




PARK PIZZA[®]

& BREWING CO.



TAVISTOCK
RESTAURANT COLLECTION

Park Pizza & Brewing Co. is part of the Tavistock Restaurant Collection family.
Learn more by visiting TavistockRestaurantCollection.com.



Park Pizza & Brewing Co is the first craft brewery located in Lake Nona. The brewery has won numerous awards for Best Florida Beer in multiple categories, year after year. It provides an ideal setting for indoor or outdoor semi-private gatherings that can accommodate groups of 30 to 200 guests.

Located in Lake Nona Town Center, we have the flexibility to host everything from private craft beer tastings with our Head Brewer to a 3,000 guest complex event. Click on a menu below to get started.

LUNCH

3

DINNER

4

APPETIZERS

5

EVENT PLATTERS

6

BEVERAGE SERVICE

7

CONTACT

8

CONTACT OUR SALES TEAM

OrlandoEvents@TavistockRestaurants.com

(407) 455-3435



PRE-PIZZA SALADS

host selection of two; served sharing style

HOUSE romaine, scallions, avocado, cherry tomatoes, hard boiled egg, house vinaigrette

GREEK spring mix, feta, kalamata olives, cherry tomatoes, red onions, house vinaigrette

CAESAR* focaccia croutons, parmesan, housemade dressing

PIZZA *host selection of four; served sharing style*

THE CHEESE house tomato sauce, grande mozzarella, fresh basil, sea salt, olive oil

PEPPERONI PICCANTE house tomato sauce, grande mozzarella, pepperoni, banana pepper, chili flakes, parmesan

THE MARGHERITA house tomato sauce, buffalo mozzarella, fresh basil, sea salt, olive oil

BIG ISLAND house tomato sauce, grande mozzarella, sausage, ham, bacon, fresh pineapple

CHICKEN & GOAT garlic cream, grande mozzarella, goat cheese, fire-roasted chicken, avocado

AWESOME SAUS! house tomato sauce, grande mozzarella, sausage, roasted garlic, cremini mushrooms, red pepper, red onion

HAM JAM prosciutto, grande mozzarella, parmesan, arugula, calabrian chili fig jam

BLUE BIRD garlic cream, grande mozzarella, gorgonzola, fire-roasted chicken, scallions, house-pickled celery, buffalo-ranch drizzle

TRUFFLE SHUFFLE garlic cream, grande mozzarella, ricotta, smoked gouda, mushrooms, truffle oil, arugula

THE ITALIAN JOB house tomato sauce, grande mozzarella, italian sausage, pickled italian veggies

MEAT MARKET house tomato sauce, grande mozzarella, pepperoni, ham, sausage, bacon

NONA NONNA house tomato sauce, fresh mozzarella, pesto, parmesan

MEAT BALLIN' house tomato sauce, beef meatballs, grande mozzarella, fresh ricotta, parmesan

BEVERAGES

SOFT DRINKS & ICED TEA

Enhancements

PRE-PIZZA STARTER PLATTERS *for 10 guests each*

OAK-FIRED CHICKEN WINGS

select flavor - buffalo, reverse buffalo, cajun, sticky thai, carolina reaper, mango habanero

PRETZEL BITES

jalapeño-hefeweizen cheese

DOUGH POPPERS

garlic butter, marinara, parmesan

POST-PIZZA DESSERT *served sharing style*

CHOCOLATE CHIP COOKIES



Pizza host selection of three, served sharing style

THE CHEESE house tomato sauce, grande mozzarella, fresh basil, sea salt, olive oil

PEPPERONI PICCANTE house tomato sauce, parmesan, grande mozzarella, pepperoni, banana peppers, chili flakes

CLASSIC PEPPERONI house tomato sauce, grande mozzarella, pepperoni

THE MARGHERITA house tomato sauce, buffalo mozzarella, fresh basil, sea salt, olive oil

BIG ISLAND house tomato sauce, grande mozzarella, sausage, ham, bacon, fresh pineapple

AWESOME SAUS! house tomato sauce, grande mozzarella, sausage, roasted garlic, cremini mushrooms, red pepper, red onion

NONA NONNA house tomato sauce, fresh mozzarella, pesto, parmesan

MEAT BALLIN' house tomato sauce, beef meatballs, grande mozzarella, fresh ricotta, parmesan

SOFT DRINKS

CHOCOLATE CHIP COOKIES



PRE-PIZZA STARTERS

host selection of three; served sharing style

PRETZEL BITES jalapeño-hefeweizen cheese

DOUGH POPPERS garlic butter, marinara, parmesan

HOUSE SALAD romaine, scallions, avocado, cherry tomatoes, hard boiled egg, house vinaigrette

GREEK SALAD spring mix, feta, kalamata olives, cherry tomatoes, red onion, house vinaigrette

CAESAR SALAD* focaccia croutons, parmesan, housemade dressing

PIZZA *host selection of four; served sharing style*

THE CHEESE house tomato sauce, grande mozzarella, fresh basil, sea salt, olive oil

PEPPERONI PICCANTE house tomato sauce, parmesan, grande mozzarella, pepperoni, banana peppers, chili flakes

THE MARGHERITA house tomato sauce, buffalo mozzarella, fresh basil, sea salt, olive oil

BIG ISLAND house tomato sauce, grande mozzarella, sausage, ham, bacon, fresh pineapple

CHICKEN & GOAT garlic cream, goat cheese, fire-roasted chicken, avocado

AWESOME SAUS! house tomato sauce, grande mozzarella, sausage, roasted garlic, cremini mushrooms, red pepper, red onion

HAM JAM prosciutto, grande mozzarella, parmesan, arugula, calabrian chili fig jam

