

# the Pub

## GIVE YOUR EVENT THE ROYAL TREATMENT

Rehearsal Dinners | Receptions | Corporate Events | Special Occasions



The Pub Pointe Orlando | 9101 International Dr. | Orlando, FL 32819  
Emily Smith, Sales Manager | [ESmith@dinetrg.com](mailto:ESmith@dinetrg.com) | 904.861.4276





# Welcome

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The Pub Orlando welcomes you to “The City Beautiful!” Just 5 short blocks from the Orange County Convention Center, in the heart of International Drive, The Pub Orlando 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 Orlando 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 transported to the streets of London.

Influenced 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!

The Pub at Pointe Orlando features two, 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. 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.

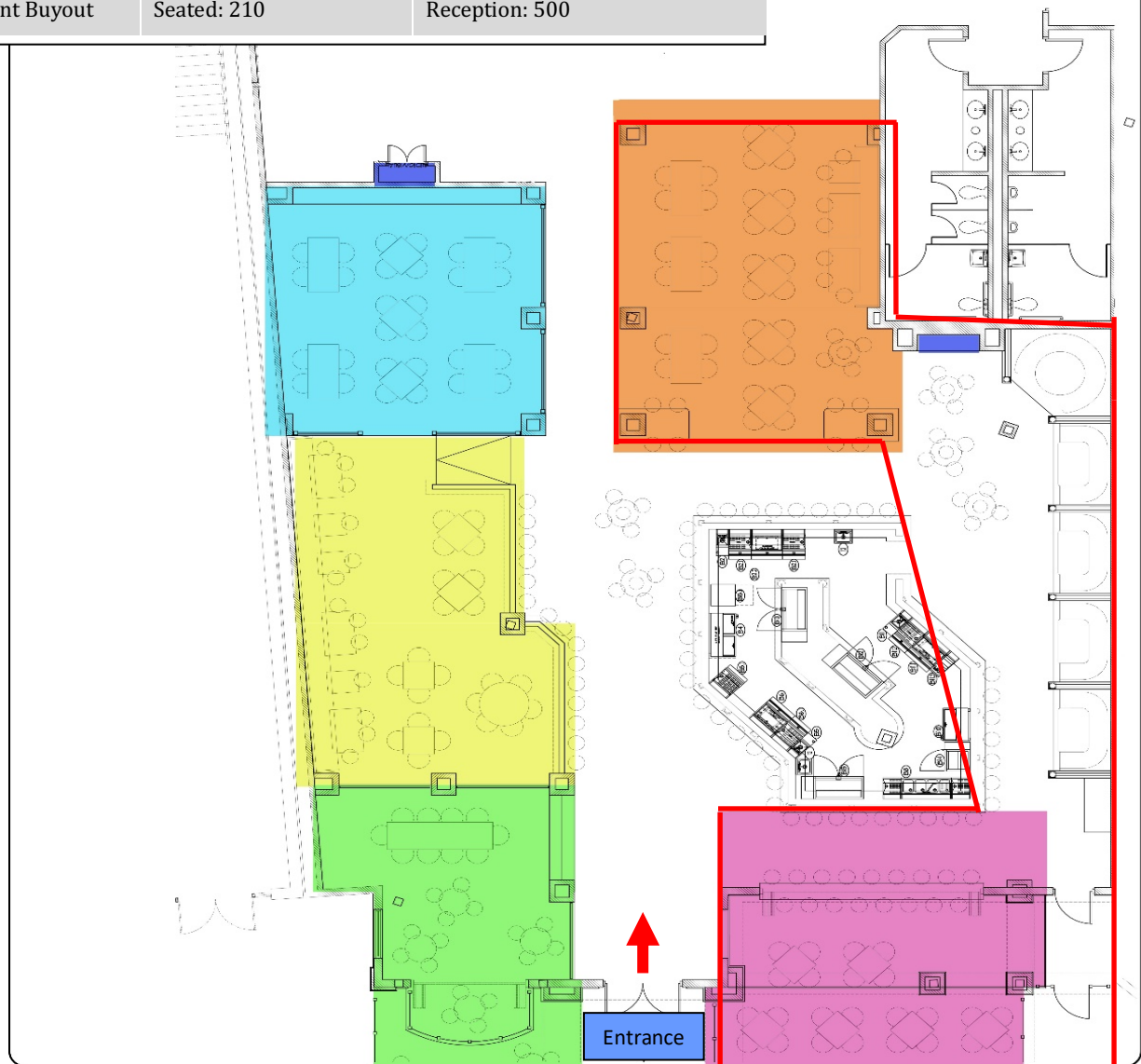
With over 50 years combined in the events industry, let our expert team take care of all your guests’ needs and give them an experience they will never forget! Come across the pond, relax, and raise a pint at The Pub Orlando!



