



PRIVATE PARTIES

Information Packet





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 forward to speaking with you soon,

Kyle Mendes

Private Event Manager

561-395-2675

kmendes@buckheadrestaurants.com

General Banquet Information

GUARANTEE

A final guarantee or the number of guests is due two (2) business days prior to your event. We will be able to accommodate five percent (5%) more than your guaranteed number of guests.

FOOD AND BEVERAGE MINIMUM

There are food and beverage minimums, which vary depending upon the size of the room. They are non-inclusive of tax and service. Meeting may be subject to room rental fees. We will honor your preferred room selection. However, we reserve the right to change the room and make adjustments based on space requirements with a proper notification of the client.

SERVICE CHARGE AND TAX

There is a twenty-two percent (22%) taxable service charge, or minimum service charge applied to food and beverages.

Audio/Visual equipment is not taxable.

The current State of Florida Sales Tax will be included to the total food and beverage bill.

CANCELLATION

If an event is cancelled over seventy-two (72) hours prior to the scheduled date of the event, the deposit is refundable. If the event is cancelled within forty-eight (48) hours of the event, there will be additional cancellation fees as noted on the Private Dining Agreement.

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.

AUDIO/VISUAL EQUIPMENT

We will assist you with any audio/visual needs that you have or you may bring in your own equipment. Audio/visual equipment is subject to rental fees.

Wireless Internet Access is complimentary.

General Banquet Information

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.

ENTERTAINMENT

Entertainment must be approved through Chops Lobster Bar. It is our pleasure to assist in arranging any entertainment needs for your event.

VENDOR DEPOSITS

We will gladly assist with the arrangements of all/any outside vendors. Additional non-refundable deposits may be required to secure their services.

MISCELLANEOUS CHARGES

Bar Set Up \$75

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.

Terms & Conditions

1. ACCEPTANCE: This Agreement shall be confirmed upon receipt by Chop Lobster Bar of both a signed copy, of this Agreement and the non- refundable deposit and acceptance by the Restaurant.

2. PAYMENT: The Restaurant's preferred method of payment is credit card or company. NO PERSONAL CHECKS ACCEPTED. The deposit for the event is charged to the method of payment provided by the patron. At the conclusion of the event, the balance of the bill must be paid in full. Ultimate cards, promotions, and any other promotional material may not be used in conjunction with the event unless designated as such.

3. CANCELLATION AND REFUNDS: The Patron reserves the right to cancel this Event upon written notice received by the Restaurant, for a payment of equal amount.

72 hours from the Event deposit is 100% refundable.

48 hours from the event deposit is 50% refundable.

The Food & Beverage minimum for Chops and The Lobster Bar (main dining room) is set to \$2,500 for lunch.

The Food & Beverage minimum for PDR 201 The Royal Palm Room (large room) is set to \$1,500

The Food & Beverage minimum for PDR 202 The Board Room (smaller room) is set to \$1,000

4. CREDIT CARD REFUNDS/CHANGE OF CARDS: The Restaurant reserves the right to withhold any and all bank fees associated with processing the refunds, unless the cause of the refund is the Restaurant.

5. GUARANTEE POLICY: A guarantee or estimated number of persons attending the Event will be required two (2) business days (exclusive of Saturday and Sunday) prior to the event. If the Food & Beverage minimum is not reached, the balance will be charged as either Room Fee or Un Met Minimum, which will be subject to gratuity, and the current applicable State of Florida sales tax.

6. POLICY:

(a) No food or beverage of any kind shall be brought into the Restaurant by Patron, its agents, representatives or guest. The exception to this will be for donated alcoholic beverage products, when pre-approved by the restaurant. A one (1) day, Non-Profit Special Event Liquors Permit must be secured via city and state in order to have donated beverages delivered by the wholesaler. The responsibility of securing the proper permit will be with the Patron's and must be delivered to the Restaurant prior to any donated alcoholic beverage being delivered.

(b) No food or beverage shall be removed from the Restaurant by the Patron, its agents, representatives or guest(s).

Terms & Conditions

(c) Patron agrees that the Restaurant shall be used by the Patron, its agents, representatives and guests only in compliance with all codes, laws, ordinances, rules and regulations of all governmental authorities having jurisdiction over the Restaurant and the Event (the "Laws") and to take or permit no action, on or with reference to the Restaurant, which is immoral or which would be detrimental to the reputation of the Restaurant. The Restaurant reserves the right to eject any guest or parties in violation of the above covenants.

