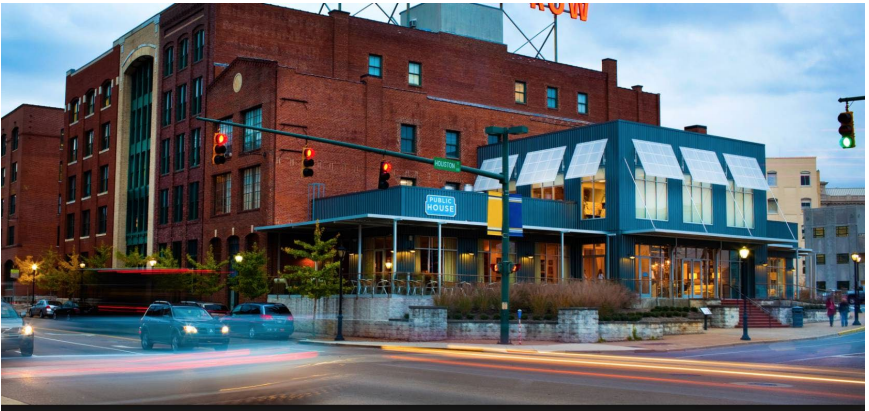


PUBLIC HOUSE

CHATTANOOGA

PRIVATE DINING & EVENTS



For private dining information, to book an event,
or to schedule a tour, please complete an inquiry form at:
[Private Dining | Chattanooga - Public House](https://publichousechattanooga.com/private-dining-chattanooga)
(publichousechattanooga.com/private-dining-chattanooga)

INTRODUCTION

For over 15 years, Public House has been fortunate to play a role in the lives of the Chattanooga community and its visitors. From business lunches to the most important moments of people's lives, we cherish the opportunity to share our hospitality.

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 3..." 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 an excellent choice for a variety of lunch and dinner events.



THE POLO ROOM

Full Polo Room:

Named for the previous tenant, the **Polo Room** is a separate dining room with seating or cocktail reception space for up to 50 guests. The full polo room is a private dining room separated from the rest of the restaurant by sliding “barn” doors. It adjoins the main dining room of the restaurant and connects to the Public House Bar.

Half Polo Room:

The Polo Room can be divided by floor to ceiling curtains for groups up to 24 seated guests.

Lunch Food & Beverage Minimum:

Monday – Thursday: Full Room **\$800** / Half room **\$400**
Friday – Saturday: Full Room **\$1000** / Half Room **\$500**

Dinner Food & Beverage Minimum:

Monday – Thursday: Full Room **\$1200** / Half room **\$600**
Friday – Saturday: Full Room **\$2500** / Half room **\$1250**



THE OAK ROOM

The **Oak Room** is a semi-private dining room attached to the Social that seats 8-10 people. It is perfect for an informal business meeting or celebratory gathering.

Paired with lounge seating in the Social, The Oak Room is also ideal for hors d'oeuvre receptions, after work gatherings or sponsored happy hours.

Lunch Food & Beverage Minimum:

Monday – Saturday: **\$200**

Dinner Food & Beverage Minimum:

Monday – Thursday: **\$300**

Friday – Saturday: **\$400**



PASSED HORS D'OEUVRES AND CANAPES

Priced by the dozen

Passed Hors d'oeuvres are also available as stationary displays or platters placed on your tables.

Pimento Cheese, Grilled Sourdough & Fried Pickle - our pimento cheese as a canape	\$24
Marinated Mushroom & Herbed Goat Cheese Toast - mixed mushroom duxelles on French bread crostini with goat cheese	\$30
House Smoked Trout & Cucumber Canapes - smoked trout dip served on sliced English cucumbers	\$36
Grilled Beef Skewers - red onion, red pepper, and marinated beef	\$48
Angel Biscuits with Fried Chicken and Honey - buttery biscuits filled with crispy chicken tenders glazed with honey	\$36
Salmon Croquettes with Sauce Gribiche - sauteed salmon cakes topped with fancy tartar sauce	\$36
Deviled Eggs with Candied Bacon - traditional deviled eggs topped with caramel coated bacon	\$24
Country Ham Flatbread - grilled flatbread, country ham, blue cheese, arugula	\$28
Individual Shrimp Cocktail - wild caught, Gulf shrimp in lemon vinaigrette, with cocktail sauce	\$36



HORS D'OEUVRE DISPLAYS

Priced to serve 25/50 guests

CHILLED FOOD

Pimento Cheese Board - self serve pimento cheese, grilled sourdough, & crostinis	\$50	\$80
Cheese Board - featuring domestic and imported cheeses	\$75	\$125
Charcuterie Board - cured meats, cheeses, and, accompaniments	\$125	\$225
Fresh Seasonal Fruit Display - served with vanilla custard sauce	\$60	\$100
Vegetable Crudit� - assortment of raw vegetables	\$60	\$100
Shrimp Cocktail Display - cocktail sauce, lemon, crushed ice	\$75	\$150

