



PRIVATE EVENTS



PRIVATE PARTIES

Overview



*F*rom 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 Events & Parties:

OCCASIONS

Luncheons, Dinners, Business Meetings, Receptions, Rehearsal Dinners, Bar & Bat Mitzvahs, Theme & Seasonal Parties, and 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 COMPLIMENTARY FEATURES

- Savannah-casual atmosphere for casual to dressy affairs
- Private room(s) that overlook the main dining room
- Private room at the restaurant level
- Accommodates **160 people seated or more than 200 reception style**
- Set menu packages
- Wheelchair accessibility
- Custom printed menus
- Specialized attention for each function

PRIVATE PARTIES

Overview



LOBBY/BAR AREA



SAVANNAH ROOM



OVERLOOK A



OVERLOOK B



PRIVATE PARTIES *Policies*



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 will be applied to the 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 \$3.00 per car. Hosted valet parking is \$5.00 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 are complimentary for all events. All personal décor brought onto the premises **must** be removed by the client upon completion of event on the same day. Any décor left behind will incur a cleaning fee of \$500.

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:

Bar set up \$75 (for full bar setup with over 30 guests)

Corkage fee \$20.00

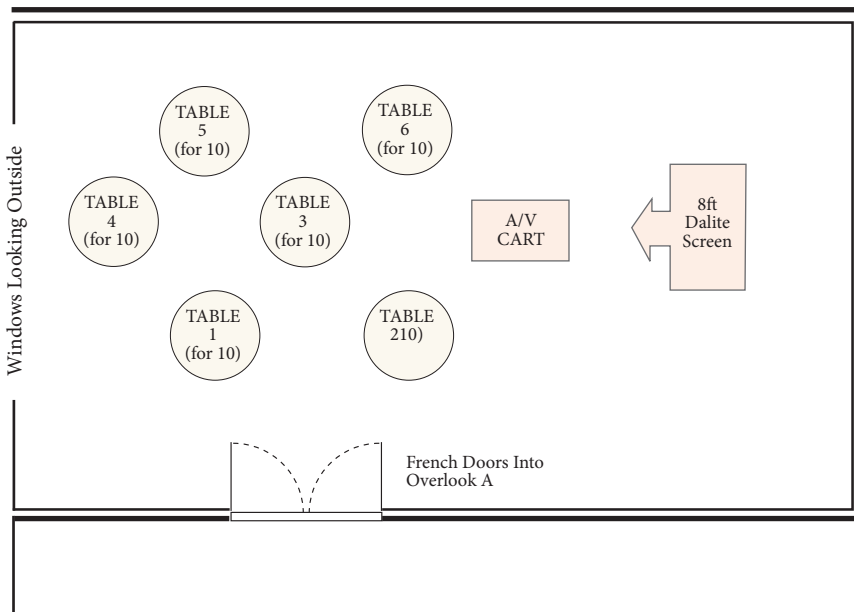
Dance floor - varies upon group size.

Cakes from outside vendors are allowed.

\$2.00 per person cake cutting fee - includes plates, utensils and to-go boxes.



