

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

Arela Martinez, Sales Manager | GroupSalesOrlando@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!



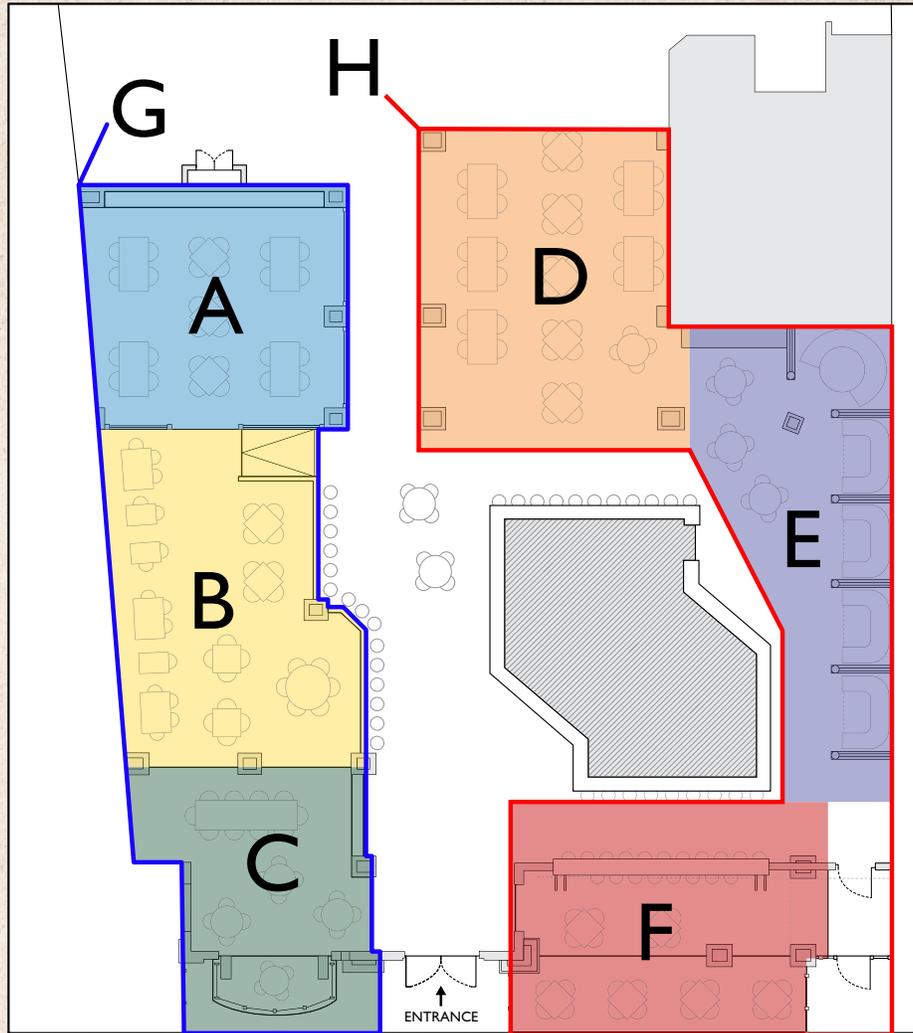
Arela Martinez

Sales Manager

(904) 933 0066

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VENUE CAPACITIES



A **The Imperial Pint Room**
Seated: 30 | Reception : 40

B **Queen's Landing**
Seated: 35 | Reception : 50

C **King's Landing**
Seated: 20 | Reception : 30

D **Barrel Landing + Cocktail Corner**
Seated: 50 | Reception : 70

E **Booths + Right Bar**
Seated: 25 | Reception : 40

F **Royal Court Patio**
Seated (Outside Only): 35
Reception: Outside Only: 40 | With Inside Bar: 75

G **Left Side (A+B+C)**
Seated: 90 | Reception: 150 (on flow)

H **Right Side (D+E+F)**
Seated: 100 | Reception : 220

Restaurant Buyout
Seated: 210 | Reception : 750 (with outside courtyard)

EVENT SPACES



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

TWO HOUR RECEPTION: \$70++ PER PERSON
ADDITIONAL HOURS AVAILABLE FOR \$25++ PER PERSON, PER HOUR

ROYAL FLUSH PACKAGE

Includes All Premium & Standard Liquors
Imported & Domestic Beers
Wine Selections & All Non-Alcoholic Beverages

BUFFET SELECTIONS

choose any combination of three (3) items:

COLD PLATTERS

Fruit & 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

HOT HORS D'OEUVRES

choose three (3) items:

Caprese Skewers (V, GF)	Shrimp Cocktail (GF)
Goat Cheese Bruschetta (V)	English Tea Sandwiches (V)
Classic Bruschetta (V)	Chicken & Waffle Bites
Spring Rolls <i>can be made vegetarian</i>	Bacon Wrapped Bangers (GF)

PLATED DINNER MENU - KENSINGTON

includes soft drinks, iced tea, and water

\$65++ PER PERSON

APPETIZERS

DISPLAYED

Charcuterie Board

three (3) meats & 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 & blue cheese dressing

Hail, Caesar!

chopped romaine, parmesan, garlic, croutons, Caesar dressing

Cranberry Pecan

lettuce blend, cranberries, mandarin oranges, red onion, candied spiced pecans, blue cheese, orange-cranberry splash 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

Surf & Turf

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

Truffle Mushroom Risotto

earthy & creamy risotto served with assorted mushrooms (V)

Pork Ribeye ++\$10 pp

glazed with ale onion gravy, accompanied by tri-colored carrots and scalloped potatoes

Chicken Gouda Pasta

blackened chicken, spinach, bacon, red peppers, green onions, sun dried tomatoes, mushrooms, smoked gouda sauce, rotini pasta, shaved parmesan
can be made vegetarian

Blackened Mahi

sitting on corn puree, served with cherry tomatoes, and crispy parmesan brussels sprouts

Guinness Braised Short Ribs ++\$5 pp

served with mashed potatoes and sautéed green beans

DESSERT

please choose one (1), served family style:

Whiskey Bread Pudding

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

Dessert Bars

assortment of lemon bars, brownies, and cheesecakes

PLATED DINNER MENU - WINDSOR

includes soft drinks, iced tea, and water

\$40++ PER PERSON

APPETIZERS

please choose two (2), served family style:

Belhaven Beer Cheese

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

Spinach & Artichoke Dip

blended with mozzarella & parmesan,
served with naan bread

Pub Spring Rolls

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

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

Chicken Gouda Pasta

blackened chicken, spinach, bacon, red peppers, green onions, sun dried tomatoes,
mushrooms, smoked gouda sauce, rotini pasta, shaved parmesan
can be made vegetarian

Grilled Salmon

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

6oz Filet

Chive whipped potatoes and broccoli

Guinness Braised Short Ribs ++\$5 pp

served with mashed potatoes and sautéed green beans

Pork Ribeye ++\$10 pp

glazed with ale onion gravy, accompanied by tri-colored carrots and scalloped potatoes

EMPIRE DINNER BUFFET PACKAGE

includes soft drinks, iced tea, and water

\$50++ PER PERSON

APPETIZERS

please choose two (2):

HOT

Spinach & Artichoke Dip

blended with mozzarella & parmesan, served with naan bread

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 carrot (V)

ENTRÉE

please choose 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 pasta, spinach, roasted red pepper, smothered in a smoked gouda & bordelaise sauce
can be made vegetarian

Prime Rib Carving Station ++\$5 pp

horseradish tomato gravy

SALAD

please choose one (1):

Pub Salad | Cranberry Pecan

Caesar Salad

DESSERT

please choose one (1):

Whiskey Bread Pudding | Assorted Dessert Bars

Chocolate Mousse ++\$2 pp

BRITAIN DINNER BUFFET PACKAGE

includes soft drinks, iced tea, and water

\$35++ PER PERSON

APPETIZERS

please choose two (2):

Belhaven Beer Cheese Board

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

Spinach & Artichoke Dip

blended with mozzarella & parmesan, served with naan bread

Pesto Margherita Flat Bread

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

ENTRÉE

please choose two (2):

Signature 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, shaved parmesan
can be made vegetarian

Shepherd's Pie

lamb, beef, bordelaise, peas & carrots, smashed potatoes, mozzarella cheese, parmesan bread crumbs

Steak Frites ++\$15 pp

choice cut 8oz sirloin, garlic butter, served with British crisps

SIDES

please choose two (2):

Pub Salad | Chef's Choice of Vegetables | Caesar Salad
Gouda Macaroni & Cheese | British Crisps

HEAVY HORS D'OEUVRES BUFFET PACKAGE

CHEEKY: \$25++ PP

please choose four (4):

Belhaven Beer Cheese

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

Spinach & Artichoke Dip

blended with mozzarella & parmesan, served with naan bread

Pub Wings

tossed in buffalo and served with blue cheese dressing

Pub Sliders

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

SMASHING: \$32++ PP

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 and provolone (V)

