



PRIVATE PARTIES

Informational Packet



PROUDLY PART OF THE





From the gracious service to the Southeast's widest selection of fresh seafood, ATLANTA FISH MARKET's comfortable, neighborhood atmosphere is a relaxing retreat from the hustle and bustle of Buckhead. The ninety-foot copper fish sculpture in front and the train station-styled building welcomes guests with its wide veranda and rocking chairs. With something for everyone on the menu and Southern hospitality to spare, the restaurant offers flexible options for parties of virtually any kind. Enjoy the sights, sounds and tastes of the ATLANTA FISH MARKET.

About our Private Parties:

OCCASIONS:

Luncheons, dinners, business meetings/receptions, rehearsal dinners, bar & bat mitzvahs, theme and seasonal parties, speaker events.

CUISINE:

We specialize in a wide variety of fresh seafood in addition to steak, chops and chicken menu items. We're always happy to cater to special dietary needs.

ADDITIONAL FEATURES:

- Savannah-casual atmosphere for casual to dressy affairs
- Private room(s) that overlook the main dining room
- Private room at the restaurant level
- Accommodates **160 people seated or more than 200 reception style**
- Set menu packages
- Wheelchair accessibility
- Custom printed menus
- Specialty linens, florals and decorations
- Specialized attention for each function

PRIVATE PARTIES

Overview



LOBBY/BAR AREA



SAVANNAH ROOM



OVERLOOK A



OVERLOOK B



PRIVATE PARTIES

Policies



GUARANTEE

A final guarantee of the number of guests is due three business days prior to your event. Otherwise, you will be charged for the number of guests originally stated on your Private Dining Agreement.

SERVICE CHARGE AND TAX

There is a 21% service charge applied to each event. An 8% sales tax will be charged on food, beverage and service charge. An additional 3% tax will be charged on all a liquor items.

CANCELLATION

The initial room deposit will become non-refundable if the event is cancelled 30 days prior to the contracted date.

MENU

Menu selections should be made no later than two weeks prior to an event. We are happy to provide dietary substitutions upon request.

PARKING

Self parking is available for Lunch functions only. Valet parking is \$2.00 per car. Hosted valet parking is \$4.00 per car which includes gratuity and processing.

AUDIO/VISUAL EQUIPMENT

We will assist you with any audio/visual needs that you may have. All audio/visual equipment is subject to rental fees.

AV Charges:

Screen \$50 / LCD Projector \$100

Speaker/Wireless Mic \$100.00

Podium \$50.00

DÉCOR

White linens, gold chiavari chairs and floral arrangements are complimentary for all events. We will assist you with ordering any specialty linens, floral arrangements, etc. All décor brought onto the premises must be removed by client upon completion of event.

ENTERTAINMENT

Entertainment must be approved through Atlanta Fish Market. It is our pleasure to assist in arranging any entertainment needs for your event.

MISCELLANEOUS CHARGES

Additional charges are as follows:

Bar set up \$75; Corkage fee \$20.00;

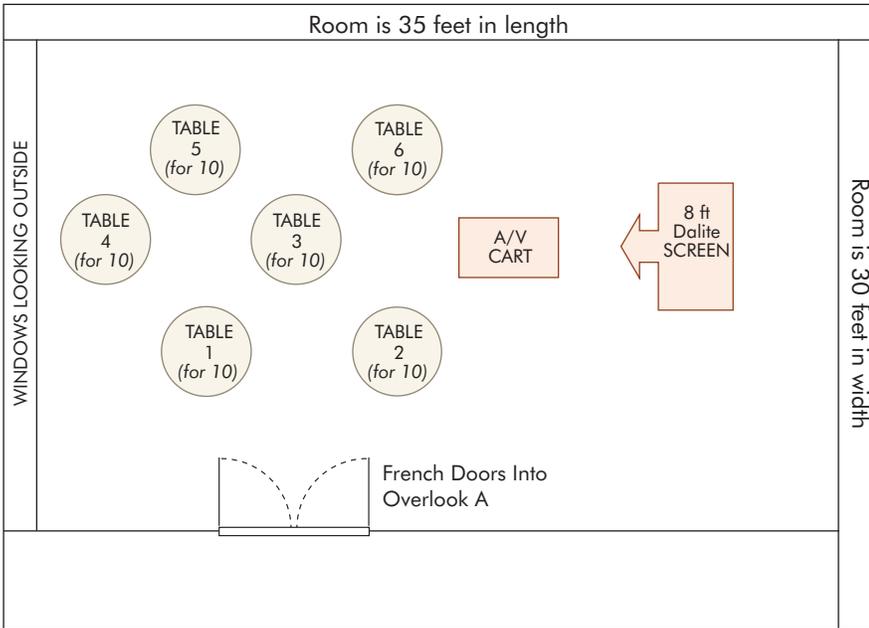
Dance floor – varies upon group sizes;

