

# 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

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# Welcome

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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, exceptional 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 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!

Our beverage selection includes a wide variety of local and imported draughts 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.

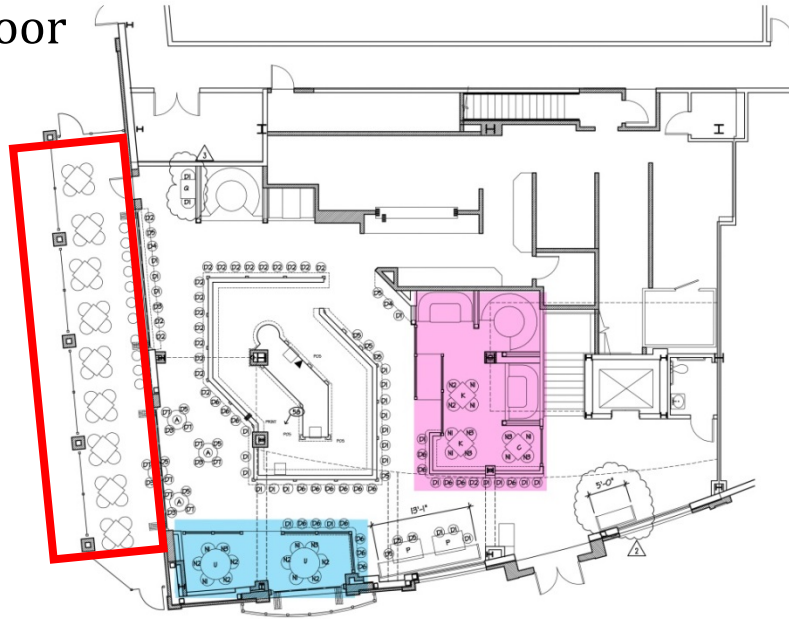
With over 50 years combined in the events industry, let our expert team take care of all your guests' needs and give them an experience they will never forget! Come across the pond, relax, and raise a pint at The Pub Tampa!



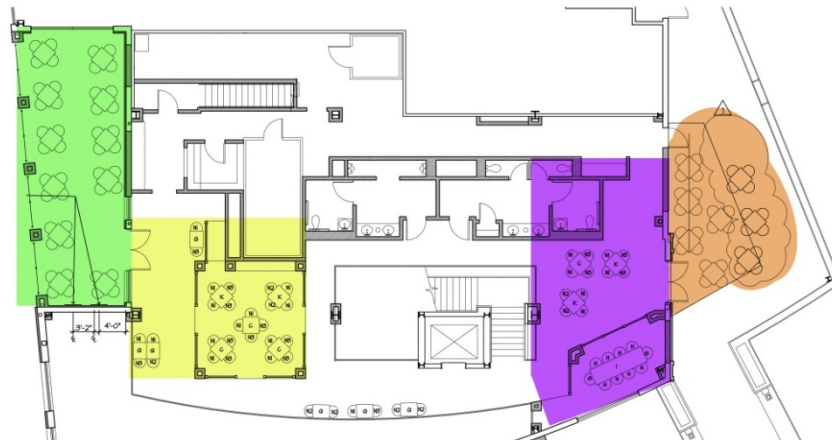
**Virginia Schwartz**  
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# Venue Capacities

## 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
<b>Upstairs Buyout</b>	<b>Seated: 130</b>	<b>Reception: 250</b>
<b>Downstairs Buyout</b>	<b>Seated: 120</b>	<b>Reception: 250</b>
<b>Restaurant Buyout</b>	<b>Seated: 250</b>	<b>Reception: 450</b>



# Event Space Photos



KING'S ROOM



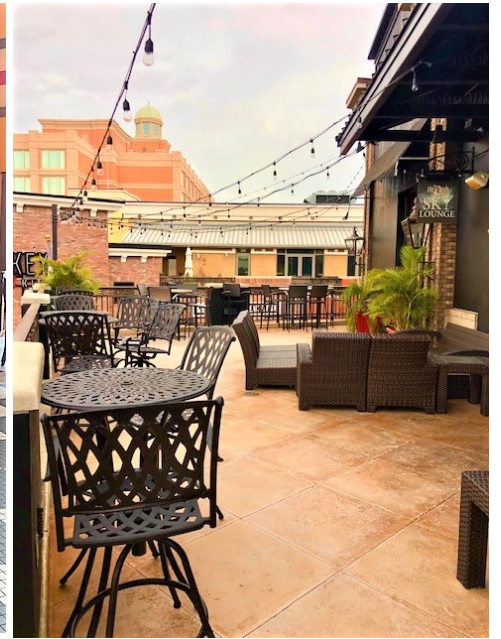
TAP ROOM



THE BOX



THE STAGE



SKY LOUNGE



DOWNSTAIRS PATIO



# Group Cocktail Reception

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*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

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## PREMIUM BAR PACKAGE

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Includes all Premium and Standard Liquors,  
Imported and Domestic Beers,  
Wine Selections and All Non-Alcoholic Beverages.

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## BUFFET SELECTIONS

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*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)

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## PASSED HORS D'OEUVRES

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*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

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*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  
Shepard'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

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*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)  
Shepard'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*

Whisky Bread Pudding

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



# Empire Dinner Buffet Package

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*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):*

Whisky Bread Pudding • Assorted Dessert Shooters

# Britain Dinner Buffet Package

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*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 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

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Cheeky: \$24++ per person

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Smashing: \$30++ per person

Please choose four (4)

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 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

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*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

**Whisky 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

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*Number of pieces is determined by guaranteed guest count. Price is based per piece.*

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## 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

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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

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## 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

Whisky 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

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| 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, Hendricks, 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

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**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

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**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

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**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

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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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### 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 goes up 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 production 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.)

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### 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 setup 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 team.

Quiz Night with Quiz Master: \$500

Musical Bingo: \$750