

D4 PARTY PLANNING MADE EASY

STEP 1

Select your Date, Time and Guest Count

STEP 2

Select your Food Package, Buffet or Family Style Menu or Create Your Own Menu

STEP 3

Select Your Beverage Package, Number or Drink Tickets or a Host Bar

Sales Tax and Service Charge Additional. Prices and Availability Subject to Change

We do not charge a room rental fee, however, there may be a minimum food and beverage charge based on the size of your group.

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

A credit card number is required at the time of booking to finalize your reservation. Cancellations must be made two weeks prior to your event or a \$200 cancellation fee will apply. We require a guaranteed guest count 48 hours prior to your event and you will be billed based on this figure. If more guests attend the event, you will be billed accordingly. Sales tax and a 20% gratuity will be added to the final bill.

D4 cannot bill or collect payment from individual guests.
One bill will be given to the party host and full payment is due in the form of cash, credit card or corporate check the day of the event.

Please contact D4 for more information at events@d4pub.com or

visit our website: www.d4pub.com.



WE USE THE FRESHEST INGREDIENTS FROM THE FOLLOWING LOCAL FARMERS:

Garden Gate Farms
Windy Knoll Farm
Severson Organic
Gotham Greens

Frillman Farms
North Avoca Farm
Raspberry Valley Farm

Honey Milk Grove
R. Whittingham & Sons
Wildgrain Farm

BRUNCH BUFFET

Includes Unlimited Fresh Juices, Two Brothers Organic Coffee or Decaf, Sodas and Iced Tea

ADULTS \$28 / CHILDREN AGES 5-12 \$12

MINIMUM 20 GUESTS

Fresh Fruit | Scrambled Eggs | Irish Sausage | Applewood Smoked Bacon
Housemade Corned Beef Hash | Breakfast Potatoes | French Toast | Eggs Benedict

DINNER BUFFET

Includes Unlimited Soda, Iced Tea and Two Brothers Organic Coffee or Decaf

ADULTS \$50 / CHILDREN AGES 5-12 \$25

MINIMUM 20 GUESTS

STARTERS

select two

Cheese & Charcuterie Platter | Garlic Hummus & Naan | Cocktail Meatballs
Burrata & Heirloom Tomato Toasts | Mini Crab Cakes
Fried Mozzarella Rounds | Beer Battered Chicken Fingers
Jumbo Shrimp Cocktail (*add \$3/guest*)

SALADS

select two

House (*applewood smoked bacon, bleu cheese crumbles, red onion, avocado*)
Garden (*field greens, cucumber, tomato, carrots, roasted corn, watermelon radish*)
Caesar (*romaine, parmesan, garlic croutons*)
Chopped Salad (*roasted corn, tomato, goat cheese, avocado, dates, almonds*)

CARVING STATION

select two

Roasted Turkey Breast | Honey Baked Ham | Braised Corned Beef | Beef Tenderloin
selections hand carved by attendant

SIDES

select two

Grilled Seasonal Vegetables | Crispy Brussel Sprouts | Garlic Mashed Potatoes
Roasted Red Potatoes | Irish Cheddar Mac n' Cheese | Red Quinoa

DESSERTS

select two

Housemade Bread Pudding | Cookies and Brownies | Tiramisu
Chocolate Covered Strawberries | Gourmet Dessert Bars | Mini Cheesecakes

FAMILY STYLE LUNCH MENU

Includes Unlimited Soda, Iced Tea and Two Brothers Organic Coffee or Decaf
Select two Starters, Two Salads and 2 Mini Sandwiches

ADULTS \$28 /CHILDREN AGES 5-12 \$12

MINIMUM 20 GUESTS

STARTERS

select two

Cheese & Charcuterie Platter | Burrata & Heirloom Tomato Toasts | Mini Crab Cakes
Fried Mozzarella Rounds | Garlic Hummus & Naan | Beer Battered Chicken Fingers
Potato Chips and Triple Onion Dip

SALADS

select two

House (*applewood smoked bacon, bleu cheese crumbles, red onion, avocado*)
Garden (*field greens, cucumber, tomato, carrots, roasted corn, watermelon radish*)
Caesar (*romaine, parmesan, garlic croutons*)
Chopped Salad (*roasted corn, tomato, goat cheese, avocado, dates, almonds*)

