

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

Virginia Schwartz, Sales Manager | VSchwartz@dinetrg.com | 904.933.0066



Welcome

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.

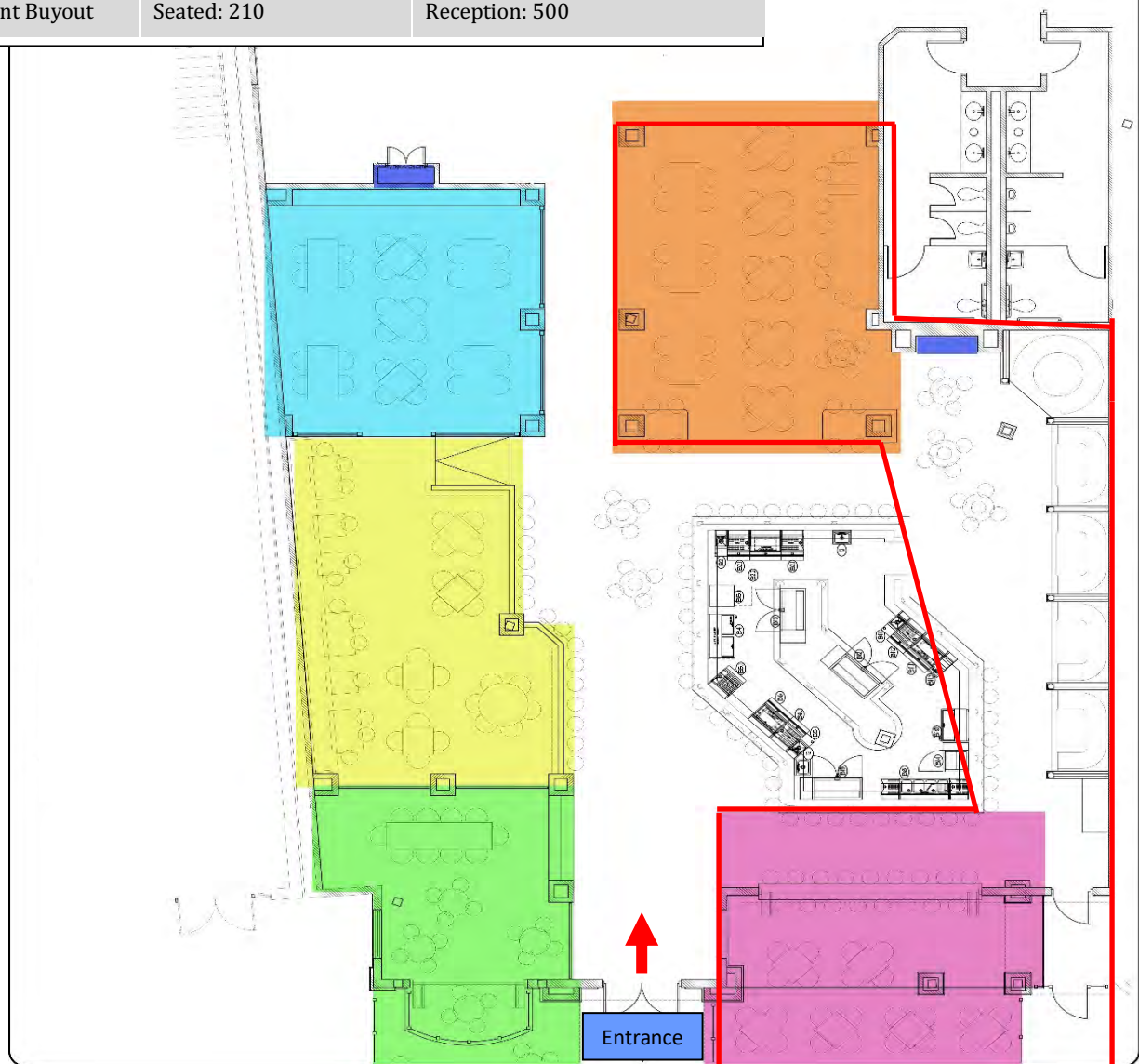
With over 50 years combined in the events industry, let our expert team take care of all your guests’ needs and give them an experience they will never forget! Come across the pond, relax, and raise a pint at The Pub Orlando!



