



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

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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.

Banquet Rooms

The Board Room: 12 – 14 Guests
A/V Project & Screen Available

The Royal Palm Room: 15 – 60 Guests Seated or Up to 75 Guests Reception Style
LCD Flat Screen Available and Bluetooth Capability

Lobster Bar: (Semi-Private): 100 Guests Seated or Up to 90 Guests Reception Style

Outside Lounge Area:

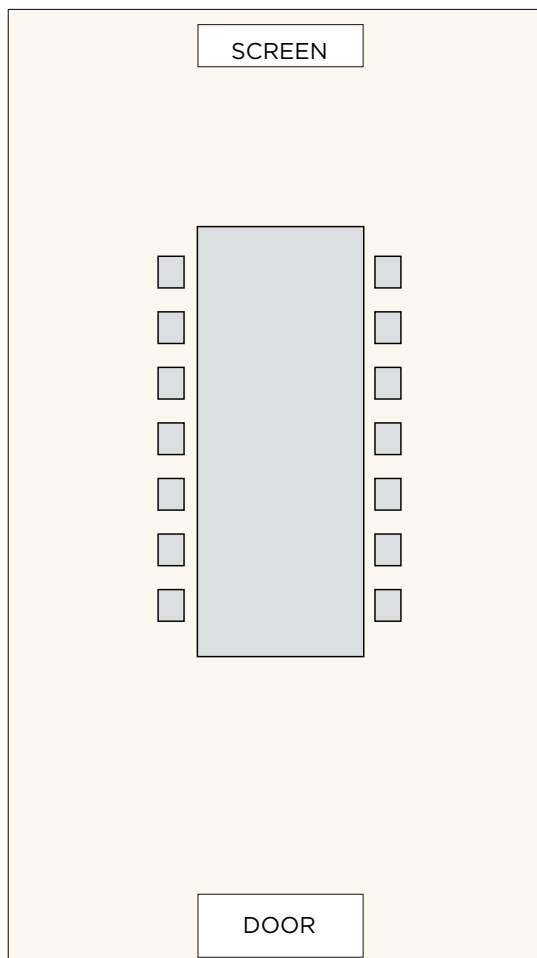
Patio East (Semi-Private): Seats Up to 50 Guests or 80 -100 Reception Style

