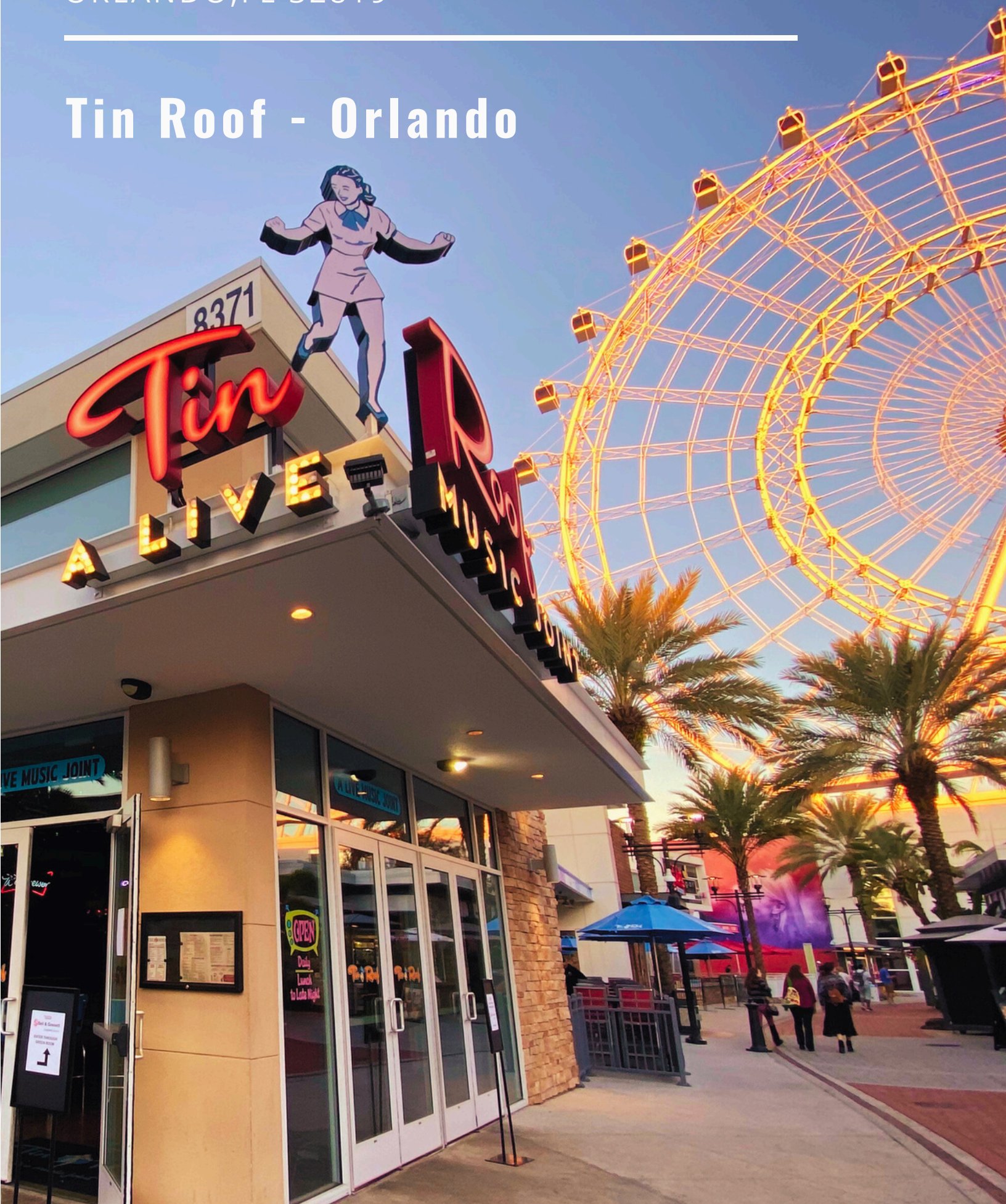


8371 INTERNATIONAL DRIVE
ORLANDO, FL 32819

Tin Roof - Orlando





OUR COMPANY

Tin Roof, based out of Nashville, Tennessee, is about giving musicians a place to play and a place to hang when they aren't on stage. The tasty food, fun, eclectic environment, community of Regulars and friendly Crew have established the Roof as the place to be for musicians and non-musicians alike. Over the years, our stages have hosted the famous, the should have been famous, and everyone in between.

