

# CHATHAM'S PLACE RESTAURANT

## GROUP DINING INFORMATION

FOR A SITE VISIT OR MORE INFORMATION, PLEASE CONTACT LIZA AT:

[INFO@CHATHAMSPLACE.COM](mailto:INFO@CHATHAMSPLACE.COM)

CHATHAM'S PLACE RESTAURANT

7575 DR. PHILLIPS BLVD.

ORLANDO, FL 32819

407.345.2992 RESTAURANT

# CHATHAM'S PLACE

## PRIVATE DINING INFORMATION

### GUARANTEE

A FINAL CONFIRMATION OF THE GUARANTEED NUMBER OF GUEST IS REQUIRED BY NOON, THREE BUSINESS DAYS PRIOR TO YOUR EVENT.

### SERVICE CHARGE

A 21% SERVICE CHARGE AND APPLICABLE TAXES WILL BE ADDED TO ALL FOOD AND BEVERAGE CHARGES.

### DEPOSITS

A \$500.00 DEPOSIT IS DUE UPON BOOKING THE PRIVATE ROOM. A \$1,000 DEPOSIT IS DUE UPON BOOKING A BUY-OUT IN THE MAIN DINING ROOM.

### CANCELLATIONS/NO SHOWS

IF YOU SHOULD HAVE TO CANCEL YOUR ENTIRE RESERVATION, A SEVEN DAY NOTICE IS REQUIRED. IF YOU NEED TO CANCEL 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.

### MENU

WE ASK THAT YOU PLEASE PROVIDE YOUR MENU TO US ONE WEEK IN ADVANCE OF YOUR EVENT.

### ROOM FEES AND F&B MINIMUMS

THERE IS AN F&B MINIMUM FOR THE PRIVATE ROOM OF \$1200. PLEASE INQUIRE ABOUT GROUPS SMALLER THAN TWELVE GUESTS.

### BUYOUT OF MAIN DINING ROOM

THE F&B MINIMUM FOR THE MAIN DINING ROOM MON-WED IS \$4500, THU-SAT IS \$5500, SUNDAY \$6500 PLUS TAX AND GRATUITY.

### FLOWERS

WE WILL BE PLEASED TO ASSIST YOU WITH ANY FLORAL NEEDS YOU MAY HAVE FOR YOUR EVENT. PLEASE INQUIRE FOR RATES.

### CUSTOMIZED MENU CARDS

CHATHAM'S PLACE WILL DESIGN A CUSTOM MENU WITH HEADING OF YOUR CHOICE. PLEASE PROVIDE A HEADING NAME FOR YOUR MENU. OUR MESS ARE PRINTED ON IVORY PAPER WITH BLACK INK.

### 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 RECEPTION BARS



## PREMIUM BAR PACKAGE (DURING RECEPTIONS ONLY)

PREMIUM LIQUORS \* IMPORTED AND DOMESTIC BEERS \* HOUSE WINES \* SODAS \* JUICES

ONE HOUR \$17.00 PER PERSON / HALF HOUR \$14.00 PER PERSON

## BEER AND WINE PACKAGE

IMPORTED AND DOMESTIC BEERS \* HOUSE WINES \* SODAS \* JUICES

ONE HOUR \$14.00 PER PERSON / HALF HOUR \$12.00 PER PERSON

ON CONSUMPTION BARS ARE ALSO AVAILABLE.

# CHATHAM'S PLACE RECEPTION HORS D'OEUVRES



HORS D'OEUVRES ARE ONLY AVAILABLE FOR RECEPTIONS ONLY.

CHEF TONY'S HOMEMADE TOMATO BRUSCHETTA  
SPINACH WITH GOAT CHEESE IN TRIANGLE PHILLO DOUGH

MINI CAPRESE

SMOKED SALMON CANAPÉ

SEARED AHI TUNA

MINI CRAB CAKES

SHRIMP REMOULADE

BLACKENED CHICKEN

NY STRIP

TWO HOT AND TWO COLD PRE-SELECTED | \$22 PER HOUR | \$17.50 1/2 HOUR

CHEF SELECTED | \$17.50 PER HOUR | \$14 1/2 HOUR

PER GUEST

# BANQUET MENU OPTIONS

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## OPTION ONE

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\$76.00 (TAX & GRATUITY NOT INCLUDED)