OVERLOOK A



Room Diagram for Overlook A

30'W x 35'L

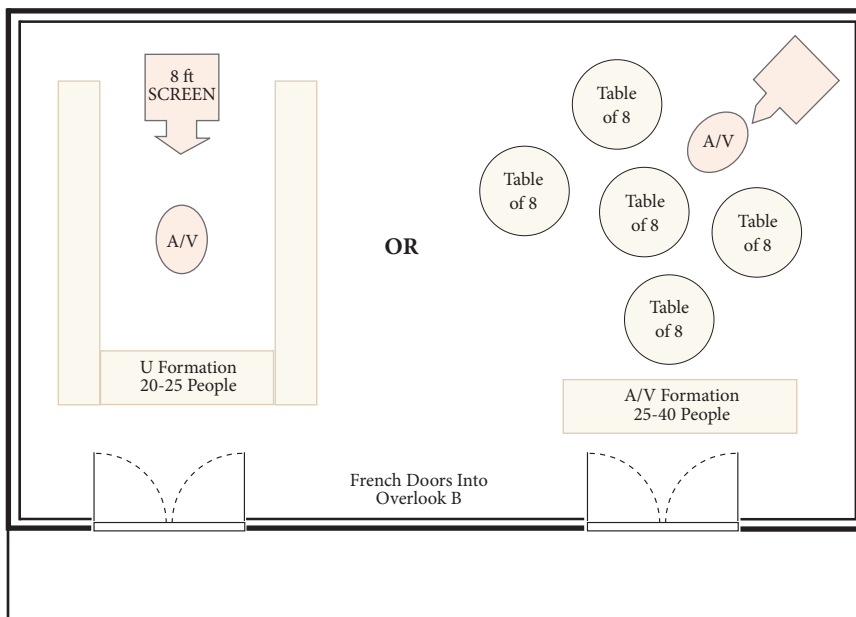
Room Capacity 80 people

Room Capacity for Audio Visual Presentation is 60 people

Rooms have windows that overlook restaurant and outdoors.

Food & Beverage Minimum \$2,000

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

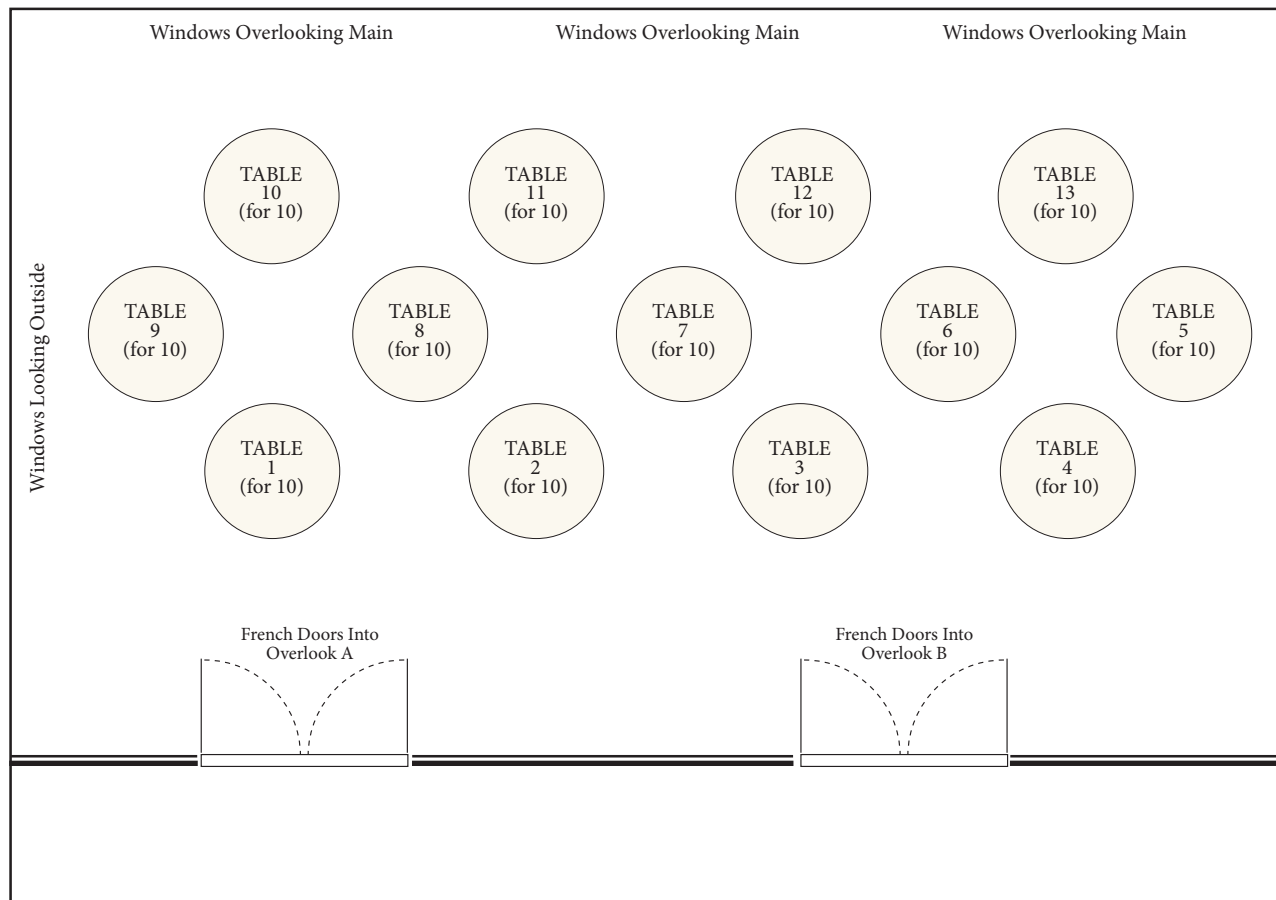
Room has window that overlooks restaurant.

