



2025 Event Packages

Angry Ginger Irish Pub Event Packages are based on a per person cost and require a 30-person minimum guarantee. Changing or altering menu items is welcomed, however prices may change accordingly. Tax, Gratuity, and Venue Rental not included in Event Package Pricing.

Vegetarian, Vegan and Gluten-Free Options are available upon request.

**** 18% Gratuity will be added to all checks during event. ****

Linen Fee: TBD

For an additional \$9 per person, all packages can include up to three appetizers. For an additional \$7 all packages can include up to two desserts.

Silver Package

\$34 Per Person

Dinner Rolls
Salad (choice of two dressings)
Roasted Turkey
Pork Tenderloin
Tea, Soda, & Juice
Choice of Two Sides

Choice of Two Vegetables

Gold Package

\$38 Per Person

Dinner Rolls
Salad (Choice of Two Dressings)
Prime Rib with Horseradish Cream and Au Jus
Chicken Marsala
Choice of Two Sides
Choice of Two Vegetables
Tea, Soda & Juice

Platinum Package

\$43 Per Person

Dinner Rolls
Salad (Choice of two dressings)
Beef Wellington stuffed with Creamed Lump Crab Meat
Whiskey Salmon
Choice of Two Sides
Choice of Two Vegetables
Tea, Soda & Juice

Italian Package

\$30 Per Person

Garlic Bread
Salad (choice of two dressings)
Penne Ala Vodka
Baked Ziti
Chicken (Parmesan, Marsala, or
Mushroom & Parmesan Cream Sauce)
Choice of Two Vegetables
Tea, Soda & Juice

Artisan Pizza Package

\$24 Per Person

House or Caesar Salad with Dressing Choice
Your choice of Pizzas
Tea, Soda & Juice



Irish Package

\$32 Per Person

- Dinner Rolls
- Salad (choice of two dressings)
- Corned Beef
- Fried Cod
- Braised Cabbage & Carrots
- Colcannon Potatoes
- Cottage Pie
- Tea, Soda & Juice



Hors D'oeuvres

Fun, Chic, and Delicious. Any of the following can be ordered on its own and added to a full dinner package. Can be served either buffet style or passed on trays to your guests. Prices vary when ordered individually. Per Person price is based on a 30-person minimum.

\$11 Per Person (Pick 3)	\$14 Per Person (Pick 3)
<ul style="list-style-type: none"> Corned Beef & Cabbage Irish Rolls Southwest Steak Rolls Irish Boxty Deviled Eggs Spinach Dip Buffalo Chicken Dip Swedish Meatballs Classic Wings Boneless Wings Brisket Sliders BBQ Chicken Sliders Fruit, Vegetable, and Cheese Tower 	<ul style="list-style-type: none"> Crab Dip with Pita Chips Caprese Stacks Mini Crab Cakes Ahi Tuna Shrimp Cocktail* Spinach Dip Brie, Cranberry & Rosemary Crostini Anti Pasti Skewers Stuffed Mushrooms Bruschetta Prosciutto wrapped Melon. Fruit, Vegetable, and Cheese Tower <p style="text-align: center;">*Product may increase in price*</p>

Sides

- Mashed Potatoes with Stout Gravy
- Mac- N- Cheese
- Roasted Red Potatoes with Herb
- Roasted Fingerling Potatoes
- Herb Seasoned Stuffing

Vegetables

- Steamed Broccoli
- Grilled Asparagus
- Brussels Sprouts
- Zucchini and Yellow Squash
- Vegetable Medley

Desserts

- Cheesecake topped with Strawberry or Cherry
- Strawberry Shortcake
- Cookies (Chocolate Chip or Sugar)
- Chocolate Mousse Cups



Venue Rental Fees

Whole Space Rental

Sunday - Thursday	\$550
Friday and Saturday	\$1250

Half Space Rental (Not available during the month of December)

Sunday – Thursday	\$300
Friday and Saturday	\$600

During the month of December (Last Week of November- First Week of January)

Sunday – Thursday	\$600
Friday and Saturday	\$1350

We ask for a 20% deposit to secure your date. Your deposit is refundable if your event is cancelled two weeks prior to the day. After the two-week mark, the deposit is non-refundable. All changes to the catering must be made in two weeks prior to the event as well.