Virginia Schwartz
Sales Manager
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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



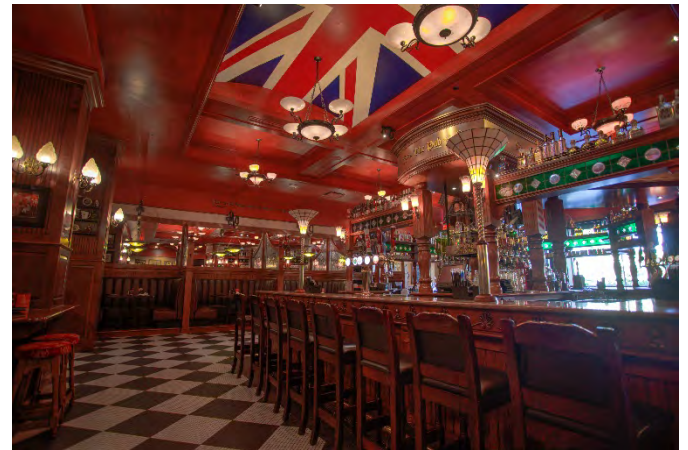
TAP ROOM



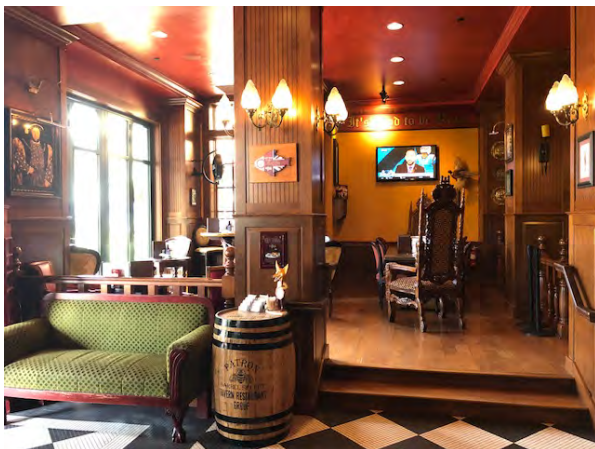
COVERED PATIO



MIDDLE AREA



BOOTHS/BACK BAR



KING'S AREA



MAIN FLOOR

Group Cocktail Reception

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

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, 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)

PASSED HORS D'OEUVRES

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

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

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

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

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

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

*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

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 - \$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

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

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

| 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

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

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

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 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

Décor/Furniture

Wizard Connection

Amanda L. Schneider
Account Executive
407.888.9238
www.wizardconnection.com

Lowe and Behold

Leigh Ann Krohmer, CMP, DMCP
Senior Director of Sales
407.901.7300
www.loweandbehold.com

CORT Events

Selina Mullenax, CMP
District Account Executive
813.789.4264
www.cortevents.com

Floral

Lowe and Behold

Leigh Ann Krohmer, CMP, DMCP
Senior Director of Sales
407.901.7300
www.loweandbehold.com

Photography

Christie's Photographic Solutions

Michelle Granger
Curator of Relationships
407.602.8999
www.christiesphotographic.com

Balloon Pieces

Central FL Balloon Decor

Linda Antpusat
Balloon Consultant
407.442.2745
www.centralfloridaballoondecor.com

Transportation

Imprint Group

Jenna Fox
Associate Director of Florida
954.612.2906
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

Band

Eklectic Entertainment

Krislyn Rojas
President/Owner
419.357.2764
www.eklecticentertainment.com

AV

OPAV

Rob O'Brien
Account Manager
407.702.7744
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