BLUE BIRD garlic cream, grande mozzarella, gorgonzola, fire-roasted chicken, scallions, house-pickled celery, buffalo and ranch drizzle

TRUFFLE SHUFFLE garlic cream, grande mozzarella, smoked gouda, cremini mushrooms, ricotta, truffle oil, arugula

THE ITALIAN JOB house tomato sauce, grande mozzarella, italian sausage, pickled italian veggies

NONA NONNA house tomato sauce, fresh mozzarella, pesto, parmesan

MEAT MARKET house tomato sauce, grande mozzarella, pepperoni, ham, sausage, bacon

MEAT BALLIN' house tomato sauce, beef meatballs, grande mozzarella, fresh ricotta, parmesan

BEVERAGES

SOFT DRINKS & ICED TEA | *Add a welcome drink for seamless service*

Enhancements

PRE-PIZZA WING PLATTERS *for 10 guests each*

OAK-FIRED CHICKEN WINGS

select flavor - buffalo, reverse buffalo, cajun, sticky thai, carolina reaper, mango habanero

POST-PIZZA DESSERT *served sharing style*

CHOCOLATE CHIP COOKIES



30 MINUTE RECEPTION

Host Selection of (4) Passed Hors d'oeuvres

1 HOUR RECEPTION

(6) Passed Hors d'oeuvres

BRUSCHETTA

roasted garlic, marinated tomato, basil, olive oil

MEATBALL PARMESAN SLIDERS

marinara, mozzarella, basil

DEVEILED EGGS

prosciutto, parmesan

ANTIPASTO CUPS

salami, provolone cheese, olives, prosciutto

DOUGH POPPERS

garlic butter, marinara, parmesan

PRETZEL BITES

jalapeño-hefeweizen cheese



Park Pizza & Brewing Co. platters are perfect for lounge and pre-dinner receptions or as an alternative for your next special event at your home or office.

Menu item

10 guests

DOUGH POPPERS

garlic butter, marinara, parmesan

PRETZEL BITES

jalapeño-hefeweizen cheese

OAK-FIRED CHICKEN WINGS

select flavor - choice of buffalo, reverse buffalo, cajun, sticky thai, carolina reaper, mango habanero

HOUSE SALAD

romaine, scallions, avocado, cherry tomatoes, hard-boiled egg, house vinaigrette

GREEK SALAD

spring mix, feta, kalamata olives, cherry tomatoes, red onions, house vinaigrette

CAESAR SALAD*

focaccia croutons, housemade dressing, parmesan

ANTIPASTO SALAD

romaine, salami, pepperoni, ham, provolone, parmesan, olives, cherry tomatoes, banana peppers, red onion, house vinaigrette

CHOCOLATE CHIP COOKIES

SANDWICH PLATTERS

host selection of three; cut in half

CAPRESE fresh mozzarella, fire-roasted peppers, tomatoes, balsamic aioli, pesto

BACON BIRD chicken breast, provolone, avocado ranch, pecan-wood smoked bacon, lettuce, onion

THE ITALIANO genoa salami, ham, pepperoni, provolone, pickled italian veggies, pesto aioli

MEATBALL PARM mozzarella, parmesan, marinara sauce, basil

For Pick-Up

Items for pick-up will be at the proper holding temperatures and it is the guests responsibility for the continued holding at the proper temperature until consumed. All items will be presented in high quality Park Pizza & Brewing Co. signature style packaging.

Not all items are available for pick up. Pricing does not include gratuity, tax, or administrative fees.



CONSUMPTION BAR

Consumption bar service allows your guests to order beverages of their choice. Each beverage ordered will be added to the host's bill and charged at the end of the event.

OPEN BAR

Open bar service is a per-person priced bar with limited types of beverages offered. The per-person price will be determined based on the package and time selected.

CASH BAR

Cash bar service requires that each of your guests pay for their own beverages when ordered.

FLAGSHIP BEERS

STANDARD LAGER - AMERICAN LAGER | Silver Medal Winner

IPA - CLASSIC AMERICAN IPA | Gold Medal Winner

BLONDE ALE

BELGIAN WIT - BELGIAN WHEAT BEER

*inquire about our full beer list

WELCOME DRINK

PROSECCO:

CHAMPAGNE:

SIGNATURE COCKTAIL:

MOCKTAIL:

2.5-HOUR BEER & WINE BAR PACKAGE

Tavistock Reserve Collection Wines, Prosecco, Sangria, Beers, Soft Drinks & Juices

2.5 HOUR SILVER LEVEL BAR PACKAGE

Silver Level Liquors, Tavistock Reserve Collection Wines, Beers, Sangria, Soft Drinks & Juice

2.5-HOUR GOLD LEVEL BAR PACKAGE

Gold Level Liquors, Tavistock Reserve Collection Wines, Beers, Sangria, Soft Drinks & Juice + Any Wines Available By The Glass

\$100 private bar fee will be charged to the host's bill. Shot service is not included in any bar packages. All beverages must be purchased from Park Pizza & Brewing Company. Per-person prices do not include gratuity, tax or administrative fees. Items subject to change seasonally.

**These items are cooked to order and/or may be served raw or undercooked. Consuming raw or undercooked items may increase your risk of foodborne illness, especially if you have certain medical conditions.*

Before placing your order, please inform your server if a person in your party has a food allergy. While we attempt to use reasonable efforts to prevent the introduction of the allergen of concern into the food we serve, we cannot guarantee that the allergen was not introduced during another stage of the food chain process or involuntarily by us.



READY TO BOOK?

Contact the Park Pizza Sales Team or take a [Virtual Tour](#) of our facilities today.

PHONE & FAX
(407) 455-3435

EMAIL
OrlandoEvents@TavistockRestaurants.com

WEBSITE
parkpizzalakenona.com

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