



One brilliant setting. Unlimited event options.



Located at International Plaza 2223 N. West Shore Blvd. Tampa, FL 33607

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the Pub



Inspired by the classic British pub, The Pub Tampa Bay offers a unique combination of British hospitality and American flair. The award-winning exterior of The Pub is modeled after the classic corner Pubs of London and the furniture and accessories are purchased in England to provide an authentic British atmosphere.



The Pub at International Plaza features a **“Pour Your Own Beer Wall”** providing guests with the opportunity to pay by the ounce, draw their own draught, and have a more interactive experience.



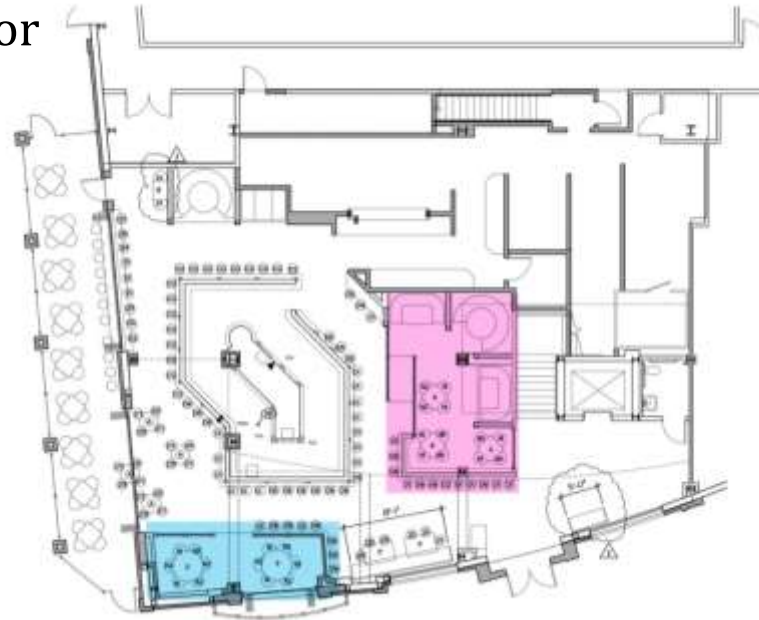
The Pub menu is inspired by cuisine from the British Commonwealth of nations and features classic British pub fare along with some American favorites. Along with our signature Fish-n-Chips, guests can enjoy an assortment of small plates, salads, sandwiches, burgers and classic pub dishes. Our beverage selection includes a wide variety of draught, cask conditioned and handcrafted beers with selections from England, Ireland, Scotland, Europe and the USA. In addition we offer a comprehensive list of single malt scotches, small batch and single barrel bourbons, wines and specialty cocktails.



The Pub Tampa Bay is a great place to host a memorable and one-of-a-kind event. We are passionate about providing you and your guests with brilliant food, drink and hospitality in an original and authentic atmosphere.

Venue Capacities

First Floor



Second Floor



The Stage	Seated: 12	Reception: 15
The Box	Seated: 24	Reception: Not Available
Dart Patio (Covered)	Seated: 32	Reception: 40
Tap Room	Seated: 50	Reception: 75 (100 with Dart Patio)
King's Room	Seated: 30	Reception: 40 (60 with Extended Patio)
Extended Patio (with King's Room)	Seated: Not Available	Reception: 60
Upstairs Buyout	Seated: 150	Reception: 210
Restaurant Buyout	Seated: 300	Reception: 420

Heavy Hors d'oeuvres Packages

Cheeky: \$14++ per person | **Brilliant:** \$18++ per person | **Smashing:** \$22++ per person

Please choose four (4)

Please choose five (5)

Please choose six (6)

Belhaven Beer Cheese

Served with pretzel bread and vegetables.

Spinach & Artichoke Dip

Blended with mozzarella and parmesan cheeses, served with warm pita.

Pub Wings

Tossed in your choice of Young's Double Chocolate Stout BBQ or Buffalo.

Goat Cheese Dip

Warm blend of goat cheese and herbs topped with marinara and toasted almonds.
Served with warm pita.

Cheese "Bollocks"

Mozzarella & provolone cheeses rolled & fried in our famous beer batter, served with marinara

Scotch Eggs

Hard-boiled eggs wrapped in sausage & parmesan bread crumbs, fried, garnished with our Pub mustard.

Pub Pizzas

Sausage: Italian sausage, mushrooms, onions, provolone, mozzarella, marinara.

Pepperoni: Provolone, mozzarella, pepperoni, marinara

Margherita: Olive oil, roma tomato, mozzarella, provolone, fresh basil.

Southwest Chicken: Blackened chicken, black bean corn pico, pepper jack, spicy dill dressing.

