



## PRIVATE PARTIES



70 West Paces Ferry Road     Atlanta, GA 30305

# Private Parties

Long considered one of the best restaurants in Atlanta, CHOPS LOBSTER BAR is recognized as one of the country's finest steakhouses. Owned and operated by nationally acclaimed restaurateur I. Pano Karatassos and designed by internationally renowned architect, Patrick Kuleto, this "Tiffany of Steakhouses" makes a bold, powerful dining statement.

Exquisite Seafood is flown in fresh daily and the best USDA Prime Aged Beef is served in the speakeasy style, dark wood dining room. Our lively bar is the perfect place to enjoy a pre-dinner cocktail or glass of wine from Chops' extensive list. Executive Chef Ryan Delesandro creates Chop's acclaimed cuisine daily, taking seasonal shipments into consideration. Whether dining for business or pleasure, Chops will make a lasting impression.

The Board Room is located on the first floor, in the Lobster Bar, with dark wood accents that compliment the upstairs interior, and can accommodate 18 people for a sit down dinner.

Thank you for your interest in Chops Lobster Bar, I look forward to speaking with you soon.

Kindest regards,

**William Miller**

*Private Events Manager*

## General Banquet Information

Chops Lobster Bar Private Dining is happy to place a tentative hold on the Board Room or Platform for any date.

### *CONFIRM YOUR EVENT*

To confirm your event, Chops Lobster Bar requires a completed Private Dining Agreement and Credit Card Authorization Form. Once these two forms are filled out, your event is considered confirmed.

### *DEPOSIT*

A deposit of \$500.00 is required to confirm the date of your event.

### *GUARANTEE*

A final guarantee of the number of guest is due *two (2) business days prior to the date* of your event. If a guarantee is not given, you will be charged for the number of guest originally stated in the Private Dining Agreement.

### *MENU*

Menu Selections should be made no later than three (3) weeks prior to your event.

We are happy to accommodate vegetarian or any other dietary requests. Please inform us at the time when planning your menu.

### *COMPLIMENTARY PRINTED MENUS*

Company information and/or logos may be added to menus at no charge. Correct information and/or artwork must be provided by client no later than three (3) days prior to the event. Should you wish to have your own printed menus, please inform our Private Events Coordinator.

### *FOOD AND BEVERAGE MINIMUM FOR THE PLATFORM AND BOARDROOM*

There is a \$1,400 required food and beverage minimum for the Board Room Monday-Sunday. The minimum does not include tax and gratuity. If the total bill falls short of reaching the food and beverage minimum, the difference will be billed as a room fee.

### *SERVICE CHARGE AND TAX*

A twenty percent (20%) service charge will be applied to each event. The current Georgia Sales Tax rate will be applied to the entire bill, and an additional three percent (3%) liquor tax will be applied to all alcohol.

## General Banquet Information

### *CAPACITY*

Maximum capacity for the Board Room is 18 people.

### *PAYMENT*

Unless another form of payment is provided, all final charges for your event will be made to the credit card on file. We regret that separate checks cannot be prepared for your event.

### *CANCELLATION POLICY*

If an event is canceled two (2) days prior or less to the event, or in the event of "no show," guest forfeits their \$500 deposit.

### *PARKING*

Valet parking is available on-site for \$5.00.

### *SPECIALTY CAKES*

Chops Lobster Bar does not produce cakes. However, our bakery, Buckhead Bread Company, is happy to assist you with any of your bakery needs:

#### **Buckhead Bread Company**

3070 Piedmont Road  
Atlanta, GA 30305  
404.240.1978

### *AUDIO VISUAL*

A 64" wall mounted TV with HDMI / USB Hookup is available for \$175.  
For any other A/V needs, contact Paul Kroland with A/V Interact:

#### **A/V Interact**

##### **Paul Kroland**

(Office) 770.458.4196  
(Cell) 770.853.4196  
[www.CME4AV.com](http://www.CME4AV.com)  
[avinteract@cme4av.com](mailto:avinteract@cme4av.com)

## General Banquet Information

### *LINENS & DECOR*

Chops Lobster Bar provides complimentary white linens and black napkins.

The Board Room can also be set with complimentary votives and floral arrangements.

### *SPECIALTY LINENS AND CUSTOM FLORAL*

Chops Lobster Bar has an ongoing business relationship with Robert Long Design for specialty linens and flowers. Please contact them directly at their Buckhead location:

#### **Robert Long Design**

3181 Roswell Rd

Atlanta, GA 30305

404.365.0500

### *ULTIMATE CARDS AND PROMOTIONS*

Ultimate Dining cards and other promotions unless designated as such, **cannot** be used in conjunction with, and/or for any part of payment towards a banquet.



