



PRIVATE PARTIES

SHERRY CRAIG *Private Events Manager*

7940 Glades Road Boca Raton, FL 33434

Phone: 561.883.9900

sherry.craig@buckheadrestaurants.com BuckheadRestaurants.com



*F*rom gracious service to a wide selection of expertly-prepared fresh seafood, *City Fish Market* is a relaxing retreat! The blue & white décor creates a soothing environment reflecting the beautiful, sparkling lake which the restaurant sits on. With something for everyone on the menu, *City Fish Market* offers flexible options for parties of virtually any kind, making it the perfect space to plan your next event!

About our Private Parties:

OCCASIONS

City Fish Market is available 7 days a week for day or evening private parties. No matter what your occasion – luncheon, dinner, business meeting, reception, rehearsal dinner, birthday, baby shower, bar or bat mitzvah, theme or seasonal party, or speaker events– we promise to make your event memorable down to the last detail!

CUISINE

We specialize in a wide variety of fresh seafood in addition to steak, chops and chicken dishes, and we'll be glad to cater to special dietary needs.

Thank you for thinking of City Fish Market, I look forward to working with you in creating your special event.

SHERRY CRAIG, Private Events Manager

direct: 561-883-9900 sherry.craig@buckheadrestaurants.com

CITY FISH MARKET

7940 Glades Road Boca Raton, FL 33434

Restaurant 561-487-1600

BuckheadRestaurants.com

Overview



Policies



GUARANTEE

A final guarantee of the number of guests is due *three (3) business days prior* to the event. Otherwise, you will be charged for the number of guests originally stated on your Private Dining Agreement or the final number of guests (which ever is greater.).

SERVICE CHARGE & TAX

A twenty-two percent (22%) service charge will be applied to each event. A seven percent (7%) sales tax will be charged on food, beverage and service charge.

CANCELLATION

The room deposit is non-refundable.

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; kindly discuss and submit two (2) weeks prior to the event.

PARKING

We offer complimentary self parking and complimentary valet parking.
Hosted valet parking is \$4.00 per car which includes gratuity and processing.

AUDIO/VISUAL EQUIPMENT

We will assist with any audio/visual needs you may have. All audio/visual equipment is subject to rental fees.

AV Charges:

Screen \$50 / LCD Projector \$150

Speaker/Wireless Mic \$150.00

DÉCOR

White linens & napkins, and a variety of colors are complimentary for all events. We can assist you with ordering any specialty linens, floral arrangements, etc. All décor brought onto the premises must be removed by client upon completion of event the day/evening of event.

ENTERTAINMENT

Entertainment must be approved through City Fish Market three (3) weeks prior to the event.

It is our pleasure to assist in arranging any entertainment.

MISCELLANEOUS

Additional charges are as follows:

Dance floor – varies upon group sizes

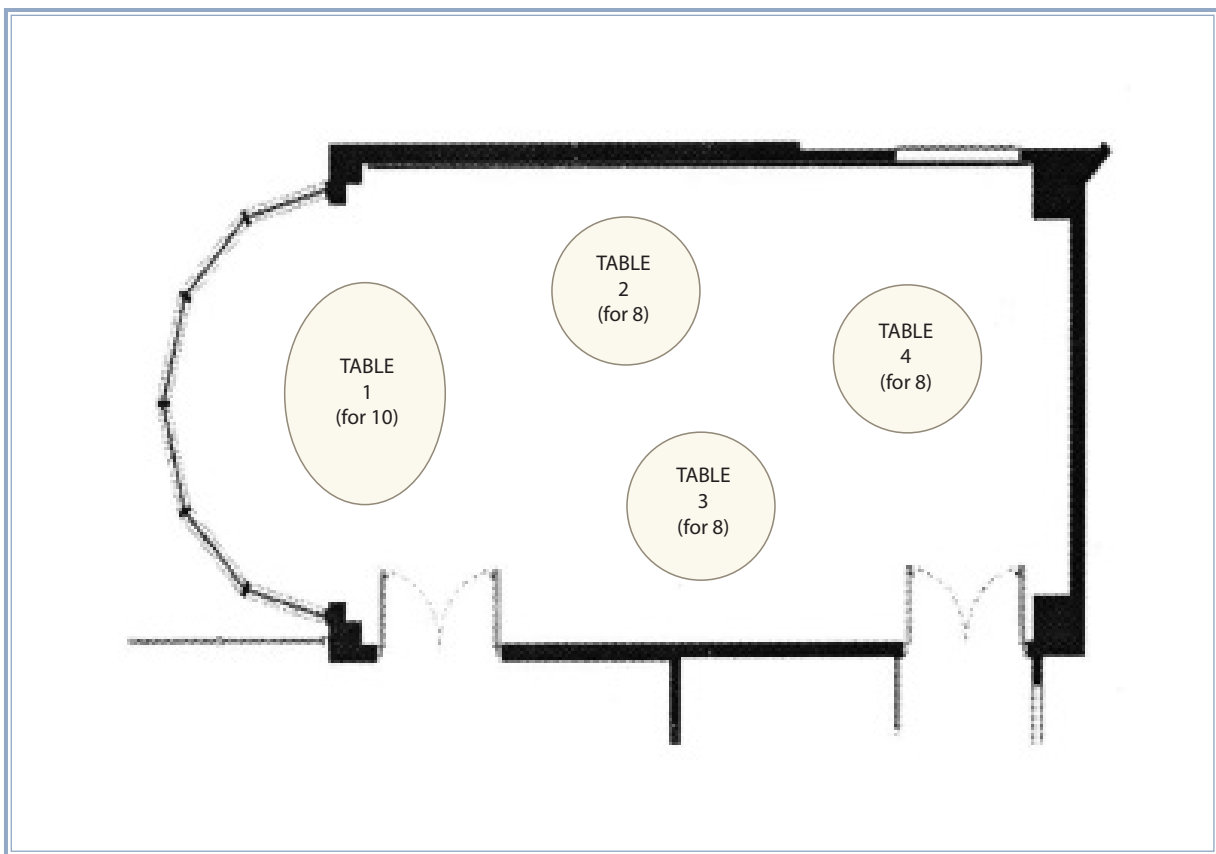
Cakes from outside vendors are allowed

NO OUTSIDE FOOD OR ALCOHOL IS PERMITTED.

Banquet Rooms



THE CLUB ROOM



ROOM CAPACITY

Reception 40

Dinner 34

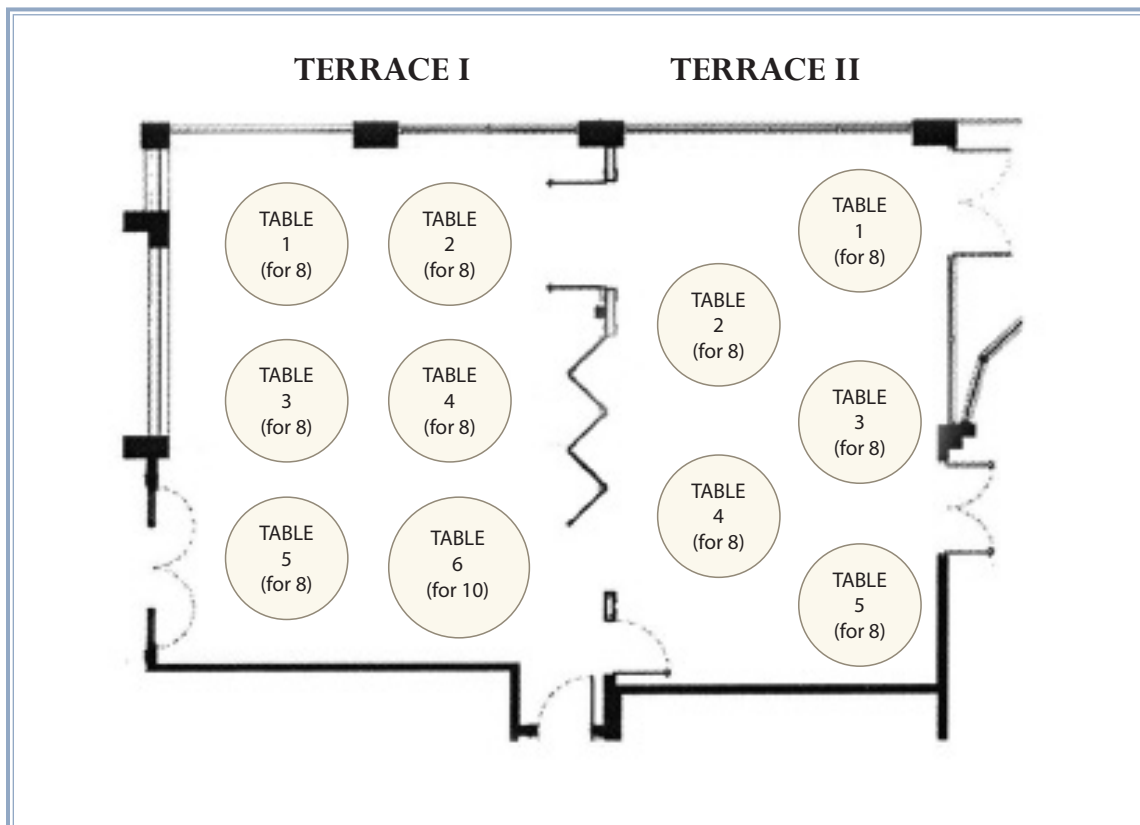
Ceiling Height 7'-25"

