

GIVE YOUR EVENT THE ROYAL TREATMENT

Rehearsal Dinners | Receptions | Corporate Events | Special Occasions



The Pub Pointe Orlando | 9101 International Dr. | Orlando, FL 32819 Jordan Baldwin, Sales Manager | JBaldwin@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.

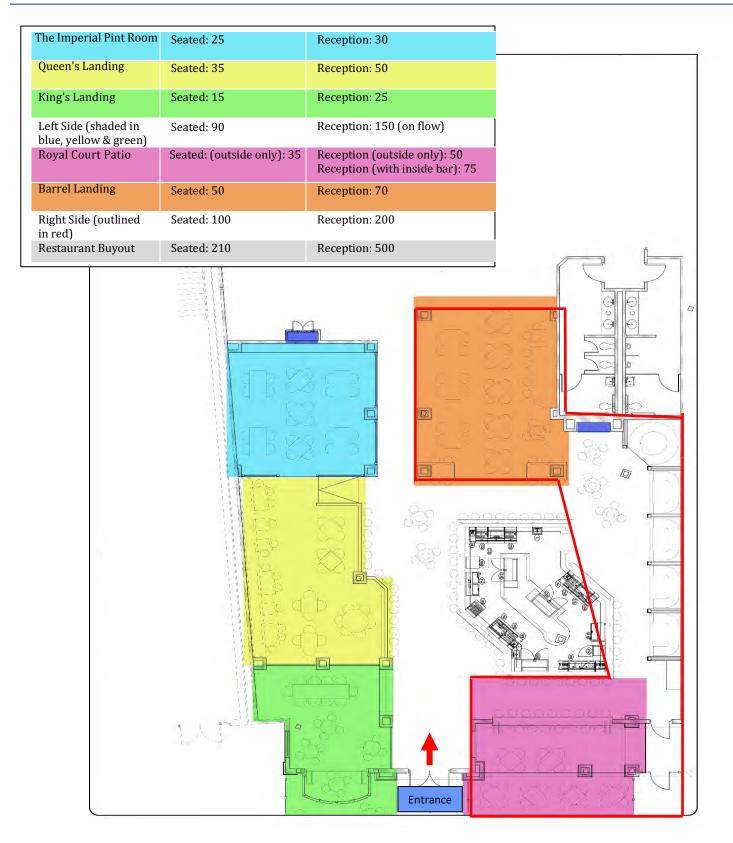
With over 50 years combined in the events industry, let our expert team take care of all your guests' needs and give them an experience they will never forget! Come across the pond, relax, and raise a pint at The Pub Orlando!



Jordan Baldwin Sales Manager (904) 933-0066 JBaldwin@dinetrg.com

er JBaldwin@dinetrg.com (904) 933-0066 ++Represents 6.5% tax, 20% gratuity and a service fee of 4%. Dietary options noted (V,GF) Additional charge will be applied for Groups of 20+ who request separate checks.

Venue Capacities



Event Space Photos



IMPERIAL PINT ROOM



ROYAL COURT PATIO



QUEEN'S LANDING



COCKTAIL CORNER



BARREL LANDING

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Group Cocktail Reception

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

TWO-HOUR RECEPTION: \$65++ PER PERSON ADDITIONAL HOURS AVAILABLE FOR \$12++ 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)

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Plated Dinner Menu – Kensington

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

\$60++ per person

Appetizers

PASSED

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

Trio of Hummus Board

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

DISPLAYED Charcuterie Board

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

or seasonal selection

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

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Hail, Caesar! Chopped romaine, parmesan, garlic, croutons, Caesar dressing

Spinach Berry Salad

Baby spinach, blueberries, candied spiced pecans, goat cheese, housemade 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

6oz 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

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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

Fntrée *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)

607 Filet

Chive whipped potatoes and broccoli

Jordan Baldwin, Sales Manager Page 6 of 15 Additional charge will be applied for Groups of 20+ who request separate checks.

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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)

COLD

Belhaven Beer Cheese Board Sharp cheddar, Belhaven Scottish Ale, fresh veggies (V)

Pub Wings

Tossed in Buffalo and served with blue cheese dressing

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, housemade tartar sauce, and creamy coleslaw

Mum's English Pot Roast

House-made bordelaise, smashed potatoes, peas & carrots

Grilled Salmon Filet

Grilled salmon finished with a rosemary cream sauce

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

Whiskey Bread Pudding • Assorted Dessert Bars

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Dessert Choice of one (1):

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)

Belhaven Beer Cheese

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

Spinach & Artichoke Dip

Blended with mozzarella & parmesan, served with naan bread (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*

Pub Wings

Tossed in Buffalo and served with blue cheese dressing

Smashing: \$32++ per person

Please choose six (6)

Goat Cheese Dip

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

Pesto Margherita Flatbread

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

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

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.

