



For a tour or more information, please contact us at:

Chatham's Place Restaurant

7575 Dr. Phillips Blvd.

Orlando, FL 32819

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407.345.0307 fax

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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 20% service charge and applicable taxes will be added to all food and beverage charges.

DEPOSITS

A \$200.00 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

If you should have to cancel your reservation, a seven day notice is required. If you are cancelling a buyout, a two week notice is required. Any cancellation made after this time period will not be eligible for refund of deposit.

MENU

We ask that you please provide your menu to us one week in advance of your event.

ROOM MINIMUMS

PRIVATE ROOM- a \$200.00 rental charge will be added to your total cost if there are less than 12 guests.

PARKING

Chatham's Place has ample parking and can accommodate busses as well.

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. A proof will be sent to you prior to your event.

AUDIO/VISUAL

Chatham's will arrange for AV equipment including a projector, screens, internet-outlet upon request. Additional charges will apply.

ENTERTAINMENT

Chatham's Place can offer live classical guitar. Please inquire for pricing.

CHATHAM'S PLACE COCKTAIL AND RECEPTIONS



PREMIUM BAR PACKAGE

Premium Liquors * Imported and Domestic Beers * House Wines * Sodas * Juices

One Hour \$17.00 per person

Martini Bar (*\$3.00 extra per person*)

BEER AND WINE PACKAGE

Imported and Domestic Beers * House Wines * Sodas * Juices

One Hour \$14.00 per person

MARTINI BAR PACKAGE

Signature Martinis

One Hour \$21.00 per person

CHATHAM'S PLACE HORS D'OEUVRES



Chef Tony's Homemade Tomato Bruschetta

Spinach with Goat Cheese in Triangle Phillo Dough

Mini Caprese

Plum tomatoes topped with homemade mozzarella, basil & extra virgin olive oil

Smoked Salmon Canapé

Norwegian salmon thinly sliced topped with crème fraiche

Seared Ahi tuna

Drizzled with homemade pesto

Mini Crab Cakes *

Chef Tony's famous Jumbo lump Cajun crab cakes

Shrimp Remoulade *

Baby tender shrimp, served chilled & tossed in a Dijon mustard aioli sauce

Blackened Chicken

Iron skillet blackened chicken breast Louisiana style

NY Strip

Topped with blue cheese crumbles served on crisp flatbread

HORS D'OEUVRES SELECTED BY GUEST \$17 PER GUEST PER HOUR / \$14 ½ HOUR

HORS D'OEUVRES SELECTED BY CHEF \$12.50 PER GUEST PER HOUR / \$10.50 ½ HOUR

BANQUET MENU OPTIONS

OPTION ONE

50.00 pp (tax and gratuity not included)

SOUPS

Lobster Bisque

Cream of Portobello Mushroom Soup

SALAD

House Special Salad

ENTREES

Catch of the Day

Chicken Piccata

boneless chicken breast sautéed in a white wine lemon butter sauce with capers

Combination-Lobster and Cheese Ravioli

****Rack of Lamb additional \$10 per order****

OPTION TWO

\$55.00 pp (tax & gratuity not included)

APPETIZERS

Tortellini Trasteveri

cheese tortellini , wild and exotic mushrooms, flambéed in cognac and a touch of cream

Penne with Smoked Salmon

penne pasta sautéed with a smoked salmon flambéed with a vodka pink sauce

SALAD

House Special Salad

Warm Spinach Salad

ENTREES

Catch of the Day

Petite Filet Mignon

six-ounce tenderloin of beef, seared in butter and served with Madeira demi-glaze

Chicken Piccata

boneless chicken breast sautéed in a white wine lemon butter sauce with capers

Combination-Lobster and Cheese Ravioli

****Rack of Lamb is an additional \$10 per order****

OPTION THREE

\$65.00 pp (tax & gratuity not included)

CHOICE OF ONE

Lobster Ravioli

Lobster Bisque

Cream of Portobello Mushroom Soup

SALAD

Caprese Salad

Tropical Salad

baby greens with slices of papaya, mango, avocado with a balsamic vinaigrette and blue cheese

ENTREES

Spicy Chicken Louisiana Creole

Double-breast sautéed then oven roasted with Cajun spices and topped with a Creole mustard sauce

Petite Filet Mignon

six-ounce tenderloin of beef, seared in butter and served with Madeira demi-glaze

Grilled Jumbo Shrimp

grilled with lemon, butter, and garlic

Florida Black Grouper

fresh filet of black grouper, sautéed and topped with a pecan butter, pecans and scallions

Rack of Lamb is an additional \$10 per order

OPTION FOUR

\$85.00 pp (tax & gratuity not included)

Appetizers

Jumbo Lump Crab Cake

served with a lemon butter and worcestershire sauce

Grilled Blackened Shrimp ala ajillo

served with a lemon butter, garlic , and white wine sauce topped with diced tomatoes

SALAD

Caprese Salad

Brie Ala Carozza

oven baked brie, arugula, hearts of palm, roasted bell peppers, silverback anchovies,

drizzled with an 8 year old balsamic vinegar

Hearts of Romaine

topped with prosciutto and a blue cheese vinaigrette

ENTREES

Grilled Sea Bass ala meuniere

Petite Filet & Lobster Tail and Claw Combo

six-ounce tenderloin served with peppercorn sauce , topped with lobster in a butter basil sauce

Rack of Lamb

fresh farm raised and served with a rosemary au jus

Rigatoni Apalachicola

rigatoni with jumbo lump crabmeat in a béchamel sauce topped with tomato and pesto

DESSERT LISTS

All options include your choice of desserts from the list below:

Crème Brulee

Fresh Berries with Raspberry Sorbet

Zuccoto

Key Lime Pie

***Chocolate Mousse*

***Macadamia Pecan Pie*



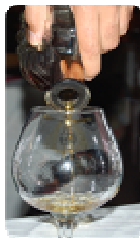
**** Only Available with Option 4 ****

Beverages

Coffee, Cappuccino, Latte, Tea & Soda are all included in your total

Enhancements

Enhancements from our wine list and world-class aperitif and digestive selection are available.



Special Menu Requests / Food Allergies: Please inform us of any known allergies prior to the date of the event so that we can properly accommodate any special dietary needs.