



Jack's Attic

at Jack Quinn's Irish Pub & Restaurant

21 S. Tejon St.

Colorado Springs, CO 80903

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Fáilte!

Hello and welcome to Jack's Attic! Thank you for your interest in our banquet facilities; we are proud that you have considered us for your event! We are located in one of downtown Colorado Spring's oldest buildings. Established in 1875, the building captures the uniqueness of a true Irish pub. We have incorporated this authentic feel into our theme by exposing the original wood and brick throughout the establishment. We then had craftsmen from Ireland recreate an authentic County Cork pub with 100% imported Irish woodwork, stained glass, and décor. This creation has resulted in a wonderfully warm and inviting environment that sets Jack Quinn's apart. We pride ourselves in only the highest quality service, food, atmosphere, and entertainment. We look forward to helping you organize your event. Please read through the following menus and general information for Jack's Attic. Feel free to contact us with any questions.

Sincerely,
Meredith Klube
Banquet Coordinator

Appetizer Buffet #1

\$10 per person

Chilled Vegetable Crudité

Crisp seasonal vegetables, served with assorted dips.

Cheese Board

A selection of fine cheeses including Swiss, cheddar, provolone, and bleu.
Accompanied by French Baguette Crostini, and crackers.

*Add fresh seasonal fruit for \$2 per person.

Jack's Chips & Dip

Seasoned potato wedges fried golden brown and served with Mary Rose and Curry Cream dipping sauces.

Appetizer Buffet #2

\$12 per person

Chilled Vegetable Crudité

Crisp seasonal vegetables, served with assorted dips.

Cheese Board

A selection of fine cheeses including Swiss, cheddar, provolone, and bleu.
Accompanied by French Baguette Crostini, and crackers.

*Add fresh seasonal fruit for \$2 per person.

PLEASE CHOOSE TWO OF THE FOLLOWING

BBQ Meatballs

Meatballs simmered in a tangy homemade BBQ sauce.

Spring Rolls

Crisp vegetarian spring rolls served with a sweet, mild chili dipping sauce.

Spinach Artichoke Dip

Baby spinach, artichoke hearts and a blend of cheeses served with house made tortilla chips and fresh vegetables.

Appetizer Buffet #3

\$14 per person

Chilled Vegetable Crudité

Crisp seasonal vegetables, served with assorted dips.

Cheese Board

A selection of fine cheeses including Swiss, cheddar, provolone, pepper jack and bleu.

Accompanied by French Baguette Crostini, and crackers.

*Add fresh seasonal fruit for \$2 per person

PLEASE CHOOSE 3 OF THE FOLLOWING

Teriyaki Vegetable Spring Rolls

Crisp spring rolls served with a sweet, mild chili dipping sauce.

Chicken Wings

Served Buffalo style in hot sauce and/or in our tangy homemade BBQ sauce.

Stuffed Mushrooms

Mushroom caps stuffed with sautéed artichokes, cream cheese and herbs.

Reuben Fritters

Hand rolled fritters filled with corned beef, sauerkraut, Swiss cheese and cream cheese.

Served with a spicy beer mustard and Mary Rose sauce for dipping.

Spinach Artichoke Dip

Baby spinach, artichoke hearts and a blend of cheeses served with house made tortilla chips and fresh vegetables.

Mini Pretzel and Guinness Sausage Kabobs

Freshly baked pretzel bites skewered with Guinness infused bratwurst.

Served with mustard dipping sauce.

A La Carte Items

Vegetable Crudit  Per-Person: \$2

Dozen Wings: \$15

Dozen Reuben Fritters: \$ 15

Dozen Meatballs: \$12

Cheese Board Per-Person: \$3

Dozen Spring Rolls: \$12

Dozen Mini Kabobs: \$14

Spinach and Artichoke Dip: \$4pp

Chips and Dips Per-Person: \$3

Prime Rib: Market Price

Slider Platters

20 sliders per platter. Available for lunch or dinner

Ballycotton Fish Slider

Beer battered and fries cod with coleslaw, tartar, and Irish cheddar. \$70

Colorado Beef Slider

With cheddar and diced onions. \$65

Reuben Slider

With Swiss, Mary Rose sauce and sauerkraut. \$78

Pork Belly Slider

Roasted Garlic Mayo \$88

Lunch Menu #1

Available 11am-5pm.

