PRIVATE PARTIES
Information Packet

CHOPS LOBSTER BAR®

Private Parties

CHOPS LOBSTER BAR ranks among the Zagat Survey's top choices for food, service, décor, steaks, seafood and business dining each year. Food & Wine, Gourmet and Town & Country have cited CHOPS LOBSTER BAR as "one of the top ten U.S. steakhouses".

CHOPS LOBSTER BAR is the perfect location to host your next event. Whether it is a business meeting, special occasion or just a friendly get together, we will strive to exceed all of your expectations. Our private dining rooms are setup in a "boardroom like" setting but can be arranged in a variety of styles. For business meetings, we can provide any type of audio visual needs. For special occasions we offer a variety of packages suitable to any type of affair.

Our culinary team offers a variety of menu options which can be customized with your event and your budget in mind. Our experienced and knowledgeable service staff will bring all the aspects of your evening together, giving you the confidence that every detail of your event will be handled with the utmost attention.

To book your next event, please contact me to create your Ultimate Dining Experience at CHOPS LOBSTER BAR.
I look foward to speaking with you soon,

Kyle Mendes

Private Event Manager
561-395-2675
kmendes@buckheadrestaurants.com

Private Dining Hors d'Oeuvres

Host selects a variety of three (3) hors d'oeuvres to be hand-passed during pre-dinner reception.

- Hors d'Oeuvres Pre Dinner Reception // 25. per person, per half hour
- Hors d'Oeuvres Pre Dinner Reception // 35. per person, per hour
- Each additional Hors d'Oeuvre selection // 6. per person

DEVILED EGGS, Truffled Egg Salad, Caviar

TUNA TARTAR, Crispy Wonton, Lime-Soy Reduction

SMOKED SALMON CROSTINI, Tarragon Crème Fraiche

TOMATO BRUSCHETTA, Fresh Mozzarella Mousse, Aged Balsamic

SHRIMP COCKTAIL, Red Cocktail Sauce (+ $6 per person)

SEARED BEEF TIPS, Point Reyes Blue Cheese, Port Wine Glaze

MINI CRAB CAKES, Whole Grain Mustard Beurre Blanc (+ $6 per person)

CHILI GLAZED SHRIMP SATAY, Toasted Sesame

ASIAN VEGETABLE SPRING ROLL, Citrus Ponzu

SIGNATURE MAINE LOBSTER MORSELS, Lightly Fried, Local Honey-Mustard Aioli (+ $6 per person)

WILD MUSHROOM ARANCINI, Tomato Aioli

GRILLED LAMB CHOPS, Roasted Garlic Aioli (+ $6 per person)

Social Stations

Chef setup fee $80. All services are for a 60 minute timeframe

CHILLED SEAFOOD BAR ($24 PER PERSON)

JUMBO SHRIMP COCKTAIL

EAST AND WEST COAST OYSTERS

FLORIDA STONE CRAB CLAW (IN SEASON ONLY MKT PRICE A LA CARTE)

SHELLFISH TOWER ($54 PER PERSON)

CHEFS CARVING STATION

PRIME RIB OF BEEF ($40 PER PERSON)

BEEF STATIONS SERVED WITH BRIOCHE ROLLS, HORSERADISH CRÈME FRAICHE AND BÉARNAISE SAUCE

BAKED ORGANIC FAROE ISLANDS SALMON "EN CROUTE" ($34 PER PERSON)

LOBSTER BAR ($42 PER PERSON)

LOBSTER SLIDERS ON BRIOCHE BUN SERVED WITH HOUSE-MADE OLD BAY CHIPS

WARM BUTTER POACHED LOBSTER

SPICY CHILI LOBSTER

CHILLED NEW ENGLAND STYLE LOBSTER

Heavy Passed Hors D' Oeuvres

130. per person | 2 hours | Full Menu Offered - No Selections Needed

TUNA TARTAR, Crispy Wonton, Lime-Soy Reduction

SPANAKOPITA, Baked Spinach, Melted Leeks and Feta in Country Filo, Bearnaise Sauce