We are located at 8371 International Drive, home of ICON Park, The Orlando Eye and much more! So whether you're coming for the tunes, the food, a drink or just a good time, enjoy the Roof, 'Where Everybody is Somebody'! Support live music and the musicians who bring it to us, and we hope we'll see ya enough to call you a Regular!

GROUP EVENTS

Bring your group to the Roof! Our space is 11,800 square feet with two great spaces to hold up to 800 guests. Let us customize the perfect food, beverage, and entertainment package to make your event fun & amazing. High-Tech AV equipment in both venues, branding is made simple ensuring each event is unique for you and your guests.

For larger groups, please inquire about Block Party capabilities!

TIN ROOF (MAIN ROOM)

- *5,000 Square Feet
- *1-Double-Sided Full Bar
- *2-Partially Covered Patios
- *1-Drop-down Screen & Projector
- *21-LCD TV's
- *1-Professional Stage (16'8"x15') with Sound & Lighting Package
- *Giant Jenga & Connect 4
- *Event Tech



GREEN ROOM

- *6,800 Square Feet
- *1-Double-Sided Full Bar
- *1-Single-Sided Full Bar
- *1-Partially Covered Patio
- *1-Drop-down Screen & Projector
- *10-LCD TV's
- *1-10'x5'8" Video Wall
- 1-Professional Stage (21'x19') with Sound & Lighting Package
- *Professional DJ Booth
- *Cornhole Set, Foosball
- *Giant Jenga & Connect 4
- *Arcade Games, Pop-Shot, Golden Tee
- *Event Tech

**Additional charges may apply*



Tin Roof has distilled the DNA of legendary American dives from blues bars, beach dives and country dance halls into an irreverent, eclectic and rustic juke joint setting. Great food and drinks, outstanding live music, and genuine service are layered in to create the kind of joint where groups love to celebrate and party.



Getting a few people together.

The first thought that comes to mind when you are planning a group gathering is to find somewhere that's a lot of fun. Tin Roof is the kind of place that doesn't take itself too seriously, where fun radiates from the rafters! What we are serious about is the level of service you can count on when you plan your party with us. When you are celebrating a birthday, entertaining a few customers, or hosting a team-building event, you'll find everything you need to have a great time at Tin Roof.