### APPETIZERS

#### PENNE SMOKED SALMON

SMOKED SALMON SAUTÉED WITH VODKA, TOMATO SAUCE, TOUCH OF CREAM

#### LOBSTER BISQUE

#### CREAM OF PORTOBELLO MUSHROOM

### SALADS

#### HOUSE SPECIAL SALAD

BABY MIXED GREENS, CROUTONS, CUCUMBERS, RADISH, TOMATOES, ONIONS, CARROTS, GRAPES,  
CRUMBLD GORGONZOLA, BALSAMIC VINAIGRETTE

#### CAESAR SALAD

ROMAINE LETTUCE, WITH TONY'S HOMEMADE FRESH CAESAR DRESSING, AND HOMEMADE CROUTONS

### ENTREES

#### CATCH OF THE DAY

#### PETITE FILET MIGNON

SIX-OUNCE TENDERLOIN OF BEEF, SEARED IN BUTTER AND SERVED WITH MADEIRA DEMI-GLAZE

#### CHICKEN MARSALA

MARSALA WINE, MUSHROOMS, DEMI-GLAZE

### DESSERTS

KEY LIME | DECEDENT CHOCOLATE CAKE | FRESH BERRIES SORBET | PECAN PIE

Chatham's Place Private Dining

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OPTION TWO

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\$90.00 (TAX & GRATUITY NOT INCLUDED)

APPETIZERS

LOBSTER RAVIOLI | IN PINK SAUCE

LOBSTER BISQUE | WITH FRESH MAINE LOBSTER PIECES

CREAM OF PORTOBELLO MUSHROOM SOUP

SALADS

CAPRESE SALAD

CHEF TONY'S HOMEMADE FRESH MOZZARELLA, BASIL, AND TOMATOES

ROMAINE SALAD

ROMAINE HEARTS TOPPED WITH CRUMBLLED BLEU CHEESE, ROASTED BELL PEPPERS, GRAPES, APPLES, SEEDLESS WATERMELON, DRIZZLED WITH BLEU CHEESE VINAIGRETTE AND TOPPED WITH PROSCIUTTO

ENTREES

SPICY CHICKEN LOUISIANA CREOLE

DOUBLE-BREAST SAUTÉED THEN OVEN ROASTED WITH CAJUN SPICES AND TOPPED WITH A CREOLE MUSTARD SAUCE

FILET MIGNON & CRAB

TENDERLOIN OF BEEF, SEARED IN BUTTER AND SERVED WITH JUMBO CRAB MEAT, BROWN BUTTER AND HERBS

GRILLED JUMBO SHRIMP

GRILLED WITH LEMON, BUTTER, AND GARLIC

CATCH OF THE DAY

DESSERTS

FRESH BERRIES SORBET | CRÈME BRULE | CHOCOLATE MOUSSE | MACADAMIA PECAN PIE | ZUCCOTO

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OPTION THREE

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\$105.00 (TAX & GRATUITY NOT INCLUDED)

APPETIZERS

LOBSTER BISQUE | WITH FRESH MAINE LOBSTER

CREAM OF PORTOBELLO MUSHROOM SOUP

BABY SHRIMP A LA JILLO

OVER ORGANIC ARUGULA WITH LEMON BUTTER GARLIC WHITE WINE AND TOPPED WITH FRESH TOMATOES

SALADS

TRI COLOR SALAD WITH GOAT CHEESE

HEARTS OF PALM, CAMPARI TOMATOES, ORGANIC ARUGULA, BALSAMIC VINAIGRETTE AND CRUMBLD GOAT CHEESE

GRILLED ROMAINE

GRILLED HEARTS OF ROMAINE WITH APPLES AND PEARS AND GARNISHED WITH BALSAMIC VINAIGRETTE AND TOPPED WITH BLUE CHEESE

TROPICAL SALAD

BABY MIXED GREENS, BLUE CHEESE, MANGO, PAPAYA, KIWI, AVOCADO, CUCUMBER, TOMATO, PASSION FRUIT VINAIGRETTE

ENTREES

GROUPE CRAB CREOLE

RACK OF LAMB | SERVED WITH ROSEMARY AU JUS

PETITE FILET & SHRIMP SCAMPI COMBO

SIX-OUNCE TENDERLOIN SERVED WITH MADEIRA DEMI-GLAZE, SERVED ALONGSIDE JUMBO SHRIMP SCAMPI

BREAST OF DUCK | SERVED WITH BLUEBERRY SAUCE

DESSERTS

FRESH BERRIES SORBET | CRÈME BRULE | CHOCOLATE MOUSSE | MACADAMIA PECAN PIE | ZUCCOTO