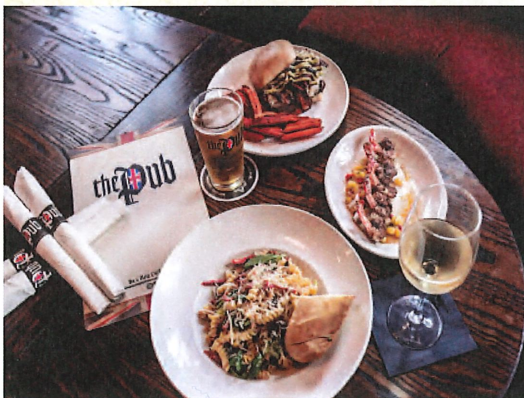


the Pub

GIVE YOUR EVENT THE ROYAL TREATMENT

Rehearsal Dinners | Receptions | Corporate Events | Special Occasions



The Pub Pointe Orlando | 9101 International Dr. | Orlando, FL 32819
Jordan Baldwin, Sales Manager | JBaldwin@dinetrg.com | 904.933.0066



Welcome

The Pub Orlando welcomes you to “The City Beautiful!” Just 5 short blocks from the Orange County Convention Center, in the heart of International Drive, The Pub Orlando 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, divine drinks, and genuine hospitality in an original and authentic atmosphere.

Inspired by the classic British pub, The Pub Orlando 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. Walking in will make you feel as if you have transported to the streets of London.

Influenced by cuisine from the British Commonwealth of nations, The Pub’s menu features classic British pub fare along with some American favorites. Our culinary team has also customized our events to fit any type of event, big or small, simple, or grand. Our signature Fish & Chips voted “Best in the USA” along with other Pub favorites will have your guests wanting more!

The Pub at Pointe Orlando features two, unique “**Pour Your Own Beer Walls**” providing guests with the opportunity to pay by the ounce, draw their own draught and have a more interactive experience. Our beverage selection includes a wide variety of local and imported draught 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.

With over 50 years combined in the events industry, let our expert team take care of all your guests’ needs and give them an experience they will never forget! Come across the pond, relax, and raise a pint at The Pub Orlando!



