



# the Pub

## GIVE YOUR EVENT THE ROYAL TREATMENT

Rehearsal Dinners | Receptions | Corporate Events | Special Occasions



The Pub Nashville | 400 11th Avenue South | Nashville, TN 37203  
PubNashville@dinetrg.com | 615.678.4840





**The Pub Nashville** 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 Nashville 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 Nashville 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.*



# Displayed Hors d'oeuvres Packages

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*Choose individually to create your own appetizer package. Minimum of three (3) items are needed to create a package. Package price is determined by listed price(s). Number of pieces is determined by guest count. Price is based per person.*

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## Belhaven Beer Cheese - \$4++

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

## Spinach & Artichoke Dip - \$3++

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

## Young's BBQ Crisps - \$2++

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

## Cheese "Bollocks" - \$3++

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

## Fried Pickles - \$2++

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

## Pub Wings - \$3++

Tossed in Buffalo. Served with blue cheese dressing.

## Scotch Eggs - \$3++

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

## Pub Spring Rolls - \$4++

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

## Goat Cheese Dip - \$3++

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

## Pub Flatbreads - \$3++

*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.

# Britain Full Buffet Package

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

**\$25++ 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

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

**\$35++ 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

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

**\$45++ 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

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*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

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*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 (1) 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



# 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	\$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

## Liquor List

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

*Additional wines vary by location.*

Chateau St. Michelle Riesling  
Sartori Di Verona Pinot Grigio  
Avisi Prosecco  
Dashwood Sauvignon Blanc  
Conundrum White Blend  
Coppola Rosso & Bianco Chardonnay  
Kendall Jackson Vintner's Reserve Chardonnay  
Trinity Oaks House White Wines (3)

Meiomi "Belle Glos" Pinot Noir  
Terrazas Altos Del Plata Malbec  
14 Hands Merlot  
Menage a Trois Red Blend  
The Federalist Cabernet  
Domaine Chandon Brut Sparkling  
Moet Chandon Imperial Champagne  
Trinity Oaks House Red Wines (2)