



PRIVATE EVENTS AT TIMOTHY O'TOOLE'S

Timothy O'Toole's Pub, now celebrating over 20 years in business, is a family owned pub with two Chicagoland locations. These boisterous sports bars offer an impressive beer list, endless HD flatscreens, and an extensive menu of pub classics including nachos, burgers, wraps and award winning wings. With outposts in both downtown Chicago and Suburban Gurnee, Timothy O'Toole's is a perfect spot to watch the big game or grab a pint with friends.

When it comes to private events, Timothy O'Toole's can accommodate groups of 10-400 guests. A must for groups seeking a lively and casual experience at a Chicago destination point or in the Lake County area. Enjoy creative pub fare ranging from gourmet cheese plates to our award winning wings and custom pizza sheets while your guests lounge in a fun and energetic sports atmosphere. Customized menus are available for brunch, lunch, dinner and cocktail parties with an array of service including seated, buffet and passed appetizers. We will help you with entertainment, linens, décor, floral, signature cocktail creations and more.

Wow your guests with an event tailored to your needs and budget. We are looking forward to working with you. Anything is possible.

GURNEE, ILLINOIS



GUINNESS ROOM OF GURNEE

Timothy O'Toole's Pub Gurnee
Offers a wide range of accommodations for groups 10-400

Guinness Room: Up to 40 guests; 32 seated.

- 6 HD Flatscreens
- Craft Beer selections
- Private bartender & server
- Presentation ready
- Wi-Fi enabled

Atrium: Up to 25 guests; 20 seated.

- 2 HD Flatscreens
- Craft Beer selections
- Private server

Upper Deck: Up to 30 guests; 25 seated

- 60" television
- Presentation ready
- Private server

Full buy-outs are available for groups of 300 and over. Please call for more information.

DOWNTOWN CHICAGO



TIMMY'S BACK BAR

Timmy's Back Bar: Up to 100 guests; 80 seated.
This newly remodeled space is the perfect option for any event.

- 14 HD Flatscreens
- Combination of large hi-tops (8) and smaller high-tops (4)
- Wi-Fi Enabled
- Private Full Liquor Bar
- Separate restroom facilities
- Stage area with lighting
- 12 Draft Beers
- Jukebox
- Custom table seating arrangements
- iPod Capabilities
- A/V Inputs, Uplink, Projection Screen and Mixing Board available for Live Entertainment, Music and Presentations
- Custom food and drink packages available



Full buy-outs are available for groups of 300 and over. Please call for more information.

DOWNTOWN CHICAGO



GUINNESS ROOM

Guinness Room: Up to 35 guests.
Great for groups, luncheons, dinner meetings and bachelor parties.

- 9 HD Flatscreens
- Dartboard
- A/V Inputs, Wi-Fi, Uplink & Mixing Board for Live Entertainment & Presentations



MAIN BAR & POOL TABLES

The Pool Tables and Main Bar are available for private events.

- 72 Flatscreens
- 2 Pool Tables
- Wi-Fi Enabled
- Golden Tee Live
- 48 Draft Beers

Full buy-outs are available for groups of 300 and over. Please call for more information.

BEER, WINE & SPIRITS

CASH BAR Guests purchase their own drinks.

HOST BAR A tab will be run for all drinks consumed. Paid for by host.

PACKAGE BAR Select a package to fit your needs from the list below. 2 hour minimum.

SUPER PREMIUM

Domestic, craft & import tap and bottled beers*, premium wines, premium mixed drinks, soft drinks & juices

2 hours \$28/guest | 3 hours \$40/guest

PREMIUM PACKAGE

Domestic, craft & import tap and bottled beers*, house wines, call mixed drinks, soft drinks & juices

2 hours \$24/guest | 3 hours \$34/guest

HOUSE PACKAGE

Domestic tap & bottled beers, house wines, well mixed drinks, soft drinks & juices

2 hours \$20/guest | 3 hours \$28/guest

BEER AND WINE PACKAGE

Domestic tap and bottled beers*, house wines, soft drinks & juices

2 hours \$18/guest | 3 hours \$28/guest

***SOME RESTRICTIONS APPLY**

PACKAGE DEFINITIONS

DOMESTIC TAP & BOTTLED BEERS

Tap: Miller Lite, Coors Light & Blue Moon

Bottles: Miller Lite, Coors Light, MGD, MGD 64, Budweiser, Bud Light & Michelob Ultra.

IMPORT TAP & BOTTLED BEERS

Tap: Guinness, Harp, Smithwicks & Stella Artois

Bottles: Corona, Corona Light, Amstel Light, Heineken & Heineken Light

CRAFT TAP & BOTTLED BEER

Availability of craft taps and bottles varies by location. Contact us for more information.