Food & Beverage Minimum \$1,500

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



OVERLOOK ROOMS A and B



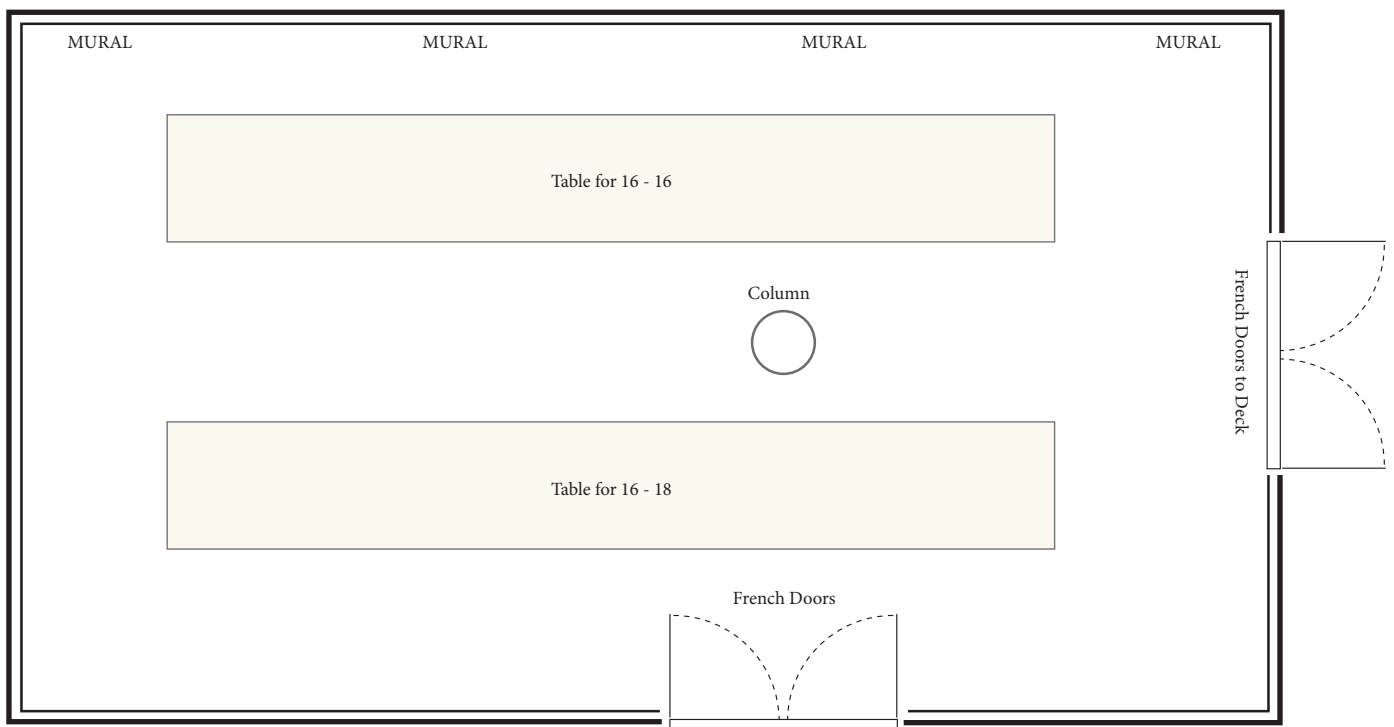
Room Diagram for Overlook A & B Combined
30'W x 60'L

- 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 \$3,500

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



SAVANNAH ROOM



Room Example 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: \$1,500
Friday & Saturday: \$3,500

