

PRIVATE DINING & EVENTS

CONTACT

FOR PRIVATE DINING INFORMATION, TO BOOK AN EVENT OR
TO SCHEDULE A TOUR AND MEETING:

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INTRODUCTION

PUBLIC HOUSE CHATTANOOGA USES THE HIGHEST QUALITY STEAKS, THE FRESHEST POSSIBLE SEAFOOD AND LOCAL, SEASONAL PRODUCE TO CREATE A MENU THAT IS AN UPDATED VERSION OF THE CLASSIC PUB MENU, OR MORE COMMONLY KNOWN IN THE AMERICAN SOUTH AS A “MEAT AND ..” WHERE QUALITY MEALS ARE PREPARED SKILLFULLY AND SIMPLY. THIS ISN’T HOME COOKING – IT’S A BIT MORE REFINED THAN THAT, BUT IT IS SATISFYING, WARM AND WELCOMING.

PROFESSIONAL SERVICE AND A CASUALLY ELEGANT DINING ROOM COMPLETE THE EXPERIENCE AND MAKE IT A GREAT CHOICE FOR A VARIETY OF LUNCH AND DINNER EVENTS.

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PRIVATE DINING ROOMS AT PUBLIC HOUSE



NAMED FOR THE PREVIOUS TENANT, THE **POLO ROOM** IS A COMPLETELY SEPARATE DINING ROOM WITH SEATING FOR UP TO 50 GUESTS, OR STANDING RECEPTIONS OF UP TO 60. THE POLO ROOM IS COMPLETELY SEPARATE VISUALLY AND ACOUSTICALLY FROM THE REMAINDER OF THE RESTAURANT, ADJOINS THE MAIN DINING ROOM OF THE RESTAURANT AND CONNECTS TO THE PUBLIC HOUSE BAR “THE SOCIAL.” THE ROOM CAN BE DIVIDED IN HALF WITH FLOOR TO CEILING CURTAINS FOR UP TO 24 SEATED GUESTS.

LUNCH FOOD & BEVERAGE MINIMUM:
MONDAY – SATURDAY: \$600/HALF ROOM \$300

DINNER FOOD & BEVERAGE MINIMUM:
MONDAY – THURSDAY: \$800/HALF ROOM \$400
FRIDAY – SATURDAY: \$1500 /HALF ROOM \$750

THE **OAK ROOM** IS A SEMI-PRIVATE DINING ROOM ATTACHED TO THE SOCIAL AND SEATS 8-10 PEOPLE. THE OAK ROOM IS ALSO IDEAL FOR HORS D’OEUVRE RECEPTIONS IN THE SOCIAL.

LUNCH FOOD & BEVERAGE MINIMUM:
MONDAY – SATURDAY: \$200

DINNER FOOD & BEVERAGE MINIMUM:
MONDAY – SATURDAY: \$300



HORS D'OEUVRES – PRICED PER PIECE

PIMENTO CHEESE, GRILLED SOURDOUGH & FRIED PICKLE
\$1.50

MARINATED MUSHROOM & HERBED GOAT CHEESE TOAST
\$1.50

HOUSE SMOKED TROUT, CROSTINI
\$2.00

GRILLED BEEF FILET SKEWERS
\$3.50

ANGEL BISCUITS + FRIED CHICKEN + LOCAL HONEY
\$2.00

LITTLE JONAH CRAB CAKE & SAUCE GRIBICHE
\$4.00

LITTLE PH CHEESEBURGERS
\$2.50

DEVILED EGGS & BACON BRITTLE
\$1.00

BRONZED GULF SHRIMP
\$2.00

CAROLINA STYLE QUAIL BREAST (BONELESS)
\$4.00

GRILLED VEGGIES & BALSAMIC VINAIGRETTE
\$4.00 (PER PERSON)

