

# **Banquet Room Terms, Menu and Agreement**

Centrally located and just off Interstate 5, Shawn O'Donnell's Banquet Room is the perfect location for your event! We can accommodate up to 86 people for a variety of functions. Located on our lower floor, our banquet room is accessible via the elevator in the main restaurant or the lower entry in the back parking lot. Our banquet room has a spacious open floor plan and is tastefully decorated with an Irish flair! Some of its many features include a full service bar, audio-visual hook-ups, a projection screen, microphone and sound system, house music, Wi-Fi, its own restrooms, handicap access and plenty of parking. We can be quite flexible to accommodate your group's needs.

We offer buffet-style dining with a large variety of menu options for groups of 20 or more. Our menu reflects the best of what our kitchen can do, but we are always open to changes and suggestions. All prices are subject to change and are only assured for 90 days, although we will honor any price on a signed contract. A limited off-the-menu option can be available for smaller groups upon approval of the Banquet Room Manager.

O'Donnell's prides itself on providing the highest level of service at all events. We provide all tables, chairs, table coverings, plates, silverware, serving utensils, and glassware. Our staff will also set-up all tables and chairs, as well as any decorations that are brought in 24 hours in advance. Your event will be staffed with a skilled server and/or bartender with additional servers and runners available depending on the size of your group and its needs. A manager is always on duty.

Feel free to contact us any time with questions or to make your next booking!  
(425) 338-5700-phone (425) 338-5754-fax  
Or visit our website. [www.shawnodonnells.com](http://www.shawnodonnells.com)

**Kristen Jensen, Banquet Manager**  
**Shawn O'Donnell, Proprietor**

# BREAKFAST SELECTIONS

Served from a buffet. All options include coffee service and orange juice.

## **House Favorite**

Scrambled eggs topped with shredded Tillamook cheddar  
Grilled sausage patties and lean streaky bacon  
O'Brien diced potatoes with peppers and onions  
Fruit medley

## **The French Scrambler**

Thick cut French toast w/ cinnamon butter, syrup, and strawberries  
Scrambled eggs topped with shredded Tillamook cheddar  
Smoked ham  
Fruit medley

## **The Monte Cristo**

Monte Cristo breakfast sandwich w/ maple syrup & jam  
House cut O'Brien potatoes  
Fruit medley

## **The Irish Continental**

Fruit medley  
McCann's Steel Cut Irish Oatmeal  
Pastry selection  
Yogurt

## **Chef's Specialty**

Eggs Benedict  
Smoked Bacon & Sausage  
O'Brien potatoes  
Fruit medley

## **The Power Meeting**

Coffee  
Hot tea selection  
Hot cocoa  
Orange juice  
Pastry selection

# LUNCH SELECTIONS

Served from a buffet. All options include garden fresh salads, coffee and soft drink service.

## **Northwest Favorite**

Blackened salmon fillets  
Garlic pepper chicken breasts  
Homemade Irish soda bread  
New England clam chowder

## **The Irish-American**

O'Donnell's signature corned beef & cabbage  
Irish champ potatoes  
Sweet steamed carrots  
Homemade Irish soda bread

## **The Trio**

Selection of turkey, roast beef and ham sandwiches dressed with cheese, lettuce, tomatoes, and mayo.  
Tossed Caesar salad  
Irish clam chowder

## **Ploughman's Platter**

Chef's selection deli meats  
Sliced cheese platter  
Tomatoes, onions, pickles, olives  
Irish soda bread  
Salad bar

## **Pasta Bar**

Penne pasta with a meatball marinara and a Cajun chicken alfredo.  
Served with garlic bread and hand tossed Caesar salad.

## **Heart Healthy**

Baked Rockfish with a sweet chili-lime sauce  
Steamed wild rice  
Steamed seasonal vegetables  
House salad with fat-free balsamic vinaigrette

## **Cookies**

We can make an assortment of freshly baked cookies as a sweet treat to top off your event.  
Triple chocolate chunk, peanut butter cup, lemon sugar, oatmeal raisin, or white chocolate cranberry

# DINNER SELECTIONS

Served from a buffet. All menus include fresh garden salads and Irish soda bread.  
We can prepare any combination of entrees that your group would prefer.

## **Traditional Irish-American**

Our signature corned beef and cabbage  
Irish stranger's shepherd's pie  
Irish champ potatoes  
Sweet steamed carrots

## **Baked Salmon & Garlic Chicken**

Fresh Atlantic salmon baked with white wine, lemon, and dill  
Grilled chicken breast dusted with our garlic pepper seasoning  
Garlic mashed potatoes  
Wild rice blend  
Steamed seasonal vegetables

## **London Broil & Baked Salmon**

Our most popular dinner selection.  
Marinated flank steak, grilled and thinly sliced  
Baked salmon infused with white wine, lemon, and fresh dill  
Garlic mashed potatoes  
Wild rice blend  
Seasonal vegetables

## **Pasta Bar**

Penne pasta  
Cheese stuffed tortellini  
Meatball marinara  
Cajun chicken alfredo  
Garlic butter breadsticks

## **Desserts**

Freshly baked cookies  
Black and tan brownie  
Irish bread pudding  
Fruit fool cheesecake

# A la Carte Appetizers

Create any combination of appetizers that will please your group most. Go light with 3 choices, or go BIG with 8 different selections! Your custom buffet will include a Caesar salad and non-alcoholic beverages. Appetizers as a prelude to dinner are a fantastic way to wow your guests during social hour.