## The Board Room

Width 9'7" Length 25' Height 10'

Seats up to 18



## Hors d'Oeuvres Selection

Select Four (4) - Served Family Style

\$20. Per Person

Chilled Jumbo Gulf Shrimp

Miniature Maryland Crab Cakes

Smoked Salmon on Brioche

Herb Goat Cheese, Tomato, and Toast Point

Sweet Chile Shrimp Satays

Charred Beef with Point Reyes Blue Cheese

Seared Sea Scallop with Beurre Blanc

Sweet Chile Chicken Satays

Ahi Tuna Tartar on Crispy Wonton

Assortment of Imported and Domestic Cheeses

## 3 Course Lunch ~ Menu 1

\$44. Per Person / Food Only

### *First Course* (Choice of)

MAINE LOBSTER BISQUE

CAESAR SALAD

Parmesan Cheese, Toasted Croutons, White Anchovies

### *Entrée* (Choice of)

STEAK AND FRITES

DINO'S PAN ROASTED CHICKEN VESUVIO

Thin Buttery Green Beans, Whipped Potatoes, Sweet Onions and Jus

SCOTTISH SALMON

Sautéed with Greek E.V.O.O., Lemon Juice, Capers, Mixed Vegetables

### *Dessert* (Choice of)

CHOCOLATE TOFFEE CRUNCH PIE

WARM BREAD PUDDING, VANILLA SAUCE



## 3 Course Lunch ~ Menu 2

\$59. Per Person / Food Only

### *First Course* (Choice of)

#### CAESAR SALAD

Parmesan Cheese, Toasted Croutons, White Anchovies

#### CHOPS WEDGE

Blue Cheese Dressing

#### JUMBO SHRIMP COCKTAIL

### *Entrée* (Choice of)

#### 8 oz. CENTER CUT FILET MIGNON

#### DINO'S PAN ROASTED CHICKEN VESUVIO

Thin Buttery Green Beans, Whipped Potatoes, Sweet Onions and Jus

#### SCOTTISH SALMON

Sautéed with Greek E.V.O.O., Lemon Juice, Capers, Mixed Vegetables

### *Side Items*

Whipped Potatoes and Green Beans

### *Dessert* (Choice of)

#### CHOCOLATE TOFFEE CRUNCH PIE

WARM BREAD PUDDING, VANILLA SAUCE

## 3 Course Dinner ~ Menu 1

\$80. Per Person / Food Only

### *First Course* (Choice of)

#### CAESAR SALAD

Parmesan Cheese, Toasted Croutons and White Anchovies

#### MAINE LOBSTER BISQUE

#### SHRIMP COCKTAIL

### *Entrée* (Choice of)

#### 8 oz. CENTER CUT FILET MIGNON

#### 12 oz. PRIME NEW YORK STRIP STEAK

#### DINO'S PAN ROASTED CHICKEN VESUVIO

Thin Buttery Green Beans, Whipped Potatoes, Sweet Onions and Jus

#### SCOTTISH SALMON

Sautéed with Greek E.V.O.O., Lemon Juice, Capers, Mixed Vegetables

### *Side Items* (Served Family Style)

Whipped Potatoes, Green Beans and Creamed Spinach

### *Dessert* (Choice of)

#### CHOCOLATE TOFFEE CRUNCH PIE

#### WARM BREAD PUDDING, VANILLA SAUCE

## 4 Course Dinner ~ Menu 2

\$90. Per Person / Food Only

### *Appetizer* (Choice of)

SHRIMP COCKTAIL

MAINE LOBSTER BISQUE

JUMBO LUMP CRAB CAKE, GRAIN MUSTARD SAUCE

CHOPS SIGNATURE FRIED LOBSTER TAIL

Drawn Butter and Honey Mustard

### *Salad* (Choice of)

CHOPS WEDGE

Tomatoes, Bacon and Creamy Blue Cheese Dressing

CAESAR SALAD

Parmesan Cheese, Toasted Croutons, White Anchovies

### **Entrée** (Choice of)

8 oz. CENTER CUT FILET MIGNON

12 oz. PRIME NEW YORK STRIP STEAK

DINO'S PAN ROASTED CHICKEN VESUVIO

Thin Buttery Green Beans, Whipped Potatoes, Sweet Onions and Jus

SCOTTISH SALMON

Sautéed with Greek E.V.O.O., Lemon Juice, Capers, Mixed Vegetables

### **Side Items** (Served Family Style)

Whipped Potatoes, Buttery Thin Green Beans, Creamed Spinach

### **Dessert** (Choice of)

CHOCOLATE TOFFEE CRUNCH PIE

WARM BREAD PUDDING, VANILLA SAUCE