PH DESSERTS (30 PIECE PER ITEM MINIMUM)
\$4.00



SEATED DINNER MENU A: \$30 PER PERSON

FIRST COURSE

SOUP OF THE DAY

HOUSE SALAD WITH TOMATOES, GREEN BEANS, RADISHES,
SPICED NUTS, BLUE CHEESE, HERB VINAIGRETTE

CAESAR SALAD WITH GRILLED RED ONIONS

MAIN COURSE

GRILLED FAROE ISLAND SALMON WITH QUINOA PILAF & ROMESCO

RED WINE BRAISED POT ROAST WITH
MASHED POTATOES & GARLIC GREEN BEANS

ROASTED ORGANIC CHICKEN WITH
STONEGROUND GRITS & SEASONAL VEGETABLE

VEGETABLE PLATE

*ACCOMPANYING SIDES MAY BE CHANGED PRIOR TO EVENT AT
CLIENT'S REQUEST WITH APPROVAL OF EXECUTIVE CHEF

DESSERT

JACK DANIELS CHOCOLATE CHEESECAKE

CHOCOLATE CHIP COOKIE BANANA PUDDING

CRÈME BRULÉE

ALL SEATED DINNER MENUS INCLUDE:

SWEET & UNSWEET TEA

REGULAR/DECAFFEINATED CHATTZ COFFEE

COKE, DIET COKE, SPRITE

SEATED DINNER MENU B: \$40 PER PERSON

FIRST COURSE – CHOOSE 3

SOUP OF THE DAY

HOUSE SALAD WITH TOMATOES, GREEN BEANS, RADISHES,
SPICED NUTS, BLUE CHEESE, HERB VINAIGRETTE

CAESAR SALAD WITH GRILLED RED ONIONS

MAIN COURSE – CHOOSE 3 (+ VEGETABLE PLATE)

GRILLED FAROE ISLAND SALMON WITH QUINOA PILAF & ROMESCO

GRILLED PORK TENDERLOIN WITH
STONEGROUND GRITS & APPLE CHUTNEY

-OR-

ROASTED ORGANIC CHICKEN WITH
STONEGROUND GRITS & SEASONAL VEGETABLE

GRILLED 8OZ. BEEF FILET WITH
MASHED POTATOES & GARLIC GREEN BEANS

VEGETABLE PLATE

*ACCOMPANYING SIDES MAY BE CHANGED PRIOR TO EVENT AT
CLIENT'S REQUEST WITH APPROVAL OF EXECUTIVE CHEF

DESSERT

JACK DANIELS CHOCOLATE CHEESECAKE

CRÈME BRULÉE

CHOCOLATE CHIP COOKIE BANANA PUDDING

SEATED DINNER MENU C: \$45 PER PERSON

FIRST COURSE – CHOOSE 3

SOUP OF THE DAY

HOUSE SALAD WITH TOMATOES, GREEN BEANS, RADISHES,
SPICED NUTS, BLUE CHEESE, HERB VINAIGRETTE

CAESAR SALAD WITH GRILLED RED ONIONS

SEARED SEA SCALLOPS WITH SEASONAL SIDE & SAUCE

BRONZED GULF SHRIMP, ARUGULA, HERB LEMON VINAIGRETTE

MAIN COURSE – CHOOSE 3 (+ VEGETABLE PLATE)