Jordan Baldwin

Sales Manager

(904) 933-0066

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Jordan Baldwin, Sales Manager
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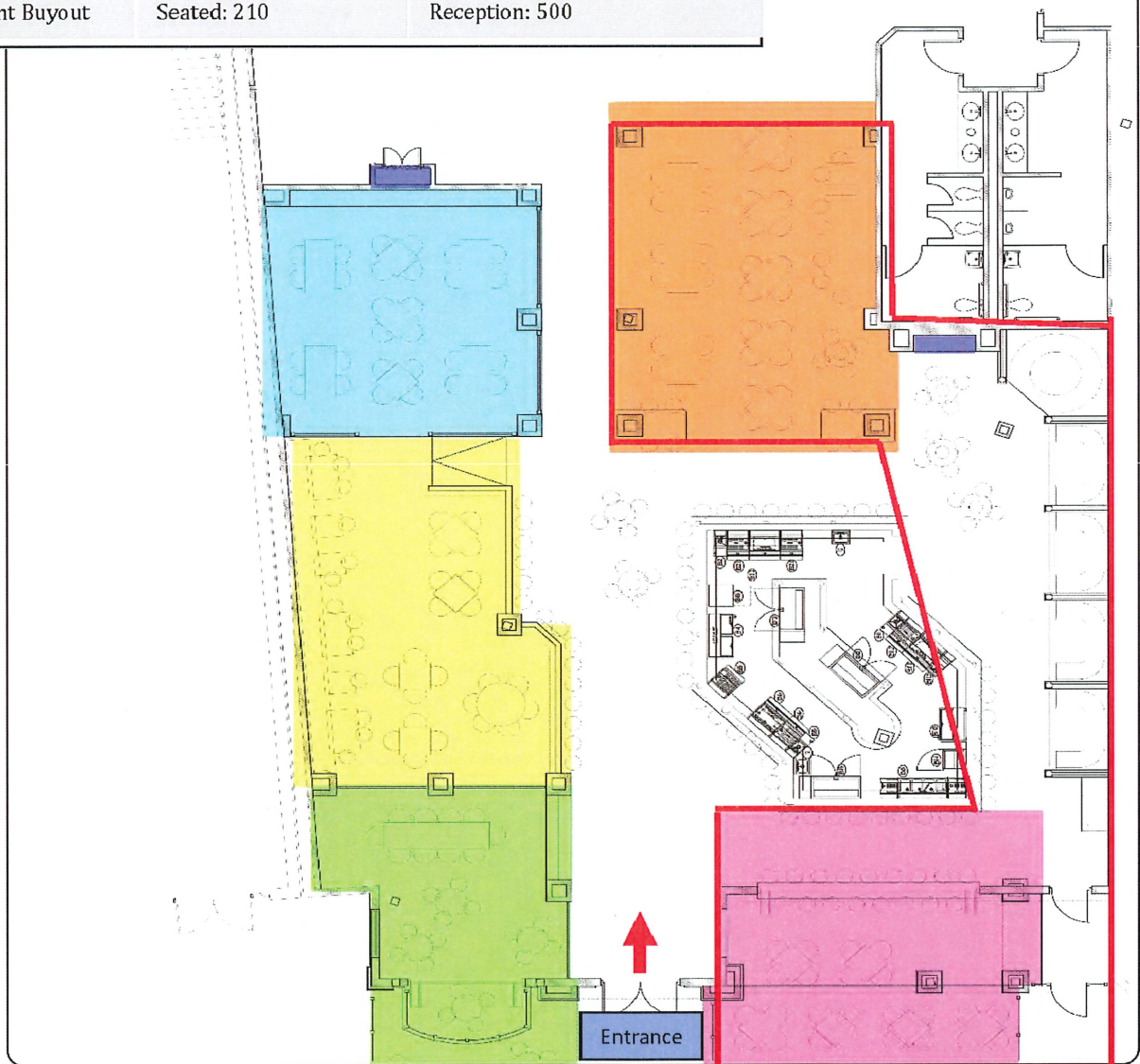
JBaldwin@dinetrg.com

(904) 933-0066

++Represents 6.5% tax, 20% gratuity and a service fee of 4%. Dietary options noted (V,GF)
Additional charge will be applied for Groups of 20+ who request separate checks.

Venue Capacities

The Imperial Pint Room	Seated: 25	Reception: 30
Queen's Landing	Seated: 35	Reception: 50
King's Landing	Seated: 15	Reception: 25
Left Side (shaded in blue, yellow & green)	Seated: 90	Reception: 150 (on flow)
Royal Court Patio	Seated: (outside only): 35	Reception (outside only): 50 Reception (with inside bar): 75
Barrel Landing	Seated: 50	Reception: 70
Right Side (outlined in red)	Seated: 100	Reception: 200
Restaurant Buyout	Seated: 210	Reception: 500