Patio North (Semi-Private): Seats 60 Guests or 100 Reception Style

THE BOARD ROOM

A/V Project & Screen Available

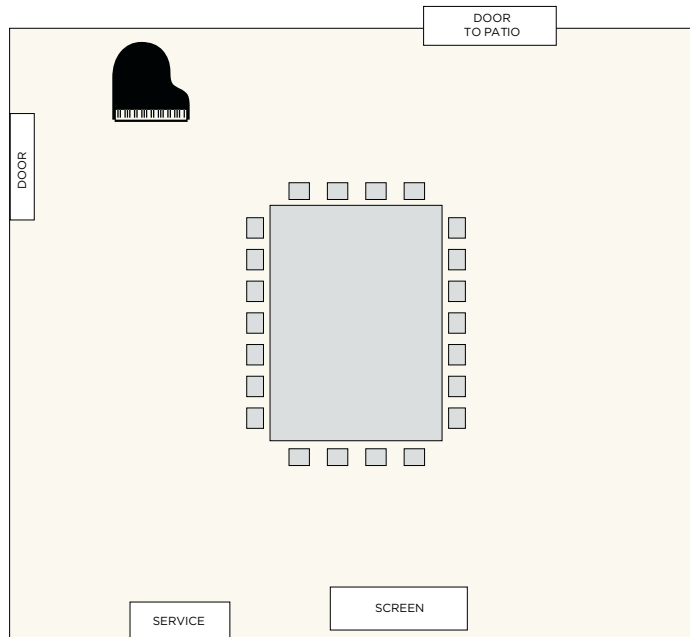
Up to 14 Guests Seated



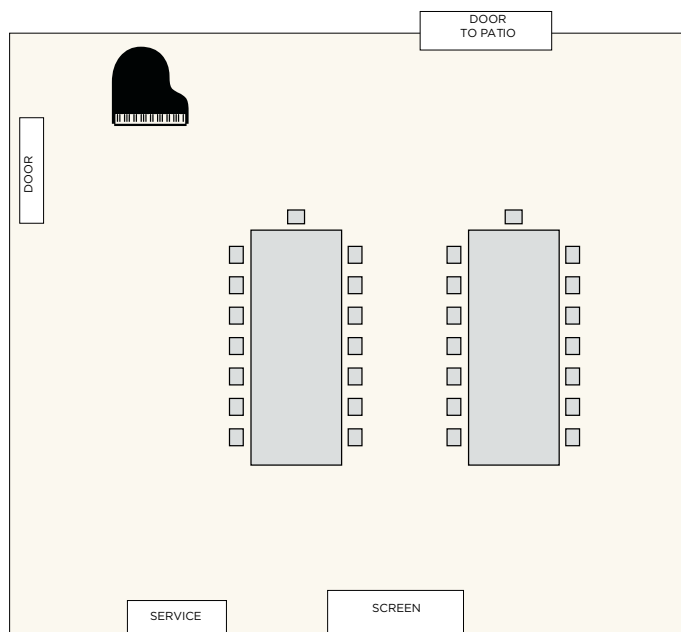
Banquet Rooms

THE ROYAL PALM ROOM
LCD Flat Screen Available
Bluetooth Capability

15 - 22 Guests Seated



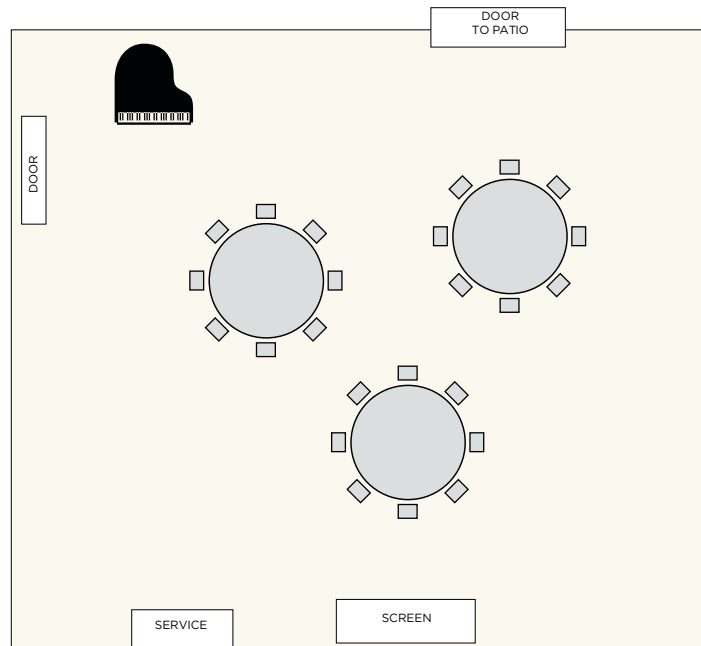
22 - 36 Guests Seated



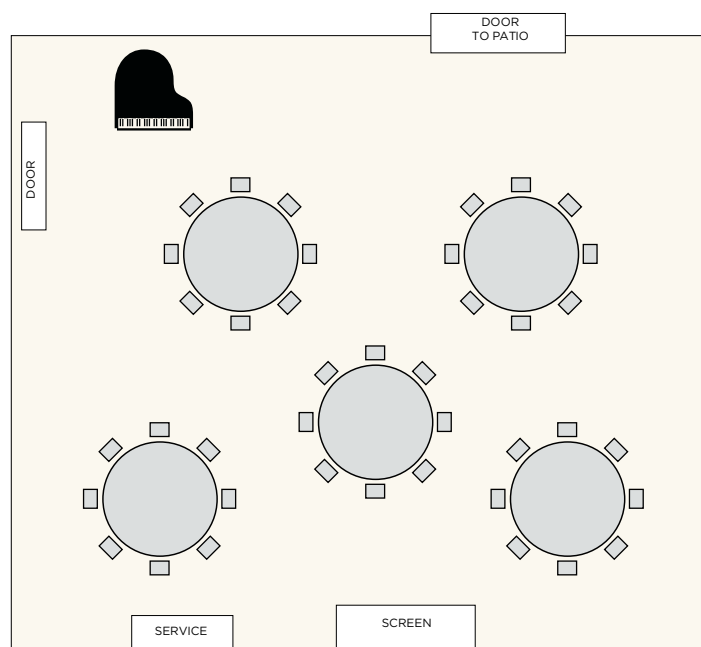
Banquet Rooms

THE ROYAL PALM ROOM

18 - 30 Guests Seated



18 - 30 Guests Seated



THE BOARD ROOM



THE ROYAL PALM ROOM



PATIO EAST



PATIO NORTH



LOBSTER BAR



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

\$25 for 1/2 Hour Per Person

\$35 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

\$85 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

\$95 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

\$105 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* Colossal 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

\$125 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

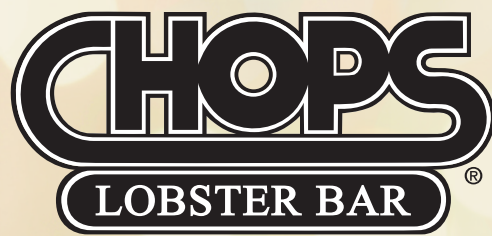
Beer \$8.00

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