7. ALCOHOL SERVICE POLICY: Florida State Laws Require that persons consuming alcohol must be 21 years of age. The staff of the Restaurant reserves the right, but shall have no affirmative obligation to refuse or discontinue service of alcoholic beverages to any party in the absence of proof of legal age or if the Restaurant deems in its reasonable discretion, a violation or proposed violation of Laws to include, without limitation to the:

- (a) Right to serve one drink at a time per person to prevent under-age consumption of alcohol
- (b) Right to remove alcoholic beverages from the possession of under- age or impaired guests
- (c) Right to notify valet service to withhold car keys and to insist upon alternative transportation for impaired guests
- (d) Right to eject any party in violation of the above policies

Patron recognizes its primary obligation and agrees to take all requisite action for the enforcement of the above policies.

8. DEFAULT BY PATRON: The Patron shall not be liable to the Restaurant for delays or cancellations of the Event caused by acts of God or other conditions beyond the control of the Patron.

9. DEFAULT BY THE RESTAURANT: The Restaurant shall not be liable to the Patron for delays or cancellations of the Event caused by acts of God or other conditions beyond the control of the Restaurant. In any such event, the Restaurant's sole obligation and responsibility shall be the refund to Patron of any portion of the Contracted Amount and /or deposits paid by the Patron to the Restaurant, and the Restaurant shall not be liable to the patron for the consequential, exemplary, special, incidental or punitive damages.

10. DAMAGES TO THE RESTAURANT: Any damage to the Restaurant premises caused by or arising from the Event by Patron, or any guests of the Patron, will be paid to the Restaurant by Patron, upon demand; without limiting the foregoing, the Restaurant may offset the costs of such damages against any deposit of the Patron held by the Restaurant. Patron agrees to indemnify and hold the restaurant harmless from and against any and all expenses, damages, claims, (whether valid or invalid), suits,

Terms & Conditions

losses, actions, judgments, liabilities, and costs whatsoever (including reasonable attorney fees) arising out of, connected with, or resulting from the Event, except resulting from a breach of this Agreement by the Restaurant.

11. PUBLICITY:

(a) Neither the name, trade name or trademark or the Restaurant shall be used by or on behalf of the Patron in any photographs or material relating to the Event without prior written approval of the Restaurant, the consent of which may be granted or withheld at the sole discretion of the Restaurant. The Restaurant reserves the for its representatives to attend and participate in any photographic or publicity-related events relating to the Events to ensure, and approve any use of the Restaurant's name, trade names, trademarks, or depiction of the Restaurant, or any portion thereof. The Restaurant reserves the right to publicize the Event at its cost and expense, including photographs and the likeness of the Event and the guest attending such Event.

(b) No representatives of the press shall be admitted to the Restaurant premises without credentials issued by the Restaurant

12. MISCELLANEOUS: This Application, upon acceptance by the Restaurant, constitutes the entire agreement between the Patron and the Restaurant. No agreements or understandings shall be binding upon the parties hereto unless set forth in writing and signed by the parties hereto. Time is of the essence of this Agreement. This Agreement shall be construed, interpreted and enforced in accordance with the laws of the State of Florida. The parties, by execution of this Agreement , hereto irrevocably (a) agree that any legal action or proceeding arising out of or relating to this Agreement shall be brought only in the state or federal courts of the State of Florida, County of Broward, and (b) accept and submit to the personal jurisdiction of such courts in any action or proceeding, and (c) waives, in any such action or proceedings, all defenses based on personal Jurisdiction venue, or forum non-convenes. This Agreement shall be binding upon and shall inure to the benefit of the legal representatives, successors, transfers and assigns of the parties hereto, provided that the Patron have no right to assign this Agreement, or any interest therein, without the prior written consent of the Restaurant.

RESTAURANT:

PATRON:

Name: (Print) Kyle Mendes

Name: (Print) _____

Title: (Print) Director, Private Events

Title: (Print) _____

Signature: _____

Signature: _____

Date: _____

Date: _____

Terms & Conditions

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 signature shall constitute my express written permission for you to charge, the extent not previously paid for, the credit card for the Initial \$250.00 (USD) deposit, balance due at the end of the Event, current applicable State of Florida sales tax, and any additional charges incurred the day of the Event.

I guarantee full payment of the amount as described.