Cakes from outside vendors are allowed. Client is responsible for plates, utensils and to go boxes or \$2.00 per person cake cutting fee.

Information provided as of January 2017



Overlook Rooms



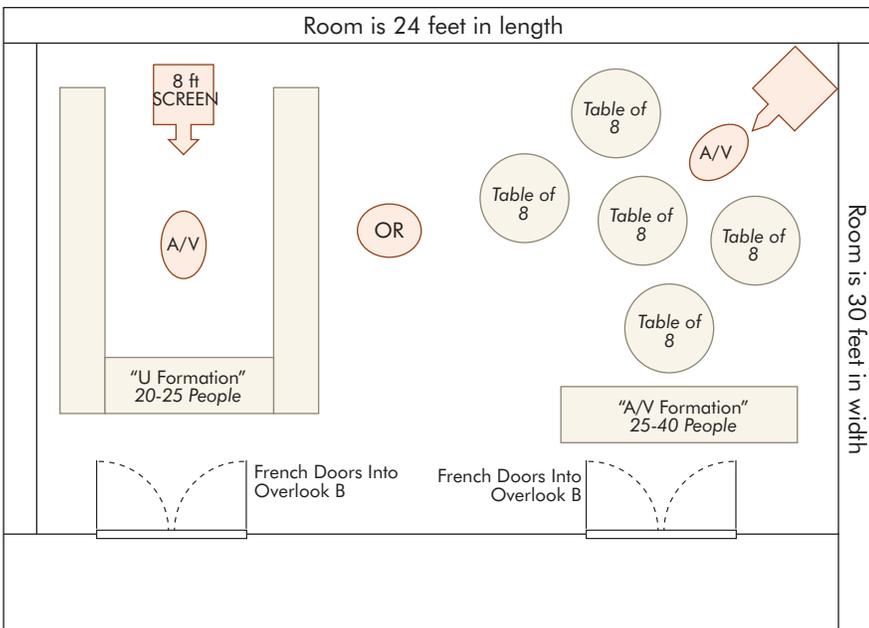
Room Diagram for Overlook A

Room capacity 80 people

Room capacity for Audio Visual presentation is 60 people

Rooms have windows that overlook restaurant and outdoors

