



Poolle's

PRIVATE DINING GUIDE



Thank you so much for choosing Poole's Diner to host your special event!
Here is some information about our private dining offerings.

SPACE

The original Poole's space features a semi-private dining room that seats up to 46 guests.

For a fully private dining experience, reserve the entire original Poole's Diner — including the iconic 22-seat Double Horseshoe Counter and 46-seat dining room. This gives larger groups ample room in a fully private space, customizable to your gathering's needs, from florals to music and AV.

Looking for something bigger? Ask about our full property buyout, which includes Original Poole's Diner plus our Main Dining Room & Lounge. This package accommodates 100+ guests seated, or 150+ standing/mingling.

FOOD

Our private dining dinner menu is priced at \$95 per guest and is served family-style. It includes many of our "greatest hits." For a supplemental fee, you can customize with dishes from a specialty menu.

See page 3 for menu.

BEVERAGE

We offer the entire menu from our restaurant's beverage program for private events. Selections can be customized based on the style of your event.

See page 5 for details.

DEPOSITS & FEES

All events require a food and beverage minimum spend and deposit to hold the date. Additional taxes and fees apply.

See page 6 for full details.

Doole's



PRIVATE DINING DINNER MENU

This signature menu includes many of our “greatest hits” and is
 designed to be enjoyed family-style.

The food menu is \$95 per person, not inclusive of taxes or fees.

— choose 1 —

PIMENTO
 CHEESE WITH
 Fried Saltines

and

CHICKEN LIVER PATE WITH Two Mustards & House
 Pickles

HEIRLOOM TOMATO PIE WITH Tennessee Buttermilk
 Cheddar & Sherry-Sherry Vinaigrette

MAINE LOBSTER DOUGHNUTS WITH Béarnaise Aioli

— choose 2 —

BIBB LETTUCES WITH 24-Month Aged Parm & Red Wine Vinaigrette

PICKLE JUICE CAESAR WITH Iceberg Lettuce & Parm Cracklings

WATERMELON WITH Avocado, Goat Lady Dairy Chèvre,
 & White Balsamic Vinaigrette

— choose 2 —

SLOW-COOKED SHORT RIB WITH Red Wine Shallot Jus

SEARED YELLOWFIN TUNA WITH Castelvetro Olive-Caper Relish

ROAST CHICKEN WITH Smoky Triple Chicken Stock

CRISPY NC SHRIMP WITH Pickled Ramp Remoulade

Apps

Vinaigrettes

Mains



— choose 3 —

BAGUETTE WITH
Cultured Butter

and

MACARONI AU GRATIN

RAWL'S FARM SWEET CORN WITH Oyster Mushrooms
& Sherry Cream

CORNMEAL FRIED BRADFORD OKRA WITH
Tabasco Aioli

SAUTÉED ASPARAGUS WITH Toasted Chilis & Garlic

HORSERADISH-CREAMED GREENS

— choose 2 —

DARK CHOCOLATE MOUSSE TORTE WITH Cold Brew Cream & Cocoa Nib Caramel Crunch

PEACH SHORTCAKE WITH Vanilla Bean Mascarpone and Cinnamon Crunch Biscuit

Next to

Dessert

*Menu is subject to change based on
seasonal availability.*

☆ BEVERAGES ☆

We offer the entire menu from our restaurant's beverage program for private events. Selections can be customized based on the style of your event. Selections include house wine, beer, craft cocktails, premium wine, and non-alcoholic beverages. Beverage pricing is based on consumption.





MINIMUMS & DEPOSIT

Our signature private dining menu price is \$95 per person. All private dining bookings must meet or exceed a combined food and beverage minimum spend, which varies based on the day of the week. Depending on the number of guests in your party, invoice may need to be adjusted to meet these thresholds. We require a 25% deposit to confirm booking and reserve the date. Final payment is processed following the event.

	Sunday - Thursday	Friday - Saturday
Combined food and beverage minimum	\$2,000	\$4,000
Room Fee	\$500	\$500

TAXES & FEES

All food and beverage prices listed are not inclusive of tax and gratuity. Sales tax, 22% gratuity and room fee will be applied to your final bill. A 3% merchant fee will be added for credit card processing.

DIETARY RESTRICTIONS

We do our best to provide reasonable accommodations for any dietary restrictions or allergies. Please provide notice of any restrictions at least 24 hours prior to your event.