Thank you for considering Angry Ginger to host your event! We understand that every event is unique; if you have any questions or want to discuss making changes, please feel free to give us a call any time!

Shawn Curtis (Owner)

Cell: (910) 554-2373



House Wine: J.W. Morris Chardonnay, Caposaldo Pinot Grigio, Beringer White Zinfandel, Lindemann Merlot and Simple Life Cabernet Sauvignon.

House Draft Beer: Yuengling Amber Lager, Sweetwater 420 Pale Ale, Blue Moon Belgian White

House Bottled Beer: Budweiser, Bud Light, Michelob Ultra, Miller Lite, Coors Light

Well Liquors: Vodka, Gin, Rum, Tequila, Bourbon, Scotch, and Whiskey

Soda, Tea, & Juice: Coke, Diet Coke, Dr Pepper, Barq's Root beer, Sprite, Lemonade, Cranberry Juice, Pineapple Juice, Orange Juice, Coffee, Sweet & Unsweet Tea

Draft Beers: Angry Orchard Crisp Apple, Guinness Draught, Red Oak Amber Lager

Bottled Beers: Corona, Fat Tire, Heineken, Heineken NA, Michelob Light, Newcastle, Stella, Modelo, Landshark, Breckenridge Vanilla Porter, Corona Light, Natural Light, Pabst Blue Ribbon, Bold Rock Seasonal, Dos Equis, Devil's Backbone Vienna Lager, Dogfish Head 90min, Elysian Space Dust IPA, Corona Premier, Kona Big Wave, Kona Longboard, Michelob Ultra Lime, NH Dragons Milk, Red Stripe, Sam Adams, Shiner Bock, White Claw Varieties

Call Liquors: Absolut, Stoli, Titos, Tanqueray, Sailor Jerry, Jose Cuervo Silver & Gold, Jack Daniels, Jim Beam, Jameson, Crown Royal, Dewars, Glenlivet, Kahlua, Bailey's, Jägermeister

Specialty Wine: Lunetta Prosecco, Cupcake Moscato, Elunes Mango Moscato, Kendall Jackson Chardonnay, Chateau St. Michelle Riesling, The Seeker Sauvignon Blanc, Oliver Blueberry Moscato, Fleurs de Prairie Rose, Roscato Rosso Dolce, 1000 Stories Zinfandel, 19 Crimes Red Blend, Josh Cellars Craftsman Cabernet Sauvignon, Rock Nest Pinot Noir, Trapiche Malbec

Top Shelf Liquor: Ketel One, Grey Goose, Bombay Sapphire, Hendricks, Malibu, Captain Morgan, Patron, Bulleit, Maker's Mark, Basil Hayden, Glenfiddich, Johnnie Walker Black, Knob Creek, Woodford Reserve, Hennessy, Grand Marnier, Sambuca, St. Germaine

If you don't see something you would like to make available (beer, wine, liquor, bottled water, Perrier, etc.), please let us know and we can adjust the price accordingly

Buffet/Catering

	Half Tray (15 – 20 servings per 3)	Full Tray (30 – 40 servings per 3)
Deviled Eggs	\$60	\$100
Stuffed Mushrooms	\$100	\$175
Fried Pickles	\$90	\$150
Pretzel Bites	\$100	\$170
Meatball Marinara	\$130	\$220
Buffalo Dip	\$130	\$220
Spinach Dip	\$130	\$220
Crab Dip	\$170	\$285
Bruschetta w/ Bread	\$100	\$170
Caprese	\$100	\$170
A.B.C. Quesadilla	\$130	\$220
Southwest Rolls	\$140	\$250
Corned Beef Rolls	\$140	\$250
Pizza Rolls	\$90	\$150
Nacho Bar	\$130	\$220
Nacho Bar w/ Chicken	\$175	\$300
Nacho Bar w/ Beef Brisket	\$190	\$340
Food Tower	\$140	\$250
Chicken Caesar Wrap	\$130	\$220
Turkey Club Wrap	\$130	\$220
Cornbread	\$60	\$90
House Salad	\$90	\$150
Caesar Salad	\$90	\$150
Cole Slaw	\$100	\$165