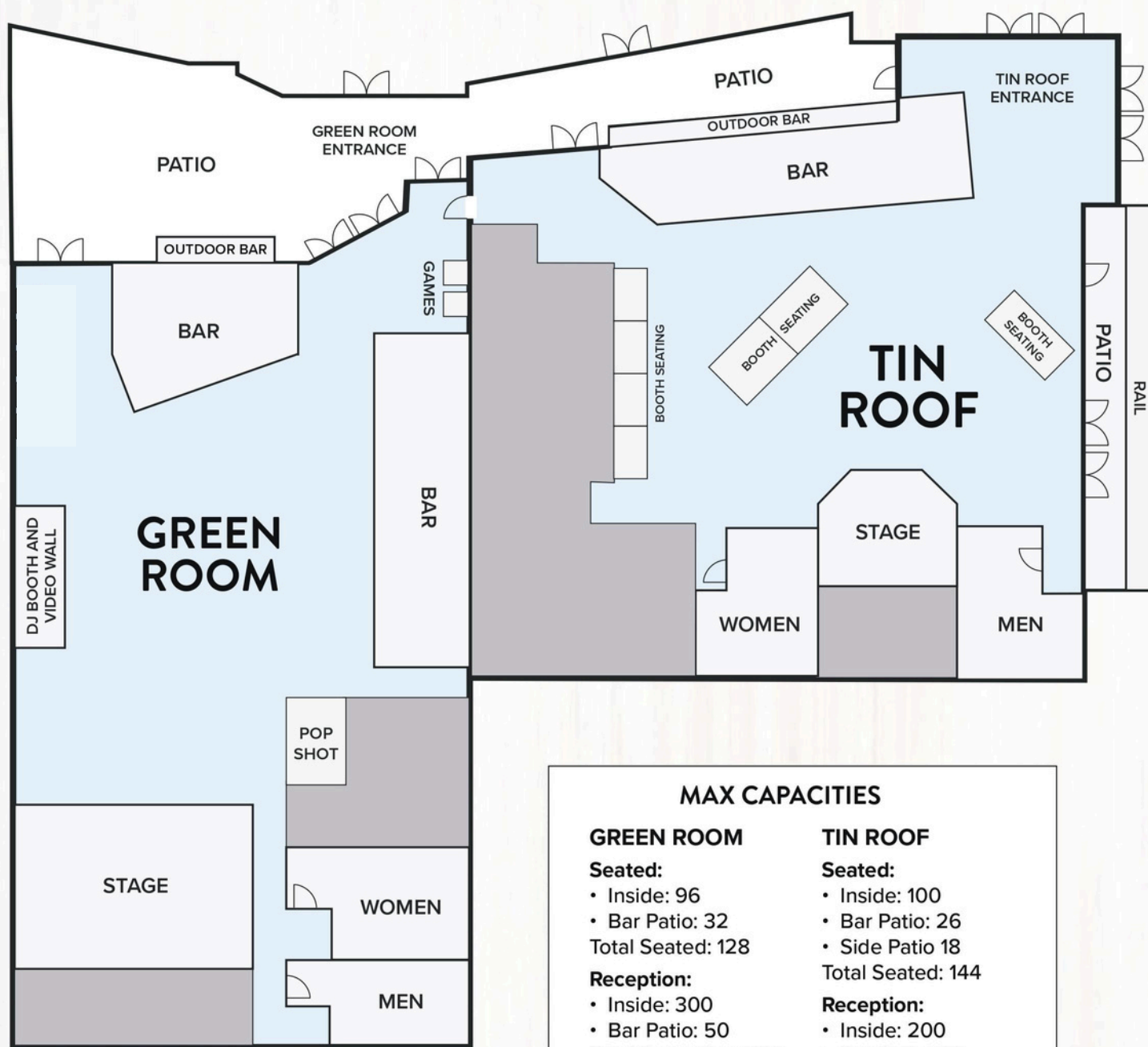
Hosting the big bash.

Hosting a private event at Tin Roof is like having your own concert venue, bar, and restaurant for the night. After a day sitting in meetings or exhibiting, everyone can get a little antsy and ready for a change of scenery. Tin Roof is the event setting that invites you to have fun together so you can build rapport, connections, and relationships.

Whether you reserve our Green Room or buy out the whole joint, we have the screens and technology to help you customize the event and brand it like you mean it! Our experienced event management team will collaborate with you to make sure the food, drinks, and entertainment support your vision for the event.



ORLANDO



11,800 Total Sq. Ft.

Tin Roof - 5,000 Sq. Ft.

NEW Green Room - 6,800 Sq. Ft.

MAX CAPACITIES

GREEN ROOM

Seated:

- Inside: 96
- Bar Patio: 32
- Total Seated: 128

Reception:

- Inside: 300
- Bar Patio: 50
- Total Reception: 350

Standing Only: 450

TIN ROOF

Seated:

- Inside: 100
- Bar Patio: 26
- Side Patio 18
- Total Seated: 144

Reception:

- Inside: 200
- Bar Patio: 50
- Side Patio: 30
- Total Reception: 280

Standing Only: 350



BAR PACKAGES

All packages include Soda & Tea

Packages & Drink Tickets do not include: Shots, Doubles, Red Bull or Specialty Cocktails

BEER, SELTZERS & HOUSE WINE PACKAGE

(House Wine, All Draft/Bottled Beer & Seltzers)