MINI SLIDERS

select two

Irish Cheddar Burgers | BBQ Pulled Pork with Jicama Slaw | Chicken Salad | Egg Salad | Braised Corned Beef
Portobello & Pesto | Beef Tenderloin & Caramelized Onions

FAMILY STYLE DINNER MENU

Includes Unlimited Soda, Iced Tea and Two Brothers Organic Coffee or Decaf
Select two starters, Two Salads, Two Entrees , Two Sides and Two Desserts

ADULTS \$45 / CHILDREN AGES 5-12 \$20

MINIMUM 20 GUESTS

STARTERS

select two

Cheese & Charcuterie Platter | Burrata & Heirloom Tomato Toasts | Mini Crab Cakes
Fried Mozzarella Rounds | Garlic Hummus & Naan | Beer Battered Chicken Fingers
Potato Chips and Triple Onion Dip

SALADS

select two

House (*applewood smoked bacon, bleu cheese crumbles, red onion, avocado*)
Garden (*field greens, cucumber, tomato, carrots, roasted corn, watermelon radish*)
Caesar (*romaine, parmesan, garlic croutons*)
Chopped Salad (*roasted corn, tomato, goat cheese, avocado, dates, almonds*)

ENTREES

select two

Lemon Roasted Chicken | Bourbon Glazed King Salmon | Sesame Soy Braised Beef Short Ribs (*add \$2 per guest*)
Corned Beef and Cabbage | Fish & Chips | Lobster Mac n' Cheese | Beef Tenderloin (*add \$6/guest*)

SIDES

select two

Grilled Seasonal Vegetables | Crispy Brussel Sprouts | Garlic Mashed Potatoes
Roasted Red Potatoes | Irish Cheddar Mac n' Cheese | Red Quinoa

DESSERTS

select two

Housemade Bread Pudding | Cookies and Brownies | Tiramisu | Chocolate Covered Strawberries
Gourmet Dessert Bars | Mini Cheesecakes

Food Packages

All Food Packages are Served Buffet Style and Replenished for 2 hours
Includes Unlimited Soda, Iced Tea and Two Brothers Organic Coffee or Decaf

D1

SMALL BITES
\$22/GUEST

SELECT FOUR:

- Caprese Skewers
- Beer Battered Chicken Fingers
- Fried Mozzarella Rounds
- Bacon Wrapped Dates
- Housemade Tortilla Chips with Guacamole and Salsa
- Tomato & Parmesan Bruschetta
- Sweet & Sour Cocktail Meatballs
- Brie, Apple and Cranberry Puffs

D2

COMFORT
\$26/GUEST

Artisan Cheese & Charcuterie Platter, Hummus and Veggie Crudité Platter, Beer Battered Chicken Fingers, Sweet & Sour Meatballs, Fried Mozzarella Rounds, Brie & Apple Puffs

D3

ELEGANT
\$30/GUEST

Artisan Cheese & Charcuterie Platter, Caprese Skewers, Chicken Salad on Mini Brioche Rolls, Mini Crab Cakes, Brie & Apple Puffs, Mini Cheesecakes and Gourmet Dessert Bars

D4

FEAST
\$40/GUEST

Artisan Cheese & Charcuterie Platter, Jumbo Shrimp Cocktail, Mini Crab Cakes, Sweet & Sour Meatballs, Beer Battered Chicken Fingers, Burrata & Heirloom Tomato Toasts, Beef Tenderloin Minis, Mini Cheesecakes and Gourmet Dessert Bars

Bar Packages

All Bar Packages include Unlimited Soda, Iced Tea and Two Brothers Organic Coffee or Decaf

D1

BEER & WINE

Domestic & imported bottled and draft beers (\$9 and under), Rex Goliath house wines, Wycliff sparkling wine

2 HOURS \$28/GUEST | 3 HOURS \$40/GUEST

D2

DELUXE

House & call liquor, domestic & imported bottled and draft beers (\$9 and under), Rex Goliath house wines, La Farra Prosecco

2 HOURS \$35/GUEST | 3 HOURS \$48/GUEST

D3

PREMIUM

Premium liquor, domestic & imported bottled and draft beers (\$9 and under), Rex Goliath house wines, La Farra Prosecco

2 HOURS \$45/GUEST | 3 HOURS \$58/GUEST

D4

V.I.P.