Buffet/Catering

	Half Tray (15 – 20 servings per 3)	Full Tray (30 – 40 servings per 3)
Cheeseburger Sliders	\$130	\$220
Swedish Meatballs	\$130	\$220
Wings (classic or boneless)	\$150	\$250
Chicken Tenders	\$150	\$250
Brisket Sliders	\$185	\$300
Spaghetti and Meatballs	\$140	\$205
Chicken Parmesan w/ Spaghetti	\$165	\$300
Chicken Alfredo w/ Fettucine	\$165	\$300
Chicken Florentine	\$165	\$300
Chicken Marsala	\$165	\$300
Shrimp Alfredo w/ Fettucine	\$180	\$340
Bangers and Mash	\$180	\$340
Roasted Red Potatoes	\$100	\$160
Vegetable Medley	\$120	\$200
Potato Salad	\$120	\$200
Mac-n-Cheese	\$140	\$230
Chicken Salad	\$150	\$250
Cookies	\$70	\$130

Pizzas

Less than 4 pizzas: Menu Price
4+ One Topping Pizzas: \$15.00 per pie
4+ Specialty Pizzas: \$20.00

Rules and Regulations

- We ask that the food be ordered at least two weeks prior to the event day.
- We are service animal friendly, however service animals may not roam freely without their owner, and if the animal becomes unruly the individual and pet will be banned from the function.
- We provide various outside food options for our venue so you cannot bring outside food. We will allow cakes and desserts for special occasions to be brought in for the event.
- It is absolutely prohibited to use glitter, rice, feather boas or confetti for decorations, there will be a \$300 cleaning fee if this rule is broken.
- All food orders are FINAL. You cannot change the amount on the day of the party, and if you wish to order more food the day of your function it will be depended on the kitchen and their oversight depending on the item requested, so please feel free to ask any questions regarding quantity.
- The staff will get here generally 2 hrs. before the party to clean up and set up and prepare for the event, please make us aware of any decorating you may need to do in case this needs to be adjusted.
- Please bring all the supplies to properly decorate. I.E. Scissors, tape, etc.
- You must be 21 to be on the premises inside or out after 10p.m. If there are minors attending your party, please make us aware.
- We will make sure you are warm and cozy or nice and cool! Please do not adjust thermostats, fire pits, or ceiling fans please.
- Please make sure all balloons with helium have weight on them so they stay out of the ceiling fans.
- If you want to use our audio or TVs, a test run will need to be done at least a week in advance.
- Deposits are nonrefundable so please make sure the proper date is decided.
- We are in the city so we do have to abide by the noise ordinance, we must have a specific permit to have bands or DJs after 11pm
- Placements of tables, tents, live music, etc. must be approved at least 3 weeks prior to the event.
- Absolutely no alcohol is to be served to minors.
- No sparklers, open flames, or candles of any kind are permitted. This includes cold sparklers.
- If you would like a dance floor or to utilize one, please request upon booking.
- A guaranteed guest count must be given two weeks in advance.
- Our capacity for outside is 175, we must not exceed that.
- Events may start as early as 10 am and end by 2am. Alcohol may not be served until 11am and will not be served after 2am and will be removed off the tables by 230 am.
- The rental fee for the Garden on Sunday-Thursday is \$400, we do require a minimum of \$150 deposit to lock the date in and it would be non-refundable upon cancellation 30 days prior to the event.
- We ask for no outside alcohol while on the property as it is an A.L.E. violation. However, alcohol as gifts is great as long as it stays sealed while on property.

- If you want to use our tablecloths, there will be a Linen Fee that will be determined upon request. We offer ½ garden linens for \$75; full for \$150. I also have lots of miscellaneous décor you are welcome to look at for an additional fee based on the decorating extent.
- All decorations that are brought for the event must be taken after the event is over, if things are left behind, there will also be a storing fee put in place.