

**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 – SATURDAY: \$800/HALF ROOM \$400

DINNER FOOD & BEVERAGE MINIMUM:

MONDAY – THURSDAY: \$800/HALF ROOM \$400

FRIDAY – SATURDAY: \$1600 /HALF ROOM \$800

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)

CHOCOLATE CHIP COOKIES  
\$2.50

PH DESSERTS (30 PIECE PER ITEM MINIMUM)  
\$5.00



# **SEATED DINNER MENU A: \$34 PER PERSON**

## **BREAD SERVICE – “YANKEE” CORNBREAD 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 WITH GRILLED RED ONIONS

### **MAIN COURSE – GUEST WILL ORDER MAIN COURSE WITH SERVER**

GRILLED FAROE ISLAND SALMON WITH SEASONAL SIDE

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

GRILLED PORK TENDERLOIN WITH  
STONEGROUND GRITS & APPLE CHUTNEY

VEGETABLE PLATE

\*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

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: \$44 PER PERSON**

**BREAD SERVICE – “YANKEE” CORNBREAD 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 WITH GRILLED RED ONIONS

**MAIN COURSE – GUEST WILL ORDER MAIN COURSE WITH SERVER**

GRILLED FAROE ISLAND SALMON WITH SEASONAL SIDE  
-OR-

FISH OF THE DAY WITH RICE PILAF

GRILLED PORK TENDERLOIN WITH  
STONEGROUND GRITS & APPLE CHUTNEY

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 – GUEST WILL ORDER SELECTION FROM SERVER**

JACK DANIELS CHOCOLATE CHEESECAKE

CRÈME BRULÉE

KEY LIME PIE

## **SEATED LUNCH MENU A: \$16 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

FISH OF THE DAY 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**

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 – 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 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: \$24 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

## 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.



## 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%.
- AUDIO/VISUAL EQUIPMENT IS AVAILABLE FOR USE AT NO 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 FOR MIMOSA BAR SETUP. A FLAT RATE OF \$60 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.