CAPE COD CHICKEN SALAD, Cranberry, Apple, Candied Pecan, Endive

SEARED BEEF TIPS, Point Reyes Blue Cheese, Port Wine Glaze

CAPRESE SKEWERS, Tomato, Mozzarella, Basil

MINI CRAB CAKES, Whole Grain Mustard Beurre Blanc

DEVILED EGGS, Truffled Egg Salad, Caviar

SIGNATURE MAINE LOBSTER MORSELS, Lightly Fried, Local Honey-Mustard Aioli

BABY LAMB CHOPS, Tzatziki Sauce

Lunch Menu

Appetizer

FLORIDA JUMBO SHRIMP COCKTAIL - Cayenne Pink Brandy Mayo, Cocktail Sauce, Fresh Horseradish

CAESAR SALAD - Parmigiano Reggiano, Silver Silcilian Anchovy

CHOPS WEDGE SALAD - Tomato, Family Farms Bacon, Blue Cheese Dressing

SHELLFISH TOWER - Whole Maine Lobster, Jumbo Florida Shrimp, Cold Water Oysters,

Colossal Lump Crab (+25. per person)

Entrée

BROILED FILET MIGNON 8 OZ.

SAUTÉED FAROE ISLANDS SALMON - Capers, Lemon, E.V. Olive Oil

DINO'S PAN ROASTED BELLA FARM CHICKEN "VESUVIO"

SIGNATURE FRIED LOBSTER TAIL OR OSCAR STYLE (+29. per person)

Sides Served Family Style (Select 3)

WHIPPED POTATOES, BUTTERY THIN GREEN BEANS, LIGHTLY CREAMED SPINACH, SIGNATURE CORN MASH

Dessert

CHOCOLATE TOFFEE CRUNCH PIE - fresh whipped cream

CHEESECAKE - fresh strawberries

85. Per Person

Private Dining Menu 1- 3 Courses

Appetizer

FLORIDA JUMBO SHRIMP COCKTAIL - Cayenne Pink Brandy Mayo, Cocktail Sauce, Fresh Horseradish

CAESAR SALAD - Parmigiano Reggiano, white Silcilian Anchovy

LOBSTER BAR MAINE LOBSTER BISQUE AU COGNAC

SHELLFISH TOWER - Whole Maine Lobster, Jumbo Florida Shrimp, Cold Water Oysters, Colossal Lump Crab (+25. per person)

Entree

8 oz. CENTER CUT FILET MIGNON

12 oz. PRIME NEW YORK STRIP STEAK

DINO'S PAN ROASTED CHICKEN VESUVIO - Sweet Onions Au Jus

FLORIDA GROUPER OR FAROE ISLANDS SALMON - Sautéed with Capers, Lemon, E.V. Olive Oil

SIGNATURE FRIED LOBSTER TAIL OR OSCAR STYLE (+29. per person)

Sides Served Family Style (Select 3)

WHIPPED POTATOES, BUTTERY THIN GREEN BEANS, LIGHTLY CREAMED SPINACH, SIGNATURE CORN MASH

Dessert

CHOCOLATE TOFFEE CRUNCH PIE - fresh whipped cream

CHEESECAKE - fresh strawberries

110. Per Person

Private Dining Menu 2 - 4 Courses

Appetizer

LOBSTER BAR MAINE LOBSTER BISQUE AU COGNAC

FLORIDA JUMBO SHRIMP COCKTAIL - Cayenne Pink Brandy Mayo, Cocktail Sauce, Fresh Horseradish

JUMBO LUMP CRAB CAKE - Lemon Grain Mustard Emulsion

THAI CHILI CALAMARI - Sweet Red & Yellow Peppers, Edamame

Salad

CAESAR SALAD - Parmigiano Reggiano, Silver Silcilian Anchovy

CHOPS WEDGE SALAD - Tomato, Family Farms Bacon, Blue Cheese Dressing

SHELLFISH TOWER MAY BE SELECTED IN PLACE OF THE APPETIZER OR SALAD FOR A $25 PER-PERSON SUPPLEMENT.