Square Feet 560

Banquet Rooms



TERRACE I & II



ROOM CAPACITIES

TERRACE I

Reception 70
Dinner 50
Ceiling Height 9'
Square Feet 660

TERRACE II

Reception 50
Dinner 40
Ceiling Height 9'
Square Feet 525

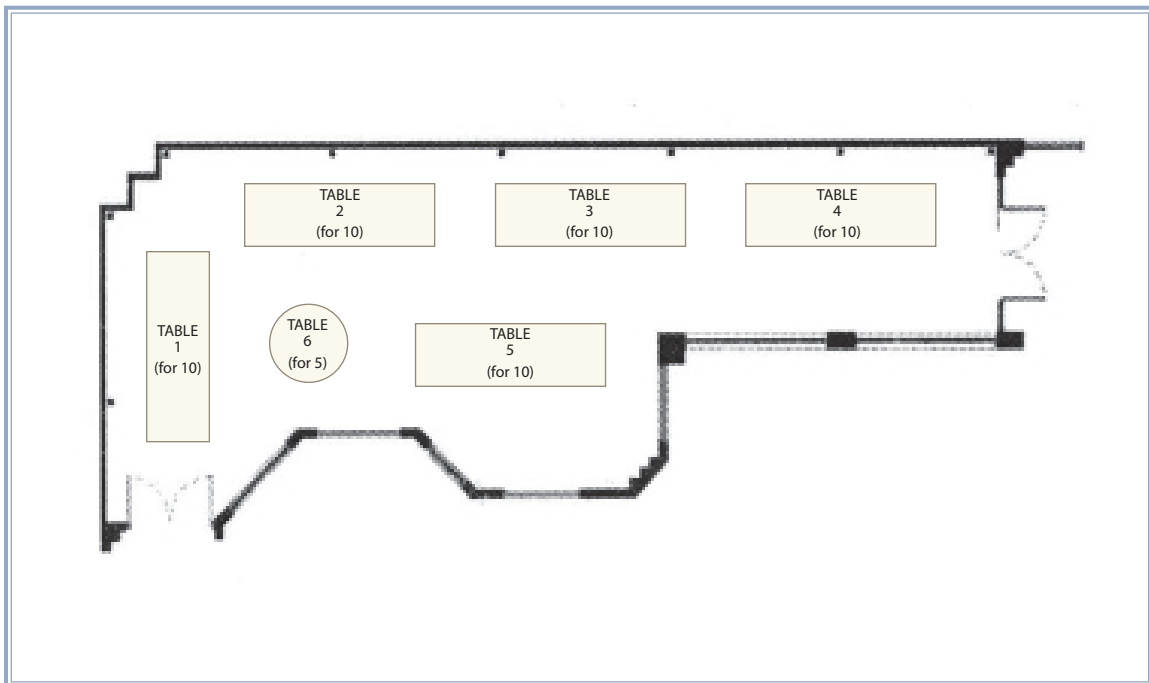
TERRACE I & II

Reception 130
Dinner 100
Ceiling Height 9'
Square Feet 1185

Banquet Rooms



BOARDWALK (Patio)



