

Ashling's BURREN ROOM

The Burren Room is our conference and private party space. It accommodates up to thirty five guests for full dining service and up to sixty for a cocktail party or meeting. We are able to provide our guests with a wide variety of menu options for various events in this intimate setting!

A Few Details Regarding Renting Our Burren Room

- There is a flat \$100 Room Fee, with no required money down.

Cancellation Policy

While we **do not** require a down payment to reserve the Burren Room, we do require that we have your credit card information on file, in the event that you must cancel your party. By giving us your credit card information, you agree to pay in accordance to the cancellation policy set by Ashling on the Lough.

- Cancellation 72 hours prior to date and time stated will be charged 50% of total contract.

The Burren Room can seat up to 30 guests comfortably and accommodate 50 guests for a casual cocktail/appetizer style event. Pub/restaurant available for rent (Nov – April, Sun – Thurs only, Noon – 5 pm).

Buffet Style Dining

- Full orders from our catering menu will feed up to 35 guests a single serving size.
- Half orders will feed up to 25 guests a single serving size.
- All entrée options come with a vegetable and potato side as well as dinner rolls.
- Because our catering menu is special ordered and prepared fresh the day of your event we need finalization on food choices 10 days prior to your event.
- Once your buffet menu is finalized a credit card # will be needed on file.
- Linen fee of \$5 will be added based on amount per table.
- For pub/restaurant we can accommodate up to 130 guests, that includes the Burren.
- Food/beverage minimum required, no less than \$1,500.

Plated Style Dining

- Parties of 12 or more for plated style dining, Our limited menu option is available.
- Steaks and burgers will be prepared medium for groups of 12 or more.

Vegetarian, Gluten Free and Dairy Free options available upon request.

Bar Drink Package

One drink ticket gets your guest the choice of one of the following beverages.

- A pint of any of our 18 draft beers
- A glass of house wine
- Tall cocktail
- N/A and juice: 1 ticket = 3 drinks

25 tickets = \$200.00, 50 tickets = \$350.00, 75 tickets = \$450.00

Coke /Diet Coke, Sprite/Sprite 0, Ginger Ale, Squirt, Iced/Hot Tea, Orange Juice, Cranberry Juice, Lemonade, Chocolate/2% Milk, Hot Chocolate, Coffee – Regular/Decaf

Melissa Jaramillo, Event Coordinator

melissajaramillo65@yahoo.com

262-653-0500

262-344-7234 Cell Phone

Ashling Party Menu

Appetizers

All Appetizer platters are based on quantities to feed a maximum of 35 people.

BBQ Pork Shoulder Sandwiches: \$110 Full, \$65.00 Half

Slow roasted pork shoulder in a tangy sweet BBQ sauce. Served with fresh baked mini buns.

Spinach Artichoke Dip with Pita Chips: \$100.00 Full, \$50.00 Half

Fresh baby spinach, artichoke, Parmesan and cream cheese baked until hot and creamy, served with warm crispy pita chips tossed in Parmesan cheese.

Erincini with Fresh Marinara: \$90 Full, \$55.00 Half

Fresh made Parmesan risotto rolled into a bite size ball and stuffed with Monterrey jack cheese. Coated with bread crumbs and deep fried until crisp and golden brown. Served with house made marinara.

Medallion Sandwiches: \$90.00 Full, \$55.00 Half

Roasted turkey and lean roast beef sandwiches with tomato and lettuce, served with mayonnaise and mustard on the side.

Sliced cheese available upon request - additional \$20.00 Full, \$10 Half

Choices include: Cheddar, Baby Swiss & Provolone, Pepper Jack.

Bacon Wrapped Dates: \$90.00 Full, \$55.00 Half *Gluten Free Dairy Free*

Sweet dates wrapped in hardwood smoked bacon and oven roasted until hot and crispy, served with our house made maple dijon sauce.

Chicken Shannon: \$90.00 Full, \$55.00 Half

Chicken breast strips dipped in our famous beer batter and served with Guinness BBQ and Shannon sauce.

