

PUBLIC HOUSE

CHATTANOOGA

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, 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.

PRIVATE DINING ROOMS AT PUBLIC HOUSE



NAMED FOR THE PREVIOUS TENANT, THE **POLO ROOM** IS A SEPARATE DINING ROOM WITH SEATING FOR UP TO 50 GUESTS. THE POLO ROOM IS CLOSED VISUALLY AND ACOUSTICALLY FROM THE REMAINDER OF THE RESTAURANT WITH SLIDING “BARN” DOORS. IT 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 – THURSDAY: \$800/HALF ROOM \$400

FRIDAY – SATURDAY: \$1000/HALF ROOM \$500

DINNER FOOD & BEVERAGE MINIMUM:

MONDAY – THURSDAY: \$1200/HALF ROOM \$600

FRIDAY – SATURDAY: \$2500 /HALF ROOM \$1250

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 – THURSDAY: \$300

FRIDAY – SATURDAY: \$400



HORS D'OEUVRES – PRICED PER PIECE

PIMENTO CHEESE, GRILLED SOURDOUGH & FRIED PICKLE
\$2

MARINATED MUSHROOM & HERBED GOAT CHEESE TOAST
\$2

HOUSE SMOKED TROUT, CROSTINI
\$2.50

GRILLED BEEF SKEWERS
\$4

ANGEL BISCUITS + FRIED CHICKEN + LOCAL HONEY
\$2.50

SALMON CROQUETTE & SAUCE GRIBICHE
\$4

LITTLE PH CHEESEBURGERS
\$3

DEVEILED EGGS & BACON BRITTLE
\$1.50

GULF SHRIMP COCKTAIL
\$3

CAROLINA STYLE QUAIL BREAST (BONELESS)* - SUBJECT TO
AVAILABILITY
\$4

GRILLED VEGGIES & BALSAMIC VINAIGRETTE
\$4 (PER PERSON)

CHOCOLATE CHIP COOKIES
\$2.50

PH DESSERTS (30 PIECE PER ITEM MINIMUM)
\$5



SEATED DINNER MENU A: \$45 PER PERSON

BREAD SERVICE – CHEDDAR MUFFINS

FIRST COURSE – SELECT ONE FOR ALL GUESTS

LOBSTER BISQUE

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

CAESAR SALAD, CROUTONS, PARMESAN CHEESE

MAIN COURSE – GUEST WILL ORDER MAIN COURSE WITH SERVER

GRILLED SALMON WITH SEASONAL SIDE

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

GRILLED PORK TENDERLOIN WITH
STONEGROUND GRITS & APPLE CHUTNEY

SEASONAL VEGETARIAN ENTREE

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

DESSERT – SELECT ONE FOR ALL GUESTS

JACK DANIELS CHOCOLATE CHEESECAKE

CRÈME BRULÉE

ALL SEATED DINNER MENUS INCLUDE:

SWEET & UNSWEET TEA
REGULAR/DECAFFEINATED CHATTZ COFFEE
COKE, DIET COKE, SPRITE

SEATED DINNER MENU B: \$55 PER PERSON

BREAD SERVICE – CHEDDAR MUFFINS

FIRST COURSE – SELECT ONE FOR ALL GUESTS

LOBSTER BISQUE

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

CAESAR SALAD, CROUTONS, PARMESAN CHEESE

MAIN COURSE – GUEST WILL ORDER MAIN COURSE WITH SERVER

GRILLED SALMON WITH SEASONAL SIDE

-OR-

FISH OF THE DAY WITH SEASONAL SIDE

GRILLED PORK TENDERLOIN WITH
STONEGROUND GRITS & APPLE CHUTNEY

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

SEASONAL VEGETARIAN ENTRÉE

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

DESSERT – GUEST WILL ORDER SELECTION FROM SERVER

JACK DANIELS CHOCOLATE CHEESECAKE

CRÈME BRULÉE

KEY LIME PIE



SEATED LUNCH MENU A: \$18 PER PERSON

SEATED LUNCH, GUEST CHOICE OF...

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

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

GRILLED SALMON WITH
MASHED POTATOES & GARLIC GREEN BEANS

DESSERTS...

CHOCOLATE CHIP COOKIE

BLONDIE



SEATED LUNCH MENU B: \$24 PER PERSON

FIRST COURSE – SELECT ONE FOR ALL GUESTS

LOBSTER BISQUE

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

CAESAR SALAD, CROUTONS, PARMESAN CHEESE

MAIN COURSE – GUEST WILL ORDER MAIN COURSE WITH SERVER

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

DESSERT – SELECT ONE FOR ALL GUESTS

CHOCOLATE CHIP COOKIE BANANA PUDDING

CRÈME BRULÉE

ALL LUNCH MENUS INCLUDE:

SWEET & UNSWEET TEA
COKE, DIET COKE, SPRITE
REGULAR/DECAFFEINATED CHATTZ COFFEE

LUNCH BUFFET MENU A: \$18 PER PERSON

SELF SERVED BUFFET FEATURING...

CHEDDAR MUFFINS

MAIN COURSE – CHOOSE 1

PUBLIC HOUSE FRIED CHICKEN

GRILLED PORK TENDERLOIN

MARINATED AND GRILLED CHICKEN TENDERS

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

CHATTZ COFFEE



LUNCH BUFFET MENU B: \$24 PER PERSON

SELF SERVED BUFFET FEATURING...

CHEDDAR MUFFINS

SALAD — CHOOSE 1

CAESAR SALAD

HOUSE SALAD

MAIN COURSE — CHOOSE 2

PUBLIC HOUSE FRIED CHICKEN

GRILLED PORK TENDERLOIN

RED WINE BRAISED POT ROAST

MARINATED AND GRILLED CHICKEN TENDERS

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

CHATTZ COFFEE

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 INQUIRIES ARE ACCEPTED FOR 24 HOURS WITHOUT A DEPOSIT WITH A RIGHT OF FIRST REFUSAL BASED ON ANY ADDITIONAL INQUIRIES.
- A 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.



ADDITIONAL INFORMATION

- WITH THE EXCEPTION OF ALCOHOLIC BEVERAGES, ALL PRIVATE PARTIES MUST BE PRESENTED AS ONE CHECK. 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 25%.
- AV EQUIPMENT (A PROJECTOR & THREE SCREENS) IS AVAILABLE FOR USE AT NO CHARGE. YOU WILL NEED TO BRING A LAPTOP WITH HDMI CAPABILITY. PUBLIC HOUSE DOES NOT PROVIDE TECHNICAL SUPPORT.
- PUBLIC HOUSE DOES NOT PROVIDE DECORATIONS. PLEASE REVIEW ALL PLANS FOR DECORATING (ROOM ACCESS TIME, ETC.) WITH THE EVENT COORDINATOR.
- MIMOSA BAR: THERE IS A 20-PERSON MINIMUM FOR MIMOSA BAR SETUP. A FLAT RATE OF \$60 INCLUDES JUICES (ORANGE, CRANBERRY, GRAPEFRUIT), GARNISHES (ORANGE, PINEAPPLE, STRAWBERRY), GLASSWARE, ICE BUCKETS AND LINEN. HOUSE BRUT IS AVAILABLE FOR \$20 PER BOTTLE AND IS SOLD BY CONSUMPTION.



