



PUB & KITCHEN

The Pabbit Room - Private Event Menu
1946 Lombard Street Philadelphia, PA 19146
215.545.0350

www.thepubandkitchen.com

Private Events at **PUB & KITCHEN**

Nestled just blocks below Rittenhouse Square, Pub & Kitchen embodies all of the delights of your favorite neighborhood restaurant. Pub & Kitchen's warm decor is accompanied by delicious seasonal fare and an ever evolving bar program.

Upstairs, you will find our cozy private event space which holds 36 guests to sit down and 50 guests to cocktail. The Pabbit Room is an ideal space for meetings, baby & bridal showers, dining, cocktail parties and themed events. This versatile space is complete with a private bar and personal staff. Our events menu offers a delicious array of local and seasonally sourced options. We strive to cater to your events specific needs.

For Inquiries & Information, please contact our
Events Coordinator at:

EVENTS@THEPUBANDKITCHEN.COM

P a b b i t R o o m

B E V E R A G E P A C K A G E S



open bar package #1

[\$40/GUEST, 2 HOURS]

TWO DRAFT BEERS

PILSNER / IPA

WINE BY THE GLASS

CABERNET, PINOT NOIR,
SAUVIGNON BLANC,
CHARDONNAY, SPARKLING BRUT

NON-ALCOHOLIC BEVERAGE

SOFT DRINKS / COFFEE / TEA

open bar package #2

[\$55/GUEST, 2 HOURS]

TWO DRAFT BEERS

PILSNER / IPA

SELECTIONS OF WINE BY THE GLASS

2 RED / 2 WHITE / SPARKLING / ROSE

SELECT LIQUORS

TITO'S VODKA / BEEFEATER GIN
BACARDI RUM / HORNITOS TEQUILA
JIM BEAM BOURBON

NON-ALCOHOLIC BEVERAGE

SOFT DRINKS / COFFEE / TEA

consumption bar

HOST CHARGED BASED UPON GUEST CONSUMPTION

OPTION #1:

BEER + WINE ONLY

OPTION #2:

BEER, WINE + LIQUOR -FULL BAR

cash bar

GUESTS PAY FOR THEIR OWN DRINKS

OPTION #1:

BEER + WINE ONLY

OPTION #2:

BEER, WINE + LIQUOR -FULL BAR

Pabbit Room

HORS D'OEUVRES



passed snacks

[ONE HOUR OF PASSING]

SELECT 3/\$30 GUEST | SELECT 5/\$40 GUEST | SELECT 7 \$50/GUEST

PUB SLIDERS cooper sharp cheese, lettuce, pickle

CHICKEN SLIDERS pickle, lettuce

GRILLED CHEESE SLIDERS pepper relish

DEVILED EGGS kewpie, togarashi

CRAB SALAD LETTUCE CUPS brown butter crumb

STUFFED MUSHROOMS

RICOTTA CROSTINI almond, honey

FRIED FONTINA garlic aioli

stationary displays

KITCHEN TABLE

[\$20/guest]

LOCAL ARTISAN CHEESE BOARD, SELECTION OF CURED MEATS
accompanied by:
vegetable crudite, marinated olives, seasonal dips, toast, crackers

RAW BAR

[\$24/guest]

VARIETY OF OYSTERS + SHRIMP COCKTAIL
accompanied by: classic mignonette, cocktail sauce

stationary display supplements

CHICKEN WINGS [\$8/guest]
choice of: buffalo + blue cheese OR honey whiskey + chili lime

KARAAGE CAULIFLOWER [\$7/guest]
potato crusted, ginger scallion ranch (V)

MUSHROOM TOAST [\$8/guest]

HOUSEMADE SOURDOUGH PRETZELS [\$7/guest]
honey mustard

P a b b i t R o o m

P R I X F I X E D I N N E R

(seated dinner / prix fixe menu)
\$75 / guest / 3 courses
20+ guests choose one starter for party



s t a r t e r s

KALE MISO CAESAR
sesame croutons, parmesan

WEDGE SALAD
everything spice, cream cheese vinaigrette, cherry tomato, pickled onions

FRENCH ONION SOUP
triple cheese, croutons

m a i n s

ARCTIC CHAR
*sun choke lyonnaise, pepita gremolata,
parsley cream*

BRAISED SHORT RIB
mashed potatoes, broccoli rabe, natural jus

CAST IRON CHICKEN
potato pave, cheesy greens, buttermilk gravy

HOUSEMADE PASTA
pesto, parmesan, black pepper

d e s s e r t

BROWN SUGAR POUND CAKE
strawberries, cream, toasted almonds

CHOCOLATE MOUSSE
brown butter crumb

P a b b i t R o o m

F A M I L Y S T Y L E D I N N E R

(seated dinner / family style menu)
\$65 / guest / 3 courses



C h o i c e o f 1 S a l a d :

KALE MISO CAESAR
sesame croutons, parmesan

WEDGE SALAD
everything spice, cream cheese vinaigrette,
cherry tomato, pickled onions

FRENCH ONION SOUP
triple cheese, croutons

C h o i c e o f 2 M a i n s :

DAILY CATCH

BRAISED SHORT RIB

CAST IRON CHICKEN BREAST

HOUSEMADE PASTA

C h o i c e o f 2 S i d e s :

MASHED POTATOES

MAC & CHEESE

BRAISED GREENS

ROASTED VEGETABLES

D e s s e r t :

SEASONAL CAKE

CHOCOLATE MOUSSE

P a b b i t R o o m

B R U N C H B U F F E T

\$40 per guest



S w e e t s

FRUIT & YOGURT

served with granola, jam

RICOTTA TOAST

seasonal fruit

B a g e l s

ASSORTMENT OF BAGELS

served with cream cheese, assorted jams, honey + butter

+\$10 Lox and accoutrements

C l a s s i c B r e a k f a s t

FRITTATA, CRISPY POTATOES, BACON,

SCRAMBLED EGGS, & MIXED GREEN SALAD

N o n - A l c o h o l i c B e v e r a g e s

COFFEE, ASSORTMENT OF TEAS, SOFT DRINKS & FRUIT JUICES