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.
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.

CANCELATION 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
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: ___________________________________  PATRON

Title: ___________________________________  Per: ___________________________________

Date: ___________________________________  Title: ___________________________________

Signature: _______________________________  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!