Young's BBQ Crisps

House-made crisps loaded with cheddar, bacon, scallions & Young's Double Chocolate Stout BBQ.

*Substitute one of the following items as a package option for an additional \$3 per person.**

Ahi Tuna is an additional \$5pp

Pub Sliders

Please choose one (1) of the following

Original: Mini Angus burgers with Guinness onions & pickle.

Pulled Pork: Maker's Mark BBQ pork, cole slaw, scallions.

Buffalo Chicken: Buffalo chicken, blue cheese, scallions.

Mini Cuban Sandwiches

Ham, pulled pork, swiss cheese, mustard, pickles, served on toasted baguette.

Pub Spring Rolls

Stuffed with chicken, black beans, jalapenos, cilantro, white cheddar, served with spicy dill dressing.

Build Your Own Tacos

Please choose one (1) of the following styles:

Chicken Fajita: Blackened chicken, peppers, onions, cheese.

BBQ Pork: Maker's Mark BBQ pork, cole slaw, scallions.

Pot Roast: Pot roast, crispy fried onions, horseradish cream.

***Ahi Tuna:** Seared ahi tuna, Asian slaw, wasabi mayo, crispy wontons.

Build Your Own Mac & Cheese Bowl

Please choose one (1) of the following styles:

BBQ Pork: Maker's Mark BBQ pork, cole slaw, scallions.

Pot Roast: Pot roast, crispy fried onions, horseradish cream.

Buffalo Chicken: Buffalo chicken, blue cheese, scallions.

Mini Reuben Sandwiches

Corned beef, sauerkraut, 1000 Island, swiss cheese on marble rye.

Full Buffet Packages

Please select one plan for your group. A minimum of 20 guests is required. Includes soft drinks, iced tea and water.

Britain Package - \$30

Appetizers

Choice of two (2):

Belhaven Beer Cheese

Served with pretzel bread and vegetables.

Pub Wings

Tossed in your choice of Young's Double Chocolate Stout
BBQ sauce or Buffalo.

Spinach & Artichoke Dip

Blended with mozzarella & parmesan cheeses, served with warm pita.

Sides

Choice of two (2):

Pub Salad • Chef's Choice of Vegetable

Caesar Salad • Herb Rice

Entrées

Choice of two (2):

Signature Fish & Chips

Beer-battered Haddock, house-made tartar
sauce, lemon, creamy cole slaw.

Shepherd's Pie

Beef, lamb, Bordelaise, peas, carrots &
whipped potatoes topped with mozzarella
cheese, parmesan bread crumbs, accent salad.

Buttermilk Fried Chicken

Served with bacon pan gravy.

Full Buffet Packages

Commonwealth Package - \$40

(Any options from the previous package can also be chosen)

Appetizers

Choice of three (3):

Goat Cheese Dip

Warm blend of goat cheese and herbs topped with marinara and toasted almonds.
Served with warm pita.

Cheese "Bollocks"

Mozzarella & provolone cheeses rolled & fried in our famous beer batter, served with marinara

Margherita Pizza

Olive oil, roma tomato, mozzarella, provolone, fresh basil.

Sides

Choice of two (2):

Pub Salad • Chef's Choice of Vegetable
Caesar Salad • Herb Rice

Entrées

Choice of two (2):

Smoked Gouda & Chicken Pasta

Grilled chicken, bacon, broccoli, red pepper, green onion, smoked gouda cream sauce, parmesan cheese.

Pub Sliders

Mini Angus burgers with Guinness onions & a pickle chip.

English Pot Roast

Topped with Bordelaise, whipped potatoes, peas & carrots.

Full Buffet Packages

Empire Package - \$50

(Any options from the previous package can also be chosen)

Appetizers

Choice of three (3):

Young's BBQ Crisps

House-made crisps loaded with cheddar, bacon, scallions & Young's Double Chocolate Stout BBQ.

Scotch Eggs

Hard-boiled eggs wrapped in sausage & parmesan bread crumbs, fried, garnished with our Pub mustard

Pub Spring Rolls

Stuffed with chicken, black beans, jalapenos, cilantro, white cheddar, served with spicy dill dressing.

Sides

Choice of two (2):

Pub Salad • Chef's Choice of Vegetable

Caesar Salad • Herb Rice

Entrées

Choice of three (3):

Grilled Salmon Filet

Grilled salmon finished with a sweet chili glaze.

Build Your Own Tacos

Please choose one (1) of the following styles:

Chicken Fajita: Blackened chicken, peppers, onions, cheese.

BBQ Pork: Maker's Mark BBQ pork, cole slaw, scallions.

Pot Roast: Pot roast, crispy fried onions, horseradish cream.