2 Hours | 3 Hours | 4 Hours

*Drink Ticket Option

HOUSE WINE

Barefoot:

Cabernet, Chardonnay & Champagne

ASSORTED SELTZERS

High Noon, White Claw, NUTRL

CALL PACKAGE

(Everything listed above + Call Liquor)

2 Hours | 3 Hours | 4 Hours

*Drink Ticket Option

RUM

Captain Morgan
Bacardi
Parrot Bay

WHISKEY/BOURBON

Jack Daniel's & Flavors
Crown Royal & Flavors
Maker's Mark
Tullamore D.E.W.
Ole Smoky

VODKA

Deep Eddy & Flavors
UV Blue
White Claw Mango
White Claw Black Cherry
Pink Whitney

TEQUILA

el Jimador
Espolon
Milagro

GIN

Tanqueray

PREMIUM PACKAGE

(Everything listed above + Premium Liquor, Premium Wine and Specialty Cocktails)

2 Hours | 3 Hours | 4 Hours

*Drink Ticket Option

GIN

Hendrick's

WHISKEY/BOURBON

Buffalo Trace
Jameson Irish Whiskey
Jameson Orange
Woodford Reserve
Traveler

TEQUILA

Casamigos Blanco & Repo
Teremana Blanco
Dos Hombres Mezcal

VODKA

Tito's
Ketel One

SCOTCH

Johnny Walker Black

PREMIUM WINE

Benziger

Unlimited Soda & Tea
Cash Bar Option - Cash Bar Fee

ALCOHOL BRANDS MAY VARY

Packages are priced per person

Add Red Bull to any package
Upgrade any package to Premium Wine

++ Subject to 24% service charge + processing fee & taxes

ENTRÉE BUFFETS

priced per person

GARAGE BAND

Choose 2 entrees & 2 sides
includes cornbread & house salad

BACKSTAGE PASS

Choose 3 entrees, 2 sides & 1 Dessert
includes cornbread & house salad

ENTREES

BBQ PULLED PORK **GF**

smoked pork shoulder, house BBQ sauce

BUTTERMILK FRIED CHICKEN

tender breast pieces marinated in buttermilk, dusted with seasoned flour & fried

NASHVILLE HOT CHICKEN

tender breast pieces marinated in buttermilk with signature cayenne rub

CANDY PIG MAC & CHEESE

creamy jalapeno mac and cheese with aged cheddar and brown sugar bacon

FISH FRY

battered haddock & dill pickle remoulade

CREOLE PASTA **V**

penne pasta with corn & peppers in a creamy creole sauce (add chicken, shrimp or sausage)

PAN-SEARED ATLANTIC SALMON **GF**

lemon & herbs

VOODOO SHRIMP **GF**

shrimp, sausage and corn cooked in a spicy creole sauce with fresh cream

SMOKED BRISKET **GF**

12-hour house-smoked brisket served with creamy horseradish sauce and au jus from beef drippings

SOUTHERN POT PIE STUFFING

stewed chicken with celery, carrot, onion & herbs topped with herb croutons

POTATO & MUSHROOM HASH **GF, V+**

peppercorn fingerling potatoes, roasted white mushrooms, red bell peppers, scallions, & herbs

GRILLED CHICKEN **GF**

herb marinated chicken breast

BBQ PULLED JACKFRUIT **GF, V+**

SIDES

WINDY CITY PASTA SALAD **V**

elbow macaroni, cherry tomato, parsley, basil, giardiniera, red wine herb vinaigrette, mayo

