# CHATHAM'S PLACE RESTAURANT GROUP DINING OPTIONS

For a site visit or more information, please contact us by email at

reservations@chathamsplace.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 <u>one week</u> prior to your dinner.

#### PRIVATE ROOM

There is an F&B minimum for the private room of \$2700.

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 \$20,000

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 \$52.00 per person / Half Hour \$35.00 per person

#### **BEER AND WINE PACKAGE**

Imported and Domestic Beers | House Wines | Sodas | Juices
One Hour \$35.00 per person/ Half Hour \$20.00 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)** 

Lamb with Mint Jelly (Hot)

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

\$55 per guest per hour | \$35 ½ Hour

Chef's Choice \$42 per guest per hour | \$30 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-glaće,

Chicken Creole in Cajun spices

Chef's Vegetarian Pasta

## **DESSERTS**

Fresh Berries and Sorbet | Chef's Dessert Combo

# **APPETIZERS**

# **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-glaće

Chef's Vegetarian Pasta

### **DESSERTS**

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

## **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 Creole in Cajun spices

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 \$68 and will feed six guests.

## Wireless Bluetooth Available for the Private Room

Please visit our website for pictures and more information.

www.chathamsplace.com