Craft cocktails, premium liquor, domestic & imported bottled and draft beers (\$9 and under), Rex Goliath house wines, La Farra Prosecco (Shots are not included)

2 HOURS \$50/GUEST | 3 HOURS \$70/GUEST

Beverage Packages

SOFT DRINKS ONLY

Unlimited Soda, Fruit Juices, Iced Tea and Two Brothers Organic Coffee or Decaf \$8/guest

DRINK TICKETS - \$9.50 EACH

Guests can choose any beverage from our regular menu that's priced \$9.50 and Under

HOST BAR

One tab will be run for all drinks based on consumption

Create Your Own Menu

SMALL PLATES -- 2 Dozen Minimum Per Item

Caprese Skewers	\$26/dozen
Mini Crab Cakes with Remoulade	\$45/dozen
Fried Mozzarella Rounds	\$26/dozen
Brie, Apple and Cranberry Puffs	\$22/dozen
Beer Battered Chicken Fingers	\$35/dozen
Bacon Wrapped Dates	\$24/dozen

PLATTERS -- 20 servings per platter

Hummus & Naan	\$50
garlic hummus, naan chips, fresh cut veggies	
Artisan Cheese & Charcuterie	\$85
italian specialty meats, domestic and imported cheeses, nuts, dried fruit, olives	
Chilled Jumbo Shrimp Cocktail.....	\$100
bloody mary cocktail sauce, housemade cocktail sauce, lemon wedges	
Vegetable Crudité.....	\$50
fresh cut vegetables, roasted red pepper dip	
Seasonal Fresh Fruit.....	\$65
Tortilla Chips, Guacamole & Pico De Gallo	\$85

MINIS -- 2 Dozen Minimum Per Item

Irish Cheddar Burgers.....	\$35/dozen
BBQ Pulled Pork & Jicama Slaw	\$32/dozen
Chicken or Egg Salad	\$30/dozen
Portobello Mushroom & Pesto	\$30/dozen
House Braised Corned Beef	\$40/dozen
Beef Tenderloin & Caramelized Onion	\$42/dozen

TOASTS

2 Dozen Minimum Per Item	\$26/dozen
Avocado - cucumber, watermelon radish, cayenne pepper	
Burrata & Heirloom Tomatoes	
Roasted Red Pepper & Goat Cheese	
Wild Mushrooms, Parmesan & Truffle Oil	

SALADS -- Serves 20 Guests

Garden Salad.....	\$50
D4 House Salad	\$65
Chopped Salad	\$70
Caesar Salad	\$50

SIDES -- Serves 20 Guests

Irish Mac and Cheese <i>irish cheddar, garlic panko topping</i>	\$80
Grilled Vegetables <i>variety of seasonal vegetables</i>	\$75
Crispy Brussel Sprouts.....	\$75
Jicama Slaw <i>red peppers, red onion, cilantro</i>	\$60
Crispy Potatoes <i>oven roasted red potatoes</i>	\$65
Housemade Potato Chips <i>cajun seasoning</i>	\$55

DESSERTS -- 2 Dozen Minimum Per Item

Mini Cheesecakes and Gourmet Dessert Bars.....	\$24/dozen
Housemade Cookies & Brownies.....	\$26/dozen
Jumbo Chocolate Covered Strawberries.....	\$30/dozen
Dessert Assortment.....	\$34/dozen
<i>mini cheesecakes, housemade cookies, brownies, gourmet dessert bars</i>	



D4'S PARTY PLANNING GUIDE

D4 PARTY PLANNING

D4 Irish Pub & Café is the ideal setting to host your next event. We can accommodate any size group up to 250 guests and can tailor any private event to your specific needs creating a memorable occasion for birthday parties, weddings, reunions, corporate events, holiday parties, anniversaries and more.