RANCH POTATO SALAD **GF, V**

celery, ranch spices & sour cream

MAC & CHEESE **V**

jalapeno, cheddar, breadcrumbs

VEGGIE MEDLEY **GF, V+**

broccoli, onion, mushrooms, squash & bell peppers

ROSEMARY POTATOES **GF, V**

GREEN BEANS **GF, V+**

CREAMY CHEDDAR GRITS **GF, V**

MAPLE GLAZED BRUSSEL SPROUTS **GF, V+**

BBQ BEANS **GF, V+**

DESSERTS

CHOCOLATE MOONPIE MOUSSE CUPS

velvety chocolate mousse, whipped cream, moon-pie

BANANA PUDDING CUPS

'nilla wafers, whipped cream, fresh bananas

CHOCOLATE CARAMEL PRETZEL BROWNIES

ASSORTED COOKIES

LEMON BARS

lemon curd, pie crust, powdered sugar

ASSORTED CHEESECAKES

slice or mini

Relax!
YOU'RE AT THE ROOF

V | Vegetarian V+ | Vegan GF | Gluten-free

++ Subject to 24% service charge, processing fee and taxes
pricing is based on display service for 2 hours

APPETIZER BUFFET

priced per person

Pick 3 | Pick 5

SHRIMP & GRIT POPPERS

cornmeal battered shrimp, creole aioli, cilantro

HOT CHICKEN LOLLIPOPS

served with ranch potato salad and a pickle

CANDY PIG MAC & CHEESE

signature mac & cheese, brown sugar bacon

CHICKEN & WAFFLE BITES

bacon, sorghum, maple syrup

CHIPS & SALSA **V+**

served with corn tortilla chips

BUFFALO CHICKEN DIP

served with corn tortilla chips

WHIPPED FETA **V, GF**

veggie sticks **GF** or soft pita **V**, honey & chives

PIMENTO CHEESE HUSHPUPPIES **V**

house-made pimento cheese & cornmeal fritters, served with Mississippi comeback sauce

BUTTERMILK CHICKEN TENDERS

choice of signature wing sauce

ROASTED RED PEPPER HUMMUS **V+**

veggie sticks **GF** or soft pita **V**

CHERRY TOMATO & MOZZARELLA SKEWERS **V, GF**

tomato basil oil, balsamic glaze

KOREAN BBQ MEATBALLS

pork, ginger, scallion, soy, gochujang

TURKEY CLUB PINWHEELS

smoked turkey wrap, bacon, lettuce, tomato, mayo

MINI AVOCADO TOAST **V**

pickled red onion, cotija cheese, roasted tomatoes

CAULIFLOWER BITES

tempura fried

tossed in buffalo **V+** OR honey hot **V**

SLIDERS

2 Pieces Per Person Avg

BRISKET BISCUIT

brisket, cheddar, bacon, peach jam

PULLED PORK

BBQ pulled pork, coleslaw

MINI CLASSICS

ground beef slider, American cheese, pickle, comeback sauce

NASHVILLE HOT CHICKEN

ranch potato spread, pickle

VEGGIE SLIDER **V**

fried green tomato, pimento cheese, chow chow

BBQ PULLED JACKFRUIT SLIDER **V**

coleslaw



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PASSED APPETIZERS

priced per person

Pick 3

CHICKEN & WAFFLE BITES

bacon, sorghum, maple syrup

SHRIMP & GRIT POPPERS

cornmeal battered shrimp, creole aioli, cilantro

KOREAN BBQ MEATBALLS

pork, ginger, scallion, soy, gochujang

PULLED PORK SLIDER

BBQ pulled pork, coleslaw

MINI CLASSICS

ground beef slider, American cheese, pickle, comeback sauce

NASHVILLE HOT CHICKEN SLIDER

ranch potato spread, pickle

ROASTED RED PEPPER HUMMUS **V+**, **GF**

veggie sticks **GF** or soft pita **V**

HOT CHICKEN LOLLIPOPS

served with ranch potato salad and a pickle

CREOLE SHRIMP

tempura battered with spicy corn creole

WHIPPED FETA **V**, **GF**

veggie or soft pita, honey, & chives

PIMENTO CHEESE HUSHPUPIES **V**

house-made pimento cheese & cornmeal fritters served with Mississippi comeback sauce

