

the Pub

GIVE YOUR EVENT THE ROYAL TREATMENT

Rehearsal Dinners | Receptions | Corporate Events | Special Occasions



The Pub Tampa | 2223 N. West Shore Drive, Suite B212 | Tampa, FL 33607
Emily Smith, Sales Manager | ESmith@dinetrg.com | 904.861.4276



Welcome

The Pub Tampa welcomes you! Located just 2 miles from the Tampa International Airport, in the heart of Bay Street at Tampa's International Mall, and throwing distance from Raymond James Stadium, The Pub Tampa 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 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 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 been transported to the streets of London.

The Pub Tampa features a 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.

Inspired by cuisine from the British Commonwealth of nations, The Pub's menu features classic British pub fare along with some American favorites. Our Chef 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!

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 Tampa!



Emily Smith

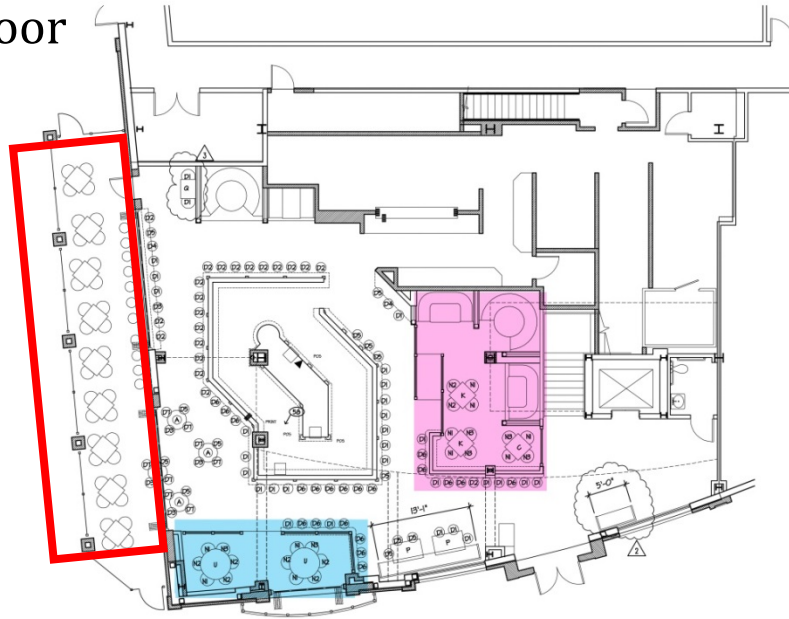
Florida Director of Sales and Events

(904) 861-4276

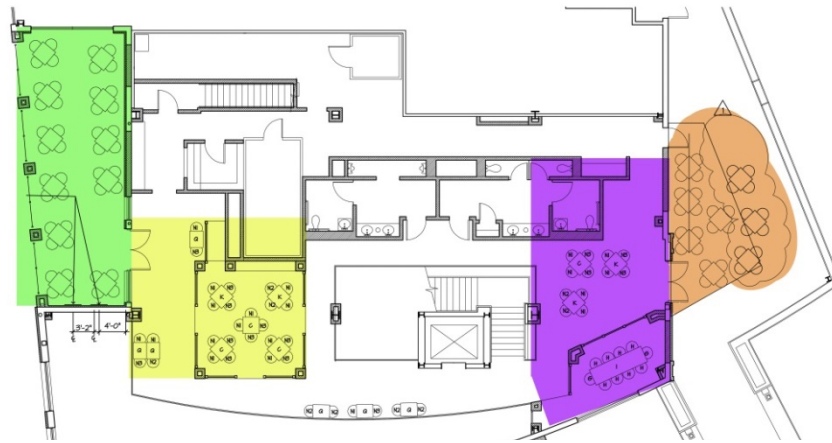
ESmith@dinetrg.com

Venue Capacities

First Floor



Second Floor



The Stage	Seated: 12	Reception: 15
The Box	Seated: 24	Reception: Not Available
Downstairs Patio (Outlined in red)	Seated: 35	Reception: 50
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: 130	Reception: 250
Downstairs Buyout	Seated: 120	Reception: 250
Restaurant Buyout	Seated: 250	Reception: 450

Event Space Photos



KING'S ROOM



TAP ROOM



THE BOX



THE STAGE



SKY LOUNGE



DOWNSTAIRS PATIO

Group Cocktail Reception

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

TWO-HOUR RECEPTION: \$50++ PER PERSON

ADDITIONAL HOURS AVAILABLE FOR \$10++ 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)
Trio of Hummus Board (V)
Belhaven Beer Cheese (V)