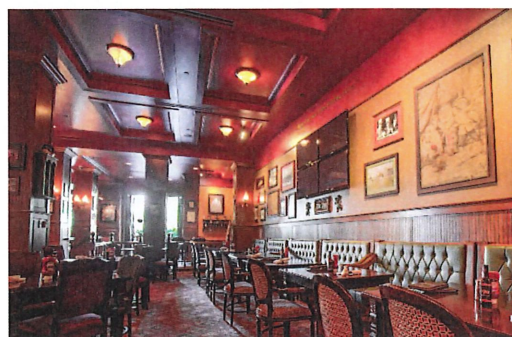
Event Space Photos



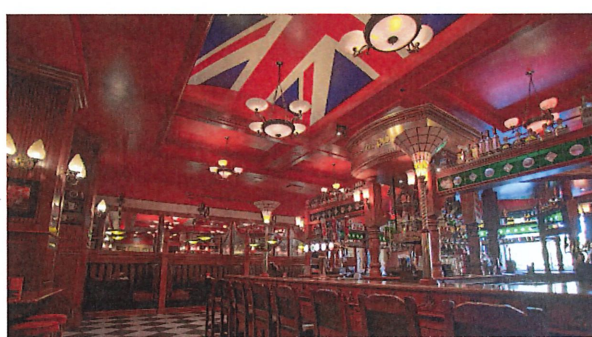
IMPERIAL PINT ROOM



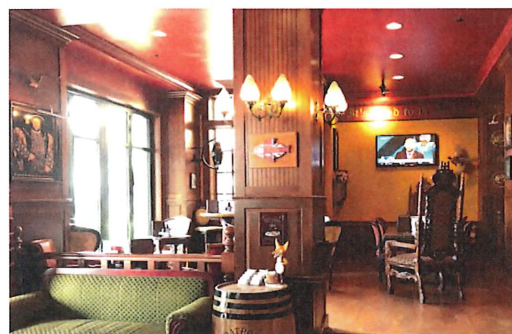
ROYAL COURT PATIO



QUEEN'S LANDING



COCKTAIL CORNER



KING'S LANDING



BARREL LANDING

See Yourself In Our Space! *Scan the QR Code to View Our Virtual Tour*

Group Cocktail Reception

The Cocktail Reception Package is available for parties of 25 guests or more.

TWO-HOUR RECEPTION: \$70++PERPERSON

ADDITIONAL HOURS AVAILABLE FOR \$15++PER PERSON,PER HOUR

PREMIUM BAR PACKAGE

Includes all Premium and Standard Liquors,
Imported and Domestic Beers,
Wine Selections and All Non-Alcoholic Beverages.

BUFFET SELECTIONS

Choose any combination of Three (3) items:

COLD PLATTERS

Fruit and Cheese Board (V, GF)
Trio of Hummus Board (V)
Belhaven Beer Cheese (V, GF)

HOT DISHES

Spinach & Artichoke Dip
Buffalo Pub Wings
Pesto Margherita Flatbread (V)
Young's BBQ Crisps
Naughty Chips (V)

PASSED HORS D'OEUVRES

Choose Three (3) items:

Caprese Skewers (V, GF)
Goat Cheese Bruschetta
Classic Bruschetta (V)
Vegetarian Spring Rolls (V)

Shrimp Cocktail (GF)
English Tea Sandwiches (V)
British Turnovers
Bacon Wrapped Bangers (GF)

Plated Dinner Menu – Kensington

A minimum of 25 guests is recommended. Includes soft drinks, iced tea and water.

\$60++ per person

Appetizers

DISPLAYED

Charcuterie Board

Three (3) meats and three (3) cheeses of Chef's selection or seasonal selection

Trio of Hummus Board

Garlic, roasted red pepper, and regular hummus served with naan bread, cucumbers, celery, and carrots (V)

PASSED

Goat Cheese Bruschetta

Toasted baguette slices with a savory goat cheese spread topped with cranberry apple chutney (V)

Bacon Wrapped Bangers

Two bangers wrapped in peppered bacon
Drizzled with BBQ sauce

Pre-set Salad

Please choose one (1):

Chopped Wedge

Chopped iceberg, maple pepper bacon, red onion, cucumbers, tomatoes, blue cheese crumbles & dressing

Hail, Caesar!

Chopped romaine, parmesan, garlic, croutons, Caesar dressing

Spinach Berry Salad

Baby spinach, blueberries, candied spiced pecans, goat cheese, house-made mustard vinaigrette

Entrée

Please choose three (3) for your guests to choose from:

Signature Fish & Chips

Our award-winning, beer-battered haddock, house-made tartar sauce, and creamy coleslaw

Chef's Fresh Catch

Served with chive whipped potatoes and chef's choice of vegetables (GF)

Tuscan Chicken Pasta

Angel hair, spinach, roasted red pepper, smothered in a smoked gouda & bordelaise sauce

Eggplant Lasagna

House-made with fresh marinara (V)

Surf and Turf

6oz filet served with four jumbo shrimp and chef's choice of vegetables (GF)

Dessert

Whiskey Bread Pudding

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

Plated Dinner Menu – Windsor

A minimum of 25 guests is recommended. Includes soft drinks, iced tea and water.