ROOM CAPACITY

Reception 80

Dinner 55

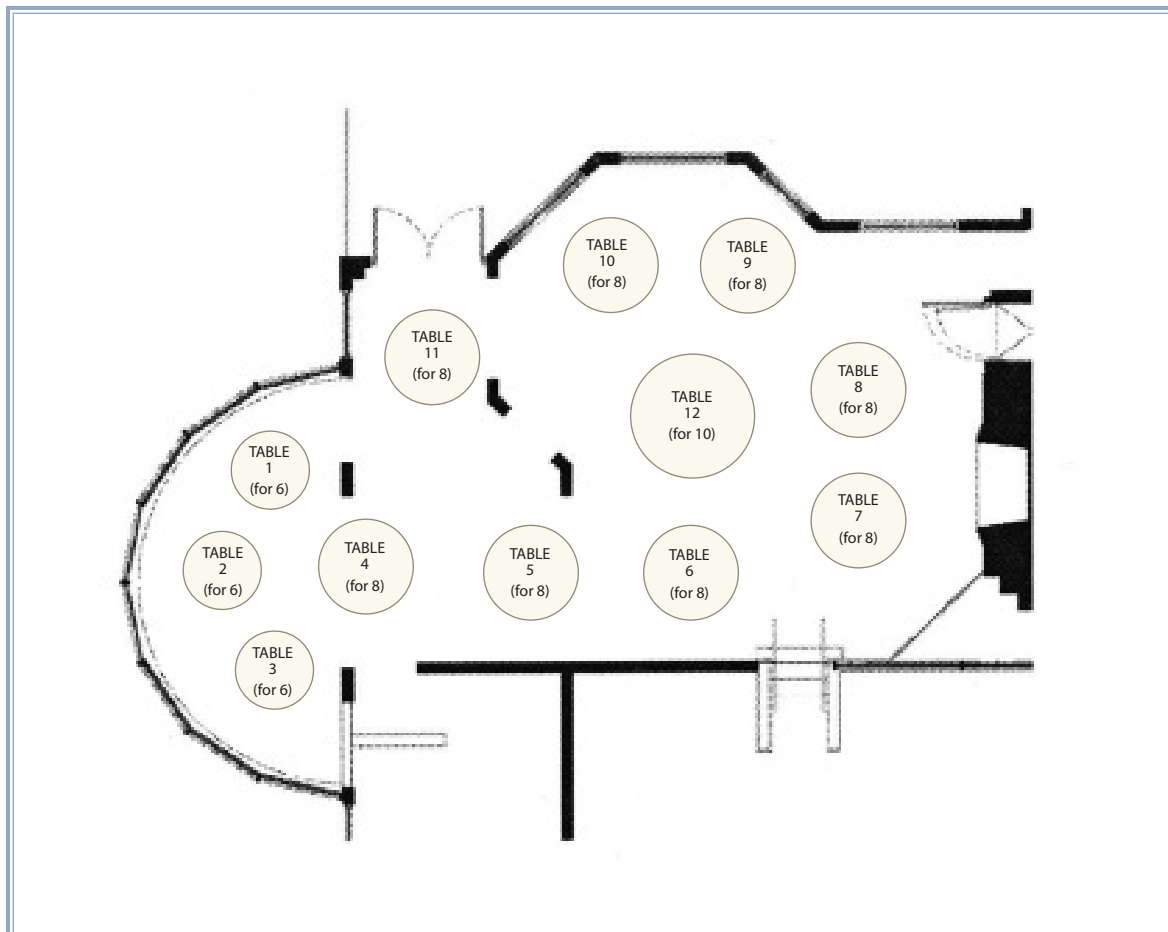
Ceiling Height 10'

