



PRIVATE PARTIES  
*Informational  
Package*

# PRIVATE PARTIES



## REFERRALS & rewards

### THE MORE, THE MERRIER

For every private party referral and repeat booking, earn an Ultimate Dining Card, valid at all the Buckhead Life restaurants.



It's simple! You'll receive:

- \$ **50** FOR GROUPS OF **10 TO 24**
- \$ **100** FOR GROUPS OF **25 TO 49**
- \$ **125** FOR GROUPS OF **50 TO 99**
- \$ **150** FOR GROUPS OF **100 OR MORE**

- Please mention this referral program at the time of booking.
- Only valid for private party rooms.
- Reward in the form of Ultimate Dining Card presented after event.
- Not valid for previously booked parties.
- Please contact our sales executives for more details.



**CHOPS LOBSTER BAR**  
101 Plaza Real South  
Boca Raton, FL 33432  
(561) 395-2675  
Anthony Sassano

2 new rooms  
accommodating  
from 8 - 75

Private Entrance  
State-of-the-art AV  
available

#### LOBSTER BAR SEA GRILLE

Ft. Lauderdale

**LOBSTER BAR  
SEA GRILLE**  
450 E. Las Olas Blvd.  
Ft. Lauderdale, FL 33301  
Restaurant  
(954) 772-2675  
Private Dining  
(954) 357-1261

Arielle Santiago

3 new rooms  
accommodating  
from 30 - 140

Exclusive pre-function  
Club Lounge  
Built-in  
state-of-the-art AV

#### LOBSTER BAR SEA GRILLE

Miami Beach

**LOBSTER BAR  
SEA GRILLE**  
404 Washington Ave.  
Miami Beach, FL 33139  
(305) 377-2675  
Bobby Asare

3 rooms  
accommodating  
from 16 - 72

Exclusive pre-function  
Club Lounge  
Built-in  
state-of-the-art AV



**CITY FISH MARKET**  
7940 Glades Road  
Boca Raton, FL 33434  
(561) 487-1600  
Sherry Craig

4 private rooms  
accommodating  
from 30 - 140

Large patio with  
impressive view  
State-of-the-art AV  
available

Find out more at:  
[buckheadrestaurants.com](http://buckheadrestaurants.com)

# PRIVATE PARTIES



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

## **About our Private Parties:**

### OCCASIONS

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

### 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.

To Request Information On Private Parties  
Contact **Sherry Craig** at 561-883-9900 or  
[sraig@buckheadrestaurants.com](mailto:sraig@buckheadrestaurants.com)

CITY FISH MARKET

7940 Glades Road

Boca Raton, FL 33434

Phone: 561-487-1600

[BuckheadRestaurants.com](http://BuckheadRestaurants.com)

# PRIVATE PARTIES

## *Overview*



# PRIVATE PARTIES *Policies*



## GUARANTEE

A final guarantee of the number of guests is due three business days prior to your 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 AND TAX

There is a 20% service charge applied to each event. An 6% 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 weeks prior to an event. We are happy to provide dietary substitutions upon request.

## 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 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 \$150

Speaker/Wireless Mic \$150.00

## DÉCOR

White linens and napkins in a variety of colors are complimentary for all events. We will 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.

## ENTERTAINMENT

Entertainment must be approved through City 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; Dance floor – varies upon group sizes;

