

CHATHAM'S PLACE RESTAURANT

GROUP DINING OPTIONS

For a site visit or more information, please contact Liza at:

info@chathamspplace.com

Chatham's Place Restaurant

7575 Dr. Phillips Blvd.

Orlando, FL 32819

407.345.2992 restaurant

CHATHAM'S PLACE GROUP

DINING INFORMATION

GUARANTEE

A final confirmation of the guaranteed number of guest is required by noon, **two business** days prior to your event. You can email or call with the number.

SERVICE CHARGE

A 23% service charge and applicable taxes will be added to all food and beverage charges.

DEPOSITS

Deposits are due upon booking.

Semi-Private \$200

Private Room \$500

Buyout \$1000

CANCELLATIONS/NO SHOWS

If you should have to cancel your entire reservation, a **three day** notice is required. If you are cancelling a buyout, a **two week notice** is required. Any cancellation made after this time period will not be eligible for refund of deposit.

If you should cancel within 48 hours of your event date, a fee of \$75.00 per guaranteed guests will be charged along with your deposit. Please do call before cancelling.

MENU and WINE SELECTIONS

We ask that you please provide your menu and wines selections to us one week prior to your dinner.

ROOM FEES and F&B MINIMUMS

PRIVATE ROOM

There is an F&B minimum for the private room of \$1200. There is a 20 person MAX for the private room.

BUYOUT of Main Dining Room

F&B minimum for the main dining room is \$6500 Monday-Thursday. \$8500 Friday and Saturday.

There is a 65 person MAX for Main Dining Room.

FLOWERS

We will be pleased to assist you with any floral needs you may have for your event. Please inquire for rates.

CUSTOMIZED MENUS

Chatham's Place will design a custom menu with heading of your choice. Please provide a heading name for your menu one week prior to your dinner.

AUDIO/VISUAL

Chatham's will arrange for AV equipment including a projector, screens, internet-outlet upon request. Additional charges will apply.

ENTERTAINMENT

Please inquire for pricing.

CHATHAM'S PLACE RECEPTIONS



PREMIUM BAR PACKAGE (during receptions only)

Premium Liquors | Imported and Domestic Beers | House Wines | Sodas | Juices

One Hour \$17.00 per person / Half Hour \$14.00 per person

BEER AND WINE PACKAGE

Imported and Domestic Beers | House Wines | Sodas | Juices

One Hour \$14.00 per person/ Half Hour \$12.00 per person

On Consumption Bars are also available.

CHATHAM'S PLACE HORS D'OEUVRES



Chef Tony's Homemade Tomato Bruschetta

Spinach with Goat Cheese in Triangle

Mini Caprese

Smoked Salmon Canapé

Seared Ahi tuna

Mini Crab Cakes

Shrimp Remoulade

Blackened Chicken

NY Strip

2 Hot & 2 Cold Hors D'Oeuvres selected by guest

\$22 per guest per hour | \$17.50 ½ Hour

Chef's Choice \$17.50 per guest per hour | \$14 ½ Hour

Hors D'oeuvres are passed and only available for receptions.

SOUPS

Lobster Bisque
Cream of Portobello Mushroom

SALAD

House Special Salad
*baby mixed greens, croutons, cucumbers, radish, tomatoes, onions, carrots,
grapes, crumbled gorgonzola, balsamic vinaigrette*

ENTREES

Catch of the Day

Petite Filet Mignon
six-ounce tenderloin served with Madeira demi-glaçe,

Chicken Piccata
lemon, butter, capers

DESSERTS

Fresh Berries and Sorbet | Chef's Dessert Combo

APPETIZERS

\$95

LOBSTER BISQUE | *with fresh Maine lobster pieces*

CREAM OF PORTOBELLO MUSHROOM

SALADS

CAESAR SALAD

HOUSE SALAD

baby mixed greens, croutons, cucumbers, radish, tomatoes, onions, carrots, grapes, crumbled gorgonzola, balsamic vinaigrette

ENTREES

CATCH OF THE DAY

FILET MIGNON & SHRIMP

six-ounce tenderloin of beef, seared in butter, topped with grilled shrimp

CHICKEN MARSALA

Marsala wine, mushrooms, demi-glaçe

COMBO RAVIOLI

Cheese Ravioli in Pink Sauce and Lobster Ravioli Fra Diavolo

DESSERTS

Fresh Berries Sorbet | Chef's Dessert Combo

APPETIZERS

\$105

Lobster Bisque | with fresh Maine lobster

Cream of Portobello mushroom soup

Pasta Fagioli

SALADS

Caprese over Arugula

Beefsteak Tomato, Chef Tony's Homemade Mozzarella, over Organic Arugula

Hearts of Romaine

Romaine Heart, Blue Cheese Vinaigrette, Crumbled Blue Cheese, Prosciutto

ENTREES

Catch of the Day

Veal Piccata

Petite Filet topped Jumbo Lump Crab

six-ounce tenderloin served with peppercorn with Chef Tony's famous jumbo lump crab and brown butter

Chicken a la Bruce

Chicken Breast, topped with plum tomato and Chef's homemade mozzarella

DESSERTS

Fresh Berries Sorbet | Dessert Combo | Pecan Macadamia Pie

Family Style Sides are available

Each platter comes with broccoli, asparagus,
cauliflower, and mashed potatoes.

The platter is \$45 and will feed six guests.

Wireless Bluetooth Available for the Private Room

Please visit our website for pictures and more information.

www.chathamplace.com