\$14 per person

Includes a non-alcoholic beverage
and a cookie for dessert.

Celtic Reuben

Tender house cooked corned beef served on toasted marble rye with sauerkraut and melted Swiss cheese. Topped with Mary Rose sauce and served with chips.

. Chicken Bacon Ranch Sandwich

Grilled chicken breast topped with rashers and Swiss
Served on a toasted brioche bun with ranch. Served with chips.

Soup & Irish Pub Salad

A Jack Quinn's Pub Salad and a cup of our stout cheese soup
Buttermilk Ranch, Honey Balsamic or Bleu Cheese dressing.

Shepherd's Pie

Slow roasted 100% Colorado ground sirloin, fresh vegetables and a hint of thyme. Topped with champ potatoes and melted cheddar cheese. Served with fresh baked Irish Soda Bread.

JQ Club

Traditional style, deli turkey, rashers, Swiss, gouda, lettuce, tomato, onion, roasted garlic menu, tripled stacked white toast. Served with chips.

Vegan Curry

Coconut reduction, chickpeas, carrots, basmati rice

Lunch Menu 2

Available 11am-5pm.

\$15 per person

Includes a non-alcoholic beverage
and a cookie for dessert.

Pub Salad with Grilled Chicken

Grape tomatoes, cucumbers and house made root vegetable chips atop a bed of mixed greens with a sliced, grilled chicken breast.
Buttermilk Ranch, Honey Balsamic or Bleu Cheese dressing.

Macaroni and Cheese

A rich blend of Irish cheddar and smoked Gouda over pasta. Topped with buttered bread crumbs and broiled to perfection

Ale House Fish & Chips

A generous portion of Alaskan cod dipped in our own ale house beer batter and golden fried. Served with chips, house made coleslaw, Mary Rose, and tartar sauce.

Guinness Braised Sirloin Boxty

Two authentic Irish potato pancakes, braised sirloin, bleu cheese bechamel, side of seasonal vegetables.

Shepherd's Pie

Slow roasted 100% Colorado ground sirloin, fresh vegetables and a hint of thyme. Topped with champ potatoes and melted cheddar cheese. Served with fresh baked Irish Soda Bread.

The Entrée Buffets are served on a self serve buffet table. They are ideal for groups of 50 guests or more.

Entrée Buffet #1

\$23 per person

Includes fresh salad, Irish soda bread, and a non-alcoholic beverage.

Chilled Vegetable Crudite

Crisp seasonal vegetables, served with assorted dips.

Irish and Domestic Cheese Board

A selection of fine cheeses including Swiss, cheddar, pepper jack, provolone and bleu.

Accompanied by French baguette crostini and crackers.

Please choose 2 of the following.

Vegan Curry

Coconut reduction, chickpeas, carrots, basmati rice

Shepherd's Pie

Slow roasted 100% Colorado ground sirloin, fresh vegetables and a hint of thyme. Topped with champ potatoes and cheddar cheese. Served with fresh baked Irish Soda Bread.

Corned Beef & Cabbage

Thick slices of tender corned beef and braised cabbage. Topped with a light mustard cream sauce and served with champ potatoes.

Pub Macaroni and Cheese

A rich blend of cheeses including Irish cheddar and smoked Gouda over pasta. Topped with buttered bread crumbs then broiled to perfection.

Check out our dessert selections!

Entrée Buffet #2

\$26 per person

Includes fresh salad, Irish soda bread, and a non-alcoholic beverage.

Chilled Vegetable Crudite

Crisp seasonal vegetables, served with assorted dips.

Irish and Domestic Cheese Board

A selection of fine cheeses including Swiss, cheddar, pepper jack, provolone and bleu.

Accompanied by French baguette crostini and crackers.

Please choose 2 of the following.

Ale House Fish & Chips

A generous portion of Alaskan cod dipped in our own ale house beer batter and golden fried. Served with chips, homemade coleslaw, Mary Rose, and tartar sauce.

Steak and Mushroom Pie

Beef, mushrooms, onion and garlic stewed in red wine, wrapped in a puff pastry and baked. Served with champ potatoes and sautéed seasonal vegetables.

Bangers & Mash

Mild Irish sausages topped with caramelized onions. Served with champ potatoes, sautéed seasonal vegetables, baked beans and spicy beer mustard.