Food & Beverage minimum: \$1,500



Room Diagram for Overlook B

Room capacity 60 people

Room capacity for Audio Visual presentation is 40 people

Room has window that overlooks restaurant

Food & Beverage minimum: \$1,000

** These are examples. Additional setups are available.



Overlook Rooms



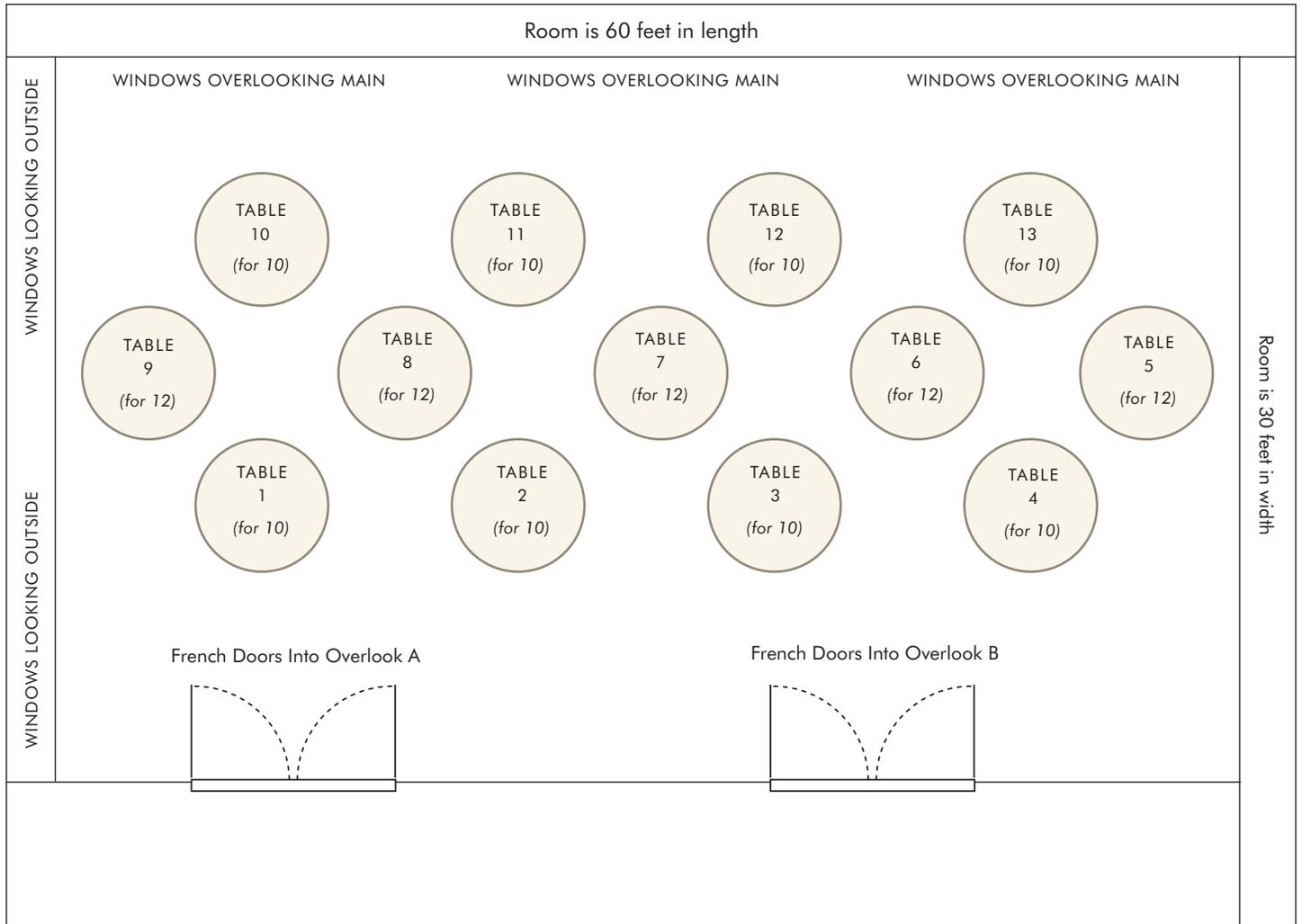
Room Diagram for Overlook A & B Combined