Square Feet 1100

Banquet Rooms



CAPTAIN'S ROOM



ROOM CAPACITY

Reception 100

Dinner 80

Ceiling Height 8'-40"

Square Feet 1085

Cocktail Hors d'Oeuvres



select from three to seven

CFM “Signature” Flash Fried Australian Lobster Morsel honey mustard dipping sauce / Mkt Price

Chilled Jumbo Gulf Shrimp red & pink brandy sauces 58 dz.

Scottish Smoked Salmon cream cheese, chives & capers on rye crouton 36 dz.

Crisped Miniature King Crab Fritter garlic aioli 46 dz.

Signature Grilled Chicken Satay peanut dipping sauce 36 dz.

Coconut Chicken passion fruit beurre blanc 36 dz.

Grilled Beef Tenderloin teriyaki glaze 48 dz.

Crisped Flash Fried Gulf Shrimp honey mustard dipping sauce 48 dz.

Pano’s Housemade Spanakopita spinach, leeks and feta cheese in philo triangles 36 dz.

Vegetable Spring Roll wrapped in rice paper ponzu sauce 36 dz.

Toasted Bruschetta white balsamic, basil marinated tomatoes 36 dz.

Yellowfin Tuna Tartare on Wonton Crisp wasabi crème fraiche 48 dz.

Petite “Maryland Style” Crab Cakes lemon mustard 58 dz.

Tempura Zucchini Fritters tzatziki dipping sauce 36 dz.

Ceviche pristine seafood, fresh mango, citrus juices, cilantro, jalapeno 38 dz.

DISPLAYS

Imported & Domestic Cheese Display seasonal fresh fruit, assorted crackers & wafers
10/per person minimum of 12 guests

Seasonal Fresh Vegetable Crudite assorted dips
8/per person minimum of 12 guests

Menus are seasonal & subject to change. All menus are subject to a 22% Service Charge and all current Florida Tax.
An additional service charge may apply to groups under twenty (20). Prices will be confirmed thirty (30) days prior to your event date.

Lunch



SEATED LUNCHEON MENU

Three-Course Seated Lunch

STARTERS

Host pre-selects one (1) starter for guests to enjoy:

- Baby Mixed Field Greens** vinaigrette
- CFM Chopped Salad** basil ranch dressing
- Traditional Caesar Salad** parmesan croutons
- New Orleans Seafood Gumbo** steamed jasmine rice
- New England Clam & Cod Chowder**

ENTREES

Host pre-selects three (3) entrees for guests to select from:

- Seared George's Bank Sea Scallops** e.v. olive oil & fresh lemon
- Jumbo Lump Crab Cake "Maryland Style"** lemon mustard sauce (+15 supp/pp)
- Lightly Blackened Mahi Mahi** brown butter & capers
- Parmesan Crusted Salmon** tomato shallot sauce
- Florida Grouper "Francese"** lemon butter & capers
- 6 oz Filet Mignon** char grilled (+15 supp/pp)
- All Natural Chicken Breast** dijonnaise

**All entrees served with Chef's seasonal accompaniments.*

DESSERT

Host pre-selects one (1) dessert or a custom celebration cake for guests to enjoy:

- Florida Key Lime Pie** fresh whipped cream
- NY Style Cheesecake** raspberry glaze
- Two Mousse Chocolate Cake**
- Granny Smith Apple Smith Crumb Cake** fresh whipped cream
- White Chocolate Blueberry Bread Pudding** crème anglaise

Includes Warm Ciabatta Bread & Sweet Cream Butter - and - Pano's Private Reserve Coffee & Select Teas

38./Per Person - Monday thru Friday

45./Per Person - Saturday & Sunday

Menus are seasonal & subject to change. All menus are subject to a 22% Service Charge and all current Florida Tax.
An additional service charge may apply to groups under twenty (20). Prices will be confirmed thirty (30) days prior to your event date.

