



Private Events Package

**Thank you for considering Con Murphy's for your next event.
We will do everything we can to ensure your event is a success.**

Conveniently located in Center City, Con Murphy's is the ideal venue to host your special event. Whether you are having a large family gathering, corporate event, business meeting or an intimate reunion, Con Murphy's can accommodate all of your celebratory needs.

We provide the perfect combination of food, service and atmosphere for all of life's special events. Our goal is to ensure that everything goes without a hitch. We want you to be able to sit back and enjoy your event as much as your guests! Below is an idea of what we offer. These menus are merely guidelines.

If you have something in mind and you don't see it here, please don't hesitate to ask.

Reservations & Deposits

There is a 20 guest minimum for all package pricing. Groups of less than 20 are welcome to order from our regular menu.

We request a minimum deposit of \$200 to confirm your reservation. Space cannot be held until this deposit has been received. In the event of cancellation, the deposit may be used to secure an alternate date, if cancellation is made 30 days prior to your function.

Menus

To ensure the success of your function, all menus must be determined no later than **5 DAYS IN ADVANCE**.

Availability and pricing cannot be guaranteed more than 30 days prior to an event.

Billing

All balances are due upon completion of your event. Your deposit will be deducted from all final bills.

Con Murphy's accepts all major credit cards and personal/ company checks.

All applicable PA Tax (8% on Food & 10% on Alcohol) and 20% gratuity will be added to your total bill.

Parking Options

There is a public parking garage located right next door to Con Murphy's.

- There is a discount for all Con Murphy's guests with stamped validation –
Monday – Friday \$6 between 5pm & 2am
Saturday & Sunday \$6 for up to 3 hours anytime

Reservation Time

During peak seasons, more than one reservation is made per day. All time slots are based on availability.

It is recommended that you tell your guests to arrive early to allow for parking and begin your event on time.

Events will end at designated time outlined in our contract.

Menu items & pricing subject to change.

We welcome guests with special dietary needs. Please let us know if you have food allergies or intolerances and we will do our best to accommodate your needs

Please contact us for more information at

conmurphys@live.com

or

Visit our website at www.conmurphyspub.com

BAR PACKAGES

Prices do not include Tax or Gratuity

CASH BAR

Guests purchase their own drinks

HOST BAR

A tab will be run for all drinks consumed

PREMIUM PACKAGE

2hr Open Bar \$25 per person

Includes:

- Premium Liquor Drinks
- Draught & Bottled Beers
- Premium Wines
- Soft Drinks

Each additional hour is \$8 per person

HOUSE PACKAGE

2hr Open Bar \$20 per person

Includes:

- House Liquor Drinks (Includes flavored vodkas)
- Domestic Draught & Bottled Beers
- Soft Drinks

Add House Wines for \$3 Per Person

Each additional hour is \$7 per person

DRAUGHT BEERS

Guinness, Harp Lager, Smithwick's, Stella Artois, Heineken, Coors Light, Yuengling Lager plus

5 Rotating Seasonal Beers

DOMESTIC & IMPORTED

BOTTLED BEERS

Budweiser, Bud Light, Coors Light, Miller Lite, Yuengling, Amstel Light, Corona, Corona Light, Stone IPA, Heineken, Heineken Light, Magners, Magners Pear, 8-10 Rotating Seasonal Beers

HOUSE LIQUOR

House Vodka, Gin, Rum, Tequila, Bourbon, Whiskey, Pinnacle Flavored Vodkas

PREMIUM LIQUOR

Absolut Vodkas, Stoli Vodkas, Tanqueray, Bombay Sapphire, Bacardi, Captain Morgan, Jose Cuervo

HOUSE WINES

Merlot – Redwood Creek
Cabernet Sauvignon – Redwood Creek
Pinot Grigio – Pio
Chardonnay – Canyon Road
White Zinfandel – Canyon Road

PREMIUM WINES

Sauvignon Blanc – Overstone
Riesling – Heinz Eifel
Malbec – Conquista
Pinot Noir – Angeline
Red Blend - Columbia

HORS D'OEUVRES

Pricing does not include Tax or Gratuity
Hors D'oeuvres may be passed or stationary.

2 Hour Package: \$27.00 /person, Choice of 6 items, Additional \$4 /person for Dessert

3 Hour Package: \$32.00 /person, Choice of 6 items, Additional \$4 /person for Dessert

4 Hour Package: \$35.00 /person, Choice of 6 items, Additional \$4 /person for Dessert

SEAFOOD

Crab Bruschetta Citrus Aioli on Crostini

Mini Crab Cake Honey Mustard Sauce

Bacon Wrapped Scallops Smokey BBQ Sauce

Prosciutto Wrapped BBQ Shrimp Balsamic Gastrique

Blackened Grouper Taco Chipotle Mayo, Spicy Slaw

Tuna Tartare Fried Pita Chip

MEAT

Sliders:

Cheeseburger Cheddar & Caramelized Onions

Philly Cheesesteak American Cheese & Sautéed Onions

Blackened Chicken Chipotle Mayo

Marinated Chicken Skewer Thai Peanut Sauce

Beef Kebobs Spicy Asian Glaze

Grilled Sirloin Caramelized Onions & Gorgonzola on Crostini

Pigs in a Blanket Dijon Mustard

Buttermilk Chicken Bites (Available Buffalo Style)