**Emily Smith**  
 Florida Director of Sales and Events  
 (904) 861-4276  
[ESmith@dinetrg.com](mailto:ESmith@dinetrg.com)

# Venue Capacities

Tap Wall Area	Seated: 25	Reception: 30
Middle Area	Seated: 35	Reception: 50
King's Table Area	Seated: 15	Reception: 25
Left Side (shaded in blue, yellow & green)	Seated: 90	Reception: 150 (on flow)
Patio	Seated: (outside only): 35	Reception (outside only): 50 Reception (with inside bar): 75
Main Floor	Seated: 50	Reception: 70
Right Side (outlined in red)	Seated: 100	Reception: 200
Restaurant Buyout	Seated: 210	Reception: 500





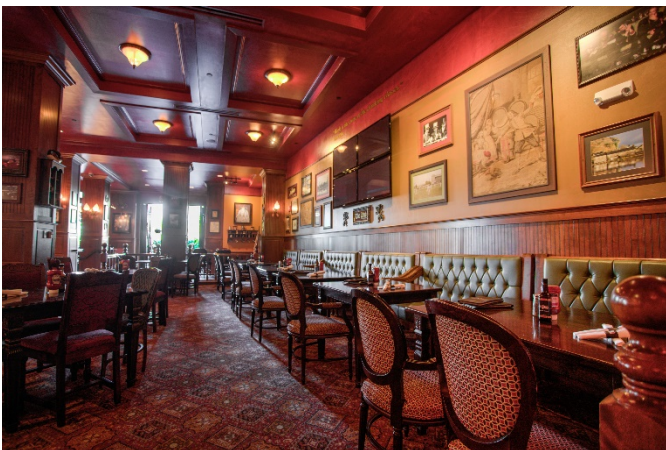
# Event Space Photos



TAP ROOM



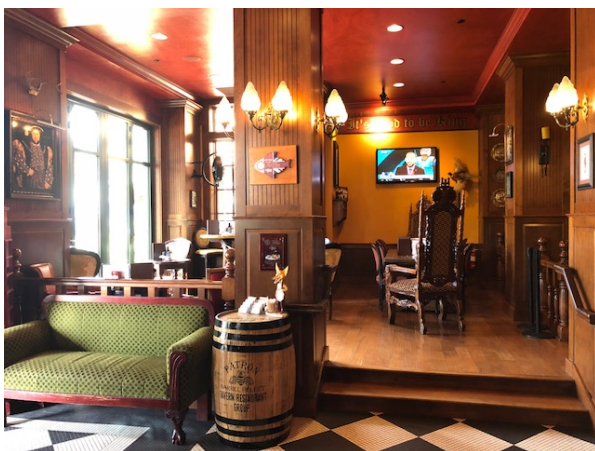
COVERED PATIO



MIDDLE AREA



BOOTHS/BACK BAR



KING'S AREA



MAIN FLOOR



# Group Cocktail Reception

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

TWO-HOUR RECEPTION: \$55++ 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, GF)  
Trio of Hummus Board (V)  
Belhaven Beer Cheese (V, GF)

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

Shrimp Cocktail (GF)  
English Tea Sandwiches (V)  
British Turnovers  
Bacon Wrapped Bangers (GF)



# Plated Dinner Menu – Kensington

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

\$60++ per person

## *Appetizers*

### DISPLAYED

#### Charcuterie Board

Three (3) meats and three (3) cheeses of Chef's selection or seasonal selection

#### Trio of Hummus Board

Garlic, roasted red pepper, and regular hummus served with naan bread, cucumbers, celery, and carrots (V)

### PASSED

#### Goat Cheese Bruschetta

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

#### Bacon Wrapped Bangers

Two bangers wrapped in peppered bacon  
Drizzled with BBQ sauce

## *Pre-set Salad*

*Please choose one (1):*

#### Chopped Wedge

Chopped iceberg, maple pepper bacon, red onion, cucumbers, tomatoes, blue cheese crumbles & dressing

#### Hail, Caesar!

Chopped romaine, parmesan, garlic, croutons, Caesar dressing

#### Spinach Berry Salad

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

## *Entrée*

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

#### Signature Fish & Chips

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

#### Chef's Fresh Catch

Served with chive whipped potatoes and chef's choice of vegetables (GF)