Dinner Packages



DINNER MENU I

Three-Course Seated Dinner

STARTERS

Host pre-selects one (1) starter for guests to enjoy:

- Baby Mixed Field Greens** radish, cucumber, vinaigrette
- CFM Chopped Salad** basil ranch dressing
- Traditional Caesar Salad** toasted parmesan croutons
- New Orleans Seafood Gumbo** steamed jasmine rice
- New England Clam & Cod Chowder**
- Maine Lobster Bisque** (+5 supp/pp)

ENTREES

Host pre-selects three (3) entrees for guests to select from:

- Lightly Blackened Mahi Mahi** brown butter and capers
- Sauteed K.W. Yellowtail Snapper** e.v. olive oil & fresh lemon
- Parmesan Crusted Salmon** tomato shallot sauce
- Florida Grouper Francaise** lemon butter caper sauce
- All Natural Chicken Breast** dijonnaise
- USDA Prime 12 oz. NY Strip Steak** (+5 supp/pp)

**All entrees served with Chef's seasonal accompaniments.*

DESSERT

Host pre-selects one (1) dessert or a custom cake for guests to enjoy:

- Florida Key Lime Pie** fresh whipped cream
- NY Style Cheesecake** raspberry glaze
- White Chocolate Blueberry Bread Pudding**
- Granny Smith Apple Smith Crumb Cake** fresh whipped cream
- Triple Chocolate Brownie** fresh whipped cream

Includes Warm Ciabatta Bread & Sweet Cream Butter - and - Pano's Private Reserve Coffee & Select Teas

69./Per Person

Menus are seasonal & subject to change. All menus are subject to a 22% Service Charge and all current Florida Tax.
An additional service charge may apply to groups under twenty (20). Prices will be confirmed thirty (30) days prior to your event date.



DINNER MENU II

Four-Course Seated Dinner

STARTERS

Host pre-selects one (1) starter for guests to enjoy:

- Chilled Jumbo Gulf Shrimp Cocktail** (4 pc.)
- Half & Half Chilled Cocktail** jumbo shrimp & jumbo lump crabmeat
- Spanakopita** spinach, leek and feta cheese philo triangles, dill hollandaise

SALADS

Host pre-selects one (1) salad for guests to enjoy:

- Baby Mixed Field Greens** vinaigrette
- CFM Chopped Salad** basil ranch dressing
- Traditional Caesar Salad** toasted parmesan croutons

ENTREES

Host pre-selects three (3) entrees for guests to select from:

- Twin Jumbo Lump “Maryland Style” Crab Cakes** lemon mustard sauce (+10 supp/pp)
- Seared Jumbo Sea Scallops** e.v. olive oil & fresh lemon
- Lightly Blackened Mahi Mahi** brown butter & capers
- Parmesan Crusted Salmon** tomato shallot sauce
- Florida Grouper Francaise** lemon butter caper sauce
- Grilled Florida Swordfish** au poirve
- Sauteed Chilean Sea Bass** hong kong style, sherry soy broth
- All Natural Chicken Breast** dijonnaise
- USDA Prime 8 oz. Center Cut Filet Mignon** (+10 supp/pp)
- USDA Prime 12 oz. NY Strip Steak** (+10 supp/pp)

**All entrees served with Chef’s seasonal accompaniments.*

DESSERT

Host pre-selects one (1) dessert for guests to enjoy:

- Florida Key Lime Pie** fresh whipped cream
- NY Style Cheesecake** raspberry glaze
- Granny Smith Apple Smith Crumb Cake** fresh whipped cream
- Two Mousse Chocolate Layered Cake**

Includes Warm Ciabatta Bread & Sweet Cream Butter - and - Pano’s Private Reserve Coffee & Select Teas

79./Per Person

Menus are seasonal & subject to change. All menus are subject to a 22% Service Charge and all current Florida Tax.
An additional service charge may apply to groups under twenty (20). Prices will be confirmed thirty (30) days prior to your event date.