HOT FOOD DISPLAYS

Fried Chicken Biscuits - angel biscuits and honey butter	\$75	\$150
Grilled Vegetables - with balsamic vinaigrette	\$60	\$100
Little PH Cheeseburgers - with sauteed onion and dill pickle	\$80	\$150
Sweet & Spicy Chicken Bites - tossed in sriracha honey and served with Thai curry sauce	\$60	\$120
Sliced Beef Tenderloin - horseradish, house steak sauce	MKT	



DESSERT DISPLAYS

Priced to serve 25/50 guests

Fresh Baked Chocolate Chip Cookies	\$50	\$80
White Chocolate Blondies	\$50	\$80
PH Mini Desserts - Assortment of our signature desserts	\$75	\$150



PLATED DINNER MENU A

\$50 PER PERSON

- **BREAD SERVICE** -

- **FIRST COURSE** -

Public House Salad

Tomatoes, Green Beans, Radishes, Blue Cheese, Spiced Pecans
Herb Lemon Vinaigrette

Caesar Salad

Sourdough Croutons, Parmesan Cheese

- **MAIN COURSE** -

Grilled Salmon
with Seasonal Side

Red Wine Braised Pot Roast
Mashed Potatoes & Garlic Green Beans

Grilled Pork Tenderloin
Stoneground Grits & Apple Chutney

Seasonal Vegetarian Entrée

- **DESSERT** -

Jack Daniels Chocolate Cheesecake

Vanilla Bean Crème Brulée

All Dinner Menus include:

Sweet & Unsweet Tea
Coke, Diet Coke, Sprite
Regular/Decaffeinated Chantz Coffee

PLATED DINNER MENU B

\$60 PER PERSON

- BREAD SERVICE -

- FIRST COURSE -

Daily Soup Offering

Public House Salad

Tomatoes, Green Beans, Radishes, Blue Cheese, Spiced Pecans
Herb Lemon Vinaigrette

Caesar Salad

Sourdough Croutons, Parmesan Cheese

- MAIN COURSE -

Grilled Salmon
with Seasonal Side

Grilled Pork Tenderloin

Stoneground Grits & Apple Chutney

New Orleans Style BBQ Shrimp and Grits

Wild Caught Gulf Shrimp, Andouille Sausage, Parmesan Grits

Grilled 8 oz. Filet Mignon

Mashed Potatoes & Garlic Green Beans

Seasonal Vegetarian Entrée

- DESSERT -

Jack Daniels Chocolate Cheesecake

Key Lime Pie with Almond Flour Crust

Crème Brulée

“FAMILY STYLE” DINNER

\$55 PER PERSON*

All food is served on large platters and passed among guests at the table.

- BREAD SERVICE -

- FIRST COURSE - Please choose 2

House Salad

Caesar Salad

Chopped Wedge Salad

Deviled Eggs with Candied Bacon

Pimento Cheese, Fried Pickles and Grilled Sourdough

- MAIN COURSE - Please choose 2

Public House Fried Chicken

Grilled Pork Tenderloin

Red Wine Braised Pot Roast

New Orleans Style BBQ Shrimp

Marinated and Grilled Chicken Tenders

Grilled Salmon

- SIDES -

Please choose 3

Mashed Potatoes

Macaroni Shells & Cheese

Garlic Green Beans

Stoneground Grits

Seasonal Options

Roasted Beets & Goat Cheese

- DESSERT -

Please choose 1

Praline Carrot Cake

Chocolate Chip Cookie Banana Pudding

Sam Tucker's Chocolate Cobbler

SEATED LUNCH MENU A

\$22 PER PERSON

- **BREAD SERVICE** -

- **MAIN COURSE** -

Public House Fried Chicken Salad
Mixed Greens, Bacon, Croutons & Parmesan Cheese

Red Wine Braised Pot Roast
Mashed Potatoes & Garlic Green Beans
Marinated & Grilled Chicken Tenders
Stoneground Grits & Seasonal Vegetable

Grilled Salmon
Mashed Potatoes & Garlic Green Beans
Seasonal Vegetable Plate

- **DESSERT** -

Chocolate Chip Cookies



SEATED LUNCH MENU B

\$28 PER PERSON

- **BREAD SERVICE** -

- **FIRST COURSE** -

Soup of the Day

Public House Salad

Tomatoes, Green Beans, Radishes, Blue Cheese, Spiced Pecans
Herb Lemon Vinaigrette

Caesar Salad

Sourdough Croutons, Parmesan Cheese

- **MAIN COURSE** -

Grilled Atlantic Salmon

Mashed Potatoes & Garlic Green Beans

Red Wine Braised Pot Roast

Mashed Potatoes & Garlic Green Beans

Grilled Pork Loin

Stoneground Grits & Seasonal Vegetable

Marinated & Grilled Chicken Tenders

Stoneground Grits & Seasonal Vegetable

Vegetable Plate

- **DESSERT** -

Chocolate Chip Cookie Banana Pudding

Crème Brulée

All Lunch Menus include:

Sweet & Unsweet Tea

Coke, Diet Coke, Sprite

Regular/Decaffeinated Chantz Coffee

LUNCH BUFFET

\$26 PER PERSON*

Self-served buffet or family style platters

- BREAD SERVICE -

- FIRST COURSE -

Please choose 1

Caesar Salad

House Salad

- MAIN COURSE -

Please choose 2

Public House Fried Chicken

Grilled Pork Tenderloin

Red Wine Braised Pot Roast

Marinated and Grilled Chicken Tenders

Grilled Salmon

- SIDES -

Please choose 2

Mashed Potatoes

Macaroni Shells & Cheese

Garlic Green Beans

Stoneground Grits

Seasonal Options

Roasted Beets & Goat Cheese

- DESSERT -

Please choose 1

Chocolate Chip Cookies

Chocolate Chip Cookie Banana Pudding

*Family style and buffet meals will be charged based on the guaranteed number of guests

BEVERAGE OPTIONS

While we do not offer inclusive alcohol packages and our drinks are charged by consumption only, we do want to make sure that our guests feel comfortable and confident in their choices for their bar menu. Listed are our most popular bar menu options. Please let your event manager know which option you prefer, as well as any selections that are required for your selected beverage package.

OPEN BAR

This option will have one bar tab, with zero restrictions for your guests, allowing them to order any beverage, of any tier or price*. All drinks will be charged by consumption and added to the final bill.

* Feel free to set your own beverage budget! Your budget can be set by the maximum cost per drink or by the total tab. We will happily monitor that for you throughout your event, and keep you informed of its progress.

DRINK TICKETS

We can provide tickets for you to distribute to your guests that will be used to purchase beverages either from a pre-selected menu of your choosing, or each token can have a dollar value of your choosing, allowing guests to choose any drink that is under that specific value.

LOOKING FOR A CUSTOMIZED DRINK PACKAGE?

You are welcome to utilize our full drink menu to create a balanced list of offerings for your guests. We will print a menu specific to your event with your selections.

WINE OFFERINGS

You should estimate approximately one bottle per two guests who will be consuming wine. The final bill will be based on bottles opened. Once the meal is served, our policy is to not pour more wine for a guest without asking the guests approval. Opened bottles may be packaged and taken home for you to enjoy later.

HOUSE WINE SELECTIONS - \$35 - \$40/BOTTLE

house selection red

house selection white

CELLAR WINE SELECTIONS - \$60 - \$70/BOTTLE

cellar selection pinot noir

cellar selection cabernet sauvignon

cellar selection pinot blanc

cellar selection chardonnay

SPARKLING TOAST

Sparkling Wine \$9 per person.

MIMOSA BAR (LUNCH ONLY)

A flat rate of \$60 includes juices (orange, cranberry, grapefruit), garnishes (orange, pineapple and/or seasonal fruit), glassware, ice buckets and linen. House Brut is available for \$20 per bottle and is sold by consumption.



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.
- A valid credit card number is required on file as payment for the event. Please alert your event manager if the physical card will not be present at the event.
- 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%.

ADDITIONAL SERVICES

- Public House provides paid **Guest Parking** in the Warehouse Row garage for up to 3 hours. Guests will need to bring their garage ticket for validation.
- With advance notice, white table linens are available for rental for your event. All tables in the room will be dressed. Half -Room is \$10 and the full room is \$20.
- AV equipment (a projector & three screens) is available for use at no charge when booking the full room only. 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. Please note that we do not allow open flame candles, glitter, confetti or attaching any items to the walls.

FREQUENTLY ASKED QUESTIONS

HOW LONG IS A ROOM BOOKING?

Your room is reserved for the duration of the lunch or dinner service. Lunch bookings are between 11:30 to 2:30 and dinner bookings are between 5:00 – 9:30.

DO YOU HAVE AV EQUIPMENT?

We have audio visual equipment capabilities available free of charge. AV is only available for full polo room events. Public House does not provide technical support.

WHEN DO YOU NEED MY MENU SELECTIONS?

Food and beverage menu selections are required 10 days before your event.

DO YOU PROVIDE TABLE LINENS?

Our tabletops are set with napkins and accented with simple votives. Tablecloths are available for use at our cost from our linen provider, with advance notice.

CAN I TOUR THE PARTY ROOMS?

Absolutely! Tours of our party areas are available by appointment.

CAN YOU ACCOMMODATE VEGETARIANS OR GUESTS WITH ALLERGIES?

Yes, we are well versed in cooking for dietary concerns. Have your guest(s) let the server know.

IS THERE A CORKAGE FEE IF I BRING MY OWN WINE?

Yes, \$20 per bottle.

DO YOU CHARGE A CAKE CUTTING FEE?

No.

CAN YOU PUT A LOGO ON THE MENU FOR OUR PARTY?

Yes.

CAN I DECORATE THE ROOM BEFORE THE PARTY?

Yes, the room is available to decorate beginning at the time of the service you have reserved. Please note that we do not allow open flames, confetti, glitter, noise makers or anything adhered to the walls.

DO YOU RECOMMEND A PARTICULAR FLORIST?

We have a list of preferred vendors.

WHAT CAN I DO IF THE ROOM IS BOOKED THAT DAY?

We have a list of local venues, and offer pick up, drop off or full-service catering. We would love the opportunity to cater your event wherever it takes place.