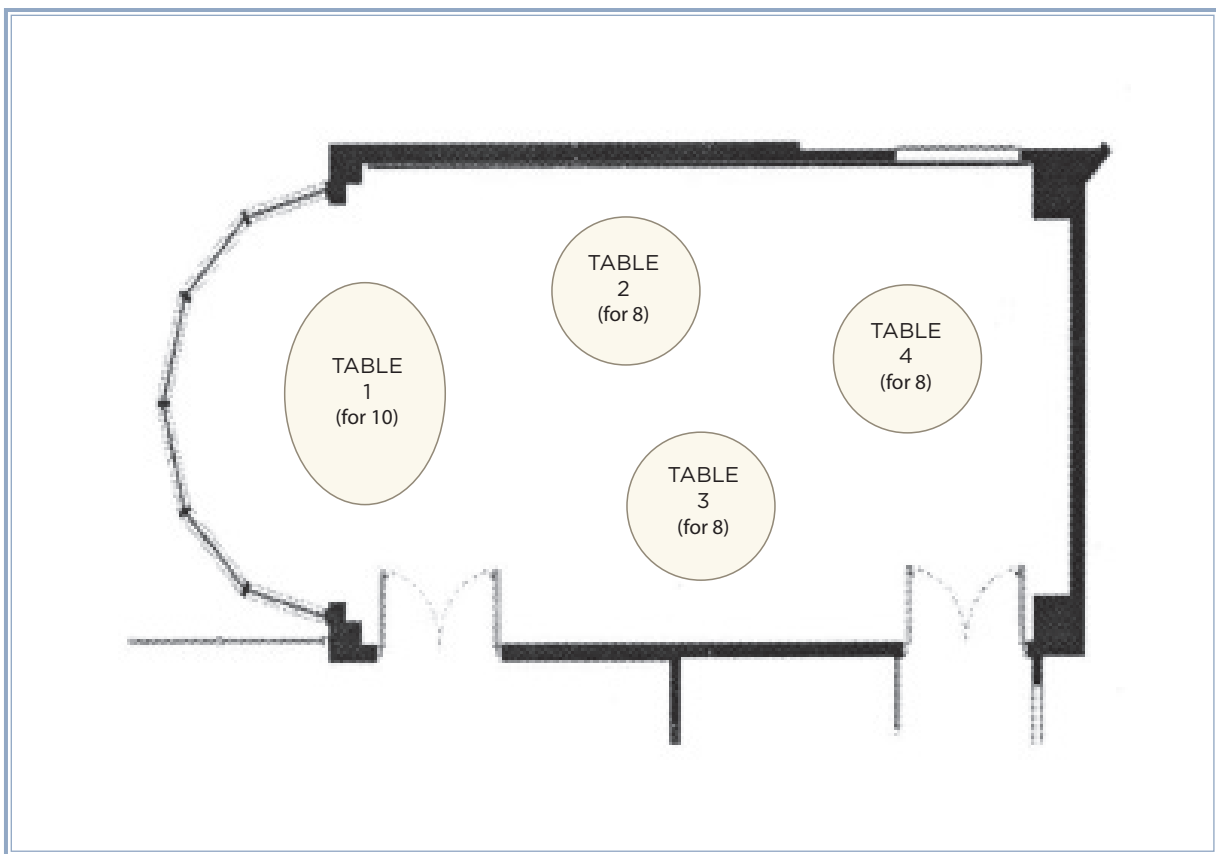
Cakes from outside vendors are allowed. Client is responsible for plates, utensils and to go boxes or \$2.00 per person cake cutting fee. No outside alcohol is permitted.

# PRIVATE PARTIES

## *Banquet Rooms*



### THE CLUB ROOM



#### ROOM CAPACITY

Reception 40

Dinner 34

Ceiling Height 7'-25"