Young's BBQ Crisps

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

Mediterranean Pasta Salad

rotini pasta tossed in pesto sauce, red onion, cucumber, mozzarella, tomatoes, and olive oil (V)

A LA CARTE BARREL BOARDS

price listed per board, each board serves roughly 25-30 guests

Charcuterie Board \$175++

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

Pub Pretzel Board \$125++

warm beer cheese served with soft pretzel bread

Fruit & 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

Dip Duo Board \$135++

garlic hummus and beer cheese, served with assorted veggies and soft pretzel bread

Assorted Desserts Board

Whiskey Bread Pudding : \$95++ | Dessert Bars : \$75++ | Chocolate Mousse : \$75++

A LA CARTE PASSED HORS D'OEUVRES

price based per piece

Welsh Dip Sliders \$6++

prime rib, mozzarella & provolone cheese, green peppers & onions, served 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, jalapeños, cilantro, and white cheddar, served with spicy dill dressing

Crab Cakes \$6++

served with garlic mustard aioli

Shrimp Cocktail \$6++

served with house-made cocktail sauce

Chicken & Waffle Bites \$6++

Nashville breaded chicken and Belgian waffle topped with maple syrup

Mini Quiches \$6++

assortments of: three cheese, spinach florentine, cheese, ham, & onion, and cheese, bacon, & onion

Crab Stuffed Mushrooms \$6++

bite sized mushrooms stuffed with crab and mozzarella

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

PLATED LUNCH MENU

includes soft drinks, iced tea, and water, only available 11am-4pm

FIT FOR A PRINCE: \$22++ PP

PRE-SET SALAD

Accent Salad

mixed greens, sliced red pepper and onion,
balsamic vinaigrette

DESSERT

Warm Chocolate Chip Cookies

served family style

ENTRÉE

please choose two (2) for your guests to choose from:

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
onion, sun-dried tomatoes, mushrooms, smoked gouda
sauce, rotini pasta, topped with shredded parmesan

Hot Ham & Swiss

Guinness onions, pub mustard, served on a pretzel bun

Pub Classic Burger

lettuce, tomato, onion, brioche bun

FIT FOR A KING: \$30++ PP

APPETIZERS

served family style

Pesto Margherita Flatbread

fresh basil pesto, marinated tomatoes, mozzarella
and provolone (V)

PRE-SET SALAD

Accent Salad

mixed greens, sliced red pepper and onion,
balsamic vinaigrette

Spring Rolls

stuffed with chicken, black beans, jalapeños, cilantro,
and white cheddar, served with spicy dill dressing

DESSERT

Whiskey Bread Pudding

served family style

ENTRÉE

please choose two (2) for your guests to choose from:

Signature Fish & Chips

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

Mediterranean Pasta Salad

rotini pasta tossed in pesto sauce, red onion, cucumbers,
mozzarella, tomatoes, and olive oil

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

drink packages do not include shots

ADD A WELCOME DRINK: \$10++ PP

DRINK TICKETS : PRICE PER TICKET
TICKETS ON CONSUMPTION ARE NOT ALLOWED

ROYAL FLUSH : \$14++PP | Includes all liquors from the Royal Flush & Full House package plus all beer & wine listed

FULL HOUSE : \$12++PP | Includes all liquors from the Full House package plus all beer & wine listed

BEER & WINE : \$10++PP | Includes all beer & wine listed

BEER & WINE BAR : TWO (2) HOURS \$35++PP
EACH ADDITIONAL HOUR : \$12++PP

BEER | All Craft, Domestic, and Imported Draughts & Bottles

WINE | All Wines By The Glass, Chandon Brut Split & Wycliff Split

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

FULL HOUSE STANDARD BAR : TWO (2) HOURS \$40++PP
EACH ADDITIONAL HOUR : \$14++PP

VODKA | Absolut, Platinum 7X, Three Olives

GIN | Beefeater, Tanqueray

RUM | Captain Morgan, Cruzan Light, Malibu

TEQUILA | 1800 Silver, Sauza Silver

WHISKEY | Bushmills, Canadian Club

BOURBON | Jim Beam, Maker's Mark

SCOTCH | Dewar's, Johnny Walker Red

WINE | All Wines By The Glass, Chandon Brut Split & Wycliff Split

BEER | All Craft, Domestic, and Imported Draughts & Bottles

ALL SOFT DRINKS | Coffee, Soda, Un/Sweet Tea, Hot Tea, RedBull, RedBull Sugar Free



