

the Pub

GIVE YOUR EVENT THE ROYAL TREATMENT

Rehearsal Dinners | Receptions | Corporate Events | Special Occasions



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The Pub Tampa is the perfect place to host an unforgettable and unique event. We are passionate about providing our guests with brilliant food, drink, and hospitality in an authentic setting.



Inspired by the UK. Crafted in the USA

Inspired by classic pubs in the UK, The Pub Tampa 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, with the furniture and accessories purchased in England to provide an authentic British atmosphere.



Unique Experiences

The Pub Tampa features two “Pour Your Own Beer Walls” providing guests with the opportunity to pay by the ounce, draw their own “perfect pint”, resulting in a more interactive experience.



Signature Dishes from Both Sides of the Pond

The Pub’s menu is inspired by cuisine from the British Commonwealth of Nations and features classic British pub fare along with American favorites. In addition to our signature Fish & Chips, guests will enjoy an assortment of shareables, salads, sandwiches, burgers, and hearty entrees.



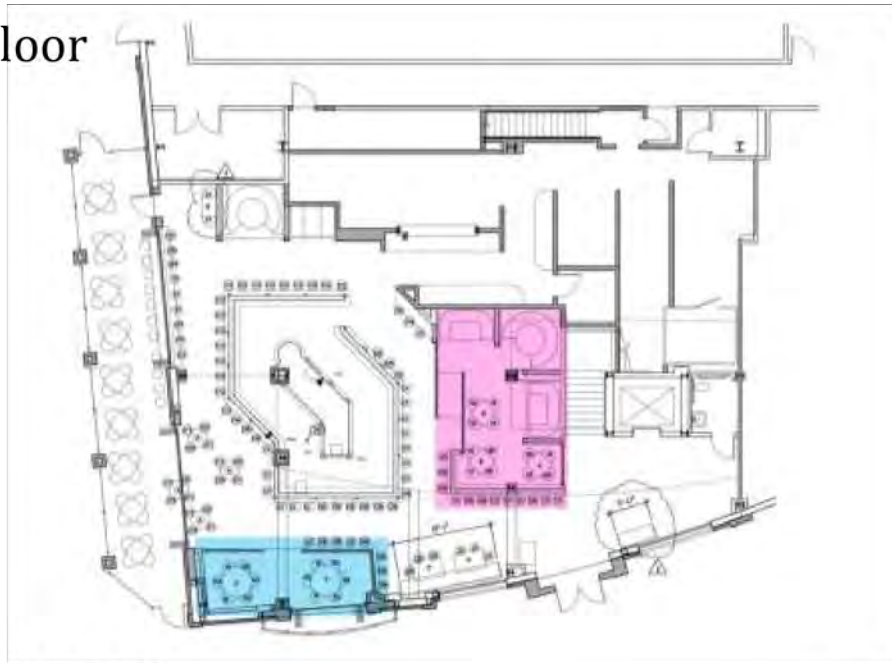
Brilliant Beverages

Our beverage selection includes a wide variety of draught, cask conditioned, and handcrafted beers from across Europe and the US. In addition, we offer a comprehensive list of single malt scotches, small batch and single barrel bourbons, private selection spirits, wines, and signature cocktails.



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

Displayed 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

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

Spinach & Artichoke Dip

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

Young's BBQ Crisps

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

Cheese "Bollocks"

Breaded mozzarella & provolone, marinara...never mind the bollocks. (V)

Fried Pickles

Crispy dill spears. Served with creamy dill. (V)

Pub Wings

Tossed in Buffalo. Served with blue cheese dressing.

Scotch Eggs

Delicately boiled egg wrapped in sausage & parmesan bread crumbs, served with spicy pub mustard.

Pub Spring Rolls

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

Goat Cheese Dip

Warm blend of herbs, marinara, topped with toasted almonds, served with naan bread. (V)

Mini Corned Beef Reuben

Sauerkraut, swiss, Thousand Island on marble rye

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

Pub Flatbreads

Please choose one (1) of the following styles:

Bangers & BBQ: Bangers, bacon, red onion, cheddar, mozzarella & provolone.

