

# **Chatham's Place Restaurant**

## **Group Dining Options**

**Please contact us at [reservations@chathamspplace.com](mailto:reservations@chathamspplace.com)  
407-345-2992**

## **Guarantee**

**A final guest count is required two days prior to your dinner.  
Please email us with this number at  
reservations@chathamspplace.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**

## **Cancellations 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@chathamspplace.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 \$2700 for the  
private room.**

**It seats 20 guests.**

## **BUYOUT**

**There is a food and beverage minimum of  
\$15,000 Tuesday-Saturday | \$20,000 Sunday and Monday  
Buyout MAX is 55**

# RECEPTIONS

## Premium Bar Package

**Premium Liquors | Imported and Domestic Beers | Wine  
Soda | Juices**

**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