BEVERAGE PACKAGES (CONTINUED)

drink packages do not include shots

ROYAL FLUSH PREMIUM BAR : TWO (2) HOURS \$45++PP EACH ADDITIONAL HOUR : \$16++PP

VODKA | Absolut, Belvedere, Grey Goose, Ketel One, Platinum 7x, Three Olives, Tito's, Wheatley's

GIN | Beefeater, Bombay Sapphire, Bulldog, Empress 1908, Gray Whale, Hendrick's, Las Californias, Tanqueray

RUM | Appleton Estate, Bacardi, Captain Morgan, Cruzan, Diplomatico Reserva, Malibu, Rhum Barbancourt

TEQUILA | 1800, Almave, Corazón, Don Julio Blanco, Lunazul, Patrón Silver, Sauza, Teramana Reposado

WHISKEY | Bushmills, Canadian Club, Crown Royal, Fireball, Jameson, Seagram's, Tullamore D.E.W.

BOURBON | 1792, Bulleit, Elijah Craig, Four Roses Single Barrel & Small Batch, Jack Daniel's, Jim Beam, Maker's Mark, Maker's 46, Old Forrester, Rittenhouse, Russell's Reserve, Southern Comfort, Wild Turkey, Woodford Reserve

SCOTCH | Ardbeg 10yr, Dewar's, Glenmorangie LaSanta, Glenlivet 10yr, Highland Park 12yr, Johnny Walker Red, Monkey Shoulder

CORDIALS | Baileys, Disaronno, Kahlúa, Pimm's No. 1

SPECIALTY PUB COCKTAILS | Blue Hawaiian, Classic Cosmo, Grapefruit & Basil, Here Comes The Sun, King's Old Fashioned, Moscow Mule, Perfect Patron, Pub Lemon Drop Martini, Pub Margarita, Pub Manhattan, Raspberry Mule, Raspberry Limoncello Spritz

WINE | All Wines By The Glass, Chandon Brut Split & Wycliff Split

BEER | All Craft, Domestic, and Imported Draughts & Bottles

MOCKTAILS | Black Cherry Spritz, Faux-perol Fizz, Nah-scow Mule, Pear Nectar, Strawberry Mock-arita, Zero-jito

ALL SOFT DRINKS | Coffee, Soda, Un/Sweet Tea, Hot Tea, RedBull, RedBull Sugar Free

MOBILE BAR + BARTENDER : \$750++ FOR TWO HOURS

Guinness + Five (5) Beers of Guests Choice

All Well Liquor Cocktails with Guest's Choice of Mixer



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++ PP | WINE TASTING: \$25++ PP

BOURBON / SCOTCH TASTING: STARTS AT \$35++ PP *(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 Connections

Lauren Francis
Account Executive
407.888.9238
www.wizardconnection.com

Lowe and Behold

Leigh Ann Krohmer, CMP, DMCP
Senior Director of Sales
407.901.7300
www.loweandbehold.com

CORT Events

Selina Mullenax, CMP
District Account Executive
813.789.4264
www.cortevents.com

Ice Pro

Athena Tsipouras
Sales Manager
407.477.6447

FLORAL

Lowe and Behold

Leigh Ann Krohmer, CMP, DMCP
Senior Director of Sales
407.901.7300
www.loweandbehold.com

DJ

A-List Entertainment

Asher Grier
Owner / DJ
407.921.4999
www.alistdjentertainment.com

John Willoughby Entertainment

Owner, MC, DJ
208.956.9228

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

Black Thorn Brigade

Brian Waldron
603.856.3420

PHOTOGRAPHY

Christie's Photographic Solutions

Michelle Granger
Curator of Relationships
407.602.8999
www.christiesphotographic.com

TRANSPORTATION

Hello! Florida

Virginia Schwartz
Account Executive
352.434.2252
www.hello-DMC.com

AV

Honest A/V

Gabe Grier
321.332.8020
www.honestavpros.com

BALLOONS

Central FL Balloon Décor

Linda Antpusat
Balloon Consultant
407.442.2745
www.centralfloridaballoondecor.com



PARKING & 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 vouchers 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 minutes)
- From Hyatt Regency Hotel - 0.4 miles (8 minutes)
- From Orange County Convention Center WEST Concourse - 0.5 miles (10 minutes)
- From Rosen Centre Hotel - 0.8 miles (15 minutes)
- From Orange County Convention Center NORTH/SOUTH Concourse - 0.9 miles (17 minutes)
- From Hilton Hotel - 1.2 miles (22 minutes)

Uber / Lyft Pick Up & Drop Off

- Designated locations by bus drop off within Pointe Orlando