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



PRIV *Cocktail Hors d'Oeuvres*

PASSED HORS D'OEUVRES

AFM "SIGNATURE" FLASH FRIED AUSTRALIAN LOBSTER MORSELS / Honey Mustard Dipping Sauce		Mkt. Price
PETITE MARYLAND STYLE CRAB CAKES / Lemon Mustard	62. / doz	
CRISPY JUMBO LUMP CRAB FRITTER / Garlic Aioli	36. / doz	
CRISP SHRIMP & CHICKEN SPRING ROLLS	36. / doz	
GRILLED CHICKEN OR BEEF SATAY / Peanut Dipping Sauce	29. chicken 34. beef / doz	
SESAME CHICKEN TENDERS / Choice of Dipping Sauces	29. / doz	
CRISPY FLASH FRIED SHRIMP / Honey Mustard Sauce	36. / doz	
BUFFALO STYLE GULF SHRIMP / Blue Cheese	28. / doz	
YELLOWFIN TUNA TARTARE ON WONTON CRISP / Wasabi Crème Fraiche	36. / doz	

FOOD STATIONS

Chilled Jumbo Gulf Shrimp	48. / doz	
Blue Point Oysters on the Half Shell	42. / doz	
AFM Sushi Roll Combo Platter, King Crab Roll, Spicy Tuna Roll, Shrimp Avocado Roll	17. / roll (8 pcs)	
Imported & Domestic Cheese Station with Seasonal Fresh Fruit, Assorted Crackers	10. per person (20 person min.)	
Fresh Vegetable Crudite, Assorted Dips	6. per person (20 person min.)	



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

Chocolate Toffee Crunch Pie *oreo cookie crust, caramel sauce*

Pano's Private Reserve Coffee and Tea Service

46. Per Person, plus 21% Gratuity and 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 (+12. 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

Chocolate Toffee Crunch Pie *oreo cookie crust, caramel sauce*

*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

54. Per Person, plus 21% Gratuity and 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 (+5. sup)*
- 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**
- Chocolate Toffee Crunch Pie** *oreo cookie crust, caramel sauce*

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

59. Per Person, plus 21% Gratuity and 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 & jump 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 (+5. sup)*

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 - Lightly Fried Florida Shrimp & 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*

Dark Chocolate Mousse Cake

Chocolate Toffee Crunch Pie *oreo cookie crust, caramel sauce*

**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

65. Per Person, plus 21% Gratuity and 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 (+5. sup)*
- 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**
- Chocolate Toffee Crunch Pie** *oreo cookie crust, caramel sauce*

Pano's Private Reserve Coffee and Tea Service

75. Per Person, plus 21% Gratuity and 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 (+5. sup)*
 - 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 - Lightly Fried Florida Shrimp & 6 oz. Filet Mignon** *(+5. 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**
- Chocolate Toffee Crunch Pie** *oreo cookie crust, caramel sauce*

Pano's Private Reserve Coffee and Tea Service

85. Per Person, plus 21% Gratuity and 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 (+5. sup)*

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 - Lightly Fried Florida Shrimp & 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

Chocolate Toffee Crunch Pie *oreo cookie crust, caramel sauce*

Pano's Private Reserve Coffee and Tea Service

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PRIVATE PARTIES



Beverage List

HOSTED BAR

- PRICE IS PER CONSUMPTION -

Premium Brands (Standard Cocktail)	12.
Premium Brand Martini	12.
Deluxe Brands (Standard Cocktail)	12.
Deluxe Brand Martini	12.
House Wine (Red, White, Sparkling)	10.
Champagne Toast (1/2 Glass)	6.
Domestic Beer	6.75
Imported Beer	7.50
Soft Drinks	2.95
Bottled Water (Still & Sparkling)	5.45
Juices	3.25

HOURLY PACKAGES

- RATES PROVIDED ARE PER PERSON -

Packages are available in 1, 2 or 3 Hours

Premium Brands	\$20 / \$27 / \$33
Deluxe Brands	\$22 / \$29 / \$37
Beer and Wine	\$17 / \$25 / \$32

LIQUOR

Premium Brands

Tito's Vodka
Bombay Gin
Bacardi Light Rum
Lunazul Tequila
Jack Daniels Whiskey
Dewars Scotch
Seagrams 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.