\$40++ per person

Appetizers

Please choose two (2) to be served family style:

Belhaven Beer Cheese

Sharp cheddar, Belhaven Scottish Ale, warm pretzels, fresh veggies (V)

Pub Spring Rolls

Pulled chicken, white cheddar, black bean cilantro, jalapeño, spicy dill

Spinach & Artichoke Dip

Blended with mozzarella & parmesan, served with naan bread (V)

Goat Cheese Dip

Warm blend of herbs, marinara, served with naan bread (V)

Pre-set Salad

Hail, Caesar!

Chopped romaine, parmesan, garlic, croutons, Caesar dressing

Entrée

Please choose three (3) for your guests to choose from:

Signature Fish & Chips

Our award-winning, beer-battered haddock, house-made tartar sauce, and creamy coleslaw

Tuscan Chicken Pasta

Angel hair, spinach, roasted red pepper, smothered in a smoked gouda & bordelaise sauce

Vegetarian Gouda Pasta

Spinach, red peppers, green onions, sun-dried tomatoes, mushrooms, smoked gouda sauce, rotini pasta, with shredded parmesan (V)

Grilled Salmon

Roasted Yukon gold potatoes, broccoli, rosemary mustard cream sauce (GF)

6oz Filet

Chive whipped potatoes and broccoli

Empire Dinner Buffet Package

A minimum of 25 guests is recommended. Includes soft drinks, iced tea and water.

\$50++ per person

Appetizers

Choose any two (2):

HOT

Spinach & Artichoke Dip

Blended with mozzarella & parmesan, served with naan bread (V)

Pub Wings

Tossed in Buffalo and served with blue cheese dressing

COLD

Belhaven Beer Cheese Board

Sharp cheddar, Belhaven Scottish Ale, fresh veggies (V)

Hummus Trio Board

Black bean, roasted red pepper, and regular hummus served with naan bread, cucumbers, celery, and carrots (V)

Entrées

Choice of three (3):

Signature Fish & Chips

Our award-winning, beer-battered haddock, house-made tartar sauce, and creamy coleslaw

Grilled Salmon Filet

Grilled salmon finished with a rosemary cream sauce

Mum's English Pot Roast

House-made bordelaise, smashed potatoes, peas & carrots

Tuscan Chicken Pasta

Angel hair, spinach, roasted red pepper, smothered in a smoked gouda & bordelaise sauce

Prime Rib Carving Station

Horseradish tomato gravy
(add an additional \$5++ to package price)

Salad

Choice of one (1):

Pub Salad • Spinach Berry
Caesar Salad

Dessert

Choice of one (1):

Whiskey Bread Pudding • Assorted Dessert Bars

Britain Dinner Buffet Package

A minimum of 25 guests is recommended. Includes soft drinks, iced tea and water.

\$35++ per person

Appetizers

Choice of two (2):

Belhaven Beer Cheese Board

Sharp cheddar, Belhaven Scottish Ale, warm pretzels, fresh veggies (V)

Spinach & Artichoke Dip

Blended with mozzarella & parmesan, served with naan bread (V)

Pesto Margherita Flatbread

Fresh basil pesto, marinated tomatoes, mozzarella & provolone (V)

Sides

Choice of two (2):

Pub Salad • Chef's Choice of Vegetable

Caesar Salad • Gouda Mac and Cheese

Entrées

Choice of two (2):

Signature Fish & Chips

Our award-winning, beer-battered haddock, house-made tartar sauce, and creamy coleslaw

Shepherd's Pie

Lamb, beef, bordelaise, peas & carrots, smashed potatoes, mozzarella cheese, parmesan breadcrumbs

Tuscan Chicken Pasta

Angel hair, spinach, roasted red pepper, smothered in a smoked gouda & bordelaise sauce

Heavy Hors d'oeuvres Buffet Packages

Cheeky: \$25++ per person

Please choose four (4)