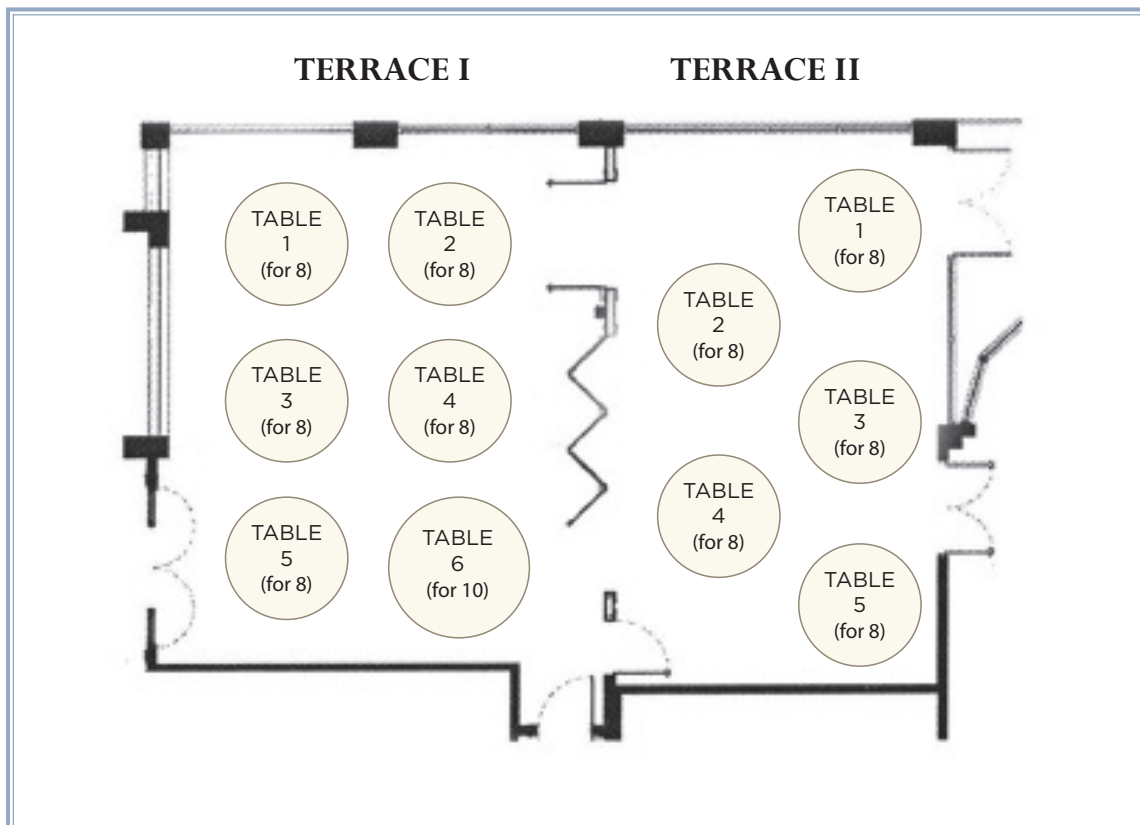
Square Feet 560

# PRIVATE PARTIES

## *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

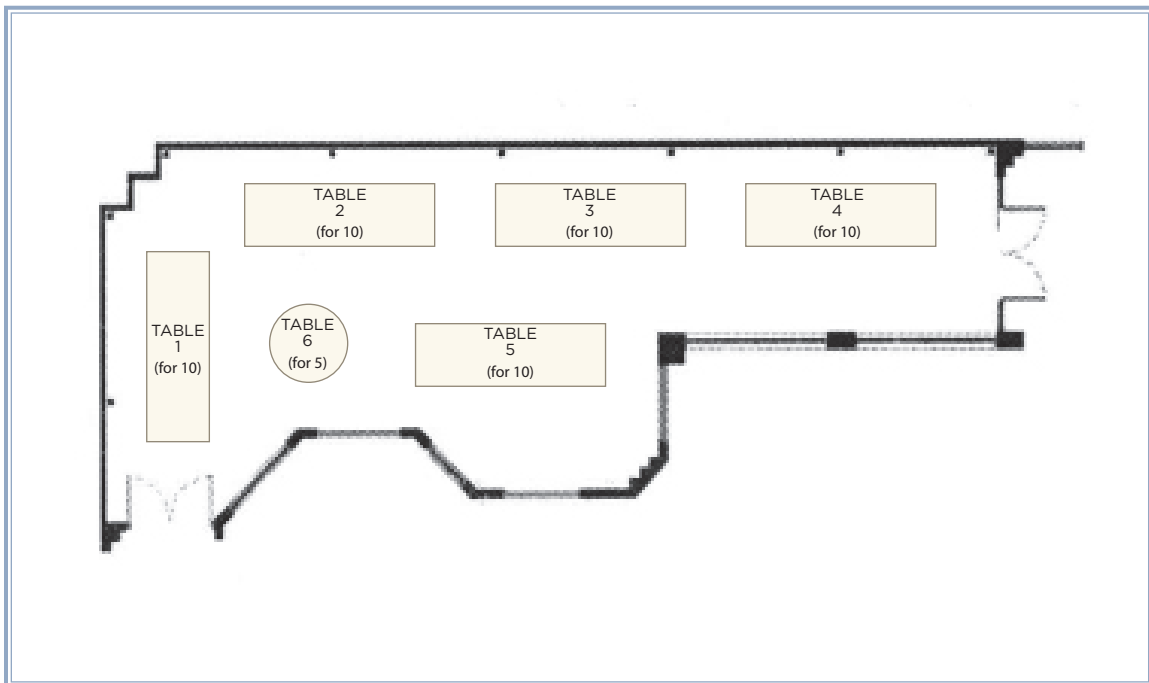
Reception 130  
Dinner 100  
Ceiling Height 9'  
Square Feet 1185

# PRIVATE PARTIES

## *Banquet Rooms*



### BOARDWALK (Patio)



#### ROOM CAPACITY

Reception 80

Dinner 55

Ceiling Height 10'