VEGETABLE

Roasted Vegetable Croquette Tomato Basil Sauce

Caprese Melts Melted Mozzarella, Tomato & Basil Pesto

Vegetable Potsticker Asian Dipping Sauce

Spinach Artichoke Stuffed Mushrooms

Grilled Vegetable Pinwheel

Caramelized Onion & Goat Cheese Tartlet

Fried Mozzarella Bites Marinara Sauce

DESSERT (Choice of One, Additional \$4 /person)

Mini Desserts

Cheesecakes

Key Lime Tarts

Ganache Tarts

Petite Fours

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

BUFFET OPTIONS

Pricing does not include Tax or Gratuity
\$28 /person, Additional \$4/person for Dessert
Minimum of 20 people

SALAD (Choice of One)

Garden Salad Mixed Greens, Julienne Veggies, Cherry Tomatoes, Balsamic Vinaigrette
Classic Caesar Salad Croutons, Shaved Parmesan, Caesar Dressing
Baby Spinach Salad Red Onion, Bleu Cheese, Bacon & Raspberry Vinaigrette

PASTA (Choice of One)

Penne Pasta with:

Alfredo
Carbonara
Pomodoro
Basil Sundried Tomato Pesto

ENTRÉE (Choice of Two)

Honey Mustard Crusted Salmon Strawberry Kiwi Salsa
Crab Cakes Honey Dijon Sauce
Blackened Grouper Mango-Pineapple Salsa
Miso Glazed Cod Lobster Fennel Broth, Julienne Vegetables

Cabernet Glazed Beef Tips

Whole Roasted Turkey Cranberry Relish

Seared Chicken Breast Wild Mushroom Marsala Sauce

Guinness Beef Stew Potatoes, Carrots, Onions, Guinness Sauce

Shepherd's Pie Braised Lamb, Vegetables, Gravy, Truffle Mashed Potatoes

Eggplant Parmesan (Vegetarian)

Vegetable Lasagna (Vegetarian)

ADD ONS

Beef Wellington Display (Add \$6 /person) Au Jus, Horseradish & Horseradish Cream Sauce

Prime Rib (\$4/person) \$35 Carving Fee, Au Jus, Horseradish & Horseradish Cream Sauce

Salmon Wellington Display (Add \$4/ person)

VEGETABLE (Choice of One)

Grilled Vegetables

Roasted Root Vegetables

Haricot Vert / Almondine

Mashed Potatoes – Truffle, Garlic or Regular

Roasted Red Bliss Potatoes

DESSERT (Choice of Two) **Additional \$4 /person**

NY Style Cheesecake Whipped Cream

Bread Pudding Crème Anglais

Grand Marnier Crème Brulee Berries, Whipped Cream

Flourless Chocolate Cake Chocolate Drizzle

Apple Cobbler

ADDITIONAL BUFFET OPTIONS

Prices are per dish/platter, each dish/platter feeds **approx** 20-25 people

HOT DISHES

Buffalo Chicken Wings \$80

Bleu Cheese & Ranch Dressing

Chicken Tenders \$80

BBQ Sauce or Honey Mustard Dips

Buffalo Chicken Bites \$75

Bleu Cheese Dip

Murphy's Fries \$50

Seasoned & Served with Cheese Fondue Dip

Spinach & Artichoke Dip \$75

Parmesan & Cream Cheese, Toasted Almonds,
Served with Grilled Pita

Mac 'n' Cheese \$45

Creamy Four Cheese Sauce, Herbed Bread
Crumbs

Applewood Smoked Bacon Add \$10

Jumbo Lump Crab Add \$20

Hot Roast Beef Sandwiches \$90

House Carved Roasted Beef in its own Au Jus,
Served with Side of Creamy Horseradish Sauce
& Amoroso Rolls

Pigs in a Blanket \$60

Dijon Mustard

Vegetable Potstickers \$65

Asian Dipping Sauce

Sliders

Cheeseburger Sliders \$85

Cheddar, Caramelized Onions (24)

Philly Cheese Steak Sliders \$80

Sliced Sirloin Beef, American Cheese & Sautéed
Onions on Brioche Slider Rolls (24)

Blackened Chicken \$80

Chipotle Mayo

PLATTERS

Artisan Cheese \$70

Selection of Three Cheeses, Seasonal Fruit,
Candied Walnuts & Pita Crisps

Hummus \$60

Feta Cheese, Roasted Red Peppers
& Grilled Pita

Grilled Vegetable & Antipasti \$60

Assorted Deli Meats, Seasonal Grilled Vegetables
and Assorted Crackers

Vegetable Crudite \$45

Assorted Fresh Vegetables served with Ranch &
Blue Cheese Dip

Smoked Salmon \$75

Red Onions, Capers, Diced Tomatoes, Cream
Cheese, Eggs, Pita Crisps

Shrimp Cocktail \$100

Cocktail Sauce (40pcs)

Fresh Fruit \$50

Sliced Fresh Seasonal Fruit with Yogurt Dip

THANKS AGAIN FOR CONSIDERING **CON MURPHY'S** FOR YOUR NEXT EVENT!