DINNER MENU III

Four-Course Seated Dinner

FAMILY STYLE APPETIZERS

Host pre-selects three (3) for guests to enjoy:

- Tuna Tartare** wasabi creme fraiche (+5 supp/pp)
- Baked Spanakopita** spinach, leek and feta cheese in philo triangles, bernaise sauce
- Crispy Pow Pow Tempura Shrimp**
- Crispy Thai Sweet & Spicy Maine Calamari with Assorted Sweet Peppers**

SALADS

Host pre-selects one (1) salad for guests to enjoy:

- Baby Mixed Field Greens** vinaigrette
- CFM Chopped Salad** basil ranch dressing
- Traditional Caesar Salad** parmesan croutons

ENTREES

Host pre-selects three (3) entrees for guests to select from:

- Twin Jumbo Lump Maryland Style Crab Cakes** lemon mustard sauce (+10 supp/pp)
- Seared Jumbo Sea Scallops** e.v. olive oil & fresh lemon
- Lightly Blackened Mahi Mahi** brown butter & capers
- Parmesan Crusted Salmon** tomato shallot sauce
- Florida Grouper Francaise** lemon butter caper sauce
- All Natural Chicken** dijonnaise
- USDA Prime 12 oz. NY Strip Steak** (+10 supp/pp)
- Surf & Turf - 4 oz. Flash Fried Lobster Tail with 6 oz. Filet Mignon** (+10 supp/pp)

**All entrees served with Chef's seasonal accompaniments.*

DESSERT DUET

- NY Style Cheesecake and Two Mousse Chocolate Layered Cake**
fresh raspberry garnish whipped cream topping

Includes Warm Ciabatta Bread & Sweet Cream Butter - and - Soft Drinks, Pano's Private Reserve Coffee & Select Teas

90./Per Person

Menus are seasonal & subject to change. All menus are subject to a 22% Service Charge and all current Florida Tax.
An additional service charge may apply to groups under twenty (20). Prices will be confirmed thirty (30) days prior to your event date.

Dinner Buffet

Minimum 40 Guests



**Host pre-selects four (4) chilled & four (4) hot items (2) accompaniments & grande dessert display
125./Person**

CHILLED SELECTIONS

please select (4)

- CFM Chopped Salad** romaine, blue cheese, sweet peppers, sweet onion, tomato, egg, cucumber, creamy ranch
- Caesar Salad** parmesan reggiano and brioche croutons
- Orzo Pasta Salad** oven dried tomatoes, kalamata olives, artichokes and sherry vinaigrette
- Tabouleh Salad** bulgur wheat, cucumber, tomato, parsley, mint, lemon
- Layered Salad** boston bibb lettuce, english peas, egg, prosciutto, aged cheddar, scallions, creamy ranch
- Vine-Ripe Tomatoes & Marinated Fresh Mozzarella** micro basil, white balsamic vinaigrette
- Roasted Vegetable Salad with Aged Cheddar** broccoli, cauliflower, carrots

HOT SELECTIONS

please select (4)

- Florida Grouper Francaise** lemon butter caper sauce
- Jumbo Lump “Maryland Style” Crab Cakes** lemon mustard sauce (+10 supp/pp)
- Sauteed Atlantic Salmon** tomato shallot sauce
- Seared Jumbo Sea Scallops** e.v. olive oil & fresh lemon
- Lightly Blackened Mahi Mahi** brown butter and capers
- Grilled Florida Swordfish** au poirve
- All Natural Chicken** dijonnaise
- Seared Beef Tenderloin** sliced & served horseradish cream (+10 supp/pp)
- Campanelle Pasta with Florida Shrimp** creamy alfredo or tomato vodka cream sauce

ACCOMPANIMENTS -

please select (2) Additional accompaniments add 5.supp/pp

- Russet Potato Gratin**
- Broccolini Polonaise**
- Panko-Crusted Four Cheese Mac & Cheese**
- French Green Beans** crispy shallots
- Steamed Fresh Green and White Asparagus** hollandaise sauce

City Fish Market “Grande Display” of Housemade Desserts

Includes Warm Ciabatta Bread & Sweet Cream Butter - and - Soft Drinks, Pano’s Private Reserve Coffee & Select Teas

Inform us of special dietary needs 48 hours prior to the event.

