



PRIVATE DINING EVENTS & MEETINGS



70 West Paces Ferry Road Atlanta, GA 30305

Private Parties

Long considered one of the best restaurants in Atlanta, CHOPS LOBSTER BAR is recognized as one of the country's finest steakhouses. Owned and operated by nationally acclaimed restaurateur I. Pano Karatassos and designed by internationally renowned architect, Patrick Kuleto, this "Tiffany of Steakhouses" makes a bold, powerful dining statement.

Exquisite Seafood is flown in fresh daily and the best USDA Prime Aged Beef is served in the speakeasy style, dark wood dining room. Our lively bar is the perfect place to enjoy a pre-dinner cocktail or glass of wine from Chops' extensive list. Executive Chef Ryan Delesandro creates Chop's acclaimed cuisine daily, taking seasonal shipments into consideration. Whether dining for business or pleasure, Chops will make a lasting impression.

The Board Room is located on the first floor, in the Lobster Bar, with dark wood accents that compliment the upstairs interior, and can accommodate 18 people for a sit down dinner.

Thank you for your interest in Chops Lobster Bar, I look forward to speaking with you soon.

Kindest regards,

William Miller

Private Events Manager

General Banquet Information

Chops Lobster Bar Private Dining is happy to place a tentative hold on the Board Room or Platform for any date.

CONFIRM YOUR EVENT

To confirm your event, Chops Lobster Bar requires a completed Private Dining Agreement and Credit Card Authorization Form. Once these two forms are filled out, your event is considered confirmed.

DEPOSIT

A deposit of \$500.00 is required to confirm the date of your event. This will be applied to the total charges incurred for food and beverage.

GUARANTEE

A final guarantee of the number of guest is due *two (2) business days prior to the date* of your event. If a guarantee is not given, you will be charged for the number of guest originally stated in the Private Dining Agreement.

MENU

Menu Selections should be made no later than three (3) weeks prior to your event. We are happy to accommodate vegetarian or any other dietary requests. Please inform us at the time when planning your menu.

COMPLIMENTARY PRINTED MENUS

Company information and/or logos may be added to menus at no charge. Correct information and/or artwork must be provided by client no later than three (3) days prior to the event. Should you wish to have your own printed menus, please inform our Private Events Coordinator.

FOOD AND BEVERAGE MINIMUM FOR THE PLATFORM AND BOARDROOM

There is a \$1,800 required food and beverage minimum for the Board Room Monday-Sunday. The minimum does not include tax and gratuity. If the total bill falls short of reaching the food and beverage minimum, the difference will be billed as a room fee.

SERVICE CHARGE AND TAX

A twenty percent (20%) service charge will be applied to each event. The current Georgia Sales Tax rate will be applied to the entire bill, and an additional three percent (3%) liquor tax will be applied to all alcohol.

General Banquet Information

CAPACITY

Maximum capacity for the Board Room is 18 people.

PAYMENT

Unless another form of payment is provided, all final charges for your event will be charged to the credit card on file. We regret that separate checks cannot be prepared for your event.

CANCELLATION POLICY

If an event is canceled two (2) days prior or less to the event, or in the event of a "no show," guest forfeits their \$500 deposit.

PARKING

Valet parking is available on-site for \$5.00 per guest.

AUDIO VISUAL

A 64" wall mounted TV with HDMI / USB Hookup is available for \$175.
For any other A/V needs, contact Paul Kroland with A/V Interact:

A/V Interact / Paul Kroland

(Office) 770.458.4196 // (Cell) 770.853.4196 // www.CME4AV.com // avinteract@cme4av.com

LINENS & DECOR

Chops Lobster Bar provides complimentary white linens and black napkins.
The Board Room can also be set with complimentary votives and table floral arrangements.

SPECIALTY LINENS AND CUSTOM FLORAL

Chops Lobster Bar has an ongoing business relationship with Robert Long Design for specialty linens and flowers. Please contact them directly at their Buckhead location:

Robert Long Design

3181 Roswell Rd, Atlanta, GA 30305. 404.365.0500

ULTIMATE DINING CARDS AND PROMOTIONS

Ultimate Dining cards and other promotions, unless designated as such, **cannot** be used in conjunction with, and/or for any part of payment towards a private event.