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 (V)
Classic Bruschetta (V)
Vegetarian Spring Rolls (V)

Shrimp Cocktail (GF)
English Tea Sandwiches
Custom Meat Pies
Bacon-Wrapped Bangers (GF)

Plated Dinner Menu - Kensington

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

\$65++ per person

Appetizers

Please choose three (3) to be served family style or passed:

Beef Carpaccio (GF)
Baked Brie (V)
Chicken Satay Skewers (GF)
Coconut Shrimp
Shepherd's Meatballs

Pre-set Salad

Please choose one (1):

Grilled Caesar
Full romaine leaves, parmesan, garlic,
caesar dressing (V)

Arugula & Berry

Burrata, blueberry, champagne vinaigrette (V)

Soup

Please choose one (1):

Lobster Bisque

Crab Bisque

Wild Mushroom

Made with porcini & cremini mushrooms (V)

Entrée

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

Honey Roasted Pheasant

Airline pheasant with a honey glaze

Angel Hair Ratatouille

Served with seasonal vegetables (V)

Crab Stuffed Haddock

Served with a creamy vidalia sauce

Braised Short Rib

Coffee-rubbed

Filet Mignon

Center cut filet

Stuffed Pork Tenderloin

Stuffed with fresh spinach and goat cheese

Sides

Please choose three (3) to be served family style:

Parmesan Crusted Asparagus (V)
Caesar Roasted Brussels Sprouts (V)
Smashed Potatoes (V)
Coconut Cilantro Rice (V)
Baked Lobster Macaroni & Cheese
Truffle Risotto (V)

Dessert

Please choose one (1) to be served family style:

Homemade Carrot Cake
Whiskey Bread Pudding
Triple Mousse Cake

Plated Dinner Menu - Windsor

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

\$45++ per person

Appetizers

Served Family Style

Coconut Shrimp
Chicken Satay Skewers (GF)
Shepherd's Meatballs

Pre-set Salad

Grilled Caesar

Full romaine leaves, parmesan, garlic,
caesar dressing (V)

Soup

Crab Bisque

Entrée

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

Braised Pork Chop

Double glazed with young's BBQ sauce

Sanibel Chicken Breast

Breaded, boursin cheese & roasted red pepper

Stuffed Shrimp

Jumbo shrimp topped with crab stuffing

Angel Hair Ratatouille

Served with seasonal vegetables (V)

Filet Mignon

Center-cut (GF)

Sides

Please choose three (3) to be served family style:

Baked Mac & Cheese (V)

Roasted Brussel Sprouts (V)

Sautéed Broccolini (V)

Braised Cauliflower (V)

Dessert

Served Family Style

Whiskey Bread Pudding

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

Empire Dinner Buffet Package

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

\$50++ per person

Appetizers

Choice of two (2):

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)

Crab Cakes

Served with sweet chili sauce

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 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

Spinach, roasted red pepper, smothered in a smoked
gouda & bordelaise sauce

Braised Beef Short Ribs

Coffee-rubbed

Sides

Choice of two (2):

Pub Salad (V) • Chef's Choice of Vegetable (V)
Caesar Salad (V)

Dessert

Choice of one (1):

Whiskey Bread Pudding • Assorted Dessert Shooters

Britain Dinner Buffet Package

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

\$35++ per person

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 sauce and served with blue cheese dressing

Sides

Choice of two (2):

Pub Salad (V) • Chef's Choice of Vegetable (V)

Caesar Salad (V) • Gouda Mac and Cheese (V)

Entrées

Choice of two (2):

Signature Fish & Chips

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

Stuffed Pork Tenderloin

Stuffed with fresh spinach and goat cheese

Tuscan Chicken

Spinach, roasted red pepper, smothered in a smoked gouda & bordelaise sauce

Heavy Hors d'oeuvres Buffet Packages

Cheeky: \$24++ per person

Please choose four (4)

Smashing: \$30++ per person

Please choose six (6)

Belhaven Beer Cheese

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

Goat Cheese Dip

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

Spinach & Artichoke Dip

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

Pesto Margherita Flatbread

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

Pub Sliders

Package price includes choice of one (1)

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

Fish: Fried haddock, lettuce, tartar, pickle

Young's BBQ Crisps

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

Pub Wings

Tossed in buffalo sauce and served with blue cheese dressing

Naughty Chips

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

A La Carte Barrel Boards

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

Charcuterie Board - \$150++ (V, GF)

Package price includes choice of three (3) meats and three (3) cheeses:

Hard Carved Meats: prosciutto, capicola, salami

Imported Cheeses: brie, boursin, Irish Dubliner

Beer Cheese and Pretzel Board - \$125++ (V)