Belhaven Beer Cheese

Sharp cheddar, Belhaven Scottish Ale, assorted fresh veggies (V)

Spinach & Artichoke Dip

Blended with mozzarella & parmesan, served with naan bread (V)

Pub Sliders

Package price includes choice of one (1)

Original: All-beef, Guinness onions, pickle, brioche bun

Fish: Fried haddock, lettuce, tartar, pickle

Impossible: Plant based, vegan, lettuce, pickle (V)

Add additional \$4++ to package price for Impossible slider

Pub Wings

Tossed in Buffalo and served with blue cheese dressing

Smashing: \$32++ per person

Please choose six (6)

Goat Cheese Dip

Warm blend of herbs, marinara, and served with naan bread (V)

Pesto Margherita Flatbread

Fresh basil pesto, marinated tomatoes, mozzarella & provolone (V)

Young's BBQ Crisps

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

Naughty Chips

Bordelaise gravy, gouda sauce, scallions, sautéed onions, and mushrooms piled high on British chips

A La Carte Barrel Boards

*Price listed is **per board**. Each board serves roughly of 25-30 guests.*

Charcuterie Board - \$175++

Package price includes three (3) meats and three (3) cheeses of Chef's selection or seasonal selection.

Assorted Dessert Boards

Whiskey Bread Pudding: \$95++

Dessert Bars: \$75++

Mini Cheesecakes: \$75++

Pub Pretzel Board - \$125++

Warm beer cheese served with soft pretzel bread

Fruit and Cheese Board - \$95++

Assorted seasonal fruits and imported cheeses

Trio of Hummus Board - \$95++

Garlic, roasted red pepper, and regular hummus
Served with naan bread, cucumbers, celery, and carrots

A La Carte Passed Hors d'oeuvres

Number of pieces is determined by guaranteed guest count. Price is based per piece.

Welsh Dip Sliders - \$6++

Prime rib, mozzarella and provolone cheese, green peppers,
and onions on a pretzel bun

Caprese Skewers - \$4++

Fresh mozzarella and cherry tomatoes (V)

Goat Cheese Bruschetta - \$3++

Toasted baguette slices with a savory goat cheese spread
topped with cranberry apple chutney (V)

Spring Rolls - \$4++

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

Can be made vegetarian

Crab Cakes - \$6++

Served with garlic mustard aioli

Shrimp Cocktail - \$6++

Served with house cocktail sauce

Lamb Meatballs with Goat Cheese Dip - \$7++

Lamb meatballs served with goat cheese dip topped with marinara

Can be made vegan/vegetarian at \$10++pp

English Tea Sandwiches - \$4++

Assorted cucumber, chicken salad, and chutney sandwiches

Bacon Wrapped Bangers - \$5++

Two bangers wrapped in peppered bacon

Drizzled with BBQ sauce

British Turnover - \$4++

Shepherd's pie mix in pastry and served with Pub mustard

Plated Lunch Menu

A minimum of 25 guests is required. Includes soft drinks, iced tea and water. Only available from 11am-4pm.

Fit for a Prince: \$22++ per person

Pre-set Salad

Accent Salad

Mixed greens, sliced red pepper and onion,
balsamic vinaigrette

Dessert

Served Family Style

Warm Chocolate Chip Cookies

Entrée

Please choose one (1) of the following:

Wee Fish & Chips

Our award-winning, beer-battered haddock, house-made tartar sauce, and creamy coleslaw

Chicken Gouda Pasta

Blackened chicken, spinach, bacon, red peppers, green onions, sun-dried tomatoes, mushrooms, smoked gouda sauce, rotini pasta, with shredded parmesan

Spinach Berry Salad

Baby spinach, blueberries, candied spiced pecans, goat cheese, house-made mustard vinaigrette
Can add grilled chicken

Pub Reuben

Sliced corned beef, sauerkraut, swiss, thousand island on marble rye

Fit for a King: \$30++ per person

Appetizers

Served Family Style

Pesto Margherita Flatbread

Fresh basil pesto, marinated tomatoes, mozzarella & provolone (V)