The Board Room

Width 9'7" Length 25' Height 10'

Seats up to 18



Hors d'Oeuvres Selection

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

- Hors d'Oeuvres Pre Dinner Reception // 18. per person, per half hour
- Hors d'Oeuvres Pre Dinner Reception // 24. per person, per hour
- Each additional Hors d'Oeuvre selection // 4. per person

AHI TUNA TARTARE – Wasabi Foam, Crispy Filo Cup

MINI NAVA SMOKED CHICKEN TACOS - Green Chili Grits

CHILI GLAZED TIGER SHRIMP - Pickled Cucumber

"SPANAKOPITA" - Baked Spinach, Melted Leeks & Feta in Country Filo, Béarnaise Sauce

GRILLED CHICKEN SATAY - Thai Peanut Sauce

SEARED TENDERLOIN TIPS - Argentinean Chimichurri

GRILLED LOLLYPOP LAMB CHOPS - Balsamic Glaze

MARYLAND STYLE MINI CRAB CAKES - Grain Mustard Beurre Blanc (+5. per person)

"SIGNATURE" MAINE LOBSTER MORSELS - Lightly Fried, Local Honey-Mustard Aioli (+5. per person)

SHRIMP IN FRENCH BRIQUE "SPRING ROLL" - Roasted Garlic Aioli

Menus are seasonal & subject to change. Please inform us of special dietary needs 48 hours before the event.

Lunch Menu One

Appetizer *Host pre-selects 2 for guests to choose from:*

LOBSTER BAR MAINE LOBSTER BISQUE AU COGNAC

CAESAR SALAD - Parmigiano Reggiano, Silver Silcilian Anchovy

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

Entrée *Host pre-selects 2 for guests to choose from:*

SAUTÉED FAROE ISLANDS SALMON - Yukon Gold Potato Mash, Thin Green Beans in Shallot Butter, Beurre Blanc

DINO'S PAN ROASTED BELLA FARM CHICKEN "VESUVIO" - Yukon Gold Potato Mash, Thin Green Beans in Shallot Butter, Beurre Blanc

STEAK & WEDGE - Sliced Beef Tenderloin, Colossal Onion Ring, Loaded Iceberg Wedge with Tomato, Bacon, and Blue Cheese Dressing

Dessert *Host pre-selects 1 for guests to enjoy:*

CHOCOLATE TOFFEE CRUNCH PIE - Caramel Coffee Ice Cream

WARM CHOCOLATE BRIOCHE BREAD PUDDING - vanilla sauce

All prices include Pano's Private Reserve Coffee and Select Teas.

55. Per Person

Menus are seasonal & subject to change. Please inform us of special dietary needs 48 hours before the event.

Lunch Menu Two

Appetizer *Host pre-selects 2 for guests to choose from:*

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

Entrée *Host pre-selects 2 for guests to choose from:*

BROILED FILET MIGNON 6 OZ. - Creamy Potato Puree, Thin Green Beans in Shallot Butter (+10. per person)

LOBSTER & FRITES - Signature Lightly Crisped Lobster Tail 1/2 lb., Thin Cut Fries, Drawn Butter, Thyme Honey-Mustard Aioli

STEAK & WEDGE - Sliced Beef Tenderloin, Colossal Onion Ring, Loaded Iceberg Wedge with Tomato, Bacon, and Blue Cheese Dressing

SAUTÉED FAROE ISLANDS SALMON - Yukon Gold Potato Mash, Thin Green Beans in Shallot Butter, Beurre Blanc

DINO'S PAN ROASTED BELLA FARM CHICKEN "VESUVIO" - Yukon Gold Potato Mash, Thin Green Beans in Shallot Butter, Beurre Blanc

Dessert *Host pre-selects 1 for guests to enjoy:*

CHOCOLATE TOFFEE CRUNCH PIE - Caramel Coffee Ice Cream

WARM CHOCOLATE BRIOCHE BREAD PUDDING - vanilla sauce

All prices include Pano's Private Reserve Coffee and Select Teas.

65. Per Person

Menus are seasonal & subject to change. Please inform us of special dietary needs 48 hours before the event.

Dinner Menu One - 3 Courses

Appetizer *Host pre-selects 2 for guests to choose from:*

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

CAESAR SALAD - Parmigiano Reggiano, Silver Silcilian Anchovy

LOBSTER BAR MAINE LOBSTER BISQUE AU COGNAC

Entree *Host pre-selects 2 for guests to choose from:*

8 oz. CENTER CUT FILET MIGNON

12 oz. PRIME NEW YORK STRIP STEAK

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

FAROE ISLANDS SALMON - Sautéed with Greek E.V.O.O. Lemon Juice, Capers

Sides *Served Family Style*

WHIPPED POTATOES, BUTTERY THIN GREEN BEANS, AND LIGHTLY CREAMED SPINACH

Dessert *Host pre-selects 1 for guests to enjoy:*

CHOCOLATE TOFFEE CRUNCH PIE - Caramel Coffee Ice Cream

TAHITIAN VANILLA BEAN CRÈME BRULEE

All prices include Pano's Private Reserve Coffee and Select Teas.

95. Per Person

Menus are seasonal & subject to change. Please inform us of special dietary needs 48 hours before the event.

