



NO ONE PARTIES LIKE THE IRISH BANQUET MENU

Established in 2004 with its handcrafted woodwork, live entertainment & happy hour seven days a week, Keagan's is the place for every occasion. Whether you're looking for a quick bite to eat, drinks with friends, or somewhere to hold your next function we've got you covered.

ADDRESS
244 Market Street
Virginia Beach, VA 23462

CONTACT
phone: 757.961.4432
fax: 757.961.3639
keagansvb@keagansvb.com

INFO
7 Days: 11:00am - 2:00am
www.keagansvb.com





VIRGINIA BEACH

no one parties like the irish

No.2



“If more of us valued food and cheer and song above hoarded gold, it would be a merrier world.” (JRR Tolkien)

As part of the original development in Town Center, Keagan’s Irish Pub and Restaurant is the perfect venue to celebrate any special occasion. Celebrating 11 years as a part of the community, we offer a unique location with great food and plenty of cheer from our friendly staff that can set your event apart from the rest. The ornate pub interior, is complete with a vast, gorgeous bar restored from original Irish wooden furnishings and bric-a-brac.

For a more private experience, our Rustic Room, which has been beautifully transformed into a unique dining area that resembles a traditional Irish cottage. This enclosed space, designed with original Irish wood beams and décor is the perfect meeting place for smaller, intimate gatherings and celebrations with seating for up to 50 guests.

Alongside our bar, the “heart” of the pub, we offer an area for semi private gatherings with seating for up to 35 guests. This cozy area features multiple TVs including a big screen perfect for watching your football, soccer, or rugby team on game day.

For a more casual, laid back gathering or celebration, we offer a semi private area in our smoking section that features a variety of cigars and whiskeys. With multiple TVs, as well as pool tables, it is the perfect area to get together with friends.

Our friendly, dedicated, and experienced staff are here to help make your event one to be remembered, whether it is a corporate function, rehearsal dinner, holiday party, baby/bridal shower, anniversary party, or even your wedding! Our banquet package features options for all occasions from platters and items by the dozen for a more casual event, to multiple plated and per person options for those events that are more intimate. From small and casual to big and fancy, Keagan’s is the ideal spot to host any event.

“One cannot think well, love well, sleep well, if one has not dined well.” (Virginia Woolf)



events & specials! Follow us on Facebook
VISIT US!
KEAGANSVB.COM
to find out about



Dips, Platters & Salads

No.3

all selections feed approximately 25 guests

dips

SPINACH & ARTICHOKE DIP

Baked spinach, cream cheese, garlic, & artichoke hearts, crostini..... \$45

CHESAPEAKE BAY CRAB DIP

A savory blend of lump crab meat, cream cheese & basil served with crostini..... \$65

HUMMUS BOWL

Served with sliced cucumber, celery, cherry tomatoes & grilled flat bread..... \$60

HOUSE BEER CHEESE

Our house made beer cheese served, tortilla chips and fresh salsa..... \$45

PRETZEL BITES

Warm, salted pretzels with house beer cheese \$60



display platters

VEGETABLE PLATTER

Fresh chilled vegetables served with ranch & bleu cheese \$40

HAM PLATTER

Honey roasted ham, served with a Dijon mustard and rolls..... \$85

ROAST BEEF PLATTER

Medium rare sliced roast beef, horseradish mayonnaise and rolls..... \$95

DELI TURKEY PLATTER

Oven roasted turkey, cranberry sauce, herb mayonnaise and rolls..... \$95

FRESH FRUIT DISPLAY

Pineapple, grapes, honeydew, cantaloupe, and strawberries..... \$60

ASSORTED CHEESE PLATTER

Cheddar, Swiss, pepper jack, and herb goat cheese served with crackers and grapes \$60

salads

PUB SALAD

Mixed lettuce, cucumber, tomato, mixed cheese, and croutons with choice of 2 dressings \$45

CAESAR SALAD

Your choice of romaine or kale tossed in Caesar dressing topped with fresh grated parmesan cheese and croutons \$50



Appetizer Selections

all selections priced by the dozen

party sliders

OCEANIC

Fresh cod lightly battered & fried, topped with homemade tartar sauce on a mini brioche bun..... \$35

GUINNESS BBQ CHICKEN

Grilled chicken breast, Swiss, homemade Guinness BBQ sauce, fried onions on a mini brioche bun..... \$35

ALL AMERICAN

Beef patty, melted American cheese, lettuce, & tomato on a mini brioche bun..... \$35

EXPERIMENTALIST

House brined corned beef, sauerkraut, Swiss, marie – rose sauce on a mini brioche bun..... \$45

appetizers

BANGER BITES

Bite size Irish banger sausages wrapped in a puff pastry with Guinness Dijon mustard \$25

IRISH POTATO CAKES

Miniature cheddar & scallion potato cakes, savory sour cream, balsamic drizzle \$25