Ahi Tuna: Seared ahi tuna, Asian slaw, wasabi mayo, crispy wontons.

Build Your Own Mac & Cheese Bowl

Please choose one (1) of the following styles:

BBQ Pork: Maker's Mark BBQ pork, cole slaw, scallions.

Pot Roast: Pot roast, crispy fried onions, horseradish cream.

Buffalo Chicken: Buffalo chicken, blue cheese, scallions.

Prix Fixe Menus

Please select one plan for your group. A minimum of 20 guests is required. Includes soft drinks, iced tea and water.

Fit For a Prince Package - \$35

Appetizers

Served family-style

Young's BBQ Crisps

House-made crisps loaded with cheddar, bacon, scallions & Young's Double Chocolate Stout BBQ.

Spinach & Artichoke Dip

Blended with mozzarella & parmesan cheeses, served with warm pita.

Entrée

Please choose one (1) of the following:

Signature Fish & Chips

Beer-battered Haddock, house-made tartar sauce, lemon, creamy cole slaw.

Smoked Gouda & Chicken Pasta

Grilled chicken, bacon, broccoli, red pepper, green onion, smoked gouda cream sauce, parmesan cheese.

Cranberry Pecan Salad

Baby spinach, dried cranberries, Mandarin oranges, blue cheese, candied pecans, orange-cranberry vinaigrette. May add grilled chicken or salmon.

Dessert

Served family-style.

Whisky Bread Pudding

Our custard-based bread pudding, whisky sauce, raisins and vanilla bean ice cream.

Prix Fixe Menus

Fit For a Queen Package - \$45

Appetizers

Served family-style

Young's BBQ Crisps

House-made crisps loaded with cheddar, bacon, scallions & Young's Double Chocolate Stout BBQ.

Spinach & Artichoke Dip

Blended with mozzarella & parmesan cheeses, served with warm pita.

Belhaven Beer Cheese

Served with pretzel bread and vegetables.

Entrée

Please choose one (1) of the following:

Signature Fish & Chips

Beer-battered Haddock, house-made tartar sauce, lemon, creamy cole slaw.

Smoked Gouda & Chicken Pasta

Grilled chicken, bacon, broccoli, red pepper, green onion, smoked gouda cream sauce, parmesan cheese.

London Broil

8oz. USDA choice flat iron steak, sautéed mushrooms, Bordelaise, whipped Potatoes, accent salad.

Cranberry Pecan Salad

Baby spinach, dried cranberries, Mandarin oranges, blue cheese, candied pecans, orange-cranberry vinaigrette. May add grilled chicken or salmon.

Dessert

Served family-style.

Whisky Bread Pudding

Our custard-based bread pudding, whisky sauce, raisins and vanilla bean ice cream.

Warm Cookie Sundae

Freshly baked chocolate chunk cookies, topped with vanilla bean ice cream, caramel sauce.

Prix Fixe Menus

Fit For a King Package - \$55

Appetizers

Served family-style

Young's BBQ Crisps

House-made crisps loaded with cheddar, bacon, scallions & Young's Double Chocolate Stout BBQ.

Spinach & Artichoke Dip

Blended with mozzarella & parmesan cheeses, served with warm pita.

Belhaven Beer Cheese

Served with pretzel bread and vegetables.

Pub Wings

Tossed in your choice of Young's Double Chocolate Stout BBQ sauce or Buffalo.

Entrée

Please choose one (1) of the following:

Signature Fish & Chips

Beer-battered Haddock, house-made tartar sauce, lemon, creamy cole slaw.

Smoked Gouda & Chicken Pasta

Grilled chicken, bacon, broccoli, red pepper, green onion, smoked gouda cream sauce, parmesan cheese.

London Broil

8oz. USDA choice flat iron steak, sautéed mushrooms, Bordelaise, whipped Potatoes, accent salad.

Grilled Salmon

Atlantic salmon, sweet chili glaze, herb rice, broccoli and peppers.

Cranberry Pecan Salad

Baby spinach, dried cranberries, Mandarin oranges, blue cheese, candied pecans, orange-cranberry vinaigrette. May add grilled chicken or salmon.

Dessert

Served family-style.

Whisky Bread Pudding

Our custard-based bread pudding, whisky sauce, raisins and vanilla bean ice cream.