## Chicken Skewers

Tender rib meat on an easy to serve skewer with your choice of teriyaki, buffalo, plum, zesty orange, BBQ or our specialty drunken sauce.

## Prawn Platter

Seasoned prawns served chilled with cocktail sauce, lemon, and just a dab of wasabi.

## Spinach and Artichoke Dip

A creamy blend of fresh spinach, artichoke hearts, peppers, onions and spices served with assorted crackers, pita and tortilla chips.

## Sliders

Bite size burgers topped with cheddar cheese and caramelized onions.

## Drunken Wings

These chicken wings are little sweet a little, a little spicy and a whole lot of flavor.

## Hearty Hoagie Platter

A selection of turkey, roast beef and ham hoagie sandwiches piled high with meat, cheese, lettuce, tomatoes, and seasoned mayo.

## Pasta Salad

Pasta tossed with assorted vegetables, parmesan cheese and chef's choice dressing.

## Fresh Veggie Platter

A standard for any great event. Fresh and grilled vegetables with ranch and hummus for dipping.

## Cheese Assortment

Assortment of imported and traditional Irish cheeses. Served with soda bread and crackers.

## Irish Bruschetta

Crisp French bread rounds topped with Roma tomatoes, Dubliner cheese, fresh basil, and a hint of balsamic vinaigrette.

## Filo Wrapped Asparagus

Asparagus wrapped in herbed filo dough with a hint of asiago cheese.

## Mini Beef Encroute

Beef tenderloin with mushroom stuffing wrapped in puff pastry.

# **Banquet Room Terms**

**Minimums-** Our banquet room requires a minimum food purchase. Minimums vary depending on the season and time of day. Your minimum must be met before WSST, service fees, and other charges. If the minimum is not met, the difference will be added to your bill as a “room fee.” The host is responsible for meeting the food minimum.

**Time Frame-** Each event is allowed a 3 hour time frame from your designated set-up time. Each additional hour will be \$50.00, half hour increments are \$30.00 to be charged as a “room fee.” The banquet room will be set to your specifications as per the banquet room agreement and groups will be allowed entry to the room a minimum of 30 minutes prior to your event.

**Deposits-** A deposit of \$100 is required when making your reservation to hold your specified day and time. December dates will require a deposit of 1/3 of the event estimated cost. This can be paid either by cash, check or credit card. In the event of a *cancellation within 14 days of your scheduled event and 30 days for any event scheduled in December*, the host will forfeit the full deposit paid. The deposit will be deducted from the final bill at the conclusion of your event. Receipt of your deposit also assures that you understand and accept the banquet room terms as well as guarantees that we will do everything we can to ensure your event runs perfectly.

**Menu and Guest Count-** To ensure the success of your event, we request that all menu details be confirmed no later than 10 days before your event, including your buffet choice, special requests, and any guests’ dietary restrictions. Prices are negotiable and we are very flexible in working within your budget. All prices are per person and do not reflect WSST or 18% service fee. Prices are subject to change and are only assured for 90 days, although prices will be honored on any signed contract with a paid deposit. Your final guest count must be confirmed no later than 3 days prior to your event. Your group will be charged for the confirmed guest count and any guests above that number. We guarantee that we will provide ample food for your confirmed guests and any additional attendees.

**Decorations-** We provide table coverings, paper or linen, depending on the table set up as well as decorative linens and flowers for the buffet, tea light candles, and house music. We would prefer no use of table confetti. You are more than welcome to bring in your own decorations, centerpieces, and music to make your event more festive, but if you prefer we provide floral centerpieces, we are happy to do so at our cost. You will be allowed in 30 minutes prior your event to set up. Should you require more time, this can be arranged with the banquet manager, but may cut into your allotted time frame. You are also more than welcome to bring in your own party cake, but any other food brought in must be approved by the banquet room manager or owner.

**Host Responsibility-** The host is responsible for upholding the terms of the signed contract. We hold the host responsible for any damage done to the facility, its rooms and equipment during the event, as well as the behavior of guests attending the event. We reserve the right to refuse alcoholic beverage service to anyone who may appear intoxicated in order to abide by the rules and responsibilities of serving alcohol. Shawn O’Donnell’s American Grill and Irish Pub is not responsible for lost or stolen items before, during or after an event.