Dinner Menu Two - 4 Courses

Appetizer *Host pre-selects 2 for guests to choose from:*

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

CHOPS SIGNATURE FRIED LOBSTER TAIL - Drawn Butter, Honey Mustard

Salad *Host pre-selects 2 for guests to choose from:*

CAESAR SALAD - Parmigiano Reggiano, Silver Silcilian Anchovy

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

Entrée *Host pre-selects 2 for guests to choose from:*

8 oz. CENTER CUT FILET MIGNON

12 oz. PRIME NEW YORK STRIP STEAK

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

FAROE ISLANDS SALMON - Sautéed with Greek E.V.O.O., Lemon Juice, Capers

Side Items *Served Family Style*

WHIPPED POTATOES, BUTTERY THIN GREEN BEANS, AND LIGHTLY CREAMED SPINACH

Dessert *Host pre-selects 1 for guests to enjoy:*

CHOCOLATE TOFFEE CRUNCH PIE - Caramel Coffee Ice Cream

WARM CHOCOLATE BRIOCHE BREAD PUDDING - vanilla sauce

TAHITIAN VANILLA BEAN CRÈME BRULEE

All prices include Pano's Private Reserve Coffee and Select Teas.

115. Per Person

Menus are seasonal & subject to change. Please inform us of special dietary needs 48 hours before the event.

Dinner Menu Three - 4 Courses

Appetizer *Host pre-selects 2 for guests to choose from:*

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

CHOPS SIGNATURE FRIED LOBSTER TAIL - Drawn Butter and Honey Mustard

Salad *Host pre-selects 2 or guests to choose from:*

CHOPS WEDGE - Tomatoes, Bacon and Creamy Blue Cheese Dressing

CAESAR SALAD - Parmesan Cheese, Toasted Croutons, White Anchovies

Entrée *Host pre-selects 2 for guests to choose from:*

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

FAROE ISLANDS SALMON - Sautéed with Greek E.V.O.O., Lemon Juice, Capers

Side Items (Served Family Style)

WHIPPED POTATOES, BUTTERY THIN GREEN BEANS, AND LIGHTLY CREAMED SPINACH

Dessert *Host pre-selects 1 for guests to enjoy:*

CHOCOLATE TOFFEE CRUNCH PIE - Caramel Coffee Ice Cream

WARM CHOCOLATE BRIOCHE BREAD PUDDING - vanilla sauce

TAHITIAN VANILLA BEAN CRÈME BRULÉE

All prices include Pano's Private Reserve Coffee and Select Teas.

140. Per Person

Menus are seasonal & subject to change. Please inform us of special dietary needs 48 hours before the event.

Private Dining Agreement

ORGANIZATION:

EMAIL: _____

CELL:

DATE OF EVENT: _____

TIME: _____ AM / PM ARRIVAL/DEPARTURE: _____

ROOM:

\$1,800 F & B Minimum (Fridays & Saturdays in December there is a \$2,400 F & B Minimum)

LUNCH \$600.00 F & B Minimum

Platform

Plaza

Main Dining Room

The Buckhead Life Ultimate Dining Card is not valid for Private Parties.

No outside alcohol permitted. No separate checks.

SCHEDULE OF PAYMENTS:

Balance, including any additional charges, payable at end of Event.

PATRON

Per: _____

Title: _____

Date: _____

Signature: _____

Please return one signed copy of this agreement to Chops Lobster Bar and retain the other copy for your records.

NOTE // Menu must determined two (2) weeks prior to the event.

Menus and menu prices are subject to change.

Dress Code

To ensure a quality experience for your event and all of our guests, and to meet our standard of service, we kindly ask that you and your guests respect our dress code.

NOT ALLOWED

- *Beach Flip Flops or Slides*
- *Torn Jeans*
- *Baseball Caps*
- *Wearing Shorts with Sneakers*
- *T-shirts with Graphics*
- *Undershirt type T-Shirts*
- *Tank Tops for Men*
- *Sweat Pants, Jogging Pants, Joggers*
- *Sweatshirts*
- *Overly Exposing Clothing*
- *Extreme Short Shorts & Midriff Tops*
- *No Athletic Attire or Hospital Scrubs for Ladies or Men*

Your comfort is our priority, however we do not feel that overly casual attire is acceptable for our restaurant.

Event Coordinator Name: _____

Date: _____

Signature: _____

Credit Card Authorization

Please let this letter serve as written authorization and approval for you to charge the below described credit card for any and all charges and costs associated with the event that is being held at Chops Lobster Bar. This letter and signature shall constitute my express written permission for you to charge, to the extent not previously paid for, the credit card for the initial \$500 deposit, balance due at the end of the event, including Georgia sales tax, and any additional charges incurred the day of the event.

I guarantee full payment of the amount as described.

CARD HOLDER'S NAME (Print) : _____

CARD HOLDER'S ADDRESS: _____

TYPE OF CREDIT CARD: _____

CREDIT CARD NUMBER: _____

EXPIRATION DATE: _____

SECURITY CODE (3 / 4 DIGITS): _____

BILLING STREET ADDRESS: _____

BILLING ZIP CODE: _____

CARD HOLDER'S SIGNATURE: _____

DATE: _____

NAME OF EVENT: _____



Thank You! We look forward to serving you!