Square Feet 1100

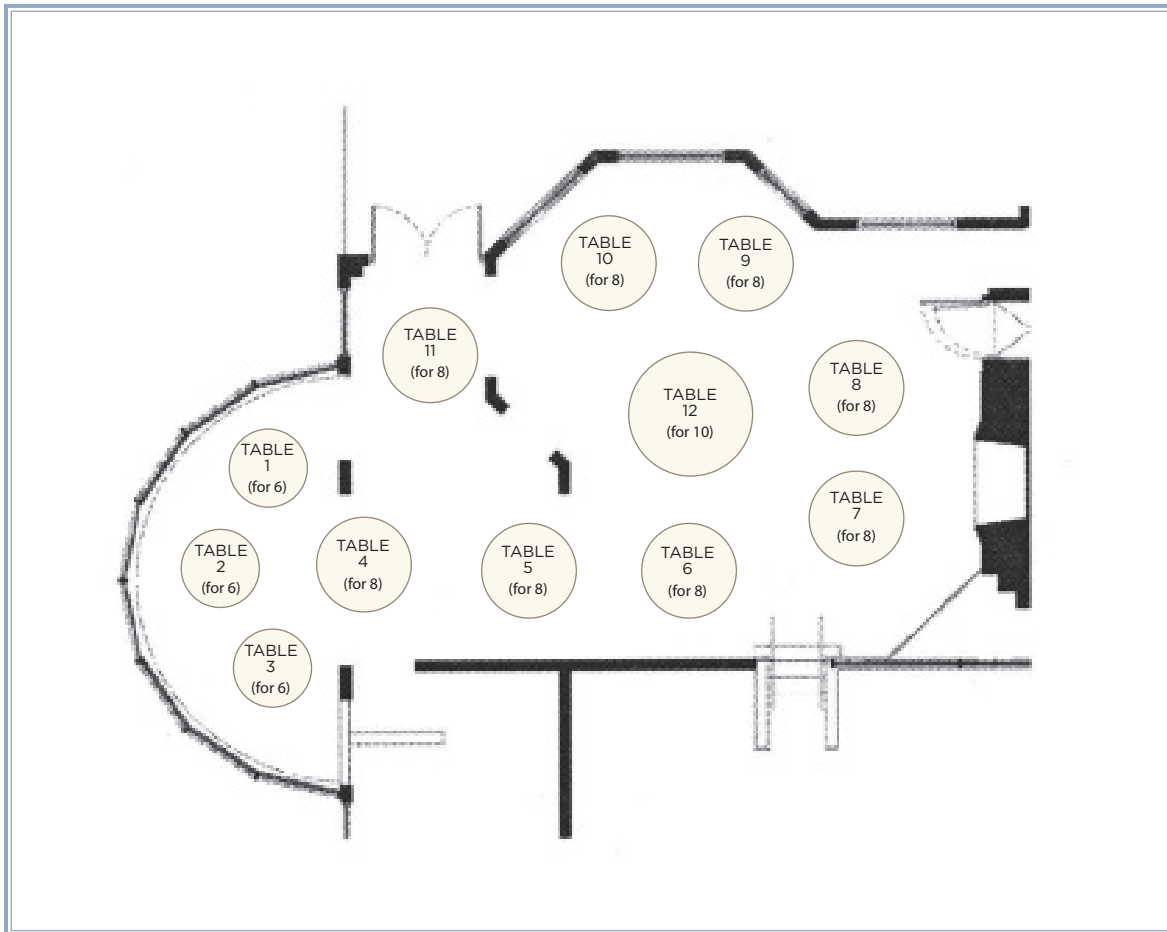


# PRIVATE PARTIES

## *Banquet Rooms*



### CAPTAIN'S ROOM



#### ROOM CAPACITY

Reception 100

Dinner 80

Ceiling Height 8'-40"

