PRIVATE PARTIES
Informational Package
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
• Accomodates 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
GUARANTEE
A final guarantee of the number of guests is due three (3) 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 twenty one percent (21%) service charge applied to each event. The current local sales tax (currently 8.9%) will be applied to food, beverage and service charge. An additional three percent (3%) tax will be charged on all alcohol and liquor items.

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

MENU
Menu selections should be made no later than two (2) weeks prior to an event. We are happy to provide dietary substitutions upon request.

PARKING
Valet parking only is available. 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. / Podium $50.

DÉCOR
White linens, gold chiavari chairs, and floral arrangements are complimentary for all events. Table floral arrangements are provided by and are the property of Atlanta Fish Market. Floral arrangements should not be removed by host or any guest without prior approval. Removal of floral may result in additional charges. We are happy to assist you with ordering any specialty linens, floral arrangements, etc. as requested. Additional charges may apply. All décor brought onto the premises must be removed by client upon completion of event the same day.

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.
**PRIVATE PARTIES**

**Banquet Rooms**

**OVERLOOK A**

Room Diagram for Overlook A
30’W x 35’L

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

**OVERLOOK B**

Room Diagram for Overlook B
24’W x 30’L

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.**
PRIVATE PARTIES

OVERLOOK A and B

Room Diagram for Overlook A & B Combined
30’W x 60’L

Room has a maximum capacity of 160 people
Room has a maximum capacity of 140 people with an Audio Visual 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.**
SAVANNAH ROOM

Room Diagram for Savannah Room
17’W x 29’L
11’ Ceilings

Room has a maximum capacity of 32 - 36 people
Food & Beverage Minimum
Sunday - Thursday: $1,000
Friday - Saturday: $3,500

**These are examples. Additional setups are available.**
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. dz.

CRISPY JUMBO LUMP CRAB FRITTER / Garlic Aioli
$29. dz.

CRISP SHRIMP AND CHICKEN SPRING ROLLS
$26. dz.

CRISP SPRING VEGETABLE ROLLS
$24. dz.

SIGNATURE GRILLED CHICKEN (OR BEEF SATAY) / Peanut Dipping Sauce
$28. dz.

SESAME CHICKEN TENDERS / Choice of Dipping Sauces
$26. dz.

CRISPY FLASH FRIED SHRIMP / Honey Mustard Sauce
$29. dz.

BUFFALO STYLE GULF SHRIMP / Blue Cheese
$28. dz.

HOUSEMADE SPANAKOPITA FILLED WITH SPINACH, FETA CHEESE
$26. dz.

YELLOW FINTUNA TARTARE ON WONTON CRISP / Wasabi Crème Fraiche
$36. dz.

DISPLAYS

Chilled Jumbo Gulf Shrimp
$32. dz.

Blue Point Oysters on the Half Shell
$34. dz.

AFM Sushi Roll Combo Platter, King Crab Roll, Spicy Tuna Roll, Shrimp Avocado Roll
$14. per Roll (8 pcs per Roll)

Imported and Domestic Cheese Display with Seasonal Fresh Fruit, Assorted Crackers
$8. per person (20 person minimum)

Fresh Vegetable Crudite, Assorted Dips
$5. per person (20 person minimum)
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 8.9% (or current) 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. sup)
- Center Cut Filet Mignon 6 oz. & Jumbo Lump Crab Cake Maryland Style (+5. sup)
*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 ($10 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 8.9% (or current) GA Sales Tax

Prices are subject to change.
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. sup)
  - Center Cut Filet Mignon 6 oz. (+5. sup)
*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 ($10 Per Person)
Substitute Salad course for Sharing Appetizer Course ($6 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 8.9% (or current) GA Sales Tax

Prices are subject to change.
PRIVATE PARTIES

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 & lump 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. sup)
- Roasted Chicken Breast natural chicken au jus or tomato shallot sauce
- Center Cut Filet Mignon 6 oz. (+5 sup)
- Surf & Turf/Signature Fried Lobster Tail 1/4 lb. with Filet Mignon 6 oz. (+10. sup)
*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 ($10 Per Person)
Substitute Salad course for Sharing Appetizer Course ($6 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 8.9% (or current) 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
- Twin Jumbo Lump Maryland Style Crab Cakes lemon mustard sauce
- Sauteed Chilean Sea Bass lemon, brown butter sauce, capers
- Roasted Chicken Breast natural chicken au jus or tomato shallot sauce
- 8 oz. Center Cut Filet Mignon
*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

58.95 Per Person, plus 21% Gratuity and 8.9% (or current) GA Sales Tax

Prices are subject to change.
PRIVATE PARTIES

Dinner Menu Packages

DINNER MENU II
Four-Course Dinner

SHARING APPETIZER PLATTER
- Crispy Rhode Island Calamari
- Chicken & Shrimp 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
  - Roasted Chicken Breast natural chicken au jus or tomato shallot sauce
  - 8 oz. Center Cut Filet Mignon
  - 12 oz. Ribeye Steak
  - Surf & Turf, 4 oz. Flash Fried Lobster Tail With 6 oz. Filet Mignon (+$ 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

68.95 Per Person, plus 21% Gratuity and 8.9% (or current) 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
- Roasted Chicken Breast natural chicken au jus or tomato shallot sauce
- 8 Oz. Center Cut Filet Mignon
- 12 Oz. Ribeye Steak
- Surf & Turf, 4 oz. Flash Fried Lobster Tail With 6 oz. Filet Mignon (+5. sup)

*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

78.95 Per Person, plus 21% Gratuity and 8.9% (or current) GA Sales Tax

Prices are subject to change.
PRIVATE PARTIES

Beverage List

HOSTED BAR

Per Consumption Prices

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<tr>
<th>Beverage</th>
<th>Price</th>
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<tbody>
<tr>
<td>Premium Brands (Standard Cocktail)</td>
<td>$9.50</td>
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<tr>
<td>Premium Brand Martini</td>
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<td>Deluxe Brands (Standard Cocktail)</td>
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<tr>
<td>Deluxe Brand Martini</td>
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<td>House Wine (Red, White, Sparkling)</td>
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<td>Champagne Toast (1/2 Glass)</td>
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<td>Domestic Beer</td>
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<tr>
<td>Imported Beer</td>
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<td>Soft Drinks</td>
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<td>Bottled Water (Still &amp; Sparkling)</td>
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<td>Juices</td>
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HOURLY PACKAGES

- ALL RATES ARE PER PERSON -

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<th></th>
<th>1 Hour</th>
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<td>Deluxe Brands</td>
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<td>Beer and Wine</td>
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LIQUOR

Premium Brands

- Tito’s Vodka
- Bombay Gin
- Bacardi Light Rum
- Lunazul Tequila
- Jack Daniels Whiskey
- Dewars Scotch
- Seagram’s 7 Crown Canadian Whiskey

Deluxe Brands

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

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

All local and state applicable taxes apply to alcohol charge.

Prices are subject to change.