Room has a maximum capacity of 160 people

Room has a maximum capacity of 140 people with an AudioVisual presentation

Table Rounds of 60 and 72 inch ceilings are 9 feet in height

Food & Beverage minimum: \$3,000



**These are examples. Additional setups are available.

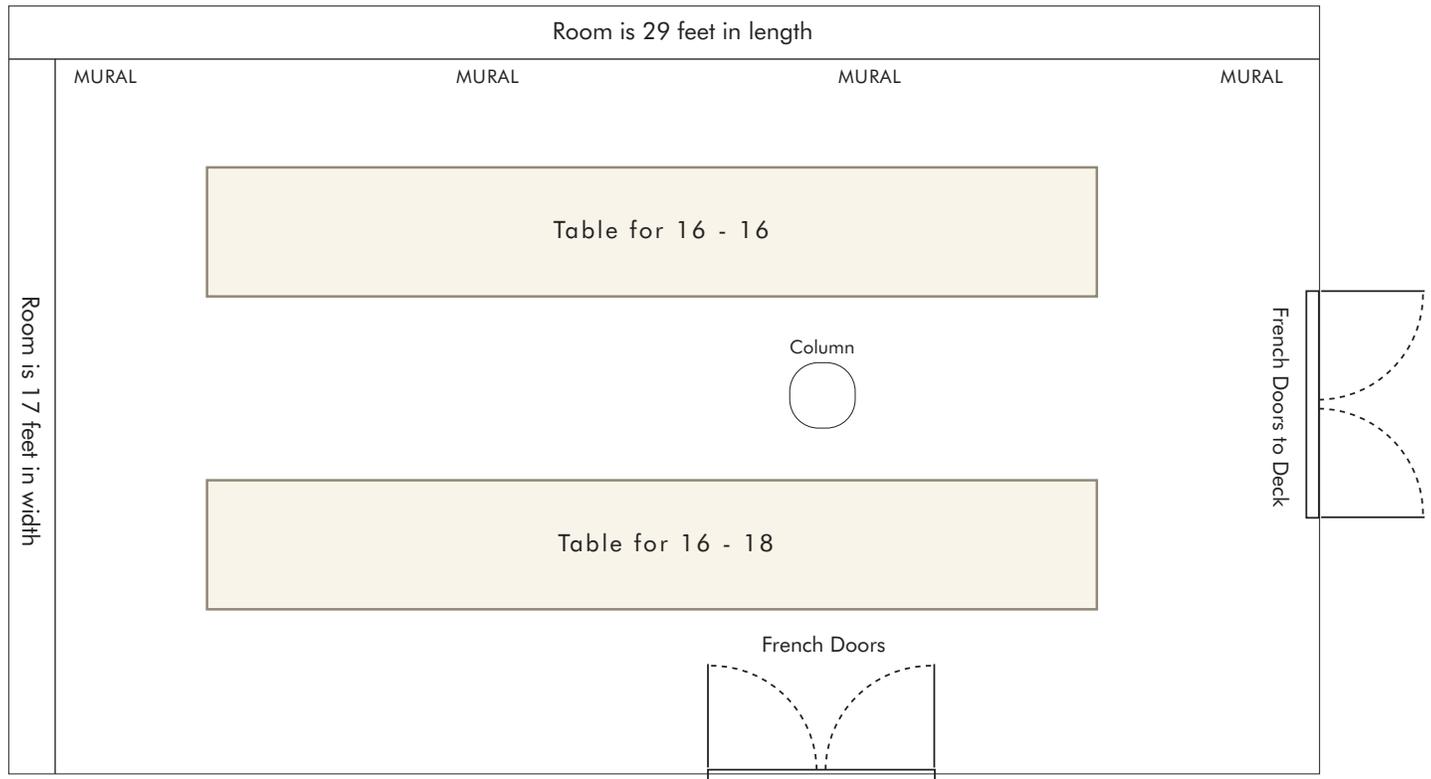


Room Diagram for Savannah Room

Room has a maximum capacity of 35 people

Food & Beverage minimum
Sunday - Thursday: \$1,000
Friday - Saturday: \$3,500

11 feet ceilings



**These are examples. Additional setups are available.

Live Market

PRIVATE PARTIES

Cocktail Hors d'Oeuvres



PASSED HORS D'OEUVRES

AFM "SIGNATURE" FLASH FRIED AUSTRALIAN LOBSTER MORSELS / Honey Mustard Dipping Sauce
Mkt. Price

PETITE MARYLAND STYLE CRAB CAKES / Lemon Mustard
\$36.00 dz.

