



# PRIVATE DINING & EVENTS

## CONTACT

FOR PRIVATE DINING INFORMATION, TO BOOK AN EVENT OR  
TO SCHEDULE A TOUR AND MEETING:  
CALL: 423-266-3366  
E-MAIL: LAURA@PUBLICHOUSECHATTANOOGA.COM

## 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 – 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

DEILED 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 SEASONAL SIDE

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 CHATZ COFFEE  
COKE, DIET COKE, SPRITE

**SEATED DINNER MENU B: \$40 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 – CHOOSE 3 (+ VEGETABLE PLATE)**

GRILLED FAROE ISLAND SALMON WITH SEASONAL SIDE

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 SEASONAL SIDE

-OR-

FISH OF THE DAY WITH RICE PILAF

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: \$16 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 CHATZT COFFEE

**LUNCH BUFFET MENU A: \$15 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

**LUNCH BUFFET 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



**BRUNCH BUFFET MENU C: \$14 PER PERSON**

**SELF SERVED BUFFET FEATURING...**

CHEDDAR MUFFINS WITH CHOW-CHOW

HOUSE SALAD

DEVILED EGGS + BACON BRITTLE

FRIED CHICKEN BISCUITS, LOCAL HONEY

BACON

STONEGROUND GRITS

CHOCOLATE CHIP COOKIES

**BEVERAGES...**

SWEET & UN-SWEET TEA

COKE, DIET COKE, SPRITE

**ALSO AVAILABLE TO ADD ON TO YOUR BUFFET:**

QUICHE (MUST ORDER WHOLE PIE) \$30 EACH -  
CAN BE CUT INTO 6 LARGE SLICES OR 12 SMALL SLICES

SALMON & GOAT CHEESE

COUNTRY HAM & SHARP CHEDDAR

ANDOUILLE SAUSAGE & RED PEPPER

VEGGIE – PEPPER, ONION, MUSHROOM & PARMESAN

~ PLEASE INQUIRE FOR ADDITIONAL/SEASONAL OPTIONS ~





## 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. WE HIGHLY RECOMMEND YOU SCHEDULE A TIME TO TEST YOUR LAPTOP'S CONNECTIVITY PRIOR TO YOUR EVENT, AS NOT ALL PCs ARE COMPATIBLE. PUBLIC HOUSE DOES NOT PROVIDE TECHNICAL SUPPORT.
- 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.