GRILLED FAROE ISLAND SALMON WITH QUINOA PILAF & ROMESCO

-OR-

FISH OF THE DAY WITH ANDOUILLE & SHRIMP JAMBALAYA

GRILLED PORK TENDERLOIN WITH
STONEGROUND GRITS & APPLE CHUTNEY

-OR-

ROASTED ORGANIC CHICKEN WITH
STONEGROUND GRITS & SEASONAL VEGETABLE

GRILLED 8OZ. BEEF FILET WITH
MASHED POTATOES & GARLIC GREEN BEANS

VEGETABLE PLATE

*ACCOMPANYING SIDES MAY BE CHANGED PRIOR TO EVENT AT
CLIENT'S REQUEST WITH APPROVAL OF EXECUTIVE CHEF

DESSERT

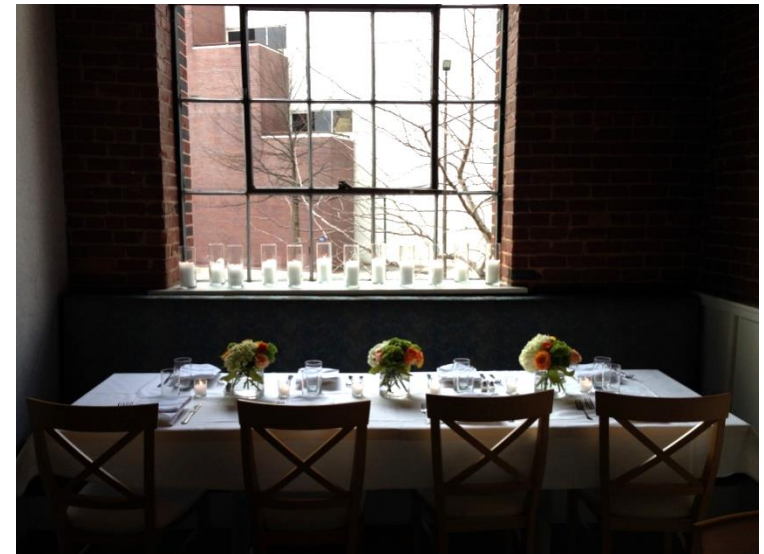
JACK DANIELS CHOCOLATE CHEESECAKE

CRÈME BRULÉE

KEY LIME PIE

PRIVATE DINING AGREEMENT

- FOR YOUR BENEFIT, ALL PRIVATE DINING ROOM RESERVATIONS REQUIRE A SIGNED AGREEMENT BETWEEN PUBLIC HOUSE AND A PARTY REPRESENTATIVE.
- WITHIN TWENTY-FOUR HOURS OF YOUR PRIVATE DINING INQUIRY, A PUBLIC HOUSE REPRESENTATIVE WILL PRESENT YOU WITH A TENTATIVE AGREEMENT FOR YOUR REVIEW AND SIGNATURE.
- A DEPOSIT IS REQUIRED TO RESERVE A PRIVATE DINING ROOM.
- TENTATIVE RESERVATIONS ARE ACCEPTED FOR 24 HOURS WITHOUT A DEPOSIT WITH A RIGHT OF FIRST REFUSAL BASED ON ANY ADDITIONAL INQUIRIES. GUARANTEED NUMBER OF GUESTS IS REQUIRED 48 HOURS PRIOR TO PARTY DATE.
- A VALID CREDIT CARD NUMBER IS REQUIRED WITH THE SIGNED CONTRACT AS PAYMENT FOR THE PARTY. ON-SITE CREDIT CARDS MAY BE SUBSTITUTED FOR THE ON-FILE CARD NUMBER.



SEATED LUNCH MENU A: \$14 PER PERSON

SEATED LUNCH, GUEST CHOICE OF...

PUBLIC HOUSE FRIED CHICKEN SALAD WITH MIXED GREENS, BACON, CROUTONS & PARMESAN CHEESE

SOUP & SALAD (HOUSE, WEDGE OR CAESAR)

MARINATED MUSHROOM & GOAT CHEESE "GRILLED CHEESE" WITH SHOESTRING FRIES

RED WINE BRAISED POT ROAST WITH MASHED POTATOES & GARLIC GREEN BEANS

MARINATED & GRILLED CHICKEN TENDERS WITH STONEGROUND GRITS & SEASONAL VEGETABLE

FISH OF THE DAY WITH MASHED POTATOES & GARLIC GREEN BEANS

DESSERTS...

CHOCOLATE CHIP COOKIE

BLONDIE



SEATED LUNCH MENU B: \$22 PER PERSON

SOUP & SALAD, GUEST CHOICE OF...

SOUP OF THE DAY

HOUSE SALAD WITH TOMATOES, GREEN BEANS, RADISHES, SPICED NUTS, BLUE CHEESE, HERB VINAIGRETTE

CAESAR SALAD WITH GRILLED RED ONIONS

MAIN COURSE...

GRILLED FAROE ISLAND SALMON WITH MASHED POTATOES & GARLIC GREEN BEANS

RED WINE BRAISED POT ROAST WITH MASHED POTATOES & GARLIC GREEN BEANS

GRILLED PORK LOIN WITH STONEGROUND GRITS & SEASONAL VEGETABLE

MARINATED & GRILLED CHICKEN TENDERS WITH STONEGROUND GRITS & SEASONAL VEGETABLE

VEGETABLE PLATE

DESSERTS...

CHOCOLATE CHIP COOKIE BANANA PUDDING

CRÈME BRULÉE

ALL SEATED LUNCH MENUS INCLUDE:

SWEET & UNSWEET TEA

COKE, DIET COKE, SPRITE

REGULAR/DECAFFEINATED CHATZ COFFEE

BUFFET LUNCH MENU A: \$14 PER PERSON

SELF SERVED BUFFET FEATURING...