CRISPY JUMBO LUMP CRAB FRITTER / Garlic Aioli
\$29.00 dz.

CRISP SHRIMP AND CHICKEN SPRING ROLLS
\$26.00 dz.

CRISP SPRING VEGETABLE ROLLS
\$24.00 dz.

SIGNATURE GRILLED CHICKEN (OR BEEF SATAY) / Peanut Dipping Sauce
\$28.00 dz.

SESAME CHICKEN TENDERS / Choice of Dipping Sauces
\$26.00 dz.

CRISPY FLASH FRIED SHRIMP / Honey Mustard Sauce
\$29.00 dz.

BUFFALO STYLE GULF SHRIMP / Blue Cheese
\$28.00 dz.

HOUSEMADE SPANAKOPITA FILLED WITH SPINACH, FETA CHEESE
\$26.00 dz.

YELLOWFIN TUNA TARTARE ON WONTON CRISP / Wasabi Crème Fraiche
\$36.00 dz.

DISPLAYS

Chilled Jumbo Gulf Shrimp
\$32.00 dz.

Blue Point Oysters on the Half Shell
\$34.00 dz.

AFM Sushi Roll Combo Platter, King Crab Roll, Spicy Tuna Roll, Shrimp Avocado Roll
\$14.00 per Roll (8 pcs per Roll)

Imported and Domestic Cheese Display with Seasonal Fresh Fruit, Assorted Crackers
\$8.00 per person (20 person minimum)

Fresh Vegetable Crudite, Assorted Dips
\$5.00 per person (20 person minimum)

Prices are subject to change.



PRIVATE PARTIES

Lunch Menu Packages



LUNCH MENU I

Combo: Small Catch & Salad Platter

Host pre-selects one salad for guest's Combo Platter:

- Mixed Baby Field Greens** *vinaigrette*
- AFM Chopped Salad** *lemon basil vinaigrette*
- Traditional Caesar Salad** *parmesan croutons*

Host pre-selects one fish for guest's Combo Platter:

- Sautéed Scottish Salmon**
 - Lightly Blackened Mahi Mahi**
 - Sautéed Grouper**
- All fish served with e.v. olive oil, lemon and capers.

DESSERTS

Host pre-selects one dessert for guests to enjoy:

- Florida Key Lime Pie** *fresh whipped cream*
- Oreo Crusted Cheesecake** *new york style*
- Dark Chocolate Mousse Cake**
- Granny Smith Apple Crumb Cake** *fresh whipped cream*
- Chocolate Toffee Crunch Pie** *oreo cookie crust, caramel sauce*
- Georgia Pecan Tart** *fresh whipped cream*

Pano's Private Reserve Coffee and Tea Service

32. Per Person, plus 21% Gratuity and 8% GA Sales Tax

Prices are subject to change.

PRIVATE PARTIES

Lunch Menu Packages



LUNCH MENU II

Two-Course Lunch

VARIETY OF SURF & TURF

Host pre-selects one Surf & Turf entree for guests to enjoy:

Roast Chicken Breast & Grilled Scottish Salmon *tomato shallot sauce*

Roast Chicken & Lightly Blackened Mahi Mahi *lemon butter sauce*

Center Cut Filet Mignon 6 oz. & Grilled Scottish Salmon (+5. *supp*)

Center Cut Filet Mignon 6 oz. & Jumbo Lump Crab Cake Maryland Style (+5. *supp*)

*All entrees are served with Chef's seasonal accompaniments.

DESSERTS

Host pre-selects one dessert for guests to enjoy:

Florida Key Lime Pie *fresh whipped cream*

Oreo Crusted Cheesecake *new york style*

Dark Chocolate Mousse Cake

Granny Smith Apple Crumb Cake *fresh whipped cream*

Chocolate Toffee Crunch Pie *oreo cookie crust, caramel sauce*

Georgia Pecan Tart *fresh whipped cream*

*Add a **Sharing Appetizer Platter** (Ten Dollars per Person)

Crisped Rhode Island Calamari

Chicken & Cheese Quesadillas

Chicken & Shrimp Spring Rolls

Candied Popcorn Rock Shrimp

Pano's Private Reserve Coffee and Tea Service

35. Per Person, plus 21% Gratuity and 8% GA Sales Tax

Prices are subject to change.

