 2 OPEN BAR

### RECEPTION DISPLAY

CANAPES your choice of 6 items served for 1 hour

### UPGRADES

CHARCUTERIE +12 per guest / 3 cured artisan meats, cornichon mustard, crostini

CHEESE +12 per guest / 3 aged artisan cheeses, grapes, preserves, crackers

FRESH FRUIT +8 per guest / seasonal fresh fruit cuts





# O'TOOLE'S WAY

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## OPEN BAR PACKAGES

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

SELECT DRAFT & BOTTLED BEER  
domestic and imported

WINES BY THE GLASS

select house red, white, rosé, and prosecco

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

SELECT DRAFT & BOTTLED BEER  
domestic and imported

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

PREMIUM LIQUORS

(includes items such as: Albany, Tito's, Spring  
44, Bombay Sapphire, Bacardi, Cazadores, Milagro,  
Illegal Mezcal, Jim Beam Bourbon, Great Jones  
Bourbon/Rye, Makers Mark Bourbon, Jack Daniels,  
Jameson) *\*brands subject to availability*

INCLUDES SELECT CLASSIC COCKTAILS SUCH AS:  
Old Fashioned, Margarita, Negroni, Aperol Spritz,  
Moscow Mule, and Paloma

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

SELECT DRAFT & BOTTLED BEER  
domestic and imported

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

TOP SHELF LIQUORS

(includes items such as: All Tier 1 Premium Liquors  
+ Ketel One, Grey Goose, Hendricks, Bacardi, Patron  
(Blanco & Reposado), Don Julio Blanco, Angel's Envy  
Bourbon, Hudson Bourbon, Bulleit Bourbon, JW Black,  
Bushmills) *\*brands subject to availability*

INCLUDES SELECT CLASSIC COCKTAILS SUCH AS:  
Old Fashioned, Margarita, Negroni, Aperol  
Spritz, Moscow Mule, and Paloma

**MOCKTAIL BAR** 2 hours: \$25 PER GUEST | 3 hours: \$35 PER GUEST

TWO HOUR-CRAFTED MOCKTAILS, SOFT DRINKS, & JUICES

**BRUNCH** 2 hours: \$35 PER PERSON

MIMOSAS

BLOODY MARYS

BELLINIS

## UPGRADES

ADD SINGLE MALT SCOTCH (12 YEAR) +25 PP

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

ADD ESPRESSO MARTINIS +20PP

ADD ONE HOUSE-CRAFTED MOCKTAIL +10PP

ADD ONE SIGNATURE COCKTAIL +15PP

ADD SELF SERVE COFFEE & TEA +10 PP



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## RESERVATION PACKAGES

please submit all orders 48 hours in advance  
platters not replenished

### OTW DOWNTOWN PACKAGE \$395 (10-12 guests)

BEEF SLIDER irish cheddar, caramelized onions, b&b pickles (18 pieces)  
COFFEE RUBBED CHICKEN WINGS bourbon bbq (18 pieces)  
BAR PIE TIER prosciutto and margherita (1 tier)  
HOUSE CHIPS irish cheddar-onion dip (1 bowl)

### OTW MIDTOWN PACKAGE \$695 (15-20 guests)

BEEF SLIDER irish cheddar, caramelized onions, b&b pickles (24 pieces)  
COFFEE RUBBED CHICKEN WINGS bourbon bbq (24 pieces)  
BAR PIE TIER prosciutto and margherita (1 tier)  
HOUSE CHIPS irish cheddar-onion dip (1 bowl)  
STEAK ON TOAST (24 pieces)  
GUINNESS BATTERED ONION RINGS (1 bowl)

### OTW UPTOWN PACKAGE \$995 (25-30 guests)

BEEF SLIDER irish cheddar, caramelized onions, b&b pickles (36 pieces)  
COFFEE RUBBED CHICKEN WINGS bourbon bbq (36 pieces)  
BAR PIE TIER prosciutto and margherita (2 tiers)  
HOUSE CHIPS irish cheddar-onion dip (1 bowl)  
STEAK ON TOAST (36 pieces)  
GUINNESS BATTERED ONION RINGS (1 bowl)  
SHISHITO PEPPERS lime - tajin (1 bowl)

### DISPLAY PLATTERS

upgrade your package with these elevated display platters

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

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

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

FRUIT PLATTER +8 per guest  
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.

