



## THE EVENT CENTER

### CELEBRATIONS

Weddings, Rehearsal Dinners, Showers, Family Functions and General merriment.

### CORPORATE EVENTS

Conferences, Meetings, Annual Dinners, Presentations and Company Parties.

### FUNDRAISERS

Galas, Auctions, Benefits, Fashion Shows, Art Shows, and School Fundraisers

From brunches to lunches, cocktail hours to dinners. The Event Center at Five Points Public House is the perfect location to host your next event. The fusion of Irish and American cuisine paired with the traditions of Utica, allow Five Points Public House to offer their guests a bold new menu approach within a state of the art event space.

### CAPACITIES

#### THE BALLROOM

250 seated with a dance floor  
280 seated without a dance floor  
450 cocktail style (limited to no seating)

The ballroom can be divided into smaller bays in order to accommodate smaller parties or the need for several rooms as opposed to a larger. There are 3 bays total.

50 seated with a dance floor  
75 seated without a dance floor  
100 cocktail style (limited to no seating)

#### THE MUSEUM

Availability depending on Exhibition Schedule  
80 seated  
200 cocktail style (limited to no seating)

#### THE PUB

Available from 3-5pm for private cocktail style events dependant on exhibit schedule  
200 Cocktail Style

#### THE PATIO

125 Seated  
150 Cocktail Style

### RENTAL PRICING

#### THE BALLROOM

\$150 per bay per hour  
2 hours of set up and 1 hour of breakdown included

#### THE MUSEUM

\$200 per hour

#### THE PUB

Available from 3-5pm for private cocktail style events

Please contact the Events team for full buy out pricing after 5pm

Tuesday and Wednesday

\$500 Bar Guaranty

Thursday, Friday, Saturday

\$750 Bar Guaranty plus \$150 per hour rental

Sunday and Monday

\$350 bar Guaranty

#### THE PATIO

\$100 per hour  
2 hours of set up and 1 hour of breakdown included

*All Contracts will have a \$2 per person linen charge and a 20% Administration Fee calculation on all fees except for tax*



## APPETIZERS

### THE GRAZING TABLE \$10 PER PERSON

Five Points' Signature Stationary Appetizer Display. Stunningly styled and equally delicious, the Grazing table is the perfect way to get your guests attention.

Assorted domestic cheeses  
Dried fruits and nuts  
Chef's Daily selection of charcuterie and seasonal crudités  
Creamed Herb Dip and Hummus  
Assorted Fresh Baked Breads

### THE IRISH TABLE \$15 PER PERSON

Assorted Domestic and Imported Irish cheeses  
Fruit Preserves and Irish Butter  
Dried Fruits and Nuts  
Chef's Daily selection of Premium Charcuterie and Seasonal Crudités  
Traditional Corned Beef and Mustard  
Creamed Herb Dip and Hummus  
Fruit Preserves and Irish Butter  
Irish Soda Bread  
Assorted Fresh Baked Breads

## GRAZING ENHANCEMENTS

### SMOKED SALMON PLATTER

**\$5 PER PERSON**

Sliced Smoked Salmon  
Dilled Crème Fraîche  
Capers  
Chopped Egg  
Purple Onion  
Parsley