CARD HOLDERS ADDRESS: _____

CREDIT CARD HOLDER'S NAME: _____

TYPE OF CREDIT CARD: _____

CREDIT CARD NUMBER: _____

EXPIRATION DATE: _____

SECURITY CODE: _____

CARD HOLDER'S SIGNATURE: _____

DATE: _____

NAME OF EVENT: _____

Kyle Mendes

Director, Private Events

Phone: 561-395-2675

Fax : 561-300-8696

Email: kmendes@buckheadrestaurants.com

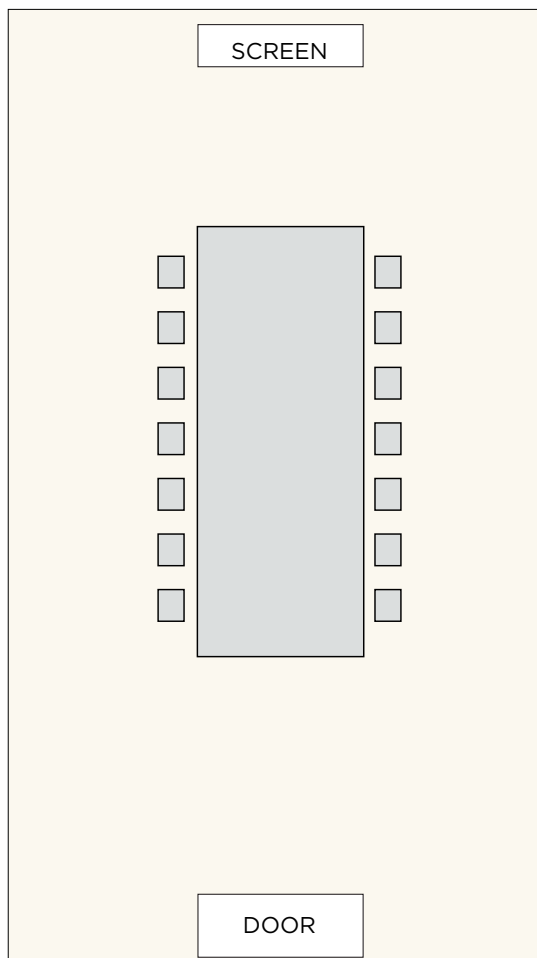
Banquet Rooms

The Board Room (A/V Project & Screen Available)	12 – 14 Guests
The Royal Palm Room (LCD Flat Screen Available)	15 – 55 Guests
Chops or the Lobster Bar	Luncheons of 100 Guests
Outside Lounge Area	Reception Style