Assorted Dessert Boards Whiskey Bread Pudding: \$95++

Dessert Bars: \$75++

Mini Cheesecakes: \$75++

Pub Pretzel Board - \$125++

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

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

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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

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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

Spinach Berry Salad

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

Chicken Gouda Pasta

Blackened chicken, spinach, bacon, red peppers, green onions, sun-dried tomatoes, mushrooms, smoked gouda sauce, rotini pasta, with shredded parmesan

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)

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

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

Tuscan Chicken Pasta

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

Spinach Berry Salad

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

Welsh Dip

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

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Beverage Packages

Package Options

| Per person prices **do not** include tax and service charges | Drink packages **do not** include shots

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

ROYAL FLUSH PREMIUM BAR – two hours \$45++ | each additional hour \$14++

WHISKEY/BOURBON Jack Daniel's, Crown Royal, Jameson, Maker's Mark, Woodford Reserve, Bulleit
SCOTCH Johnny Walker Black, Glenmorangie 10yr
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, Moscow Mule, Pub Mojito, Blue Hawaiian, Manhattan
BEER/WINE All Craft, Domestic, and Imported Draughts & Bottles
All Wines by the glass, Chandon Brut split & La Marca Prosecco split
ALL SOFT DRINKS Coffee, Soda, Un/Sweet Tea, Hot Tea, Red Bull, Red Bull Sugar Free

FULL HOUSE STANDARD BAR – two hours \$40++ | each additional hour \$12++

WHISKEY/BOURBON Jim Beam, Canadian Club, WhistlePig Piggyback Rye 6yr
SCOTCH Dewar's, Johnny Walker Red
VODKA/GINAbsolut Flavors, Platinum 7X, Beefeater, Tanqueray
RUM Bacardi, Bacardi Flavors, Malibu
TEQUILA Sauza Silver, Cuervo Gold
BEER/WINE All Craft, Domestic, and Imported Draughts & Bottles
All Wines by the glass, Chandon Brut split & La Marca Prosecco split
ALL SOFT DRINKS Coffee, Soda, Un/SweetTea, HotTea

BEER AND WINE BAR – two hours \$35++ | each additional hour \$10++

BEER All Craft, Domestic, and Imported Draughts & Bottles **WINE** All Wines by the glass, Chandon Brut split & La Marca Prosecco split **ALL SOFT DRINKS** Coffee, Soda, Un/SweetTea, HotTea

DRINK TICKETS – tickets are priced **per ticket** and are a set price | tickets on consumption are not allowed

ROYALFLUSH:\$14++| Includes all liquors from the Royal Flush and Full House package plus all B&W listed FULL HOUSE: \$12++| Includes all liquors from the Full House package plus all B&W listed BEER&WINE:\$10++| 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 you 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 personWine Tasting: \$25++ per personBourbon/Scotch Tasting: Starts at \$35++ person and goes up depending on chosen liquors

Live Entertainment & Custom Activities

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 performers that includes Beatles Tribute Bands, Top 40's groups, Acoustic Guitarists, DJs, & more. We also offer interactive additions like Pub Quiz and Musical Bingo which are great for team-building, and put a unique spin on any social gathering. We can work with any budget to help make your event perfect!

Quiz Night with Quiz Master: **\$500** Musical Bingo: **\$750**

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.

<u>AV</u>

Trying to setup a meeting for your office? Have a big presentation and need to impress your boss? Look no further because The Pub Orlando can assist with all of your AV needs!

USB Hook-Up: **\$50/TV** HDMI Hook-Up: **\$50/TV** Microphone Rental: **\$150** Projector & Screen Rental: **\$350**



Preferred Vendors

Décor/Furniture

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

Floral

Lowe and Behold Leigh Ann Krohmer, CMP, DMCP

Senior Director of Sales 407.901.7300 www.loweandbehold.com

Balloon Pieces

Central FL Balloon Decor Linda Antpusat Balloon Consultant 407.442.2745 www.centralfloridaballoondecor.com

DJ

A-List Entertainment Asher Grier Owner/DJ 407.921.4999 http://www.alistdjentertainment.com

Band

Eklectic Entertainment Krislyn Rojas

President/Owner 419.357.2764 www.eklecticentertainment.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

Photography

Christie's Photographic Solutions Michelle Granger Curator of Relationships 407.602.8999 www.christiesphotographic.com

Transportation

Hello! Florida Virginia Schwartz Account Executive 352.434.2252 www.hello-DMC.com

Our DJ Rocks

Kristin Wilson Owner/DJ MC 407.509.9786 www.ourdjrocks.com

AV

Honest A/V Gabe Grier 321.332.8020 www.honestavpros.com

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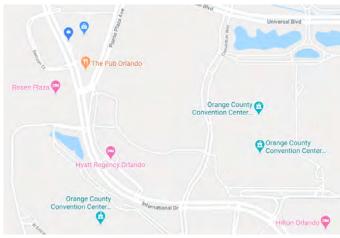


Parking and Directions

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
 - \circ Valet in front of The Pub up to \$15 per car
 - \circ ~ Valet voucher for guests purchased through The Pub \$10 per voucher
- Bus Drop Off
 - o 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



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