### TRADITIONAL SHRIMP COCKTAIL

**PER PIECE  
MARKET PRICE**

Jumbo Chilled Shrimp  
Spicy Cocktail Sauce  
Lemon

### RING OF KERRY CRAB CLAWS

**PER PIECE  
MARKET PRICE**

Chilled and Shelled  
Jonah Crab Claws  
Lemon Aioli  
Spicy Cocktail Sauce



## APPETIZERS

### PASSED CANAPES

Professionally butlered, served direct to your guests

**\$4 PER PERSON FOR 2 PIECES PER SELECTION**

**CHOOSE 3 SELECTIONS FOR \$11 PER PERSON  
CHOOSE 5 SELECTIONS FOR \$18 PER PERSON**

Guinness Meatballs  
Bite-Sized Beef Wellington, Duxelles, Stout Gravy  
Spiced Pretzels filled with Irish Cheddar Fondue  
Reuben Pinwheels  
Cheddar and Chive Soup Shots  
Soda Bread, Goat Cheese, Honey Drizzle  
Bangers and Mash Coins, Onion gravy  
Cucumber Coins with Salmon Rilletto, Capers  
Chicken Pot Pie Cups  
Ring of Kerry Crab Cake with Remoulade  
Stuffed Long Hots  
Arancini, Roasted Red Pepper, crème and Sweet Corn  
Sicilian Sausage and Peppers  
Shrimp Cocktail  
Bacon Wrapped Scallops and Peach Butter\*  
Prosciutto Wrapped Fig, stuffed with Cashel blue  
Greens Stuffed Cherry Pepper - available vegetarian  
Pear slice with Brie Cream  
Smoked Salmon and Crab Roulade  
Rare Roast Beef Crostini, Horseradish Cream  
Sharp Irish Cheddar Slice, Apple Bourbon Jam  
Fried Oyster, Caraway Slaw\*  
Skewer trio: \*  
Tomato and Mozzarella Skewer  
Watermelon, Feta, Mint  
Roasted Red Pepper, Provolone with Balsamic Fig Glaze

\* Add \$1 per person per any item with an asterisk



## STATIONS

A great addition to cocktail hour or pair stations together to give your guests a creative dinner experience. Please contact the event team for current pricing

### COLCANNON, MAC AND MASH BAR

Choose 2:  
Colcannon, Red Skinned Mash,  
Sweet Potato, Root Vegetable,  
Mac and Cheese

Choose 4 Mix-In's:  
Bacon, Truffle Oil, Peas, Crispy  
Onion, Gravy, Scallion, Sweet  
Corn, BBQ Sauce, Sriacha,  
Shredded Cheddar

### SLIDER SLATES

Choose 3 :  
Corned Beef, Swiss, 1000  
Classic Burger, Cheddar  
Pressed Cuban  
Pulled Pork and Slaw  
Italian Sub  
Chicken Parmesean  
Meatball and Mozzarella  
Maple Glazed Pork Belly  
Classic Beef Taco  
Grilled Portabello and Pesto  
Filet of Fish

### IRISH FONDUE

A traditional approach to  
fondue. A rich white cheddar  
bechamel paired with 6 of the  
following

Choose 6:  
Irish Soda Bread, Tiny Little  
Potato, Toasted Rye, Herbed  
Carrots, Sourdough, Cured  
Ham, Roasted Broccoli

### THE UTICAN TABLE

Choose 3:  
Utica Greens  
Irish Greens  
Riggies  
Tomato Pie  
Broccoli and Hats  
Sausage and Peppers  
Fried or Sauced Meatballs  
Pusties  
Half Moon's

### THE BUTCHER BLOCK

Choose 1:  
Pork Tenderloin  
Turkey  
Roast Beef  
Glazed Pit Ham  
Rack of Lamb  
Rosemary Braised Lamb  
Irish Corned Beef  
Prime Rib  
Choose 1 Sauce:  
Stout Gravy  
Traditional Au Jus  
Horse Radish Cream  
Cranberry Sauce  
Mint Jelly  
Champagne Dijon Mustard

### NACHO YOUR AVERAGE TACO BAR

Choose 2:  
Irish Potato Crisps, House  
Fried Corn Tortilla Chips, Soft  
Flour Tortilla, Hard Corn Taco  
Shells

Choose 1:  
Rasher Bacon, Shredded  
Corned Beef, Adobe Chicken,  
Carne Asada, Carnitas, Classic  
Beef

Accompanied by chef's choice  
of toppings including Sharp  
Cheddar Bechamel or Spicy  
Rotel Cheese



