



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 larger groups, there is the option for a full buy-out of the space, which includes the Double Horseshoe Counter and increases the capacity to 68.

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.

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.

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.

Poolle'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
Crosthini

and

CHICKEN LIVER PATE WITH Two Mustards & House
Pickles

ROASTED TOMATO, LEEK, & GRUYERE TART WITH
Sherry-Sherry Vinaigrette & Sunflower Shoots

CRISPY FRIED OYSTERS WITH Marinated White Acre
Peas & Pickled Green Tomato Remoulade

— choose 2 —

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

PICKLE JUICE CAESAR WITH Iceberg Lettuce & Parm Cracklings

ROASTED BEETS WITH Pickled Fuyu Persimmon, Radicchio, Buttermilk Blue Cheese, &
Pistachios

MARINATED AVOCADO WITH Bartlett Pears, Belgium Endive, Roasted Pecans, &
Creamy Balsamic Peppercorn Vinaigrette

— choose 2 —

SLOW-COOKED SHORT RIB WITH Red Wine Shallot Jus

PAN-ROASTED FAROE ISLAND SALMON WITH Castelvetro Olive-Pine Nut Relish

ROAST CHICKEN WITH Smoky Triple Chicken Stock

SEARED HOKKAIDO SCALLOPS WITH Gremolata & Cornbread Crumbs

Appetizers

Vinaigrettes

Main



— choose 3 —

BAGUETTE WITH
Cultured Butter

and

MACARONI AU GRATIN

BRUSSELS SPROUTS WITH Oyster Mushrooms
& Sherry Cream

STEWED BUTTER BEANS WITH Smoked Tomatoes

WOOD-FIRE ROASTED RAINBOW CARROTS WITH Red-
Eye Tahini & Crispy Prosciutto

BRAISED GREENS WITH Toasted Chilis & Garlic

HORSERADISH-CREAMED GREENS

— choose 2 —

SWEET POTATO CRÈME CARAMEL WITH Ginger Molasses Crisp

BUTTERMILK CHOCOLATE CHEESECAKE WITH Cocoa Nib Cookie, Rum Flambé Cherries

PEAR TART TATIN WITH Hazelnut Praline Ice Cream

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

Next to

Dessert

☆ 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, menus 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 - Wednesday	Thursday	Friday - Saturday
Combined food and beverage minimum	\$2,000	\$2,500	\$4,000

TAXES & FEES

All food and beverage prices listed are not inclusive of tax and gratuity. Sales tax, 22% gratuity and 5% administrative fee will be applied to your final bill. If you opt to use a credit card, a 3% processing fee will be added.

For full buy-outs of the space, with exclusive use of the Double Horseshoe Counter and the semi-private dining room, an additional room fee will be applied.

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.