

# the Pub

## GIVE YOUR EVENT THE ROYAL TREATMENT

Rehearsal Dinners | Receptions | Corporate Events | Special Occasions



The Pub Pembroke Gardens | 237 SW 145th Terrace | Pembroke Pines, FL 33027  
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The Pub Pembroke 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 Pembroke 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.*

### Signature Dishes from Both Sides of the Pond

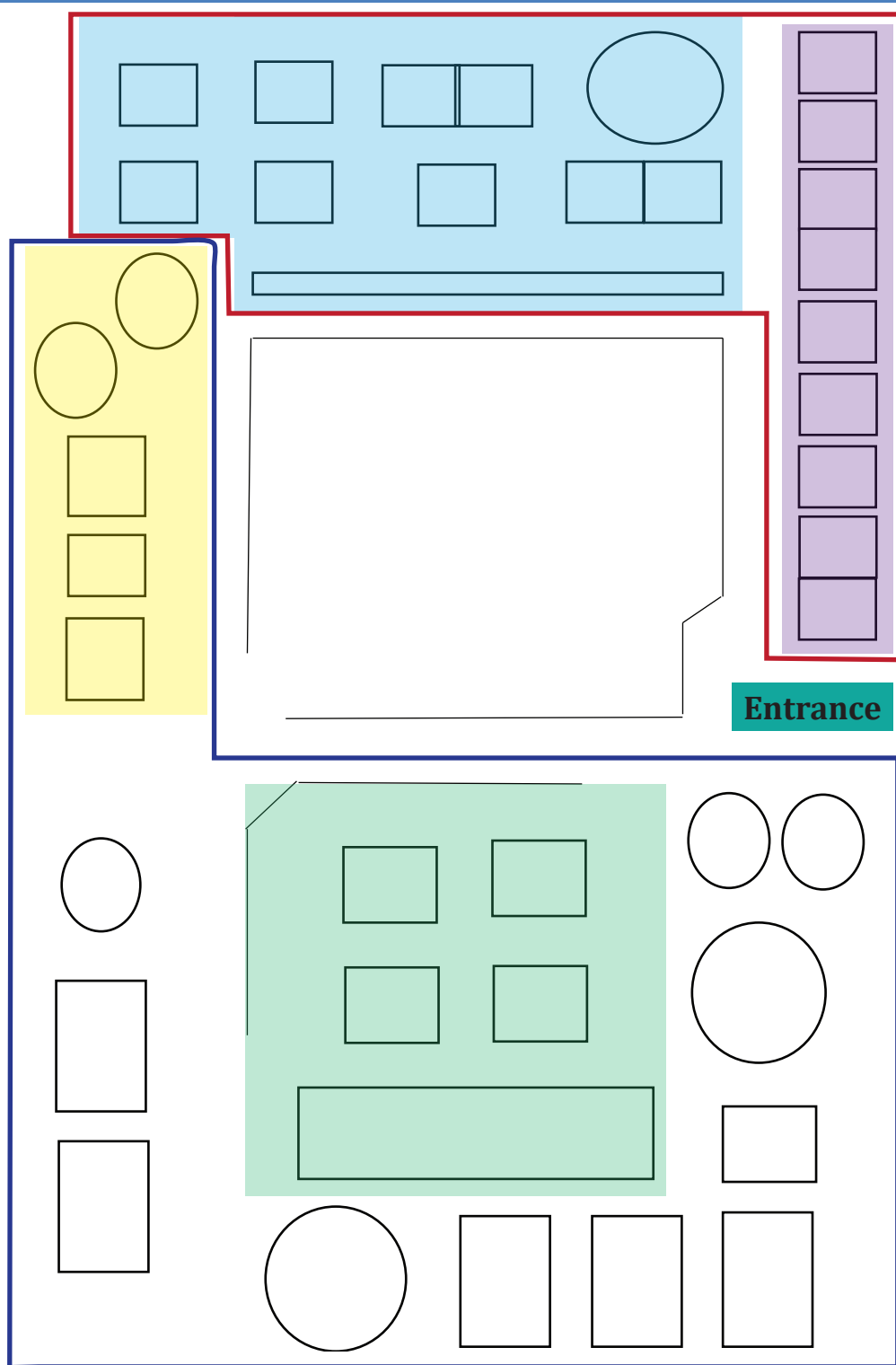
*The Pub's menu is inspired by cuisine from the British Commonwealth of Nations and features classic British pub fare along with American favorites. In addition to our award-winning Fish & Chips, guests will enjoy an assortment of shareables, salads, sandwiches, burgers, and hearty entrees.*

### 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



King's Table Area	Seated: 28	Reception: 35
Terrace:	Seated: 32	Reception: 45
Covered Patio:	Seated: 38	Reception: 50
High Tops:	Seated: 18	Reception: 25
Side #1 (outlined in red):	Seated: 72	Reception: 90 (outside only) Reception: 110 (with inside bar)
Side #2 (outlined in blue):	Seated: 90	Reception: 125
Restaurant Buyout:	Seated: 216	Reception: 325

# Displayed Hors d'oeuvres Packages

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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)

## Pub Wings

Tossed in Buffalo. Served with blue cheese dressing.

## Spinach & Artichoke Dip

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

## Scotch Eggs

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

## Young's BBQ Crisps

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

## Pub Spring Rolls

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

## Cheese "Bollocks"

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

## Goat Cheese Dip

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

## Fried Pickles

Crispy dill spears. Served with creamy dill. (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.

## 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.

## Mini Ciabatta Cotswold

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



# Britain 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 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.*

**\$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

### *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 • 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.*

**\$55++ 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 •

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.*

**\$25++ 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.*

**\$45++ 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**

### **Warm Chocolate Chip Cookies**

# Plated Dinner Menu

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

**\$65++ 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	\$27++ per person	\$32++ per person	\$37++ per person
3 Hour	\$37++ per person	\$42++ per person	\$47++ per person
4 Hour	\$47++ per person	\$52++ per person	\$57++ per person
5 Hour	\$57++ per person	\$62++ per person	\$67++ per person

*Add the following to any beverage package:*

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"	<b>Bourbon</b>
Effen	Sailor Jerry	Grand Marnier	Cragganmore 12yr	Baker's
Effen Black Cherry		Jagermeister	Glenfiddich 12yr	Basil Hayden's
Effen Raspberry	<b>Whiskey</b>	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
<b>Gin</b>	Jack Single Barrel		Lagavulin 16yr	Four Roses Small Batch
Beefeater's	Seagram's 7	<b>Tequila</b>	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	<b>Cognacs</b>	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
Echo Bay Sauvignon Blanc	Menage a Trois Red Blend
Conundrum White Blend	The Federalist Cabernet
Coppola Rosso & Bianco Chardonnay Kendall	Domaine Chandon Brut Sparkling
Jackson Vintner's Reserve Chardonnay	Moet Chandon Imperial Champagne
Trinity Oaks House White Wines (2)	Trinity Oaks House Red Wines (3)

# Event Enhancements

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

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## 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 Orlando'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! We work with local bands, DJs and entertainment companies and can help find the right performers to help make your event perfect!

## Have a Theme in Mind?

Our event professionals will coordinate and accommodate every possible request.  
Call Jordan Baldwin at (813) 841-7257 and make  
The Pub a part of your next incredible event!