Pre-set Salad

Accent Salad

Mixed greens, sliced red pepper and onion, balsamic vinaigrette

Spring Rolls

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

Dessert

Served Family Style

Whiskey Bread Pudding

Entrée

Please choose one (1) of the following:

Signature Fish & Chips

Our award-winning, beer-battered haddock, house-made tartar sauce, & creamy coleslaw

Spinach Berry Salad

Baby spinach, blueberries, candied spiced pecans, goat cheese, house-made mustard vinaigrette
Can add grilled chicken OR salmon

Tuscan Chicken Pasta

Angel hair, spinach, roasted red pepper, smothered in a smoked gouda & bordelaise sauce

Welsh Dip

Thinly sliced prime rib, sautéed green peppers & onions, mozzarella & provolone with rich au jus, pretzel bun

Beverage Packages

Package Options

| Per person prices **do not** include tax and service charges | Drink packages **do not** include shots

Add a Welcome Drink (passed or set) to any package for an additional \$10++ per person

ROYAL FLUSH PREMIUM BAR – two hours \$45++ | each additional hour \$14++

VODKA/GIN Grey Goose, Ketel One, Tito's, Wheatley's, Bombay Sapphire, Bulldog, Gray Whale, Hendrick's

RUM Appleton Estate Reserve, Bacardi, Diplomatico Reserva

TEQUILA Don Julio Blanco, Patron Silver, Teramana Reposado

WHISKEY/BOURBON Crown Royal, Jack Daniel's, Jameson, Woodford Reserve

SCOTCH Ardbeg 10yr, Glenmorangie 10yr, Glenlivet 10yr, Highland Park 12yr

SPECIALTY PUB COCKTAILS Aperitivo, Blue Hawaiian, Grapefruit & Basil, Here Comes The Sun, King's Old Fashioned, Perfect Patron, Pub Manhattan, Raspberry Mule

BEER/WINE All Craft, Domestic, and Imported Draughts & Bottles

All Wines by the glass, Chandon Brut split & La Marca Prosecco split

ALL SOFT DRINKS Coffee, Soda, Un/Sweet Tea, Hot Tea, RedBull, RedBull SugarFree

FULL HOUSE STANDARD BAR – two hours \$40++ | each additional hour \$12++

VODKA/GIN Absolut, Platinum 7X, Three Olives, Beefeater, Tanqueray

RUM Captain Morgan, Cruzan Light, Malibu

TEQUILA 1800 Silver, Sauza Silver

WHISKEY/BOURBON Canadian Club, Bushmills, Jim Beam, Maker's Mark

SCOTCH Dewar's, Johnny Walker Red

BEER/WINE All Craft, Domestic, and Imported Draughts & Bottles

All Wines by the glass, Chandon Brut split & La Marca Prosecco split

ALL SOFT DRINKS Coffee, Soda, Un/Sweet Tea, Hot Tea, RedBull, RedBull SugarFree

BEER AND WINE BAR – two hours \$35++ | each additional hour \$10++

BEER All Craft, Domestic, and Imported Draughts & Bottles

WINE All Wines by the glass, Chandon Brut split & La Marca Prosecco split

ALL SOFT DRINKS Coffee, Soda, Un/Sweet Tea, Hot Tea

DRINK TICKETS – tickets are priced **per ticket** and are a set price | tickets on consumption are not allowed

ROYAL FLUSH: \$14++ | Includes all liquors from the Royal Flush and Full House package plus all B&W listed

FULL HOUSE: \$12++ | Includes all liquors from the Full House package plus all B&W listed

BEER & WINE: \$10++ | Includes all B&W listed



Event Enhancements

At The Pub, we have several creative ways to enhance your events to make them stand out even more

Custom Group Tasting

Flat \$500 Speaker Fee is added to each tasting

Take your event to the next level with one of our custom group tastings! With four 1oz. tastings per person, you can choose from beer, wine, bourbon, or scotch! We bring everything to you and your guests with a personal presentation and tasting of our best selections!

