



BRUNCH 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

BRUNCH 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 \$17 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 \$14 per person

Includes:

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

Each additional hour is \$7 per person

BRUNCH PACKAGE

2hr Open Bar \$12 per person

Includes:

- Bloody Mary's (Housemade Mix)
- Screwdrivers
- Mimosas

DRAUGHT BEERS

Coors Light,
Yuengling Lager,
Guinness, Harp Lager,
Smithwicks, Stella Artois, Heineken,
5 Rotating Seasonal Beers

DOMESTIC & IMPORTED

BOTTLED BEERS

Budweiser, Bud Light,
Coors Light, Miller Lite,
Yuengling, Michelob Ultra,
Allagash White, Amstel Light,
Corona, Corona Light,
Stone IPA, Abita Purple Haze
Raspberry Wheat, Heineken,
Heineken Light, Magner,
Magners Pear,
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
Grenache- Castillo de Monseran

BRUNCH BUFFET PACKAGE

*Pricing does not include Tax or Gratuity
\$18 per person, \$10 for kids age 12 and under
Minimum of 20 people*

- Scrambled Eggs
- Breakfast Potatoes
- Applewood Smoked Bacon
- Turkey Sausage Links
- Fresh Baked Cheese Biscuits & Brioche Rolls
- Regular & Decaffeinated Coffee, Hot Tea
- Orange Juice

ADDITIONAL BREAKFAST OPTIONS

Prices are per person

Buttermilk Pancakes with Maple Syrup / \$3

Brioche French Toast with Maple Syrup / \$3

Biscuits & Sausage Gravy / \$4

Quiche / \$5

Choice of One:

Spinach & Crab

Ham & Onion

Mushroom, Spinach & Onion

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.

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

ADDITIONAL BUFFET OPTIONS/ A LA CARTE

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

HOT SIDE DISHES

Chicken Tenders \$80
Hand Battered Tenders with BBQ Sauce or Honey Mustard Dips

Spinach & Artichoke Dip \$75
Parmesan & Cream Cheese, Toasted Almonds, Served with Grilled Pita

HOT ENTREES

Eggplant Parmesan \$55
Baked in Marinara, Parmesan & Mozzarella (Vegetarian)

Honey Glazed Ham \$60
Slow baked with Maple-Honey Glaze

Chicken Parmesan \$55
Chicken Cutlet Baked in Marinara, Parmesan & Mozzarella

Chicken Pot Pie \$55
Sauteed Chicken Breast, Green Beans, Carrots, Corn & Peas, Herb Cream Sauce, Puff Pastry

Chicken Francaise \$60
Lightly Sauteed Chicken Breast in White Wine, Garlic & Lemon

Chicken Marsala \$65
Wild Mushroom Marsala

Shrimp & Grits \$85
Gulf Shrimp, Smoked Polish Sausage, Peppers, Onions, Shrimp Gravy, Cheese Grits

Miso Glazed Grouper \$75
Lobster Fennel Broth & Julienne Veggies

Jumbo Lump Crab Cakes \$85
Honey Dijon Mustard Sauce

Blackened Salmon \$85
with Mango-Pineapple Salsa

GREEN SALADS

Mixed Greens \$45
Cherry Tomatoes, Croutons, Julienne Veggies, Balsamic Vinaigrette

Caesar \$60
Shaved Parmesan, Brioche Croutons

Baby Spinach \$75
Applewood Smoked Bacon, Red Onion, Toasted Pecans, Bleu Cheese Crumbles, Dried Tart Cherries & Raspberry Vinaigrette

SALADS

Couscous \$35
Apricot, Dried Cherries & Toasted Almond

Pasta Primavera \$35
Broccoli, Cauliflower & Julienne Veggies, Basil Pesto, Penne

Apricot Cashew Chicken \$45
With Grilled Chicken Breast

Traditional Red Bliss Potato \$25

Roasted Potato \$25
Green Onions, Bacon, Monterey Jack, Sour Cream

Traditional Tuna \$75
White Chunk Albacore Tuna

Con Murphy's Tuna \$75
White Chunk Albacore Tuna, Boiled Eggs, Dill Pickles, Onions

Shrimp \$55
Gulf Shrimp, Old Bay Mayonnaise Mix, Peppers, Onions, Celery

PLATTERS

Artisan Cheese \$70
Selection of Three Cheeses, Fresh Berries, Dried Fruit, Candied Walnuts & Pita Crisps

Hummus \$60
Feta Cheese, Kalamata Olives, Cucumbers, 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

Charcuterie \$75
Prosciutto, Genoa Salami, Mortadella, Provolone, Gouda, Fresh Mozzarella & Pita Crisps

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