



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.

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VIRGINIA BEACH, VA
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MONDAY - FRIDAY:
11AM-1:30AM
SATURDAY & SUNDAY:
10AM - 1:30AM

KEAGANSVB.COM





As part of the original development in Town Center, **Keagan's Irish Pub and Restaurant has been part of the community since 2004.** The unique pub interior is complete with handcrafted woodwork at every turn, along with their newly renovated craft beer and music rooms.

For a more private experience, the Rustic Room 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. It can also accommodate less formal gatherings with standing room for up to 60 guests.



Alongside our bar, the “heart” of the pub, sits our newly renovated craft beer room 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 make your event one to be remembered. There are no limitations to the events we can handle. From farewell's, office gatherings, holiday parties, showers and wedding or anniversary celebrations, we do it all! 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

DIPS & BOWLS

SPINACH & ARTICHOKE DIP 35

Baked spinach, cream cheese, garlic & artichoke hearts; served with tortilla crisps **v**

PIMENTO CHEESE & CRAB DIP 40

Baked house-made pimento cheese mixed with fresh crab, roasted red peppers and spices; served with tortilla crisps

HONEY SRIRACHA BUSSELS SPROUTS 35

Crispy fried; tossed with honey Sriracha sauce **v**

FRIED ARTICHOKE HEARTS 28

Crispy fried; served with garlic aioli **v**

WHITE BEAN HUMMUS BOWL 35

House-made hummus served with sliced cucumber, carrots, bell peppers, celery, tomatoes & tortilla crisps **v**

HOUSE BEER CHEESE 35

Our house-made beer cheese served with tortilla chips and fresh salsa **v**

PRETZEL BITES 45

Warm salted pretzels served with house beer cheese **v**

DISPLAY PLATTERS

VEGETABLE PLATTER 25

Fresh chilled vegetables served with dill ranch dip **v**

HAM PLATTER 95

Honey glazed ham served with Dijon mustard & rolls

ROAST BEEF PLATTER 110

Sliced roast beef served with horseradish mayonnaise & rolls

DELI TURKEY PLATTER 115

Oven roasted turkey served with cranberry sauce, herb mayonnaise & rolls

FRESH FRUIT DISPLAY 70

Pineapple, grapes, honeydew, and fresh berries **v**

ASSORTED CHEESE PLATTER 75

Cheddar, Swiss & pepper jack cheese served with crackers & grapes **v**

NACHO STATION 60

Warm tortilla chips served with house-made beer cheese, chili, pico de gallo, sliced jalapeño's & savory sour cream

SALADS

PUB SALAD 40

Mixed lettuce, cucumber, tomato, cheddar jack cheese & croutons served with dill ranch dressing **v**

CAESAR SALAD 40

Chopped romaine tossed with Caesar dressing, shaved parmesan cheese & croutons **v**

APPETIZER SELECTIONS

all selections priced by the dozen

PARTY SLIDERS

OCEANIC 30

Icelandic haddock lightly battered & fried, topped with tartar sauce on a mini brioche bun **v**

BUFFALO CHICKEN 30

Fried chicken breast, house buffalo sauce, blue cheese, lettuce, and tomato on a mini brioche bun

ALL AMERICAN 30

Beef patty, melted American cheese, lettuce & tomato on a mini brioche bun

EXPERIMENTALIST 40

House-brined corned beef, sauerkraut, Swiss cheese and Marie rose sauce on a mini brioche bun

APPETIZERS

BANGER BITES 15

Bite-sized Irish banger sausages wrapped in puff pastry, Guinness mustard sauce

IRISH POTATO CAKES 15

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

BONELESS CHICKEN BITES 15

Hand-breaded chicken, ranch or Guinness BBQ sauce, celery sticks

MINI CRAB CAKES 45

Miniature crab cakes, Irish remoulade, lemons

GUINNESS BBQ MEATBALLS 12

Spiced all beef meatballs tossed in our house Guinness BBQ sauce

PUB WINGS 18

Crispy wings tossed in your choice of Mild, Jameson Honey, Guinness BBQ, or Old Bay; served with celery and ranch or blue cheese dressing.

CAPRESE SKEWERS 18

Fresh mozzarella and cherry tomatoes, drizzled with basil oil & balsamic glaze **v**

GRILLED SHRIMP SKEWERS 28

Skewers of jumbo shrimp brushed with our Jameson honey glaze

FISH 'N CHIP BITES 25

Mini beer battered haddock, fries, tartar sauce

GRILLED VEGETABLE KABOBS 25

Grilled marinated seasonal vegetables, drizzled with balsamic reduction

GRILLED GUINNESS BBQ CHICKEN SKEWERS 15

Skewered chicken tenders marinated and grilled, brushed with Guinness BBQ sauce

PETITE COTTAGE PIE 20

Miniature cottage pies baked in a flaky pie shell, Irish cheddar potato crust

Minimum order of 2 dozen

Prices do not include room rental fees, state and local tax, or gratuity

DESSERTS

FRESH BAKED COOKIES 6 / DOZEN

Tray of an assorted soft baked cookies

ASSORTED MINI CHEESECAKES 28 / DOZEN

Tray of an assorted selection of miniature cheesecakes

CAKE POPS 28 / DOZEN

Goopy cake center with a hard icing shell

CUPCAKES 55 / DOZEN

Assorted flavored cupcakes

BROWNIES 15 / DOZEN

Homemade brownies, with or without nuts

**CUSTOM DECORATED
HALF SHEET CAKE 40**

Half sheet cake decorated by our chef

BEVERAGES

"THE GREET" 5 / PERSON

Sparkling wine reception on arrival

**BY THE BUCKET
CHOICE OF:**

COORS LIGHT / MILLER LIGHT OR MIX
16 / BUCKET

CHOICE OF CORONA / HEINEKEN OR MIX
21 / BUCKET

GROUP THERAPY 32 / BOTTLE

Sparkling wine + a selection of made in house
juices (serves 4-6)