Warm Cookie Sundae

Freshly baked chocolate chunk cookies, topped with vanilla bean ice cream, caramel sauce

Assorted Mini Dessert Shots

Beverage Packages

Package Options

*Optics and Tap Wall are **NOT** included in Beer & Wine, Full House, or Royal Flush beverage packages.*

Time Frame	Beer & Wine	Full House	Royal Flush
2 Hour	\$25++ per person	\$30++ per person	\$35++ per person
3 Hour	\$30++ per person	\$35++ per person	\$40++ per person
4 Hour	\$35++ per person	\$40++ per person	\$45++ per person
5 Hour	\$40++ per person	\$45++ per person	\$50++ per person

Add the following to any beverage package:

Tap Wall - \$10++ per person

Scotch & Bourdon Optics - \$15++ per person

Beer & Wine

Beers: All draught and bottled beer

Wines:

White Wine

Sartori Di Verona | *Pinot Grigio*

Francis Ford Coppola | *Chardonnay*

J. Lohr Bay Mist | *Riesling*

Sequin | *Moscato*

Red Wine

Mark West | *Pinot Noir*

Montevina Winery | *Cabernet Sauvignon*

Beringer | *White Zinfandel*

Full House

Beer & Wine Package plus the following liquors:

Liquors:

Absolut (all flavors)

Bacardi

Beefeater

Bullet Bourbon

Bushmills

Canadian Club

Captain Morgan

Jack Daniel's

Jameson

Jim Beam

Johnnie Walker Red

Jose Cuervo Gold

Seagram's 7

Smirnoff (all flavors)

Southern Comfort

Premium

ALL Beer and Wine, Full House Package, plus the following liquors:

Liquors:

1800

Crown Royal

Dewar's

Grand Marnier

Grey Goose

Hennessey VS

Jagermeister

Johnnie Walker Black

Ketel One

Patron Silver

Tanqueray

Tito's

Draught Beer List

England

Boddington's Pub Ale
Young's Double Chocolate Stout
Fuller's London Pride Ale
Hobgoblin
Old Speckled Hen Ale
Wells Bombardier

Scotland

Belhaven Scottish Ale
Belhaven Twisted Thistle

Ireland

Harp Lager
Guinness Stout
Smithwick's

European

Carlsberg
Hoegaarden White
Palm Ale
Stella Artois
American Ales & Lagers
Angry Orchard
Bud Light
Dogfish 60 Minute IPA

Kentucky Bourbon Barrel Ale
Samuel Adams Boston Lager
Samuel Adams Seasonal

Rotating Taps

Cider Rotating
Craft Rotating
IPA Rotating
Local/Regional Rotating
Regional Cask Ale

Bottled Beer List

England

Newcastle
Samuel Smith's Nut Brown Ale
Samuel Smith's Oatmeal Stout
Samuel Smith's Taddy Porter
Strongbow Cider Can
Tetley's English Ale Draught Can
Wells Banana Bread Beer

Scotland

McEwan's Scotch Ale

Germany

Schneider-Weisse Aventinus

Ireland

Kaliber

Belgium

Chimay Red Label
Delirium Tremens
Lindemans Lambics

Netherlands

Amstel Light
Heineken

Jamaica

Red Stripe

Mexico

Corona
Dos Equis

Canada

Molson Canadian

American Hand Craft

Anchor Steam Ale
Bell's Two Hearted Ale
Boulder Kinda Blueberry
Breckenridge 471
Dogfish Head 90 Minute IPA
Full Sail IPA
Full Sail Session Lager
Great Divide Yeti Imperial
Magic Hat #9
Oskar Blues Dale's Pale Ale
Rogue Dead Guy Ale
Sierra Nevada Pale Ale
Sierra Nevada Torpedo

Southern Tier 2XIPA

Southern Tier 2XStout
Stone Arrogant Bastard
Stone Levitation Ale
Terrapin Tree Hugger
Widmer Brothers Alchemy Ale

Domestic

Bud Light
Budweiser
Coors Light
Michelob Ultra
Miller Lite
Yuengling

Wine List

White Wines

Chateau St. Michelle | *Riesling*
Sartori Di Verona | *Pinot Grigio*
Sequin | *Moscato*
Ménage à Trois | *White Blend*
MacMurray Ranch | *Pinot Gris*
Edna Valley | *Sauvignon Blanc*
Villa Maria Private Bin | *Sauvignon Blanc*
Francis Ford Coppola Rosso & Bianco | *Chardonnay*
Kendall Jackson Vintner's Reserve | *Chardonnay*
Napa Cellars | *Chardonnay*
Beringer | *White Zinfandel*

Red Wine

Mark West | *Pinot Noir*
Meiomi "Belle Glos" | *Pinot Noir*
Sangre de Toro | *Garnacha*
Pascual Toso Estate | *Malbec*
Conundrum | *Red Blend*
Ravenswood "Zen of Zin" | *Zinfandel*
14 Hands | *Merlot*
Montevina Winery | *Cabernet Sauvignon*
The Federalist | *Cabernet Sauvignon*
Chateau Ste. Michelle "Indian Wells" | *Cabernet Sauvignon*