Grilled Chicken with Irish whiskey sauce

Marinated chicken breasts with melted Irish cheddar. Topped with a delicious Irish whiskey sauce. Served with sautéed seasonal vegetables and rosemary roasted baby potatoes.

Corned Beef & Cabbage

Thick slices of tender corned beef and braised cabbage. Topped with a light mustard cream sauce and served with champ potatoes.

Check out our dessert selections!

The Dinner Menus give each guest a choice of entrée and are plated and served to the guest. They are ideal for groups of 50 guests or less.

Dinner Menu #1

\$20 per person

Includes a side salad and a non-alcoholic beverage.

Homemade Chicken Pot Pie

Tender chicken braised in a light stock with carrots, pearl onions, peas and mushrooms.

Topped with a buttery puff pastry lid.

Shepherd's Pie

Slow roasted 100% Colorado ground sirloin, fresh vegetables and a hint of thyme. Topped with champ potatoes and cheddar cheese. Served with house made Irish Soda Bread.

Corned Beef & Cabbage

Thick slices of tender corned beef and braised cabbage. Topped with a light mustard cream sauce and served with champ potatoes.

Guinness Braised Sirloin Boxty

Two authentic Irish potato pancakes, braised sirloin, bleu cheese bechamel, side of seasonal vegetables.

Vegan Curry

Coconut reduction, chickpeas, carrots, basmati rice

Check out our dessert selections!

Dinner Menu #2

\$23 per person

Includes a side salad and a non-alcoholic beverage.

Ale House Fish & Chips

A generous portion of Alaskan cod dipped in our own alehouse beer batter and golden fried. Served with chips, house made coleslaw, Mary Rose, and tartar sauce.

Steak and Mushroom Pie

Beef, mushrooms, onion and garlic stewed in red wine, wrapped in a puff pastry and baked. Served with champ potatoes and sautéed seasonal vegetables.

Bangers & Mash

Mild Irish sausages topped with caramelized onions. Served with champ potatoes, sautéed seasonal vegetables, baked beans and spicy beer mustard.

Corned Beef Boxty

An Irish boxty filled with tender corned beef and braised cabbage, topped with a light mustard cream sauce. Served with seasonal vegetables.

Grilled Chicken with Irish whiskey sauce

Marinated chicken breasts with melted Irish cheddar. Topped with a delicious Irish whiskey sauce. Served with sautéed seasonal vegetables and rosemary roasted baby potatoes.

Check out our dessert selections!!

Desserts

Served either as a buffet or plated

Platters

Minimum purchase of 30 people

Cookie Platter

An assortment of freshly baked cookies.
\$1.50 per person

Cookie & Brownie Platter

An assortment of freshly baked cookies, decadent fudge brownies,
and tangy lemon bars.
\$2.50 per person

Chocolate Chip Bread Pudding

A traditional finale to an Irish meal! A very hearty portion of bread pudding
complemented by raspberries and chocolate. Served with a rich butter-
whiskey sauce.
\$4.50 per person

Brownie & Cheesecake Bar Platter

An assortment of fudge brownies and rich, creamy cheesecake bars. Includes
New York style cheesecake bars and marbled chocolate and vanilla
cheesecake bars.
\$5.00 per person

Gourmet Cakes

<u>CAKE SIZE</u>	<u>SERVINGS</u>	<u>PRICE</u>
6"	2-6 people	\$18.00
8"	6-8 people	\$25.00
10"	12-16 people	\$30.00

Half Sheet	30-40 people	\$50.00
Full Sheet	50-60 people	\$75.00

White Chocolate Whisper Cake

Fluffy layers of white chocolate cake between layers of tangy raspberry filling. Frosted with a light whipped cream frosting sweetened with a hint of decadent French white chocolate. Garnished with fresh seasonal berries.

I Love Lemon Cake

Light layers of lemon cake nestled between layers of tangy lemon butter cream frosting. Garnished with fresh seasonal berries.

Victorian Dublin Cake

Exquisite layers of white sponge cake between layers of strawberry filling. Frosted with fluffy whipped cream frosting and accented with fresh seasonal berries.

Carrot Cake

Moist, dense layers of carrot cake sweetened with pineapple and frosted with whipped cream cheese frosting. Garnished with toasted coconut and rich caramel sauce.

Chocolate Hazelnut Torte

Rich chocolate cake filled with smooth Italian chocolate hazelnut filling. Frosted with Ghirardelli milk chocolate butter cream. Garnished with chocolate curls.