## 4 Course Dinner ~ Menu 3

\$100. Per Person / Food Only

### *Appetizer* (Choice of)

SHRIMP COCKTAIL

LOBSTER BISQUE

JUMBO LUMP CRAB CAKE, GRAIN MUSTARD SAUCE

CHOPS SIGNATURE FRIED LOBSTER TAIL

Drawn Butter and Honey Mustard

### *Salad* (Choice of)

CHOPS WEDGE

Tomatoes, Bacon and Creamy Blue Cheese Dressing

CAESAR SALAD

Parmesan Cheese, Toasted Croutons, White Anchovies

### *Entrée* (Choice of)

SURF & TURF

8 oz. Filet Mignon and Fried Lobster Tail or 12 oz. Center Cut New York Strip Steak

DINO'S PAN ROASTED CHICKEN VESUVIO

Thin Buttery Green Beans, Whipped Potatoes, Sweet Onions and Jus

SCOTTISH SALMON

Sautéed with Greek E.V.O.O., Lemon Juice, Capers, Mixed Vegetables

### *Side Items* (Served Family Style)

Whipped Potatoes, Buttery Thin Green Beans, Creamed Spinach

### *Dessert* (Choice of)

CHOCOLATE TOFFEE CRUNCH PIE

WARM BREAD PUDDING, VANILLA SAUCE

## Private Dining Agreement

CONTACT: \_\_\_\_\_  
ORGANIZATION: \_\_\_\_\_  
ADDRESS: \_\_\_\_\_  
EMAIL: \_\_\_\_\_  
PHONE: \_\_\_\_\_  
CELL: \_\_\_\_\_  
FAX: \_\_\_\_\_  
DATE OF EVENT: \_\_\_\_\_  
EVENT NAME: \_\_\_\_\_  
TIME: \_\_\_\_\_ AM / PM \_\_\_\_\_ ARRIVAL/DEPARTURE: \_\_\_\_\_  
# ATTENDANCE: \_\_\_\_\_

ROOM:

\_\_\_\_\_ Board Room      Seats up to 18ppl / 18ppl maximum with AV  
\$1,400 F & B Minimum (Fridays & Saturdays in December there is a \$2,400 F & B Minimum)  
LUNCH \$600.00 F & B Minimum

\_\_\_\_\_ Platform

\_\_\_\_\_ Plaza

\_\_\_\_\_ Main Dining Room

The Buckhead Life Ultimate Dining Card is **not** valid for Private Parties. No outside alcohol permitted. No separate checks.

SCHEDULE OF PAYMENTS:

\$500 Deposit due by: \_\_\_\_\_ Balance, including any additional charges, payable at end of Event.

CHOPS LOBSTER BAR

Per: William Miller

Title: Director of Private Events

Date: \_\_\_\_\_

Signature: \_\_\_\_\_

PATRON

Per: \_\_\_\_\_

Title: \_\_\_\_\_

Date: \_\_\_\_\_

Signature: \_\_\_\_\_

Please return one signed copy of this agreement to Chops Lobster Bar and retain the other copy for your records.

NOTE // Menu is to be determined two (2) weeks prior to the event. Menus and menu prices are subject to change.



## Credit Card Authorization

Please let this letter serve as written authorization and approval for you to charge the below described credit card for any and all charges and costs associated with the event that is being held at Chops Lobster Bar. This letter and signature shall constitute my express written permission for you to charge, to the extent not previously paid for, the credit card for the initial \$500 deposit, balance due at the end of the event, including Georgia sales tax, and any additional charges incurred the day of the event.

I guarantee full payment of the amount as described.

CARD HOLDER'S NAME (Print) : \_\_\_\_\_

CARD HOLDER'S ADDRESS: \_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

TYPE OF CREDIT CARD: \_\_\_\_\_

CREDIT CARD NUMBER: \_\_\_\_\_

EXPIRATION DATE: \_\_\_\_\_

SECURITY CODE (3 / 4 DIGITS): \_\_\_\_\_

BILLING STREET ADDRESS: \_\_\_\_\_

BILLING ZIP CODE: \_\_\_\_\_

CARD HOLDER'S SIGNATURE: \_\_\_\_\_

\_\_\_\_\_

DATE: \_\_\_\_\_

NAME OF EVENT: \_\_\_\_\_

\_\_\_\_\_



*Thank You!*