#### Tuscan Chicken Pasta

Angel hair, spinach, roasted red pepper, smothered in a smoked gouda & bordelaise sauce

#### Eggplant Lasagna

House-made with fresh marinara (V)

#### Surf and Turf

4oz filet served with four jumbo shrimp and chef's choice of vegetables (GF)

## *Dessert*

#### Whiskey Bread Pudding

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



# Plated Dinner Menu – Windsor

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

\$40++ per person

## *Appetizers*

*Please choose two (2) to be served family style:*

### Belhaven Beer Cheese

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

### Pub Spring Rolls

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

### 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)

## *Pre-set Salad*

### Hail, Caesar!

Chopped romaine, parmesan, garlic, croutons, Caesar dressing

## *Entrée*

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

### Signature Fish & Chips

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

### Tuscan Chicken Pasta

Angel hair, spinach, roasted red pepper, smothered in a smoked gouda & bordelaise sauce

### Vegetarian Gouda Pasta

Spinach, red peppers, green onions, sun-dried tomatoes, mushrooms, smoked gouda sauce, rotini pasta, with shredded parmesan (V)

### Grilled Salmon

Roasted Yukon gold potatoes, broccoli, rosemary mustard cream sauce (GF)

### 4oz Filet

Chive whipped potatoes and broccoli



# Empire Dinner Buffet Package

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

\$50++ per person

## *Appetizers*

*Choose any two (2):*

### **HOT**

#### Spinach & Artichoke Dip

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

#### Pub Wings

Tossed in Buffalo and served with blue cheese dressing

### **COLD**

#### Belhaven Beer Cheese Board

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

#### Hummus Trio Board

Black bean, roasted red pepper, and regular hummus served with naan bread, cucumbers, celery, and carrots (V)

## *Entrées*

*Choice of three (3):*

#### Signature Fish & Chips

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

Angel hair, spinach, roasted red pepper, smothered in a smoked gouda & bordelaise sauce

#### Prime Rib Carving Station

Horseradish tomato gravy  
*(add an additional \$5++ to package price)*

## *Salad*

*Choice of one (1):*

Pub Salad • Spinach Berry  
Caesar Salad

## *Dessert*

*Choice of one (1):*

Whiskey Bread Pudding • Assorted Dessert Bars

# Britain Dinner Buffet Package

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

**\$35++ per person**

## *Appetizers*

*Choice of two (2):*

### Belhaven Beer Cheese Board

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

### Spinach & Artichoke Dip

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

### Pesto Margherita Flatbread

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

## *Sides*

*Choice of two (2):*

Pub Salad • Chef's Choice of Vegetable

Caesar Salad • Gouda Mac and Cheese

## *Entrées*

*Choice of two (2):*

### Signature Fish & Chips

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

### Shepherd's Pie

Lamb, beef, bordelaise, peas & carrots, smashed potatoes, mozzarella cheese, parmesan breadcrumbs

### Tuscan Chicken Pasta

Angel hair, spinach, roasted red pepper, smothered in a smoked gouda & bordelaise sauce



# Heavy Hors d'oeuvres Buffet Packages

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Cheeky: \$25++ per person

Please choose four (4)

Smashing: \$32++ 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, and 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

**Impossible:** Plant based, vegan, lettuce, pickle (V)

*\*Add additional \$4++ to package price for Impossible slider\**

## Young's BBQ Crisps

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

## Naughty Chips

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

## Pub Wings

Tossed in Buffalo and served with blue cheese dressing

# 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++

*Package price includes three (3) meats and three (3) cheeses of Chef's selection or seasonal selection.*

## Pub Pretzel Board - \$125++

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

## Assorted Dessert Boards

**Whiskey Bread Pudding:** \$95++

**Dessert Bars:** \$75++

**Mini Cheesecakes:** \$75++

## Fruit and Cheese Board - \$95++

Assorted seasonal fruits and cubed imported cheeses

## Trio of Hummus Board - \$95++

Garlic, 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 - \$3++

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

## Spring Rolls - \$4++

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

*\*Can be made vegetarian\**

## Crab Cakes - \$6++

Served with garlic mustard aioli

## Shrimp Cocktail - \$6++

Served with house cocktail sauce

## 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 - \$4++

Assorted cucumber, chicken salad, and chutney sandwiches

## Bacon Wrapped Bangers - \$5++

Two bangers wrapped in peppered bacon  
Drizzled with BBQ sauce

## British Turnover - \$4++

Shepherd's pie mix in pastry and 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: \$22++ 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  
*\*Can add grilled chicken\**