Pesto Margherita: Fresh basil pesto, marinated tomatoes, mozzarella & provolone. (V)

Curry Chicken: Blackened chicken, onions, peppers, yellow curry, mozzarella & provolone.

Buffalo Chicken: Buffalo chicken, cheddar and pepper jack, onion, celery, blue cheese sauce.

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.

Pub Sliders

Please choose one (1) of the following styles:

Original Pub: All-beef, Guinness onions, pickle.

Buffalo Chicken: Buttermilk fried chicken, blue cheese.

Beer-Battered Fish: Haddock, lettuce, tartar, pickle.

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.

Mini Ciabatta Cotswold

Marinated grilled chicken breast, balsamic red peppers, swiss, maple pepper bacon, basil pesto mayo

Britain Full Buffet Package

A minimum of 20 guests is required. Includes soft drinks, iced tea and water.

\$30++ per person

Dietary restrictions easily accommodated

Appetizers

Choice of two (2):

Belhaven Beer Cheese

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

Spinach & Artichoke Dip

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

Pub Wings

Tossed in Buffalo. Served with blue cheese dressing.

Sides

Choice of two (2):

Pub Salad • Chef's Choice of Vegetable

Caesar Salad • Roasted Potatoes

Entrées

Choice of two (2):

Signature Fish & Chips

Our award-winning, beer-battered haddock, house-made tartar sauce, & creamy cole slaw.

Shepherd's Pie

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

Chicken Gouda Pasta

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

Commonwealth Full Buffet Package

A minimum of 20 guests is required. Includes soft drinks, iced tea and water.

\$40++ per person

Dietary restrictions easily accommodated

Appetizers

Choice of three (3):

Belhaven Beer Cheese

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

Goat Cheese Dip

Warm blend of herbs, marinara, topped with toasted almonds, served with naan bread. (V)

Spinach & Artichoke Dip

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

Cheese "Bollocks"

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

Pub Wings

Tossed in Buffalo. Served with blue cheese dressing.

Fried Pickles

Crispy dill spears. Served with creamy dill.

Entrées

Choice of two (2):

Signature Fish & Chips

Our award-winning, beer-battered haddock, house-made tartar sauce, & creamy cole slaw.

Chicken Gouda Pasta

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

Shepherd's Pie

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

Pub Sliders

All-beef, Guinness onions, pickle, brioche bun.

Mum's English Pot Roast

House-made bordelaise, smashed potatoes, peas & carrots.

Sides

Choice of two (2):

Pub Salad • Chef's Choice of Vegetable
Caesar Salad • Roasted Potatoes

Dessert

Choice of one (1):

Whisky Bread Pudding • Assorted Dessert Shooters
Warm Chocolate Chip Cookies

Empire Full Buffet Package

A minimum of 20 guests is required. Includes soft drinks, iced tea and water.

\$50++ per person

Dietary restrictions easily accommodated

Appetizers

Choice of three (3):

Belhaven Beer Cheese

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

Goat Cheese Dip

Warm blend of herbs, marinara, topped with toasted almonds, served with naan bread. (V)

Spinach & Artichoke Dip

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

Cheese "Bollocks"

Mozzarella & provolone cheeses rolled & fried in our famous beer batter, served with marinara. (V)

Scotch Eggs

Boiled egg wrapped in sausage & parmesan bread crumbs, served with spicy pub mustard.

Pub Spring Rolls

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

Entrées

Choice of three (3):

Signature Fish & Chips

Our award-winning, beer-battered haddock, house-made tartar sauce, & creamy cole slaw.

Chicken Gouda Pasta

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

Shepherd's Pie

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

Pub Sliders

All-beef, Guinness onions, pickle, brioche bun.

Mum's English Pot Roast

House-made bordelaise, smashed potatoes, peas & carrots.

Grilled Salmon Filet

Grilled salmon finished with a rosemary cream sauce.

