

# Group Dining

Personalized Dining, Perfected by Passion

Please contact us at reservations@chathamsplace.com 407-345-2992

## OVER THE TOP HOSPITALITY



## Personalized Dining, Perfected by Passion

For over 30 years, Chatham's Place has been Orlando's premier destination for unforgettable celebrations. Whether you're hosting a wedding, corporate dinner, holiday gathering, or special occasion, we bring timeless elegance, exceptional cuisine, and genuine hospitality to every event.

Choose from our private dining room for up to 20 guests, our main dining room for up to 50 guests, or our charming courtyard for receptions featuring handcrafted hors d'oeuvres.

Each event is guided by a dedicated event manager who ensures every detail is handled flawlessly — from the moment you call to the time your guests receive their final bill. Our exceptional servers are the heart of Chatham's Place — attentive, professional, and passionate about creating a warm, welcoming experience that exceeds every expectation.

Enjoy personalized menus prepared with the freshest, highest-quality ingredients, complemented by cocktails crafted by our extraordinary bartender and selections from our wine list, curated by our dedicated sommelier.

At Chatham's Place, our passion for fine dining and over-the-top hospitality makes every gathering truly unforgettable.



#### Guarantee

A final guest count is required two days prior to your dinner.

Please email us with this number at

reservations@chathamsplace.com

### **Service Charge and Gratuity**

A 2% service charge, 21% gratuity, and applicable taxes will be added to your bill.

### **Deposits**

Deposits are due upon booking.

Semi-Private or Alcove \$200 | Private Room \$500 | Buyout \$1000

#### **Cancelations and No-Shows**

A buyout will need to be cancelled 2 weeks prior.

Semi-Private and Private Rooms 48 hours prior.

Cancellations made after those times will not be eligible for a refund of the deposit.

Please EMAIL cancellations to reservations@chathamsplace.com

#### **Menus and Wine Selections**

We require your menu and wine selections 1 week prior to your dinner.

#### PRIVATE ROOM

There is a food and beverage minimum of \$3000 for the private room. Plus tax and gratuity.

**MAX 20** 

#### **BUYOUT**

There is a food and beverage minimum of \$15,000 Tuesday-Saturday | \$20,000 Sunday and Monday Plus tax and gratuity.

**Buyout MAX is 55** 

## RECEPTIONS

## Premium Bar Package

Premium Liquors | Imported and Domestic Beers | Wine

1 HOUR \$52 | 30 Minutes \$35 PER PERSON

Beer and Wine Package

Imported and Domestic Beer | Wine | Soda | Juices 1 HOUR \$35 | 30 Minutes \$20 PER PERSON

Hors d'oeuvres PASSED OR PLATED FAMILY STYLE COLD

Bruschetta Shrimp Remoulade Mini Caprese Smoked Salmon HOT

Spinach and Goat Cheese Triangles
Seared Ahi Tuna
Mini Crab Cakes
Blackened Chicken
Lamb with Mint Jelly

2 Hot and 2 Cold \$55 per guests per hour | \$35 ½ Hour Chef's Choice \$42 per guests per hour | \$30 ½ Hour

## **Option One \$143**

Family Style Sides
Each Platter includes cauliflower, mashed potatoes, broccoli, and asparagus
\$68 per platter | Feeds 6 Guests

## First Course

Lobster Bisque Cream of Portobello Soup

Second Course

House Special Salad

Third Course

Catch of the Day

Petite Filet Mignon

Chicken Creole

Chef's Vegetarian Pasta

Fourth Course

Fresh Berries & Sorbet | Dessert Combo

## **Option Two \$159.50**

## First Course

Lobster Bisque | with fresh Maine Lobster Cream of Portobello Soup

**Second Course** 

Caesar Salad

House Salad

Third Course

Catch of the Day

Petite Filet Mignon & Shrimp

Chicken Marsala

Chef's Vegetarian Pasta

## Fourth Course

Fresh Berries & Sorbet | Dessert Combo Banana Pudding

## **Option Three \$176**

## First Course

Lobster Bisque | with fresh Maine Lobster Cream of Portobello Soup

## **Second Course**

Caprese over Arugula beefsteak tomato, Chef Tony's homemade mozzarella, over organic arugula

Heart of Romaine crumbled blue cheese, and prosciutto

## Third Course

Catch of the Day

Rack of Lamb

Petite Filet topped with Jumbo Lump Crab

Chicken Creole

Chef's Vegetarian Pasta

## Fourth Course

Fresh Berries & Sorbet | Dessert Combo Pecan Macadamia Pie



## Enhance your private dining experience

Whether you're hosting a wedding party, business meeting, family celebration, anniversary dinner, or graduation gathering, our private dining spaces provide the perfect setting for every occasion.

- Take your event to the next level with our customizable enhancements:
- Live Piano Music Set the mood with elegant live performances tailored to your event.
- A/V Rentals Ideal for presentations, speeches, or photo slideshows.
- Floral Arrangements Beautiful, custom-designed florals to complement your table and theme.
- Personalized Menus Add a signature touch with menus customized for your celebration.

Our dedicated team will ensure every detail is flawlessly executed — from the first toast to the final course.