Menus are seasonal & subject to change. All menus are subject to a 22% Service Charge and all current Florida Tax.
An additional service charge may apply to groups under twenty (20). Prices will be confirmed thirty (30) days prior to your event date.

Beverage Packages



DELUXE

Wheatley Vodka
Absolut Vodka
Dewars Scotch
New Amsterdam Gin
Bombay Gin
El Jimador Tequila
Bacardi Light Rum
Captain Morgan's Spiced Rum
Four Roses Bourbon
Redemption Bourbon

House Select Red & White Wines

Corona
Bud Light
Heineken
Michelob Ultra

PREMIUM

Ketel One Vodka
Tito's
Johnnie Walker Black Scotch
Bombay Sapphire
Tanqueray Gin
Patron Silver Tequila
Aforehead Age Rum
Captain Morgan's Spiced Dark Rum
Crown Royal Canadian Whisky
Makers Mark Bourbon

House Select Red & White Wines

Corona
Bud Light
Heineken
Michelob Ultra

PREMIUM CORDIALS

Bailey's Irish Cream
DiSaronno Amaretto
Frangelico
Grand Manier
Kahlua Coffee Liqueur
Sambuca

Beverages & Bar Setup



Mandatory bar setup required for groups of 40 or more

HOST BAR Average drink pricing, charged per consumption. \$150 set up fee.	
Deluxe Brands	12.
Premium Brands	13.
House Wine	11.
Martinis	15.
Bottled Beer	7.
Juices	4.

CASH BAR Based on consumption & paid for in cash on per-drink basis. Price includes tax. \$150 set up fee	
Deluxe Brands	13.
Premium Brands	14.
House Wine	12.
Martinis	16.
Bottled Beer	7.
Juices	4.

HOSTED BAR Hourly Packages

ALL RATES ARE PER PERSON			
	1 Hour	2 Hours	3 Hours
Premium Brands	32.	40.	50.
Deluxe Brands	30.	37.	47.

All prices except Cash Bar are subject to current Florida Tax and a 22% service charge.



PRIVATE DINING AGREEMENT

CONTACT: _____

ORGANIZATION: _____

ADDRESS: _____

EMAIL: _____

PHONE: _____

CELL: _____

FAX: _____

DATE OF EVENT: _____

EVENT: _____

TIME: _____ AM / PM ARRIVAL/DEPARTURE: _____

ATTENDANCE TOTAL: _____

ROOM:

_____ Club Room (Seats up to 34 / 40 Reception Style)

_____ Terrace I (Seats 50 / 70 Reception Style)

_____ Terrace II (Seats 40 / 50 Reception Style)

_____ Terrace I & II (Seats 100 / 130 Reception Style)

_____ Boardwalk (Seats 55 / 80 Reception Style)

_____ Captain's Room (Seats 80 / 100 Reception Style)

SCHEDULE OF PAYMENTS:

Deposit due by: _____

Deposit amount: _____

Balance payable at end of Event.

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

CITY FISH MARKET

PATRON

Name: Sherry Craig Name: _____

Title: Director of Private Events Signature: _____

Date: _____ Date: _____

**Please return one signed copy of this agreement to Sherry Craig / City Fish Market and retain the other copy for your records. Menu is to be determined two (2) weeks prior to event date. Menu options & menu prices are subject to change.



CREDIT CARD AUTHORIZATION

Please let this form 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 held at *City Fish Market*. This agreement 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, and additional charges incurred the day of the event.

I (cardholder's name) (print) _____
guarantee full payment of the amount as described.

CARD HOLDER'S MAILING ADDRESS:

CREDIT CARD INFORMATION:

TYPE OF CREDIT CARD: _____

CREDIT CARD NUMBER: _____

EXPIRATION DATE: _____ CVC Code _____

CARD HOLDER'S SIGNATURE: _____

CARD HOLDER'S NAME PRINTED: _____

DATE: _____