HOUSE LIQUOR

House Vodka, Gin, Rum, Tequila, Whiskey & Scotch

PREMIUM LIQUOR

Absolut & Absolut Flavors, Stoli & Stoli Flavors, Tanqueray, Bacardi & Bacardi Flavors, Captain Morgan, Cuervo Gold, Jim Beam, Jameson, Dewars White Label and Cordials

SUPER PREMIUM LIQUOR

Belvedere, Ketel One, Hendricks, Myers, Avion, Patron, Don Julio, Jack Daniels, Knob Creek, Crown Royal, Glenlivet 12, Glenmorangie 10, select Cognacs and Cordials

COLD APPETIZERS

Regular - Up to 15 guests. Large - Up to 25 guests.

FRESH VEGETABLE DISPLAY

The season's freshest raw vegetables served with our house made ranch dipping sauce.

Regular: \$30 Large: \$55

FRESH FRUIT DISPLAY

A selection of six of the season's freshest fruits served with a sweet crème fraiche.

Regular: \$40 Large: \$75

CAPRESE SKEWERS

Cherry tomatoes, fresh mozzarella and basil tossed in our house made vinaigrette.

Regular: \$55 Large: \$95

DIP TRIO

House made spinach artichoke dip, hummus, and tzatziki sauce served with pita points.

Regular: \$15 Large: \$30

GOURMET CHEESE & FRUIT

Four imported cheeses served with a selection of fresh and dried fruits and nuts.

Regular: \$60 Large: \$125

FRESH VEGETABLE DISPLAY



HUMMUS & TOASTED PITA

Traditional hummus served with toasted pita points.

Regular: \$25 Large: \$45

CHEESE & CRACKERS

Three domestic cheeses served with crackers.

Regular: \$45 Large: \$90

SHRIMP COCKTAIL

Colossal shrimp served with house made cocktail sauce.

Regular: \$180 Large: \$355

MUSTARD DILL TORTELLINI SKEWERS

Cherry tomatoes, cheese tortellini, sugar snap peas marinated in mustard dill vinaigrette.

Regular: \$40 Large: \$80

SHRIMP SHOOTERS

Chilled diced shrimp and fresh veggies marinated in O'Toole's famous bloody mary mix.

Regular: \$145 Large: \$285

CHIPS, SALSA & FRESH GUACAMOLE

Corn tortilla chips served with our fresh house made salsa and guacamole.

Regular: \$30 Large: \$60

VEGETABLE OR TURKEY WRAPS

Fresh veggies or turkey with hummus sliced thin for easy enjoyment.

Regular: \$30 Large: \$70

HOT APPETIZERS

Regular - Up to 15 guests. Large - Up to 25 guests.

AWARD WINNING WINGS

Jumbo wings tossed in your choice of our six sauces served with celery and ranch.

Regular: \$55 Large: \$105

VEGETABLE EGG ROLLS

Wonton wrapped oriental veggies fried and served with sweet and sour dipping sauce.

Regular: \$40 Large: \$75

SAUSAGE STUFFED MUSHROOM CAPS

Button mushroom caps stuffed with herb sausage blend and baked to perfection.

Regular: \$60 Large: \$120

POT STICKERS

Your choice of chicken, pork or vegetable stuffed wontons pan sautéed to perfection.

Regular: \$55 Large: \$105

BBQ GLAZED MEATBALLS

Beef meatballs tossed in your choice of our house made BBQ or Chipotle BBQ.

Regular: \$40 Large: \$80

SPINACH AND ARTICHOKE DIP

Spinach & Artichoke hearts blended with our creamy cheese sauce, served with tortilla chips and salsa.

Regular: \$45 Large: \$85

CHICKEN FINGERS

Chicken breast tenders breaded and fried golden brown and served with honey mustard, ranch or BBQ.

Regular: \$65 Large: \$125

THAI CHICKEN SKEWERS

Grilled chicken breast tenderloins served with house made thai peanut sauce.

Regular: \$65 Large: \$130

BUFFALO CHICKEN DIP

House made bleu cheese sauce, hot sauce and diced chicken served with pita points.

Regular: \$25 Large: \$55

REUBEN EGG ROLLS

Corned Beef, sauerkraut, swiss and spicy mustard served with 1000 island dressing.

Regular: \$130 Large: \$260

GARLIC MUSTARD BEEF SKEWERS

Marinated tenderloin strips skewered, grilled and served with our garlic mustard sauce.

Regular: \$120 Large: \$240

BAKED BRIE EN CROUTE

Imported brie cheese, candied walnuts and puff pastry served with crackers.

Regular: \$85 Large: \$170



GARLIC MUSTARD BEEF SKEWERS

DINNER SELECTIONS

Regular - Up to 15 guests. Large - Up to 25 guests.

CORNEBEEF AND CABBAGE

Slow cooked and sliced corned beef served with cabbage and spicy mustard.

Regular: \$90 Large: \$180

BBQ RIBS

Slow cooked baby back ribs smothered in our signature BBQ sauce.

Regular: \$125 Large: \$250

SHEPHERD'S PIE

Slow braised beef and root vegetables topped with mashed potatoes and baked.

Regular: \$70 Large: \$140

BAKED DIJON SALMON

Atlantic Salmon topped with a light honey dijon breading and baked to perfection.