CHERRY TOMATO & MOZZARELLA SKEWERS **V**, **GF**

tomato basil oil, balsamic glaze

GOAT CHEESE BALLS **V**, **GF**

grapes, candied pecans, peach jam

BOURBON TERIYAKI GLAZED CHICKEN SKEWERS

sesame seed & scallion

MINI AVOCADO TOAST **V**

pickled red onion, cotija cheese, roasted tomatoes



Relax!
YOU'RE AT THE ROOF

Add 1 hour of passed
apps to any
Entree Buffet Package

2 apps
3 apps

V | Vegetarian V+ | Vegan GF | Gluten-free
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pricing is based on display service for 2 hours

STATIONARY ITEMS

Additions with purchase of any food package
priced per person

HAND CARVED HOUSE SMOKED BRISKET GF

12-hour house-smoked brisket with creamy horseradish sauce and au jus from beef drippings

***Carver for 2 hours

MAC & CHEESE BAR

elbow pasta with creamy cheese sauce. Make it your own by adding bacon, jalapenos, tomatoes, breadcrumbs, scallions and BBQ sauce
add pulled chicken, pulled pork or pulled jackfruit

TACO BAR (or as meal - includes chips)

flour tortillas served with pulled chicken, spiced ground beef chili, sour cream, salsa, cheddar cheese, shaved lettuce, jalapenos, onion, pico de gallo, cilantro, limes, hot sauce
add pulled pork or pulled jackfruit V+
add chips & guacamole

NACHO BAR

corn tortilla chips, pulled chicken, spiced ground beef chili, queso, bbq beans, jalapenos, jack cheese, tomatoes, scallions, bbq sauce, hot sauce
add pulled pork or pulled jackfruit V+
add chips & guacamole

DESSERTS

CHOCOLATE MOONPIE MOUSSE CUPS

velvety chocolate mousse, whipped cream, moon-pie

BANANA PUDDING CUPS

'nilla wafers, whipped cream, fresh bananas

CHOCOLATE CARAMEL PRETZEL BROWNIES

LEMON BARS

lemon curd, pie crust, powdered sugar

ASSORTED CHEESECAKES

BUILD YOUR OWN S'MORES

upgrade to gourmet s'mores bar

ASSORTED COOKIES



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STATIONARY ITEMS

Additions with purchase of any food package
priced per person

CHIPS & SALSA V+

served with corn tortilla chips

WORLD FAMOUS QUESO V

served with corn tortilla chips

GUACAMOLE V+

hand smashed avocado, pico de gallo & spices,
served with corn tortilla chips

SOUTHERN SHRIMP COCKTAIL GF

poached shrimp, house cocktail sauce

CHICKEN WINGS

jumbo wings, choice of sauces, served with ranch

BUTTERMILK CHICKEN TENDERS

served with one of our signature wing sauces

ROASTED RED PEPPER HUMMUS GF, V+

veggie sticks GF or soft pita V

DOMESTIC CHEESE BOARD V

selection of American cheeses with fruit and crackers

VEGGIE CRUDITÉ WITH RANCH V

fresh cut carrots, celery, broccoli, peppers & cherry tomatoes

SPICED BACON POPCORN GF

fresh popcorn, crispy bacon bits, chili- brown sugar

SEASONAL FRUIT V+, GF



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ENHANCE YOUR EVENT

ENTERTAINMENT

- Live Music
- Dueling Pianos
- Dueling DJ's
- DJ
- Karaoke
- Casino Games
- Racing Simulators
- Corporate Team Building

AMPLIFY FOOD & BEVERAGE

- Whiskey or Moonshine Tasting
- Cotton Candy Machine
- Hot Dog Cart
- Popcorn Machine
- Signature Cocktail
- Signature Mocktail
- Batch Cocktail
- Cigar Rollers

WOW YOUR GUESTS

- Company Branded Items
(cups, tee shirts, koozies)
- Photo Booth
- Caricature Artist
- Impersonators
- Mechanical Bull
- Balloon Displays

AVAILABLE TO CONTRACT IN HOUSE

- Block Parties
- Additional Security
- Sound Technician
- Permits













A LIVE MUSIC JOINT

ORLANDO

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