



Jack's Attic

at Jack Quinn's Irish Pub & Restaurant

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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 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 me with any questions.

Sincerely,

Carelyn Mayberry

Event Coordinator

Appetizer Buffet #1
person

\$10 per

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
person

\$15 per

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
person

\$18 per

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.

Stuffed Mushrooms

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

BBQ Meatballs

Meatballs simmered in a tangy homemade BBQ sauce.

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 cheese 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:
\$3**

Dozen Reuben Fritters: \$ 18

Cheese Board Per-Person: \$3

Dozen Mini Kabobs: \$15

Chips and Dips Per-Person: \$3

Dozen Wings: \$18

Dozen Meatballs: \$12

Dozen Spring Rolls: \$14

**Spinach and Artichoke Dip:
\$5pp**

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. \$75

Reuben Slider

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

Lunch Menu #1

Available 11am-5pm.

\$17 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 Wrap

Choice of grilled or fried chicken, rashers, lettuce, onion, tomatoes, Swiss.
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.

Vegan Curry

Coconut reduction, chickpeas, carrots, basmati rice

Lunch Menu 2

Available 11am-5pm.

\$18 per person

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

Irish Farmhouse Salad

Choice of grilled or fried chicken on mixed greens, with tomatoes, bacon, shredded cheddar cheese and hardboiled egg

Pub Mac

A three-cheese blend over pasta. Topped with buttered breadcrumbs 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 Beef Boxty

An authentic Irish potato pancake with Guinness braised sirloin and topped with a blue cheese bechamel sauce. served with seasonal vegetables.

Shepherd's Pie in a Bread Bowl

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

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

Entrée Buffet #1

\$26 per person

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

Chilled Vegetable Crudité

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 three cheeses over pasta.
Topped with buttered breadcrumbs then broiled to perfection.

Check out our dessert selections!

Entrée Buffet #2

\$30 per person

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

Chilled Vegetable Crudité

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.

Irish Lamb Stew

Slow roasted lamb with carrots, potatoes, onions, and thyme

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 available for groups of 50 guests or less.

Dinner Menu #1

\$24 per person

Includes a side salad and a non-alcoholic beverage.

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.

Sirloin Boxty

An authentic Irish potato pancake with braised sirloin, peppers, mushrooms, with a horseradish cream served with seasonal vegetables.

Vegan Curry

Coconut reduction, chickpeas, carrots, onions, celery, tomatoes
over basmati rice

Pub Mac

A rich blend of three cheeses topped with seasoned breadcrumbs and broiled to
perfection.

Check out our dessert selections!

Dinner Menu #2

\$26 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.

Irish Lamb Stew

Slow roasted lamb with carrots, potatoes, onions, and thyme

Bangers & Mash

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

Corned Beef Boxy

An Irish boxy 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.
\$2 per person

Cookie & Brownie Platter

An assortment of freshly baked cookies, decadent fudge brownies,
and tangy lemon bars.
\$4 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.

\$5 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.

\$6 per person

Jack Quinn's Event Information

General Information

Jacks Attic can comfortably seat parties up to 130pp.
Jack's Attic also provides space for stand-up cocktail parties of 200pp.
Our space is also comfortable for smaller, more intimate gatherings.

Jack's Attic is available for private use on Friday and Saturday evenings with a guaranteed minimum spending of \$3000 before tax and service charge. A floor buyout is required Friday and Saturday evenings.

On Sunday through Thursday evenings, or for afternoon parties seven days a week there is a \$750 minimum spend to rent the floor. During March and December months the minimum spend for an event held Sunday-Thursday will increase to \$1000.

If the minimum food and beverage cost is not met, the host will be charged a room fee to fulfill the remainder of the minimum spend.

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 **seven (7) 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 is the minimum for which you will be charged. Events that choose the buffet option may not have separate checks for food.

Plated Menus

Jack Quinn's pre-selected plated options may be offered to parties of 60 people or less. Limited menus with separate checks may be offered to parties of up to 100 people. All events planning on utilizing separate checks must have tabs started with the bartender or pay as they go.

Guarantee

*You will be required to provide us with a final number of guests at least **five (5) 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.

Pricing and availability are subject to change.

Cancellation

YOUR RESERVATION WILL NOT BE CONFIRMED UNTIL 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 (except for 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.

No outside alcohol is allowed to be consumed. All outside alcohol must remain in sealed containers. There will be a \$500 fine if this rule is broken. We can lose our liquor license.

The staff at Jack Quinn's will use their best judgment to adequately and efficiently prepare the number of guests guaranteed for your 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. If you require access to the room more than 1 hour beforehand, you will be charged \$75 per hour.

Tablecloths may be rented. The cost for linen rental is \$110. This covers the entire floor.

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.

Any function wishing to utilize separate checks must start tabs with the bartender at the beginning of the event or pay as they go.

All tabs that are not closed by the end of the event will have an automatic 20% gratuity added to the tab.

Audio Visual Equipment

Jack Quinn's can offer the use of a wireless microphone, projection screen and Bluetooth compatible speakers.

The fee for the use of our audio/visual equipment is \$50.

Please note if the event requires a live band, DJ, microphone, or Bluetooth connection the rental of the entire floor will be required.