Sides

Choice of two (2):

Pub Salad • Chef's Choice of Vegetable

Caesar Salad • Roasted Potatoes

Dessert

Choice of two (2):

Whisky Bread Pudding • Assorted Dessert Shooters

Warm Chocolate Chip Cookies

Prix Fixe Lunch Menu

A minimum of 20 guests is required. Includes soft drinks, iced tea and water.

\$20++ per person

Dietary restrictions easily accommodated

Appetizers

Served Family Style

Spinach & Artichoke Dip

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

Young's BBQ Crisps

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

Entrée

Please choose one (1) of the following:

Signature Fish & Chips

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

Chicken Gouda Pasta

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

The Cotswold

Marinated grilled chicken breast, balsamic red peppers, swiss, maple pepper bacon, basil pesto mayo, ciabatta roll

Spinach Berry Salad

Baby spinach, blueberries, candied spiced pecans, goat cheese, house-made mustard vinaigrette. *Add grilled chicken."

Dessert

Served Family Style

Warm Chocolate Chip Cookies

Prix Fixe Dinner Menu

A minimum of 20 guests is required. Includes soft drinks, iced tea and water.

\$40++ per person

Dietary restrictions easily accommodated

Appetizers

Please choose two (2) of the following:

Belhaven Beer Cheese

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

Spinach & Artichoke Dip

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

Young's BBQ Crisps

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

Fried Pickles

Crispy dill spears. Served with creamy dill. (V)

Entrée

Please choose four (4) of the following for your guests to choose from:

Signature Fish & Chips

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

Spinach Berry Salad

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

Grilled Salmon

Roasted Yukon gold potatoes, broccoli, rosemary mustard cream sauce

Chicken Gouda Pasta

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

London Broil

Grilled hanger steak, served medium with sautéed mushrooms, smashed potatoes, bordelaise, and accent salad.

Seasonal Fish

Chef's choice served with vegetables and roasted potatoes.

Herb Crusted Pork Chop

Served on a bed of roasted asparagus and whipped potatoes.

Dessert

Served Family Style

Whisky Bread Pudding

Assorted Dessert Shooters

Plated Dinner Menu

A minimum of 20 guests is required. Includes soft drinks, iced tea and water.

\$60++ per person

Dietary restrictions easily accommodated

Appetizer

Please choose one (1) of the following:

Belhaven Beer Cheese

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

Spinach & Artichoke Dip

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

Fried Pickles

Crispy dill spears. Served with creamy dill. (V)

Salad

Pre-set; please choose one (1) of the following:

Chopped Wedge

Chopped iceberg, maple pepper bacon, red onion, cucumbers, tomatoes, blue cheese.

Spinach Berry

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

Hail, Caesar!

Chopped romaine, parmesan, garlic, croutons, Caesar dressing

Entrée

Please choose one (1) of the following:

Dual Protein

All served with roasted Yukon gold potatoes and roasted asparagus.

Grilled Chicken and Steak

Grilled Shrimp and Steak

Seasonal Fish and Steak

Dessert

Served Family Style

Whisky Bread Pudding

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

Beverage Packages

Package Options

Time Frame	Beer & Wine	Full House	Royal Flush
2 Hour	\$25++ per person	\$30++ per person	\$35++ per person
3 Hour	\$35++ per person	\$40++ per person	\$45++ per person
4 Hour	\$45++ per person	\$50++ per person	\$55++ per person
5 Hour	\$55++ per person	\$60++ per person	\$65++ per person

Add the following to any beverage package:

Tap Wall - \$10++ per person

Scotch & Bourbon Optics - \$15-\$30++ per person

Liquor List

Vodka	Rum	Cordials	Scotch	Scotch Cont.
Absolut	Bacardi Silver	Bailey's	Ardbeg 10yr	Famous Grouse
Absolut Citron	Bacardi Limon	Chambord	Ardbeg Uigeadail	Johnnie Walker Black
Absolut Mandarin	Captain Morgan	Cointreau	Auchentoshan Three Wood	Johnnie Walker Platinum
Absolut Peppar	Cruzan Light	DiSaronno	Balvenie 12yr Double Wood	Johnnie Walker Red
Belvedere	Gosling's Black Seal	Drambuie	Balvenie 14yr Caribbean Cask	
Ciroc	Malibu	Frangelico	Bruichladdich "Classic Laddie"	Bourbon
Effen	Sailor Jerry	Grand Marnier	Cragganmore 12yr	Baker's
Effen Black Cherry		Jagermeister	Glenfiddich 12yr	Basil Hayden's
Effen Raspberry	Whiskey	Kahlua	Glenfiddich 14yr Bourbon Barrel	Blanton's Single Barrel
Grey Goose	Bulleit Rye	Martini & Rossi Vermouths	Glenlivet 12yr	Booker's
Ketel One	Knob Creek Rye	Midori	Glenlivet Nadurra 16yr	Buffalo Trace
Pinnacle Flavors	Sazerac Rye	Patron XO Café	Glenmorangie 12yr Lasanta	Bulleit
Smirnoff	Canadian Club =	Patron Citronge	Glenmorangie 12yr Nectar D'Or	Eagle Rare Single Barrel
Stoli	Crown Royal	Pimm's Cup #1	Glenmorangie 12yr Quinta Ruban	Elijah Craig
Three Olives	Fireball	Southern Comfort	Glenmorangie Original 10yr	Evan Williams Single Barrel
Tito's	Jack Daniel's	St. Germain	Highland Park 12yr	Four Roses Single Barrel
Gin	Jack Single Barrel		Lagavulin 16yr	Four Roses Small Batch
Beefeater's	Seagram's 7	Tequila	Laphroaig 10yr	Jim Beam
Bombay	Tin Cup	1800 Silver	Macallan 12yr	Knob Creek Small Batch
Bombay Sapphire	2 Ginger's	Cuervo Gold	Oban 14yr	Maker's Mark
Botanist	Bushmill's	Maestro Dobel Reposado	Talisker 10yr	Maker's Mark 46
Greenall's		Patron Anejo	Chivas 12yr	Wild Turkey 101
Hendrick's	Cognacs	Patron Reposado	Cutty Sark Prohibition	Woodford Reserve
Nolet's Silver	Courvoisier VSOP	Patron Silver	Dewar's 18yr	
Tanqueray	Hennessy VS	Sauza Silver	Dewar's White Label	

Wine List

Additional wines vary by location.

Chateau St. Michelle Riesling	Meiomi "Belle Glos" Pinot Noir
Sartori Di Verona Pinot Grigio	Terrazas Altos Del Plata Malbec
Avissi Prosecco	14 Hands Merlot
Dashwood Sauvignon Blanc	Menage a Trois Red Blend
Conundrum White Blend	The Federalist Cabernet
Coppola Rosso & Bianco Chardonnay	Domaine Chandon Brut Sparkling
Kendall Jackson Vintner's Reserve Chardonnay	Moet Chandon Imperial Champagne
Trinity Oaks House White Wines (3)	Trinity Oaks House Red Wines (2)

Event Enhancements

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

Brewery Tasting

(\$10-20++ per person)

Looking for a way to spice up your event with some local flavors? Our staff can help you make connections with local breweries and their brew masters. Options include a variety of tasting stations or a personal presentation for you and your guests. Ask your event planner about how you can make Tampa's best beers a part of your event!



Live Entertainment

(Prices vary)

Whether you are looking for an intimate trio to set the mood or a full 10-piece band to get the party started, we can find the perfect entertainment for you! Working with local bands and production companies, we collaborate with a Beatles tribute band, a Top 40's group equipped with backup dancers and everything in between. We can work with any budget to help make your event perfect!



Décor

(Prices Vary)

Have a theme in mind? We can help with that too! We work with the leading production partners in the area to transform our venue into anything you can dream. From draping to intricate wall decor, arcade games to poker tables, even life-sized games and red carpet roll-outs; we will make it happen.