CHEDDAR MUFFINS WITH CHOW-CHOW

MAIN COURSE – CHOOSE 1

PUBLIC HOUSE FRIED CHICKEN

ROASTED PORK LOIN

PH MARINATED AND GRILLED CHICKEN

SIDES – CHOOSE 2

MASHED POTATOES

MACARONI SHELLS &
CHEESE

GARLIC GREEN BEANS

HOUSE SALAD

SEASONAL OPTIONS

CAESAR SALAD

DESSERT...

CHOCOLATE CHIP COOKIES

BEVERAGES...

SWEET & UN-SWEET TEA

COKE, DIET COKE, SPRITE

BUFFET LUNCH MENU B: \$18 PER PERSON

SELF SERVED BUFFET FEATURING...

CHEDDAR MUFFINS WITH CHOW-CHOW

SALAD – CHOOSE 1

CAESAR SALAD

HOUSE SALAD

MAIN COURSE – CHOOSE 2

PUBLIC HOUSE FRIED CHICKEN

ROASTED PORK LOIN

RED WINE BRAISED POT ROAST

PH MARINATED AND GRILLED CHICKEN

GRILLED SALMON

SIDES – CHOOSE 2

MASHED POTATOES

MACARONI SHELLS & CHEESE

GARLIC GREEN BEANS

STONEGROUND GRITS

SEASONAL OPTIONS

ROASTED BEETS & GOAT CHEESE

DESSERT...

CHOCOLATE CHIP COOKIES

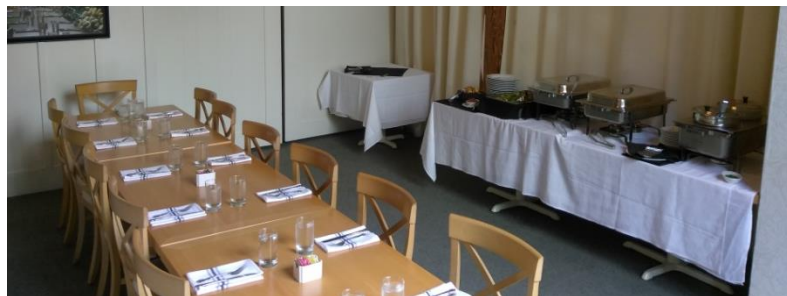
-OR-

CHOCOLATE CHIP COOKIE BANANA PUDDING

BEVERAGES...

SWEET & UN-SWEET TEA

COKE, DIET COKE, SPRITE





ADDITIONAL INFORMATION

- PRIVATE PARTIES MUST BE PRESENTED AS ONE CHECK, WITH THE EXCEPTION OF ALCOHOLIC BEVERAGES. MULTIPLE FORMS OF PAYMENT MAY BE APPLIED TO THE CHECK.
- TENNESSEE STATE SALES TAX IS 9.25%. ALL WINE AND SPIRITS INCLUDE 15% STATE TAX.
- GRATUITY IS 22%.
- AUDIO/VISUAL EQUIPMENT IS AVAILABLE FOR USE AT A MINIMAL CHARGE. PUBLIC HOUSE DOES NOT PROVIDE TECHNICAL SUPPORT FOR OUTSIDE LAPTOPS, SOFTWARE, ETC.
- PUBLIC HOUSE DOES NOT PROVIDE DECORATIONS. PLEASE REVIEW ALL PLANS FOR DECORATING WITH EVENT COORDINATOR.
- MIMOSA BAR: THERE IS A 20 PERSON MINIMUM TO SET UP A MIMOSA BAR FOR A PRIVATE PARTY. THERE IS A FLAT RATE OF \$60 FOR THE BAR THAT INCLUDES JUICES (ORANGE, PINEAPPLE, CRANBERRY), GARNISHES (ORANGE, PINEAPPLE, STRAWBERRY), GLASSWARE, ICE BUCKETS AND LINEN. WYCLIFF BRUT IS AVAILABLE FOR \$10 PER BOTTLE AND IS SOLD BY CONSUMPTION. ANY OUTSIDE BOTTLES ARE CHARGED A STANDARD \$15 CORKAGE FEE.