Square Feet 1085



# PRIVATE PARTIES

## Cocktail Hors d'Oeuvres

### HORS D'OEUVRES

**CFM "Signature" Flash Fried Australian Lobster Morsels** honey mustard dipping sauce /Mkt Price

**Chilled Jumbo Gulf Shrimp** red & pink brandy sauces \$45 dz.

**Scottish Smoked Salmon** cream cheese, chives & capers on rye crouton \$28 dz.

**Crisped Miniature King Crab Fritter** garlic aioli \$28 dz.

**Tempura of King Crab** spicy remoulade \$42 dz.

**Signature Grilled Chicken or Beef Satay** peanut dipping sauce \$28 dz.

**Crisped Flash Fried Gulf Shrimp** honey mustard dipping sauce \$38 dz.

**Buffalo Style Flash Gulf Shrimp** blue cheese dipping sauce \$30 dz.

**Pano's Housemade Spanakopita** fresh spinach, feta cheese, dill \$28 dz.

**Assorted Mushrooms Mascarpone Strudel** filo wrapped \$28 dz.

**Crisped Beef Brisket Streudel** BBQ dipping sauce \$28 dz.

**Toasted Bruschetta of Boconchini Mozzarella** pesto & marinated tear drop tomato \$28 dz.

**Baked Puff Pastry Wrapped Vienna Franks** dijon mayo \$28 dz.

**Colorado Baby Lamb Chops** \$55 dz.

**Yellow Fin Tuna Tartare on Wonton Crisp** wasabi crème fraiche \$33 dz.

**Petite "Maryland Style" Crab Cakes** lemon mustard \$42

### DISPLAYS

**Imported and Domestic Cheese Display** seasonal fresh fruit, assorted crackers and wafers  
\$8.00 per person (20 person Minimum)

**Seasonal Fresh Vegetable Crudite** assorted dips  
\$5.00 per person (20 person Minimum)

Menus are seasonal and subject to change. All menus are subject to a 20% Service Charge and the current Florida Local and State Sales Tax. Additional service charge may apply to groups under 20 ppl. Prices will be confirmed 30 days prior to your event date.



## SEATED LUNCHEON MENU

### Three-Course Lunch

Warm Ciabatta Bread and Sweet Cream Butter

### STARTERS

Host pre-selects one starter for your guests to enjoy:

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

### ENTREES

Host pre-selects three entrees for your guests to select from:

- Seared George's bank Sea Scallops** lemon beurre blanc
- Jumbo Lump Crab Cake "Maryland Style"** lemon mustard sauce
- Parmesan Crusted Salmon** tomato shallot sauce
- Sauteed OR Broiled Florida Mahi Mahi** e.v. olive oil & fresh lemon
- Boston Lemon Sole "Francese"** lemon butter and capers (+2 sup)
- 6 oz Filet Mignon** char grilled (+12 sup)
- Ashley Farm All Natural Roasted Chicken Breast** natural au jus
- Chicken Breast Francaise** lemon butter capers

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

Pano's Private Reserve coffee and tea service.

### DESSERT

Host pre-selects one dessert, or custom celebration cake, for your 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

36.00 Per Person Saturday/Sunday

29.00 Per Person Monday-Friday

Menus are seasonal and subject to change. All menus are subject to a 20% Service Charge and the current Florida State and Local Sales Tax. Additional service charge may apply to groups under 20 ppl.

Prices will be confirmed 30 days prior to your event date.



**BRUNCH BUFFET** (Minimum of 40 guests)

42.00 Per Person

**Seasonal Fresh Fruit and Berries**

**Assorted Muffins and Biscottis**

**American Butter, Jams and Jellies**

**Duck Trap River Farm Smoked Salmon** fresh bagels, cream cheese, vine ripetomatoes, capers and red onions

**Yellowfin Tuna Salad Niçoise**

**Cheese Blintzes with Fresh Raspberries**

**CFM Eggs Benedict**

**Fluffy Scrambled Eggs**

**Stuffed Breast of Ashley Farm All-Natural Chicken** filled with forest mushrooms, shallot spinach, brandy garlic sauce

Fresh Florida orange juice

Pano's Private Reserve coffee and select teas

**OMELETS PREPARED TO ORDER BY THE CHEF...**

8.00 Per Person

Prepared with your choice of fillings and garnishes at the omelet station.

Please inform us of special dietary needs 48 hours before the event.

Menus are seasonal and subject to change. All menus are subject to a 20% Service Charge and the current Florida Local and State Sales Tax. Prices will be confirmed 30 days prior to your event date.