Chocolate Bliss

Our richest cake! Airy layers of devil's food cake between layers of Ghirardelli milk chocolate butter cream. Garnished with chocolate curls.

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All of our cakes can be customized with a color scheme or message of your choosing for your special event! Pricing will be based on level of customization.

Our chefs want you to be happy with your selection; if you do not see dessert options that work for you, our chefs can prepare a cake of your choice!

Dairy free and gluten free options are available!

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Jack Quinn's Event Information

General Information

Jack's Attic is available for private use on Thursday, Friday and Saturday evenings with a guaranteed minimum spend of \$2500 before tax and service charge.

Jack's Attic can comfortably seat smaller parties of 20-30 people and can also accommodate dinner parties up to 120 guests. Jack's Attic also provides space for stand-up cocktail parties of 200pp. All groups, regardless of size, will be responsible for a \$50/hour room charge or \$500 minimum spend to rent the floor outside of Thursday, Friday and Saturday evenings which are subject to a floor buyout. This charge applies for a two-hour minimum.

Sales Tax and Service Charge

Sales tax is 8.25% and there is a customary service charge of 20% of food and beverage costs. All groups with tax exempt status must provide us with a copy of their tax-exempt number before issuance of the final invoice.

Menu

All menu selections must be confirmed at least **fourteen (14) calendar days** prior to the scheduled function. Food, beverage prices and selections are subject to change.

Happy Hour prices are not valid for events in Jack's Attic.

Price quotes are estimates only.

Buffet Menu

Jack Quinn's buffet menus are available for groups of thirty (30) or more. Thirty people are the minimum for which you will be charged.

Guarantee

*You will be required to provide us with a final number of guests at least **seven (7) calendar days** prior to your function. This number will be considered your guarantee.*

****If you are using a per person rate package, you will be charged for your guarantee.***

Should the number of attendees exceed the guarantee, you will be charged accordingly.

We cannot be responsible for cancellations due to inclement weather.

Cancellation & Booking Fees

At the time you book your event, a valid credit card number is required to hold the room.

The card will be charged a \$100 fee if notice of cancellation is not received to the Banquet Coordinator at least 14 days prior to the reserved event. The card will be charged a \$200 fee if notice of cancellation is not received at least 7 days prior to the reserved event.

YOUR RESERVATION WILL NOT BE CONFIRMED UNTIL THE CREDIT CARD NUMBER IS RECEIVED AND THE CONTRACT IS SIGNED BY BOTH THE GUEST AND THE BANQUET COORDINATOR.

Food Quality and Safety

Due to Colorado public health regulations all food items (with the exception of cakes or desserts provided from licensed bakeries) must be supplied and prepared by Jack Quinn's. There is a \$1.00 per person service charge to serve cake from licensed outside bakeries.

Jack Quinn's is responsible for the administration of sales and service for all alcohol beverages. It is illegal to bring any alcohol into the Pub, this includes gifts of alcohol. All guests (any age) must possess lawful identification to consume alcohol.

The staff at Jack Quinn's will use their best judgment in order to adequately and efficiently prepare for the number of guests guaranteed for you event.

Please note that appetizer buffets are not considered full meals and are quantified as such based on the final guest count. They are not replenished after the last round is served.

Charges for any entertainers, photographers, and or assistants who are served food, beverages, or alcohol will be added to the final bill for your event.

Decorations

Please speak to the Banquet Manager regarding any desired decorations for your event. All decorations must be approved prior to each event.

Tablecloths may be furnished at the cost of \$2.00 each. (Included in holiday staffing fee)

Damage and Cleaning

The host will be held responsible for any costs associated with abnormal wear and tear caused by any events' guest to Jack Quinn's equipment, furniture, walls, or building structure. A cleaning charge will be assessed for unreasonable cleaning required during or following an event.

Payment

Payment in full for all functions is expected on the day of the function. Payment can be tendered by credit cards accepted by this establishment, company check, or cash.

We normally do not organize separate checks for parties of 25 or more. We can provide checks per table, subtotaled for each guest.

Audio Visual Equipment

Jack Quinn's can offer the use of a wireless microphone, projection screen and DVD player.

We also have the capability of playing an iPod through our speaker system. The fee for the use of our audio/visual equipment is \$20

Please note if the event requires a live band, DJ, microphone, iPod, or DVD player the rental of the entire floor may be required.