Beer Tasting: \$20++ per person

Wine Tasting: \$25++ per person

Bourbon/Scotch Tasting: Starts at \$35++ per person and goes up depending on chosen liquors

Live Entertainment & Custom Activities

Whether you are looking for an intimate trio for background music or a full 10-piece band to get the party started, we can find the perfect set of entertainment for you! Working with local bands and production companies, we have an extensive list of performers that includes Beatles Tribute Bands, Top 40's groups, Acoustic Guitarists, DJs, & more. We also offer interactive additions like Pub Quiz and Musical Bingo which are great for team-building, and put a unique spin on any social gathering. We can work with any budget to help make your event perfect!

Quiz Night with Quiz Master: \$500

Musical Bingo: \$750

Décor

Have a theme in mind? We can help with that too! You name it, we have probably seen it or done it. Working with great production partners we can turn our venue into anything you can dream. From draping to fake walls, arcade games to poker tables, even life size games and red-carpet roll outs; we will make it happen.

AV

Trying to setup a meeting for your office? Have a big presentation and need to impress your boss? Look no further because The Pub Orlando can assist with all of your AV needs!

USB Hook-Up: \$50/TV

HDMI Hook-Up: \$50/TV

Microphone Rental: \$150

Projector & Screen Rental: \$350



Preferred Vendors

Décor/Furniture

Wizard Connection

Amanda L. Schneider
Account Executive
407.888.9238

www.wizardconnection.com

Lowe and Behold

Leigh Ann Krohmer, CMP, DMCP
Senior Director of Sales
407.901.7300

www.loveandbehold.com

CORT Events

Selina Mullenax, CMP
District Account Executive
813.789.4264

www.cortevents.com

Floral

Lowe and Behold

Leigh Ann Krohmer, CMP, DMCP
Senior Director of Sales
407.901.7300

www.loveandbehold.com

Photography

Christie's Photographic Solutions

Michelle Granger
Curator of Relationships
407.602.8999

www.christiesphotographic.com

Balloon Pieces

Central FL Balloon Decor

Linda Antpusat
Balloon Consultant
407.442.2745

www.centralfloridaballoondecor.com

Transportation

Hello! Florida

Virginia Schwartz
Account Executive
352.434.2252

www.hello-DMC.com

DJ

A-List Entertainment

Asher Grier
Owner/DJ
407.921.4999

<http://www.alistdjentertainment.com>

Our DJ Rocks

Kristin Wilson
Owner/DJ MC
407.509.9786

www.ourdjrocks.com

Band

Eklectic Entertainment

Krislyn Rojas
President/Owner
419.357.2764

www.eklecticentertainment.com

AV

Honest A/V

Gabe Grier
321.332.8020

www.honestavpros.com



Parking and Directions

The Pub Orlando is located on the heart of International Drive at Pointe Orlando. We are on the South end, between The Capital Grille and Cuba Libre. We are directly across from the Rosen Plaza hotel and 5 blocks North of the Orange County Convention Center. Guests may enter via International Drive by walking from various surrounding hotels or driving.

Parking & Drop Off Options

- Pointe Orlando Garage Parking
 - Self-park – up to \$12 per voucher
 - Parking vouchers for guests purchased through The Pub - \$5 per voucher
- Pointe Orlando Valet
 - Valet in front of The Pub – up to \$15 per car
 - Valet voucher for guests purchased through The Pub - \$10 per voucher
- Bus Drop Off
 - Service road between Pointe Orlando garage and Maggiano’s
- Walking
 - From Rosen Plaza Hotel – 0.2 miles (5 min)
 - From Hyatt Regency Hotel – 0.4 miles (8 min)
 - Orange County Convention Center **WEST** Concourse – 0.5 miles (10 min)
 - From Rosen Centre Hotel – 0.8 miles (15 min)
 - Orange County Convention Center **NORTH/SOUTH** Concourse – 0.9 miles (17 min)
 - From Hilton Hotel – 1.2 miles (22 min)
- Uber/Lyft Pick-up and Drop-off
 - Designated locations at both valet circles within Pointe Orlando