# PRIVATE PARTIES

## Lunch Buffet



**LUNCH BUFFET** (Minimum of 40 guests)

Host pre-selects three cold and three hot items: 39.00 Per Person

Host pre-selects four cold and four hot items: 49.00 Per Person

**Caesar Salad** parmesan reggiano and brioche croutons

**Campanelle Pasta Salad** oven dried tomatoes, kalamata olives, artichokes and sherry vinaigrette

**Vegetables à la Grecque** red wine, e.v. olive oil, oregano vinaigrette

**CFM Chopped Salad** crispy lettuces, blue cheese, peppers, sweet onion, tomatoes, eggs, cucumbers, lemon basil vinaigrette

**Seasonal Fresh Fruit and Berries**

---

**Tanglewood Farm Roasted Breast of Chicken** wild mushrooms, shallot spinach and rosemary cream

**Atlantic Mahi Mahi** whipped potato with seasonal vegetables, lemon brown butter sauce

**Roasted Berkshire Pork Loin** logan turnpike mill grits and vidalia onions, thyme jus

**Parmesan Salmon** scallion mashed potatoes

**Seared Beef Tenderloin** sliced and served with caramelized onions, portabella mushrooms, fingerling potatoes (+6sup)

**Tanglewood Farm All-Natural Chicken Breast Medallions à la Française**  
julienne vegetables, caper butter sauce

**Ricotta Ravioli** tomato basil sauce and baby spinach

**Eggplant & Parmesan Reggiano Lasagnette**

---

**Pastry Chef Heather's "Grande Display" of Housemade Desserts** (Included in both options.)

All prices include Pano's Private Reserve coffee, select teas and Ciabatta bread.

Please inform us of special dietary needs 48 hours before the event.

Menus are seasonal and subject to change. All menus are subject to a 20% Service Charge and the current Florida State and Local Sales Tax.

Prices will be confirmed 30 days prior to your event date.



# PRIVATE PARTIES *Dinner Menu*



## DINNER MENU I

### Three-Course Sit Down

Warm Ciabatta Bread and Sweet Cream Butter

## STARTERS

Host pre-selects one starter for your guests to enjoy:

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

## ENTREES

Host pre-selects three entrees for your 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
- Boston Lemon Sole Francaise** lemon butter caper sauce
- Ashley Farm All Natural Roasted Chicken Breast** natural au jus
- Chicken Breast Au Poivre** mushroom Sauce
- USDA Prime 12 Oz. NY Strip Steak**

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

## DESSERT

Host pre-selects one dessert, or custom cake, for your 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

Pano's Private Reserve Coffee and tea service

50.00 Per Person

Menus are seasonal and subject to change. All menus are subject to a 20% Service Charge and the current Florida State and Local Sales Tax.

Additional service charge may apply to groups under 20 ppl. Prices will be confirmed 30 days prior to your event date.



# PRIVATE PARTIES *Dinner Menu*



## DINNER MENU II

### Four-Course Sit Down

Warm Ciabatta Bread and Sweet Cream Butter

## STARTERS

Host pre-selects one starter for your guests to enjoy:

**Chilled Jumbo Gulf Shrimp Cocktail (4 pc.)**

**Half & Half Chilled Cocktail** jumbo shrimp & jumbo lump crabmeat

**Lobster Bisque**

## SALADS

Host pre-selects one salad for your guests to enjoy:

**Baby Mixed Field Greens** vinaigrette

**CFM Chopped Salad** basil ranch

**Traditional Caesar Salad** crushed parmesan croutons

## ENTREES

Host pre-selects three entrees for your guests to select from:

**Twin Jumbo Lump “Maryland Style” Crab Cakes** lemon mustard sauce

**Seared Jumbo Sea Scallops**

**Lightly Blackened Mahi Mahi** brown butter and capers

**Parmesan Crusted Salmon** tomato shallot sauce

**Boston Lemon Sole Francaise** lemon butter caper sauce

**Grilled Florida Swordfish**

**Sauteed Chilean Sea Bass** lemon beurre blanc

**Chicken Breast Au Poivre** mushroom Sauce

**USDA Prime 8 Oz. Center Cut Filet Mignon** (+5 sup)

**USDA Prime 12 Oz. NY Strip Steak** (+5 sup)

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

## DESSERT

Host pre-selects one dessert for your 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**

Pano’s Private Reserve Coffee and tea service

65.00 Per Person

Menus are seasonal and subject to change. All menus are subject to a 20% Service Charge and the current Florida State and Local Sales Tax.

Additional service charge may apply to groups under 20 ppl. Prices will be confirmed 30 days prior to your event date.