BONELESS CHICKEN BITES

Hand breaded chicken, ranch or Guinness BBQ, celery sticks..... \$15

MINI CRAB CAKES

Miniature crab cakes, tartar sauce, lemons..... \$45

GUINNESS BBQ MEATBALLS

Spiced all beef meatballs tossed in our house Guinness BBQ sauce \$25

PUB WINGS

Crispy wings tossed in your choice of Mild, Jameson Honey, Guinness BBQ, or Old Bay, served with celery, ranch or bleu cheese..... \$18

GOAT CHEESE CROSTINIS

Toasted crostinis topped with goat cheese, fresh herbs, and a savory red onion chutney, drizzled with fresh chive oil \$20

GRILLED SHRIMP SKEWERS

Skewers of 4 jumbo shrimp, brushed with our Jameson honey glaze..... \$55

FISH N CHIP BITES

Mini beer battered cod, fries, tartar sauce \$45

BAKED STUFFED PORTABELLAS

Portabellas stuffed with our savory spinach dip \$35

GRILLED VEGETABLE KEBABS

Grilled marinated seasonal vegetables, drizzled with balsamic reduction..... \$35

GRILLED GUINNESS BBQ CHICKEN SKEWERS

Skewered chicken tenders marinated and grilled, brushed with Guinness BBQ..... \$40

PETITE COTTAGE PIE

Miniature Shepard's pie in a flaky phyllo cup topped with mashed potato..... \$20

dessert & drinks

FRESH BAKED CHOCOLATE CHIP COOKIES

Tray of soft baked cookies..... \$15 per dozen

ASSORTED DESSERT PLATTER

Assorted selection of Chef's sweet treats. Serves 25..... \$60

BEVERAGE PACKAGE

An assortment of Coke products, sweet or unsweetend tea, and coffee with unlimited refills. Serves 25..... \$50



Lunch Option

2 courses- choice of either soup or salad, and entrée \$18
3 courses- choice of appetizer, soup or salad, and entrée \$25

.....

appetizers

TRADITIONAL POTATO CAKE

Cheddar and scallion potato cake, savory sour cream, balsamic drizzle

CALAMARI

Zippy breading, Pico de Gallo, Sriracha aioli

PRETZELS

Rock salt dusted, whole grain mustard and house beer cheese to dip

soups & salads

SHE CRAB SOUP

Traditional southern lump crab meat bisque with sherry

GARDEN SALAD

Mixed greens, cucumber, grape tomatoes, cheddar-jack cheese, red onions, and croutons, choice of dressing

CAESAR

Cut romaine & radicchio, shaved parmesan, crispy house made croutons, and Caesar dressing

sandwiches & entrées

all sandwiches served with fries
please inquire for available alternatives

PUBLICAN REUBEN

House brined corned beef, sauerkraut, Swiss, Marie rose, grilled rye

KEAGAN'S BURGER

All beef patty, cheddar-jack cheese, smoked bacon, lettuce, tomato, red onion, pretzel bun

COTTAGE PIE

Minced beef, peas, carrots, savory beef gravy, baked Irish cheddar potato crust

PUB CHICKEN

Grilled chicken, smoked bacon, melted Swiss, lettuce, tomato, red onion, pretzel bun

THE CLUB

Sliced turkey, American cheese, smoked bacon, lettuce, tomato, peppered mayo on sourdough

½ FISH & CHIPS

Ale battered cod, fries, house tartar sauce



No.6

Traditional Irish

choice of 1 salad or soup, 1 appetizer, 1 entrée, and 1 dessert
\$35 per person

.....

soups & salads

SHE CRAB SOUP

*Traditional southern lump crab meat
bisque with sherry*

GARDEN SALAD

*Mixed greens, cucumber, grape tomatoes,
cheddar-jack cheese, red onions, and
croutons, choice of dressing*

CAESAR

*Cut romaine & radicchio, shaved parmesan,
crispy house made croutons, and
Caesar dressing*

appetizers

PRETZELS

*Rock salt dusted, whole grain mustard and
house beer cheese to dip*

FISH SLIDERS

*Ale battered cod, tartar sauce, on a mini
brioche bun*

PEPPERED TUNA

*Seared rare, arugula & crispy shallot salad,
Guinness mustard sauce*

Irish entrées

COTTAGE PIE

*Minced beef, peas, carrots, savory beef gravy,
baked Irish cheddar potato crust*

BANGERS & MASH

*Grilled Irish sausages, pub mashed potatoes, grilled tomato,
garden peas, Guinness onion gravy*

FISH & CHIPS

Ale battered cod, fries, house tartar sauce

CORNED BEEF & CABBAGE

*Tender braised corned beef brisket, cabbage, pub mashed
potatoes, Irish parsley sauce*

desserts

FUNNEL FRIES

Powdered sugar dusting, stout chocolate dip

BAKED COOKIE SUNDAE

*Fresh baked chocolate chip cookies, vanilla ice cream,
chocolate sauce, whipped cream*