PRIVATE PARTIES

Lunch Menu Packages



LUNCH MENU III

Three-Course Lunch

SALADS

Host pre-selects one salad for guests to enjoy:

- Mixed Baby Field Greens** *vinaigrette*
- AFM Chopped Salad** *lemon basil vinaigrette*
- Traditional Caesar Salad** *parmesan croutons*

ENTREES

Host pre-selects three entrees for guests to enjoy:

- Jumbo Lump Crab Cake Maryland Style** *lemon grain mustard sauce*
- Baked Scottish Salmon Parmesan Crusted** *tomato shallot sauce*
- Lightly Blackened Mahi Mahi** *lemon butter sauce*
- Sautéed Grouper** *e.v. olive oil, lemon emulsion, capers*
- Roasted Chicken Breast** *natural chicken au jus or tomato shallot sauce*
- Sautéed Chilean Sea Bass** *lemon, brown butter sauce, capers (+6. supp)*
- Center Cut Filet Mignon 6 oz.** (+5. supp)

*All entrees are served with Chef's seasonal accompaniments.

DESSERTS

Host pre-selects one dessert for guests to enjoy:

- Florida Key Lime Pie** *fresh whipped cream*
- Oreo Crusted Cheesecake** *new york style*
- Dark Chocolate Mousse Cake**
- Granny Smith Apple Crumb Cake** *fresh whipped cream*
- Chocolate Toffee Crunch Pie** *oreo cookie crust, caramel sauce*
- Georgia Pecan Tart** *fresh whipped cream*

*Add a **Sharing Appetizer Platter** (Ten Dollars per Person)

Substitute Salad course for Sharing Appetizer Course (Six Dollars per Person)

- Crisped Rhode Island Calamari**
- Candied Popcorn Rock Shrimp**
- Chicken Cheese Quesadillas**
- Chicken & Shrimp Spring Rolls**

Pano's Private Reserve Coffee and Tea Service

39. Per Person, plus 21% Gratuity and 8% GA Sales Tax

Prices are subject to change.



Lunch Menu Packages

LUNCH MENU IV Three-Course Lunch

APPETIZER

Host pre-selects one appetizer for guests to enjoy:

- Chilled Jumbo Gulf Shrimp Cocktail (4 pc.)**
- Chilled Half & Half Combo Cocktail** *jumbo shrimp & jump lump crabmeat*
- Above appetizer selections served with Red Cocktail & Pink Brandy Sauces
- Mixed Baby Field Greens** *vinaigrette*
- AFM Chopped Salad** *lemon basil vinaigrette*
- Traditional Caesar Salad** *parmesan croutons*

ENTREES

Host pre-selects three entrees for guests to enjoy:

- Jumbo Lump Crab Cake Maryland Style** *lemon grain mustard sauce*
 - Baked Scottish Salmon Parmesan Crusted** *tomato shallot sauce*
 - Lightly Blackened Mahi Mahi** *lemon butter sauce*
 - Sautéed Grouper** *e.v. olive oil, lemon emulsion, capers*
 - Sautéed Chilean Sea Bass** *lemon, brown butter sauce, capers (+6. supp)*
 - Roasted Chicken Breast** *natural chicken au jus or tomato shallot sauce*
 - Center Cut Filet Mignon 6 oz.** *(+5. supp)*
 - Surf & Turf/Signature Fried Lobster Tail 1/4 lb.** *with Filet Mignon 6 oz. (+10. supp)*
- *All entrees are served with Chef's seasonal accompaniments.