# PRIVATE *Dinner* PARTIES



## DINNER MENU III

### Four-Course Sit Down

Warm Ciabatta Bread and Sweet Cream Butter

### FAMILY STYLE APPETIZERS

**Braised BBQ Beef Spring Rolls**

**Chicken & Monterey Jack Cheese Quesadillas**

**Crispy Creamy Pow Pow Tempura Shrimp**

**Sweet and Spicy Thai Maine Calamari & Assorted Sweet Peppers**

### SALADS

Host pre-selects one salad for your guests to enjoy:

**Baby Mixed Field Greens** vinaigrette

**CFM Chopped Salad** basil ranch

**Traditional Caesar Salad** crushed parmesan croutons

### ENTREES

Host pre-selects three entrees for your guests to select from:

**Twin Jumbo Lump Maryland Style Crab Cakes** lemon mustard sauce

**Seared Jumbo Sea Scallops** e.v. olive oil & fresh lemon

**Lightly Blackened Mahi Mahi** brown butter and capers

**Parmesan Crusted Salmon** tomato shallot sauce

**Boston Lemon Sole Francaise** lemon butter caper sauce

**Ashley Farm All Natural Chicken Breast Au Poivre** mushroom sauce

**USDA Prime 12 Oz. NY Strip Steak** (+5 sup)

**Surf & Turf, 4 Oz. Flash Fried Lobster Tail with 6 Oz. Filet Mignon** (+5 sup)

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

### DESSERT DUET

**NY Style Cheesecake and Two Mousse Chocolate Layered Cake**

with fresh raspberry garnish and topped with whipped cream

Pano's Private Reserve Coffee and tea service, soft drinks

75.00 Per Person

Menus are seasonal and subject to change. All menus are subject to a 20% Service Charge and current Florida State and Local Sales Tax.

Additional service charge may apply to groups under 20 ppl. Prices will be confirmed 30 days prior to your event date.





**DINNER BUFFET** (Minimum of 40 guests)

Host pre-selects four cold and four hot items: 77.00 Per Person

Host pre-selects five cold and five hot items: 87.00 Per Person

### COLD SELECTIONS

**CFM Chopped Salad** crisp lettuce, blue cheese, peppers, sweet onion, tomatoes, eggs, cucumbers, creamy basil dressing  
**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 dressing  
**Vine-Ripe Tomatoes and Marinated Fresh Mozzarella** micro basil, white balsamic vinaigrette  
**Roasted Vegetable Salad with Aged Cheddar** broccoli, cauliflower, carrot  
**Vegetables à la Grecque** red wine-oregano vinaigrette

### HOT SELECTIONS

**Roasted Florida Grouper** julienne seasonal vegetables, lemon-caper sauce  
**Maryland Style Jumbo Lump Crab Cakes** rémoulade sauce  
**Slow-Roasted Atlantic Salmon Gremolata**  
**Seared Maine Diver Scallops** (+8 supp)  
**Lightly Blackened Mahi Mahi** brown butter and capers  
**Sauteed K.W. Yellowtail Snapper**  
**Tanglewood Farm Roasted Breast of Chicken** wild mushrooms, shallot spinach, brandy garlic cream sauce  
**Seared Beef Tenderloin** sliced and served with caramelized onions, portabella mushrooms  
**Applewood Smoked Glazed Ginger-Honey Ham** logan turnpike mill grits with vidalia onion, thyme jus  
**Slow-Cooked Beef Brisket** natural braising juices  
**Campanelle Pasta with Florida Shrimp** creamy alfredo or tomato vodka cream sauce (+2 supp)  
**Ricotta Ravioli** tomato-basil sauce and fresh spinach

Please select two accompaniments below. (Additional selections, add 2. Per Person.)

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

**Pastry Chef Heather's "Grande Display" of Housemade Desserts** (Included in both options.)

All prices include Pano's Private Reserve coffee, select teas and Ciabatta bread.

Please inform us of special dietary needs 48 hours before the event.

Menus are seasonal and subject to change. All menus are subject to a 20% Service Charge and the current Florida State and Local Sales Tax. Prices will be confirmed 30 days prior to your event date.