THE BOARD ROOM

A/V Project & Screen Available

Up to 14 Guests Seated

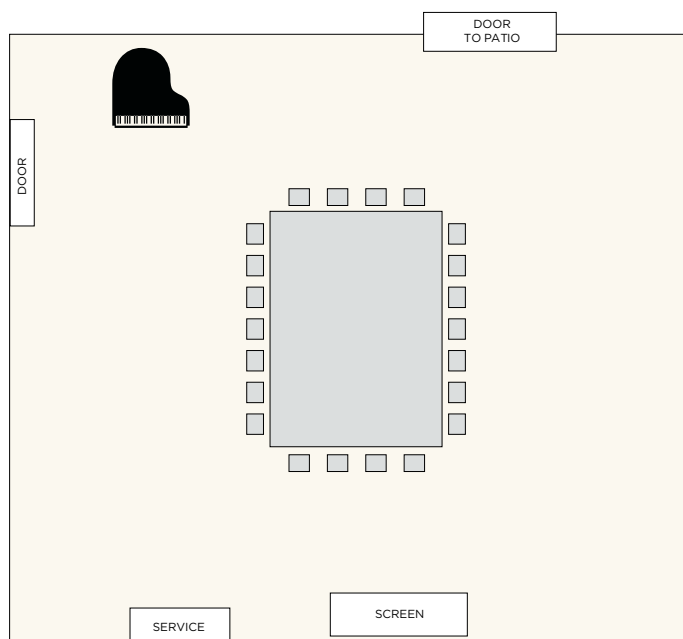


Banquet Rooms

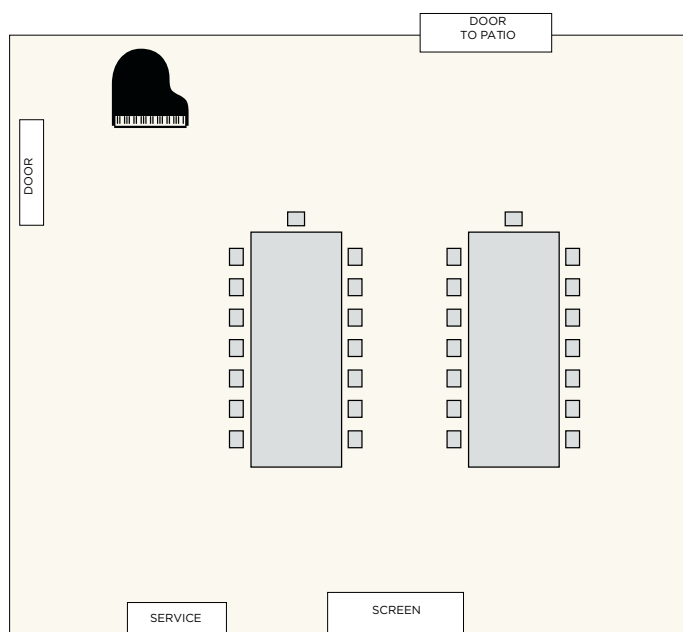
THE ROYAL PALM ROOM

LCD Flat Screen Available

15 - 22 Guests Seated



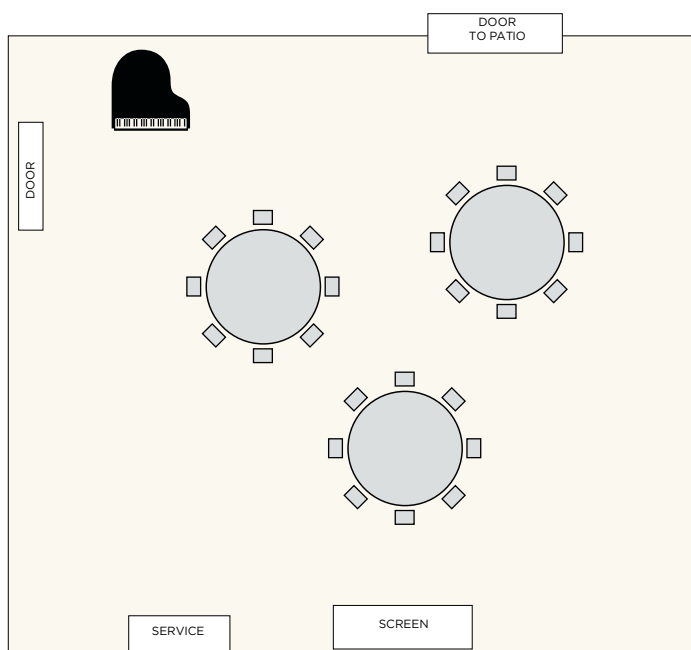
22 - 36 Guests Seated



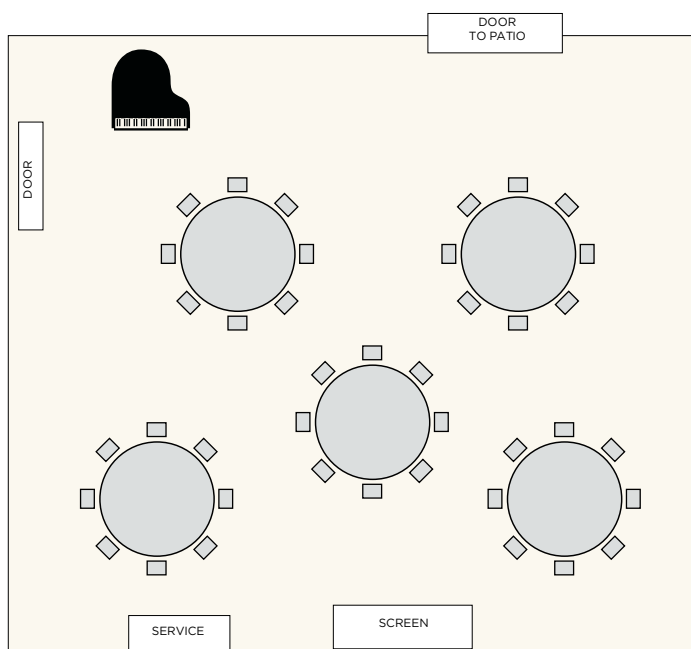
Banquet Rooms

THE ROYAL PALM ROOM

18 - 30 Guests Seated



18 - 30 Guests Seated







Private Dining Hors d'Oeuvres

Available With Advanced Notice

Host selects a Combination of Four (4)