## ANTIPASTI

MARINATED OLIVES olive oil - garlic - herbs - lemon

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

## BREADS & SPREADS

HOUSE CHIPS irish cheddar and onion dip

## CHEESE, CHARCUTERIE, & FRUIT

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 guest - select 6

\$45 per guest - select 8

served for 1 hour

### FROM THE SEA

SEARED TUNA wasabi mayo - caviar - rice crisp

BLINIS & CAVIAR crème fraîche

SHRIMP TOAST curry mayo - cilantro

SMOKED SALMON ricotta - capers - pumpernickel toasts

SHRIMP BLINIS spiced avocado - caviar

TUNA POKE CORNET spicy mayo - furikake

### FROM THE GARDEN

GORGONZOLA AND QUINCE TOASTS

TRUFFLED CREAM CHEESE TARTLETS

CREAMED SPINACH + PARMESAN BOUCHEE

IRISH CHEDDAR SOUFFLE TARTLETS

BRUSSEL SPROUT CRISP vegan lemon aioli - maple gastrique (vegan)

BLINIS + CARROT LOX vegan cream (vegan)

### FROM THE LAND

MINI SAUSAGE ROLLS

PROSCIUTTO TARTLETS truffle cream cheese

BLINIS + CORNED BEEF horseradish cream - cornichon

STEAK ON TOAST truffle aioli - parmesan

STEAK AU POIVRE green peppercorn mayo - crispy shallots

TRUFFLED CHICKEN BOUCHEE parmesan





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## STATIC STATIONS

These are un-manned stations attended and replenished by our front of house team served for 1 hour

### IRISH POTATO BAR \$25 per guest

COLCANNON WITH TOPPINGS gravy, bacon, cheese, sour cream, scallions, edible waffle bowls

### SLIDERS \$25 per guest / please select 2

add french fries or tater tots \$10 per guest

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)

### PIZZA BAR \$25 per guest / please select 2

a selection of hand stretched and stone oven baked bar pies

MARGHERITA

PROSCIUTTO

BUFFALO CHICKEN

### CRISPY TACOS \$25 per guest / please select 2

CHICKEN

BEEF

POTATO

HAM & CHEESE

toppings: salsa, cheese, crema, lime

### PASTA BAR \$25 per guest / please select 2

PENNE PASTA

vodka sauce, marinara, pesto, garlic & butter





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## CHEF STATIONS

These stations are manned and attended by a Chef for an interactive experience | served for 1 hour

### CARVING STATION \$35 per guest - please 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 guest per item

COLCANNON (MASHED POTATOES)

SAUTÉED MARKET VEGETABLES

ROASTED FINGERLING POTATOES

GREEN BEANS

### TACO CART \$25 per guest - please select 2

CHICKEN

BEEF

PORK

MUSHROOM

corn tortillas - salsa, cheese, creama ,lime

### SUSHI BAR \$65 per person, served for three hours, minimum 50 guests

seasonal selection of classic sushi rolls

chopsticks - wasabi - soy - ginger

### RAW BAR \$55 per guest

oysters - chilled shrimp

mignonette, tabasco, cocktail sauce, lemon

#### UPGRADE YOUR SEAFOOD BAR

mini lobster sliders, +\$25 per guest

crispy tuna poke tacos +\$25 per guest



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## LUNCH & DINNER BUFFET \$85 per guest

served for 1 hour | attended by an event staff member

**SALAD** select one, additional salads +12 per guest 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 guest per item

PENNE MARINARA

PENNE A LA VODKA

PENNE PESTO

PENNE CACIO E PEPE

**MAIN** select two, additional mains +18 per guest 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 guest per item

SAUTÉED MARKET VEGETABLES

COLCANNON (MASHED POTATOES)

ROASTED FINGERLING POTATOES

GREEN BEANS



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## BRUNCH BUFFET

\$75 per guest, served for 1 hour | attended by an event staff member

### 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 STATION +35 per guest

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 guest

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



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## BREAKFAST BUFFET

\$65 per guest, served for 1 hour | attended by an event staff member

### 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

### ENHANCE YOUR BUFFET WITH A CHEF ATTENDED STATION

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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





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## FAMILY-STYLE LUNCH & DINNER

\$75 per guest

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

SUMMER SQUASH  
AND CAULIFLOWER CURRY  
aromatic couscous

SHORT RIB COTTAGE PIE  
colcannon - irish cheddar

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

"POTATO PASTA" RAVIOLIS  
spinach and goat cheese - peas -  
parmesan - truffle oil

### DESSERT

IRISH COFFEE TIRAMISU



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## FAMILY-STYLE BRUNCH

\$65 per guest

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

CORNED 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

### SIDES choose 2

BREAKFAST POTATOES

BREAKFAST BACON

BREAKFAST SAUSAGE

SCRAMBLED EGGS irish cheddar - chives



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## DESSERTS

These are un-manned stations and displays replenished by our front of house staff

### MACARONS & CHOCOLATE TRUFFLES \$15 PER GUEST

french macarons - artisan chocolates

### COOKIES & BROWNIES \$15 PER GUEST

house-made chocolate chip cookies - chocolate brownies

### S'MORES STATION \$18 PER GUEST

marshmallow	graham crackers
hershey's candy	reese's candy

PLEASE INQUIRE ABOUT OUR BESPOKE GELATO PACKAGES FOR GROUPS OF 50 OR MORE

### NIGHT CAPS \$20 PER GUEST

COFFEE & TEA

HOT COCOA upgrade +5 per guest