



## 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 guests 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 BOARDROOM" AT LOBSTER BAR*

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.

### *FOOD AND BEVERAGE MINIMUM FOR "THE PLAZA ROOM" AT CHOPS*

There is a \$3,500 required food and beverage minimum for the *Plaza 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.

A twenty percent (22%) service charge will be applied to each event. The current Georgia Sales Tax rate, 8.9%, will be applied to the entire bill, and an additional three percent (3%) liquor tax will be applied to all liquor.

## General Banquet Information

### *CAPACITY*

Maximum capacity for the Board Room is 18 people. The maximum capacity for the Plaza Room is 40 people sit down dinner and 60-70 for a cocktail reception.

### *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 \$7.00 per guest.

### *AUDIO VISUAL IS AVAILABLE IN THE BOARD ROOM*

**The Board Room features a 64" wall-mounted TV with HDMI/USB connectivity, available for \$175.**

**The Plaza Room also offers a 72" TV with HDMI/USB hookup for \$175.**

For **additional** A/V needs in the **Plaza Room**, contact **Paul Kroland** at A/V Interact:

A/V Interact / Paul Kroland

(Office) 770.458.4196 // (Cell) 770.853.4196 // [www.CME4AV.com](http://www.CME4AV.com) // [avinteract@cme4av.com](mailto: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 Bittersweet Botanicals for specialty linens and flowers. Please contact them directly at their Buckhead location:

Bittersweet Botanicals

Ben Wilson Ph: 404.849.2184 Email: [bittersweet.botanicals@gmail.com](mailto:bittersweet.botanicals@gmail.com)

### *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 18 maximum



## The Plaza Room

Adjacent to courtyard / cocktail area

Seats 40 / 60-70 standing for cocktail reception



## 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 // 20. per person, per half hour
- Hors d'Oeuvres Pre Dinner Reception // 32. per person, per hour
- Each additional Hors d'Oeuvre selection // 4. per person

AHI TUNA TARTARE – “Totopos”, Citrus, Chile Lime Crema

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

CAPE CODE CHICKEN SALAD - Cranberry, Apple, Candied Pecan - Endive

SEARED TENDERLOIN TIPS - Argentinean Chimichurri

GREEK TZATZIKI - Lamb Satyas - Pickled Onion

JUMBO CRAB CAKE FRITTER - Preserved Lemon, Goat Cheese, Mango Chile Glaze (+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

### 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

### Entrée

BROILED FILET MIGNON 8 OZ.

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

DINO'S PAN ROASTED BELLA FARM CHICKEN "VESUVIO"

### Sides *Served Family Style*

WHIPPED POTATOES AND BUTTERY THIN GREEN BEANS IN SHALLOT BUTTER

### Dessert

CHOCOLATE TOFFEE CRUNCH PIE - Caramel Coffee Ice Cream

WARM CHOCOLATE BRIOCHE BREAD PUDDING - vanilla sauce

85. 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

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

### Entree

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 Capers, Lemon, E.V. Olive Oil

### Sides

*Served Family Style*

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

### Dessert

CHOCOLATE TOFFEE CRUNCH PIE - Caramel Coffee Ice Cream

TAHITIAN VANILLA BEAN CRÈME BRULEE

110. 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

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

CAESAR SALAD - Parmigiano Reggiano, Silver Silcilian Anchovy

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

### Entrée

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

CHOCOLATE TOFFEE CRUNCH PIE - Caramel Coffee Ice Cream

WARM CHOCOLATE BRIOCHE BREAD PUDDING - vanilla sauce

TAHITIAN VANILLA BEAN CRÈME BRULEE

130. 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

*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

CHOPS WEDGE - Tomatoes, Bacon and Creamy Blue Cheese Dressing

CAESAR SALAD - Parmesan Cheese, Toasted Croutons, White Anchovies

### 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

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

CHOCOLATE TOFFEE CRUNCH PIE - Caramel Coffee Ice Cream

WARM CHOCOLATE BRIOCHE BREAD PUDDING - vanilla sauce

TAHITIAN VANILLA BEAN CRÈME BRULEE

160. Per Person

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

## Heavy Passed Hors D'Oeuvres/ Cocktail Reception

\$130 Per Person / 2 Hours / Full Menu Offered - No Selections Needed

AHI TUNA TARTARE- CRISP

MINI NAVA SMOKED CHICKEN TACOS- GREEN CHILI GRITS

GREEK TZATZIKI LAMB SATYAS - PICKLED ONION

"SPANAKOPITA"-BAKED SPINACH, MELTED LEEKS & FETA IN COUNTRY  
FILO, BEARNAISE SAUCE

CAPE COD CHICKEN SALAD, CRANBERRY, APPLE, CANDIED PECAN-  
ENDIVE

SEARED TENDERLOIN TIPS- ARGENTINEAN CHIMICHURRI

CAPRESE SKEWERS- TOMATO, MOZZARELLA, TOMATO, & BASIL

ZUCCHINI FRITTER, HOUSE MADE RANCH

DEVILED EGGS, TRUFFLED EGG SALAD, CAVIAR

"SIGNATURE" MAINE LOBSTER MORSELS"-LIGHTLY FRIED, LOCAL  
HONEY-MUSTARD AIOLI

SHRIMP IN FRENCH BRIQUE "SPRING ROLL"-ROASTED GARLIC AIOLI

ASSORTMENT OF SUSHI AND NIGIRI TABLE

## Private Dining Agreement

CONTACT: \_\_\_\_\_  
ORGANIZATION: \_\_\_\_\_  
ADDRESS: \_\_\_\_\_  
EMAIL: \_\_\_\_\_  
PHONE: \_\_\_\_\_  
CELL: \_\_\_\_\_  
FAX: \_\_\_\_\_  
DATE OF EVENT: \_\_\_\_\_  
EVENT NAME: \_\_\_\_\_  
TIME: \_\_\_\_\_ AM / PM \_\_\_\_\_ ARRIVAL/DEPARTURE: \_\_\_\_\_  
# ATTENDANCE: \_\_\_\_\_

**ROOM:**

- \_\_\_\_\_ Board Room Seats up to 18ppl / 18ppl maximum with AV  
\$1,800 F & B Minimum (Fridays & Saturdays in December there is a \$2,400 F & B Minimum)
- \_\_\_\_\_ Plaza Room Maximum 40 ppl  
\$3,500 F & B Minimum
- \_\_\_\_\_ 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:**

\$500 Deposit due by: \_\_\_\_\_  
Balance, including any additional charges, payable at end of Event.

CHOPS LOBSTER BAR

PATRON

Per: William Miller

Per: \_\_\_\_\_

Title: Director of Private Events

Title: \_\_\_\_\_

Date: \_\_\_\_\_

Date: \_\_\_\_\_

Signature: \_\_\_\_\_

Signature: \_\_\_\_\_

*Please return one signed copy of this agreement to Chops Lobster Bar and retain the other copy for your records.  
NOTE // Menu must be 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

- 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 / Hoodies
- Overly Exposing Clothing, Exposing Undergarments
- Extreme Short Shorts or Midriff Tops
- No Athletic Attire

*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!