DESSERTS

Host pre-selects one dessert for guests to enjoy:

- Florida Key Lime Pie** *fresh whipped cream*
- Oreo Crusted Cheesecake** *new york style*
- Granny Smith Apple Crumb Cake** *fresh whipped cream*
- Dark Chocolate Mousse Cake**
- Chocolate Toffee Crunch Pie** *oreo cookie crust, caramel sauce*
- Georgia Pecan Tart** *fresh whipped cream*

- *Add a **Sharing Appetizer Platter** (Ten Dollars per Person)
- Substitute Salad course for Sharing Appetizer Course (Six Dollars per Person)
- Crisped Rhode Island Calamari**
- Chicken & Shrimp Spring Rolls**
- Candied Popcorn Rock Shrimp**
- Chicken & Cheese Quesadillas**

Pano's Private Reserve Coffee and Tea Service

46. Per Person, plus 21% Gratuity and 8% GA Sales Tax

Prices are subject to change.



PRIVATE PARTIES

Dinner Menu Packages



DINNER MENU I

Three-Course Dinner

SALADS

Host pre-selects one salad for guests to enjoy:

Mixed Baby Field Greens *vinaigrette*

AFM Chopped Salad *lemon basil vinaigrette*

Traditional Caesar Salad *parmesan croutons*

ENTREES

Host pre-selects three entrees for guests to choose from:

Baked Scottish Salmon, Parmesan Crusted *tomato shallot sauce*

Lightly Blackened Mahi Mahi *lemon butter sauce*

Sauteed Grouper *e.v. olive oil, lemon emulsion, capers*

Roasted Chicken Breast *natural chicken au jus or tomato shallot sauce*

8 oz. Center Cut Filet Mignon (+5. supp)

*All entrees served with Chef's Seasonal Accompaniments

DESSERTS

Host pre-selects one dessert for guests to enjoy:

Florida Key Lime Pie *fresh whipped cream*

Oreo Crusted Cheesecake *new york style*

Dark Chocolate Mousse Cake

Granny Smith Apple Crumb Cake *fresh whipped cream*

Chocolate Toffee Crunch Pie *oreo cookie crust, caramel sauce*

Georgia Pecan Tart *fresh whipped cream*

Pano's Private Reserve Coffee and Tea Service

46.95 Per Person, plus 21% Gratuity and 8% GA Sales Tax

Prices are subject to change.



Dinner Menu Packages

DINNER MENU II Four-Course Dinner

SHARING APPETIZER PLATTER

- Crispy Rhode Island Calamari
- Vegetable Spring Rolls
- Candied Popcorn Rock Shrimp
- Chicken Quesadillas

SALADS

- Host pre-selects one salad for guests to enjoy:
- Mixed Baby Field Greens *vinaigrette*
 - AFM Chopped Salad *lemon basil vinaigrette*
 - Traditional Caesar Salad *parmesan croutons*

ENTREES

- Host pre-selects three entrees for guests to enjoy:
- Twin Jumbo Lump Maryland Style Crab Cakes *lemon mustard sauce*
 - Baked Scottish Salmon, Parmesan Crusted *tomato shallot sauce*
 - Lightly Blackened Mahi Mahi *lemon butter sauce*
 - Sauteed Grouper *e.v. olive oil, lemon emulsion, capers*
 - Sauteed Chilean Sea Bass *lemon, brown butter sauce, capers (+5. supp)*
 - Roasted Chicken Breast *natural chicken au jus or tomato shallot sauce*
 - 8 oz. Center Cut Filet Mignon (+5. supp)
 - 12 oz. Ribeye Steak (+5. supp)
- *All entrees are served with Chef's seasonal accompaniments.

DESSERTS

- Host pre-selects one dessert for guests to enjoy:
- Florida Key Lime Pie *fresh whipped cream*
 - Oreo Crusted Cheesecake *new york style*
 - Dark Chocolate Mousse Cake
 - Granny Smith Apple Crumb Cake *fresh whipped cream*
 - Chocolate Toffee Crunch Pie *oreo cookie crust, caramel sauce*
 - Georgia Pecan Tart *fresh whipped cream*

Pano's Private Reserve Coffee and Tea Service

56.95 Per Person, plus 21% Gratuity and 8% GA Sales Tax

Prices are subject to change.