Cold

PRIME BEEF CARPACCIO, Baby Arugula, Smoked Onion Aioli

TUNA TARTAR, Crispy Wonton, Lime -Soy Reduction

SMOKED SALMON CROSTINI, Tarragon Crème Fraiche

TOMATO BRUSCHETTA, Fresh Mozzarella Mousse, Aged Balsamic

Hot

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

MINI CRAB CAKES, Whole Grain Mustard Beurre Blanc

SWEET CHILI SHRIMP SATAY, Toasted Sesame

FLASH FRIED SHRIMP SPRING ROLL, Citrus Ponzu

ASIAN VEGETABLE SPRING ROLL, Citrus Ponzu

WILD MUSHROOM ARANCINI, Tomato Aioli

Hors d'Oeuvres by the Piece

GRILLED LAMB CHOPS, Roasted Garlic Aioli \$6

"SIGNATURE" LOBSTER MORSELS, Chops Honey Mustard \$6

SHRIMP COCKTAIL, Red Cocktail Sauce \$4

\$20 for 1/2 Hour Per Person

\$30 for 1 Hour Per Person

Private Dining Menu 1

Appetizers

LOBSTER BISQUE

GEORGIA WHITE SHRIMP COCKTAIL ON ICE, Two Sauces

BURRATA MOZZARELLA, STEAK CUT TOMATO SALAD

Baby Arugula, Fresh Basil, White Balsamic, E.V.O.O.

CAESAR SALAD, Croutons

Entrees

FILET MIGNON 8 oz.

PRIME NEW YORK STRIP 12 oz.

FLORIDA GROUPER OR SCOTTISH SALMON (Choose 1 For Your Guests)

Plancha Sautéed, Greek E.V.O.O., Lemon Juice, Capers, Vegetable Medley

Entree Compliments add 29.

Signature Lobster (1/2 lb) *or* Collosal Lump Crab & Jumbo Asparagus "Oscar"

Side Items Served Family Style (Choose 3 for Your Guests)

Creamed Spinach Green Beans "Signature" Corn Mash Whipped Potato

Lobster Mac & Cheese add 20.

Desserts

CHOCOLATE TOFFEE CRUNCH PIE, Fresh Whipped Cream

CLB NEW YORK STYLE CHEESE CAKE, Fresh Local Strawberries

\$75 Per Person

Private Dining Menu 2

Appetizers

MAINE LOBSTER BISQUE

GEORGIA WHITE SHRIMP COCKTAIL ON ICE, Two Sauces

BURRATA MOZZARELLA, STEAK CUT TOMATO SALAD

Baby Arugula, Fresh Basil, White Balsamic, E.V.O.O.

CAESAR SALAD, Croutons

Entrees

FILET MIGNON 8 oz.

PRIME NEW YORK STRIP 12 oz.

FLORIDA GROUPER OR SCOTTISH SALMON (Choose 1 For Your Guests)

Plancha Sautéed, Greek E.V.O.O., Lemon Juice, Capers, Vegetable Medley

LOBSTER STUFFED LOBSTER, 1.5 Lb Whole Maine Lobster with Maine Lobster Stuffing

Entree Compliments add 29.

Signature Lobster (1/2 Lb) *or* Collosal Lump Crab & Jumbo Asparagus "Oscar"

Side Items Served Family Style (Choose 3 for Your Guests)

Creamed Spinach Green Beans "Signature" Corn Mash Whipped Potatoes

Lobster Mac & Cheese add 20.

Desserts

CHOCOLATE TOFFEE CRUNCH PIE, Fresh Whipped Cream

CLB NEW YORK STYLE CHEESE CAKE, Fresh Local Strawberries

\$85 Per Person

Private Dining Menu 3

Appetizers

MAINE LOBSTER BISQUE

GEORGIA WHITE SHRIMP COCKTAIL ON ICE, Two Sauces

"SIGNATURE" COLD WATER LOBSTER TAIL 4 oz.

Thinly Crisped, Flash Fried, Honey Mustard Sauce, Drawn Butter

BURRATA MOZZARELLA, STEAK CUT TOMATO SALAD

Baby Arugula, Fresh Basil, White Balsamic, E.V.O.O.

CAESAR SALAD, Croutons

Entrees

SURF & TURF

FILET MIGNON 6 oz. & "SIGNATURE" FRIED LOBSTER TAIL 4 oz.

PRIME NEW YORK STRIP 12 oz.

FLORIDA GROUPER *OR* SCOTTISH SALMON (Choose 1 for Your Guests)

Plancha Sautéed, Greek E.V.O.O., Lemon Juice, Capers, Vegetable Medley

LOBSTER STUFFED LOBSTER, 1.5 LB Whole Maine Lobster with Maine Lobster Stuffing

Entree Compliments add 29.