No.7

Local's Favorites

choice of 1 salad or soup, 1 appetizer, 1 entrée, and 1 dessert
\$30 per person

soups & salads

SHE CRAB SOUP

*Traditional southern lump crab meat
bisque with sherry*

GARDEN SALAD

*Mixed greens, cucumber, grape tomatoes,
cheddar-jack cheese, red onions, and
croutons, choice of dressing*

CAESAR

*Cut romaine & radicchio, shaved parmesan,
crispy house made croutons, and
Caesar dressing*

appetizers

KEAGAN'S WINGS

*5 crispy fried wings tossed with your choice
of sauce with ranch or bleu cheese*

SPINACH DIP

*Garlic, cream cheese, onion & baby spinach;
toasted baguette*

PRETZELS

*Rock salt dusted, whole grain mustard and
house beer cheese to dip*

entrées

PUBLICAN REUBEN

*House brined corned beef, sauerkraut, Swiss,
Marie rose, grilled rye*

IRISH CHEDDAR MAC & CHEESE

*Cavatappi pasta, vintage Irish cheddar cream sauce,
pan roasted mushrooms, savory crumb topping, topped
with grilled chicken*

FISH & CHIPS

Ale battered cod, fries, house tartar sauce

CHOP CHOP

*Chopped greens, grilled chicken, smoked bacon, diced avocado,
red onion, tomato, bleu cheese crumbles,
mustard vinaigrette*

GUINNESS BBQ BURGER

*All beef patty, smoked bacon, melted Swiss, Guinness BBQ
sauce, crispy onion rings, brioche bun*

desserts

FUNNEL FRIES

Powdered sugar dusting, stout chocolate dip

BAKED COOKIE SUNDAE

*Fresh baked chocolate chip cookies, vanilla ice cream,
chocolate sauce, whipped cream*



No.8

Surf & Turf

choice of 1 salad or soup, 1 appetizer, 1 entrée, and 1 dessert
\$45 per person

soups & salads

SHE CRAB SOUP

Traditional southern lump crab meat bisque with sherry

CAESAR

Cut romaine & radicchio, shaved parmesan, crispy house made croutons, and Caesar dressing

GARDEN SALAD

Mixed greens, cucumber, grape tomatoes, cheddar-jack cheese, red onions, and croutons, choice of dressing

GOAT CHEESE

Baby kale, mixed greens, mandarin oranges, pickled red onion, sun dried cranberries, toasted hazelnuts, champagne vinaigrette

appetizers

PEPPERED TUNA

Seared rare, arugula & crispy shallot salad, Guinness mustard sauce

SPINACH DIP

Garlic, cream cheese, onion & baby spinach; toasted baguette

SHRIMP TACO

Grilled shrimp, pico de gallo, cilantro slaw, sriracha aioli

entrées

FISH & CHIPS

Ale battered cod, fries, house tartar sauce

CRAB CAKES

Broiled or fried, served with seasonal vegetables, pub mashed potatoes & Irish remoulade

SHRIMP & CHIPS

Crispy breaded shrimp, seasoned fries, spicy cocktail sauce

NY STRIP

12oz chargrilled house rubbed steak, pub mashed potatoes & seasonal vegetables

desserts

FUNNEL FRIES

Powdered sugar dusting, stout chocolate dip

LEMON CAKE

Vanilla cake layers, limoncello cream, crumbed topping, raspberry sauce

CHOCOLATE LOVIN SPOON CAKE

Twin layers of dark chocolate cake filled with dark pudding topped with rich chocolate frosting



Terms & Policies

No.9

banquet terms & policies

All parties must be booked in advance and food ordered from the banquet program menus.

PLEASE NOTE THAT THE FOLLOWING POLICIES APPLY:

All parties of 25 people must pre-order or select a limited menu in conjunction with the onsite event coordinator. These must be agreed 7 days prior to the event. No changes or exceptions can be accommodated after this 7 day deadline has passed. This ensures we can source product and commit proper staffing for your party.

Reservations should be confirmed, including any applicable deposit paid at least 7 days prior to the event.

Any parties of 25 that book within 72 hours of an event will be required to select from a limited menu provided by the onsite event coordinator.

Parties less than 25 can and will be accommodated at the discretion of the event coordinator with up to 24 hours notice of the proposed event. Menu availability will depend on party size and menu options chosen.

Party location will remain intact & exclusive for the agreed duration of the event. We reserve the right to begin seating other customers or allowing them into the area following a 15 minute grace period after the agreed event finish time.

A credit card is required to hold the room at time of booking.

Prices may change due to holidays or certain events. Keagan's reserves the right to amend or adjust pricing due to such events or at times when demand is higher than normal (e.g. Mother's day / Thanksgiving / Christmas / etc).

All Food & Beverage sales are subject to service charges and all applicable state & local sales tax.

Full payment of all Food & Beverage is required at the conclusion of your event.

Cancellation within 72 hours of an event requires full payment of food per agreed menu information above.