Entrée

8 oz. CENTER CUT FILET MIGNON

12 oz. PRIME NEW YORK STRIP STEAK

DINO'S PAN ROASTED CHICKEN VESUVIO - Sweet Onions Au Jus

FLORIDA GROUPER OR FAROE ISLANDS SALMON - Sautéed with Capers, Lemon, E.V. Olive Oil

SIGNATURE FRIED LOBSTER TAIL OR OSCAR STYLE (+29. per person)

Sides Served Family Style (Select 3)

WHIPPED POTATOES, BUTTERY THIN GREEN BEANS, LIGHTLY CREAMED SPINACH, SIGNATURE CORN MASH

Dessert

CHOCOLATE TOFFEE CRUNCH PIE - fresh whipped cream

CHEESECAKE - fresh strawberries

130. Per Person

Private Dining Menu 3 - 4 Courses

Appetizer

LOBSTER BAR MAINE LOBSTER BISQUE AU COGNAC
FLORIDA JUMBO SHRIMP COCKTAIL - Cayenne Pink Brandy Mayo, Cocktail Sauce, Fresh Horseradish
JUMBO LUMP CRAB CAKE - Lemon Grain Mustard Emulsion
SIGNATURE FRIED LOBSTER TAIL - Lightly Fried, Drawn Butter, Greek Honey-Mustard Aioli

Salad

CHOPS WEDGE - Tomatoes, Bacon and Creamy Blue Cheese Dressing
CAESAR SALAD - Parmesan Cheese, Toasted Croutons, White Anchovies

SHELLFISH TOWER MAY BE SELECTED IN PLACE OF THE
APPETIZER OR SALAD FOR A $25 PER-PERSON SUPPLEMENT.

Entrée

SURF & TURF - 6 oz. Filet Mignon and Lightly Fried Cold Lobster Tail
12 OZ. CENTER CUT NEW YORK STRIP STEAK
DINO'S PAN ROASTED CHICKEN VESUVIO -Sweet Onions AU Jus
FLORIDA GROUPER OR FAROE ISLANDS SALMON - Sautéed with Capers, Lemon, E.V. Olive Oil
CHILEAN SEA BASS HONG KONG - Sesame Soy Broth, Ginger, Wok Spinach, Bowl of Jasmine Rice

SIGNATURE FRIED LOBSTER TAIL OR OSCAR STYLE (+29. per person)

Sides Served Family Style (Select 3)

WHIPPED POTATOES, BUTTERY THIN GREEN BEANS, LIGHTLY CREAMED SPINACH, SIGNATURE CORN MASH

Dessert

WARM CHOCOLATE BRIOCHE BREAD PUDDING - vanilla sauce
CHOCOLATE TOFFEE CRUNCH PIE - fresh whipped cream
CHEESECAKE - fresh strawberries

160. Per Person

Beverage Packages

DELUXE $15

THREE OLIVES VODKA
NEW AMSTERDAM GIN
BACARDI LIGHT RUM
DEWAR'S SCOTCH
CORAZÓN BLANCO TEQUILA
JACK DANIEL'S BOURBON
CANADIAN CLUB WHISKEY

HOUSE WINES $35/BOTTLE

PINOT GRIGIO
PINOT NOIR
CHARDONNAY
CABERNET

BEER $8.00

AMSTEL LIGHT
MICHELOB ULTRA LIGHT
HEINEKEN
SAM ADAMS
STELLA ARTOIS

PREMIUM $17

TITO'S HANDMADE VODKA
BOMBAY SAPPHIRE GIN
BACARDI LIGHT RUM
DON JULIO BLANCO
PATRÓN TEQUILA
CROWN ROYAL
BULLEIT BOURBON
JOHNNIE WALKER RED

PREMIUM CORDIALS $13

COINTREAU
CHAMBORD
DISARONNO AMARETTO
KAHLUA
BAILEY'S
FRANGELICO
SAMBUCA
TIA MARIA
GRAND MARNIER

UTRA PREMIUM $19

GREY GOOSE VODKA
HENDRICK'S GIN
ZACAPA 23 RUM
JOHNNIE WALKER BLACK
CASAMIGOS BLANCO
GENTLEMAN JACK
WOODFORD RESERVE

Bar Set up Fee $75.

