

# CHATHAM'S PLACE RESTAURANT

## GROUP DINING OPTIONS

For a site visit or more information, please contact email.

[reservations@chathamspplace.com](mailto:reservations@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 & GRATUITY**

A 2% service charge, 21% gratuity 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 **two 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.

### **PRIVATE ROOM**

There is an F&B minimum for the private room of \$2500.

There is a 20 person MAX for the private room.

### **BUYOUT of Main Dining Room**

F&B minimum for the main dining room:

Tuesday-Saturday \$15,000

Sunday & Monday \$19,000

There is a 50 person MAX for Main Dining Room.

### **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 \$45.00 per person / Half Hour \$30.00 per person

## **BEER AND WINE PACKAGE**

Imported and Domestic Beers | House Wines | Sodas | Juices

One Hour \$30.00 per person/ Half Hour \$15.00 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 (Hot)**

**Mini Caprese**

**Smoked Salmon Canapé**

**Seared Ahi tuna (Hot)**

**Mini Crab Cakes ( Hot)**

**Shrimp Remoulade**

**Blackened Chicken (Hot)**

**NY Strip ( Hot)**

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

\$45 per guest per hour | \$30 ½ Hour

Chef's Choice \$35 per guest per hour | \$20 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*

**Chef's Vegetarian Pasta**  
*lemon, butter, capers*

**DESSERTS**

Fresh Berries and Sorbet | Chef's Dessert Combo

## APPETIZERS

\$140

**Lobster Bisque** | *with fresh Maine lobster pieces*

**Cream of Portobello Mushroom**

## SALADS

**Caesar salad**

**House Salad**

## 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*

**Chef's Vegetarian Pasta**

## DESSERTS

*Fresh Berries Sorbet | Chef's Dessert Combo | Banana Pudding*

\$155

APPETIZERS

Lobster Bisque | with fresh Maine lobster

Cream of Portobello mushroom soup

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

Rack of Lamb

Petite Filet topped Jumbo Lump Crab

*filet mignon served with peppercorn with jumbo lump crab and brown butter*

Chicken a la Bruce

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

Chef's Vegetarian Pasta

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.chathamspice.com](http://www.chathamspice.com)**