#### *Pub Reuben*

Sliced corned beef, sauerkraut, swiss,  
thousand island on marble rye

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## Fit for a King: \$30++ per person

### *Appetizers*

#### *Served Family Style*

#### *Pesto Margherita Flatbread*

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

### *Pre-set Salad*

#### *Accent Salad*

Mixed greens, sliced red pepper and onion,  
balsamic vinaigrette

#### *Spring Rolls*

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

### *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, & creamy coleslaw

#### *Spinach Berry Salad*

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

#### *Tuscan Chicken Pasta*

Angel hair, spinach, roasted red pepper, smothered in a  
smoked gouda & bordelaise sauce

#### *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 be applied 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, Bulleit

**SCOTCH** 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/ WINE** All Craft, Domestic, and Imported, 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, Four Roses, Seagram's 7

**SCOTCH** 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/ WINE** Bud Light, Miller Light, Coors Light, Heineken, Michelob Ultra, Corona, Guinness, 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** Bud Light, Miller Light, Coors Light, Heineken, Michelob Ultra, Corona, Guinness

**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 music 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.

## 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



# Preferred Vendors

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## Décor/Furniture

### **Wizard Connection**

Amanda L. Schneider  
Account Executive  
407.888.9238  
[www.wizardconnection.com](http://www.wizardconnection.com)

### **Lowe and Behold**

Leigh Ann Krohmer, CMP, DMCP  
Senior Director of Sales  
407.901.7300  
[www.loweandbehold.com](http://www.loweandbehold.com)

### **CORT Events**

Selina Mullenax, CMP  
District Account Executive  
813.789.4264  
[www.cortevents.com](http://www.cortevents.com)

## Floral

### **Lowe and Behold**

Leigh Ann Krohmer, CMP, DMCP  
Senior Director of Sales  
407.901.7300  
[www.loweandbehold.com](http://www.loweandbehold.com)

## Photography

### **Christie's Photographic Solutions**

Michelle Granger  
Curator of Relationships  
407.602.8999  
[www.christiesphotographic.com](http://www.christiesphotographic.com)

## Balloon Pieces

### **Central FL Balloon Decor**

Linda Antpusat  
Balloon Consultant  
407.442.2745  
[www.centralfloridaballoondecor.com](http://www.centralfloridaballoondecor.com)

## Transportation

### **Imprint Group**

Jenna Fox  
Associate Director of Florida  
954.612.2906  
[www.imprintgroup.com](http://www.imprintgroup.com)

## DJ

### **A-List Entertainment**

Asher Grier  
Owner/DJ  
407.921.4999  
<http://www.alistdjentertainment.com>

### **Our DJ Rocks**

Kristin Wilson  
Owner/DJ MC  
407.509.9786  
[www.ourdjrocks.com](http://www.ourdjrocks.com)

## Band

### **Eklectic Entertainment**

Krislyn Rojas  
President/Owner  
419.357.2764  
[www.eklecticentertainment.com](http://www.eklecticentertainment.com)

## AV

### **OPAV**

Rob O'Brien  
Account Manager  
407.702.7744  
[www.op-av.com](http://www.op-av.com)





# Parking and Directions

The Pub Orlando is located on the heart of International Drive at Pointe Orlando. We are on the South end, between The Capital Grille and Cuba Libre. We are directly across from the Rosen Plaza hotel and 5 blocks North of the Orange County Convention Center. Guests may enter via International Drive by walking from various surrounding hotels or driving.

## Parking & Drop Off Options

- Pointe Orlando Garage Parking
  - Self-park – up to \$12 per voucher
  - Parking vouchers for guests purchased through The Pub - \$5 per voucher
- Pointe Orlando Valet
  - Valet in front of The Pub – up to \$15 per car
  - Valet voucher for guests purchased through The Pub - \$10 per voucher
- Bus Drop Off
  - Service road between Pointe Orlando garage and Maggiano's
- Walking
  - From Rosen Plaza Hotel – 0.2 miles (5 min)
  - From Hyatt Regency Hotel – 0.4 miles (8 min)
  - Orange County Convention Center **WEST** Concourse – 0.5 miles (10 min)
  - From Rosen Centre Hotel – 0.8 miles (15 min)
  - Orange County Convention Center **NORTH/SOUTH** Concourse – 0.9 miles (17 min)
  - From Hilton Hotel – 1.2 miles (22 min)
- Uber/Lyft Pick-up and Drop-off
  - Designated locations at both valet circles within Pointe Orlando