Regular: \$145 Large: \$285

CHICKEN PICCATA

Sautéed chicken breasts with a light crust served with a white wine lemon butter sauce.

Regular: \$65 Large: \$125

ITALIAN BEEF

Shaved beef au jus served with hoagie rolls.

Regular: \$120 Large: \$235

ITALIAN SAUSAGE

Sliced italian sausage and house made marinara sauce served with hoagie rolls.

Regular: \$70 Large: \$135

BAKED MOSTACCOLI WITH MARINARA

Penne pasta tossed in house made marinara, topped with three cheese blend and baked to perfection.

Regular: \$40 Large: \$80

CARVING STATIONS

Choice of perfectly slow roasted meats served with choice of appropriate sauce.

PRIME RIB

\$22 per lb.

ROAST TURKEY

\$15 per lb.

HONEY BAKED HAM

\$16 per lb.

ROAST BEEF

\$18 per lb.

Minimum weights may apply for some meats.

Additional expense for staffing may apply for carving station.

SIGNATURE SALADS

Regular - Up to 15 guests. Large - Up to 25 guests.

CLASSIC CAESAR SALAD

Romaine lettuce and parmesan croutons tossed in caesar dressing topped with our special shaved italian cheese blend.

Regular: \$35 Large: \$75

GARDEN GREEN SALAD

Classic side salad of iceberg lettuce, tomatoes, cucumbers, house made croutons and our three cheese blend served with your choice of dressing.

Regular: \$30 Large: \$55

ITALIAN GREEN SALAD

Mixed Greens topped with green and red pepper rings, hearts of palm, fresh basil and shaved Italian cheese blend served with our house made balsamic vinaigrette.

Regular: \$60 Large: \$120

MICHIGAN AVE SALAD

Mixed greens topped with toasted almonds, dried cranberries and goat cheese served with our house made citrus vinaigrette.

Regular: \$60 Large: \$115

DINNER SIDE ITEMS

Regular - Up to 15 guests. Large - Up to 25 guests.

SAUTÉED GREEN BEANS

Fresh green beans sautéed in garlic and olive oil.

Regular: \$25 Large: \$50

PARMESAN GARLIC ORZO PASTA

Creamy orzo pasta tossed with garlic & parmesan cheese.

Regular: \$30 Large: \$60

OVEN ROASTED VEGETABLES

Chef's selection of the season's freshest vegetables tossed in olive oil and oven roasted.

Regular: \$20 Large: \$35

RICE PILAF

Rice slow simmered in chicken broth and tossed with fresh veggies.

Regular: \$20 Large: \$35

ROASTED GARLIC SMASHED POTATOES

Roasted garlic and skin on russet potatoes smashed with a little cream, butter and cheese.

Regular: \$15 Large: \$25

VESUVIO POTATOES

Quartered potatoes tossed in olive oil and garlic and oven roasted to perfection.

Regular: \$15 Large: \$25

CUSTOM PIZZA SHEETS

Serves up to 35 guests.

Custom Gourmet Pizza Sheets are prepared with Tomato Foccacia Bread. Choose from sausage, pepperoni, bacon, mushroom, green pepper, jalapeno, black olive, red onion, or artichoke hearts. Our Supreme Pizza toppings are sausage, pepperoni, mushroom, green-pepper and black olives.

CHEESE ONLY = \$60.00

1 TOPPING = \$70.00

2 TOPPINGS = \$90.00

SUPREME = \$110.00

DESSERTS

Regular - Up to 15 guests. Large - Up to 25 guests.

COOKIE TRAY

Chef's choice assorted cookies.

Regular: \$35 Large: \$65

MINI DESSERT ASSORTMENT

Four different and delectable mini desserts.

Regular: \$105 Large: \$205

CHOCOLATE FUDGE BROWNIE PLATTER

Rich chocolate and nut brownies with fudge topping.

Regular: \$130 Large: \$255

ICE CREAM SOCIAL

Ice Cream Flavors of your choice served with choice of toppings.

Regular: \$150 Large: \$300

CUSTOMIZED SHEET CAKES

We can custom decorate a sheet cake of any size for any occasion.

Custom sheet cakes begin at \$160.

APPETIZER BARS

Regular - Up to 15 guests. Large - Up to 25 guests.

NACHO BAR

Choice of beef, chicken or both served with corn tortilla chips, cheese sauce and all the fixings.

\$8 per person

FRENCH FRY OR TATOR TOT BAR

Choice of french fries or tater tots with cheese sauce and all the fixings.

\$6 per person

MAC AND CHEESE BAR

Our house made creamy macaroni & cheese served with any toppings you choose.

\$12 per person

TIMOTHY O'TOOLE'S PUB

TIMOTHY O'TOOLE'S PUB CHICAGO

622 N. Fairbanks Ct.

Chicago, IL 60611

(312) 642-0700



TIMOTHY O'TOOLE'S PUB GURNEE

5572 Grand Ave.

Gurnee, IL 60031

(847) 249-0800

PRIVATE EVENTS

WWW.TIMOTHYOTOOLE.COM