Full Wine List Available Upon Request

Required Two Weeks Prior Notice Due To Availability

Open Bar Offerings

BEER & HOUSE WINE ONLY

$25 FIRST HOUR • +$10 EACH ADDITIONAL HOUR

BEER: AMSTEL LIGHT • MICHELOB ULTRA LIGHT • HEINEKEN • SAM ADAMS • STELLA ARTOIS

HOUSE WINE: PINOT GRIGIO • PINOT NOIR • CHARDONNAY • CABERNET

DELUXE OPEN BAR

$25 FIRST HOUR • +$18 EACH ADDITIONAL HOUR

SPIRITS: THREE OLIVES VODKA • NEW AMSTERDAM GIN • BACARDI LIGHT RUM • DEWAR'S SCOTCH • CORAZÓN BLANCO TEQUILA • JACK DANIEL'S • CANADIAN CLUB

INCLUDES BEER & HOUSE WINE ABOVE

CORDIALS AVAILABLE

PREMIUM OPEN BAR

$30 FIRST HOUR • +$20 EACH ADDITIONAL HOUR

SPIRITS: TITO'S HANDMADE VODKA • BOMBAY SAPPHIRE GIN • BACARDI LIGHT RUM • DON JULIO BLANCO OR PATRÓN TEQUILA • CROWN ROYAL • BULLEIT BOURBON • JOHNNIE WALKER RED

INCLUDES BEER & HOUSE WINE ABOVE

CORDIALS AVAILABLE

ULTRA-PREMIUM OPEN BAR

$40 FIRST HOUR • +$20 EACH ADDITIONAL HOUR

SPIRITS: GREY GOOSE VODKA • HENDRICK'S GIN • ZACAPA 23 RUM • JOHNNIE WALKER BLACK • CASAMIGOS BLANCO • GENTLEMAN JACK • WOODFORD RESERVE

INCLUDES BEER & HOUSE WINE ABOVE

CORDIALS AVAILABLE

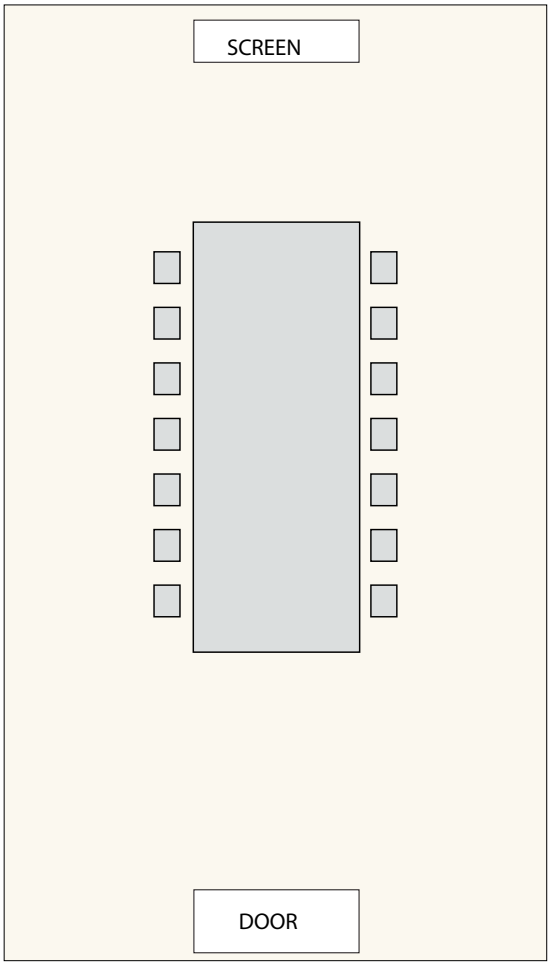
SETUP FEE: $75

Banquet Rooms

The Board Room:

12 – 14 Guests.
A/V Project & Screen Available

Up to 14 Guests Seated



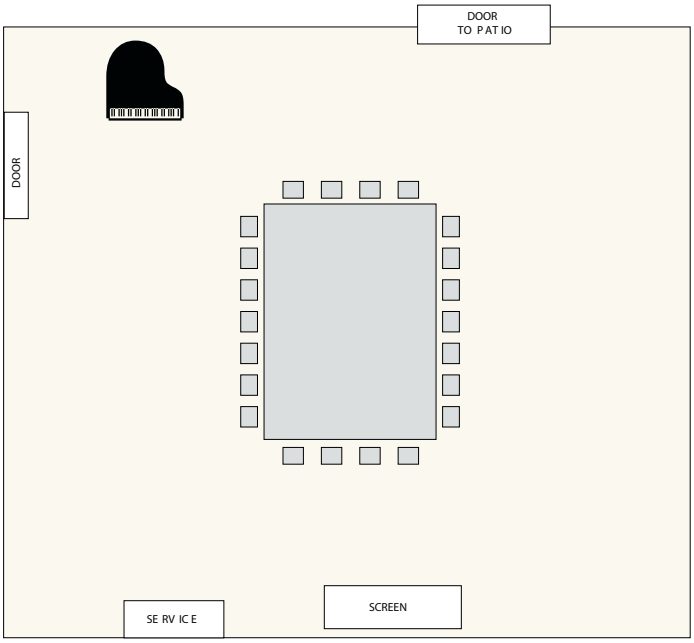
PRIVATE PARTIES

THE BOARD ROOM

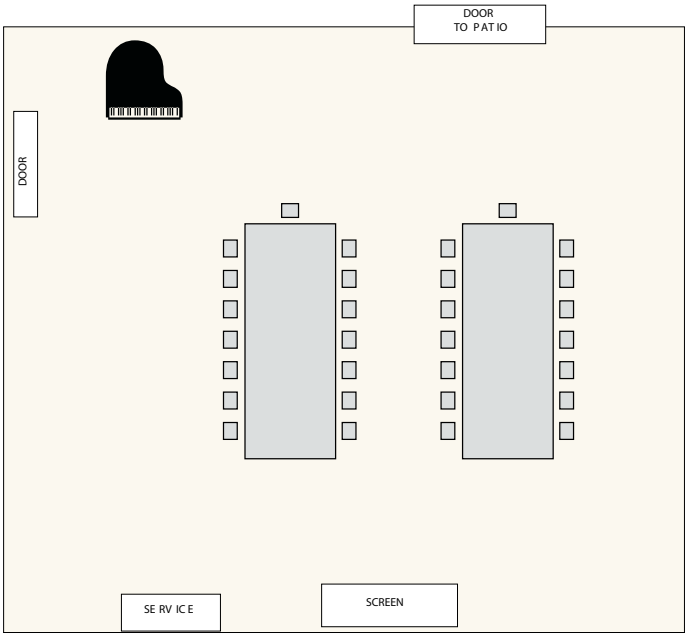
Banquet Rooms

THE ROYAL PALM ROOM
15 – 60 Guests Seated or Up to 75 Guests Reception Style
LCD Flat Screen Available
Bluetooth Capability