Signature Lobster (1/2 Lb) *or* Collosal Lump Crab & Jumbo Asparagus "Oscar"

Side Items Served Family Style (Choose 3 for Your Guests)

Creamed Spinach Green Beans Signature "Corn Mash" Whipped Potatoes

Lobster Mac & Cheese add 20.

Desserts

CHOCOLATE TOFFEE CRUNCH PIE, Fresh Whipped Cream

CLB NEW YORK STYLE CHEESE CAKE, Fresh Local Strawberries

\$95 Per Person

Private Dining Menu 4

CHILLED SEAFOOD TOWER

Maine Lobster, Chilled Oysters, Jumbo Shrimp, Colossal Lump Crab, Clams, Two Sauces

Appetizers

MAINE LOBSTER BISQUE

GEORGIA WHITE SHRIMP & COLOSSAL CRAB COCKTAIL ON ICE, TWO SAUCES

"SIGNATURE" COLD WATER LOBSTER TAIL

Thinly Crisped, Flash Fried, Honey Mustard Sauce, Drawn Butter

BURRATA MOZZARELLA, STEAK CUT TOMATO SALAD

Baby Arugula, Fresh Basil, White Balsamic, E.V.O.O.

CAESAR SALAD, Croutons

Entrees

FILET MIGNON 8 oz.

PRIME NEW YORK STRIP 12 oz.

VEAL RIB CHOP 14 oz.

FLORIDA GROUPER OR SCOTTISH SALMON (Choose 1 for Your Guests)

Plancha Sautéed, Greek E.V.O.O., Lemon Juice, Capers, Vegetable Medley

LOBSTER STUFFED LOBSTER, 1.5 Lb Whole Maine Lobster with Maine Lobster Stuffing

Entree Compliments add 29.

Signature Lobster (1/2 Lb) *or* Collosal Lump Crab & Jumbo Asparagus "Oscar"

Side Items Served Family Style (Choose 3 for Your Guests)

Creamed Spinach Green Beans "Signature" Corn Mash Whipped Potatoes

Lobster Mac & Cheese add 20.

Desserts

CHOCOLATE TOFFEE CRUNCH PIE, Fresh Whipped Cream

CLB NEW YORK STYLE CHEESE CAKE, Fresh Local Strawberries

\$115 Per Person

Young Diner's Menu

Appetizers 10./per

CAESAR SALAD

FRIED CALAMARI

Marinara Sauce, Lemon Aioli

YOUNG ADULT SHRIMP COCKTAIL

Cocktail Sauce, Lemon

Entrees 15./per

PETITE FILET MIGNON 4 oz.

French Fries

KING SALMON FILET 6 oz., Broccoli

CRISPY FLORIDA SHRIMP (5), French Fries , Tartar Sauce, Lemon

CRISPY CHICKEN FINGERS, French Fries, Honey Mustard Sauce

CHEESEBURGER OR HAMBURGER, French Fries, Lettuce, Tomato

MACARONI & CHEESE, Broccoli

MACARONI MARINARA, Broccoli (or Butter Only is Available)

Desserts 6./per

FRESH BERRIES

Raspberry Sorbet

BANANA SPLIT

Vanilla Ice Cream, Chocolate Sauce, Toasted Almonds

FRESHLY BAKED CHOCOLATE CHIP COOKIE & MILK

Children's Menu is Available for 12 Years and Younger

Dishes are ordered and served individually

Beverage Packages

Deluxe \$13

Svedka Vodka
Jack Daniel's Bourbon
Dewar's Scotch
New Amsterdam Gin
Bombay Gin
Bacardi Light Rum
Captain Morgan Rum
Canadian Club Whiskey

Premium \$15

Grey Goose Vodka
Ketel One Vodka
Woodford Reserve Bourbon
Johnnie Walker Black Scotch
Bombay Sapphire Gin
Patron Tequila
Appleton Rum
Crown Royal Whiskey

House Wines \$35/Bottle

Pinot Grigio
Pinot Noir
Chardonnay
Cabernet

Premium Cordials \$13

Cointreau
Chambord
DiSaronno Amaretto
Kahlua
Bailey's
Frangelico
Sambuca
Tia Maria
Grand Marnier

Beer \$8.00

Amstel Light
Michelob Ultra Light
Heineken
Sam Adams
Stella Artois

Bar Set up Fee \$75.

Full Wine List Available Upon Request

Required Two Weeks Prior Notice Due To Availability



Thank You