Fresh Fruit Platter: \$80.00 Full, \$50.00 Half *Gluten Free*

Fresh seasonal fruit cut into single serving chunks served with flavored yogurt for dipping.

Assorted Vegetable Platter: \$80.00 Full, \$50.00 Half *Gluten Free*

Assorted fresh vegetables may include broccoli, cauliflower, carrots, celery and seasonal vegetables. Served with Parmesan peppercorn dressing.

Domestic Cheese Platter: \$80.00 Full, \$50.00 Half *Gluten Free*

Cheeses include mild cheddar, pepperjack, baby Swiss and provolone.

Open Face Mini Reubens: \$80.00 Full, \$50.00 Half *Gluten Free Option*

Lean corned beef on soft rye with sauerkraut, thousand Island dressing, and baby Swiss Cheese.

Meatballs: \$80.00 Full, \$50.00 Half *Gluten Free*

Lean meatballs in a tangy barbecue sauce or Swedish style.

Irish Drunken Mushrooms: \$80.00 Full, \$40.00 Half

Sautéed mushrooms, shallot and garlic, deglazed with sweet honey and whiskey cream reduction, served over herbed crostini.

Soup & Salad Bar

Irish Root Soup: \$60.00 Full, \$30.00 Half *Gluten Free*

Traditional pureed soup of sweet potatoes, carrots, and leeks.

House Salad: \$35.00 Full, \$18.00 Half *Gluten Free Option, Dairy Free Option*

Spring mix, carrot, red onion, tomato, cucumber, and crostinis. Choice of two salad dressings: Balsamic, Parmesan peppercorn, thousand island, hot bacon.

Grilled Pear and Spinach Salad: \$80.00 Full, \$50.00 Half *Gluten Free*

Grilled chicken, baby spinach, grilled pears, carrots, dried cranberries, red onions and toasted almonds, with hot bacon dressing served on the side.

Entrée Options

Dinner rolls and butter included with all entrees.

Irish Brown Bread available \$20.00 Full (40pc) / \$10.00 Half (20pc)

****Beef Tenderloin Medallions with Mushroom & Peppercorn Cream Sauce** *Gluten Free*

Market Price per pound (figure ~1/2 lb per person)

Choice beef tenderloin oven roasted to medium and sliced into medallions, topped with a creamy mushroom and peppercorn sauce. Served with butter whipped mashed potatoes and seasonal vegetable.

****Roasted Salmon with Decorative Dill Cream Topping** *Gluten Free*

Market Price per pound (figure ~1/2 lb per person)

Fresh pan seared salmon, topped with a dill cream topping. Served with butter whipped mashed potatoes and white wine deglazed spinach.

Fish and Chips: 120.00 Full, \$60 Half

One of Ireland's favorite dishes! Hand cut cod in our house-made Smithwick's Irish Ale batter, deep fried and served with thick cut steak fries and creamy coleslaw.

County Clare Meatloaf: \$120.00 Full, \$60.00 Half

A special blend of beef, veal, and pork, perfectly seasoned and baked. Served with Worcestershire cream and caramelized onion gravy, seasonal vegetables, and butter whipped potatoes.

Grandma Flanigan's Guinness® Pot Roast: \$110.00 Full, \$55.00

Old-fashioned style pot roast, stewed in our delicious savory Guinness® gravy. Served with seasonal vegetables and mashed potatoes.

Irish Stew: \$90.00 Full, \$45.00 Half *Gluten Free Option*

Tender lamb stewed with root vegetables and savory seasonings, decorated with crispy sweet potato shoestrings. Served with seasonal vegetables and mashed potatoes.

Corned Beef and Cabbage: \$90.00 Full, \$45.00 Half *Gluten Free*

Lean corned beef cooked in-house served with bacon braised cabbage & carrots, with potatoes. Served with a creamy horseradish sauce.