PRIVATE PARTIES

Dinner Menu Packages



DINNER MENU III

Four-Course Dinner

APPETIZER

Host pre-selects one appetizer for guests to enjoy:

Chilled Jumbo Gulf Shrimp Cocktail (4 pc.)

Half & Half Combo Cocktail

Jumbo Shrimp & Jumbo Lump Crabmeat

Above Cocktail Selections served with Red CKTL & Pink Brandy Sauces

SALADS or SOUPS

Host pre-selects one for guests to enjoy:

Mixed Baby Field Greens *vinaigrette*

AFM Chopped Salad *lemon basil vinaigrette*

Traditional Caesar Salad *parmesan croutons*

New Orleans Seafood Gumbo *jasmine rice*

New England Clam & Cod Chowder

ENTREES

Host pre-selects three entrees for guests to enjoy:

Twin Jumbo Lump Maryland Style Crab Cakes *lemon mustard sauce*

Baked Scottish Salmon, Parmesan Crusted *tomato shallot sauce*

Lightly Blackened Mahi Mahi *lemon butter sauce*

Sauteed Grouper *e.v. olive oil, lemon emulsion, capers*

Sauteed Chilean Sea Bass *lemon, brown butter sauce, capers (+5. supp)*

Roasted Chicken Breast *natural chicken au jus or tomato shallot sauce*

8 oz. Center Cut Filet Mignon (+5. supp)

12 oz. Ribeye Steak (+5. supp)

Surf & Turf, 4 oz. Flash Fried Lobster Tail With 6 oz. Filet Mignon (+10. Supp)

*All entrees are served with Chef's seasonal accompaniments.

DESSERTS

Host pre-selects one dessert for guests to enjoy:

Florida Key Lime Pie *fresh whipped cream*

Oreo Crusted Cheesecake *new york style*

Dark Chocolate Mousse Cake

Granny Smith Apple Crumb Cake *fresh whipped cream*

Chocolate Toffee Crunch Pie *oreo cookie crust, caramel sauce*

Georgia Pecan Tart *fresh whipped cream*

Pano's Private Reserve Coffee and Tea Service

66.95 Per Person, plus 21% Gratuity and 8% GA Sales Tax

Prices are subject to change.

PRIVATE PARTIES

Beverage List



HOSTED BAR (Consumption Prices)

Premium Brands (Standard Cocktail)	\$9.50
Premium Brand Martini	\$12.00
Deluxe Brands (Standard Cocktail)	\$10.50
Deluxe Brand Martini	\$12.50
House Wine (Red, White, & Sparkling)	\$8.50
Domestic Beer	\$6.75
Imported Beer	\$7.50
Soft Drinks	\$2.95
Bottled Water (Still & Sparkling)	\$5.45
Juices	\$3.25
Cordials	\$10.00

HOURLY PACKAGES

~ ALL RATES ARE PER PERSON ~

	1 Hour	2 Hours	3 Hours	4 Hours	5 Hours
Premium Brands	\$18.00	\$25.00	\$33.00	\$39.00	\$44.00
Deluxe Brands	\$19.50	\$27.00	\$35.00	\$41.00	\$45.00
Beer and Wine	\$14.00	\$22.00	\$28.00	\$33.00	\$37.00

BRANDS OF LIQUOR (Choose one liquor package)

Premium Brands

Tito's Vodka
Bacardi Light Rum
Lunazul Tequila
Jack Daniels Whiskey
Dewars Scotch
Seagrams 7 Canadian

Deluxe Brands

Ketel One Vodka
Makers Mark Bourbon
Crown Royal Canadian
Tanqueray Gin
Captain Morgan Spiced Rum
Herradura Tequila
Johnny Walker Black Scotch

A \$75 Bar Set-up Fee applies to groups of 30 or more with Full Bar Set-up.

Prices are subject to change.