NON-ALCOHOLIC 2 / PERSON

An assortment of Coke products, sweet or
unsweetened iced tea, lemonade, and coffee
with unlimited refills

See our Beverage Options page for additional bar packages



THE BIG GAME

12 / Person

With a 160" projection screen and the ability to accommodate 25-50 people, our "Rustic Room" is the perfect semi-private room for any sports groups needs! Please ask for more details!

PRETZEL BITES

Warm salted pretzels served with house beer cheese **V**

CHICKEN BITES

Hand-breaded chicken, ranch or Guinness BBQ sauce, celery sticks

POTATO SKINS

Crispy potato skins topped with shredded cheddar cheese & bacon

BUFFALO CHICKEN SLIDERS

Fried chicken breast, house buffalo sauce, blue cheese, lettuce, and tomato on a mini brioche bun

ONION RINGS

Hand cut beer battered onion rings, malt vinegar mayo **V**

BUILD YOUR OWN NACHOS

Warm tortilla chips served with house-made beer cheese, chili, pico de gallo, sliced jalapeños & savory sour cream



V Vegetarian **GF** Gluten Free Prices do not include room rental fees, state and local tax or gratuity

CAPRESE SKEWERS

Fresh mozzarella, cherry tomatoes, drizzled with basil oil & balsamic glaze **V**

MINI QUICHE

Mini pie shells filled with baked egg, Swiss cheese & chopped smoked bacon

ASSORTED FINGER SANDWICHES

Includes turkey with smoky aioli, cucumber with dill cream cheese, and chicken salad

QUINOA BITES

Baked with seasonal vegetables & cheese **V**

DEVEILED EGGS

Split hard-boiled eggs filled with creamy egg mousse

BANGER BITES

Irish banger sausages wrapped in puff pastry, Guinness mustard sauce

WHITE BEAN HUMMUS WITH VEGGIES

House-made hummus served with sliced cucumber, carrots, bell peppers, celery, tomatoes & tortilla crisps **V**



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FISH N CHIP BITES

Mini beer battered haddock, fries, tartar sauce

MINI POTATO CAKES

Cheddar & scallion potato cakes, savory sour cream, balsamic drizzle

PRETZEL BITES

Warm salted pretzels served with house beer cheese

MINI MEATBALL SUBS

House-made meatballs tossed in marinara; topped with white cheddar on mini brioche buns

REUBEN ROLLS

Irish egg rolls - house-braised corned beef, sauerkraut, Swiss cheese

BUFFALO CHICKEN DIP

Blend of cream cheese, shredded chicken & buffalo sauce; served with tortilla chips



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SPINACH DIP

Baked spinach, cream cheese, garlic, artichoke hearts with tortilla crisps **V**

REUBEN ROLLS

Irish egg rolls - house-braised corned beef, sauerkraut, Swiss cheese

BANGER BITES

Irish banger sausages wrapped in puff pastry, Guinness mustard sauce

PETITE COTTAGE PIES

Miniature cottage pie baked in a flaky pie shell, Irish cheddar potato crust

GRILLED VEGGIE KABOBS

Grilled marinated seasonal vegetables, drizzled with balsamic reduction **V GF**

BRUSSEL SPROUT SLAW

Light mix of shaved Brussels sprouts tossed with dried cranberries, candied pecans & mustard vinaigrette **V GF**

CHICKEN KILREE MEDALLIONS

Pan seared chicken medallions with capers in a lemon butter sauce; served with mashed potatoes & seasonal vegetables

SHRIMP & GRITS

Creamy cheddar grits topped with a mix of sautéed shrimp, bacon, peppers, tomatoes, and onions; served with crispy fried onions



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HOSTED BAR

All beverages ordered will be charged to one tab to be paid by the person/organization hosting the bar. To the guests this is an 'open bar.' A 20% gratuity and will be added to the total amount of the beverages ordered.

HOSTED BAR WITH LIMITATIONS

LIMITED TIME PERIOD:

The bar is hosted from a specific time to a specific time, for example 5:30pm until 7:30pm.

LIMITED TAB:

The bar is hosted up to a specific dollar amount.

LIMITED NUMBER OF DRINKS PER PERSON:

Each guest is given tickets for drinks (one drink per ticket) and the drinks ordered with the tickets will be charged to the host's tab.

LIMITED BEVERAGES:

The host can limit the beverage choices; for example beer and wine only.

CASH BAR

Guests purchase their own beverages and provide gratuities to the beverage server(s)

NON-ALCOHOLIC BEVERAGES

Coffee, Hot Tea, Iced Tea, Soft Drinks, and Juice **2 / PERSON**



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

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

Parties fewer than 25 people 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.



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