Spicy pimento cheese and warm beer cheese served with soft pretzel bread

Fruit and Cheese Board - \$95++ (V, GF)

Assorted seasonal fruits and cubed imported cheeses

Assorted Dessert Boards

Whiskey Bread Pudding: \$95++

Dessert Bars: \$75++

Mini Cheesecakes: \$75++

Mini Banana Split: \$65++

Trio of Hummus Board - \$95++ (V)

Black bean 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 - \$4++

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

Spring Rolls - \$5++

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

Can be made vegetarian

Crab Cakes - \$6++

Served with sweet chili sauce

Shrimp Cocktail - \$6++

Served with house cocktail sauce (GF)

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 - \$5++

Assorted cucumber, chicken salad, and chutney sandwiches

Bacon Wrapped Bangers - \$5++

Two bangers wrapped in peppered bacon, drizzled with BBQ sauce (GF)

Custom Meat Pies - \$5++

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: \$18++ 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 (V)
Can add grilled chicken

Hot Ham and Swiss

Guinness onions, pub mustard, pretzel bun

Fit for a King: \$25++ per person

Appetizers

Served Family Style

Pesto Margherita Flatbread

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

Spring Rolls

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

Pre-set Salad

Accent Salad

Mixed greens, sliced red pepper and onion, balsamic vinaigrette (V)

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, and creamy coleslaw

Spinach Berry Salad

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

Shrimp Pasta

Large shrimp, spinach, tomatoes, smoked gouda sauce, basil, rotini pasta, parmesan, with garlic bread

Welsh Dip

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

Beverage Packages

| Per person prices **do not** include tax and service charges | \$150 Bartender fee will apply for **CASH BARS** |

Drink packages **do not** include shots

Package Options

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

ROYAL FLUSH PREMIUM BAR – two hours \$35++ | each additional hour \$12++

WHISKEY/BOURBON Jack Daniel's, Crown Royal, Jameson, Maker's Mark, Woodford Reserve, Johnny Walker Black

VODKA/GIN Tito's, Grey Goose, Ketel One, Hendrick's, Bombay Sapphire

RUM Bacardi, Bacardi Flavors, Captain Morgan

TEQUILA Patron Silver, 1800 Silver

SPECIALTY PUB COCKTAILS Pub Old Fashioned, Perfect Patron, Sangria, Moscow Mule, Pub Mojito

BEER All Domestic and Imported

WINE All Wines plus Chandon Brut

ALL SOFT DRINKS Coffee, Soda, Un/Sweet Tea, Hot Tea, Red Bull, Red Bull Sugar Free

FULL HOUSE STANDARD BAR – two hours \$30++ | each additional hour \$10++

WHISKEY/BOURBON Jim Beam, Weller, Seagram's 7, Dewar's, Johnny Walker Red

VODKA/GIN Absolut Flavors, Smirnoff, Three Olives, Beefeater, Tanqueray

RUM Bacardi, Bacardi Flavors, Malibu

TEQUILA Sauza Silver, Cuervo Gold

BEER All Domestic and Imported

WINE All Trinity Oaks House Wine

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

BEER AND WINE BAR – two hours \$25++ | each additional hour \$9++

BEER All Domestic and Imported

WINE All Trinity Oaks House Wine

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: \$11++ | Includes all liquors from the Royal Flush and Full House package plus all B&W listed

FULL HOUSE: \$9++ | Includes all liquors from the Full House package plus all B&W listed

BEER & WINE: \$7++ | 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 increases depending on chosen liquors

Live Entertainment

Whether you are looking for an intimate trio for background noise 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 productions companies, we have an extensive list of everything from a Beatles Tribute Band all the way to a vibrant Top 40's group equipped with backup dancers. We can work with any budget to help make your event perfect!

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.



Event Enhancements (cont.)

Games

Entertain your guests with some of our onsite games. Keep your guests having fun throughout the night by adding one of our rentals to your contract!

Cornhole: \$50

Giant Jenga: \$50

Giant Connect Four: \$75

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 Tampa can assist with all your AV needs! With six flat screen TVs in our upstairs area alone, and two screens over 65" we can set you up for success!

USB setup for scrolling logos: \$50 per TV

HDMI hookup for presentation or movie: \$150

Microphone: \$200

Custom Team Building

Looking for something different and unique for your team happy hour or corporate event? Choose from one of our interactive team building options to add to your event! You get to customize each experience to fit your company or your team.

Quiz Night with Quiz Master: \$500

Musical Bingo: \$750