15 - 22 Guests Seated



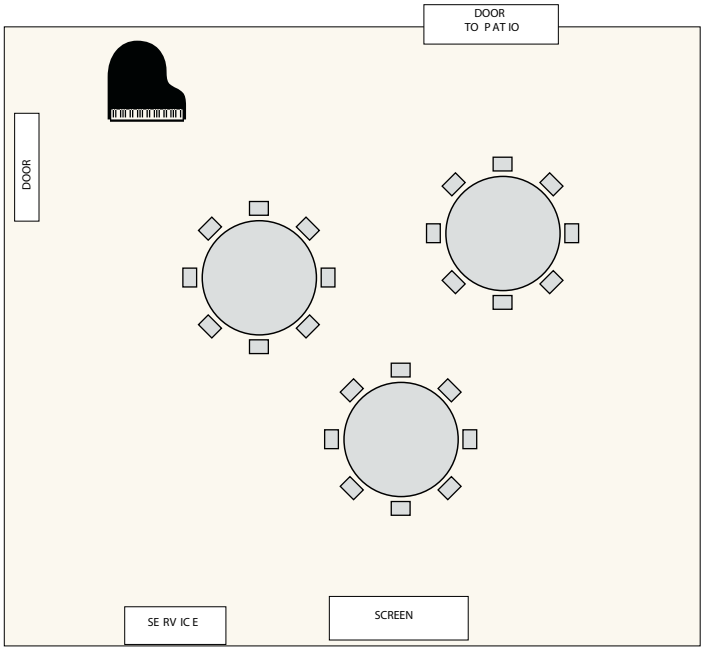
22 - 36 Guests Seated



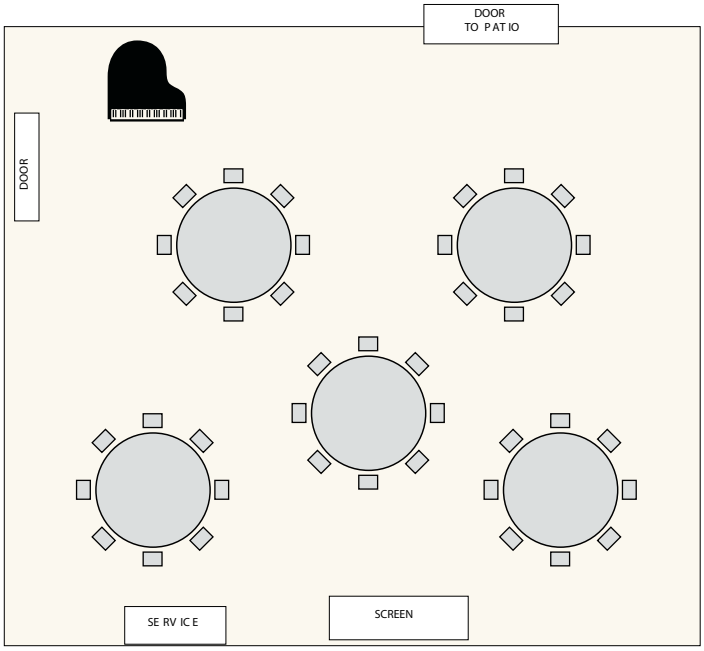
Banquet Rooms

THE ROYAL PALM ROOM

18 - 30 Guests Seated



18 - 30 Guests Seated



PRIVATE PARTIES

THE ROYAL PALM ROOM

PRIVATE PARTIES

PATIO EAST (Semi-Private)

15 – 60 Guests Seated or Up to 75 Guests Reception Style

PATIO NORTH (Semi-Private)

Seats 60 Guests or 100 Reception Style

PRIVATE PARTIES

Lobster Bar (Semi-Private)

100 Guests Seated or Up to

90 Guests Reception Style

General Banquet Information

SERVICE CHARGE AND TAX

There is a twenty-two percent (22%) taxable service charge, or minimum service charge applied to food and beverages. The current State of Florida Sales Tax will be included to the total food and beverage bill.

MENU AND PRICING

Final menu selection should be made no later than two (2) weeks prior to an event and

No sooner than three (3) months out, in order to guarantee the selections and prices.

We are happy to provide dietary substitutions upon advance request.

PARKING

Complimentary valet parking is available.

DÉCOR

White linens are complimentary for all events. We will assist you with ordering any specialty linens, floral arrangements, staging, etc. Specialty linen orders must be finalized ten (10) days prior to the event to avoid extra shipping or restocking fees.

ULTIMATE CARDS AND PROMOTIONS

Ultimate Dining cards and other promotions unless designated as such, may not be used in conjunction with, and for payment of banquet.

WEATHER / AL FRESCO DINING

Due to the tropical climate in South Florida, rain is highly likely from the months of June through

October. As a result, outdoor events may be rescheduled or moved indoors if space permits.

This ensures your event can proceed smoothly, regardless of weather conditions.

Thank You