Cottage Pie: \$110.00 Full, \$55.00 Half *Gluten Free*

A nice variation of the classic: Seasoned shredded beef stewed with peas, carrots and onions topped with homemade mashed potatoes and baked 'til golden brown.

Pork Tenderloin with Cabernet Glaze: \$90.00 Full, \$45.00 Half *Gluten Free*

Lean, roasted pork tenderloin topped with a rich Cabernet glaze finished with Cointreau. Served with butter whipped mashed potatoes and seasonal vegetables.

Desserts

All Desserts are baked in-house from scratch using the finest ingredients and the utmost care

Crisp: \$60.00 Full, \$30.00 Half

Apple crisp or Rhubarb crisp

Irish Cream Cheesecake: \$40.00 Each Cheesecake (16pcs)

Creamy cheesecake made with Irish cream and topped with a chocolate ganache.

Bread Pudding: \$60.00 Full, \$30.00 Half

Made with brown bread drenched in a rich and hearty baked custard with Wisconsin raisins.

Fudge Wudgy - \$40

Ice Cream Sundae - \$35

****Whether dining out or preparing FOOD at home, consuming raw or undercooked MEATS, POULTRY, SEAFOOD, SHELLFISH, or EGGS may increase your RISK of foodborne illness.**

Limited Menu

Irish Chips

Thick-cut pub fries covered in either: mild, sweet curry sauce, OR creamy garlic parsley sauce.
Add cheddar cheese .50 6.95

Chicken Shannon

Chicken breast strips dipped in our famous beer batter. Served with your choice of sweet BBQ or Shannon sauce. 8.95

Irish Root Soup *Gluten Free*

Traditional pureed soup of sweet potatoes, carrots, and leeks. 2.95 Cup 3.95 Bowl

Pub Salad

Mixed baby greens and spinach tossed in a light balsamic vinaigrette and topped with cherry tomatoes, onions, and croutons. 4.95

Athlone Salad *Gluten Free*

Tender chicken, baby spinach, Bartlett pears, dried cranberries, carrots, sweet red onions and toasted almonds, with hot bacon dressing. 12.95

The Reubens *Gluten Free Option*

Corned beef, 1000 island on marble rye.

The Irish: cabbage slaw and Provolone

The Wisconsin: Swiss cheese and sauerkraut

9.95

**St. Brendan's Burger *Gluten Free Option*

All Angus beef patty grilled to your liking, served on a brioche bun.

With lettuce, tomato and red onion. 10.95

Add Cheese .50

Bacon .95

Mushrooms .50

Caramelized onions .25

Garlic parsley sauce .50

1000 Island / mayo / mustard / ketchup

Limited Menu

The Ameche *Dairy Free Option*

Grilled chicken breast, with juicy sliced tomato, melted provolone, bacon, balsamic glaze and caramelized onion. Served on a toasted brioche bun. 11.95

Pulled Pork

Slow roasted Guinness® BBQ pulled pork, creamy coleslaw, mashed potatoes all stacked up on a homemade toasted potato bread. Crowned with grilled spring onions and sweet potato shoestrings. 10.95

Shepherd's Pie *Gluten Free*

Lean lamb braised with root vegetables and select seasonings topped with homemade mashed potato and baked 'til golden brown. 15.95

Fish and Chips *Dairy Free Option*

One of Ireland's favorite dishes! Hand cut cod dipped in our house-made Smithwick's Irish Ale batter, deep fried and served with steak fries, coleslaw and tartar sauce. 15.95

Irish Stew *Dairy Free Option*

Tender lamb stewed with root vegetables and savory seasonings, decorated with crispy sweet potato shoestrings. Served with seasonal vegetables and mashed potatoes. 16.95

County Clare Meatloaf *Dairy Free Option*

A special blend of beef, veal and pork, perfectly seasoned and baked, topped with caramelized onion gravy, with peas, carrots, and mashed potato. 15.95

Desserts

Apple or Rhubarb Crisp, Bailey's Irish Cream Cheesecake, Fudge Wudgy, or Ice Cream Sundae.

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