# PRIV *Beverage Packages*



## **DELUXE**

Skyy Vodka  
Dewars Scotch  
Tanqueray Gin  
Bombay Gin  
Montezuma Tequila  
Bacardi Light Rum  
Captain Morgan's Dark Spiced Rum  
Jim Beam Whiskey

House Select Red & White Wines

Amstel Light  
Bud Light  
Budweiser  
Heineken

**Deluxe Martinis \$10**

**Premium Martinis \$12**

## **PREMIUM**

Ketel One Vodka  
Tito's  
Woodford Reserve Bourbon  
Johnnie Walker Black Scotch  
Bombay Sapphire  
Beefeeders Gin  
Patron Tequila  
Appleton Rum  
Crown Royal Whiskey

House Select Red & White Wines

Amstel Light  
Bud Light  
Budweiser  
Heineken

### **Premium Cordials:**

Cointreau  
Chambord  
DiSarono Amaretto  
Kahlua Coffee Liqueur  
Bailey's Irish Cream  
Frangelico  
Sambuca  
Tia Maria  
Grand Manier



# PRIVATE PARTIES

## Beverage Packages



**Bar service fee of \$75.  
Mandatory bar setup required for groups of 40 or more.**

<b>HOST BAR</b> Average drink pricing, charged on consumption	
Deluxe Brands	9.00
Premium Brands	10.00
House Wine/Champagne	9.00
Domestic Beer	5.00
Imported Beer	6.00
Soft Drinks	3.00
Bottled Water	3.00
Juices	3.00

<b>CASH BAR</b> Based on consumption and paid for in cash on per-drink basis. Prices include tax. <b>\$50 Cashier's fee</b>	
Deluxe Brands	10.00
Premium Brands	11.00
House Wine/Champagne	10.00
Domestic Beer	5.50
Imported Beer	6.50
Soft Drinks	3.50
Bottled Water	4.00
Juices	4.00

### HOSTED BAR (Hourly Packages)

ALL RATES ARE PER PERSON

	<b>1 Hour</b>	<b>2 Hours</b>	<b>3 Hours</b>	<b>4 Hours</b>	<b>5 Hours</b>
Premium Brands	\$20.00	\$25.00	\$33.00	\$39.00	\$44.00
Deluxe Brands	\$18.00	\$27.00	\$35.00	\$41.00	\$45.00
Beer/Wine Only	\$13.00	\$22.00	\$28.00	\$33.00	\$37.00

All prices except Cash Bar Plan are subject to Florida Tax and 20% service charge.  
Call Sherry Craig at 561-487-1600 for more information.



# PRIVATE DINING AGREEMENT

CONTACT: \_\_\_\_\_

ORGANIZATION: \_\_\_\_\_

ADDRESS: \_\_\_\_\_

EMAIL: \_\_\_\_\_

PHONE: \_\_\_\_\_

CELL: \_\_\_\_\_

FAX: \_\_\_\_\_

DATE OF EVENT: \_\_\_\_\_

EVENT: \_\_\_\_\_

TIME: \_\_\_\_\_ ARRIVAL/DEPARTURE: \_\_\_\_\_

ATTENDANCE: \_\_\_\_\_

## ROOM:

\_\_\_\_\_ Club Room (Seats up to 34pp / 40pp Reception Style)

\_\_\_\_\_ Terrace I (Seats 50pp / 70pp Reception Style)

\_\_\_\_\_ Terrace II (Seats 40pp / 50pp Reception Style)

\_\_\_\_\_ Terrace I & II (Seats 100pp / 130pp Reception Style)

\_\_\_\_\_ Boardwalk (Seats 55pp / 80pp Reception Style)

\_\_\_\_\_ Captain's Room (Seats 80pp / 100pp Reception Style)

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

## SCHEDULE OF PAYMENTS:

Deposit due by: \_\_\_\_\_

Deposit amount: \_\_\_\_\_

Balance payable at end of Event.

CITY FISH MARKET

PATRON

Per: Sherry Craig

Per: \_\_\_\_\_

Title: Director of Private Events

Title: \_\_\_\_\_

Date: \_\_\_\_\_

Date: \_\_\_\_\_

Please return one signed copy of this agreement to City Fish Market and retain the other copy for your records. 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 which is to be held at City Fish Market. This letter 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 ADDRESS:

---

---

---

CREDIT CARD INFORMATION: \_\_\_\_\_

TYPE OF CREDIT CARD: \_\_\_\_\_

CREDIT CARD NUMBER: \_\_\_\_\_

EXPIRATION DATE: \_\_\_\_\_

CARD HOLDER'S SIGNATURE: \_\_\_\_\_

DATE: \_\_\_\_\_