## DINNER SERVICE

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All offerings include a plated Salad, house bread, 2 protein entrees, 1 vegetarian entree and 2 sides

### THE GALWAY

BUFFET \$25 PER PERSON  
FAMILY STYLE \$28 PER PERSON  
PLATED \$30 PER PERSON

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#### CHOOSE A SALAD

##### 5 POINTS HOUSE SALAD

Chopped Romaine and Spring Mix, Shredded Cheddar, Carrots, Cucumber, Red Onion, Grape Tomato, Balsamic Vinaigrette

##### CLASSIC CAESAR

Chopped Romaine, Parmesean, House Croutons, Creamy Caesar Dressing

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#### CHOOSE TWO PROTEINS

Irish Corned Beef  
Classic Shepherds Pie  
Stuffed Pork with Sage Sausage Stuffing  
Mushroom Stew with Cut Penne  
Beer Battered Haddock, Tartar Sauce  
Shrimp Française  
Whiskey Glazed Salmon  
Sunday Supper Baked Chicken  
Chicken A la Italian:  
Marsala, Parmesian, Caprese, Lucia,  
Piedmontese or Française

### THE DUBLIN

BUFFET \$35 PER PERSON  
FAMILY STYLE \$38 PER PERSON  
PLATED \$40 PER PERSON

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#### CHOOSE A SALAD

##### THE PUBLIC HOUSE

Mixed Greens, Dried Cranberry, Candied Walnut, Cashel Blue Cheese, Carrot, Apple Cider Vinaigrette

##### IRISH CHOPPED

Ham, Egg, Tomato, Cheddar, Bacon, Red Onion, Dijon Honey Mustard

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#### CHOOSE ONE AND A GALWAY PROTEIN

Carved Prime Rib of Beef  
Seared Beef Tenderloin  
Filet Mignon topped with Tumble Weed Onions  
Duck L'Orange  
Individual Chicken Pot Pie  
Colcannon & Cabbage Rollitini, Irish Tomato Sauce  
Lobster Pie\*  
Shrimp and Scallop Risotto

\* Available for Plated Service only



## DINNER SERVICE CONT'D

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### THE GALWAY

BUFFET \$25 PER PERSON  
FAMILY STYLE \$28 PER PERSON  
PLATED \$30 PER PERSON

### THE DUBLIN

BUFFET \$35 PER PERSON  
FAMILY STYLE \$38 PER PERSON  
PLATED \$40 PER PERSON

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#### CHOOSE ONE VEGETARIAN ENTREE

Cauliflower Française  
Baked Ghouda Mac and Cheese  
Roasted Eggplant Stacks or Parmesean  
Broccoli and Mushroom Cavatelli with Garlic Cream  
Mushroom Ravioli, Irish Vodka Sauce

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#### CHOOSE TWO ACCOMPANIMENTS

Savory Bread Pudding  
Irish Greens  
Irish Boil: Carrots, Potato and Cabbage  
Colcannon  
Harot Covert Almondine  
Cream Wreathed Irish Carrots  
Sweet Kernel Corn, Kerry Gold Butter  
Roasted Brussel Sprouts, Bacon and Apples  
Sauteed Spinach, Garlic, Olive Oil  
Cheddar Biscuits  
Roasted Root Vegetables  
Red Skin Mashed Potatoes  
Rice Pilaf with Seasonal Legumes



## LITE BUFFET AND BRUNCH

Perfect for fundraisers, showers, luncheons, bereivements and family gatherings

### THE IRISH WAKE

BUFFET \$18.99 PER PERSON  
INCLUDES ROLLS, COFFEE, TEA AND  
SOFT DRINKS

CHOOSE A SALAD

5 POINTS HOUSE SALAD  
OR  
CLASSIC CEASAR

CHOOSE ONE PROTEIN

Roasted Pork Tenderloin  
Top Round Roast Beef  
Corned Beef  
Haddock Oreganato  
Sunday Supper Roast Chicken  
Chicken A la Italian:  
Marsala, Parmesan, Caprese, Lucia,  
Piedmontese or Franceese

ALSO SERVED WITH

Penne with Marinara or Alfredo  
Utica or Irish Greems  
Irish Boil or Vegetable Medley  
Rice Pilaf or Roasted Potatoes

### BRUNCH

BOTH BRUNCH OFFERINGS  
INCLUDES ROLLS, COFFEE, TEA AND  
SOFT DRINKS

ADD ORANGE JUICE FOR \$2 PER  
PERSON.

THE WEXFORD

\$15.99 PER PERSON  
5 Points House Salad or Classic Caesar  
Cheddar Scrambled Eggs  
French Toast Casserole with Maple Syrup  
Thick Cut Bacon  
Fresh Carved Turkey Breast or Ham  
Roasted Potatoes

THE EMERALD ISLE

\$20.99 PER PERSON  
5 Points House Salad or Classic Caesar  
Cheddar Scrambled Eggs  
French Toast Casserole with Bailey's Creme  
Thick Cut Bacon  
Irish Breakfast Bangers  
Fresh Carved Turkey Breast or Ham  
Housemade Corned Beef Hash

ASK THE EVENT TEAM ABOUT  
SPECIALTY BRUNCH STATIONS AND  
OFFERINGS



## DESSERT

### BUFFET OR PLATED ADDITIONS

**\$3.50 PER PERSON**

Bailey's Bread Pudding  
Seasonal Fruit Tart  
Porter Cake and Cream  
Stout Chocolate Pudding

### CUPCAKE BAR

**PRICED UPON REQUEST**

Work with the Event Team to Curate the Perfect Selection of Cake and Frosting Combinations

### SHORTCAKE STACKS

**\$4 PER PERSON**

Rich Shortcake biscuits paired with your choice of 2 seasonal fruits. Your guests build their own Shortcakes with the chef selection of accoutrements

## BAR AND BEVERAGE

You may choose to offer your guests an open bar package or we can provide a cash bar at market pricing. All prices labeled listed are First hour, Second Hour, Third House, and final hours

### THE COTTAGE LEVEL

**\$8, \$6, \$6, \$5**

5 Points' current Well selection of Spirits including Vodka, Gin, Rum, Whiskey, Tequila, and Select Liquors for mixing. House red and white wines available at the bar. 3 Domestic Bottled beers, All Garnishes, Softdrinks and Mixers included. Sparkling Wine toast also included.

### THE PUB LEVEL

**\$10, \$8, \$8, \$6**

5 Points' current Call selection of Spirits including Vodka, Gin, Rum, Whiskey, Irish Whiskey, Tequila, and Select Liquors for mixing. House red and white wines available at the bar. 2 domestic and 1 craft bottled beer. All Garnishes, Softdrinks and Mixers included. Sparkling Wine toast also included.

### THE CASTLE LEVEL

**\$12, \$10, \$10, \$7**

5 Points' current Top Shelf selection of Spirits including Vodka, Gin, Rum, Whiskey, Irish Whiskey, Bourbon, Tequila, and Select Liquors for mixing. 2 domestic and 2 craft bottled beer. Select red and white wines available at the bar. All Garnishes, Softdrinks and Mixers included. Sparkling Wine toast also included.

### TABLE WINE SERVICE

**\$4 ADDITIONAL PER PERSON**

As an addition to purchase of an open bar package, You may choose to offer your guests wine service during dinner service.

### SPARKLING WINE TOAST

**\$3.50 PER PERSON**

Included with all open bar purchases, clients option for cash bar are still able to offer a sparkling wine toast for their guests at their seats.

### WHISKEY TASTING

**PRICING UPON REQUEST**

Give your guests the opportunity to Sample from our wide varieties of Irish Whiskey.